

THE WATERWAY
Drinks

Our Signatures

The Cure	11.00
Monkey Shoulder, King's Ginger, Antica Formula, mint, sugar, bitters	
Jamtastic	11.00
Four Pillars Rare Dry, Aperol, lemon, orange marmalade, bitters, soda	
Pepo-Lush	11.00
Cazcabel Blanco, Cut Spiced, Melonade, Quiquiriqui, lime, pineapple, hibiscus, bitters	
Cinapple	11.00
Ramsbury Estate vodka, Pama, Becherovka, lemon, apple, cinnamon, bitters	
Passionate Rummer	11.00
Cut Spiced, Disaronno, falernum, lime, passion fruit, coconut, bitters	
Aztec Martini	11.00
Lost Explorer Espadin, Aperol, maraschino, lime, bitters	
Winter Sour	12.00
Johnnie Walker Black, Pimento Dram, Cockburn's Port, lemon, bitters, aquafaba, cinnamon	
Black Forest	12.00
Sapling vodka, maraschino, Mozart Dark, coconut, sugar, aquafaba, sugar, cocoa, cream	
Cocoa-date Treacle	12.00
Diplomatico Reserva, bitters, date molasses	
Barrel Aged Negroni	12.00
Ramsbury London Dry, Antica Formula, Campari	

Some of our drinks contain one or more of the 14 key allergens.
Please ask a staff member for more detailed information.

Happy Hour Cocktails

(Mon - Fri 12pm - 7pm) - **any two for £12**

Spiced Mojito

Bacardi Spiced, lime, mint, sugar, soda

Gin Fizz

Bombay Sapphire, sugar, lemon, soda

Caipirinha / Caiproska

Velho Barreiro / Eristoff, lime, sugar

Dark & Stormy

Bacardi Carta Negra, ginger beer, lime

Bramble

Bombay Sapphire, lemon, sugar, creme de mure

Amaretto Sour

Disaronno, lemon, sugar, bitters, aquafaba

Bellini / Rossini

peach / strawberry, prosecco

Winter Warmers

Mulled wine

8.50

Sangiovese, apple, orange, spices, sugar

Warm honey cider

8.50

Sassy Calvados Fine, Cazcabel Honey, sugar, apple, cider

Ginger Toddy

8.50

Jack Daniel's Fire, Gimber, Amaretto, lemon, sugar

Chocolatescape

9.00

Bumbu, Bacardi Carta Blanca, maraschino, grenadine, lime, cinnamon, cranberry, white chocolate,

Berry ginger (0%)

7.00

Everleaf Forest, Gimber, cranberry, lemon, sugar

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Gin & Things all 12.00

Only for the gin-oisseur!
Served with Double Dutch mixers

Special Fords Fords London Dry, Double Dutch
Elderflower tonic, apple, mint

Special Four Pillars Fords London Dry, Double Dutch
Cucumber & Watermelon, apple, mint

Special Ramsbury Ramsbury London Dry, Double Dutch
Pomegranate Tonic, orange, apple

Special Roku Roku, Double Dutch Indian tonic,
ginger, lemongrass

**Special Bombay
Citron Pressé** Bombay Citron Pressé, Double Dutch
Light tonic, lemon, mint

Classic Cocktails

Vesper Martini

Fords, Haku, Lillet Blanc 10.50

Corpse Reviver

Bombay Sapphire, Cointreau, El Bandarra Vermouth,
lemon, absinthe 11.00

El Presidente

Bacardi Carta Blanca, Cointreau, sweet vermouth, grenadine 11.00

Lynchburg lemonade

Jack Daniel's, Cointreau, lemon, sugar, lemonade 11.00

Manhattan

Woodford Reserve, Antica Formula, Angostura bitter 11.50

Mai Tai

Plantation 5, Plantation 3, Cointreau, lime, orgeat 11.50

Sazerac

Hennessy VS, Woodford Rye, Peychaud bitter, Absinthe, sugar 11.50

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0% Cocktails & Pressés

Virgin Mojito	6.50
Apple, lime, mint, sugar, soda	
Hibiscus Lemonade	6.50
Lemon, hibiscus, soda	
Minty Bitter	8.00
Lyre's Dry, Everleaf Mountain, apple, lemon, mint, agave	
Nogroni Light	8.00
Lyre's Dry, Everleaf Mountain, Lyre's Italian Spritz	
Lyre's Spritz	8.00
Lyre's Italian Spritz, Scavi & Ray 0%, soda	
Everleaf Spritz	8.00
Everleaf Forest, apple, Scavi & Ray 0%, soda	
Ever Caipifruit	8.00
Everleaf Forest, Lyre's Italian Spritz, lime, lemon, orange, Monin basil	

Bar Snacks & Sharers

Smoked almonds	4.00
Nocerella olives	4.00
Wild farmed sourdough , onion & thyme butter	6.00
Charred corn ribs , paprika mayo, parmesan, lime	7.00
Crispy truffle filled gnocchi , parmesan, tomato & basil dip	9.00
Chicken wings , miso bbq sauce, sesame, spring onion	10.00
Plant based mezze , beetroot hummus, aubergine caviar, vegan feta, nocellara olives, grilled pitta	15.00
Cobble Lane charcuterie board , homemade pickles	15.00

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Beer & Cider

On Draught	Half	Pint
Cornish Orchards Golden (4.5%)	3.10	5.90
Guinness (4.1%)	3.15	6.10
Madri Lager (4.6%)	3.25	6.30
Sharp's Offshore Pilsner (4.8%)	3.35	6.40
Salt Loom Pale Ale (4.0%)	3.35	6.40
Meantime London Pale Ale (4.7%)	3.40	6.50
Meantime Anytime IPA (4.7%)	3.40	6.50
Renegade Queensbury Jack IPA (4.8%)	3.40	6.50
Renegade Lager (4.1%)	3.40	6.50
Asahi Super Dry (5.2%)	3.60	6.90
Peroni (5.1%)	3.65	7.00
Lucky Saint (0.5% ABV)	3.20	6.20

Bottled Beer, Cider & Ale	330ml
Budweiser - Budvar (5%)	5.00
Corona (4.5%)	5.00
Meantime London Lager (4.5%)	5.00
Sharp's Doom Bar (4.0%)	5.20
Rekorderlig (various flavours) 500ml (4.5%)	6.50
Peroni Gluten Free (5.1%)	5.00
Peroni (0.0%)	5.00

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Wine By The Glass

Sparkling wine

125ml

Scavi & Ray 0%, Aus.	6.25
Prosecco Brut, Veneto, Italy	8.00
Pierre Mignon, Grand Reserve, France	11.00

White wine

175ml 250ml carafe

Entero Old Vine Macabeo, Spain	6.10	8.00	16.00
Pinot Grigio, Sartori, Italy	7.10	9.40	18.70
Verdicchio di Matelica 'San Vito', Italy	8.00	10.65	21.30
Chenin Blanc / Roussanne, Ses' Fikile, S Africa	8.10	10.70	21.30
Picpoul de Pinet, France	8.40	11.00	22.00
Sauvignon Blanc, Stoneburn, NZ	8.60	11.35	22.70

Red wine

175ml 250ml carafe

Sangiovese, Puglia, Italy	6.10	9.00	16.00
Malbec, Man Meets Mountain, ARG	7.10	9.40	18.70
Rioja Crianza, Marques de Reinoso, ESP	7.85	10.35	20.70
Montipagno Montepulciano d'Abruzzo, IT	8.10	10.70	21.30
Mathilda Shiraz, Tournon, Victoria, AU	8.60	11.35	22.70
Pinot Noir, Long Barn, Fior di Sole USA	9.10	12.00	24.00

Rosé wine

175ml 250ml carafe

Carignan Rosé, La Loupe, d'OC, France	6.60	8.70	17.40
Montfrin La Tour Rosé, France	7.85	10.35	20.70
Saint-Roch Les Vignes Rosé, France	8.85	11.70	23.40

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

Champagne & Sparkling Wine

	Bottle		
Scavi & Ray 0%, Aus.	NV	Aus.	19.50
Prosecco Brut, Argeo, Ruggeri	NV	Italy	40.00
Pierre Mignon, Grande Réserve	NV	France	62.00
Moët & Chandon, Brut Imperial	NV	France	73.00
Veuve Cliquot, Yellow Label	NV	France	88.00
Moët & Chandon, Rose Imperial	NV	France	90.00
Bollinger, Special Cuvée	NV	France	90.00
Laurent-Perrier, Cuvée Rose Brut	NV	Franc	105.00

White Wine

	Bottle		
Entero Old Vine Macabeo, Manchulea	2021	Spain	24.00
Pinot Grigio, Sartori, Lombardia	2022	Italy	28.00
Chardonnay, The Googly	2022	Aus.	28.00
Vinho Verde, Quinta da Lixa	2022	Portugal	29.00
Viognier, Mont Rocher	2021	France	31.00
Chenin Blanc / Roussanne, Ses' Fikile, S Africa	2021	S.Africa	32.00
Verdicchio di Matelica 'San Vito', Lamelia,	2022	Italy	32.00
Rioja Blanco, Hacienda el Ternero	2021	Spain	33.00
Picpoul de Pinet Blanc, Domaine de la Viste	2022	France	33.00
Sauvignon Blanc, Stoneburn	2022	NZ	34.00
Reisling, Leitz Finz Zwei	2021	Ger.	36.00
Chablis, Jean-Marc Brocard	2022	France	47.00
Sancerre, "Mercy Dieu" Domaine Bailly	2022	France	48.00
Gavi di Gavi 'La Minaia', Piemonte	2021	Italy	50.00
Sauvignon Blanc, Cloudy Bay	2022	NZ	74.00
Meursault, Clos de la Velle	2020	France	85.00

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Red Wine

			Bottle
Sangiovese	2021	Italy	24.00
Malbec, Man Meets Mountain	2022	Argentina	28.00
Prunus, Dão Tinto	2020	Portugal	29.00
Merlot Grenache Syrah, Languedoc	2020	France	30.00
Rioja Crianza, Marques de Reinosa	2019	Spain	31.00
Montipagno Montepulciano	2021	Italy	32.00
Mathilda Shiraz, Tournon	2019	Aus.	34.00
Beaujolais Rouge, Dmne de la Couvette	2021	France	34.00
Pinot Noir, Long Barn, Fior di Sole	2021	USA	36.00
Pèppoli Chianti Classico, Antinori	2020	Italy	40.00
Melipal Malbec, Agrelo, Mendoza	2019	Argentina	42.00
Mohua Pinot Noir, Peregrine Wines	2018	NZ	48.00
Chateau Lamothe-Cissac, Bordeaux	2017	France	55.00
Crozes Hermitage Rouge, Les Pierrelles	2019	France	57.00
Valpolicella Secco, Bertani, Veneto	2019	Italy	61.00
Mercurey 1er Cru, Clos des Barraults	2017	France	65.00
Barolo, Pisapola, Piemonte	2018	Italy	81.00

Rosé Wine

			Bottle
Carignan Rosé, La Loupe, d'OC	2022	France	26.00
Montfrin La Tour Rosé	2021	France	31.00
Pinot Rose, Viile Timisului	2021	Romania	32.00
Saint-Roch, Les Vignes Rosé	2022	France	35.00
Sancerre Rosé, Le Petit Broux	2020	France	48.00
Domaine Ott, Clos Mireille Rosé, Provence	2021	France	81.00

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Sweet Wines & Liguers

100ml

Cockburn's Port	NV	Portugal	5.00
Taylor's Vintage		Portugal	6.00
Domaine de Barroubio		France	6.50
Warre's 10 Year Old Tawny	NV	Portugal	7.00
Pedro Ximenez Napoleon	NV	Spain	7.00

Spirit selection

Scotch Whiskey

50ml

Jonnie Walker Black	8.00
Monkey Shoulder	8.00
Talisker	8.50
Dewars Caribbean Smooth 8yo	8.50
Dewars Illegal Smooth 8yo	8.50
Glenfiddich 12	9.00
Balvenie 12	9.00
Glenfiddich 15 yrs, Highland Single Mal	9.50

Irish Whiskey

50ml

Slane	8.00
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American Whiskey

50ml

Jack Daniels	8.00
Makers Mark	8.00
Woodford Reserve	8.50
Woodford Rye	9.00
Jack Daniels Single Barrel	10.00
Woodford Double Oaked	11.00

Japanese Whiskey

50ml

Nikka Coffey Grain	11.00
Nikka From the Barrel	11.00
Hibiki Harmony	11.50

Cognac

50ml

Hennessy VS	9.00
Courvoisier VSOP	9.00
Hennessy XO	20.00

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Gin	50ml
Bombay Sapphire	8.00
Bombay Premier Cru	8.00
Roku	8.00
Fords	8.00
Ramsbury London Dry	8.00
Tanqueray	8.00
Hendrick's	9.00
Stranger & Son	9.50
Oxley	9.50

Vodka	50ml
Eristoff	8.00
Ramsbury Estate	8.00
Grey Goose	8.50
Belvedere	8.50
Haku	8.50

Rum	50ml
Bacardi Carta Blanca	8.00
Bacardi Carta Ocho	8.00
Cut Spiced	8.00
Plantation 3	8.00
Plantation 5	8.50
Diplomático Reserva	9.50
Eldorado 15	10.00
Ron Zacappa	11.00

Tequila	50ml
Cazcabel Blanco	8.00
Ocho Blanco	8.00
Cazcabel Reposado	8.50
Ocho Reposado	8.50
QuiQuiRiQui Mezcal	8.50
Patron Reposado	9.00
Lost Explorer Mezcal	11.00

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After Dinner

	25ml	50ml
Jaegermeister	4.50	7.50
Lucky Sod	4.50	7.50
Scorch	4.50	7.50
Amaretto di Saronno	4.50	8.00
Baileys	4.50	8.00
Sambuca	4.50	8.00
Cazcabel Coffee	5.00	8.00
Cazcabel Honey	5.00	8.00
Grand Marnier	5.00	8.00

Hot Drinks

Espresso / Cortado	2.50	Birchall Whole Leaf Tea:	3.00
Double Espresso / Macchiato	3.00	English breakfast	
Americano	3.00	Green Tea	
Flat White / Capuccino / Latte	3.50	Earl Grey	
		Peppermint	
		Lemongrass & Ginger	
		Red Berry & Flower	
Kokoa Collection Hot Chocolate:		Camomile	
Milk Chocolate	4.50		
White Chocolate	4.50	Fresh Mint Tea	3.00