

## CLASSIC COCKTAILS

<b>CLASSIC MOJITO</b> Bacardi Carta Blanca, lime, mint, sugar syrup, soda	7.95
<b>COSMOPOLITAN</b> Absolut Citron, triple sec, lime, sugar syrup, cranberry juice	7.95
<b>MARGARITA</b> Jose Cuervo Gold, triple sec, lime, agave syrup	7.95
<b>DAIQUIRI</b> Bacardi Carta Blanca, lime, sugar syrup available in various flavours	7.95
<b>OLD FASHIONED</b> Woodford Reserve, demerara sugar, Angostura Bitters, orange peel	8.95
<b>BRAMBLE</b> Bombay Sapphire, lemon, sugar syrup, crème de mure	7.95
<b>BLACK RASPBERRY MOJITO</b> Bacardi Carta Blanca, Chambord, raspberries, lime, mint, sugar syrup, soda	8.45

## SIGNATURE COCKTAILS

<b>ESPRESSO MARTINI</b> Fresh espresso, Absolut Vanilia, Kahlúa, sugar	7.95
<b>PORNSTAR MARTINI</b> Absolut Vanilia, Passoa, passionfruit served with a mini prosecco	8.95
<b>MANGO &amp; LYCHEE SLING</b> Bombay Sapphire, Kwai Fai, mango syrup, lemon, lemonade	8.45

## SPARKLING COCKTAILS

<b>BELLINI</b> Peach liqueur, Prosecco	8.95
<b>APEROL SPRITZ</b> Aperol, fresh orange, Prosecco over ice	8.95
<b>KIR ROYALE</b> Prosecco, crème de cassis	8.95

## MOCKTAILS

<b>ALL MOCKTAILS</b>	3.95
<b>MANGO &amp; LYCHEE COLLINS</b> Mango & lychee syrup, pineapple juice, orange juice, soda	
<b>NOJITO</b> Non-alcoholic Mojito served in a variety of flavours with lime, sugar syrup, mint	
<b>RASPBERRY &amp; ELDERFLOWER FIZZ</b> Fresh raspberries, mint, elderflower cordial, sugar syrup, soda	

## BEER & CIDER

<b>DRAUGHT</b>	HALF	PINT
CARLSBERG PILSNER	2.60	5.10
KOPPARBERG BLACK	2.80	5.30
SAN MIGUEL	2.70	5.30
BROOKLYN DEFENDER	2.70	5.30
GUINNESS	2.70	5.50
<b>BOTTLED BEER &amp; CIDER</b>	BOTTLE	
PERONI	5.00	
CARLSBERG	4.90	
CORONA	5.00	
TIGER	4.90	
NEWCASTLE BROWN ALE	5.00	
KOPPARBERG	5.50	
BUDWEISER	5.00	
BREWDOG	5.40	

## WINE

<b>WHITE</b>	175ml	250ml	BOTTLE
<b>CHARDONNAY, SANTA RITA 8KM</b> VALLE CENTRAL, CHILE Notes of honey, peach and banana with a light touch of citrus, sweet vanilla and caramel from the French and American Oak.	5.90	7.80	22.95
<b>PINOT GRIGIO ORGANIC, VINUVA</b> SICILIANE, ITALY Grapes are notoriously difficult to grow organically without the use of synthetic herbicides, fertilisers and pesticides. However, that is exactly how the grapes in Sicily were grown for this ripe, apple flavoured wine.	6.75	9.25	26.95
<b>SAUVIGNON BLANC, LEEFIELD STATION</b> MARLBOROUGH, NEW ZEALAND A deliciously ripe, perfumed nose of lime zest, passionfruit and pink grapefruit gives way to a palate saturated with flavours of exotic citrus and herbs, delivered within a taut, uber fresh acid framework that drives a sustained, juicy finish.	7.80	10.40	31.00
<b>RED</b>	175ml	250ml	BOTTLE
<b>MERLOT, SANTA RITA 8KM</b> VALLE CENTRAL, CHILE Plums and blackberries dominate this wine, with subtle spicy and vanilla notes that come from the interaction with French and American oak.	5.90	7.80	22.95
<b>PINOT NOIR, DACIANA BANAT</b> ROMANIA Black cherry, raspberry and strawberry with cinnamon and spicy fruit-cake notes.	6.25	8.75	24.95

<b>CHIANTI RESERVA, TENUTE PICCINI</b> TUSCANY, ITALY Deep ruby red in colour. A smooth, elegant and velvety wine, with powerful aromas of ripe cherry, hints of spice and woody notes. Soft tannins and long finish.	6.95	9.20	26.95
<b>ROSÉ WINE</b>	175ml	250ml	BOTTLE
<b>ROSE, SANTA RITA</b> VALLE CENTRAL, CHILE Strawberry, raspberry and citrus on the nose with a fresh palate and a juice finish.	5.90	7.80	22.95
<b>PINOT GRIGIO ROSATO, BELVINO</b> ITALY A delicate pink wine full of fresh, summer-fruit aromas and flavours.	6.25	8.75	24.95
<b>ZINFANDEL ROSÉ, LAVENDER HILL</b> CALIFORNIA, USA Medium-sweet, although it has a good positive acidity which makes it seem a touch drier; shows plenty of watermelon, strawberry and redcurrant fruit.	6.75	9.00	27.00

## CHAMPAGNE & SPARKLING

<b>CHAMPAGNE</b>	125ml	BOTTLE
<b>VEUVE CLICQUOT YELLOW LABEL BRUT</b> CHAMPAGNE, FRANCE Tightly knit, focused by robust acidity and a streak of minerality, this offers subtle notes of white peach, anise, biscuit and kumquat. The refined finish echoes a smoky note.	12.95	75.00
<b>VEUVE CLICQUOT ROSÉ</b> CHAMPAGNE, FRANCE Coppery-orange colour. Expressive aromas of strawberry and very ripe wild strawberries. A full-bodied, structured, vinous palate which stays fresh. Length and character define this champagne.		105.00
<b>DOM PERIGNON VINTAGE BRUT</b> CHAMPAGNE, FRANCE Full bodied, elegant and rich in fruit and texture. The mousse is delightful and opulent with a richness and layers of brioche and white fruits. A long, slightly floral finish compliments the wine perfectly.		199.00
<b>PROSECCO</b>	125ml	BOTTLE
<b>PROSECCO</b> VENETO, ITALY V VG The nose gives aromas of pear, white flowers and lemon zest. The palate is clean and crisp with apple notes. Light and refreshing on the finish.	6.20	32.95
<b>VILLA SANDI, IL FRESCO ROSE BRUT</b> ITALY Brimming with strawberry, cream and cranberry leads to a refreshing palate laden with subtle raspberry hints.	6.20	32.95

## SPIRITS

<b>VODKA</b>	25ml	
FINLANDIA	4.40	
ABSOLUT	4.50	
ABSOLUT FLAVOURS	4.60	
GREY GOOSE	5.20	
BELVEDERE	5.20	
STOLICHNAYA	4.70	
<b>RUM</b>		
BACARDI CARTA BLANCA	4.40	
BACARDI FUEGO	5.10	
WOODS	4.70	
GOSLINGS BLACK SEAL	5.10	
SAILOR JERRY	4.40	
MOUNT GAY	5.30	
THE KRAKEN	5.10	
MORGAN SPICED	5.30	
HAVANA 7	5.30	
<b>COGNAC</b>	25ml	
MARTELL VS	4.80	
COURVOISIER VS	4.80	
JANNEAU	5.50	
RÉMY MARTIN VSOP	7.60	
RÉMY MARTIN XO	19.00	
HENNESSEY XO	19.00	
<b>GIN</b>		
BOMBAY SAPPHIRE	4.80	
HENDRICK'S	5.20	
TANQUERAY	4.70	
BLOOM	5.10	
CHASE GREAT BRITISH	5.10	
FIFTY POUNDS	5.10	
LARIOS ROSE	4.60	
BROCKMANS	5.10	
TANQUERAY SEVILLA	5.10	

## WHISKY SELECTION

<b>SINGLE MALTS</b>	25ml	50ml	
BALVENIE	6.60	13.20	
DALWHINNIE	6.60	13.20	
GLENFIDDICH 12 YEAR	6.10	12.20	
GLENFIDDICH 15 YEAR	7.60	15.20	
GLENFIDDICH 18 YEAR	10.60	21.20	
GLENFIDDICH 21 YEAR	19.60	39.20	
GLENMORANGIE	5.60	7.85	
HIGHLAND PARK 12 YEAR	8.60	13.20	
HIGHLAND PARK 18 YEAR	7.95	15.90	
HIGHLAND PARK FIRE EDITION	12.95	25.90	
LAGAVULIN	7.60	15.20	
LAPHROAIG	5.60	7.85	
MACALLAN GOLD	6.10	12.20	
MONKEY SHOULDER	5.10	7.60	
OBAN 14 YEAR	6.60	13.20	
TALISKER	5.60	7.85	
<b>BLENDED &amp; BOURBON</b>			
JAMESON	4.50	6.70	
FAMOUS GROUSE	4.60	6.85	
JACK DANIEL'S	4.60	6.85	
JACK DANIEL'S HONEY	4.80	7.15	
JACK DANIEL'S SINGLE BARREL	5.10	10.20	
GENTLEMAN JACK	6.10	12.20	
WOODFORD RESERVE	6.10	12.20	
<b>JAPANESE</b>			
YAMAZAKI 12 YEAR	8.10	16.20	
HIBIKI HARMONY	8.60	17.20	
<b>SOFT DRINKS</b>	HALF	PINT	BOTTLE
PEPSI MAX	1.60	3.20	
DIET PEPSI	1.60	3.20	
LEMONADE	1.60	3.20	
FRESH APPLE/OJ/CRANBERRY	2.00	4.00	
COKE			3.20
COKE ZERO			3.20
MONSTER			3.50
FRANKLINS TONIC / LIGHT TONIC			2.00

## BAR MENU

<b>REDWOOD'S MOOD BOARD</b>	16.00
A selection of hot & cold nibbles from the Vermont's larder larder (N)	
<b>OVEN BAKED CAMENBERT</b>	13.00
Stuffed with garlic & rosemary, truffle oil & crusty bread (V,GF on request)	
<b>REDWOODS MEZZE</b>	12.00
Grilled flatbreads, hummus, tzatziki, olives & oils (V)	
<b>ROAST TOMATO &amp; MASCARPONE SOUP</b>	6.00
Basil oil & crusty bread (V,GF on request)	
<b>GOATS CHEESE SALAD</b>	6.50
Roasted beetroot & walnut dressing (V,N,GF)	
<b>MAVEN BURGER</b>	13.00
BBQ sauce, melted cheddar, confit onions, coleslaw & rustic chips	
<b>BEER BATTERED HADDOCK</b>	13.00
Rustic chips, minted peas, dill pickles & tartare sauce	
<b>MORROCAN VEGETABLE TAGINE</b>	12.00
Couscous, harissa yoghurt & flatbread (V)	
<b>GRILLED HALLOUMI SHAWARMA SKEWERS</b>	12.00
Greek salad, warm flatbread & dips (V)	
<b>SANDWICHES AND WRAPS</b>	9.50 each
Smoked cheddar & chipotle slaw on a brioche bun (V)	
Nonya fried chicken wrap, lettuce & curried mayo	
Smoked salmon, cream cheese & cucumber on bloomer	
Hot roasted meat bap of the day with red wine jus	
North shields fish finger bap & tartare sauce	
Roast vegetable, mozzarella & pesto Panini	
New Jersey style tuna & cheddar Panini	
<i>All sandwiches served with a side salad &amp; rustic chips</i>	
<i>Some of our dishes can be tailored to meet your dietary needs. Please speak to member of staff for more details.</i>	

GF - GLUTEN FREE, V - VEGETARIAN, N - CONTAINS NUTS, VV - VEGAN

Food allergies, intolerances and special dietary requirements. Before ordering your food and drinks if you would like to know about our ingredients please speak to our staff and due to presence of allergens in some of our dishes, we cannot guarantee the absence of allergen traces in our menu items.