

Drinks Menu

PRIVATE DINING & EXCLUSIVE EVENTS

Four distinctive spaces.
Two unique venues.
One unforgettable occasion.

The Terrace & The Truth offer four distinctive private event spaces, each with its own character and atmosphere. From the elegant riverside Colonnade Room and beautifully hand-painted Wisteria Room at The Terrace to the atmospheric Horus and striking Obelisk Rooms at The Truth, our spaces provide the perfect setting for every occasion.

Whether you're planning a corporate gathering, wedding reception, graduation celebration or a special private event, our dedicated events team will take care of every detail, from bespoke menus and décor to entertainment and personalised arrangements.

With capacity for up to 100 guests seated and 250 standing across our venues, we bring every occasion to life.

COFFEE

Syrups 0.50 · Oat or almond milk 0.40 · Decaf available

Espresso	**3.00**
Macchiato	**3.50**
Americano	**3.80**
Cappuccino	**4.50**
Flat White	**4.50**
Caffè Latte	**4.50**
Mocha	**4.80**
Hot Chocolate	**4.75**
Iced Latte	**4.50**

WARMERS

Irish Coffee *Jameson, brown sugar, cream*	**9.00**
Calypso Coffee *Tia Maria, espresso, cream*	**9.00**
Baileys Coffee *Baileys, espresso, cream*	**9.00**
Amaretto Coffee *Disaronno, espresso, cream*	**9.00**
Baileys Hot Chocolate *Baileys, hot chocolate, whipped cream*	**9.00**

TEA

Balmoral Breakfast *Black Tea*	**3.30**
Duchess Earl Grey *Black Tea, Bergamot*	**3.80**
Margaret's Hope Darjeeling *Black Tea*	**3.80**
Japan Sencha *Green Tea*	**3.80**
Delicious Berry *Fruit Infusion*	**3.80**
Chamomile *Herbal, Caffeine-Free*	**3.80**
Peppermint *Herbal, Caffeine-Free*	**3.80**
Zesty Lemon Rooibos *Rooibos,Caffeine-Free*	**3.80**
Pearadise Iced Tea *Iced Rooibos* *Vanilla Rooibos, Lemon, Pear Purée, Mint*	**4.95**
Tiger Leaping Flower Burst *Blooming Green Tea* *A flowering tea that opens as it steeps, with the zest of ripe fruits*	**4.95**

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BAR BITES

Citrus-Marinated Olives **4.95**
Herbs, sherry vinegar (V, VG, GF)

Salted Peanuts **3.75**
(V, VG, GF)

SERVED DURING KITCHEN SERVICE HOURS

Rosemary & Sea Salt Focaccia **6.95**
Basil pesto, olive oil, aged balsamic (V)

Avocado, Mushroom & Almond Pâté **6.95**
Truffle cream cheese, toasted brioche (V)

Chilli Fries **7.50**
Triple-cooked chips, smoked chilli-tomato glaze, toasted sesame, spring onion

Palermo Arancini **6.50**
Smoked cheese, spinach, wild mushroom, romesco (V)

Triple-Cooked Chips **5.50**
(V, VG, GF)

Truffle & Parmesan Chips **7.00**
(V, GF)



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COCKTAIL CREATIONS

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Lychee Martini *Floral & Fruity* **12.50**
Citron Vodka, Lychee, Pineapple, White Peach, Lemon

Floral Flirt *Floral & Sparkling* SIGNATURE **13.25**
Strawberry Gin, Italicus, Lemon, Rose Syrup, Raspberry, Rosé Prosecco

Cupid *Fruity & Floral* SIGNATURE **13.25**
Strawberry Gin, Raspberry Liqueur, Lavender, Lemon, Cranberry

Lullaby *Crispy & Sweet* SIGNATURE **12.50**
Vanilla Vodka, Pear, Almond, Lemon, Sweet Jelly

Lafitte's Defeat *Spiced & Tropical* **12.00**
Spiced Rum, Ginger, Pineapple, Lemon, Peychaud's Bitters

Cosmopolitan *Zesty & Tart* **12.00**
Citron Vodka, Cointreau, Lemon, Cranberry Juice, Orange Peel

Midnight Garden *Herbal & Zesty* SIGNATURE **14.00**
Reposado Tequila, Cointreau, Lemon, Homemade Coriander & Ginger Syrup, Pear

Rhubarb Frost *Tart & Fruity* SIGNATURE **13.25**
Vodka, Elderflower Liqueur, Rhubarb, Lemon, Spiced Berry Syrup

Amaretto Sour *Nutty & Tangy* **12.50**
Disaronno, Bourbon Whiskey, Lemon, Almond Syrup, Bitters, Orange Peel

Banoffee Cheesecake *Creamy & Indulgent* SIGNATURE **14.00**
Spiced Rum, Chocolate, Vanilla, Banana Purée, Salted Caramel Cream Cheese, Caramel Tuile

Crème Brûlée *Creamy & Sweet* **13.00**
Caramel Rum, Vanilla Vodka, Cinnamon, White Chocolate, Almond Cream, Nutmeg

Hearth & Spice *Warm & Spiced* SIGNATURE **14.00**
Bourbon Whiskey, Amaretto, Homemade Spiced Syrup, Lemon, Cinnamon Tuile

Wines served at 175ml & 250ml (125ml on request). Spirits served at 25ml. Champagne and Traditional Method 125ml.

LIQUEURS

	25ML UNLESS STATED
Disaronno	**6.00**
Cointreau	**6.00**
Chambord	**6.00**
Drambuie	**6.00**
St-Germain	**6.00**
Italicus	**6.00**
Kahlúa	50 ML **6.50**
Tia Maria	50 ML **6.50**
Baileys	50 ML **7.00**

SHORT POURS

	25 ML
Jägermeister	**5.00**
Sambuca White	**5.00**
Sambuca Raspberry	**5.00**
Limoncello	**5.00**
Tequila Rose	**5.00**
El Jimador Blanco *Salt & lime*	**6.00**
Baby Guinness *Kahlúa, Baileys*	**6.00**
Jägerbomb *Jägermeister, Red Bull*	**6.00**
Clase Azul Pomegranate	**8.50**
Patrón XO Café	**10.00**

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TEQUILA / PISCO / MEZCAL / CACHAÇA

	25 ML
El Jimador Blanco	6.00
El Jimador Reposado	6.50
Cachaça Velho Barreiro	6.50
Pisco ABA	6.50
Mezcal Ojo de Tigre	7.75
Amore Verde Mezcal	8.00
Patrón Silver	9.00
Don Julio 1942	22.00
Clase Azul Reposado	26.00

COGNAC, ARMAGNAC & BRANDY

	25 ML
Courvoisier VS	6.00
Avallen Calvados	6.50
Hennessy VS	7.00
Rémy Martin VSOP	7.50
Clos Martin VSOP Armagnac	8.00
Rémy Martin XO	26.00

APERITIFS & FORTIFIED

	25 ML
Aperol	6.00
Campari	6.00
Lillet Blanc	5.50
	50 ML
Martini Rosso/Bianco/Extra Dry	5.00
Cockburn's Ruby Port	5.50
Nectar Pedro Ximénez	6.00

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Champagne and Traditional Method 125ml.

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Espresso Martini *Rich & Bold* — 12.50
Vodka, Kahlúa, Fresh Espresso

Maple Rum Old Fashioned *Rich & Spirit-Forward* — 12.00
Spiced Rum, Maple Syrup, Chocolate Bitters, Walnut Bitters, Orange Peel

Spicy Margarita *Fiery & Zesty* — 12.50
Basil-Infused Tequila, Chilli-Infused Orange Liqueur, Lemon

Once Upon a Smoke *Smoky & Fruity* SIGNATURE — 14.00
Mezcal, Rosa Gin, Grapefruit Marmalade, Passion Fruit, Lemon

Classic Negroni *Bitter & Bold* — 12.00
London Dry Gin, Campari, Sweet Vermouth, Orange Peel

PREMIUM SERVES

49 each

Three rare pours, built around the finest bottles on our back bar.

Johnnie Walker Blue Old Fashioned *Silky & Smoky*
Johnnie Walker Blue Label, Demerara Sugar, Angostura Bitters, Orange Peel

XO Sidecar *Rich & Citrus*
Rémy Martin XO, Cointreau, Lemon, Sugared Rim

1942 Margarita *Smooth & Sharp*
Don Julio 1942, Cointreau, Lime, Salted Rim

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SPRITZ & SPARKLING

Cherry Spritz *Dark & Fruity* **12.50**
Cherry Heering, Maraschino,
Beefeater Pink Gin, Soda

Aperol Spritz *Bittersweet & Sparkling* **12.00**
Aperol, Prosecco, Soda

Hugo Spritz *Floral & Fresh* **12.50**
Elderflower Liqueur, Mint, Prosecco, Lime, Soda

Limoncello Spritz *Zesty & Bright* **12.00**
Limoncello, Prosecco, Soda

Passion Cooler *Tropical & Refreshing* **12.50**
Pineapple Rum, Passion Fruit, Peach, Simple Syrup, Soda

BLENDED SCOTCH

	25 ML
Chivas Regal	**6.25**
Johnnie Walker Black Label	**6.50**
Monkey Shoulder	**6.75**
Johnnie Walker Blue Label	**23.00**

WORLD WHISKEY

	25 ML
Canadian Club, Canada	**6.00**
Jameson, Ireland	**6.00**
Teeling Small Batch, Ireland	**6.75**
Cotswolds Single Malt, England	**7.50**
Indri Trini Three Wood, India	**8.50**
Nikka From the Barrel, Japan	**9.50**





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BOURBON & AMERICAN WHISKEY

	25 ML
Jack Daniel's	6.00
Four Roses	6.00
Maker's Mark	6.50
Bulleit Rye	6.50
Woodford Reserve	6.50
Gentleman Jack	7.00
WhistlePig Rye	12.50

SINGLE MALT SCOTCH

	25 ML
Highland Park 12	6.75
Bowmore 12	6.75
Glenfiddich 12	7.00
The Glenlivet 12	7.00
Laphroaig 10	7.25
Talisker 10	7.50
Glenmorangie 12	8.00
Dalwhinnie 15	8.50
Auchentoshan Three Wood	8.50
Oban 14	11.00
Macallan Double Cask 12	13.00
Macallan 18	40.00

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ALCOHOL-FREE

Creations 7.50 each

Ginger Basil Fizz *Crisp & Herbal* (SUGAR FREE)
Ginger, Basil, Lemon, Ginger Ale

Lychee Heaven *Sweet & Tropical*
Lychee, White Peach, Pineapple, Lemon

Spiced Apple Mule *Warm & Spiced*
Lemon, Winter Spice Syrup, Maple Syrup, Apple Juice, Ginger Ale

Hello Hibiscus *Floral & Fragrant*
Lemon, Pear, Vanilla, Hibiscus Flowering Tea

Secret Garden *Fresh & Botanical*
Lemon, Coriander & Ginger Syrup, Elderflower, Gin Zero

ALCOHOL-FREE

Distillates 6.00 each

Beefeater 0.0 *Juniper & Citrus*

Seedlip Garden 108 *Herbal & Green*

Seedlip Grove 42 *Bright & Citrus*

Seedlip Spice 94 *Warm & Aromatic*

Beer

Heineken 0.0 *Lager*	4.95
Guinness 0.0 *Stout*	6.00

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SOFT DRINKS

House Fizzes — 4.95
Passionfruit Fizz · Raspberry Crush · Elderflower Bubbly · White Peach & Mango Fizz

Juices — 3.80
Orange · Apple · Cranberry · Pineapple

	HALF / PINT
Pepsi / Pepsi Max / Lemonade	3.50 / 4.50
	BOTTLE
Coke / Diet Coke / Coke Zero	3.50
Tonics & Ginger Ale	3.50
Ginger Beer	3.95
Red Bull	4.25

Water

	330ML / 750ML
Blenheim Still / Sparkling Water	3.50 / 5.00

RUM

	25 ML
Malibu	6.00
Havana Club 3 Year	6.00
Bacardi Carta Blanca	6.00
Mount Gay	6.00
Sailor Jerry	6.25
Kraken	6.25
Old J Pineapple	6.50
Old Monk	6.50
Havana Club 7 Year	6.50
Old J Gold Spiced	6.75
Bumbu	7.50
Eminente Ambar Claro	7.50
Diplomático Reserva Exclusiva	8.00
Ron Zacapa 23	9.00

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GIN

	25 ML
Beefeater London Dry	6.00
Beefeater Pink	6.00
Sipsmith Sloe	6.50
Bombay Sapphire	6.50
Plymouth	6.50
Malfy Con Arancia	6.75
Malfy Limone	6.75
Malfy Rosa	6.75
Agnes Arber Rhubarb	6.75
Agnes Arber Pineapple	6.75
Cotswolds	7.00
Pinkster	7.00
Tanqueray No. Ten	7.00
Roku	7.50
Hendrick's	7.50
The Botanist 22	8.00
Silent Pool	8.50
Monkey 47	9.00

VODKA

	25 ML
Absolut	6.00
Absolut Citron	6.50
Absolut Vanilia	6.50
Absolut Raspberri	6.50
Grey Goose	7.25
Belvedere Organic	7.50

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ON DRAUGHT

	HALF / PINT
Dortmunder *Crisp & Clean* German Lager, 4.8%	3.60 / 6.50
Birra Moretti *Smooth & Mellow* Italian Lager, 4.6%	4.00 / 7.00
Empress *Hoppy & Bold* English IPA, 5.9%	4.20 / 7.50
Guinness *Rich & Creamy* Irish Stout, 4.2%	3.90 / 7.00
Appleshed *Crisp & Fruity* English Cider, 4.8%	3.50 / 6.20

BELGIAN BEERS

330ml · 9.00 each

Kwak *Rich & Malty*
8%. Deep amber with a creamy head. Liquorice and coriander, with hints of banana, pineapple and mango.

Delirium Tremens *Spiced & Golden*
8.5%. A golden Belgian strong ale brewed with three yeasts. Gentle spice, a touch of sweetness.

BOTTLED LAGER & CIDER

	330ML
Peroni Gluten Free *Light & Crisp* Italian Lager	4.95
Asahi Super Dry *Dry & Clean* Japanese Lager	4.95
Corona *Light & Easy* Mexican Lager	4.95
	500ML
Old Mout Berries & Cherries *Cider*	6.50
Old Mout Kiwi & Lime *Cider*	6.50
Old Mout Pineapple & Raspberry *Cider*	6.50

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SPARKLING & CHAMPAGNE

	125ML / BOTTLE
Seachange Prosecco *Light & Crisp* Italy	8.95 / 36
Seachange Prosecco Rosé *Soft & Berry* Italy	8.95 / 36
Charles Joubert NV *Fresh & Elegant* Champagne, France	13.00 / 75
Moët & Chandon Impérial *Bright & Lively* Champagne, France	115
Veuve Clicquot NV Brut *Rich & Toasty* Champagne, France	135
Veuve Clicquot Rosé *Red Fruit & Brioche* Champagne, France	145
Laurent-Perrier La Cuvée *Fine & Delicate* Champagne, France	150
Dom Pérignon *Complex & Refined* Champagne, France	395
Armand de Brignac Ace of Spades *Bold & Opulent* Champagne, France	450

RED WINE

	BTL	175 ML	250 ML
Sangiovese *Rich, lush & packed with fruit* Fiori Sul Muro, Italy	27	6.80	9.70
Merlot *Plum & soft vanilla* Seachange, Pays d'Oc, France	33	8.25	11.20
Côtes du Rhône *Warm spice & dark fruit* Victor Bérard, Rhône, France	36	8.90	12.10
Pinot Noir *Black cherry, raspberry & spice* Balauri, Romania	40	10.50	13.70
Rioja *Vanilla oak & red fruit* Viña Cerrada, Rioja, Spain	41	10.80	14.20
Syrah *Blackberry, plum & pepper* Passi Neri, Sicily, Italy	40	10.50	13.70
Malbec *Violets, ripe blackberry, vibrant* Seachange, Pays d'Oc, France	35	8.80	11.90
Lalande-de-Pomerol *Plush, cedar & black fruit* Château Perron, Bordeaux,France	75		

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WHITE WINE

	BTL	175 ML	250 ML
Pinot Grigio *Soft ripe fruit, crisp dry finish* Fiori Sul Muro, Italy	27	6.80	9.70
Vinho Verde *Fresh, zesty, lightly spritzy* Janelas Antigas, Minho, Portugal	33	8.50	11.50
Sauvignon Blanc *Green citrus & grapefruit* Seachange, Pays d'Oc, France	33	8.50	11.50
Sauvignon Blanc *Passion fruit & lime* Waddling Duck, Marlborough, New Zealand	44	12.30	15.30
Albariño *Peach, citrus & sea freshness* Entreflores, Rías Baixas, Spain	54	14.10	18.10
Chardonnay *Ripe melon, soft & round* Down Under, South Eastern Australia	32	7.60	10.80
Gavi DOCG *Elegant, dry, white flowers* La Soraia, Piedmont, Italy	49	13.70	17.00
Chablis *Steely, mineral, green apple* Domaine Dupree, Burgundy, France	71		

ROSÉ WINE

	BTL	175 ML	250 ML
Pinot Grigio Rosé *Delicate strawberry, dry* I Castelli, Veneto, Italy	27	6.80	9.70
Zinfandel Rosé *Sweet berries, easy* Monterey Bay, California, USA	32	7.60	10.80
Château Minuty M *Pale, crisp, peach & citrus* Côtes de Provence, France	53	12.60	17.70
Whispering Angel *Fresh, elegant, red berries* Côtes de Provence, France	62	14.90	20.70

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