

The Waterway

DRINKS LIST

BAR SNACKS

Chilli crackers	2.00
Mixed olives (V)	3.50
Mixed toasted nuts	3.00

APERITIFS

Cool as a cucumber	10
Hendrick's gin and maraschino liqueur shaken with lemon juice, earl grey syrup absinthe, cucumber, egg white, rose & bitters + egg white	
Loony booze	11
Slane Irish whiskey and Frangelico stirred with Becherovka, honey, orange & walnut bitter	
Mr Crabbad Crush	11
Aviation gin and Campari shaken with mango liqueur, lime juice sugar, fresh orange juice & bitters	
Barrel Aged Negroni	11
Silent Pool gin, Antica formula & Campari aged in house in a French oak barrel	

SUMMER JUGS

Pimm's Jug	32
Pimm's no.1, fresh fruit, mint & lemonade	
Red Sangria	31
our house red wine mixed with fresh fruit, orange juice, cinnamon & lemonade	
White Sangria	31
our house white wine mixed with fresh fruit, peach purée & lemonade	

GIN & THINGS All 10.50

Only for the gin-oisseur!

Served with Fever-Tree mixers

Special Silent Pool	Silent Pool gin, Sichuan pepper, orange peel & Fever-Tree Indian tonic
Special Aviation	Aviation gin, rosemary, lemon peel & Fever-Tree Mediterranean tonic
Special Hendrick's	Hendrick's gin, rose petals, cucumber & Fever-Tree elderflower tonic
Special Roku	Roku gin, lemon grass, fresh ginger & Fever-Tree Indian Tonic
Special Stranger & Sons	Stranger & Sons gin, fresh lemongrass, cardamon and Fever-Tree Mediterranean tonic

DIGESTIVE COCKTAILS

Frosty Berry	10
Bombay Sapphire and sloe gin shaken with Creme de Mure, lemon juice sugar and fresh blackberry	
Nectar of the Gods	9.50
Cazcabel Honey, tequila, Amaretto, Falernum, coconut water, & bitters	
Creme de Cazcabel	11
Cazcabel coconut and rhubarb liqueur shaken with lime juice, coconut water, caramel syrup, double cream & kaffir lime	
Almond Treat	11
Woodford Reserve stirred with amaretto, Tia Maria, Pama and bitters	

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OUR SIGNATURE COCKTAILS

The Cure

Monkey Shoulder whisky stirred with, Domaine de Canton ginger liqueur, vermouth rosso, sugar, mint & bitters 11

Bartlett Bounce

Sailor Jerry and Grey Goose Pear mixed with Sloe gin, Domaine de Canton, lime juice, coconut water, sugar & bitters 11

Pepo-Lush

Cachaca and Melonade shaken with mezcal, lime juice, pineapple juice, hibiscus syrup & bitters 11

Fluffy Toffee

Cut spiced rum & Domaine de Canton ginger liqueur shaken with Frangelico, hazelnut liqueur, lemon juice, egg white, vanilla syrup & bitters 10.50

0% COCKTAILS & PRESSÉS

Hibiscus Lemonade

fresh lime juice, hibiscus syrup & topped with soda 6.00

Virgin Mojito

fresh lime juice, apple juice, sugar syrup, fresh mint & soda 6.00

Lyre's Dry & Tonic

Lyre's Dry, rose water & tonic 7.50

Nogroni

Lyre's Dry mixed with Lyre's Italian orange & vermouth rosso 7.50

Lyre's Spritz

Lyre's Italian orange mixed with Scavi & Ray 0% prosecco & soda water 7.50

Kingsdown sparkling water

elderflower / apple 3.50

CLASSIC COCKTAILS

Corpse Reviver

Fords gin shaken with sweet vermouth, Cointreau, lemon juice & absinthe 10

El Presidente

Bacardi Carta Blanca stirred with Cointreau, sweet vermouth & grenadine 10

French Martini

Eristoff Vodka shaken with Chambord and pineapple juice 10.50

Dry Martini

Hendrick's Lunar gin or Reyka vodka stirred with dry vermouth 10.50

Manhattan

Woodford Reserve whiskey stirred with Antica Formula & bitters 11

Mai Tai

Plantation 3 and 5 rum shaken with Cointreau, fresh lime & orgeat 11

Sazerac

Hennessy VS stirred with Woodford Rye, Peychaud's Bitter, absinthe & sugar 11

FIZZ & SPRITZ

Aperol Spritz

Aperol, prosecco & soda 10.00

Limoncello Spritz

Limoncello, prosecco & soda 10.00

Melonade Spritz

Melonade, Eristoff, absinthe & prosecco 10.00

Pama Pomegranate

Bombay Sapphire, grapefruit juice sugar & soda 10.00

BEER & CIDER

On Draught

	Half	Pint
Cornish Orchards Cider (4.5%)	3.00	5.80
Guinness (4.1%)	3.10	6.00
Meantime London Lager (4.5%)	3.15	6.15
Meantime London Pale Ale (4.7%)	3.15	6.15
Meantime Anytime IPA (4.7%)	3.15	6.15
Craft Tap (ask your server)	3.30	6.30
Asahi Super Dry (5.2%)	3.40	6.60
Camden Hells Lager (4.6%)	3.30	6.40
Peroni (5.1%)	3.35	6.50

Bottled Beer, Cider & Ale

	330ml
Lucky Saint (0.5% ABV)	4.85
Budweiser - Budvar (5%)	4.85
Corona (4.5%)	4.85
Desperado (5.9%)	4.95
Bombardier Ale 500ml (4.7%)	5.10
Rekorderlig (various flavours) 500ml (4.5%)	6.35

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WINES BY THE GLASS

Sparkling Wine 125ml

Scavi & Ray 0% alcohol				6.25
Prosecco Brut, Veneto, Italy				7.25
Pierre Mignon, Grand Reserve, France				10.00

White Wine 175ml 250ml Carafe

Verdejo Pegasom	Spain	5.80	7.40	14.60
Pinot Grigio, Sartori, Italy	Italy	6.60	8.70	17.30
Chenin Blanc, The Ladybird	S Africa	7.65	10.00	20.00
Sauvignon Blanc, Wairau River	NZ	7.85	10.35	20.65
Soave, Gianni Tessari	Italy	8.00	10.65	21.30
Picpoul de Pinet	France	7.85	10.35	20.65

Red Wine 175ml 250ml Carafe

Sangiovese, Puglia	Italy	5.80	7.40	14.60
Malbec, Punto Alto	Argentina	6.60	8.70	17.30
Rioja Crianza, Marques de Reinoso	Spain	7.65	10.00	20.00
Pinot Noir, Long Barn, Fior di Sole	USA	8.75	11.65	23.35
Montipagno Montepulciano d'Abruzzo	Italy	7.65	10.00	20.00
Mathilda Shiraz, Tournon, Victoria	Australia	8.50	11.00	22.00

Rosé Wine 175ml 250ml Carafe

Les Betes Rousses	France	6.25	8.00	16.00
Riche Viney Rosé	France	7.35	9.65	19.35
Saint-Roch Les Vignes Rosé	France	8.65	11.30	22.65

We also serve wine in 125ml glasses if requested
Please note wine vintages are subject to change

CHAMPAGNE & SPARKLING WINE

			Bottle
Scavi & Ray 0% alcohol	NV	Italy	19.50
Prosecco Brut, Argeo, Ruggeri	NV	Italy	39.00
Pierre Mignon, Grande Réserve	NV	France	59.00
Moët & Chandon, Brut Imperial	NV	France	73.00
Bollinger, Special Cuvée	NV	France	86.00
Veuve Cliquot, Yellow Label	NV	France	88.00
Moët & Chandon, Rose Imperial	NV	France	90.00
Laurent-Perrier, Cuvée Rose Brut	NV	France	99.00

WHITE WINE

			Bottle
Verdejo Pegasom, Bodegas Manzano	2020	Spain	22.00
Pinot Grigio, Sartori, Lombardia	2020	Italy	26.00
Chardonnay, The Googly	2020	Aus.	27.00
Les Genets, Sauvignon Blanc	2020	France	29.00
Vinho Verde, Quinta da Lixa	2020	Portugal	28.00
Viognier, Mont Rocher	2020	France	30.00
Picpoul de Pinet, Beauvignac	2021	France	31.00
Godello, Lagar Da Xestosa	2020	Spain	30.00
Rioja Blanco, Hacienda el Ternero	2020	Spain	32.00
Chenin Blanc, The Ladybird	2021	S. Africa	31.00
Sauvignon Blanc, Wairau River	2020	NZ	32.00
Reisling, Leitz Finz Zwei	2020	Ger.	35.00
Chablis, Jean-Marc Brocard	2020	France	43.00
Sancerre, "Mercy Dieu" Domaine Bailly	2020	France	46.00
Gavi di Gavi 'La Minaia', Piemonte	2020	Italy	49.00
Sauvignon Blanc, Cloudy Bay	2021	NZ	74.00
Soave, Gianni Tessari	2020	Italy	32.00
Meursault, Clos de la Velle	2019	France	78.00

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RED WINE

			Bottle
Sangiovese, Veneto	2020	Italy	22.00
Prunus, Dão Tinto	2018	Portugal	28.00
Malbec, Punto Alto	2021	Argentina	26.00
Rioja Crianza, Marques de Reinosá	2017	Spain	30.00
Merlot Grenache Syrah, Languedoc	2018	France	29.00
Pinot Noir, Long Barn, Fior di Sole	2019	USA	35.00
Montipagno Montepulciano, d'Abruzzo	2020	Italy	31.00
Mathilda Shiraz, Tournon, Victoria	2017	Aus.	33.00
Beaujolais Rouge, Dmne de la Couvette	2020	France	33.50
Chianti Superiore, Santa Cristina	2019	Italy	35.00
Malbec, Felino, Vina Cabos	2020	Argentina	44.00
Crozes Hermitage Rouge, Les Pierrelles	2019	France	46.00
Mohua Pinot Noir, Peregrine Wines	2017	NZ	47.00
Chateau Lamothe-Cissac, Bordeaux	2017	France	54.00
Mercurey 1er Cru, Clos des Barraults	2017	France	59.00
Valpolicella Secco, Bertani, Veneto	2018	Italy	60.00
Barolo, Pisapola, Piemonte	2017	Italy	81.00

ROSÉ WINE

			Bottle
Les Betes Rousses, Pays d'Herault	2020	France	24.00
Riche Viney Rosé, Vineyard Selection	2020	France	29.00
Rioja Rosada, Santa Cantabria	2020	Spain	31.00
Saint-Roch, Les Vignes Rosé	2020	France	34.00
Sancerre Rosé, Le Petit Broux		France	47.00
Domaine Ott, Clos Mireille Rosé, Provence	2020	France	79.00

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SWEET WINES & LIQUERS

100ml

Cockburn's Port	NV	Portugal	4.50
Taylor's Vintage		Portugal	5.50
Warre's 10 Year Old Tawny	NV	Portugal	7.00
Pedro Ximenez Napoleon	NV	Spain	7.00
Domaine de Barroubio			6.50

AFTER DINNER

25ml

50ml

Grand Marnier	5.00	8.00
Drambuie	4.50	7.50
Amaretto di Saronno	4.50	7.50
Baileys	4.50	7.50
Jaegermeister	4.50	7.50
Sambuca	4.50	7.50
Hennessy VS	5.00	9.00
Hennessy XO	12.50	20.00

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HOT DRINKS

Espresso / Cortado	2.5	Birchall Whole leaf tea:	3
Double Espresso /Macchiato	3	English breakfast	
Americano	3	green tea	
Flat White / Capuccino / Latte	3.5	earl grey	
		peppermint	
		lemongrass & ginger	
Kokoa Collection Hot Chocolate:		red Berry & flower	
milk chocolate	4	camomile	
white chocolate	4	fresh mint tea	3

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