

THE WATERWAY  
*Drinks*

## *Our Signatures*

<b>Watermelon Martini</b> Grey Goose, lemon, watermelon, sugar, mint	11.00
<b>Coconut Margarita</b> Cazcabel Blanco, Cazcabel Coconut, Blend Triple Sec, Frangelico, lime, coconut water, sugar	11.00
<b>Watermelon Cooler</b> Bacardi Caribbean Spice, Aperol, Pama pomegranate, lime, watermelon, sugar	11.00
<b>Passionate Rummer</b> Cut Spiced, Disaronno, Falernum, lime, passion fruit, coconut water, bitters	11.00
<b>Smoky Paloma</b> Patron Silver, Lost Explorer Espadín, lime, grapefruit, sugar, soda	11.00
<b>Almond Treat</b> Elijah Craig, Amaretto, Blend Coffee, Pama pomegranate, bitters	11.00
<b>Coco Lush</b> Cazcabel Coconut, Melonade, Wray & Nephew, lemon, pineapple, banana	11.00
<b>Barrel Aged Negroni</b> Ramsbury Dry, Antica Formula, Select Aperitivo	12.00

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## *Gin & Things* - all 12.00

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

<b>Special Four Pillars</b>	Four Pillars Rare Dry, Double Dutch cucumber & watermelon, rosemary, lemon
<b>Special Ramsbury</b>	Ramsbury London Dry, Double Dutch pomegranate tonic, orange, apple
<b>Special Roku</b>	Roku, Double Dutch Indian tonic, ginger, lemongrass
<b>Special Bombay Citron Pressé</b>	Bombay Citron Pressé, Double Dutch elderflower tonic, lemon, mint

## *Summer Jugs*

<b>White Sangria</b>	33.00
Entero Old, orange juice, peach purée, lemonade & summer fruits	
<b>Red Sangria</b>	33.00
Sangiovese, orange juice, cinnamon syrup, lemonade & summer fruits	
<b>Rosé Sangria</b>	33.00
Carignan rosé, strawberry purée, grapefruit juice, lemonade & summer fruit	
<b>Luxury Pimms</b>	34.00
Pimms No.1 cup, summer fruits, lemonade, dash of ginger ale	

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## *Summer Spritzers* - all £10

### **Pama Spritz**

Pama Pomegranate, Bombay Sapphire, grapefruit, sugar, soda

### **Hugo**

St Germain, prosecco, mint, lime, elderflower, soda

### **Limoncello Spritz**

Limoncello, soda, prosecco

### **Watermelon Spritz**

Grey Goose Essence watermelon & basil, lemon, sugar, ginger ale, watermelon, prosecco

## *Classic Cocktails*

<b>Classic Martini</b>	11.00
Sapling Vodka / Ramsbury London Dry, dry vermouth	
<b>Mai Tai</b>	11.00
Plantation 3, Plantation 5, Blend Triple Sec, lime, orgeat	
<b>Vieux Carre</b>	11.00
Hennessy VS, Rittenhouse Rye, Antica Formula, Benedictine, bitters	
<b>Corpse Reviver</b>	11.00
Sapling Gin, Blend Triple Sec, sweet vermouth, lemon, absinthe	
<b>Lychee Martini</b>	11.00
Ramsbury Estate, lychee liqueur, lemon, sugar, apple	
<b>Boulevardier</b>	11.00
Elijah Craig, Antica Formula, Select Aperitivo	
<b>Whiskey Sour</b>	11.00
Evan Williams, lemon, sugar, aquafaba, bitters	

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## 0% Cocktails & Pressés

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

## Bar Snacks & Sharers

<b>Pipers hand-cut crisps</b>	1.50
<b>Nocerella olives / Smoked almonds</b>	4.00
<b>Wildfarmed sourdough (ve)</b> butter, smoked sea salt	6.00
<b>Homemade chickpea hummus (pb)</b> tahini dressing, olive oil, aleppo chilli & pita bread	8.00
<b>Crispy truffle filled ravioli</b> parmesan, tomato & basil dip	9.00
<b>Sticky Korean chicken wings</b> Gochujang sauce, spring onion, aleppo chilli	10.00
<b>The Waterway mezze board (ve)</b> broad beans hummus, babaganoush, feta, pitta bread	16.00
<b>Italian charcuterie board</b> sliced cured meat, sundried tomatoes & Giardiniera pickles	18.00

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## *Beer & Cider*

<b>On Draught</b>	<b>Half</b>	<b>Pint</b>
Cornish Orchards Gold (4.5%)	3.20	6.00
Guinness (4.1%)	3.30	6.40
Salt Loom Pale Ale (4.0%)	3.35	6.40
Madri Lager (4.6%)	3.40	6.50
Sharp's Offshore Pilsner (4.8%)	3.40	6.50
Renegade Queensbury Jack IPA (4.8%)	3.40	6.60
Renegade Lager (4.1%)	3.40	6.60
Meantime London Pale Ale (4.7%)	3.50	6.70
Meantime Anytime IPA (4.7%)	3.50	6.70
Asahi Super Dry (5.2%)	3.65	7.10
Peroni (5.1%)	3.75	7.30
Lucky Saint (0.5% ABV)	3.25	6.30

<b>Bottled Beer, Cider &amp; Ale</b>	<b>330ml</b>
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 (v. flavours) 500ml (4.5%)	6.50
Peroni Gluten Free (5.1%)	5.00
Peroni (0.0%)	5.00

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## *Wine selection*

<b>Sparkling wine</b>	<b>125ml</b>	<b>bottle</b>
Scavi & Ray 0%, Aus.	6.25	19.5
Prosecco Brut, Veneto, Italy	8.25	40
Pierre Mignon, Grand Reserve, France	11.5	62
Bollinger, Special Cuvée, France		90

<b>White wine</b>	<b>175ml</b>	<b>250ml</b>	<b>carafe</b>	<b>bottle</b>
Entero Old Vine Macabeo, Spain	6.5	8.35	16.7	25
Pinot Grigio, Sartori, Italy	7.4	9.65	19.35	29
Chardonnay, Hamilton Heights, S Australia	7.75	10	19.5	30
Chenin Blanc / Roussanne, S Africa	8.5	11	22	33
Picpoul de Pinet, France	8.8	11.35	22.7	34
Sauvignon Blanc, Stoneburn, NZ	9	11.65	23.35	35

<b>Red wine</b>	<b>175ml</b>	<b>250ml</b>	<b>carafe</b>	<b>bottle</b>
Sangiovese, Cielo e Terra, Italy	6.5	8.35	16.7	25
Malbec, Man Meets Mountain, ARG	7.4	9.65	19.35	29
Merlot, Cabernet, Fleurs de Ferre D'Oc, FR	7.75	10	19.5	30
Rioja Crianza, Marques de Reinos, ESP	8.3	10.65	21.35	32
Montipagno Montepulciano d'Abruzzo, IT	8.5	11.35	22.7	33
Pinot Noir, Long Barn, Fior di Sole USA	9.35	12.35	24.65	37

<b>Rosé wine</b>	<b>175ml</b>	<b>250ml</b>	<b>carafe</b>	<b>bottle</b>
Carignan Rosé, La Loupe, d'OC, FR	6.95	9	18	27
Piquepoul Rose, Vignobles Foncalieu, FR	9	11.65	23.35	35
Saint-Roch Les Vignes Rosé, FR	9.2	12	24	36

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

## Champagne & Sparkling Wine

			<b>Bottle</b>
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	France	105.00

## White Wine

			<b>Bottle</b>
Entero Old Vine Macabeo, Manchulea	2022	Spain	25.00
Pinot Grigio, Sartori, Lombardia	2022	Italy	29.00
Vinho Verde, Quinta da Lixa	2022	Portugal	30.00
Hamilton Heights, Chardonnay	2022	S.Aus	30.00
Viognier, Mont Rocher	2022	France	32.00
Chenin Blanc / Roussanne, Ses' Fikile, S Africa	2021	S.Africa	33.00
Verdicchio di Matelica 'San Vito', Lamelia,	2022	Italy	33.00
Picpoul de Pinet Blanc, Domaine de la Viste	2023	France	34.00
Sauvignon Blanc, Stoneburn	2023	NZ	35.00
Reisling, Leitz Finz Zwei	2022	Ger.	36.00
Albarino, Condes de Albarei, Rias Baixas	2023	Spain	39.00
Chablis, Jean-Marc Brocard	2022	France	49.00
Sancerre, "Mercy Dieu" Domaine Bailly	2022	France	52.00
Gavi di Gavi 'La Minaia', Piemonte	2022	Italy	54.00
Sauvignon Blanc, Cloudy Bay	2023	NZ	76.00
Meursault, Clos de la Velle	2021	France	88.00

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## Red Wine

			<b>Bottle</b>
Sangiovese, Cielo a Terra, Veneto	2021	Italy	25.00
Malbec, Man Meets Mountain	2022	Argentina	29.00
Prunus, Dão Tinto	2021	Portugal	29.00
Merlot, Cabernet Sauvignon, Fleurs de Ferre D'oc	2023	France	30.00
Rioja Crianza, Marques de Reinosá	2020	Spain	32.00
Montipagno Montepulciano	2022	Italy	33.00
Beaujolais Rouge, Dmne de la Couvette	2021	France	35.00
Pinot Noir, Long Barn, Fior di Sole	2021	USA	37.00
Pèppoli Chianti Classico, Antinori	2022	Italy	41.00
Melipal Malbec, Agrelo, Mendoza	2019	Argentina	44.00
Mohua Pinot Noir, Peregrine Wines	2018	NZ	49.00
Chateau Lamothe-Cissac, Bordeaux	2018	France	56.00
Crozes Hermitage Rouge, Les Pierrelles	2021	France	59.00
Valpolicella Secco, Bertani, Veneto	2019	Italy	63.00
Mercurey 1er Cru, Clos des Barraults	2019	France	68.00
Barolo, Pisapola, Piemonte	2019	Italy	84.00

## Rosé Wine

			<b>Bottle</b>
Carignan Rosé, La Loupe, d'OC	2022	France	27.00
Piquepoul Rose, Vignobles Foncalieu	2022	France	35.00
Saint-Roch, Les Vignes Rosé, Provence	2023	France	36.00
Sancerre Rosé, Le Petit Broux	2020	France	49.00
Domaine Ott, Clos Mireille Rosé, Provence	2022	France	84.00

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## Sweet Wines & Liguers

			100ml
Cockburn's Port	NV	Portugal	5.00
Taylor's Fine Tawny		Portugal	6.00
Muscat de Beaumes de Venise		France	6.50
Warre's 10 Year Old Tawny	NV	Portugal	7.00
Pedro Ximenez Napoleon	NV	Spain	7.00

## Spirit selection

### Scotch Whisky

	50ml
Dewar's White Label	8.00
Dewar's Caribbean Smooth 8yo	8.50
Dewar's Illegal Smooth 8yo	8.50
Balvenie 12	9.00
Glenfiddich 12	9.00
Glenfiddich 15 yrs, Highland Single Malt	9.50
Talisker 10yo	8.50

### Irish Whiskey

	50ml
Jameson	8.00

### American Whiskey

	50ml
Evan Williams	8.00
Elijah Craig Small Batch	9.00
Makers Mark	8.00
Rittenhouse Rye	9.00
Woodford Reserve	8.50

### 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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<b>Gin</b>	<b>50ml</b>
Bombay Sapphire	8.00
Bombay Citron Pressé	9.50
Gordons Premium Pink	8.00
Hendrick's	9.00
Monkey 47	11.00
Ramsbury London Dry	8.00
Roku	8.00
Sapling	9.50

<b>Vodka</b>	<b>50ml</b>
Eristoff	8.00
Belvedere	8.50
Grey Goose	8.50
Grey Goose Essence Peach & Rosemary	9.00
Grey Goose Essence Strawberry & Lemongrass	9.00
Grey Goose Essence Watermelon & Basil	9.00
Haku	8.50
Ramsbury Estate	8.00

<b>Rum</b>	<b>50ml</b>
Bacardi Carta Blanca	8.00
Bacardi Carta Negra	8.00
Bacardi Carta Oro	8.50
Bumbu Original	9.00
Bacardi Coconut	9.50
Bacardi Caribbean Spiced	9.50
Cut Spiced	8.00
Diplomático Reserva	9.50
El Dorado 15	11.00
Plantation 3	8.00
Plantation 5	8.50
Ron Zacappa	11.00

<b>Tequila</b>	<b>50ml</b>
Cazcabel Blanco	8.00
Cazcabel Reposado	8.50
Cazcabel Anejo	10.00
Lost Explorer Mezcal	11.00
Patron Anejo	11.00
Patron Reposado	9.00
Patron Silver	11.00
QuiQuiRiQui Mezcal	8.50

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## After Dinner

	25ml	50ml
Amaretto di Saronno	4.50	8.00
Baileys	4.50	8.00
Jaegermeister	4.50	7.50
Sambuca	4.50	8.00
Cazcabel Coffee	5.00	8.00
Cazcabel Honey	5.00	8.00
Dom Benedictine	5.00	8.00

## Hot Drinks

<b>Espresso / Cortado</b>	3.00	<b>Birchall Whole Leaf Tea:</b>	3.50
<b>Double Espresso / Macchiato</b>	3.50	English breakfast	
<b>Americano</b>	3.50	Green Tea	
<b>Flat White / Capuccino / Latte</b>	3.80	Earl Grey	
		Peppermint	
		Lemongrass & Ginger	
		Red Berry & Flower	
		Camomile	
<b>Kokoa Collection Hot Chocolate:</b>		<b>Fresh Mint Tea</b>	3.50
Dark Chocolate	4.50		
White Chocolate	4.50		

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