

## Cocktails

Americano £9.50  
Campari, Orange, Martini Rosso & soda  
Gio Spritz £9.50  
dry white wine, Aperol, olives, orange & soda  
Chambord Spritz £9  
Chambord liqueur, dry white wine & Soda  
The Olive Spritz £9  
Coconut Rum, pineapple juice, Aperol,  
with sparkling wine  
Aperol Sunset £9  
Blanco Tequila, Aperol, agave syrup,  
lemon & grapefruit juice

## Classic Cocktails

Cosmopolitan £9.50  
Pornstar Martini £9.50  
Dark & Stormy £8.50  
Espresso Martini £9.50  
French Martini £9.50  
Kir Cocktail £8.50  
Margartia £9.50  
Pimms Spritz £8.50  
Aperol Spritz £8.50  
Sloe Bramble £8.50

## Alcohol Free Cocktails

Aperol Spritz 0% £7.50  
Dark & Stormy 0% £7.50  
Tanqueray & Tonic 0% £5.80  
Floreale Aperitivo 0% £7.50

## White Wines By The Glass

Olive Branch House White France	175ml £5.95 Bt £25
Pinot Grigio Ancora Italy	175ml £6.50 Bt £26
Sauvignon Blanc Panul Chile	175ml £6.95 Bt £28
Chardonnay El Campesino Chile	175ml £7.50 Bt £30
Gruner Veltliner Austria	175ml £7.75 Bt £31
Sauvignon Blanc Ana Nz	175ml £7.75 Bt £31

## Red Wines By The Glass

Olive Branch House Red France	175ml £5.95 Bt £25
Merlot Panul Chile	175ml £6.50 Bt £27
Nero D'avola Italy	175ml £6.95 Bt £28
Shiraz Stonethrow Australia	175ml £7.50 Bt £30
Malbec Mendoza Argentina	175ml £7.50 Bt £30
Rioja Reserva Navajas Spain	175ml £8.95 Bt £37

## Rose Wines By The Glass

Rose Zinfandel Willowood Usa	175ml £5.95 Bt £25
Rose Pinot Grigio Sanziana Italy	175ml £6.50 Bt £27

## Sparkling Wine By The Glass

Prosecco, Italy Bottle £33  
Prosecco, Italy Glass £6.50

## Gin & Tonic

Gordons  
London Dry, Pink, Sloe, Sicilian Lemon £5.60  
Bombay Sapphire £5.90  
Tanqueray £6.10  
Hendricks £6.65  
Bulldog £6.60  
Hoxton £6.80  
Brockmans £6.90  
Monkey 47 £8.30  
Whitley Neil  
Dry, Blood Orange, Rhubarb & Ginger, Quince,  
Raspberry, Blackberry £6.50

Enjoy With A Fevertree Gold or Elderflower Tonic For An Extra 50p

## Draught Beers

Coors Light £4.80  
Local Handpulled Real ale £4.80  
Peroni £5.90  
Estrella Damm £5.70  
Guinness £5.90

## Bottle Beers

Peroni Alcohol Free £4.70  
Peroni Gluten Free £4.95  
Brewdog IPA £5.50  
Corona Extra Lager £4.80  
Erdinger Non Alc 500ml £4.95

## Cider Bottles

Rekorderlig Straw & Lime 500ml £5.80  
Magners Original Cider Bottles 568ml £5.80

## Soft Drinks

Coke, Diet Coke, Lemonade £3.50  
Lime & Lemonade £3.50  
Orange, Apple, Cranberry Juice £3.50  
Tomato, Pineapple Juice £3.50  
Frobishers Crisp Apple & Elderflower £3.85  
Frobishers Raspberry & Rhubarb £3.85  
J20 Orange & Passionfruit £3.85  
Appletiser £3.85  
Fruit Shoot £1.95

## Bottled Waters

330ml £3.50 750ml £4.50

## Dark Woods Coffee

Decaf Coffee Available  
Cappuccino, Latte £3.95  
Americano £3.70  
Espresso £2.95  
Espresso Macchiato £3.50  
Hot Chocolate £4.25  
Teas £3.95

## White Wines



**Bin 1. The Olive Branch House White**  
La Brouette.

Gascony, France £25 (175ml £5.95)  
Lemon, green apple and hints of stone fruit  
combined with vibrant and zesty acidity

**Bin 2. Ancora Pinot Grigio.**

Pavia, Italy £26 (175ml £6.50)  
Zesty aromas of grapefruit and peach, with fresh  
flavours of melon and apple

**Bin 3. Cipollina IGT Bianco di Puglia.**  
Puglia, Italy £27

A bright and breezy white with citrus and perfumed  
apple blossom on the nose. The palate has ripe citrus and  
peach with an undercurrent of fresh herbs and a zesty fresh finish

**Bin 4. Lowry's Pass Chenin Blanc.**  
South Africa £28

A crisp wine with fresh citrus fruit and great  
acidity to balance, Light & zesty

**Bin 5. Panul Sauvignon Blanc.**

Valle Central, Chile £28 (175ml £6.95)  
Panul Sauvignon Blanc is zesty, herbaceous and extremely refreshing

**Bin 6. Terre de Lumiere Viognier.**  
Languedoc, France £29

Orange blossom notes and ripe, orchard fruit flavours

**Bin 7. Hommage a Colette Grenache.**  
Languedoc, France £29

A characterful, enticing blend of peachy, mineral Grenache Blanc enhanced by  
the gently creamy, exotic character of Marsanne, lightly oaked.

**Bin 8. El Campesino Unoaked Chardonnay.**  
Valle Central, Chile £30 (175ml £7.50)

A lively wine with bright stone fruit and a touch of creaminess on  
the nose and palate

**Bin 9. Vina Garedo Verdejo.**  
Rueda, Spain £30

Expressive, aromatic and uplifting with its ripe citrus and stone fruit

**Bin 10. Mucchietto Fiano IGT.**  
Puglia, Italy £31

Thirst-quenching, Aromas of nectarines, honeysuckle, tropical fruit and  
almonds, well rounded and crisp

**Bin 11. La Muse de Cabestany Chardonnay Viognier.**  
Languedoc, France £31

Silky in texture and lightly creamy, its aromatic stone fruit  
character and mineral freshness

**Bin 12. Picpoul de Pinet Domaine Morin Langaran.**  
Languedoc, France £34

Delicate, refreshing and perfectly balanced, with its subtle medley of peach,  
citrus and exotic fruits. A lovely, versatile white, and perfect with seafood!

**Bin 13. Ana Sauvignon Blanc.**

South Island, Marlborough, New Zealand £31 (175ml £7.75)  
Easy-drinking, zesty and fresh - benchmark Marlborough Sauvignon Blanc.

**Bin 14. Andaina Godello Adegas Galegas DO, Monterrei.**  
Galicia, Spain £33

Wild-flower scent, subtle creamy texture and mineral freshness

**Bin 15. Sauvignon Blanc La Tunella. Italy £34**

Distinctive Sauvignon Blanc from the hills of Friuli in North-East Italy. Expressive  
and fresh, with its floral, herbal characters and fine, silky texture

**Bin 16. Gavi di Gavi**

Fratelli Antonio e Raimondo.  
Piedmont, Italy £37

Ripe pear and white flowers dominate  
in this elegant and appealing Gavi di Gavi

**Bin 17. Lugana Cantina Menegotti.**  
Veneto, Italy £38

Made of 100% indigenous grape variety Trebbiano di Lugana,  
this wine is crisp and floral, with flavours of citrus, white stone fruit and almond

**Bin 18. Pazo la Maza Albarino.**  
Galicia, Spain £39

Lively citrus, light blossom, rich peach and an irresistible  
saline note on the finish

**Bin 19. Gewurztraminer Beblenheim Domaine Trapet.**  
Alsace, France £40

Exotic, unctuous Gewurztraminer with a classic French signature,  
from small village winery in Northern Alsace

**Bin 20. Chardonnay Bakestone Cellars.**  
California, North America £43

Up-front fruit character and complexity that can be enhanced by ageing in  
French oak barrels and Notes of sweet apples and honeysuckle combine with  
fresh citrus, melon and pear will finish with an uplifting freshness

**Bin 21. El Limite Chardonnay Buscado Vivo o Muerto.**  
Mendoza, Argentina £44

A fascinating unoaked co-ferment of Chardonnay with Semillon, Chenin Blanc,  
Riesling and Sauvignon From a cool southern Uco sub-region, this field blend  
shows pithy brightness with notes of apple and lime leaf, a waxy richness,  
and savoury layers of wet stone and camomile

**Bin 22. Sancerre Domaine de la Grande Maison.**  
Loire, France £45

Citrus and herbal aromas with a marked minerality. Fresh and lively, it is direct  
and precise on the palate, with the unmistakable chalky notes of its terroir.  
The finish is elegant and long

**Bin 23. Chablis Domaine Vincent Dampit.**  
Burgundy, France £49

Citrus and herbal aromas with a marked minerality. Fresh and lively, it is direct  
and precise on the palate, with the unmistakable chalky notes of its terroir.  
The finish is elegant and long

**Bin 24. Blanc de Noir IGP Val de Loire Clau de Nell.**  
Loire, France £52

Clau de Nell wines are recognized for their authenticity and unique  
character. The vintages are carefully crafted, respecting the principles of  
biodynamics, to obtain wines of great finesse and complexity.  
White flowers & herbs combine with a balanced chalky minerality  
to give a wine of depth & persistence. A rarity & a gem!

**Bin 25. Sauvignon Blanc Cloudy Bay.**  
Marlborough, New Zealand £55

Mouthwatering, with ripe vibrant passionfruit and citrus at the fore.  
These meld with tropical hints of peach and guava, gently  
balanced by stony saline notes.

## Champagne

**Champagne Guy de Chasse Grand Cru £57**

**Veuve Cliquot £77**

**Taittinger Vintage £87**

**Laurent Perrier Rose £92**

**Dom Perignon £197**

## Sparkling

**Prosecco £33 (Glass £6.50)**

## Red Wines

**Bin 30. The Olive Branch House Red  
La Brouette.**

Languedoc, France **£25** (175ml **£5.95**)  
*Plum-rich, savoury spiced and velvety  
Grenache and Syrah blend*

**Bin 31. Panul Merlot.**

Valle Central, Chile **£27** (175ml **£6.50**)  
*Easy drinking, rich and juicy Merlot*

**Bin 32. Casa Felipe Carmenere. Valle Central, Chile £27**

*Aromas of cherries and plums and subtle notes of mocha,  
chocolate and spices. Pleasing weight in the mouth, with sweet  
tannins and a velvety finish*

**Bin 33. Il Barroccio Nero D'avola.**

Sicily, Italy **£28** (175ml **£6.95**)

*Flavours of plums and ripe dark cherries. It bursts with aromas of ripe  
dark cherries and warm spices, it has grippy, yet smooth tannins*

**Bin 34. Sanziana Pinot Noir Recas Cramele.**

Banat, Romania **£28**

*Bursting with summer berry fruit, and a flash of Christmas spices.  
Another smash from Romania's award-winning winery Recas Cramele*

**Bin 35. Il Carretto Sangiovese. Puglia, Italy £29**

*Bursting with ripe cherry fruit and laced with aromatic herbs*

**Bin 36. Mas Oliveras Tempranillo Bodegas Roqueta.**

Catalunya, Spain **£29**

*Intense and scented, with supple, ripe strawberry and licorice notes*

**Bin 37. Stone's Throw Shiraz. Australia £30** (175ml **£7.50**)

*Bright, aromatic and juicy on the nose. True to the varietal, the tiny  
proportion of Malbec in this blend gives a flowery perfume.*

**Bin 38. Chamuyo Malbec.**

Mendoza, Argentina **£30** (175ml **£7.50**)

*Juicy, supple wine with ripe summer fruits, herbs and warm spice*

**Bin 39. La Muse de Cabestany Pinot Noir.**

Languedoc, France **£33**

*Intensely perfumed violets and juicy ripe cherries on the nose.  
Silky and smooth on the palate, this elegant Pinot displays  
hints of rose petal, liquorice and a fresh, lingering finish. A pure gem*

**Bin 40. Bardolino Cantina Menegotti. Veneto, Italy £33**

*Crunchy red fruit and sweet spices, classic Bardolino flavours. Made  
from indigenous grapes Corvina and Rondinella by family estate Menegotti*

**Bin 41. Montepulciano d'Abruzzo Roccastella.**

Abruzzi, Italy **£34**

*A pure, expressive wine with ripe, dark fruit and a lingering savoury spice*

**Bin 42. Beaujolais Villages, Les Pivoines. France £35**

*It's an exuberant fruity red with juicy crushed strawberries, cherry characters  
and an intriguing savoury twist. The palate is soft and approachable with vibrant  
acidity and a mouthwatering floral, morello cherry finish*

**Bin 43. B-Qa de Marsyas.**

Bekaa Valley, Lebanon **£36**

*Hints of cherry, raspberry, blackberry with leather and chocolate.  
Incredibly soft and supple tannins. This is a refined and elegant wine*

**Bin 44. Rioja Reserva Nauajas. Spain £37** (175ml **£8.95**)

*Intense forest fruit aromas and flavours balanced with  
rich oaky nuances and a lasting warm finish*

**Bin 45. Pinotage Rhebokskloof. South Africa £39**

*Dark ripe fruit, spices, subtle smoke and ash*

**Bin 46. Syrah Elephant Hill.**

Hawkes Bay, New Zealand **£42**

*Seductive black fruit, cracked pepper and spice. An elegant  
rather than powerful Syrah.*



**Bin 47. Pinot Noir Eradus.**

Marlborough, New Zealand **£43**

*With its bright berry fruit, silky palate, and  
elegant, fresh finish, this Pinot Noir from the  
Eradus family bears the fine imprint  
of the Awatere Valley*

**Bin 48. Fleurie La Madone**

Domaine Lathuiliere Gravallon.

France **£45**

*Sweet red gamay fruit, but also an impressive finesse and body  
drawn from its pink granite soils.*

**Bin 49. Chateau La Courolle. Bordeaux, France £48**

*Plum ruby in colour, this has an inviting accessible nose, rich in cherry  
and cassis with delicate hints of vanilla*

**Bin 50. Double Trouble Shiraz Cabernet Barossa Boy.**

Barossa Valley, South Australia **£49**

*Aromas of dark chocolate and raspberry blend with earthy, forest floor notes.  
Opulent blackcurrant meets subtle spearmint on the palate, together with toasty  
oak, silky tannins and vibrant redcurrant on the finish*

**Bin 51. Chateauneuf-du-Pape Grande Reserve**

Chateau Beauchene. Rhone, France **£59**

*Ancient vines are used to make this concentrated and delicious  
Châteauneuf-du-Pape, from the family vineyards at Château Beauchene*

**Bin 52. Passorosso Etna Rosso DOC**

Tenuta di Passopisciaro.

Etna, Italy **£65**

*Amidst an array of red and black berries, there is singular  
tannic grip and crunchy volcanic minerals*

**Bin 53. Amarone Classico**

Terre di Cariano Cecilia Beretta. Veneto, Italy **£69**

*Brooding and intense. Made using dried grapes that give complex  
flavours of melding dark cherry with chocolate and flashes of spice.  
A perfect winter warmer*

**Bin 54. Ridge Lytton Springs. California, North America £88**

*Blackberry, pepper and licorice notes on nose. Full-bodied with ripe  
plum, well integrated tannins and long, lingering finish*

**Bin 55. Clos de Vougeot. Burgundy, France £275**

*Shimmering, jet-plum, this presents rich, sweet, red and black fruit  
on the nose, feigning, as ever, beguiling simplicity*

**Bin 57. Corton Grand Cru Pinot Noir. Burgundy, France £280**

*Highly complex, impressively mouth-filling in a way that is at  
once sensual and structured*

## Rose Wines

**Bin 70. Burlesque Zinfandel Rose.**

California, North America **£25** (175ml **£5.95**)

*Luscious strawberry ice cream on the nose supported by a bright,  
berry fruited palate and an off-dry finish*

**Bin 71. Ancora Pinot Grigio Rose.**

Venezie, Italy **£27** (175ml **£6.50**)

*Pale coral pink, this is a dry, fresh and fruity rosé with delicate  
aromas of red berries. Good intensity of ripe red berry and cherry fruit*

**Bin 72. Cotes de Provence. France £41**

*This is classic Provence rosé. So pale and delicate, yet fruity.  
A real crowd-pleaser. Floral notes coupled with that kind of rich stone fruit*

## Orange Wine

**Bin 80. Naranjo Torontel Loncomilla Maturana Wines.**

Valle Central, Chile **£36**

*Aromatic orange wine with concentrated flavours of honey and orange peel,  
with a potpourri of spices. Polished and fresh, with a long, elegant finish*