

HIGH ROAD
BRASSERIE

HIGH ROAD
BRASSERIE

BY THE GLASS & CARAFE

WHITE

	175ml	500ml
Maison Vincent, <i>Languedoc, Fr 25</i>	11	29
Pinot Grigio delle Dolomiti, <i>Veneto, It 25</i>	11.5	32
Picpoul de Pinet, Luvignac, <i>Languedoc, Fr 25</i>	11.5	32
Viognier, ‘Iles Blanches’, <i>Rhone, Fr 25</i>	12.5	36
Gavi di Gavi, La Meirana, <i>Piemonte, It 25</i>	14	40
Chardonnay , ‘Biosphere’ <i>Lothian, Elgin, Sa 25</i>	14	40
Chenin Blanc, Couly-Dutheil, <i>Loire, Fr 23</i>	14.5	42
Albarino, Casal Caciro, <i>Rias Baixas, Sp 24</i>	17	49

RED

	175ml	500ml
Maison Vincent, <i>Languedoc, Fr 24</i>	11	29
Primitivo, Visconti della Rocca, <i>Puglia, It 25</i>	11.5	32
Montepulciano, Barrique, <i>Abruzzo, It 24</i>	11.5	32
Rioja ‘Capitoso’, <i>Bodegas Altanza, Sp 22</i>	12.5	36
Malbec Reserve, Bousquet, <i>Mendoza, Arg 24</i>	13	38
Pinot Noir, ‘Biosphere’ <i>Lothian, Elgin, Sa 25</i>	14	40
Lady A Rouge, <i>Provence IGP, Fr 24</i>	14	40
Chianti Classico Riserva, <i>Sparviero, Tuscany, It 21</i>	17	49

ROSE

	175ml	500ml	750ml
Maison Vincent, <i>Languedoc, Fr 25</i>	11	29	36
Mirabeau ‘X’, <i>Provence, Fr 25</i>	13	38	52
Lady A, <i>Provence IGP, Fr 25</i>	13.5	39	54
Domaine de Valdition, <i>Provence, Fr 25</i>	15	43	60
Mirabeau ‘Pure’, <i>Provence, Fr 25</i>	18.5	56	75

RED

	750ml
Maison Vincent, <i>Languedoc, Fr 24</i>	36
Primitivo, Visconti della Rocca, <i>Puglia, It 24</i>	39
Cotes du Rhone ‘Les Rieux’, <i>Rhone, Fr 23</i>	51
Pinot Noir, ‘Biosphere’, <i>Lothian, Elgin, Sa 25</i>	56
Barbera d’Alba, Mauro Molino, <i>Piemonte, It 24</i>	60
Fleurie ‘Poncie’, Domaine Anita, <i>Beaujolais, Fr 24</i>	69
Bourgogne Pinot Noir, Hautes Cotes de Beaune, <i>Fr 24</i>	79
Nebbiolo, Prunotto, <i>Langhe, It 23</i>	85
Pinot Noir, Dog Point, <i>Marlborough, NZ 22</i>	95

Montepulciano, Barrique, <i>Abruzzo, It 24</i>	44
Rioja ‘Capitoso’, <i>Bodegas Altanza, Sp 22</i>	48
Lady A Rouge, <i>Provence IGP, Fr 24</i>	56
Chateau Ricaud Merlot, <i>Bordeaux, Fr 19</i>	64
Dolcetto Jungle, Unico Zelo, <i>Clare Valley, Aus 22</i>	65
Chianti Classico Riserva, Sparviero, <i>Tuscany, It 21</i>	69
Il Bruciato, Guado al Tasso, <i>Bolgheri, It 23</i>	82
Chateau Boutisse, <i>St Emilion Grand Cru, Fr 20</i>	89
Barolo Classico, Prunotto, <i>Piemonte, It 21</i>	125

Nero d’Avola, Feudo Arancio, <i>Sicily, It 24</i>	39
Cabernet Merlot, Buitenverwachting, <i>Sa 23</i>	45
Malbec Reserve, Bousquet, <i>Mendoza, Arg 24</i>	52
Chateau Rahoul, <i>Graves Bordeaux, Grand Vin, Fr 18</i>	75
Cabernet Sauvignon, Joel Gott, <i>Ca 21</i>	85
Chateauneuf-du-Pape, <i>Beaurenard, Fr 23</i>	115
Othello, Moucix by Petrus, <i>Napa Valley, Ca 19</i>	125
Segla, Chateau Rauzan-Segla, <i>Margaux, Fr 17</i>	135
Tignanello, Antinori, <i>Tuscany, It 21</i>	275

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

We are a cashless business & only accept credit or debit card.

All above prices are inclusive of VAT. There is a discretionary 14.5% service charge added to your bill.

BY THE BOTTLE

WHITE

	750ml
Maison Vincent, <i>Languedoc, Fr 25</i>	36
Pinot Grigio delle Dolomiti, <i>Veneto, It 25</i>	41
Gaillac Blanc, <i>Chateau Lamartine, Pyrenees, Fr 24</i>	45
Muscadet de Sevre et Maine Sur Lie, <i>Vieilles Vignes, Fr 24</i>	49
Gavi di Gavi, <i>La Meirana, Piemonte, It 25</i>	56
Gruner Veltliner ‘Rosshimmel’, <i>Kremstal, At 24</i>	69
Soave ‘Calvarino’ Classico, <i>Pieropan, Veneto, It 22</i>	75
Chablis La Boissonneuse, <i>Burgundy, Fr 23</i>	89
Pouilly Fuisse, <i>Vieilles Vignes, Burgundy, Fr 23</i>	115
Pinot Bianco, <i>Quercus, Goriška Brda, Sl 25</i>	40
Picpoul de Pinet, <i>Luvignac, Languedoc, Fr 25</i>	45
Verdejo Rueda, <i>Jose Pariente, Sp 24</i>	49
Vermentino Soprasole, <i>Pala, Sardegna, It 25</i>	52
Sauvignon Blanc, <i>Lawson’s, Marlborough, NZ 25</i>	58
Chenin Blanc, <i>Couly-Dutheil, Loire, Fr 24</i>	59
Albarino, <i>Casal Caeiro, Rias Baixas, Sp 24</i>	69
Sancerre ‘Les Caillottes’, <i>JM Roger, Loire, Fr 24</i>	85
Chateauneuf-du-Pape, <i>Beaurenard, Rhone, Fr 24</i>	115
Grillo, <i>Feudo Arancio, Sicily, It 24</i>	39
Viognier, ‘Iles Blanches’, <i>Rhone, Fr 25</i>	48
Chardonnay, ‘Biosphere’, <i>Lothian, Elgin, Sa 25</i>	56
Macon Charnay, <i>Raymond, Burgundy, Fr 24</i>	67
Etna Carricante, <i>Buonora Tascante, Sicily, It 24</i>	75
Bramito del Cervo, <i>Antinori, Umbria, It 24</i>	85
Meursault, <i>Belicard, Vieilles Vignes, Burgundy, Fr 24</i>	145
Cervaro della Sala, <i>Antinori, Umbria, It 22</i>	165
Chassagne-Montrachet, <i>JM Pillot, Burgundy, Fr 23</i>	170

SPARKLING & CHAMPAGNE

	125ml	750ml
Lady Zero Rose, <i>Provence IGP, Brut NV 0%</i>	9	42
Prosecco Treviso, <i>Luna Argenta, Brut NV</i>	11	46
Ridgeview Bloomsbury, <i>East Sussex, Brut NV</i>	14	80
Thienot, <i>Brut NV</i>	16	83
Thienot Rose, <i>Brut NV</i>		89
Laurent-Perrier ‘La Cuvée’, <i>Brut NV</i>	20	115
Ruinart, <i>Brut NV</i>	22	128
Laurent-Perrier Cuvée Rose, <i>Brut NV</i>	26	155
Laurent-Perrier ‘Heritage’, <i>Brut NV</i>		165
Ruinart Blanc de Blancs, <i>Brut NV</i>		185
Dom Perignon, <i>Brut 15</i>		340

WINE BY CORAVIN

	125ml
Sancerre ‘Les Caillottes’, <i>JM Roger, Loire, Fr 24</i>	16
Chablis La Boissonneuse, <i>Burgundy, Fr 23</i>	18
Pouilly Fuisse, <i>Vieilles Vignes, Burgundy, Fr 23</i>	20
	125ml
Chateau Boutisse, <i>St Emilion Grand Cru, Fr 20</i>	18
Othello, <i>Moueix by Petrus, Napa Valley, Ca 19</i>	20
Barolo Classico, <i>Prunotto, Piemonte, It 21</i>	22

WINE OF THE WEEK

	175ml	500ml	750ml
Macon Charnay, <i>Raymond, Burgundy, Fr 24</i>	16.5	48	67
Chateau Ricaud Merlot, <i>Bordeaux, Fr 19</i>	16	46	64

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

We are a cashless business & only accept credit or debit card.

All above prices are inclusive of VAT. There is a discretionary 14.5% service charge added to your bill.

COCKTAILS

Belle Époque	16
Grey Goose vodka, pear liqueur, Italicus, vanilla	
Shiso Garden	14
Bombay Sapphire gin, shiso, green tea, plum	
Black Forest	14
Bacardi Carta Negra rum, chocolate, sweet vermouth, bitters	
Fireside	15
Cazadores Reposado tequila, spiced apple cordial, maple syrup, bitters, soda	
Nectarine	13
Bombay Sapphire gin, peach, agave, citrus, bitters	
Golden Hour	13
Pomelle aperitif, honey, apple, orange, pepper	

HOUSE CLASSICS

Picante De La Casa	15
Patrón Reposado tequila, chilli, coriander, lime, agave	
Soho Mule	15
Grey Goose vodka, lime, ginger, soda	
Eastern Standard	14
Grey Goose vodka or Bombay Sapphire gin, lime, cucumber, mint	
Negroni	14
Bombay Sapphire gin, Campari, sweet vermouth	
Old Fashioned	15
Woodford Reserve bourbon, bitters, orange	
Espresso Martini	15
Grey Goose vodka, espresso, coffee liquor	

DRAUGHT BEER

Asahi Super Dry Lager 5%	7.5
Peroni Nastro Azzurro 5%	7.5
Stone & Wood Pacific Ale 4.4%	8.5
Guinness 4.2%	7.5

half pint available upon request

BOTTLE BEER

Asahi Super Dry Lager 5% (330 ml)	6.5
Peroni Nastro Azzurro 5% (330 ml)	6.5
Cornish Orchards Golden Cider 5% (500 ml)	7.5
Small Beer IPA, London, (gf) 2.3% (350 ml)	7.5
Asahi Super Dry 0.0% alcohol-free lager (330 ml)	6
Peroni Nastro Azzurro 0.0% (330 ml)	6
Lucky Saint 0.5% unfiltered lager (330 ml)	7
Guinness 0.0% (538 ml)	7

SPIRIT-FREE & LOW COCKTAILS

Bergamot Cooler 5%	12
Italicus, tonic, espresso	
Hibiscus Royal	10
Pentire Coastal Spritz aperitif, hibiscus , soda, citrus	
Vibrante Spritz	10
Martini Vibrante non-alcoholic aperitif, tonic, grapefruit	
Eastern Fizz	10
Pentire Seaward, cucumber, mint, lime, soda	

RED BULL

RedBull Energy Sugarfree White Peach	4.5
--	-----

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.
We are a cashless business & only accept credit or debit card.
All above prices are inclusive of VAT. There is a discretionary 14.5% service charge added to your bill.

Discover our premium
tequilas and other spirits

