THE GARDEN BAR
IN PARTNERSHIP WITH MOËT & CHANDON

THE HOT STUFF
Cosy up with these two signature hot tipples

THE CHOCOLATE MUNRO £15
Velvety hot chocolate gently combined with warming Glenmorangie single malt whisky, cream and gingerbread Italian vermouth

HOT VINO £12
Our signature blackberry mulled wine. A fruity mix of Cape Mentelle Shiraz, herbs, spices and lots of blackberry

GARDEN COCKTAILS
Specially created for our winter bar pop up

SPICED APPLE CHAMPAGNE £21
What’s better than spiced apple.. well everything is better with Champagne! This drink is a combination of gin, apple aperitif and Moët & Chandon Impérial

WINTER GARDEN £17
An exotic blend of Belvedere Lake Bartężek vodka, Italian bitter liqueur, kumquat and lime leaf

PEPPER & BERRY CHAMPAGNE COCKTAIL £21
A mix of strawberry with pink peppercorn and citrus with Moët & Chandon Impérial

GINGER AND HONEY SOUR £9
Ginger tea, honey and citrus
This short drink is also available with Eminente Reserva Rum or Gin if you want to perk things up £15

CHAMPAGNE 125ML/BOTTLE
Moët & Chandon, Impérial NV £17/75
Veuve Clicquot, Yellow Label NV £20/90
Veuve Clicquot, Rosé NV £21/100
Dom Pérignon, Blanc Vintage 2010 ~£275

WHITE WINE 175ML/BOTTLE
Cape Mentelle, Sauvignon Blanc Semillon, Margaret River, Western Australia £11/£44
Terrazas de los Andes, Chardonnay, Mendoza, Argentina £12/£48
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand £20/£80

RED WINE 175ML/BOTTLE
Cape Mentelle, Cabernet Sauvignon, Margaret River, Western Australia £11/£44
Terrazas de los Andes, Malbec, Mendoza, Argentina £12/£48
Cloudy Bay, Pinot Noir, Marlborough, New Zealand £22/£90

If you can’t find your favourite tipple, please let a member of the team know and we will try our best to create it for you