

## WHISKEY & BOURBON

Dewars 12 Year Old  
*Scotland (40% abv)* £5

Auchentoshan American Oak  
*Scotland (40% abv)* £6

Macallan 12 Year Old Sherry Oak  
*Scotland (40% abv)* £10

Johnnie Walker Black Label  
*Scotland (40% abv)* £7

Chivas Regal 12 Year Old  
*Scotland (40% abv)* £5.5

Glenfiddich 21 Year Old  
*Scotland (40% abv)* £18

Haig Club Clubman  
*Scotland (40% abv)* £4

Slane Irish Whiskey 70cl  
*Ireland (40% abv)* £4.5

Jack Daniels No.7  
*Tennessee (40% abv)* £4.5

Jack Daniels Honey  
*Tennessee (35% abv)* £4.5

Gentlemen Jack  
*Tennessee (40% abv)* £7

Bulleit Bourbon Rye  
*Kentucky (45% abv)* £6

Woodford Reserve  
*Kentucky (43.2% abv)* £6

Woodford Double Oaked  
*Kentucky (43.2% abv)* £8

Canadian Club  
*Canada (40% abv)* £4

Nikka From The Barrel  
*Japan (51.4% abv)* £5.5

## DIGESTIVES

Baron de Sigognac 10  
*Armagnac, France (40% abv)* £6

Calvados Domaine Camut 12  
*Calvados, France (40% abv)* £12

Maxime Trijol V.S.O.P  
*Cognac, France (40% abv)* £7

## LIQUOR 50ML

Antica Black Sambuca  
*Italy (38% abv)* £5

Baileys Irish Cream Liqueur  
*Ireland (17% abv)* £4.5

Benedictine  
*France (40% abv)* £6

Disaronno Amaretto  
*Italy (28% abv)* £5

Chambord  
*France (16.5% abv)* £5.5

St Germain  
*France (20% abv)* £5

## SAMPLE MENU



We work with a select choice of suppliers that we know and trust to deliver premium products at a fair price. ‘Les Cave de Pyrene’ are natural and bio dynamic wine experts supporting many small independent vineyards. Whilst ‘Bibendum’ are long-established high-quality drinks partners who have an exceptional range of premium wines and spirits.

‘Kicking Horse’ are our beer partners who support small Craft beer production throughout England. Black Lines supply our innovative handmade cocktail combinations that work brilliantly as a new artisan product in conjunction with our KeyKeg tap system and produce a consistent high-quality cocktail product. Bacardi Brown and Forman are our in-house handmade cocktail partners and trainers who have a select group of partners and are leaders in the cocktail world of spirits and mixology.

Our KeyKeg tap system technology used at Bank House has developed significantly over recent years to become a new cutting-edge support system throughout the drinks industry. What was once not respected as a tap delivery system for wine and beer, has now been embraced by many artisan drinks partners worldwide as a consistent, high quality system which has good environmental credentials through its sustainability strengths.

Our products are sourced as locally as possible using artisan food producers who we have worked with for many years and have built up relationships of trust and respect. Menus are written and printed daily, and dishes prepared simply in our own Bank House style.

## COCKTAIL LIST

### COCKTAILS ON TAP

#### Rum Punch

*Bacardi Carta Blanca, Lime juice, Mint leaves and Soda*

£9

#### Negroni

*ELLC Gin, Campari, Spanish Sweet Vermouth*

£9

#### Espresso Martini

*Vodka, Coffee Liqueur and Coffee*

£9

### COCKTAILS

#### Mimosa

*Prosecco and Orange Juice*

£7

#### Bank House G&T

*Sipsmiths Dry Gin, Grapefruit, Rosemary, Mediterranean Tonic*

£9

#### Bosford Calling

*Bosford Rose Gin, Manzanilla Sherry, Lemon and Peach Bitters*

£9

#### Bank House Bloody Mary

*Bank House Spice Mix, Finlandia Vodka, Tomato Juice*

£8.5

#### Cosmopolitan

*Grey Goose Vodka, Cranberry, Lime Juice*

£9.5

#### Whiskey Sour

*Woodford Reserve, Egg White, Lemon Juice, Angostura Bitters*

£9.5

#### Peach Bellini

*Peach Puree and Prosecco*

£7

## NON-ALCOHOLIC COCKTAILS

#### House Spice

*Seedlip Spice, Lime and Ginger Ale*

£6.5

#### Pear & Ginger Cooler

*Pear Syrup, Apple Juice, Ginger Ale, Lime Juice*

£6.5

## SPIRITS

### GIN

#### Bathtub Gin

*UK (43.3% abv) £6*

#### Bombay Sapphire

*UK (40% abv) £4*

#### Bosford Premium Rose Gin

*UK (37.5% abv) £4*

#### Hendricks Gin

*Scotland (41.4% abv) £5.5*

#### Sipsmith London Dry Gin

*London (41.6% abv) £5.5*

#### Star of Bombay London Dry Gin

*London (47.5% abv) £6.5*

### VODKA

#### Chase Potato Vodka

*UK (40% abv) £6*

#### Crystal Head Vodka

*Canada (40% abv) £7*

#### Grey Goose Le Citron

*France (40% abv) £6*

#### Grey Goose L'Original Vodka

*France (40% abv) £6*

#### Ketel One Botanical Cucumber & Mint

*Holland (30% abv) £4*

#### Kavka Vodka

*Poland (40% abv) £5*

#### Sipsmith Sipping Vodka

*UK (40% abv) £5*

#### Finlandia Vodka

*Finland (40% abv) £3.5*

## TEQUILA

#### Patrón Silver

*Mexico (40% abv) £6*

#### Patrón Anejo

*Mexico (40% abv) £7.5*

#### Patrón Reposado

*Mexico (40% abv) £8*

### RUM

#### Bacardi Carta Negra

*Puerto Rico (37.5% abv) £4*

#### Bacardi Carta Oro

*US (40% abv) £4*

#### Bacardi Carta Blanca

*Puerto Rico (37.5% abv) £3.5*

#### Bacardi Reserva Ocho

*Bahamas (40% abv) £5*

### VERMOUTH 50ML

#### Martini Riserva Rubino

*Italy (18% abv) £3.5*

#### Martini Riserva Ambrato

*Italy (18% abv) £3.5*

#### Martini Fiero

*Italy (14.9% abv) £4*

#### Noilly Prat Vermouth

*France (18% abv) £4*

#### Antica Formula

*Italy (16.5% abv) £6*

### APERITIVES & HERBAL 50ML

#### Aperol Aperitivo

*Italy (11% abv) £5.5*

#### Campari

*Italy (25% abv) £5.5*

#### Pimm's No.1

*UK (25% abv) £5*

#### Fernet Branca

*Italy (39% abv) £5*

125ml wine measure is available on request. Spirits are served in a 35ml single measure unless stated otherwise. Please inform your waiter of any dietary requirements or allergies.

WINE BY THE BOTTLE

RED WINES	75CL
LIGHT AND FRUITY	
Fico Grande, Sangiovese di Romagna, Poderi dal Nespoli, Italy 2018	£23
Pinot Noir, Pebble Dew, Marlborough, New Zealand 2017	£46
Cuvée des Galets, Les Vignerons d'Estézargues, Rhône Valley 2018 on tap	£27
Fleurie, Domaine André Colonge, Beaujolais 2017	£43
Chianti DOCG, Piccini Le Piazze, Tuscany, Italy 2017	£34
Tempranillo, Viña Ilusión, Rioja, Spain 2017 on tap	£32
Santenay 1er Cru Clos Rousseau, Domaine Roux, Burgundy, France 2015	£78
Gevrey-Chambertin, Domaine Hereszyn, Burgundy 2011	£125
Valpolicella Classico, La Dama, Veneto, Italy 2018	£40
Blaufränkisch, Weingut Glatzer, Carnuntum, Vienna, Austria 2017	£38
SPICY AND SMOOTH	
Rosso Piceno 'Bacchus', Ciu Ciu, Marche, Italy 2018	£30
Shiraz, Battle of Bosworth Puritan, McLaren Vale, Australia 2017	£45
Rasteau, Domaine la Soumade, Rhone Valley, France 2016	£55
Petite Sirah, Ironstone Vineyard, Kautz Family, Lodi, USA 2017	£36
Domaine du Montillet, Stephane Montez, Saint-Joseph, France 2016	£150
Rioja Crianza, Domaine Vivanco, Spain 2015	£40
FULL BODIED, DRY	
Côtes de Gascogne, Les Trois Fontaines, Plaimont, France 2017	£28
Cabernet-Merlot, The Pastors Blend, Journeys End, Stellenbosch 2017	£40
Chinon "Cuisine de Ma Mère" Grosbois, Loire Valley 2018	£45
Malbec, Catena Alta, Mendoza, Argentina 2017	£45
Château du Moulin de la Chapelle, St Émilion Grand Cru, Bordeaux 2016	£52
Rosso Di Montalcino, Argiano, Tuscany, Italy 2017	£55
Chateau la Coste Rouge, Provence 2015	£65
Vino Nobile di Montepulciano DOCG, Boscarelli, Tuscany, Italy 2016	£68
Barolo Serralunga DOCG, Ferdinando Principiano, Piemonte, Italy 2015	£70
Château Tour Pibran, Pauillac, Bordeaux 2014	£75
Rioja Gran Reserva Especial, Bodega Urbina, Spain 1994	£80
Merlot, Shafer Vineyards TD-9, Napa Valley, California 2016	£155
Brunello di Montalcino, Pian Dell'orino, Erbach, Tuscany, Italy 2013	£180
MAGNUMS	150CL
Soave Castelcerino, Cantina Filippi, Veneto, Italy 2017	£85
Côtes du Rhone, Domaine Chapoton, France 2016	£70
Gavanza Rioja Reserva, Bodega Classica, Spain 2013	£100

BEERS AND CIDER

CRAFT AND ON TAP 397ML	
Thornbridge Lukas Helles Lager <i>Derbyshire (4% abv)</i> £4.8	
Harbour Daymer Extra Pale Ale <i>Cornwall (3.8% abv)</i> £4.8	
Siren Soundwave IPA <i>Berkshire (5.6% abv)</i> £5	
BOTTLES & CANS 330ML	
Forest Road Posh Lager <i>East London (4.1% abv)</i> £5	
Villages Rodeo Pale Ale <i>Deptford (4.6% abv)</i> £6	
Harbour Ellensburg Session IPA <i>Cornwall (4.3% abv)</i> £5.5	
Hawkes Urban Orchard Cider <i>South London (4.5% abv)</i> £5.5	
ALCOHOL FREE BEER 330ML	
Estrella Galicia <i>Spain (0% abv)</i> £3.5	
Budweiser Prohibition Brew <i>EU (0.05% abv)</i> £4.5	

SOFTS

Juices 200ml <i>Orange / Cranberry / Tomato / Pink Grapefruit / Apple / Pineapple</i> £3
Coca Cola 330ml <i>Cola / Diet Coke</i> £3.25
Fentimans 275ml <i>Ginger Beer / Rose Lemonade</i> £4
Fever Tree 200ml <i>Ginger Ale / Light Tonic / Mediterranean Tonic / Spring Soda / Sicilian Lemonade / Tonic Water</i> £3.25

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WINE BY THE GLASS

SPARKLING WINES	125ML/BOTTLE
Vaporetto Prosecco DOC Brut, Valdobbiadene, Italy NV	£5.95 / £32
Jean-Paul Deville “Carte Noire” Brut, Champagne	£11 / £65
WHITE WINES	175ML/250ML
Catarratto Cielo Bianco, Sicily 2018 on tap	£5.8 / £7.8
Bonhomme de Chenin, Nicolas Réau, Saumur, Loire Valley 2016 on tap	£6.5 / £8.5
Sauvignon Blanc, Spy Valley, Marlborough, New Zealand 2018	£8.8 / £12
Riesling Kung Fu Girl, Charles Smith, Washington, USA 2017	£9.5 / £13
Chardonnay, Single Vineyard, Journey’s End, South Africa	£11.5 / £15
RED WINES	175ML/250ML
Cuvée des Galets, Les Vignerons d’Estézargues, Rhône Valley 2018 tap	£6.5 / £9
Tempranillo, Viña Ilusión, Rioja, Spain 2017 on tap	£7.5 / £10
Petit Sirah, Ironstone Vineyard, Kautz Family, Lodi, USA 2017	£8.5 / £12
Malbec, Catena Alta, Mendoza, Argentina 2017	£10 / £14
Pinot Noir, Pebble Dew, Marlborough, New Zealand	£11 / £15
ROSE WINES	175ML/250ML
Filarino Sangiovese Rosato IGT, Emilia-Romagna 2018	£8.5 / £11.5
English Rose, Chapel Down, Kent 2018	£8.5 / £11.5
Côtes de Provence Rosé 'Pure', Mirabeau, France	£10 / £14
DESSERT & FORTIFIED WINES	100ML/BOTTLE
Mombazillac Jour de Fruit Domaine de l’Ancienne Cure, France 2015 (37.5CL)	£5.5 / £22
Royal Tokaji Late Harvest, Hungary 2016 (50cl)	£8.5 / £40
Petit Guiraud Sauternes, France 2017 (37.5CL)	£10 / £65
Manzanilla ‘La Guita’, Sherry, Jerez, Spain NV (37.5CL)	£6 / £28
Amontillado ‘Cruz del Mar’, Bodegas César Florido, Jerez, Spain (37.5CL)	£7.5 / £39
Quinta du Vallado, LBV Port 2014	£6.5 / £35
Warres Otima 10 years Old Tawny Port	£8.5 / £45
Warres Vintage Port	£12 / £75

WINE BY THE BOTTLE

SPARKLING WINES	75CL
Vaporetto Prosecco DOC Brut, Valdobbiadene, Italy NV	£32
Chapel Down Brut, Kent NV	£60
Jean-Paul Deville “Carte Noire” Brut, Champagne NV	£65
Taittinger Brut Reserve, Champagne NV	£85
Kit’s Coty Estate Blanc de Blancs, Chapel Down, Kent 2014	£90
Palmer & Co Rosé Reserve, Champagne NV	£90
Louis Roeder Brut Premier, Champagne NV	£105
Ruinart Rosé, Champagne NV	£145
Dom Perignon, Moët & Chandon, Champagne 2015	£290
Louis Roeder “Cristal”, Champagne	£390
WHITE WINES	
Trebbiano di Romagna, 'Le Coste' Poderi dal Nespole, Emilia Romagna, Italy 2018	£23
Catarratto Cielo Bianco, Sicily 2018 on tap	£24
Bonhomme de Chenin, Nicolas Réau, Saumur, Loire Valley 2016 on tap	£25
Picpoul de Pinet, Domaine de la Mirande, Coteaux du Languedoc 2018	£29
Réserve de Gassac, Vin De Pays de L' Hérault, Languedoc 2018	£32
Pinot Grigio 'Riff', Alois Lageder, Trentino- Alto Adige, Italy 2018	£35
Sauvignon Blanc, Spy Valley, Marlborough, New Zealand 2018	£37
Albariño, Bodegas Castro Martin A2O, Rias Baixas, Spain 2018	£37
Vinho Verde Loureiro, Aphros, Lima, Portugal 2018	£40
Riesling Kung Fu Girl, Charles Smith, Washington, USA 2017	£40
Sancerre Blanc, Domaine de la Chézatte, Loire Valley 2016	£46
Chardonnay, Single Vineyard, Journey’s End, South Africa 2017	£48
Viognier, Domaine Yves Cuilleron, Les Vignes d’á Côte, France 2018	£55
Pouilly-Fuissé “Ame Forest”, Burgundy 2017	£65
Kit’s Coty Estate Chardonnay, Chapel Down, Kent 2016	£75
Meursault, Cuvée Charles Maxime, Latour-Giraud, Burgundy, France 2017	£105
Puligny Montrachet, Domaine Sylvain Bzikot, Burgundy, France 2016	£115
Chardonnay “Red Shoulder Ranch”, Shafer Vineyards, Napa Valley 2015	£120
ROSE WINES	
Filarino Sangiovese Rosato IGT, Emilia-Romagna 2018	£35
English Rose, Chapel Down, Kent 2018	£37
Côtes de Provence Rosé Pure Mirabeau, France 2017	£43
Sancerre, Rosé Andre Neveu, Loire Valley 2018	£50

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