BAR

CREATIONS · 10.

signature cocktails from the Wood & Co Team

VIM-TONIC

vodka, port, cassis, lime, house vimto syrup

SWEET SYMPHONY

rhubarb & ginger gin, peach, citrus

TIME AFTER TIME

rye, elderflower, raspberry, orange bitters

CORONATION COBBLER

amber rum, blackberry, lime

ALE OR NOTHING

single malt whisky, apple, ginger ale

THE FRENCH CONNECTION

cognac, cointreau, suze liqueur, honey, citrus

WE STOCK AN EVER CHANGING LIST OF FRESH AND SPARKLING BEVERAGES, PLEASE ASK.

SOME DRINKS CONTAIN NUTS/EGG/DAIRY PRODUCTS, PLEASE LET YOUR BARTENDER KNOW IF YOU HAVE ANY ALLERGIES.

WE FREQUENTLY CHANGE OUR MENU SO THERE ARE ALWAYS NEW DRINKS TO TRY, OUR HOUSE/FRESH INGREDIENTS ARE PREPARED ON SITE.

VARIATIONS - 10.

our interpretation of old favourites

WALTER MELON

vodka, house made limoncello, watermelon, soda

RUM THE WORLD

navy rum, velvet falernum, apple, bitters

EXTRA FANCY

gin, prosecco, elderflower, lemon

FILIPINO FLASH

aged rum, coffee, cream

MANCUNIANO RAIN

aperol, amaro montenegro liqueur, apricot, prosecco

STICKY FINGERS

 $vanilla\ vodka,\ passion fruit,\ butters cotch,\ lime\ -\ with\ a\ side\ of\ bubbles$

WE STOCK AN EVER CHANGING LIST OF FRESH AND SPARKLING BEVERAGES, PLEASE ASK.

SOME DRINKS CONTAIN NUTS/EGG/DAIRY PRODUCTS, PLEASE LET YOUR BARTENDER KNOW IF YOU HAVE ANY ALLERGIES.

WE FREQUENTLY CHANGE OUR MENU SO THERE ARE ALWAYS NEW DRINKS TO TRY,
OUR HOUSE/FRESH INGREDIENTS ARE PREPARED ON SITE.

CLASSICS - 9.5

iconic drinks made right

WOODS OLD FASHIONED

Wood's bourbon blend, bitters, orange

DAIQUIRI

rum, lime, sugar

ESPRESSO MARTINI

vodka, coffee, vanilla

NEGRONI

gin, campari, sweet vermouth

MARGARITA

tequila, cointreau, citrus

MARTINI

DRY/SWEET/DIRTY

gin or vodka, vermouth

WE STOCK AN EVER CHANGING LIST OF FRESH AND SPARKLING BEVERAGES, PLEASE ASK.

SOME DRINKS CONTAIN NUTS/EGG/DAIRY PRODUCTS, PLEASE LET YOUR BARTENDER KNOW IF YOU HAVE ANY ALLERGIES.

WE FREQUENTLY CHANGE OUR MENU SO THERE ARE ALWAYS NEW DRINKS TO TRY, OUR HOUSE/FRESH INGREDIENTS ARE PREPARED ON SITE.

F*CK MOCKTAILS - 6.5

non- alcoholic cocktails

ESPRESSO MARTINI

NOT V*DKA, coffee, vanilla

PORNSTAR MARTINI

NOT VANILLA V*DKA, pineapple, lime, served with a side of NOT PR*SECCO

MOJITO

NOT R*M, lime, mint

FILIPINO FLASH

NOT R*M, coffee, cream

BEES KNEES

NOT G*N, lemon, honey

GRAPEFRUIT SPRITZ

 $Martini\ Vibrante\ Ap\'{e}ritif,\ NOT\ PR*SECCO,\ grapefruit\ juice,\ orange$

WE STOCK AN EVER CHANGING LIST OF FRESH AND SPARKLING BEVERAGES, PLEASE ASK.

SOME DRINKS CONTAIN NUTS/EGG/DAIRY PRODUCTS, PLEASE LET YOUR BARTENDER KNOW IF YOU HAVE ANY ALLERGIES.

WE FREQUENTLY CHANGE OUR MENU SO THERE ARE ALWAYS NEW DRINKS TO TRY, OUR HOUSE/FRESH INGREDIENTS ARE PREPARED ON SITE.

BAR

WINE

WHITE FALANGHINA £5.5/£7.5/£24 VE

ALVARINHO £6.5/£8.5/£28

CHARDONNAY £7.5/£9.5/£30

MALBEC £6/£8/£26 VE

RIOJA RESERVA £6/£8/£28

ZIN £7.5/£9.5/£30

ROSÉ 6/68/626 VE

SPARKLING PROSECCO £7/£30 v
CRÉMANT £8/£38

SELBORNE BRUT £9.5/£40

BEER

(4.2%) SCENES HELLES LAGER - 4.50 2/3 PT

(5.0%) **MOOSEHEAD (5%) - 4.5** BTL

(2.5%) SCHOFFHOFFER GRAPEFRUIT - 5. CAN

(4.5%) MILLIONAIRE MILK STOUT - 4.5 CAN

(5.2%) WILD IPA - 5 CAN

STRAWBERRY LIME (FRUIT SOUR) - 6.5 BTL

GUEST BEER - PLEASE ASK

(6.8%) ASPALL PREMIER CRU CIDER - 6. BTL