

BROTHER MARCUS

BARTENDER'S CHOICE

RAKOMELO TAI

Plantation 3 Stars, Roots Rakomelo,
pineapple juice, lime juice
& orgeat syrup (N)

Our Greek twist on a classic Mai Tai

13.0

APERITIF

AXIA MARTINI

Axia, Maraschino liqueur, Noilly Prat, lime juice & sugar syrup
12.5

KALAMATA MARTINI

Kalamata olive infused Gin & Noilly Prat
12.5

SIGNATURE COCKTAILS

MAVRO DAIQUIRI

Plantation 3 Stars, Cointreau, homemade blackberry & ginger syrup, lime juice
12.5

ALEPPO MEZCALITA

Quiquiriqui mezcal, lime juice, agave syrup & Ouzo 12yr
12.5

GREEK PALOMA

Rooster Rojo tequila, Roots Mastiha, grapefruit liqueur, pink peppercorn syrup
pink grapefruit juice & Three Cents pink grapefruit soda.
12.5

SEASONAL COCKTAILS

ROSÉ & MINT MARTINI

J.J Whitley vodka, Ouzo 12, Mylonas Rosé, peach liqueur & mint
12.5

HELIOS SPRITZ

Quiquiriqui mezcal, spiced mango syrup, lemon juice, three cents pineapple soda
12.5

RAVÉNTI

Rhubarb infused J.J Whitley gin, Campari, lime juice & agave
12.5

SPARKLING

750ml 500ml 125ml

Prosecco D.O.C - Le Dolci Colline

38.5 - 9.5

Veneto, Italy, NV

(Delicate, fruity & refreshing finish)

Prosecco Rosé - Le Dolci Colline

40.7 - -

Veneto, Italy, NV

(Floral, strawberry & raspberry notes)

Champagne Gremillet Sélection Brut

66.0 - -

Champagne, France, NV

(Floral, peach, baked biscuit & crisp)

Henners Brut

72.6 - -

East Sussex, England, NV

(Green apple, pear & toasted brioche)

ROSÉ & ORANGE

750ml 500ml 175ml

Malagousia-Mandilaria Rosé - Mylonas Winery

42.9 31.4 10.8

Atikki, Greece, 2022

(Strawberries, apricots & orange blossom)

Trêve Estivale Rosé - Maison Ventenac

44.0 - -

Languedoc- Roussillon, France 2022

(Fruity, round & lingering finish)

Postopoma Orange - Matija Žerjav

48.0 - -

Malečnik, Slovenia, 2022

(Citrus acidity & fresh orange)

Wine vintages may vary, please ask your waiter
125ml available upon request

WHITE

	750ml	500ml	175ml
Agrimi, Roditis-Savatiano - Kokotos Attiki, Greece, 2022 (Wine on tap) (Floral, citrus & grapefruit)	29.0	21.0	8.0
Sauvignon Blanc - Tenuta Il Cascinone Piedmont, Italy, 2022 (Delicate, citrus, elderflower notes)	33.0	23.0	8.5
Chardonnay - Maison Ventenac Languedoc-Roussillon, France 2022 (Exotic fruits, rich & silky)	37.0	26.8	9.5
Vinho Verde LIV- Quinta dos Espinhosos Minho, Portugal, 2022 (Light, refreshing & crisp)	39.9	28.5	10.0
Malagouzia - Alpha Estate Amyndeon, Greece, 2023 (Medium-bodied, melon & floral)	48.0	35.0	12.3
Chablis - Domaine Daniel Séguinot Et Filles Burgundy, France, 2022 (Flint, fresh & white nectarine)	56.1	-	-
Sancerre - Domaine du Pré Semelé Loire, France, 2022 (Crisp, crunchy grapefruit & citrus)	61.6	-	-
Kisi Qvevri - Glekhuri (Amber Wine) Akhmeta, Georgia, 2019 (Spiced notes, fresh & rounded)	66.0	-	-
Chardonnay- Au Pied du Mont Chauve Burgundy, France, 2020 (Buttery, intense, almond & vanilla)	75.0	-	-

RED	750ml	500ml	175ml
Three Hills, Agiorgitiko – Kokotos Attiki, Greece 2022 (Wine on tap) (Light, red fruits & supple tannins)	29.0	21.0	8.0
Malbec Les Volets Haute Vallée de l’Aude, France, 2022 (Medium body, red fruits, parma violet notes)	33.5	23.0	8.5
Monastrell – Casa Los Frailes Valencia, Spain, 2022 (Fresh cherry, velvety, medium-full bodied)	38.5	28.1	9.9
Axia Xinomavro-Syrah – Alpha Estate Amyndeon, Greece, 2020 (Full-bodied, black fruits & sweet spices)	41.5	29.7	10.7
Le P’tit Pinot – Bruno Lafon Languedoc-Roussillon, France, 2022 (Light bodied, red fruits & lively personality)	44.0	-	-
Côtes du Rhône – Château Maucoil Rhône, France, 2022 (Organic, black fruits & full-bodied)	47.0	-	-
Limnio – Ktima Vourvoukeli Advira, Greece, 2018 (Red forest fruits, black pepper & cardamom)	53.0	-	-
Sangiovese – Noelia Ricci Emilia Romagna, Italy, 2021 (Medium-bodied & red forest fruits)	56.0	-	-
Syrah Cabernet – Domaine des Tourelles Bekaa Valley, Lebanon, 2018 (Full- bodied, blackcurrant & chocolate)	64.0	-	-
Pinot Noir – Dominique Gruhier Burgundy, France, 2022 (Light bodied, fresh & wild strawberry)	72.0	-	-

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125ml available upon request

SPIRITS

GIN

	25ml	50ml
J.J Whitley	6.1	11.6
Hendrick's	6.5	12.0
Gin Mare	6.6	12.1
The Botanist Gin	7.0	13.0

VODKA

J.J Whitley	6.0	11.0
Broken Clock	6.6	12.1

WHISKY

Monkey Shoulder	6.5	12.0
Jameson	6.6	12.1
Auchentoshan "3 wood"	8.0	15.0
Laphroaig 10yr	8.0	15.0

BOURBON & RYE WHISKEY

Four Roses	6.1	11.0
Woodford Reserve	6.5	12.0
Sazerac Straight Rye 6yr	7.5	14.0

RUM

Sailor Jerry	5.5	9.9
Plantation 3 Stars	6.0	11.0
Plantation "Original" (Dark Rum)	6.5	12.0
Plantation Barbados "Gran Reserve" 5yr	7.0	13.0

CACHACA & PISCO

Sagatiba Pura	6.0	11.0
Macchu Pisco	6.5	12.0

SPIRITS

TEQUILA

	25ml	50ml
Rooster Rojo Blanco	6.1	11.0
Ocho Blanco	6.5	12.0
Ocho Reposado	7.0	13.0
El Cabron Anejo	7.5	14.0

MEZCAL

Quiquiriqui Matalan	7.2	13.2
San Cosme	7.5	14.0

GREEK SPIRITS

Axia	6.5	12.0
Metaxa 5*	6.6	12.1
Metaxa 12*	8.8	16.5

GREEK LIQUORS

Roots Mastiha	5.0	9.4
Roots Kanela	5.0	9.4
Roots Rakomelo	5.0	9.4

DIGESTIFS

	25ml	50ml
Baileys	5.5	9.9
Vecchio Amaro del Capo	5.5	9.9
Apostolakis Manifesto Barrel-Aged Tsipouro	8.0	15.0

A discretionary optional service charge of 13.5% will be added to your bill

NON-ALCOHOLIC

PENTIRE COASTAL SPRITZ

Pentire Coastal Spritz & Three Cents tonic

8.5

PENTIRE ANGOURI MARGARITA

Pentire Adrift, agave syrup, lime juice & cucumber

8.5

PENTIRE PALOMA

Pentire Seaward, lime, agave syrup & pink grapefruit soda

8.5

WATER

Filtered still 1.0

Filtered sparkling 1.0

We're part of the Belu Collective, to serve unlimited filtered still and sparkling water. Helping to change the way the world sees water.

SOFT DRINKS

House made lemonade 3.9

Coca Cola/Coke Zero 3.6

The Root Co. Ginger Kick - locally made 3.3

Three Cents Sodas - Cherry/Pineapple/Pink Grapefruit 3.3

BEER & CIDER

Gipsy Hill Lager (Half/Pint) - 4.0% 3.5/6.7

Gipsy Hill Pale Ale (Half/Pint) - 4.0% 3.5/6.7

Keo Lager, Limassol, Cyprus 330ml - 4.5% 6.1

Efes Pilsener, Istanbul, Turkey 330ml - 5.0% 6.1

Sassy Brut Cider, Normandy 330ml - 5.2% 6.0

Hepcaf Alcohol Free IPA - 0.5% 5.3

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

A discretionary optional service charge of 13.5% will be added to your bill