

HIGH ROAD  
BRASSERIE

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BY THE GLASS & CARAFE

WHITE

|                                                       | 175ml | 500ml |
|-------------------------------------------------------|-------|-------|
| Maison Vincent, <i>Languedoc, Fr 25</i>               | 10.5  | 29    |
| Pinot Grigio delle Dolomiti, <i>Veneto, It 25</i>     | 11    | 30    |
| Picpoul de Pinet, Luvignac, <i>Languedoc, Fr 25</i>   | 11.5  | 32    |
| Viognier, ‘Iles Blanches’, <i>Rhone, Fr 24</i>        | 12    | 34    |
| Gavi di Gavi, La Meirana, <i>Piemonte, It 24</i>      | 13.5  | 38    |
| Chardonnay , ‘Biosphere’ <i>Lothian, Elgin, Sa 25</i> | 13.5  | 38    |
| Chenin Blanc, Couly-Dutheil, <i>Loire, Fr 23</i>      | 14.5  | 42    |
| Albarino, Casal Caeiro, <i>Rias Baixas, Sp 24</i>     | 16.5  | 48    |

RED

|                                                            | 175ml | 500ml |
|------------------------------------------------------------|-------|-------|
| Maison Vincent, <i>Languedoc, Fr 24</i>                    | 10.5  | 29    |
| Primitivo, Visconti della Rocca, <i>Puglia, It 24</i>      | 11    | 30    |
| Montepulciano, Barrique, <i>Abruzzo, It 24</i>             | 11.5  | 32    |
| Rioja ‘Capitoso’, <i>Bodegas Altanza, Sp 22</i>            | 12    | 34    |
| Malbec Reserve, Bousquet, <i>Mendoza, Arg 24</i>           | 12.5  | 36    |
| Pinot Noir, ‘Biosphere’ <i>Lothian, Elgin, Sa 25</i>       | 13.5  | 38    |
| Lady A Rouge, <i>Provence IGP, Fr 24</i>                   | 14    | 40    |
| Chianti Classico Riserva, <i>Sparviero, Tuscany, It 21</i> | 16.5  | 48    |

ROSE

|                                              | 175ml | 500ml | 750ml |
|----------------------------------------------|-------|-------|-------|
| Maison Vincent, <i>Languedoc, Fr 25</i>      | 10.5  | 29    | 35    |
| Mirabeau ‘X’, <i>Provence, Fr 24</i>         | 13    | 38    | 52    |
| Lady A, <i>Provence IGP, Fr 25</i>           | 13.5  | 40    | 54    |
| Domaine de Valdition, <i>Provence, Fr 24</i> | 15    | 46    | 60    |
| Mirabeau ‘Pure’, <i>Provence, Fr 24</i>      | 18.5  | 54    | 75    |

RED

|                                                            | 750ml |
|------------------------------------------------------------|-------|
| Maison Vincent, <i>Languedoc, Fr 24</i>                    | 35    |
| Primitivo, Visconti della Rocca, <i>Puglia, It 24</i>      | 38    |
| Cotes du Rhone ‘Les Rieux’, <i>Rhone, Fr 23</i>            | 49    |
| Pinot Noir, ‘Biosphere’, <i>Lothian, Elgin, Sa 25</i>      | 54    |
| Barbera d’Alba, Mauro Molino, <i>Piemonte, It 24</i>       | 59    |
| Fleurie ‘Poncie’, Domaine Anita, <i>Beaujolais, Fr 24</i>  | 68    |
| Bourgogne Pinot Noir, Hautes Cotes de Beaune, <i>Fr 23</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>            | 47  |
| Lady A Rouge, <i>Provence IGP, Fr 24</i>                   | 56  |
| Chateau Ricaud Merlot, <i>Bordeaux, Fr 19</i>              | 59  |
| Dolcetto Jungle, Unico Zelo, <i>Clare Valley, Aus 22</i>   | 65  |
| Chianti Classico Riserva, Sparviero, <i>Tuscany, It 21</i> | 68  |
| Il Bruciato, Guado al Tasso, <i>Bolgheri, It 22</i>        | 79  |
| 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 23</i>        | 39  |
| Cabernet Merlot, Buitenverwachting, <i>Sa 23</i>         | 44  |
| Malbec Reserve, Bousquet, <i>Mendoza, Arg 24</i>         | 51  |
| Chateau Rahoul, <i>Graves Bordeaux, Grand Vin, Fr 18</i> | 75  |
| Cabernet Sauvignon, Joel Gott, <i>Ca 21</i>              | 85  |
| Chateaneuf-du-Pape, <i>Beaurenard, Fr 22</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 |

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BY THE BOTTLE

WHITE

|                                                                   | 750ml |
|-------------------------------------------------------------------|-------|
| Maison Vincent, <i>Languedoc, Fr 25</i>                           | 35    |
| Pinot Grigio delle Dolomiti, <i>Veneto, It 25</i>                 | 39    |
| Gaillac Blanc, Chateau Lamartine, <i>Pyrenees, Fr 24</i>          | 45    |
| Muscadet de Sevre et Maine Sur Lie, <i>Vieilles Vignes, Fr 23</i> | 48    |
| Gavi di Gavi, La Meirana, <i>Piemonte, It 24</i>                  | 54    |
| Gruner Veltliner ‘Rosshimmel’, <i>Kremstal, At 24</i>             | 65    |
| Soave ‘Calvarino’ Classico, Pieropan, <i>Veneto, It 22</i>        | 75    |
| Chablis La Boissonneuse, <i>Burgundy, Fr 23</i>                   | 89    |
| Pouilly Fuisse, <i>Vieilles Vignes, Burgundy, Fr 23</i>           | 110   |
|                                                                   |       |
| Pinot Bianco, Quercus, <i>Goriška Brda, Sl 24</i>                 | 38    |
| Picpoul de Pinet, Luvignac, <i>Languedoc, Fr 25</i>               | 45    |
| Verdejo Rueda, Jose Pariente, <i>Sp 24</i>                        | 49    |
| Vermentino Soprasole, Pala, <i>Sardegna, It 24</i>                | 52    |
| Sauvignon Blanc, Lawson’s, <i>Marlborough, NZ 24</i>              | 58    |
| Chenin Blanc, Couly-Dutheil, <i>Loire, Fr 23</i>                  | 59    |
| Albarino, Casal Caeiro, <i>Rias Baixas, Sp 24</i>                 | 68    |
| Sancerre ‘Les Caillottes’, JM Roger, <i>Loire, Fr 24</i>          | 85    |
| Chateaucneuf-du-Pape, Beurenard, <i>Rhone, Fr 23</i>              | 110   |
|                                                                   |       |
| Grillo, Feudo Arancio, <i>Sicily, It 24</i>                       | 39    |
| Viognier, ‘Iles Blanches’, <i>Rhone, Fr 24</i>                    | 47    |
| Chardonnay, ‘Biosphere’, <i>Lothian, Elgin, Sa 25</i>             | 54    |
| Macon Charnay, Raymond, <i>Burgundy, Fr 24</i>                    | 64    |
| Etna Carricante, Buonora Tascante, <i>Sicily, It 24</i>           | 75    |
| Bramito del Cervo, Antinori, <i>Umbria, It 24</i>                 | 85    |
| Meursault, Belicard, <i>Vieilles Vignes, Burgundy, Fr 24</i>      | 140   |
| Cervaro della Sala, Antinori, <i>Umbria, It 22</i>                | 165   |
| Chassagne-Montrachet, JM Pillot, <i>Burgundy, Fr 23</i>           | 170   |

SPARKLING & CHAMPAGNE

|                                                   | 125ml | 750ml |
|---------------------------------------------------|-------|-------|
| Lady Zero Rose, <i>Provence IGP, Brut NV 0%</i>   | 9     | 42    |
| Prosecco Treviso, Luna Argenta, <i>Brut NV</i>    | 11    | 46    |
| Ridgeview Bloomsbury, East Sussex, <i>Brut NV</i> | 14    | 80    |
| Thienot, <i>Brut NV</i>                           | 15    | 82    |
| Thienot Rose, <i>Brut NV</i>                      |       | 89    |
| Laurent-Perrier ‘La Cuvée’, <i>Brut NV</i>        | 19    | 110   |
| Ruinart, <i>Brut NV</i>                           | 21    | 125   |
| Laurent-Perrier Cuvée Rose, <i>Brut NV</i>        | 26    | 145   |
| Laurent-Perrier ‘Heritage’, <i>Brut NV</i>        |       | 160   |
| Ruinart Blanc de Blancs, <i>Brut NV</i>           |       | 185   |
| Dom Perignon, <i>Brut 15</i>                      |       | 340   |

WINE BY CORAVIN

|                                                          | 125ml |
|----------------------------------------------------------|-------|
| Sancerre ‘Les Caillottes’, JM Roger, <i>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, Moueix by Petrus, <i>Napa Valley, Ca 19</i>     | 20    |
| Barolo Classico, Prunotto, <i>Piemonte, It 21</i>        | 22    |

WINE OF THE WEEK

|                                                         | 175ml | 500ml | 750ml |
|---------------------------------------------------------|-------|-------|-------|
| Etna Carricante, Buonora Tascante, <i>Sicily, It 24</i> | 17.5  | 52    | 70    |
| Chateau Ricaud Merlot, <i>Bordeaux, Fr 19</i>           | 14.5  | 40    | 59    |

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COCKTAILS

|                                                                                           |    |
|-------------------------------------------------------------------------------------------|----|
| <b>Clarified Pina Colada</b>                                                              | 15 |
| Bacardi Carta Blanca rum, coconut milk wash, pineapple, citrus                            |    |
| <b>Blue Moon</b>                                                                          | 15 |
| Bombay Sapphire gin, Maraschino, spherified liqueur de violette, citrus                   |    |
| <b>EVOO Martini</b>                                                                       | 15 |
| Extra virgin olive oil infused Grey Goose vodka, dry vermouth                             |    |
| <b>Secret Paloma</b>                                                                      | 15 |
| Patrón Reposado tequila, Illegal Joven mezcal, grapefruit and sea salt foam, soda, citrus |    |
| <b>Pomelle Spritz</b>                                                                     | 14 |
| Pomelle aperitif, prosecco, soda                                                          |    |
| <b>Sakura Bloom</b>                                                                       | 14 |
| Tanqueray no. TEN gin, Campari, yuzu sake, prosecco                                       |    |
| <b>Aperol Spritz</b>                                                                      | 13 |
| Aperol aperitif, prosecco, soda                                                           |    |

HOUSE TONICS

|                                                                             |      |
|-----------------------------------------------------------------------------|------|
| <b>Soho Mule</b>                                                            | 14.5 |
| Grey Goose vodka, lime, ginger, soda                                        |      |
| <b>Casa Verde</b>                                                           | 14.5 |
| Bacardi Ocho rum, Cachaça, sake, passion fruit, coconut, lime, green chilli |      |
| <b>Picante De La Casa</b>                                                   | 14.5 |
| Patrón Reposado tequila, chilli, coriander, lime, agave                     |      |
| <b>Eastern Standard</b>                                                     | 14.5 |
| Grey Goose vodka or Bombay Sapphire gin, lime, cucumber, mint               |      |
| <b>Mezcal Negroni</b>                                                       | 14.5 |
| Illegal Joven mezcal, Campari, sweet vermouth                               |      |

DRAUGHT BEER

|                                          |     |
|------------------------------------------|-----|
| <b>Asahi Super Dry Lager</b> 5%          | 7.5 |
| <b>Peroni Nastro Azzurro</b> 5%          | 7.5 |
| <b>Stone &amp; Wood Pacific Ale</b> 4.4% | 8.5 |
| <b>Guinness</b> 4.2%                     | 7.5 |

half pint available upon request

BOTTLE BEER

|                                                         |     |
|---------------------------------------------------------|-----|
| <b>Asahi Super Dry Lager</b> 5% (330 ml)                | 6.5 |
| <b>Peroni Nastro Azzurro</b> 5% (330 ml)                | 6.5 |
| <b>Cornish Orchards Golden Cider</b> 5% (500 ml)        | 7.5 |
| <b>Small Beer IPA</b> 2.3% (330 ml)                     | 7.5 |
| <b>Asahi Super Dry</b> 0.0% alcohol-free lager (330 ml) | 6   |
| <b>Peroni Nastro Azzurro</b> 0.0% (330 ml)              | 6   |
| <b>Lucky Saint</b> 0.5% unfiltered lager (330 ml)       | 7   |

NO & LOW

|                                                                 |    |
|-----------------------------------------------------------------|----|
| <b>Bergamot Cooler</b> 5%                                       | 12 |
| Italicus, tonic, espresso                                       |    |
| <b>Hibiscus Royal</b>                                           | 10 |
| Pentire Coastal Spritz aperitif, hibiscus cordial, soda, citrus |    |
| <b>Vibrante Spritz</b>                                          | 10 |
| Martini Vibrante non-alcoholic aperitif, tonic, grapefruit      |    |
| <b>Eastern Fizz</b>                                             | 10 |
| Pentire Seaward, cucumber, mint, lime, soda                     |    |
| <b>Lowball 50</b>                                               | 10 |
| Seedlip Garden, shiso, black pepper, shoyu, cherry, soda        |    |

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Discover our premium  
tequilas and other spirits

