

## COCKTAILS

### HOUSE TONICS 10.5

<b>SOHO MULE</b> Grey Goose, lime, house-made ginger syrup, soda
<b>PICANTE DE LA CASA</b> Patron Reposado, chilli, coriander, lime, agave
<b>EASTERN STANDARD</b> Grey Goose/Bombay Sapphire, lime, cucumber, mint
<b>SOHO NEGRONI</b> Bombay Sapphire, Suze, Martini Bianco

### SPRITZES 10

<b>REGAL ROSE</b> Star of Bombay, Regal Rose Rosso, rose liqueur, tonic
<b>HARD CITRUS</b> Cointreau, Kamm & Sons, grapefruit, lemon, bitters, tonic
<b>BITTERSWEET SYMPHONY</b> Belsazar Rosé, Amer Picon, bitter lemon, rosemary
<b>PEACH &amp; PROSECCO</b> Martini Bianco, crème de pêche, bitters, Prosecco, soda

### CLASSIC 10.5

<b>MOJITO</b> Bacardi Carta Blanca, mint, lime brown sugar
<b>ESPRESSO MARTINI</b> Grey Goose, Kahlua, Espresso
<b>MARGARITA</b> Centenario Plata, Cointreau, Lime
<b>BOULEVARDIER</b> Woodford Reserve, Campari, Martini Rosso

### LIQUORS 11

<b>THE CUBAN JOB</b> Barcardiocho, Amaro Montenegro, Gavi di Gavi "Contessa", Angostura bitters, coffee
<b>FINAL LETTER</b> Star of Bombay, St. Germain elderflower liqueur, Chartreuse verte, lime
<b>SLOE DAY DREAMING</b> Finlandia, Sipmsith sloe gin, crème d'abricot, lime
<b>MOE BABY BLUES</b> Few Barrel Aged, Vida Mezcal, Fernet Branca, Aperol, Martini Rosso

## WHITE WINE

VERMENTINO Griffin Ridge, Languedoc, France 15
GRILLO Palma Nera, Sicily, Italy 14
FIANO Mandrarossa, Italy 14
CHENIN BLANC Riebeek, Swartland, South Africa 16
CORTESE Ricossa Terza Generazione, Piemonte, Italy 14
SAUVIGNON BLANC La Prade, Languedoc, France 15
VERDICCHIO DEI CASTELLI DI JESI Vignamato, Italy 15
PINOT GRIGIO 'DOLOMITI' Terre del Noce, Italy 15
GODELLO Alma de Blanco, Pazo das Tapias, Spain 15
PICPOUL DE PINET Beauvignac, Languedoc, France 15
SAUVIGNON BLANC Lanark Lane, Marlborough, NZ 15
VIOGNIER Delas, Rhone, France 15
CHARDONNAY Edna, California, USA 13
GAVI DI GAVI Contessa, Broglia, Piemonte, Italy 15
MACON-VILLAGES Domaine Perraud, Burgundy, France 13
ALBARINO Martin Codax, Rias Baixas, Spain 15
CHARDONNAY Cannonball, Sonoma, California, USA 12
ST AUBIN 1ER CRU Gilles Bouton, Burgundy, France 12

## RED WINE

19	GRENACHE Griffin Ridge, Languedoc, France 15	19
21	NERO D'AVOLA FRAPPATO Pieno Sud, Sicily, Italy 15	21
23	CABERNET MERLOT Siete Soles, Chile 14	23
24	PRIMITIVO Visconti, Puglia, Italy 15	24
27	MERLOT La Prade, Languedoc, France 15	27
26	GARNACHA Finca el Paso, Aragon, Spain 14	28
28	PINOT NOIR Le Versant, Languedoc, France 15	29
29	NEGROAMARO RISERVA Salice Salentino, Puglia, Italy 13	30
32	COTES DU RHONE RESERVE Chuscian, France 15	33
32	MONTEPULCIANO D'ABRUZZO Barrique, Itynera, Italy 14	33
35	MALBEC RESERVE San Felipe, Mendoza, Argentina 14	35
36	PINOT NOIR Edna Valley, California USA 13	37
38	RIOJA CRIANZA Conde de Valdemar, Spain 11	40
37	MONTAGNE ST EMILION Vieux Château Negrit, France 13	42
39	CABERNET SAUVIGNON Chateau Ste Michelle, USA 12	45
44	CHATEAU PERRON Lalande de Pomerol, France 10	65
50	ZINFANDEL Seghesio, Sonoma, California, USA 14	70
65	CABERNET SAUVIGNON Artemis, Stag's Leap, Napa, USA 11	85

## ROSE

GRENACHE Griffin Ridge, Languedoc, France 14	19	COTES DE PROVENCE St Roch Les Vignes, France 15	36
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## SPARKLING & CHAMPAGNE

PROSECCO Treviso DOC, Luna Argenta, Brut NV	36	VEUVE CLICQUOT Yellow Label, Brut NV	86
COLLET Brut NV	52	RUINART Blanc de Blancs, Brut NV	98
COLLET Rosé Brut NV	60	RUINART Rosé, Brut NV	98

## SWEET

	GLS	BTL		BTL
MOSCATO Maculan, Veneto, Italy 14 (375ml)	6.5	32	ALEATICO A Mano, Puglia, Italy 09 (500m)	40
SAUTERNES La Fleur d'Or, France 11 (375ml)	7.5	35	TOKAJI ASZU 5 Puttonyos, Patricius, Hungary 03 (500ml)	65

Vintages may vary depending on availability

## SPIRIT

Spirit Bottle prices are available on request

## BOTTLED BEER

ASPALL'S CIDER	4.8	CAMDEN WIT	5
PERONI	4.6	BREWDOG NANNY (0.5ABV)	4.8
PARTIZAN PALE ALE	5	WORK IPA	5

## NON ALCOHOLIC

SOFT DRINKS	2.75	JUG ELDERFLOWER FIZZ	15
JUG ICED TEA	15	JUG FRESH JUICE	18
JUG HOUSE LEMONADE	15		

Spirits are available on request

Please advise your server if you have any allergies, or require information on the ingredients used in our dishes.  
All the above prices are inclusive of VAT. There is a discretionary 12.5% service charge added to the bill.