

# Cocktails

Tues - Fri, 5-11pm | Happy Hour 2-4-1  
Sat, 3-9pm | from 5-7pm



<b>Blood Orange Negroni</b> Blood Orange gin, Campari, vermouth rosso	11
<b>Wood Wharf Iced Tea</b> Vodka, London Dry gin, white rum, tequila blanco, triple sec, lemon juice, topped with Supermalt	11
<b>Blue Note Pisco Sour</b> Pisco, blue curaçao, lime and lemon juice	11
<b>Canary Sunset</b> Vodka, orange juice, grapefruit soda, grenadine	11
<b>Concrete Jungle Cooler</b> Coconut tequila, coconut cream, pineapple juice, lime juice, simple syrup	11
<b>Fuego De La Casa</b> Tequila reposado, fresh lime juice, agave nectar, chilli syrup	11
<b>Raspberry &amp; Mint Mojito</b> White rum, fresh mint, puréed raspberries, lime juice, brown sugar, topped with soda	11
<b>Aperol Spritz</b> Aperol, organic prosecco, topped with soda	11

# Wine

	(175ml) Glass	Bottle
<b>White</b>		
<b>Tule Bianco (2021)</b> Catarratto   Sicily, Italy - 12% Unfiltered crisp and dry white with notes of pink grape-fruit and spiced apple.	7.7	32
<b>Les (h)Autres Terres by Les Hautes Terres (2021)</b> Chardonnay   Languedoc, France - 12.5% An unoaked chardonnay with flavours of lemon, lime, orange peel and green apple crispness.	9.5	41
<b>Vorgeschmack White by Arndorfer (2021)</b> Gruener Veltliner / Riesling   Kamptal, Austria - 12.5% Aromatic and crisp dry white with fresh, mineral and aromatic notes.	9.9	42
<b>Rosé</b>		
<b>Château Ollieux-Romanis (2021)</b> Cinsault / Grenache Gris   Languedoc-Roussillon, France - 12.5% A Provence-style rosé - light in colour, dry, mineral and delicate fruit taste.	9	38
<b>Orange</b>		
<b>Ciello (2021)</b> Catarratto   Sicily, Italy - 23.5% An unfiltered natural wine with fresh tropical fruits, lemon pith and grapefruit on the palate.	9.9	42
<b>Red</b>		
<b>Paterna Societa Agricola (2019)</b> Chianti (Sangiovese, Canaiolo, and Colorino)   Colli Aretini, Tuscany, Italy - 14% Dry and refreshing with scents of violets and sweet red cherries.	9.6	40
<b>Principiano Ferdinando (2021)</b> Nebbiolo - Monforte d'Alba, Piemonte, Italy - 13% Lighter bodied ruby with notes of ripe cherry, rose, spice and a red fruit nose.	12.5	52
<b>Martedì Paestum Rosso by Vigneti Tardis (2019)</b> Aglianicone   Cilento, Italy - 13.5% Juicy and fruity with light spices and berry fruit. Dark fruit nose with earthy finish.		55

# Bubbly & Beer

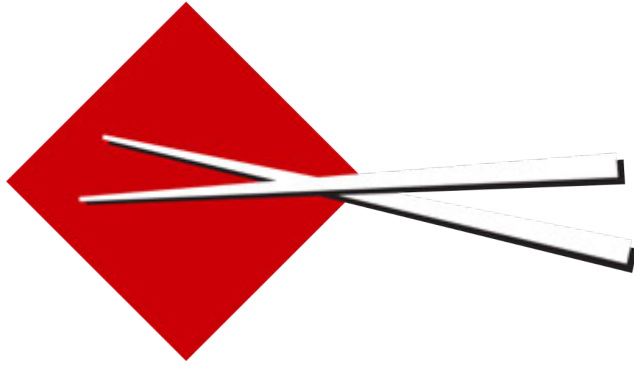
	(125ml) Glass	Bottle
<b>Bubbly</b>		
Cantina Bernardi <b>NV Prosecco DOC   Veneta, Italy - 11.5%</b> Light pear drop notes, fresh green and citrus fruits, lovely balance and freshness.	8	40
Cuvee de Reserve by Charles Vercy <b>NV Champagne Brut   Champagne, France - 12%</b> Powerful, spicy and elegant, packed with berry fruit and aromas of brioche.		85
Moët Impérial by Moët & Chandon <b>NV Champagne Brut   Champagne, France - 12%</b> Green apple and citrus nose with generous and subtle palate of white fruits and gooseberries.		140
Yellow Label by Veuve Clicquot <b>NV Champagne Brut   Champagne, France - 12%</b> Fresh and balanced, lightly toasty with flavours of toffee apple, white cherry and a nutty finish.		150
<b>Beer &amp; Cider</b>		
Disco Pilsner <b>40FT Brewery - 4.8%</b>	Half 3.95	Pint 7.25
Biodynamic Cidre <b>Galipette - 5.5%</b>	330ml Bottle	5.5
Rosé Cidre <b>Galipette - 4%</b>		5.5
Jus de Pomme (non-alcoholic cider) <b>Galipette - 0%</b>		4.4

# Hot & Soft Drinks

<b>Coffee</b>	
Espresso	2.2
Americano	2.4
Latte	2.8
Flat White	2.8
Syrups Caramel • Vanilla • Hazelnut	+0.8
<b>Tea</b>	
English Breakfast	1.65
Lemon & Ginger	1.65
Jasmine	1.65
Chamomile	1.65
Peppermint	1.65
Earl Grey	1.65
Very Berry	1.65
<b>Soft Drinks &amp; Mixers</b>	
Marlish Water (330ml Bottle) • Still • Sparkling	1.8
London Essence (220ml Bottle) • Ginger Ale • Soda Water • Lemonade • Roasted Pineapple Soda • Indian Tonic Water • Pomelo & Pink Pepper Tonic Water	2
<b>Juices</b> • Orange • Pineapple • Cranberry • Apple	2

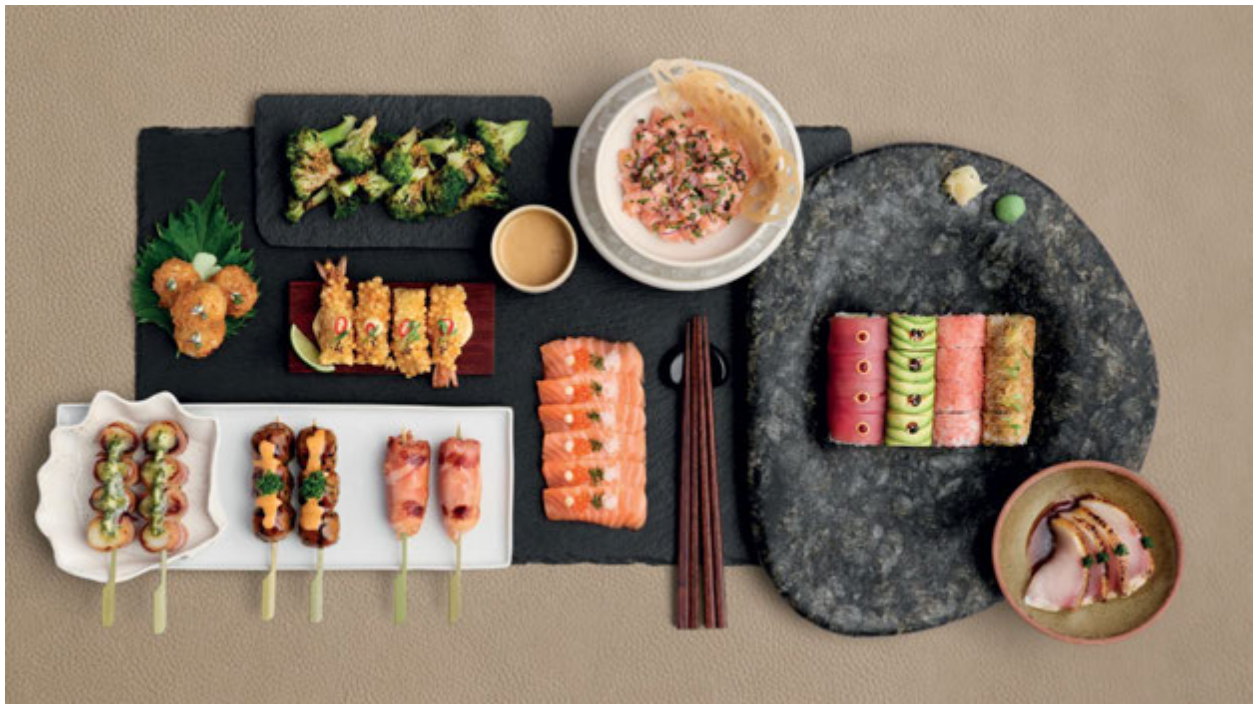
# Snacks

Gato & Co (42g) • Cookies 'n' Cream - Choc Vanilla	4
Fairfields Farm Crisps (40g) • Sweet Chilli • Sea Salt & Black Pepper • Cheese & Onion • Sea Salt & Aspsall Cyder Vinegar	2
Raw Halo (70g) • Organic Dark & Salted Caramel Raw Chocolate • Organic Mylk & Vanilla Raw Chocolate	6
Serious Pig - Cornish Sea Salted Baked Peanuts (40g)	2
Made For Drink - Chorizo Thins (23g)	5
Olly's Olives (50g) • Chillli & Rosemary • Basil & Garlic	2



# STICKS | N | SUSHI

*A unique blend of Japanese and Nordic cuisine, serving a balanced mix of fresh sushi, grilled yakitori sticks, crispy salads and sweet desserts.*



**Starting at £16.50 per head**

We work with Sticks 'n' Sushi to create a bespoke menu to suit your budget, from light bite spreads to multi-course buffets.

## SAMPLE MENUS



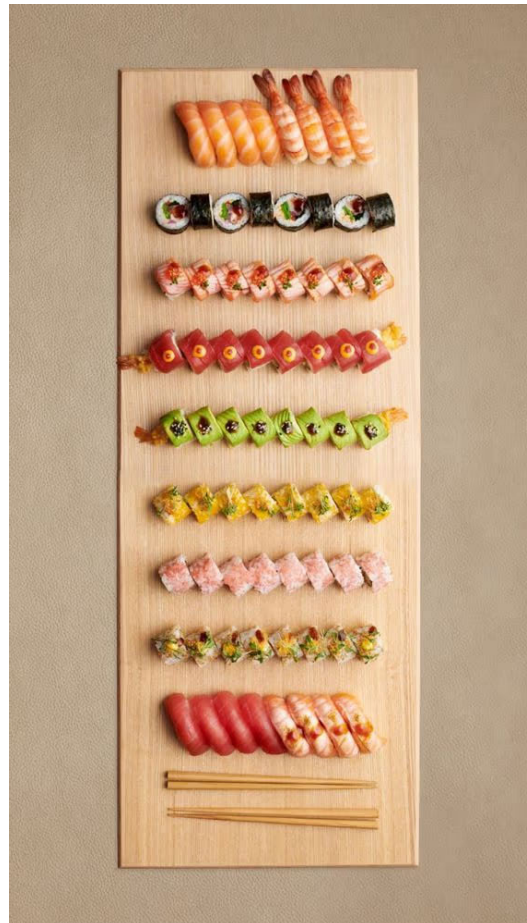
### 'PERFECT DAY'

- EDAMAME.** Soya beans with sea salt  
**SHAKE TATAKI.** Salmon, kizami wasabi & ponzu  
**KARAAGE.** Chicken & pickled red onion with wasabi caesar  
**NIGIRI SHAKE YAKI.** Seared salmon  
**NIGIRI MAGURO.** Yellowfin tuna  
**NIGIRI ABOKADO.** Avocado, yuzu-kosho & sesame  
**CRISPY EBI.** Tempura shrimp, avocado, spicy sauce & tsume soya  
**SPICY TUNA.** Tuna, cucumber, spicy sauce, masago, kataifi & herbs  
**RICE PAPER.** Duck, pickled red onion, avocado, cucumber & coriander served with goma  
**BUTA YAKI.** Organic free-range pork with yuzu-miso  
**SHAKE TERIYAKI.** Salmon, teriyaki & spring onion  
**TSUKUNE.** Chicken meatballs & teriyaki

### 'FOUR MEAL DRIVE'

- SHAKE YAKI.** Seared salmon. **MAGURO.** Yellowfin tuna. **EBI.** Shrimp.  
**SHAKE.** Salmon  
**NANBAN.** Chicken, avocado, kataifi, coriander, soya sesame & spicy yuzu-kosho  
**PINK ALASKA.** Salmon, avocado, cream cheese & lumpfish roe  
**SPICY TUNA.** Tuna, cucumber, spicy sauce, masago, kataifi & herbs  
**EBI PANKO.** Tempura shrimp & spicy sauce, topped with avocado  
**HELL'S KITCHEN.** Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue  
**SHAKE AÏOLI.** Snow peas, avocado, miso aioli & cucumber, topped with seared salmon & trout roe  
**CHIRASHI.** Seared fish, spicy sauce, snow peas, ginger, chilli & pickled red onion

**We can offer any combination of menu items  
- get in touch for a bespoke menu and full quote.**





# Patty&Bun

*The ultimate burgers and sides, underpinned by quality and an independent spirit.*



**Starting at £16.50 per head (for ½ burger plus sides)**

Patty & Bun offer delicious burgers and sides. You can opt for one burger person or a spread of ½ burgers and sides, staggered service throughout the event.

## **SAMPLE MENU**

### **'ARI GOLD' CHEESEBURGER**

*Beef Patty, Cheese, Lettuce, Tomato, Pickled Onions, Ketchup, Smokey Mayo, Brioche Bun*

### **HAND CUT DOUBLE FRIED CHIPS WITH CELERY SALT**

### **'HOT CHIC' CHICKEN BURGER**

*Marinated Buttermilk Fried Chicken, Coleslaw, Pickled Cucumbers, Lettuce, Smoked Garlic Aioli, Brioche Bun*

### **'VEGAN ARI' CHEESEBURGER**

*Plant Based Patty, American Cheese, Lettuce, Tomato, Pickled Onions, Ketchup, Smokey Mayo, Brioche Bun*

### **CHEESE BALLS WITH XXX HOT SAUCE**

### **SMOKED CONFIT WINGS WITH BBQ SAUCE & SPRING ONIONS**



# FEELS LIKE JUNE

*A California-inspired restaurant with bright flavours, summer feels and a Europe-meets-West Coast flair.*



**Starting at £25 per head (full canapé spread available for £45)**

Feels Like June offer their menu to scale - select your favourite dishes from their extensive seasonal catering menu, or sample every bite for just £45 per head (seven canapé courses and three desserts)



## SAMPLE MENU (DEC 23)

### CANAPÉS & FINGER FOOD

**MINI CHEESEBURGER (H)** *beef patty, cheddar, homemade burger sauce*

**MINI VEGAN BURGER (VG)** *vegan cheddar, homemade burger sauce*

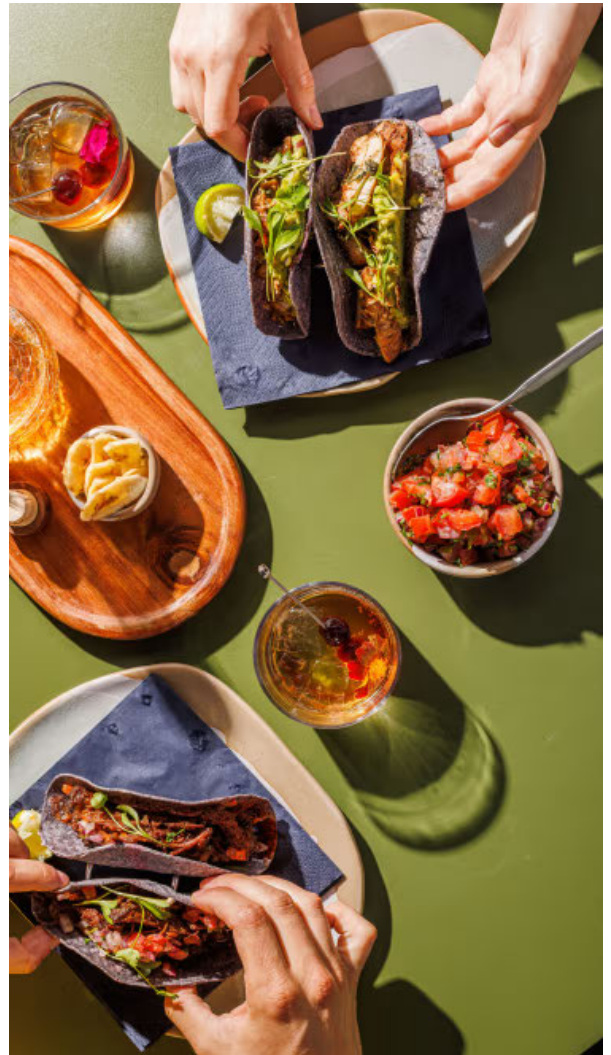
**MINI SHRIMP ROLL** *with prawn, dill and lemon mayo*

**ANCHO CHICKEN SKEWER (GF) (H)** *with chimichurri sauce*

**MEDITERRANEAN VEG SKEWER (VG) (GF)** *with sriracha mayo*

**STEAK TACO (GF) (H)** *grilled cheese, spring onion*

**CROSTINI (VG) (GF)** *marinated pepper & aubergine, cumin, oregano*



### DESSERTS

**CHEESECAKE BITES (V)**

**VEGAN CHOCOLATE MOUSSE (VG) (GF)**

**MINI SEASONAL FRUIT BOWL (VG) (GF)**

*We can offer selections from the above menu items or the full package for £45 per head.*