No.11 WHITE WINES

Michel Servin Blanc, *France* *Hints of citrus fruit. Grassy and herbaceous blend with invigorating elderflower hints*	8	10.5	30
The Parodist Pinot Grigio, *Hungary* *Delightfully fragrant expression of this highly popular grape variety and has abundant peach and grapefruit flavours*	9	11.5	33
Ormarine 'Sea Pearl' Picpoul de Pinet, *France* *Lemon and lime fruit, with vibrant green apple. A racy wine with a lip-tingling finish*	10	12.5	36
Morandé Gewürztraminer, *Chile* *Ripe flavours of rose petal, peach and citrus. Its off-dry nature makes it a great partner for our fish or vegetarian dishes*	10.5	13.5	39
Finger Post Sauvignon Blanc, *New Zealand* *Aromas of gooseberries and tropical fruit leading to a crisp and refreshing finish*	12	14	40
Lusco Albariño, *Spain* *Aromas of apple, pear and peach complemented by floral notes, a balance of refreshing acidity and ripe flavours*	14	17	49
Roberto Soratto Gavi di Gavi, *Italy* *Delicate floral blossom, hints of pineapple, apricot and peach. Fresh and vibrant*			53
Torre Morra Etna Bianco, *Italy* *Aroma reminiscent of ripe fruit, ripe pear and hints of peel, juicy apple and hints of apricots. In the background discreet earthy notes, smoky character*			60
Domaine Passy Le Clou Chablis, *France* *Golden colour with an expressive nose of floral notes and green apple*			72
Alain Chavy '8 Climats' Puligny-Montrachet Blanc, *France* *Exotic white Burgundy, bursting with ripe tropical fruit, including pineapple and guava, balanced by a lime-flavoured acidity and a fragrance of spicy oak*			120

SPARKLING

Movendo Prosecco, *Italy* *Notes of candied fruits. Fresh, aromatic but delicate, thanks to the natural sugar residue*	8.5	35
Henri Ehrhart 'Harmonie' Crémant Brut, *France* *Beautiful pale yellow colour. It is made using the traditional method. Our Crémant offers a smooth and pleasant sensation due to the finesse of the bubbles and beautiful acidity*	12.5	48
Haton Réserve Brut Champagne *Fragrances of white peaches, citrus fruit and orange blossom develop, followed by notes of hazelnuts and sweet spices. Generous on the bubbles & a perfect aperitif*	16	75
Bollinger Special Cuvée *Ripe, buttery, full – unusually for Champagne, the base wine is fermented in oak*		95
Laurent-Perrier Rosé *Laurent-Perrier broke tradition and changed sparkling wine forever when they created this*		135

RED WINES

Michel Servin Rouge, *France* *Soft, ripe and jammy blackcurrant fruit alongside a muscular texture makes this robust well balanced wine*	8	10.5	30
Terra Vega Merlot, *Chile* *Soft and juicy Merlot with the perfect balance of red fruits, sweet vanilla oak and spice*	9	11.5	34
Oltre Piano Primitivo, *Italy* *soft, round and exceptionally full-bodied wine with aromas of blackberries, cherries and forest fruits*	10	13	38
Saverio Faro Nero d'Avola, *Italy* *Intense ripe fruit aromas of pomegranate and blackcurrant. Ripe and smooth mouthfeel with a velvety finish*	11.5	14.5	42
Pasarisa Malbec, *Argentina* *Ripe red fruits such plums that are combined with floral notes. The palate has a soft entry, with a nice acidity and fruity flavours*	13	16	46
Famiglie Venete Organic Valpolicella Ripasso Superiore, *Italy* *Valpolicella Ripasso is made from fresh Corvina grapes grape skins. The dried grapes add a touch of sweetness and body*	14	17.5	50
Beronia Rioja Crianza, CZA Edicion Limitada, *Spain* *Aromas of red cherry fruit, cinnamon, cacao and spicy pepper notes. This wine is ripe and juicy on the palate. Velvety tannins balance perfectly with the chocolate and dark fruits*			65
Tommasi 'Il Sestante' Amarone, *Italy* *Ripe red cherry fruit and sweet spices. Velvety with a long complex finish. This represents the elegance of this Barolo at its very best. A great match for meat dishes*			85
Château Église d'Armens Saint Emilion Grand Cru, *France* *Premier Grand Cru Classé of Saint-Émilion. Silky Bordeaux, packed with red and black fruits, the nose an enticing cloud of herbs*			95
Chateau Musar, *Lebanon* *Unique and complex, this red combines red fruit, earth, and spice for an intriguing, layered profile*			110

ROSÉ

Ombrellino Pinot Grigio Rosé, *Italy* *Pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste, with a good structure*	10	12.5	34
Beronia Rioja Rosado, *Spain* *Notes of cherry and rose petal. On the palate the wine is brimming with ripe, berry fruits. The finish is fresh and balanced with great length*	12	14	40
Nicolas Rouzet Provence Rosé, *France* *A pale, delicate rosé, elegant with red berry notes. The palate is round and marked by strawberry, raspberry, redcurrant, and a hint of peppery spice*	14	17	48

= 125ml = 175ml = 250ml = Bottle

No.11 SIGNATURE COCKTAILS £13 EACH

Mexican Elbow
Bruxo X Mezcal, Antica Formula, El Jimador Blanco, Catron Cherry Brandy, Blood Orange, Vanilla

Winter Spiced Daiquiri
Planteray 3, Lime, Sugar, Cinnamon Apple Reduction*

Chocolate Orange Old Fashioned
Diplomatico Rum, Mozart Dark Chocolate, Orange Bitters, Chocolate Bitters, Orange Zest

The Orchard Mule
Bulleit Rye, Cazcabel Honey, Fresh Honey, Lemon, Angostura, Ginger Beer Top

White Chocolate Martini
Ketel One Vodka, Mozart White Chocolate, Double Cream, Vanilla

Blackberry Negroni Sour
Campari, Antic Formula, Tanqueray, Lemon, Blackberry Syrup

Lychee & Watermelon Spritz
Kwai Feh Lychee, Watermelon, Lemon, Mint, Prosecco, Soda

BEERS & CIDERS

Peroni Nastro Azzurro *5% abv*	*330ml*	6.5
Hawkstone Premium Lager *4.8% abv*	*330ml*	6.75
Brakspear Oxford Gold *4.6% abv*	*500ml*	7
Kicking Goat Original Dry Cider *4.8% abv*	*500ml*	6.5
Lucky Saint *0.5%* Lager	*330ml*	5.5

SOFT DRINKS & MOCKTAILS

Coke, Diet Coke, Lemonade	4
Fentimans Sicilian Lemonade	4.5
Fentimans Ginger Beer	4.5
Fevertree Tonic, Light Tonic, Mediterranean Tonic, Ginger Ale	3.5
Eager Juices: *Orange, Apple, Cranberry, Pineapple, Tomato*	3.5
Elderflower Spritz Mocktail *Elderflower Cordial, Mint, Lime, Soda*	7
Passionfruit Mocktail *Passionfruit, Lime, Cranberry, Pineapple, Vanilla, Lemonade*	7
Blood Orange Spritz *Blood Orange, Lemon, Elderflower, Soda*	7
Bramble Mocktail *Tanqueray 0%, Lemon, Sugar, Blackberry*	7
Still or Sparkling Blenheim Palace Water *Bottle*	4.5
Still or Sparkling Blenheim Palace Water *Glass*	2.5

CLASSIC COCKTAILS £13 EACH

Classic Daiquiri *(can opt for pineapple or coconut rum instead)*
Planteray 3 White Rum, Lime, Sugar*

Negroni
Tanqueray, Antica Formula, Campari, Orange Bitters

Old Fashioned
Buffalo Trace Bourbon, Angostura bitters, Orange Bitters, Brown Sugar

Rum Old Fashioned
Diplomatico Spiced Rum, Angostura Bitters, Orange Bitters, Chocolate Bitters, Brown Sugar

Espresso Martini
Grey Goose, Kahlua, Vanilla, Fresh Espresso

Passionfruit Martini
Ketel One Vodka, Passionfruit, Lime, Vanilla, Prosecco

Margarita *(can opt for spicy)*
El Jimador Blanco, Cointreau, Lime, Agave

Picante
Vivir Reposado, Lime, Agave, Chocolate Bitters, Fresh Coriander

French 75
Tanqueray, Lemon, Sugar, Champagne

Amaretto Sour
Amaretto, Bourbon, Lemon, Sugar, Foaming Bitters

Whiskey Sour
Bulleit Rye, Lemon, Sugar, Orange, Angostura, Foaming Bitters

Midori Sour
Midori, Lemon & Lime, Sugar, Foamer

June Bug
Midori, Banane Du Brésil, Coconut Rum, Lemon & Lime, Pineapple, Sugar

Dry Vodka Martini
Grey Goose, Noilly Prat Dry Vermouth, Lemon

Dry Gin Martini
No.3 London Dry, Noilly Prat Dry Vermouth, Lemon

Bramble
Tanqueray, Lemon, Sugar, Cartron Crème De Mûre

Dark 'N' Stormy
Goslings Black Seal Rum, Lime, Ginger Beer

Moscow Mule
Ketel One Vodka, Lime, Ginger Beer

Aperol Spritz
Aperol, Prosecco, Soda

Hugo Spritz
St Germain, Mint, Lime, Prosecco, Soda

Campari Spritz
Campari, Prosecco, Soda

Kir Royale
Chambord, Champagne

Bloody Mary
Ketel One Vodka, Tomato Juice, Lemon Juice, Homemade Spice Mix

No.11

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