

dessert wine

/ glass / bottle

pedro ximenez – cardenal cisneros 4.60
flavours of prunes, figs + molasses dominate
this unique sweet wine from jerez

muscat de rivesaltes 2008 6.00 28.25
floral jasmine bouquet with raisins on the
palate. one of france's finest muscats

aleatico 2002 salice salentino 26.25
a sweet red wine from southern Italy. baked
plums & spice. quite delicious

sherry

manzanilla – la guita 3.50
goes specially well with seafood + shellfish

amontillado – gutierrez colosia 4.60
dry + nutty, amber in colour

oloroso – don josé 4.30
the fino grape aged in american oak for
complexity

kir

white wine with crème de cassis 4.00

aperitif

all @ 3.25

ricard
cristal anis

campari
martini extra dry/rosso
noilly prat
dubbonet
pimms N°1
pemod

mixers 1.00

cocktails

dark + stormy 6.50
pampero rum, ginger beer, lime + bitters

wild plum 6.50
wild turkey bourbon, choya plum liqueur,
apple juice + fresh lime

riverstation bramble 6.50
passionfruit vodka, chambord + lemon
juice

think pink 6.00
tanqueray gin, apricot brandy, dry
vermouth + grenadine, shaken

espresso martini 6.00
vodka, espresso + kahlúa

honey berry sour 6.50
krupnik honey vodka, chambord + lemon,
shaken with egg white

caipirinha 6.50
lime, cachaça rum + sugar over ice

aviation 6.00
maraschino liqueur, tanqueray gin + lemon

monello angel 6.00
hazelnut liqueur, crème de cacao, milk +
cream

passionfruit martini 6.00
apricot brandy, vanilla stoli' + passionfruit
puree

sparkling wine cocktails

bellini – peach or strawberry 6.50
peach/strawberry liquor & purée topped
with prosecco

classic champagne cocktail 7.50
rémy martin, sugar + bitters topped with
champagne

kir royale 7.50
champagne with crème de cassis