

White Wine

	125ml	250ml	Bottle
Old Classics Casal de Ventozela 2016 Portugal Crisp & dry, delicate flavours of citrus fruit, melon, and green apple			£24.00
Rioja Blanco 2016 López de Haro Spain Ripe fruit flavours with notes of date and banana.	£5.50	£8.50	£25.00
Mâcon-Lugny 2016 Louis Latour France Pale with a beguiling aroma of fresh apples, lemon and toasted citrus fruits.			£29.00
Chablis 'La Collégiale' 2016 France Youthful citrus notes with spring blossom nuances.			£38.00
New World Leeuwenkuil Chenin Blanc 2017 South Africa This elegant and refined wine with a racy acidity that adds freshness to the apple and tropical fruit.	125ml	250ml	Bottle £22.50
Dawn Star Sauvignon Blanc 2017 New Zealand A perfect balance with intense gooseberry and tropical fruit flavours.	£5.75	£8.75	£25.50
Nettie Viognier 2016 California USA Intense aromas of peach and apricot introduce a palate of more lush stone fruit flavours.			£27.00
Something Unusual Mas Querido Field Blend 2017 Spain Citrusy and bright with a fine fresh finish.	125ml £5.50	250ml £8.50	Bottle £25.00
Contesa Pecorino 2016 IGT Colline Pescaresi Italy Pale yellow, with a remarkably intense nose of citrus fruits, hints of hawthorn and orange blossom.	£6.00	£9.00	£26.00
Peter & Ulrich Dry Riesling 2015/2016 Germany This wine is crisp and elegant with notes of ripe apple, peach and apricot.			£30.00

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Special Roll

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

Aburi Nigiri (Seared Nigiri)

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

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
Tokujyo	7 pieces of nigiri: toro, salmon, scallop, jumbo 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

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Champagne & Prosecco

Glasses are served as 125ml

Prosecco di Conegliano Valdobbiadene Extra Dry NV, DOCG, Italy Glass £7.50, Bottle £39.50
 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

Laurent-Perrier Rosé NV Bottle £120.00
 Unusually made by the saignée method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing apéritif, it also works well with a variety of dishes.

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

Spirits

Please ask for our guest appearance spirits

Gin	25ml	50ml	Vodka	25ml	50ml
Tanqueray	£5.50	£7.00	Russian Standard & Absolut	£5.50	£7.50
Bombay & Sipsmith's & Hendricks	£6.50	£8.50	Sipsmith's, Ketel One, Black Cow & Titos	£6.50	£8.50
Cotswolds, Bathtub, Silent Pool	£7.50	£9.50	Grey Goose, Belvedere & Ciroc	£7.50	£9.50
			Beluga	£8.50	£10.00
Bourbon	25ml	50ml	Tequila	25ml	50ml
Woodford Reserve	£7.50	£12.50	Jose Cuervo gold	£5.00	£7.00
Makers Mark	£6.50	£8.50	Jose Cuervo silver	£5.00	£7.00
Jack Daniels	£5.50	£7.50	Patron coffee	£6.00	£8.00
Buffalo Trace	£5.50	£7.50	1800 Agave silver	£7.00	£9.00
Rum	25ml	50ml	Cognac		
Captain Morgan	£5.00	£7.00	Hennessy 1765	£5.50	£8.50
Dark / Spiced			Rémy Martin VSOP	£8.00	£12.00
The Kraken Black	£5.50	£7.50	Mixers		
Spiced Rum & Havana 3 yo			All mixers		£1.50
Havana 7 yo & Appleton Estate	£6.00	£8.00			
XO Doorly's & Mount	£7.00	£12.00			
Gay Black Label					

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

Cider

Selection varies. £4.50

Soft Drinks

Selection varies. All soft drinks £2.50

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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

Red Wine

	125ml	250ml	Bottle
Old Classics			
Marquis de Belleville 2014 Bordeaux Supérieur France A middleweight claret with a good balance of ripe plum and berry.			£25.00
Pavillon Trios Arches Merlot 2015 France Deep ruby red in colour with aromas of berries and sweet spice.	£5.50	£9.00	£26.00
Rioja Crianza 2014 Viña Eguía Spain Vivid cherry red in colour. Oaky with vanilla coconut and balsamic notes.	£6.00	£9.50	£27.00
Barbaresco 2014 De Forville A big, elegant wine. Dark cherries with earthy hints.			£45.00
New World	125ml	250ml	Bottle
Leeuwenkuil Shiraz 2016 South Africa Oaky and bright with fruity Shiraz flavours of cherries and violets.	£5.50	£8.50	£26.00
Errazuriz Estate Series Pinot Noir 2016 Chile An aromatic nose of cherries, floral notes and a touch of mint.	£6.00	£9.50	£27.00
Las Maletas Malbec 2017 Mendoza Argentina Ripe dark plum fruits, sweet tannins and dark chocolate and mocha.			£26.00
Something Unusual	125ml	250ml	Bottle
Baron De Baussac Carignan France Deep wine with black fruit, subtle vanilla aromas from a touch of oak.	£6.00	£9.00	£26.00
Behind Closed Doors Lisboa 2016 Portugal Flavours of dark cherry, plum and blackberry with underlying notes of vanilla and nutmeg.			£27.00
The Chocolate Block 2015 Boekenhoutskloof, South Africa An earthy, rustic nose gives up aromas of leather, earth and spices.			£45.00
	125ml	250ml	Bottle
Pinot Grigio Rosé 2018 Delle Venezie Whispering Angel Rosé 2018	£5.50	£8.50	£26.00 £46.50

Rose Wine

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Summer Cocktails

Strawberry - Daiquiri, Mojito or Caipirinha

Enjoy these summer crisp cocktails with fresh fruit

Raspberry - Daiquiri, Mojito or Caipirinha

Enjoy these summer crisp cocktails with fresh fruit

Frozen - Margarita or Daiquiri – Strawberry or Raspberry

The perfect cocktails for a hot summers day

Watermelon Vodka Martini

Take your pick of vodka for a fresh watermelon martini

Watermelon Gin Martini with Mint & Elderflower

Take your pick of gin for a fresh watermelon martini

Fruity

Raspberry Kiss

Absolut raspberry vodka, Bacardi rum, fresh lime, raspberry puree, cranberry juice

Coco loco

Malibu, Passoa passion fruit liqueur, orange juice, fresh lemon

LV Umbongo

Russian Standard vodka, orange juice, passion fruit, topped up with ginger ale.

The Classics

Long Island

Vodka, tequila, gin, Cointreau, Bacardi rum, fresh lime, topped with Coca Cola

French Martini

Cîroc vodka, Chambord raspberry liqueur, pineapple juice

Margarita

Jose Cuervo gold tequila, Cointreau, fresh lime, sugar

Mai tai

Havana 7yo dark rum, Cointreau, fresh lime juice, orgeat almond syrup, sugar

Gin Based Cocktails

B Special

Bombay gin, mint, cucumber, fresh lime

Bramble

Bombay gin, fresh lemon, sugar, Chambord black raspberry liqueur

Lemon Gingerini

Kings ginger liqueur, Hendricks gin, fresh lemon

Negroni

Bombay gin, sweet vermouth, Campari

Rum Based

The dark & stormy

Gosling's black seal rum, fresh lime, topped with fever tree ginger beer

Daiquiri

Havanna 3yo white rum, fresh lime, sugar

Mojito

Havanna 3yo white rum, fresh mint, fresh lime, sugar, soda water topped with Kraken

Spiced Rum

Martinis

Lychee Martini

Russian Standard Vodka, Kwaifeh lychee liqueur, lychee juice

Pornstar Martini

Absolut vanilla vodka, Passoa passion fruit

Liqueur, Passion fruit puree, shot of champagne

Espresso Martini

Absolut vanilla vodka, Kahlua coffee liqueur, a shot of espresso coffee

Classic Martini

Choose your gin or vodka, dry vermouth

Dirty Cow

Black Cow vodka, dry vermouth, olive brine

Vodka Based

Kamikaze

Ketel One vodka, triple sec, fresh lime

B Special

Beluga vodka, mint, cucumber, & fresh lime

Lemon Drop

Limoncello, Ketel One vodka, fresh lemon & sugar

Cosmopolitan

Absolut citron vodka, Cointreau, fresh lime & cranberry juice

Sours

Pisco

Pisco liqueur, fresh lime, sugar, egg white & angostura bitters

Amaretto

Disaronno amaretto liqueur, fresh lemon, egg white & angostura bitters

Whisky

Jameson Irish whiskey, fresh lemon, egg white & angostura bitters

Bourbon

Buffalo trace bourbon, fresh lemon, egg white, & angostura bitters

Chickpea brine can be used instead of egg whites for our vegan guests

Zesty

Caipirinha

Cachaça, fresh lime, sugar

Caipiroska

Russian Standard vodka, fresh lime, sugar

Bourbon & Whisky Based

Rusty Nail

Johnnie Walker Black Label, Drambuie

The Godfather

Johnnie Walker Black Label, Disaronno amaretto liqueur

Manhattan perfect

Makers Mark bourbon, sweet & dry vermouth, cherries, bitters

Old Fashioned

Woodford reserve bourbon, angostura bitters, sugar

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Whisky Flights

Four 12.5ml shots in each flight

Johnnie Walker Flight - £20.50
Black, Double Black, Green & Blue

Japanese Flight - £17.50
Nikka from the barrel, Hibiki, All Malt Nikka & Yamazaki

Select Your Flight - £Whisky Dependent

Choose four whiskies of your choice

Blended

	12.5ml Flight	25ml Single	50ml Double
Jameson Irish Whisky (blended)	£2.50	£5.00	£9.00
Tullamore Dew (blended)	£2.50	£5.00	£9.00
Firean (blended)	£2.50	£5.00	£9.00
Johnnie Walker Black Label (blended)	£3.00	£6.00	£10.00
Johnnie Walker Double Black (blended)	£3.00	£6.00	£10.00
Monkey Shoulder (blended)	£3.00	£6.00	£10.00
Nikka All Malt (blended)	£3.50	£7.00	£12.00
Nikka From The Barrel (blended)	£4.00	£8.00	£13.00
Johnnie Walker Green Label (blended)	£4.50	£9.00	£14.00
Hibiki Suntory (blended)	£5.00	£10.00	£16.00
Johnnie Walker Blue Label (blended)	£10.00	£20.00	£35.00

Single Malt

	12.5ml Flight	25ml Single	50ml Double
Glenmorangie 10yro (single malt)	£3.00	£6.00	£10.00
Laphroaig Select (single malt)	£3.00	£6.00	£10.00
Macallan Gold (single malt)	£3.50	£7.00	£12.00
Talisker Skye (single malt)	£3.50	£7.00	£12.00
Glenfiddich 12yro (single malt)	£3.50	£7.00	£12.00
Talisker Dark Storm (single malt)	£3.50	£7.00	£12.00
Bowmore 10yro (single malt)	£4.00	£8.00	£13.00
Suntory The Chita (single malt)	£5.00	£9.00	£14.00
Oban 14yro (single malt)	£4.50	£9.00	£14.00
Lagavulin 16yro (single malt)	£5.00	£10.00	£15.00
Yamazaki (single malt)	£5.00	£9.50	£15.50

Bubbly Cocktails

Prosecco Cocktails £10.50

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

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

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

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