

## Summer cocktails specials

- Limoncello negroni. . . . . £10  
A pithy and tart version of the classic,  
w Suze, Cocchi-american, Gin & Limonchello
- Elderflower Spritz. . . . . £10  
St Germain, Prosecco & Soda.
- Yubari Queen. . . . . £11  
A Neon Green Dream Japanese Gin w Japanese  
Melon Liquor, a French Bitter, Lime, Green  
Tea & Jasmine
- Nasturtium and Apricot Margarita. . . . . £10  
Apricot Liquor, Tequila, Orange, Lemon,  
Tabasco, & Nasturtium Salt.



## Darling plates

Anchovy Stuffed Slow Cooked Lamb w  
Braised Peas. **9.50**

Smoked Salmon, Potato Cake, Creme  
Fraiche, Grilled Cucumber &  
Radishes. **8**

Rose & Almond Goats Cheese w Warm  
Fruit, Garlic & Basil. **8**

Slow Roast Onion w Herb Crumb and  
White Bean Dip. **7**

Warm String Beans w Brown Rice,  
Cherry Tomatoes & peaunut. **7**

Darling Focaccia w Dipping Oil **4**

FIT olives **3.50**

Earl Grey & Lemon Posset **6**

Rose & Rhubarb Pithiver. **7**

Vegan Vanilla Ice-cream w Salt and  
Olive oil **3**



# COCKTAILS

## SHORT

- Miss Chief**.....£11  
A coconut Rum cocktail with Mescal and Frangelico, like Nuttela s'mores round a campfire.
- Jesters Jewels** .....£10  
A masterful juggling act of sweet marzipan amaretto, sour lime and bitter spice Amaro. This intensely tasty and playful.
- Lost shadow** .....£10  
An old fashioned with Walnut Bitters & burnt Rosemary. A Beastly aromatic and sophisticated drink.
- Queen B**.....£11  
After the classic prohibition cocktail "bee's knees", A royal addition of cardamon and raw Bermondsey st honey with lemon and gin.

## COUPE

- Tick tock**.....£11  
Thyme is on our side, shaken with William pear, gin and Prosecco to make you smile like a crocodile
- Jealous Tink** .....£12  
Small and pretty but spitefully strong, our aviation with sour lemon, sweet cherry and parma Violet.
- Frosty Rose** .....£8  
A tart rose infused gin with rose water, sweetened with a little apple and topped with Prosecco. A summer Darling
- Lucid Lunch** .....£12  
Similar to Hemingway's "Death In The Afternoon", we have blended Absinthe with Green Chartreuse and sweet Elderflower for a modern palette, topped with Prosecco.

## LONG

- Smash and Bramble** .....£9  
A car crash of blackberries, Brazilian Cachaça lime with and crème-de-mure, topped with soda.
- Mama Marmalade**.....£8  
A Jam Jar off house marmalade infused whiskey, with a touch of bitter Aperol, orange, lemon topped with soda.
- Tokyo Sunrise** .....£9  
Stunning Japanese Roku gin & triple sec with hibiscus, pomegranate & orange blossom, Campari topped with tonic
- Darling's Marvellous Medicine** .....£10  
A refreshing sour livener of spiced rum, vanilla liquor 43 with a ginger fennel and apple switchel topped with ginger ale.

## MARTINI

- Ti Tanya**.....£11  
A noxious lavender concoction with magical powers, blue pea gin, vermouth, lavender syrup, lemon, and sherbet.
- Rhubarbstiltskin**.....£12  
A naughty and playful little number with rhubarb gin, sweet vermouth, oak moss and a sour little retort .
- Grace water**.....£13  
Saline and rebellious, Dulmen's Irish Seaweed Gin & French vermouth, served with Nori.
- High Pourer**.....£10  
Haiku rice vodka with sweet white chocolate liquor, black tea and oat milk.

## NON ALCOHOLIC OR LOW ABV

- Buttercup mule**.....£8  
Kicks like an Ass, the Bittersweet Everleaf Aperitif with Lemon and Ginger Ale.
- Pious Queen B** .....£8  
After the classic Prohibition cocktail, "Bee's Knees", A royal addition of Cardamon and raw Bermondsey st. Honey with Lemon and Seedlip NA Gin
- Frosty Nose** .....£7  
Rosehip and Rose, with a touch of sweet Apple topped with non alcoholic sparkling wine. A Winter Darling.
- Nokyo sunrise**.....£5  
Pomegranate, Hibiscus and Orange Blossom water with a touch of Campari and Tonic. Low abv.



# wine

## Red

### **Darling Cellars Shiraz, Mourvedre, Grenache**

**Darling .....£6.40/£8.50/£28.00**

An easy drinking red red plums, cherries, candy-floss and fresh crushed black pepper. The entry on the palate is smooth and juicy with a lingering finish.

### **Organic Tempranillo**

**Castilla .....£7.40/£9.50/£31.50**

Deep cherry red in colour with aromas of strawberries and fruits of the forest, this is a smooth and well-balanced red wine.

### **Pinot Noir, Rare Vineyards**

**Vin de France.....£6.80/£9.00/£30.00**

The Pinot Noir grapes come from vineyards located in Languedoc Roussillon. The smooth, velvety palate shows cherry and blueberry, with a hint of sweet oak spice.

### **Cabernet Franc,**

**L'Outsider Pays d'Oc.....£33.50**

A sublimely smooth Cabernet Franc with a deep ruby hue and complex floral, blackcurrant and raspberry fruit aromas. The palate is fresh, but generous with sweet, ripe fruit and fine supple tannins finishing with notes of mocha and caramel.

### **Belhara Estate 'Amayan' Malbec,**

**Tupungato.....£38.00**

It's rare, extremely dark, unnervingly exhilarating, graceful, balanced and exhibits a strong and powerful core. Sourced from some of the finest plots in Gualtallary and aged for 18 months in 100% new French oak, it explodes with smoke, roasted coffee, dark chocolate, cassis, blackberries, black cherries, cinnamon and allspice

### **Corbières Rouge Les Mains sur les Hanches, Organic,**

**Domaine St Marie des Crozes .....£43.00**

A wine that gained its name from the winemaker's habit of putting her hands on her hips whilst considering the merits of each tank. A blend of 90% Grenache and 10% Syrah. It has a spicy morello cherry nose with notes of coffee and nutmeg the palate is powerful and balanced with freshness on the finish.

### **Cartlidge & Browne Cabernet Sauvignon**

**California .....£52.00**

Like a classic muscle car, Cabernet Sauvignon's sleek lines belie its power and endurance. Sure this bold dark beauty is racy. But though it is quick to accelerate, it downshifts into a smooth finish. Revved up and ready to go now, you can trust that a little age won't slow it down. True high performance.

## White

### **Darling Cellars, Sauvignon Blanc,**

**Darling.....£6.40/£8.50/£28.00**

At first subdued, the bouquet expands into tropical passionfruit, watermelon and pineapple aromas - with a grapefruit bite that lingers on the palate.

### **Adega Ponte De Lima Loureiro Arinto,**

**Lima.....£6.40/£8.00/£33.00**

Crisp and fruity organic wine. It preserves the aromas of the grape grown on the hills in Sicily. Characterised by citrus notes, tropical fruit, and well balanced acidity.

### **Picpoul de Pinet,**

**Petite Ronde, Languedoc...£6.80/£9.50/£35.50**

Picpoul is one of the oldest indigenous grapes of the Languedoc region; its use recorded in the 17th century. Unoaked, the wine shows a good level of fresh, with a citrus, stone fruit and floral notes.

### **Fabrizio Vella Organic Catarratto Bianco,**

**Sicily.....£35.00**

A minimal sulphur and is also unfiltered. It has a complex nose of citrus fruit, lemon zest and citrus blossom along with hints of tropical fruits and fresh herbs. Fresh and crisp with a lovely minerality on the finish

### **Finca Manzanos Barrel Fermented Rioja**

**Rioja.....£40.00**

Half way through fermentation this wine is put into oak barrels which adds additional levels of flavour and imparts a definite silkiness. The result is a wine with aromas of apple, citrus, pear and peach with oaky notes of cream and fresh pastry.

### **Sauvignon Blanc**

**Haut-Poitou, Sauvignon.....£37.00**

Haut- Poitou Sauvignon Blanc ripens well in Haut Poitou on south facing limestone, clay and flint soils. Zippy and zesty, it has a generous, pungent gooseberry and herbaceous character followed by a fresh finish.

### **Grüner Veltliner**

**Soellner, Wagram, Austrian.....£40.00**

The Soellner family own vineyards in the Donauland on the Danube in Austria and they consistently produce biodynamic wines of great depth of character and balance.

## Dessert wine

### **Sauvignon Blanc Errázuriz Late Harvest**

**Casablanca Valley, 125ml .....£7.00**

## ROSÉ

### **La Vie en Rose Cinsault Rosé, Languedoc.....**

**£6.80/£8.50/£28.00**

Light, pale-pink rosé is as pretty and soft as Edith Piaf, but as fruity and spicy as Grace Jones. Dry and crisp, it's in a sexy bottle too.

### **Grenache**

#### **Mirabeau, Provence.....**

**£33.00**

Rose-pink with wild strawberry, raspberry and redcurrant aromas, the palate offers a combination of ripe red fruits and zesty apple.

### **Pinot Noir**

#### **Camel Valley, England.....**

**£40.00**

Made from Pinot Noir grown in Cornwall. It has a light salmon-pink colour, with lovely floral and delicate red fruit aromas. glorious spicy notes, complete with a tingling, zesty finish. Harriet Darling's favourite for its delicate pink colour.

## Sparkling

### **La Vita Sociale! Prosecco Spumante Brut, Veneto.....**

**£9.00/£29.00**

Elegant and crisp with aromatic pear. Gently foamy, just off dry and possessing an enticing, bright finish

### **Syrah, Grenache La Folie de Mirabeau, France.....£37.50**

A blend of Syrah and Grenache which gives a gorgeous ballet-pink colour. The mousse is mouth-filling and elegant with hints of red berry, grapefruit with a little spice and a lovely long finish.

### **Bolney Estate Bubbly Brut, Haywards Heath.....**

**£62.00** Delightful floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower. It is delicate and well balanced, finishing with a soft fresh hint of sweetness

### **Bolney Estate 18 Acre Brut Rosé, Haywards Heath.....**

**£62.00**

A vibrant, deep pink fizz with elegant mousse, it Smells like British summer fruits with layers of aged complexity, and a sweet spice character.

### **Champagne Pierre Mignon Brut Grande RéservePremier**

**Cru.....£68.00**

A crisp, well balanced champagne with citrus hints on the nose overlaid with touches of brioche, a creamy mousse and long finish.

### **Veve Clicquot Yellow Label Champagne Brut .....£90.00**

Instantly recognisable premium Champaign. This yellow label celebrates Madame Clicquot, who through determination, intuition and acumen built up the foremost vineyards in all of Champagne. Cheers to



## SPIRITS

### House

Single £6.50 / Double £9.50  
unless indicated

Broker's Gin

Luksusowa Vodka

Old J Spiced Rum

Jameson Whiskey

### GIN

Single £8.00/Double £11.50  
unless indicated

Aviation

Jensen's Old Tom

Bloom Jasmine and Rose

### soda

CocaCola/diet cola  
330ml.....£3.75

Luscombe Sicilian Lemonade 330ml.....£4.00

### Fentimans

Sparkling Elderflower  
275ml..... £4.00

Mediterranean Orange  
275ml..... £4.00

Tonic Water 125ml.....£2.75

Pink Grapefruit Tonic Water 125ml.....£2.75

Valencian Orange Tonic Water 125ml....£2.75

Soda Water 125ml.....£2.75

Ginger Ale 125ml.....£2.75

### Juice SOFT DRINKS

Orange/ Apple/Cranberry  
Juice/Pineapple  
Juice.....£3.00

### water

Kingsdown Still/sparkling Water 750ml. .£4.00

## Whiskey

Single £7.50 / Double £10.50  
unless indicated

Four Roses Yellow Label Bourbon

Jameson Caskmates Stout

Rittenhouse 100 Rye

Elijah Craigh Kentucky Bourbon

Evan Williams Extra Aged Bourbon

Single £7.50 / Double £10.50

Dalwhinnie 15/Silkie Irish Whisky

Single £9.50 / Double £13.50

Lagavulin 16

Single £10.00 / Double £14.00

## BEER & CIDER

Meantime Lager Btl.....£5.25

Meantime Pale Ale Btl.....£5.50

London Beer factory.....£5.50

Hazy days

Boulder

Breaker

Surfacing GF

Brux of it.....£7.50

Brewdog Nanny State 330ml 0.5%.....£4.50

Erdinger Alkoholfrei 500ml 0.5%.....£4.50

### cider

Orchard Pig Reveller

Medium Cider..... £6.00

