



S P E N C E C O C K T A I L S

T O W N H O U S E C L A S S I C S

C H A M P A G N E & S P A R K L I N G

W I N E

B E E R & C I D E R

S P I R I T S

A P E R I T I F S & L I Q U O R S

S N A C K S

*All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.
Should you have any allergies or dietary restrictions, please notify your server and we will guide you
through the menu.*



S P E N C E C O C K T A I L S

OPENING BELL --12

*Olive Oil Ketel One Vodka, Salted Lemon, Belsazar Dry,
Cremant D'Alsace, Soda*

SILVER BRANCH --11

*Tanqueray No.10 Gin, Calvados, Verjus, Apple,
Mint, Egg White*

PAPER LANTERNS --11

*Pampero Blanco Rum, Belsazar Rose, Pamplemousse,
Aperol, Pastis*

MIDNIGHT CITY --11

Brazil Nut Havana 7yo Rum, Fig Leaf, Amaro Averna

S O F T C O C K T A I L S

ATOMIC --7

*Atopia Spiced Citrus 0.5%, Pink Peppercorn,
Turbo Grapefruit, Lemon, Egg White*

SONIC SILK --7

*Peach Tea, Honey, Almond, Lime, Fever-Tree Tonic,
Egg White*

SLEEPING BEAUTY --7

Bramble, Jasmine, Coconut, Bubbles



T O W N H O U S E C L A S S I C S

THE SAILOR	--12
<i>Ketel One Vodka, Turbo Grapefruit, Kirsch, Fino, Bon Accord Grapefruit Soda</i>	
THE MERCHANT	--12
<i>Bulleit Rye Whiskey, Rooibos Sugar, Bitters</i>	
THE ENGINEER	--12
<i>Tanqueray Gin, Yuzu Sake, Crème de Cacao, Cocchi Americano, Lemon</i>	
THE SCIENTIST	--12
<i>Glenfiddich 12yo Whisky, Charred Lemon, Sugar, Egg White, Absinthe</i>	
THE ARCHITECT	--12
<i>Hendrick's Gin, Cointreau, Campari, Noilly Prat</i>	
THE GARDENER	--12
<i>Dom Julio Blanco Tequila, Illegal Mezcal, Rhubarb, Caraway, Strawberry, Balsamic</i>	



C H A M P A G N E & S P A R K L I N G

	125ml	Bottle
CREMANT D'ALSACE <i>Domaine Schwach, Alsace, France, 2020</i>	--10	--48
VEUVE CLICQUOT YELLOW LABEL <i>Reims, Champagne, France, NV</i>	--15	--85
VEUVE CLICQUOT ROSÉ <i>Reims, Champagne, France, NV</i>	--17	--95

W I N E

	175ml	Bottle
CATARRATTO <i>Pieno Sud Sicily, Italy, 2020</i>	--7	--28
PICPOUL DE PINET <i>Terre de Roqueloupie, Languedoc, France, 2021</i>	--9.5	--40
CIRCUMSTANCE <i>Sauvignon Blanc, Waterkloof, Stellenbosch South Africa, 2021</i>	--11.5	--47
RIOJA BLANCO CRIANZA <i>Hacienda Grimon, Rioja, Spain, 2019</i>	--13	--52
CHABLIS <i>Chardonnay, Domaine Fournillon, Chablis, France, 2018</i>	--14	--55

*Please ask your server for
the full wine and Champagne list*



R E D	175ml	Bottle
ROSSO	--8	--32
<i>Domini de Leone, Veneto, Italy, NV</i>		
GRENACHE	--9	--37
<i>Bosman, Stellenbosch, South Africa, 2020</i>		
GARNATXA	--11	--45
<i>Alta Alella, Alella, Spain, 2020</i>		
GAMAY	--12.5	--50
<i>Domaine De La Rochette, Loire, France, 2020</i>		
LANGHE NEBBIOLO	--15	--58
<i>Nebbiolo, Principiano, Piedmont, Italy, 2020</i>		
O R A N G E		
MACERATO	--13	--55
<i>Zibibbo, Vino Lauria, Sicily, Italy, 2020</i>		
R O S É		
LE PARADOU	--8	--35
<i>Cinsault, Vin de France, 2021</i>		
DOMAINE DE TRIENNES	--11	--45
<i>Château Fontainbleu, Provence, France, 2021</i>		
M DE MINUTY	--14.5	--62
<i>Côtes de Provence, Provence, France, 2021</i>		

*Please ask your server for
the full wine and Champagne list*



B E E R & C I D E R

D R A U G H T

	<i>Half pint</i>	<i>Pint</i>
PILOT	--3	--6
<i>Leith Lager, 4.1%</i>		
PILOT	--3	--6
<i>Vienna Pale, 4.6%</i>		
PILOT	--3.3	--6.5
<i>Peach Melba Sour, 4.3%</i>		
BREWGOODER	--3	--6
<i>Citrus Pale Ale, 3.95%</i>		

B O T T L E S & C A N S

	<i>330ml</i>
BELLFIELD CRAFT LAGER	--5
<i>Gluten Free Craft Lager, 5.2%</i>	
BREWGOODER	--5
<i>New England IPA, 4.1%</i>	
JUMP SHIP	--4.5
<i>Yardarm Lager, 0.5%</i>	
NEWBARNES	<i>440ml</i>
<i>Stout Beer, 5%</i>	--6.5
LOST ORCHARD	<i>500ml</i>
<i>Scottish Apple, 4.5% OR Red Berries & Lime, 4%</i>	--6.5



S P I R I T S

V O D K A

KETEL ONE	--11
CIROC	--12
REYKA	--12
BELVEDERE	--12

G I N

TANQUERAY	--11
TANQUERAY NO.10	--14
HARRIS	--14
PORTER'S OLD TOM	--13
HEIGHT OF ARROWS	--12
HENDRICK'S ORBIUM	--14
HENDRICK'S	--12
LIND & LIME	--12
CAORUNN RASPBERRY	--11
MONKEY 47	--14
FOUR PILLARS MODERN AUSTRALIAN	--13
PORTOBELLO ROAD NAVY STRENGTH	--12
PICKERING'S CLASSIC	--11
PICKERING'S SLOE GIN	--9



W H I S K Y

B L E N D E D

JOHNNIE WALKER BLACK	--11
JOHNNIE WALKER GOLD	--15
JOHNNIE WALKER GREEN	--14
JOHNNIE WALKER BLUE	--35
CHIVAS 18YO	--20
MONKEY SHOULDER	--10

S I N G L E G R A I N

ARBIKIE HIGHLAND RYE	--65
----------------------	------

S I N G L E M A L T

ABERFELDY 12YO	--14
ARDBEG 10	--13
ARRAN SAUTERNES CASK	--15
BALVENIE 12YO DOUBLEWOOD	--14
BALVENIE 14YO CARIBBEAN CASK	--16
BALVENIE 21YO PORTWOOD	--42
BLAIR ATHOL 12YO FLORA & FAUNA	--15
BOWMORE 18YO	--24
BRUICHLADDICH CLASSIC LADDIE	--15
CAOL ILA 12YO	--15



DALMORE 15YO	--20
GLENFIDDICH 12YO	--13
GLENFIDDICH 15YO	--15
GLENFIDDICH 23YO GRAND CRU	--55
GLENMORANGIE ORIGINAL 10YO	--12
GLENMORANGIE 12YO LASANTA	--14
GLENMORANGIE 12YO NECTAR D'OR	--16
GLENMORANGIE QUINTA RUBAN 14YO	--15
LAGAVULIN 16YO	--20
LEDAIG 10YO	--14
MACALLAN 12YO TRIPLE CASK	--16
MACALLAN 18YO DOUBLE CASK	--56
OBAN 14YO	--16
SINGLETON 12YO	--14
SPRINGBANK 10YO	--15
TALISKER 10YO	--14
TALISKER PORT RUIGHE	--16



W O R L D W H I S K (E) Y

A M E R I C A N

BULLEIT RYE	--12
BULLEIT BOURBON	--11
MAKER'S MARK	--11

J A P A N E S E

HAKUSHU 12YO	--34
HIBIKI HARMONY SUNTORY	--18

I R I S H

JAMESON	--10
---------	------

C A N A D I A N

LOT 40 RYE	--13
------------	------

A U S T R A L I A N

STARWARD NOVA	--15
---------------	------



R U M

HAVANA 7YO	--11
GERMANA 2YO CACHACA	--13
SAILOR JERRY	--11
ZACAPA RUM 23YO	--16
EMINENTE RESERVA	--14
PAMPERO BLANCO	--11
PAMPERO ANIVERSARIO	--12
RHUM JM	--14
DISCARDED BANANA PEEL RUM	--12



A G A V E

T E Q U I L A

CASA DRAGONES BLANCO	--23
DON JULIO BLANCO	--14
DON JULIO REPOSADO	--14
FORTALEZA STILL STRENGTH	--20
PATRON SILVER	--15
HERRADURA BLANCO	--15
HERRADURA REPOSADO PORT CASK	--22

M E Z C A L

DEL MAQUEY VIDA	--15
-----------------	------

R A I C I L L A

BALAM MADURADO	--18
----------------	------



C O G N A C

REMY MARTIN XO

--30

HENNESSY

VS

--12

VSOP

--16

XO

--34

B R A N D Y

SEVEN TAILS

--13



A P E R I T I F S & L I Q U O R S

AMARO MONTENEGRO	--10
AMARO AVERNA	--10
BUCK AND BIRCH ANA	--10
BAILEYS	--10
BRANCA MENTA	--8
CYNAR	--8
COINTREAU	--10
DISARONNO AMARETTO	--10
DRAMBUIE	--11
DOM BENEDICTINE	--8
FERNET BRANCA	--8
MOLINARI LIMONCELLO	--11
SWEETDRAM ESCUBAC	--8



N O N - A L C O H O L I C

SEEDLIP GARDEN 108	--8
ATOPIA SPICED CITRUS, 0.5%	--8
AECORN AROMATIC	--8



S N A C K S

COMPANY BAKERY SOURDOUGH	--4
<i>cultured butter, Blackthorn sea salt</i>	
GRILLED CORNBREAD	--4.5
<i>chicken butter, crispy skins</i>	
GORDAL OLIVES	--4
<i>orange</i>	
HICKORY SMOKED ALMONDS	--4
6 ARGYLE ROCK OYSTERS	--21
<i>'Classic' lemon, mignonette, Tabasco</i>	
<i>'Ceviche' lime, jalapeño</i>	
RAW VEGETABLES	--8.5
<i>bagna cauda OR roast garlic & sesame</i>	
FAROE ISLANDS BACALAO BEIGNETS	--6.5
<i>chilli</i>	

*All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.
Should you have any allergies or dietary restrictions, please notify your server and we will guide you through
the menu.*