

## Champagne & Prosecco

Glasses are served as 125ml

### Prosecco di Conegliano Valdobbiadene Extra Dry NV, DOCG, Italy

Glass £7.50, Bottle £38.00

Origin: La Marca winery is located in Oderzo, in the Veneto region.

A pale straw colour with a fine mousse and typical fruit characters of apples and pineapples.

Grape: Prosecco

### Nicolas Feuillatte NV

Glass £9.50, Bottle £55.00

Origin: A light, fresh and fruity Champagne with fine subtle overtones of apples, pears and citrus fruits.

Has undergone a total of 4 years' ageing prior to release.

Grape: Chardonnay, Pinot Noir

### Oeil de Perdix Rose NV

Glass £10.50, Bottle £60.00

Origin: Meaning 'eye of the partridge', this pale salmon pink rosé enticing complexity.

Delicate in style, but with a perfect weight of fruit.

Grape: Chardonnay, Pinot Noir

### Ruinart NV

Bottle £95.00

Origin: One of the oldest Champagne houses, founded in 1729, Ruinart was the first house to export Champagne.

A classic, elegant and subtle.

Grape: Chardonnay, Pinot Noir

### Ruinart Rosé NV

Bottle £115.00

Origin: Ruinart Rosé was first released in 1962. It is the blanc de blanc to which 15% Pinot ,

Sublime golden pink in colour, nose of cherry and red berries leads to a delightfully smooth finish

Grape: Chardonnay, Pinot Noir.

### Ruinart Blanc de Blancs NV

Bottle £120.00

Origin: Grand Cru Chardonnay has been used to make this Champagne.

Citrus, peach and white flower aromas evolve into a fresh and supple palate.

Grape: Chardonnay

## Bubbly Cocktails

### Prosecco Cocktails £11.50

#### CÎROC Sparkling Cosmo

CÎROC vodka, Grand Marnier, cranberry juice finished with prosecco

#### LV Bellini

White peach puree, peach Schnapps topped with prosecco

#### LV Fizz

Ameretto, Cointreau, brown sugar, finished with prosecco

#### Aperol Spritz

Aperol topped with full glass of prosecco, soda and orange slice

#### Hugo

St-Germain Elderflower liqueur, soda water, fresh lime, Finished with prosecco

#### Sbagliato

Sweet vermouth, Campari, finished with prosecco

### Champagne Cocktails £12.50

#### The Classic

Brandy, brown sugar enriched with angostura bitters finished with Champagne.

#### French 75

Bombay gin, fresh lemon juice, sugar, finished with Champagne

#### Ginger Royal

Kings ginger liqueur, finished with champagne

#### Kir Imperial

Chambord black raspberry liqueur, finished with Champagne

#### LV Mimosa

Grand Marnier liqueur, orange juice finished with Champagne

#### Kir Royale

Crème de cassis, finished with Champagne

#### Blue Champagne

Vodka, Cointreau, blue curacao, fresh lemon, finished with champagne

A service charge of 10% is applicable to all waited tables

## Cocktails

### Gin Based

<b>B Special</b> Bombay gin, mint, cucumber, fresh lime	<b>£9.50</b>
<b>Bramble</b> Bombay gin, fresh lemon, sugar, Chambord black raspberry liqueur	<b>£10.00</b>
<b>Lemon Gingerini</b> Kings ginger liqueur, Hendricks gin, fresh lemon	<b>£14.00</b>
<b>Negroni</b> Bombay gin, sweet vermouth, Campari	<b>£11.50</b>
<b>Gimlet</b> Gordons gin, lime cordial, fresh lime	<b>£9.00</b>
<b>The Aviation</b> Sipsmiths gin, Maraschino liqueur, crème de violette, fresh lemon	<b>£10.50</b>

### Fruity

<b>Raspberry Kiss</b> Absolut raspberry vodka, Bacardi rum, fresh lime, raspberry puree, cranberry juice	<b>£9.50</b>
<b>Coco loco</b> Malibu, Passoa passion fruit liqueur, orange juice, fresh lemon	<b>£9.00</b>
<b>LV Umbongo</b> Russian Standard vodka, orange juice, passion fruit, topped up with ginger ale.	<b>£10.00</b>
<b>Sex on the Beach</b> Russian Standard vodka, peach Schnapps, orange juice, cranberry juice, topped with Chambord raspberry liqueur	<b>£9.50</b>

### The Classics

<b>Long Island</b> Vodka, tequila, gin, Cointreau, Bacardi rum, fresh lime, topped with Coca Cola	<b>£11.00</b>
<b>French Martini</b> Ciroc vodka, Chambord raspberry liqueur, pineapple juice	<b>£11.00</b>
<b>Margarita</b> Jose cuervo gold tequila, Cointreau, fresh lime, sugar	<b>£11.00</b>
<b>Mai tai</b> Havanna 7yo dark rum, Cointreau, fresh lime juice, orgeat almond syrup, sugar	<b>£10.00</b>

### Whisky Based

<b>Rusty Nail</b> Johnnie Walker Black Label, Drambuie	<b>£10.00</b>
<b>The Godfather</b> Johnnie Walker Black Label, Disaronno amaretto liqueur	<b>£10.00</b>
<b>Mint Julep</b> Jameson Irish whiskey, fresh mint, sugar	<b>£10.00</b>

### Rum Based

<b>The dark &amp; stormy</b> Gosling's black seal rum, fresh lime, topped with fever tree ginger beer	<b>£11.00</b>
<b>Daiquiri</b> Havanna 3yo white rum, fresh lime, sugar	<b>£10.00</b>
<b>Mojito</b> Havanna 3yo white rum, fresh mint, fresh lime, sugar, soda water topped with Kraken Spiced Rum	<b>£10.00</b>

### Martinis

<b>Lychee Martini</b> Russian Standard Vodka, Kwaifeh lychee liqueur, lychee juice	<b>£10.00</b>
<b>Pornstar Martini</b> Absolut vanilla vodka, Passoa passion fruit Liqueur, Passion fruit puree, shot of champagne	<b>£13.00</b>
<b>Espresso Martini</b> Absolut vanilla vodka, Kahlua coffee liqueur, a shot of espresso coffee	<b>£11.00</b>
<b>Classic Martini</b> Choose your gin or vodka, dry vermouth	<b>From £10.00</b>
<b>Dirty Cow</b> Black Cow vodka, dry vermouth, olive brine	<b>£11.00</b>

### Vodka Based

<b>Kamikaze</b> Ketel One vodka, triple sec, fresh lime	<b>£9.00</b>
<b>B Special</b> Beluga vodka, mint, cucumber, & fresh lime	<b>£9.50</b>
<b>Gimlet</b> Ghost vodka, fresh lime, & lime cordial	<b>£9.00</b>
<b>Lemon Drop</b> Limoncello, Ketel One vodka, fresh lemon & sugar	<b>£9.50</b>
<b>Cosmopolitan</b> Absolut citron vodka, Cointreau, fresh lime & cranberry juice	<b>£10.00</b>

### Sours

<b>Pisco</b> Pisco liqueur, fresh lime, sugar, egg white & angostura bitters	<b>£10.00</b>
<b>Amaretto</b> Disaronno amaretto liqueur, fresh lemon, egg white & angostura bitters	<b>£10.00</b>
<b>Whisky</b> Jameson Irish whiskey, fresh lemon, egg white & angostura bitters	<b>£10.00</b>
<b>Bourbon</b> Buffalo trace bourbon, fresh lemon, egg white, & angostura bitters	<b>£10.00</b>

### Zesty

<b>Caipirinha</b> Cachaça, fresh lime, sugar	<b>£9.00</b>
<b>Caipiroska</b> Russian Standard vodka, fresh lime, sugar	<b>£9.00</b>

### Bourbon Based

<b>Manhattan perfect</b> Makers Mark bourbon, sweet & dry vermouth, cherries, bitters	<b>£11.50</b>
<b>Old Fashioned</b> Woodford reserve bourbon, angostura bitters, sugar	<b>£12.50</b>

## White Wine

## Red Wine

White Wine				Red Wine			
Old Classics	125ml	250ml	Bottle	Old Classics	125ml	250ml	Bottle
<b>Casal de Ventozela 2016 Portugal</b> Crisp & dry, delicate flavours of citrus fruit, melon, and green apple			£23.00	<b>Marquis de Belleville 2014 Bordeaux Supérieur France</b> A middleweight claret with a good balance of ripe plum and berry.			£23.00
<b>Rioja Blanco 2016 López de Haro Spain</b> Ripe fruit flavours with notes of date and banana.	£5.50	£8.50	£24.00	<b>Pavillon Trios Arches Merlot 2015 France</b> Deep ruby red in colour with aromas of berries and sweet spice.	£5.50	£8.50	£24.00
<b>Mâcon-Lugny 2016 Louis Latour France</b> Pale with a beguiling aroma of fresh apples, lemon and toasted citrus fruits.			£28.00	<b>Rioja Crianza 2014 Viña Eguía Spain</b> Vivid cherry red in colour. Oaky with vanilla coconut and balsamic notes.	£5.75	£8.75	£25.00
<b>Chablis 'La Collégiale' 2016 France</b> Youthful citrus notes with spring blossom nuances.			£38.00	<b>Barbaresco 2014 De Forville</b> A big, elegant wine. Dark cherries with earthy hints.			£45.00
New World	125ml	250ml	Bottle	New World	125ml	250ml	Bottle
<b>Leeuwenkuil Chenin Blanc 2017 South Africa</b> This elegant and refined wine with a racy acidity that adds freshness to the apple and tropical fruit.			£22.50	<b>Leeuwenkuil Shiraz 2016 South Africa</b> Oaky and bright with fruity Shiraz flavours of cherries and violets.	£5.00	£8.00	£23.00
<b>Ragged Point Sauvignon Blanc 2017 New Zealand</b> A perfect balance with intense gooseberry and tropical fruit flavours.	£5.50	£8.50	£24.50	<b>Errazuriz Estate Series Pinot Noir 2016 Chile</b> An aromatic nose of cherries, floral notes and a touch of mint.	£5.75	£8.75	£25.00
<b>Nettie Viognier 2016 California USA</b> Intense aromas of peach and apricot introduce a palate of more lush stone fruit flavours.			£25.00	<b>Las Maletas Malbec 2017 Mendoza Argentina</b> Ripe dark plum fruits, sweet tannins and dark chocolate and mocha.			£26.00
Something Unusual	125ml	250ml	Bottle	Something Unusual	125ml	250ml	Bottle
<b>Mas Querido Field Blend 2017 Spain</b> Citrusy and bright with a fine fresh finish.	£5.00	£8.00	£23.00	<b>Baron De Baussac Carignan France</b> Deep wine with black fruit, subtle vanilla aromas from a touch of oak.	£5.50	£8.50	£24.50
<b>Contesa Pecorino 2016 IGT Colline Pescaresi Italy</b> Pale yellow, with a remarkably intense nose of citrus fruits, hints of hawthorn and orange blossom.	£5.75	£8.75	£25.00	<b>Behind Closed Doors Lisboa 2016 Portugal</b> Flavours of dark cherry, plum and blackberry with underlying notes of vanilla and nutmeg.			£25.00
<b>Peter &amp; Ulrich Dry Riesling 2015/2016 Germany</b> This wine is crisp and elegant with notes of ripe apple, peach and apricot.			£30.00	<b>The Chocolate Block 2015 Boekenhoutskloof, South Africa</b> An earthy, rustic nose gives up aromas of leather, earth and spices.			£45.00
Rosé Wine							
<b>Pinot Grigio Rosé 2016 Breganze</b> Fresh fruit, apricot and peach, with a refreshing smooth finish.	£5.00	£8.00	£23.00	<b>Château de Berne Rosé 2017 Côtes de Provence</b> Intense, crisp, well balanced and refreshing on the palate.			£35.00

A service charge of 10% is applicable to all waited tables

## Whisky Flights

Four 12.5ml shots in each flight

### Johnnie Walker Flight - £21.00

Black, Double Black, Green & Blue

### Japanese Flight - £15.00

Nikka from the barrel, Hibiki, All Malt Nikka & Hakushu

### Select Your Flight - £Whisky Dependent

Choose four whiskies of your choice

	12.5ml Flight	25ml Single	50ml Double
Jameson Irish Whisky (blended)	£2.50	£5.00	£8.00
Johnnie Walker Black Label (blended)	£3.00	£6.00	£9.00
Johnnie Walker Green Label (blended)	£4.00	£8.00	£13.00
Macallan Gold (single malt)	£3.50	£7.00	£12.00
Oban 14yro (single malt)	£4.50	£9.00	£14.00
Talisker 10yro (single malt)	£4.00	£8.00	£13.00
Nikka From The Barrel (blended)	£3.50	£7.00	£12.00
Glenfiddich 12yro (single malt)	£3.50	£7.00	£12.00
Glenmorangie 10yro (single malt)	£3.00	£6.00	£9.00
Hibiki Suntory (blended)	£4.50	£9.00	£14.00
Yamazaki (single malt)	£3.50	£7.00	£12.00
Lagavulin 16yro (single malt)	£4.50	£9.00	£14.00
Laphroaig Select (single malt)	£3.00	£6.00	£9.00
Johnnie Walker Blue Label (blended)	£10.00	£20.00	£35.00
Johnnie Walker Double Black (blended)	£3.00	£6.00	£9.00
Nikka All Malt (blended)	£3.00	£6.00	£9.00
Tullamore Dew (blended)	£2.50	£5.00	£8.00
Firean (blended)	£2.50	£5.00	£8.00

## Spirits

Please ask for our guest appearance spirits

<b>Gin</b>	<b>25ml</b>	<b>50ml</b>	<b>Vodka</b>	<b>25ml</b>	<b>50ml</b>
Gordons	£5.00	£7.00	Russian Standard	£5.00	£7.00
Tanqueray	£5.50	£7.50	Absolut	£5.50	£7.50
Bombay & Sipsmith's	£6.00	£8.00	Sipsmith's, Ketel One & Black	£6.00	£8.00
Cotswolds, Bathtub, Silent Pool & Hendricks	£7.00	£9.00	Cow	£7.00	£9.00
			Grey Goose & Belvedere	£7.50	£9.50
			Beluga		
<b>Bourbon</b>	<b>25ml</b>	<b>50ml</b>	<b>Tequila</b>	<b>25ml</b>	<b>50ml</b>
Woodford Reserve	£7.00	£11.00	Jose Cuervo gold	£5.00	£7.00
Makers Mark	£6.00	£8.00	Jose Cuervo silver	£5.00	£7.00
Jack Daniels	£5.00	£7.00	Patron coffee	£6.00	£8.00
Buffalo Trace	£6.00	£8.00	1800 Agave silver	£7.00	£9.00
<b>Rum</b>	<b>25ml</b>	<b>50ml</b>	<b>Cognac</b>		
Bacardi	£5.00	£7.00	Hennessy 1765	£6.00	£8.00
Kraken Spiced Rum	£5.50	£7.50	Rémy Martin VSOP	£7.00	£11s.00
Mount Gay	£5.00	£7.00			
Havana 3yo	£5.00	£7.00	<b>Mixers</b>		
Havana 7yo	£6.00	£8.00	All mixers		£1.50
Xo Doorly's	£7.00	£9.00			

### Selection of Liqueurs

£5.00 for 25ml or £7.00 50ml

Amaretto, Malibu, Bailey's, Schnapps, Sambuca Black, Sambuca White, Kahlua, Cointreau, Tia Maria, Grandé Marnier

### Beers

Selection varies. All beers £4.50

### Soft Drinks

Selection varies. All soft drinks £2.50

A service charge of 10% is applicable to all waited tables

## Selection of Sushi & Sashimi

Prepared by Maguro

### Maki – Single sushi rolls cut into 6 pieces

Tekka	Tuna	£8.00
Sake	Salmon	£7.00
Kappa (v)	Avocado	£6.00
Asparagus (v)	Avocado	£6.00
California	Crab meat, avocado, tobiko & mayo	£8.00
Alaskan	Salmon, prawn, tobiko & mayo	£8.50
Spicy Tuna	Tuna with spicy sauce	£9.00
Spicy Salmon	Salmon with spicy sauce	£8.00
Saba Gari	Mackerel, sweet ginger & spring onion	£7.00
Florida	Tuna, salmon, avocado & spring onion	£8.50
Prawn Tempura	Prawn tempura, avocado & eel sauce	£9.00
Yasai Tempura	Vegetable tempura, avocado & mixed salad	£9.00
Salmon & Avocado	Salmon, avocado, sesame & mayo	£8.50
Tuna & Avocado	Tuna, avocado, sesame & mayo	£9.50
Una Kyu	Grilled eel, cucumber & sweet eel sauce	£9.50
Garden (v)	Mixed salad, avocado, cucumber, pickles & asparagus	£9.50
Spicy Scallop	Scallop, wasabi, tobiko & spring onion	£9.50

### Nigiri (2 pieces) & Sashimi (3 pieces)

		Nigiri	Sashimi
Tamago	Omelette	£5.00	£7.00
Saba	Mackerel	£6.00	£7.50
Tako	Octopus	£6.50	£8.00
Ebi	Prawn	£6.50	£8.00
Suzuki	Sea bass	£7.00	£8.50
Tai	Seabream	£7.00	£8.50
Sake	Salmon	£7.00	£8.50
Maguro	Tuna	£8.00	£9.50
Unagi	Eel	£8.00	£9.50
Hotate	Scallop	£8.00	£9.50
Amaebi	Aka shrimp	£7.50	£10.00
Chu-toro	Fatty tuna	£12.00	£13.50
Hamachi	Yellow tail	£12.00	£13.50
O-toro	Tuna belly	£14.50	£16.00

### Sushi Sets

Temaki	4 kinds of hand roll	£16.00
Vege	Cucumber (6), avocado (6), pickles (6) & bean-curd (2)	£18.00
Maki	3 kinds of maki roll (salmon, tuna & California)	£19.50
Sake	5 pieces of nigiri sushi & 6 pieces salmon & avocado maki	£20.00
Ume	5 pieces of nigiri sushi & 6 pieces salmon maki	£17.50
Take	7 pieces of nigiri sushi & 6 pieces salmon & avocado maki	£22.00
Matsu	9 pieces of nigiri sushi & 6 pieces California maki	£25.00
Tokujo Nigiri	7 pieces of nigiri: toro, salmon, scallop, jumbo sweet shrimp, yellow tail, eel, salmon caviar and 6 pcs negi toro maki	£39.00
Party	Chefs selection of assorted sushi (18) sashimi (9) & California maki (6)	£54.00

### Special Roll

Maguro	<i>Prawn tempura, avocado, cucumber, lettuce, eel sauce &amp; mayo</i>	£13.50
Crunchy	<i>Prawn tempura, grilled eel, avocado &amp; cucumber roll topped with crunchy wasabi</i>	£16.50
Crispy Duck	<i>Aromatic duck, cucumber, spring onions, mixed salad roll &amp; sweet hoisin sauce</i>	£11.50
Spider	<i>Soft shell crab, avocado, cucumber, lettuce, spring onion, tobiko, eel sauce &amp; mayo</i>	£15.00
Dragon	<i>Unagi, avocado, cucumber, crab meat, tobiko, eel sauce &amp; mayo</i>	£16.50
Rainbow	<i>Crab meat, avocado, tobiko topped with slices of salmon, tuna, prawn &amp; sea bass</i>	£16.50
Rock 'n' Roll	<i>Prawn tempura, crab meat &amp; avocado roll, topped with slices of eel &amp; prawn</i>	£17.50
Salmon Steak	<i>Salmon, avocado, cucumber, crab meat, spring onion, tobiko, eel sauce &amp; mayo</i>	£16.50
Spicy Red Eye	<i>Spiced crab meat, wasabi tobiko, spring onion &amp; avocado</i>	£19.80
Chicken Katsu	<i>Chicken katsu, avocado &amp; cucumber with spicy mayo and eel sauce</i>	£13.50
Korean Style Guru	<i>Beef, oshinko, cucumber, mayo &amp; eel sauce</i>	£13.50

### Sashimi Plate

Sanpin	<i>9 pieces of sashimi: salmon, tuna &amp; sea bass</i>	£19.50
Gohin	<i>15 pieces of sashimi: salmon, tuna, sea bass, yellow tail &amp; mackerel</i>	£31.50
Omakase	<i>15 pieces of o-toro, yellow tail, salmon, scallop &amp; sea bass</i>	£41.00
Tokujyo	<i>21 pieces of sashimi: salmon, tuna, sea bass, yellow tail, mackerel, sweet shrimp &amp; hotate</i>	£39.50

### Aburi Nigiri (Seared Nigiri)

Saba	<i>Mackerel</i>	£6.00
Suzuki	<i>Sea bass</i>	£7.00
Tai	<i>Sea Bream</i>	£7.00
Sake	<i>Salmon</i>	£7.00
Maguro	<i>Tuna</i>	£8.00
Hotate	<i>Scallop</i>	£8.00
Hamachi	<i>Yellow tail</i>	£12.50
Wagyu Steak	<i>Wagyu beef</i>	£12.50
O-toro	<i>Tuna belly</i>	£14.50