

| SOFT DRINKS |

Juice

Orange juice	2.75
Apple juice	2.75
Tomato juice	2.75
Pineapple juice	2.75
Cranberry juice	2.75

Soft drinks

Coca Cola / Diet Coke	2.5
Small still / sparkling mineral water	2.0
Large still / sparkling mineral water	3.5

| COFFEE |

Espresso	2.5
Macchiato	2.6
Americano	2.5
Hot chocolate	2.7
Latte/Cappuccino/Mocha	2.7
Large latte/	3.0
Cappuccino/Mocha	3.0
Double espresso	3.0
Decaf coffee also available	

| CANTON TEA |

English Breakfast tea	2.7
Earl Gray	2.7
Darjeeling	2.7
Lapsang Souchong	2.7
Camomile	2.7
Green tea	2.7
Jasmine	2.7
Fresh mint tea	2.7

| GIN JOURNEY |

**Tanqueray 10** 10.0

A refreshing blend of juniper, coriander, angelica, liquorice, citrus and camomile flowers creating a vibrant palate. Served with Fevertree Indian tonic.

**Gin Mare** 12.0

Mediterranean inspired with regional botanicals, Arbequina olives & herbs; served with Fevertree Mediterranean tonic.

**Opihr** 12.0

From the Ancient Spice Route, exotic Indonesian Cubeb berries, Indian black pepper and coriander. Served with Fevertree Indian tonic.

**Hendrick's** 13.5

Produced in Scotland since 1999, Hendrick's uses Bulgarian rose and cucumber to add beautiful flavours, served with Fevertree Elderflower tonic.

**Elephant Gin** 14.0

German distilled with 14 unusual botanicals such as baobab, buchu, Devil's Claw and African wormwood. Served with Double Dutch pomegranate tonic.

**Aviation** 14.0

New batch-distilled, full-bodied gin with rye neutral grain spirit, cardamom, lavender, anise and orange peel. Served with Fevertree Indian tonic water.

**Monkey 47** 16.5

An unusual dry gin with 47 locally-grown botanicals and spring water from the Black Forest. Served with Double Dutch cranberry tonic.

— GALLERY MESS BY —

*rhubarb*



(v) Vegetarian  
A discretionary service charge of 12.5% will be added to your bill. All prices include 20% VAT. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones. All wines can be served in 125ml measures on request.

| SIGNATURE COCKTAILS |

Between 5 - 7 pm on weekdays enjoy our sunset cocktail offer, ask your server for more details.

Cocktail of the week	9.0
<b>Rhubarb Negroni</b> Warner Edwards Rhubarb Gin, Cocchi Rosa, Aperol	9.5
<b>Sloane Julep</b> Belvedere Grapefruit Vodka, Plymouth Sloe Gin, Elderflower Tonic	11.5
<b>Walkie Talkie</b> Ketel One Vodka, Crème de Peche, Apple Juice	9.5
<b>Salt Caramel Espresso Martini</b> Ketel One Vodka, Kahlua, Espresso Shot	9.5
<b>Earl Grey Old Fashioned</b> Bulleit Bourbon, Earl Grey Tea, Angostura Bitter	9.5
<b>Aperol Twist</b> Aperol, Gin Mare, Lime Juice	9.5
<b>Ginger Margarita</b> El Jimador Reposado Tequila, Domaine de Canton, Agave Syrup	9.5
<b>Bloody Mary</b> Absolut Vodka, Tomato Juice, Spices	9.5

| SPARKLING COCKTAILS |

<b>Rhubarb Bellini</b> Prosecco, Peach Purée, Rhubarb Liquor	8.5
<b>Summer Spritz</b> Prosecco, Crème de Cassis, Lychee Purée	8.5

| MOCKTAILS |

<b>Virgin Mary</b> Tomato Juice, Worcestershire Sauce	7.0
<b>Kings Road Ice Tea</b> Apple Juice, Cranberry Juice, Earl Grey Tea	7.0

CHAMPAGNE  
& SPARKLING WINE

	Glass	Bottle
NV Terre di S. Alberto Prosecco Brut	8.75	39.0
NV Brut di Pinot Nero Rosé VS, Ruggeri	10.0	49.0
Pommery Brut Royal	12.5	59.0
Pommery Brut Royal Magnum		118.0
Pommery Brut Rosé	15.5	71.0
Pommery *Summertime*		80.0

| BEER & CIDERS |

Asahi	330ml	4.5
Beck's	270ml	4.5
Beck's Blue (non alcoholic)	270ml	3.0
Corona	330ml	4.5
Luscombe Devon cider	320ml	4.5
Peroni	330ml	4.5
Spitfire	330ml	4.5

| BAR SNACKS |

NUTS & OLIVES

4.0 each

Nocellara olives

Black Douce olives

Chilli rice crackers

Orange spiced nut mix

Wasabi peas

LIGHT BITES

Mini beef sliders  
aged Comté & tomato chutney

6.5

Salt & pepper squid  
saffron aioli

4.0

Smoked ham hock  
croquettes  
homemade picalilli

4.0

Padron peppers  
smoked sea salt

4.0