

WHITE WINE

Glass 175ml Glass 250ml Bottle 750ml

Chenin Blanc Hazy View, Western Cape, South Africa	4.75	6.50	18.50
Sauvignon Blanc 'Vellas' Tierra Antica, Valle Central, Chile	5.50	7.25	19.95
Torrantes Riesling Amalaya, Salta, Argentina	5.95	7.95	22.95
Pinot Grigio 'Foundstone' Berton Vineyard, South Eastern Australia	6.50	8.50	24.95
Sauvignon Blanc Waddling Duck, Marlborough, New Zealand	7.25	9.75	27.95
Chardonnay 'Maggio' Oak Ridge, Lodi, USA	7.50	9.95	32.00
Albarino Coral do Mar, Rias Baixas, Spain			33.00
Gavi di Gavi 'Lugarara' La Giustiniana, Piemonte, Italy			35.00
Sauvignon Blanc Ata Rangi, Martinborough, New Zealand			40.00

ROSÉ WINE

Grenache Monrouby, Languedoc, France	5.50	7.25	19.95
Rioja Rosado El Coto, Rioja Alavesa, Spain			24.95
Pinot Gris Rosé Saint Clair, Marlborough, New Zealand	7.25	9.75	27.95
Provence Rosé Château Beaulieu, Provence, France	7.50	9.95	29.95
Rose of Virginia Charles Melton, Barossa, Australia			36.00

PORT

Glass 100ml Bottle 750ml

White Port Sandeman, Douro, Portugal	5.50	32.00
Tawny Port 'Imperial' Sandeman, Douro, Portugal	5.50	32.00

SWEET WINE

Bottle 375ml

Botrytis Semillon Berton Vineyard, South Eastern Australia	15.00
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THE GIN LIST

Gins discovered with the same passion and love that's gone into creating them. Representing some of the finest examples being produced in the country today.

All 9.50

All served tall with London Essence tonic water.
Swap to Double Dutch tonic for +60p.

FLORAL

Silent Pool Served with juniper berries and an orange wedge
Sir Robin of Locksley Served with lemon thyme and a grapefruit wedge
Manchester Gin - Wild Spirit Served with lemon, orange zest and fresh mint
Shnoodlepip Gin Served with pink peppercorns and pink grapefruit
Didsbury Gin Served with grapefruit zest and finished with lemon thyme
City Of London Distillery Served with juniper berries and lemon zest

Mr Hobbs Served with orange zest and juniper berries
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Three Grace Served with lemon zest and finished with a cinnamon stick

Secret Gin Served with a wedge of pink grapefruit and a sprig of rosemary

SPICY

Leeds Gin Served with lemon zest and pink peppercorns

Masons Dry Yorkshire Served with green cardamom pods and orange zest
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Langley's Served with coriander seeds and a grapefruit wedge
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Poetic License Served with a grapefruit wedge and a mint sprig
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HERBACEOUS

Redsmith Served with an orange wedge and a mint sprig

Forest Gin Served with grapefruit zest and fresh rosemary

Spirit of George Served with coriander seeds and orange zest
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Foxdenton 48 Served with pink peppercorns and lime zest

RED WINE

Glass 175ml Glass 250ml Bottle 750ml

Pinotage Hazy View, Western Cape, South Africa	4.75	6.50	17.95
Pinot Noir Cramele Recas, Transylvania, Romania	5.50	7.25	19.95
Merlot 'Sanama' Chateau los Boldos, Cachapoal, Chile	5.95	7.95	22.95
Shiraz Fratelli, Maharashtra, India	6.75	8.50	24.95
Malbec '1300' Anadeluna, Mendoza, Argentina	7.25	9.75	27.95
Pinot Noir Cycles Gladiator, California, USA	7.50	9.95	29.95
Malbec 'Ultra' Kaiken, Mendoza, Argentina			35.00
Cabernet Sauvignon Fog Mountain, California, USA			36.00
Pinot Noir 'Devil's Staircase' Rockburn, Central Otago, New Zealand			38.00
Graves Château Mouras, Bordeaux, France			40.00
Chianti Classico Fontodi, Tuscany, Italy			44.00
Châteauneuf-du-Pape 'Les Cailloux' Andre Brunel, Rhône, France			59.00

SPARKLING

Glass 125ml Bottle 750ml

Millesimato Spumante Sacchetto, Veneto, Italy	5.95	27.95
Skinny Prosecco Veneto, Italy		34.00
English Sparkling Brut Rosé Hush Heath '1503' Kent, UK	7.75	39.00
Cloudy Bay 'Pelorus' Marlborough, New Zealand		45.00
Moët & Chandon Brut Champagne, France	9.75	55.00
Veuve Clicquot Yellow Label Champagne, France		65.00
Laurent-Perrier Brut Rosé Champagne, France		75.00
Dom Pérignon Champagne, France		135.00

MANGROVE SPECIES

Abundant in the tropics, the exotic mangrove tree inspired our species of vibrant cocktails with tropical twists.



Botanist Pornstar
9.95

Sugar snaps and passion fruit with rose sugar syrup, strawberry purée, pineapple and lemon juice with Ketel One Vodka and passion fruit liqueur. Served with a shot of Prosecco and half a passion fruit.



Beetroot Blush
7.95

Short, sweet and to the beet. Ciroc Red Berry vodka, cranberry juice, fresh beetroot, vanilla syrup, poppy liqueur, lemon juice and a dash of Velvet Falernum.



Strawberry and Cucumber Breeze
7.95

Strawberry purée, mint and cucumber muddled with vanilla sugar syrup. Tanqueray gin and strawberry liqueur made long with apple, cranberry and lemon juice.



Thai Chilli Crush
7.95

You'll get a kick out of this one! Fresh red chilli, micro Thai basil, apple and lemon juice, kaffir syrup, coconut purée with Tanqueray gin.



Spiced Pineapple Punch
7.95

A tropical blend of pineapple juice, grapefruit bitters, kaffir lime syrup, lemon juice, Sailor Jerry and Wray & Nephew rum.



Peach and Kiwi Fizz
7.50

Kiwi, peach and passion fruit with a splash of lemon juice, all shaken and, of course, topped with Prosecco.



Passion fruit and Basil Crush
7.95

One good looking cocktail! Lime and orange juice, passion fruit syrup, Disaronno, basil syrup and Drambuie, with passion fruit and basil.



Blueberry and Passion fruit Martini
7.95

Fresh blueberries, pineapple, lemon juice, passion fruit syrup and liqueur with a burst of Brockmans blueberry-infused gin, finished with a sprig of mint. Delightfully fresh.

ARBER'S HERBARIUM

British botanist Agnes Arber houses her studies of flowering gardens, lush shrubbery and foraged fruits in our liquid herbarium.



Rhubarb Gin Old Fashioned
9.95

One to sip and savour. Portobello Road Gin stirred with rhubarb, a pinch of black pepper and garnished with a grapefruit zest.



Rhubarb and Sage Spritz
8.25

Gin, rhubarb and ginger liqueur, rhubarb syrup, lemon juice, ginger ale and a subtle sage finish.



Strawberry and Elderflower Bellini
7.50

A delicate blend of strawberry and elderflower, lengthened with Prosecco and infused with lemon thyme.



Blackberry and Rosemary Fizz
7.95

Fresh blackberries, rosemary, sugar syrup, lemon and apple juice, shaken with Tanqueray gin, sloe gin and topped with soda.



English Mojito
7.95

A traditional mojito made English with Tanqueray gin. Muddled cucumber and mint, fresh lime juice, vanilla syrup and a splash of green apple liqueur, lengthened with apple juice. Suits you sir...



Wheatgrass and Ginger Collins
7.95

Earth, wind and fiery ginger! A lively blend of wheatgrass, fresh ginger, lemon juice, elderflower cordial, bergamot liqueur and a dash of gin.



Velvet Green
7.75

Nature's nurturing cocktail, boosted with a botanical elixir found in plants. Cloudy apple juice, green apple liqueur, Velvet Falernum, kiwi, egg white and lemon juice. All shaken with Tanqueray gin.



The Botanist
7.95

Our signature cocktail. Bacardi, Ketel One Vodka, red amaranth, mint, elderflower liqueur and jasmine syrup. Need we say more?

MEDITERRANEAN GARDENIA

Despite the driest of climates, our most skilful botanists discovered blossoming groves and refreshing artefacts to preserve in our Mediterranean Gardenia collection.



Apricot and Peach Smash
7.95

A soft and dangerously drinkable Woodford Reserve bourbon smash. Peach and apricot provide a delightfully light and fruity twist.



Pineapple Mezcalita
8.95

A modern margarita. Mezcal, El Jimador tequila, Licor 43, pineapple juice, lime juice and vanilla syrup.



Orange and Cardamom Spritz
8.25

When Italy met India... Aperol, Prosecco, cardamom bitters, Martini Riserva ambrato, lemon juice, apricot purée and topped with soda.



Poppy and Pomegranate Martini
7.75

A delicate blend of poppy seed liqueur and sweet pomegranate. Blended with raspberry liqueur, Ciroc Red Berry vodka, lemon and a hint of basil.



Raspberry Disaronno Sour
7.95

A long-standing favourite. Raspberry purée, lemon juice, pomegranate juice, Disaronno and raspberry liqueur.



Birch Negroni
7.95

Freya Birch Spirit, Campari and sweet Martini Riserva ambrato stirred to create a herbaceous sipper.



Smoked Birch Old Fashioned
9.95

Monkey Shoulder whisky stirred with orange bitters and Freya Birch Spirit, before being wood-smoked at the bar. Strong but smooth!



Mediterranean Martini
9.95

A zesty blend of gin, lemon bitters, white vermouth and finished with a fragrant sprig of rosemary and a signature olive.

SMOKING TEA POTS

Iced tea brewed to perfection with a tippie twist.
8.95 each

Hibiscus and Red Berry Iced Tea

Brockmans Gin, blueberry liqueur, pomegranate juice and jasmine with an exotic hibiscus tea blend.

Passion fruit and Lemongrass Iced Tea

Bacardi Cuatro, pink grapefruit and passion fruit, shaken over lemongrass and ginger tea.

Matcha Melon Iced Tea

Grey Goose, Bénédictine and melon liqueur shaken over a blend of matcha tea, lemon juice, honey and apple juice.

...or why not share any of the above?

SMOKING TEA POT SHARERS

27.95

(Ideal for 4 or 5 people)

GIN CARAFES

A carafe filled with botanically-balanced gin and tonic - made for sharing! 4 servings.

Secret Carafe 19.95
Our very own Secret Gin paired with tonic and finished with fresh grapefruit and rosemary.

Hendrick's Carafe 19.95
Hendrick's Gin paired with cucumber, elderflower liqueur and pink peppercorns.

Tanqueray Carafe 19.95
Tanqueray gin and pink grapefruit liqueur, garnished with lemon thyme and pink grapefruit.

ALCOHOL FREE

Carefully crafted mocktails made with fresh juices and fruits.

Tropical Crush 5.50
Seedlip Garden non-alcoholic spirit, pineapple juice, passion fruit syrup, orange juice and served with half a passion fruit. How exotic!

Juniper Garden 5.50
A refreshingly herbal blend of Seedlip Garden non-alcoholic spirit, elderflower cordial, vanilla and sage syrup, apple juice, lime juice and juniper berries.

All The Greens 4.75
Fresh mint, kiwi and ginger, with a splash of apple and lemon. All boosted with plant-powered elixir.

Botanist Lemonade 4.75
Our zingy homemade lemonade is a nod to Grandma. Thyme, fresh lemon juice, sugar and elderflower cordial topped with soda. Refreshing, zesty and sharp.

Berry Good Times 4.75
Fresh blueberries, blackberries, mint and a touch of raspberry syrup. Shaken with apple and cranberry juice and garnished with a sprig of mint.