



# Cinnamon Culture



## White & Rosé Wines

			<b>Bottle</b>
<b>Light &amp; Versatile</b>			
Pinot Grigio - Sartori Almorano, <i>Veneto, Italy</i>	2018		22.00
Gavi di Gavi - Il Poggio, <i>Piedmont, Italy</i>	2018		38.00
Albariño - Bodegas Monte Pio, <i>Rías Baixas, Spain</i>	2018		32.00
Chardonnay blend - Trashumante, <i>Navarra, Spain</i>	2018		21.00
Sancerre - Domaine La Barbotaine, <i>Sancerre, France</i>	2017		39.00
Picpoul de Pinet - Petit Roubié, <i>Picpoul de Pinet, France</i>	2018		29.00
Mâcon-Villages - Georges Burrier, <i>Burgundy, France</i>	2017		39.00
Chablis 1er Cru Vosgros - Domaine Gueguen, <i>Burgundy, France</i>	2016		55.00
<b>Aromatic &amp; Zesty</b>			
Sauvignon Blanc - Les Lunelus, <i>Touraine, France</i>	2018		27.00
Sauvignon Blanc - Georges Michel, <i>Marlborough, NZ</i>	2018		36.00
Sauvignon Blanc Reserva - Dos Almas, <i>Casablanca Valley, Chile</i>	2018		27.00
Sauvignon Blanc - Soul Tree, <i>Nashik Valley, India</i>	2018		28.00
Dry Riesling - Werner, <i>Mosel, Germany</i>	2017		38.00
Riesling Gran Reserva - Novas, <i>Bio Bio Valley, Chile</i>	2016		29.00
Pinot Gris - Siegrist Solidus, <i>Pfalz, Germany</i>	2015		37.00
<b>For the Adventurous Sippers</b>			
Chenin Blanc - Survivor, <i>Swartland, South Africa</i>	2016		45.00
Viognier Réserve - Combe Rocher, <i>Pays d'Oc, France</i>	2018		23.00
Grüner Veltliner - Gruber Röschitz, <i>Weinviertel, Austria</i>	2018		29.00
Gewürztraminer - Adobe, <i>Rapel Valley, Chile</i>	2017		26.00
Furmint blend-Fülöp the Phenomenon, <i>Fuleky, Tokaji, Hungary</i>	2018		32.00
Chardonnay Reserva - De Gras, <i>De Gras, Colchagua Valley, Chile</i>	2018		23.00
Chardonnay - Fess Parker, <i>California, USA</i>	2016		45.00
<b>Rosé</b>			
Pinot Grigio Rosato-Sartori Almorano, <i>Veneto, Italy</i>	2017		23.00
Pinot Noir Rosé - George Michel, <i>Marlborough, NZ</i>	2016		28.00
Tavel - Château de Manissy, <i>Rhône Valley, France</i>	2017		37.00

## Red Wines

			<b>Bottle</b>
<b>Medium Bodied &amp; Versatile</b>			
Garnacha - Trashumante Tinto, <i>Navarra, Spain</i>	2017		22.00
Rioja Crianza - Austral, <i>Rioja, Spain</i>	2015		29.00
Syrah Réserve - Combe Rocher, <i>Languedoc, France</i>	2017		23.00
Montepulciano d'Abruzzo - Zonin, <i>Abruzzo, Italy</i>	2018		24.00
Nero d'Avola - Principi di Butera, <i>Sicily, Italy</i>	2016		27.00
Fleurie "La Madone"- Cave de Fleurie, <i>Beaujolais, France</i>	2017		35.00
St-Aubin 1er Cru Les Perrières - Dom. de Vallière, <i>Burgundy, France</i>	2013		72.00
Pinot Noir - George Michel, <i>Marlborough, New Zealand</i>	2015		35.00
Barbera d'Asti-Castello del Poggio, <i>Piedmont, Italy</i>	2016		37.00
Chianti Classico - Sant'Ilario, <i>Tuscany, Italy</i>	2016		36.00
Château des Deux Rives, <i>Bordeaux, France</i>	2016		28.00
<b>Full Bodied &amp; Tandoori Matches</b>			
Cabernet Sauvignon Reserva-Anane, <i>Maule Valley, Chile</i>	2016		25.00
Merlot - Zonin, <i>Puglia, Italy</i>	2016		28.00
Primitivo - Cantina Amastuola, <i>Puglia, Italy</i>	2016		37.00
Malbec Reserve - Carla Chiaro, <i>Mendoza, Argentina</i>	2015		32.00
Carménère Reserva - De Gras, <i>Colchagua Valley, Chile</i>	2018		23.00
Côtes du Rhône - Château de Manissy, <i>Rhône Valley, France</i>	2017		28.00
Shiraz - Soul Tree, <i>Nashik Valley, India</i>	2015		28.00
Malbec Blend - Cuvelier Los Andes Coleccion, <i>Mendoza, Argentina</i>	2013		45.00
Shiraz "Atlas" - Penley Estate, <i>Coonawarra, Australia</i>	2016		33.00
Cloître des Capucins - St Emilion Grand Cru, <i>Bordeaux, France</i>	2014		45.00
Barolo - Cossetti, <i>Piedmont, Italy</i>	2014		65.00
Amarone Della Valpolicella - Montigoli, <i>Veneto, Italy</i>	2014		56.00
<b>For the Adventurous Sippers</b>			
Malbec - Levalet, <i>Languedoc, France</i>	2017		24.00
Merlot - Org de Rac, <i>Swartland, South Africa</i>	2016		29.00
Douro - Veedha, <i>Douro Valley, Portugal</i>	2017		28.00
Pinot Noir Gran Reserva-Dos Almas, <i>Colchagua Valley, Chile</i>	2017		32.00
Zinfandel-Pedroncelli Mother Clone, <i>Sonoma County, USA</i>	2015		37.00
Carignan blend - Rojalet, <i>Celler Masroig, Montsant, Spain</i>	2016		31.00
Rioja Reserva - Castillo Mendoza, <i>Rioja, Spain</i>	2013		49.00

Please note that there may be occasional vintage changes to the wines listed in this menu. Bottle sizes are 750ml. Wine sold by glass is in units of 125ml for sparkling and Champagne and 125,175 & 250ml for still wines. May contain allergens. 12.5% discretionary service charge will be added to your bill.

## By The Glass

### Sparkling

	Glass	Bottle
Prosecco Zonin Brut 1821 <i>Gambellara, Italy</i>	8.00	29.00
Altemura Rosé Brut <i>Salento, Italy</i>	8.00	29.00
Bernard-Massard Cuvée de l'Écusson Brut, <i>Luxembourg</i>	9.00	39.00
Charles Ellner Brut <i>Champagne, France</i>	10.00	51.00

### White

	125ml	175ml	250ml
Sauvignon Blanc - Les Lunelus, <i>Touraine, France</i>	5.00	7.25	9.50
Chardonnay Reserva - De Gras, <i>Colchagua Valley, Chile</i>	4.50	6.25	8.00
Dry Riesling - Werner, <i>Mosel, Germany</i>	6.25	9.25	12.00
Viognier Réserve - Combe Rocher, <i>Pays d'Oc, France</i>	4.50	6.25	8.00
Grüner Veltliner - Gruber Röschitz, <i>Röschitz, Austria</i>	5.25	7.75	10.00

### Rosé

	125ml	175ml	250ml
Syrosa – Rocca di Montemassi, <i>Tuscany, Italy</i>	5.50	7.50	10.00

### Red

	125ml	175ml	250ml
Carménère Reserva - De Gras, <i>Colchagua Valley, Chile</i>	4.50	6.25	8.00
Château des Deux Rives <i>Bordeaux, France</i>	5.00	7.50	10.00
Montepulciano d'Abruzzo - Zonin, <i>Abruzzo, Italy</i>	4.75	6.50	8.25
Douro Tinto - Veedha, <i>Douro, Portugal</i>	5.00	7.50	10.00
Pinot Noir Gran Reserva, <i>Dos Almas, Colchagua Valley, Chile</i>	5.75	8.50	11.00

## Champagne

	Bottle
Nicolo & Paradis Blanc de Blanc <i>Champagne, France</i>	57.00
Bollinger Special Cuvée <i>Champagne, France</i>	81.00
Bollinger Rosé <i>Champagne, France</i>	91.00
Laurent Perrier Rosé <i>Champagne, France</i>	99.00
Krug Grande Cuvée <i>Champagne, France</i>	249.00

## Drinks

### Scotch Blended Whisky

	50ml
Bailie Nicol Jarvie	5.50
Black Grouse / Naked Grouse	5.50
JW Black Label	6.00
JW Double Black	6.50
JW Gold Label	8.50
Chivas Regal	8.00

### Scotch Single Malt Whisky

	50ml
Amrut (India)	9.50
Dalwhinnie Highland	15yo 11.00
Jura Superstition (Highland)	7.00
Springbank (Highland)	10yo 7.50
Balvenie (Speyside)	15yo 11.00
Glenfiddich Speyside Solera Reserve	15yo 7.50
Lagavulin (Islay)	16yo 8.00
Auchentoshan Three Wood (Lowland)	8.00
Talisker Storm	8.00
Talisker (Highland)	10yo 8.50
The Macallan Gold	8.50

### Irish & American Whiskey

	50ml
Jameson (Ireland)	6.00
Bushmills Black Bush (Ireland)	6.50
Jack Daniels	6.00
Jack Daniels Single Barrel	9.00
Maker's Mark	8.00
L&G Woodford Reserve	8.00
Rittenhouse Straight Rye (Heaven Hill)	6.50

### Cognac

	50ml
Francois Voyer XO	15.00
Chateau de Laubade XO Armagnac	11.00
Daron XO / Chateau du Breuil Calvados	20yo 15.00
Remy VSOP	8.00
Martell VS / Courvoisier VS	7.00

### Rum

	50ml
Cartavio XO Peru / Plantation XO	18yo 11.50
Flor de Cana, Nicaragua	18yo 10.00
Flor de Cana, Nicaragua	12yo 9.00
Plantation Barbados Grande Réserve	5yo 8.00
Appleton Estate VX Gold	7.00
Bacardi Superior or Captain Morgan	6.50
Havana Club Añejo Blanco	6.50
Havana Club Especial Gold	7.00
Plantation Trinidadian Dark	7.00
Oakheart Spiced / Captain Spiced Gold	7.00

### Vodka

	50ml
Tovaritch Organic grain	6.00
Absolut Blue/Raspberry	7.00
Smirnoff Black / Stolichnaya	7.00
Smirnoff Gold	7.00
Grey Goose	8.50
Belvedere / Tito's Handmade	8.50
U'luvka / Ketel One	9.00
Stoli Elite / Crystal Head	9.00

<b>Gin</b>	<b>50ml</b>
Gordon's / Plymouth	6.50
Tanqueray Dry / Rangpur / Flor de Sevilla	7.50
Tanquery No. 10	7.50
Bombay Sapphire	7.50
Opihr Oriental Spiced / Sipsmith Sloe	7.50
Hendricks / Sipsmith Dry	8.50
Monkey 47 / Oxley	11.00
Hapusa (Himalayan Dry)	9.50
Seedlip Grove 42 (Non-alcoholic)	6.00

<b>Tequila &amp; other spirits</b>	<b>50ml</b>
El Jimador Blanco 100% Agave	6.00
El Jimador Reposado 100% Agave	7.00
Antica Sambuca Classic White	6.00
Antica Sambuca Black	6.50
Sagatiba Cachaça Pura	6.00
Del Maguey Mezcal 100% Agave	9.00

<b>Beer, Ale, Cider</b>	
Kingfisher	330ml 4.50
Cobra	330ml 4.50
King Cobra (7.5%)	750ml 14.00
Corona	330ml 4.50
Curious Brew Lager	330ml 5.00
Brewdog Punk IPA	330ml 5.00
Goose Island IPA	330ml 5.00
Magners Cider	568ml 5.50
Orchard Pig Cider	500ml 5.50

<b>Draught</b>	Half Pint	Pint
Cobra	4.50	6.50
Malabar	4.50	6.50

## Minerals & Juices

Orange / Apple / Cranberry	3.50
Mango / Pineapple / Tomato	3.50
Guava / Lychee/ Passion	3.50
Appletiser	4.00
Ginger lemongrass sparkling pressé	4.50
Pomegranate & elderflower sparkling pressé	4.50
Fever-Tree Tonic	3.00
(Tonic / Light / Aromatic / Elderflower / Mediterranean Lemonade / Soda /	
Ginger beer / Ginger ale	3.50
Coca Cola / Diet Coke 200ml (mixer)	3.00
Coca Cola, Diet Coke, Coke Zero 330ml	3.50
Lassi - sweet / salty / mango	5.00
Still natural mineral water	3.75
Sparkling mineral water	3.75

In accordance with the Weights and Measures Act 1985, the standard measure for the sale of gin, vodka, rum and whisky on these premises is 50ml (25ml measure available upon request). Menu items may contain or have been in contact with nuts & other allergens. 12.5% discretionary service charge will be added to your bill.

## Cocktails

<b>Ginger Champagne</b>	10.00
<i>Champagne, vodka, ginger</i>	
<b>Hibiscus Mimosa</b>	10.00
<i>Champagne, wild hibiscus flower in syrup</i>	
<b>Cinnamon Star Martini</b>	10.00
<i>Vanilla vodka, passion fruit liqueur, vanilla syrup, passion purée, prosecco</i>	
<b>Aperol Spritz</b>	10.00
<i>Aperol, prosecco, soda water</i>	
<b>Bombay Spritz</b>	10.00
<i>Sipsmith Sloe, blackberry, raspberry, champagne</i>	
<b>Peach Bellini</b>	10.00
<i>Prosecco, peach liqueur, peach purée</i>	
<b>Cinnamon Culture</b>	8.95
<i>Bourbon, lemon juice, apple juice, cinnamon syrup, Angostura bitters</i>	
<b>Cinnamon Martini</b>	8.95
<i>Cinnamon vodka, lime juice, Cointreau</i>	
<b>Golden Apple</b>	8.95
<i>Gold flakes vodka, cinnamon, sparkling apple</i>	
<b>Golden Orb</b>	8.95
<i>Vodka, Cointreau, mango juice</i>	
<b>Mojito Classic / Strawberry or Blueberry</b>	8.95
<i>Cuban rum, lime, sugar, mint, lemonade</i>	
<b>Pineapple &amp; Cardamom Daiquiri</b>	8.95
<i>Rum, lime, cardamom &amp; pineapple</i>	
<b>Pear &amp; Cardamom Sidecar</b>	8.95
<i>Cognac, Cointreau, lemon juice, pear, cardamom</i>	
<b>Saffron Garden</b>	8.95
<i>Saffron gin, lemon juice, jasmine, apple &amp; elderflower</i>	
<b>St. Bombay</b>	8.95
<i>Bombay Sapphire, St. Germain, Fever-Tree tonic, lime, mint</i>	
<b>Espresso Martini</b>	8.95
<i>Vodka, Tia Maria, crème de cacao, espresso</i>	
<b>Ginger Snap</b>	8.95
<i>Saffron vodka, ginger, lime juice, orange juice</i>	
<b>Cosmopolitan</b>	8.95
<i>Vodka, orange liqueur, lime juice, cranberry juice</i>	
<b>Mocktails</b>	
<b>Pomegranate Fizz</b>	6.50
<i>Pomegranate, lime, mint</i>	
<b>Mango Coco</b>	6.50
<i>Mango, coconut, passion fruit</i>	
<b>Sunset</b>	6.50
<i>Pomegranate, ginger ale</i>	
<b>Strawberry Passion</b>	6.50
<i>Strawberries, orange</i>	
<b>Fresh Lemonade</b>	4.00
<i>Freshly squeezed lemons, mint, lime, sugar</i>	