

bubble combinations				
lavender French 75 champagne, lavender syrup 13.50	kir royal champagne, cassis 13.50	peach bellini peach purée, prosecco 8.50	coastal mimosa prosecco, orange juice, pasion fruit 8.00	limoncello fizz limoncello, prosecco 9.00
spritz				
hugo spritz - sathenay elderflower liqueur, prosecco, soda, cucumber 12.00				
italicus spritz - italicus rosolio di bergamotto, prosecco, soda 12.50				
lillet spritz - lillet blanc, prosecco, soda 11.50				
aperol spritz - aperol, prosecco, soda, orange 11.50				
free spritz (alcohol free) - crodino, soda, orange 8.50				
sangria				
red sangria red wine, triple sec, orange juice, cinnamon, lemonade 25.00				
rose sangria rose wine, fragola, cranberry juice, vanilla, lemonade 25.00				
white sangria white wine, elderflower liqueur, apple, vanilla, lemonade 25.00				
limoncello sangria prosecco, limoncello, lemon, vanilla, lemonade 28.00				
pimms				
pimms & lemonade 6.50 glass / 19.00 jug				
gin				
50ml served with classic artisan london tonic, skinny tonic or pink citrus				
papa salt coastal gin 13.00	nine isles peach and lychee gin 13.50	sw4 london dry 12.50	copeland gin raspberry & mint 12.50	origin arezzo, italy 13.50

CRAFT HOUSE COFFEE

Craft house coffee, great coffee begins with respect for the land. Carefully sourced beans and expert roasting bring out the natural richness and character of every harvest, creating a cup that is smooth, elegant and full of flavour. Rooted in craftsmanship and inspired by nature, it's a simple pleasure designed to be lingered over, celebrating the beauty of honest ingredients and the changing seasons.

Our coffee is proudly brewed using craft house coffee's industrial blend, a carefully crafted roast that delivers exceptional balance, rich chocolate notes and a wonderfully smooth finish. Expertly roasted to reveal the natural character of every bean, it is a blend that celebrates both provenance and craftsmanship. Whether you're easing into the morning or lingering over lunch, each cup offers a moment of quiet indulgence, inspired by nature and made to be savoured.

CANTON TEAS

Every pot of **canton tea** is a celebration of nature at its finest. Sourced from exceptional small tea gardens, where generations of growers work in harmony with the land, each leaf reflects the character of its landscape from mist-laden hillsides to ancient mountain terraces. Carefully crafted to preserve its natural elegance and depth of flavour, every infusion invites you to slow down, savour the moment, and experience the quiet luxury of the countryside in every cup.

inspired by the wild ... refined in the glass

this menu is made from 100% recycled paper

champagne & sparkling

	125ml glass	bottle
millesimato’ spumante, le contesse, treviso, italy	7.25	39.00
pink prosecco, porte leone, treviso, italy	7.50	42.00
crémant de bourgogne (traditional method) NV brut, france		45.00
o% sparkling cuvée sparkling (alcohol free) ‘vega’ medien, valencia, spain	4.80	25.00
champagne louis d’or, by h.blin, vincelles, france	12.00	68.00
champagne h.blin (half bottle) vincelles, france		39.00

white wine

	125ml glass	175ml glass	250ml caraffe	bottle
‘petit paul’ blanc, pays d’oc, south of france	5.25	7.30	10.00	28.00
vina leon blanco, spain	5.60	7.80	10.70	30.00
trebbiano ‘lume’ cantine ilauri, abruzzo, italy	5.75	8.10	11.10	32.00
picpoul de pinet, mas des palombes, languedoc, france	6.30	8.80	12.10	34.00
sauvignon blanc, south island, marlborough,new zealand	6.40	8.95	12.20	34.50
vinho verde, loureiro, quinta d’amares, portugal	7.10	9.85	13.70	38.00
pecorino ‘avalos’ abruzzo, italy				40.00
albarino ‘astrid’ rias baixas, spain				42.00
chardonnay, almond grove, mclaren vale, australia				43.00
pinot gris, georg preisinger, burgenland, austria				49.00

rose wine

	125ml glass	175ml glass	250ml caraffe	bottle
‘less but more’ rose (6%abv), domaine vicomte, france	5.60	7.80	10.70	30.00
paradis rose, languedoc, france	6.15	8.55	11.70	33.00
domaine la sangliere, speciale, cote du provence, france				45.00

red wine

	125ml glass	175ml glass	250ml caraffe	bottle
‘petit paul’ rouge, pays d’oc, south of france	5.25	7.30	10.00	28.00
‘rag doll’ pinot noir, casa lia, chile	5.40	7.55	10.30	29.00
montepulciano d’abruzzo, cantine ilauri, italy	5.85	8.15	11.20	31.50
merlot ‘pacifico’ chile	6.10	8.55	11.70	33.00
malbec ‘casa juanita’ mendoza, argentina	6.30	8.80	12.10	34.00
shiraz ‘commissioners block’ australia				35.00
rioja, bodegas don sancho, spain	6.70	9.30	12.75	36.00
pinotage, mc gregor winery, south africa				38.00
picpoul noir, mas des palombes, languedoc, france				39.00
cabernet sauvignon 'seduction' killibinbin, australia				45.00

hot or iced coffee
caramel latte 5.00
matcha latte 5.50
chai latte 5.00
vanilla latte 5.00
hazelnut latte 5.00
teas & coffees
americano 3.60
cappuccino 4.00
latte 3.90
flat white 4.00
espresso 3.10 large espresso 3.50
macchiato 3.75 espresso, milk foam dash
mocha 4.50 espresso, steamed milk, chocolate
pot of canton english breakfast tea 3.60
canton tea selection 3.60

All coffees available skinny, with oat or almond milk

seasonal flavours

LAVENDER & THYME	CUCUMBER & CHILLI	GINGER & LIME	PINEAPPLE & BASIL
cocktails			
vodka, lavender, thyme & lemon martini 11.50	tequila, cucumber, jalapeño & lime margarita 12.00	bourbon, maple, ginger & lime old fashioned 12.50	gin, pineapple, basil & lime smash 12.00
coolers (alcohol free)			
lavender, thyme, lemon & soda 8.00	cucumber, jalapeño apple & lime 7.00	ginger, cranberry, lime & soda 8.00	pineapple, basil, lime & soda 7.00

classics reworked

vip passionfruit martini - istil 38 vanilla vodka, passionfruit, prosecco 12.50
strawberry mojito - doorlys white rum, raspberry & mint, lime & soda 12.00
woo woo - sapling vodka, peach purée, cranberry reduction, lime 11.50
paloma - deferente tequila, espadín mezcal, grapefruit, lime, agave 12.00
pisco sour - encanto pisco, lime juice, sugar 12.50