



STICKY MANGO



WATERLOO

DRINKS MENU

SIGNATURE COCKTAILS

POM-LIME 75 <i>The Orientalist Gunpowder Gin, Pomegranate Lime Syrup, Prosecco</i>	14.00
LEMON TEA FIZZ <i>Black Tea Infused Gin, Lemon Cordial, Lillet Blanc, Egg White, Soda</i>	15.00
STRAWBERRY SHRUB <i>Havana 7 Years, Strawberry Shrub, Franklin & Sons Guava Lime Soda</i>	15.00
MANGO MARTINI <i>Desi Daru Mango Vodka, Lillet Blanc, Mango Syrup</i>	15.00
ESPRESSO MARTINI <i>Absolut Vanilla Vodka, Cazcabel Coffee Tequila, Blend Coffee Liqueur, Espresso</i>	16.00
GINGER AMARETTO SOUR <i>Amaretto, Lemon Juice, Ginger Syrup, Orgeat Foaming Elixir (Contains Nuts)</i>	15.00
TOMMY'S YUZURITA <i>Cazcabel Honey Tequila, Yuzushu, Re'al Agave</i>	15.00
TOKYO NEGRONI <i>Roku Japanese Gin, Campari, Umeshu Plum Sake</i>	15.00
PINEAPPLE & THAI BASIL MOJITO <i>Bacardi Carta Blanca, Pineapple & Thai Basil Tincture, Lime, Soda</i>	15.00
BLOSSOMPOLITAN <i>Umeshu, Cranberry, Lime, Blend Orange Liqueur</i>	15.00
ROSE & HIBISCUS PISCO SOUR <i>Pisco, Briottet Rose Liqueur, Hibiscus Syrup, Lime, Foaming Elixir</i>	15.00
COCO-RUM OLD FASHIONED <i>Havana 7, Havana Spiced, Coconut Syrup</i>	15.00
CHERRY & YUZU SOUR <i>Maker's Mark, Yuzushu, Cherry Syrup, Foaming Elixir</i>	15.00
LOST IN MYANMAR <i>Lost Explorer Mezcal, Mango Juice, Mango Syrup, Lime, Pineapple & Almond Soda</i>	15.00

BEERS

	33cl
SINGHA THAI BEER <i>Pale Lager 5% ABV</i>	6.50
COBRA INDIAN LAGER <i>Close to Pale Ale 4.8% ABV</i>	6.50
ASAHI JAPANESE BEER <i>Super Dry 5.2% ABV</i>	6.95
ASAHI ZERO <i>0.0% ABV</i>	5.50

*All prices include VAT. A 12.5% service charge will be added to your final bill.
Our drinks don't always mention every ingredient. Please let our team know if you have any allergies.
For full allergen information, please ask for the manager.*

BY THE GLASS

WHITE

175ml

250ml

1	2021 Lesc blanc Côtes de Gascogne Plaimont	7.00	8.75
2	2021 Réserve De Gassac Viognier blend	7.75	10.00
3	2021 Picpoul De Pinet Château de la Mirande	8.50	10.25
5	2021 Touraine Sauvignon Guy Allion	9.25	10.75

RED

20	2020 Lesc rouge Côtes de Gascogne Plaimont	7.00	8.75
21	2020 Cuvée des Galets Estezargues	7.75	10.00
22	2018 Château Toulouse Bordeaux	8.50	10.25
23	2019 Côtes Du Rhône Mathilde	9.25	10.75

ROSÉ

41	2021 Réserve de Gassac Rosé	7.00	8.75
----	-----------------------------	------	------

SPARKLING

125ml

51	Prosecco di Conegliano-Valdobbiadene DOCG Bellenda	11.00
52	Champagne Carte Noir De Ville	15.00

SPARKLING WINES & CHAMPAGNE

50	Prosecco Conegliano Valdobbiadene DOCG Bellenda Veneto	60.00
51	Vouvray Brut Domaine Champalou Loire	69.00
52	Champagne J-P Deville Carte Noire Brut N.V.	75.00
53	Champagne J-P Deville Rose Sappheiros Brut	85.00
54	Champagne Laurent Perrier la Cuvée Brut N.V.	95.00

ROSÉ WINES

41	2023 Réserve de Gassac Rosé Languedoc <i>Aromas of crushed red fruit. Pleasant, intense palate with hints of strawberry</i>	28.00
42	2023 Languedoc Rosé Domaine Olieux-Romanis Languedoc <i>Pale rosé, hints of sweet pear & orange blossom, bright & refreshing</i>	33.00
43	2023 Bandol Rose Domaine la Suffrene Provence <i>Complex palate with notes of spices and citrus. Aromatic persistence and dried strawberry notes</i>	46.00

ROSÉ OF THE MONTH

44	2023 VDF Rosé Domaine Hervé Villemade Loire <i>Refreshing rose, notes of watermelon, strawberry and cherry</i>	35.00
----	---	-------

ORANGE WINE

56	2019 Viura Macerado Honorio Rubio Spain <i>Quite delicate, fresh and with a fine line of acidity</i>	40.00
----	---	-------

SWEET WINES

62	2019 Jurançon la Magendia Clos Lapeyre 37.5cl	32.00
----	---	-------

WHITE WINES

1	2023 Lesc Côtes de Gascogne Plaimont <i>Easy to drink, dry full-bodied white</i>	27.00
2	2023 Réserve de Gassac Pays D'Hérault <i>Blend of Viogner & Chardonnay</i>	30.00
3	2023 Picpoul de Pinet Château de la Mirande <i>Fresh, fruity, round, yellow plum & grapefruit</i>	32.00
4	2023 Muscadet sur Lies Garance PM & M Luneau <i>Organic Muscadet with good fruit & pure zesty finish</i>	34.00
5	2023 Touraine Sauvignon Domaine Guy Allion <i>Lovely ripe Sauvignon with beautiful balance</i>	34.00
6	2023 Pinot Grigio Delle Venezie <i>Elegant & fruity with notes of organic pear & lime</i>	35.00
7	2022 Vinho Verde Loureiro Aphros <i>Organic, hints of lime and orange, long finish</i>	37.00
8	2022 Soave classico Castelcerino Cantina Filippi Veneto <i>Hints of almond, anis and grapefruit, long finish, organic</i>	38.00
9	2023 Rias Baixas O Rosal Bodegas Terras Gauda Galicia <i>Velvety and fresh palate, refreshing white with excellent acidity</i>	39.00
10	2023 Grüner Veltliner Handcrafted MA Arndorfer <i>Unfined & unfiltered, fresh citric character, slightly cloudy</i>	39.00
11	2023 Marlborough Sauvignon Petit Clos <i>Golden kiwi, citric nose, juicy fruit, full bodied, organic</i>	40.00
12	2022 Vouvray Sec Domaine Champalou <i>Fresh ripe & floral, superb balance & length</i>	41.00
13	2023 Riesling Schnait Weingut Andi Knauss Wurttemberg <i>Dry style of Riesling. Passionfruit, mandarin, lime and minerals. Organic</i>	43.00
14	2023 Chenin Méchant (Anjou) Nicolas Reau Loire <i>Fresh & minerality with good concentration, low sulphur</i>	44.00

WHITE WINES

15	2021 Pepin Blanc Achille Alsace <i>Citrusy on the nose, with a finishing note of nougat. Dry with good acidity</i>	44.00
16	2023 Bourgogne Aligoté Domaine Goisot Burgundy <i>Fresh, nice acidity with ripe buttery finish, biodynamic</i>	46.00
17	2023 Sancerre Silex Domaine Gérard Fiou Loire <i>Attractive fine & fragrant, good weight</i>	50.00
18	2023 Saumur Blanc Insolite Domaine des Roches Neuves Loire <i>Great ripe Chenin, good length & superb balance, biodynamic</i>	59.00
19	2022 Chablis 1er cru Fourneaux Colette Gros Burgundy <i>Exotic and citrus fruits on the nose followed by vibrant and savoury palate</i>	66.00
19.2	2022 Puligny-Montrachet Domaine Bzikot Burgundy <i>Seductive aromas of fresh butter, great structure and long finish</i>	85.00

WHITE OF THE MONTH

70	2023 Cota 45 UBE El Reventon <i>Citric, Chalky Powder & Spices, Leaves a refreshing and saline ending</i>	40.00
----	--	-------

RED WINES

20	2023 Lesc rouge Côtes de Gascogne Plaimont Gascony <i>Soft ripe blackberry fruit with structured balanced finish</i>	27.00
21	2022 Cuvée des Galets Vignerons d'Estezargues, Rhone <i>Grenache & Syrah, unfiltered, low sulphur, light sediment</i>	30.00
22	2018 Château Toulouse Graves de Vayre Bordeaux <i>Elegant & well balanced claret, drinking well</i>	32.00
23	2021 Côtes du Rhône Mathilde F&O Mousset, Rhone <i>Attractive ripe spicy fruit with good length</i>	33.00
24	2023 Pinot Noir Moulin de Gassac Languedoc <i>Elegant cherry nose soft easy fruit</i>	33.00
25	2021 VDF L'Enjouée Domaine Ogereau Loire <i>Lovely blend of Cabernet Franc, Grolleau & Pinot d'Aunis</i>	34.00

RED WINES

26	2021 Faugeres Leonides Domaine du Meteore <i>Blackcurrant notes on the nose and with a spicy finish</i>	36.00
27	2022 Chianti Podere Gamba San Ferdinando Tuscany <i>Unfiltered, nose of forest fruits & cherry, smooth finish</i>	36.00
28	2021 Rioja Crianza Hacienda Grimon Castilla Y Leon <i>Organic 90% Tempranillo, full bodied, fresh long finish</i>	37.00
29	2022 Beaujolais Château Cambon Beaujolais <i>Organic, natural, wild berry fruit, hints of leather</i>	41.00
30	2022 Saumur Champigny Domaine des Roches Neuves Loire <i>Wonderful vibrant blackberry fruit from top Loire red wine producer, biodynamic</i>	41.00
31	2022 Pinot Noir Marlborough Petit Clos <i>10 months in oak, dark cherry & raspberry nose, fresh fruity finish</i>	42.00
32	2021 Cahors Malbec Château du Cèdre South West France <i>Organic 90% Malbec, dark fruit, prune, cigar box hints</i>	50.00
33	2021 Alea Viva Rosso Andrea Occhipinti Lazio <i>Notes of Pepper, mulberry, cherry and minerals. Perfect served slightly chilled</i>	55.00
34	2021 Vigneti Tardis Martedì Paestum Rosso Campania <i>Juicy, soft fruited and with hints of soft spice cherry. Earthy finish</i>	59.00
35	2021 Bow & Arrow Rhinestones Oregon <i>Light and dry Gamay, Dark berry notes</i>	68.00
36	2019 Barolo Bricco Boschis Cavallotto Fratelli Piemonte <i>Floral nose, fresh cherries, liquorice in the mouth and a long precise finish</i>	90.00

RED OF THE MONTH

38	2023 Salamandre Rouge Syrah Domaine de Saint-Cyrgues <i>Light fruity red perfect for grilled meats</i>	33.00
----	---	-------

SPIRITS

50ml

GIN

Bombay Sapphire	10.00
Bombay Bramble Pink	10.00
Opihr Oriental Spiced	10.00
Tanqueray	11.00
Tanqueray Sevilla	12.00
Monkey 47	12.00
Hendrick's	12.00
Roku Japanese Gin	12.00
The Orientalist Gunpowder Gin	12.00

RUM

Havana Spiced	9.00
Havana 3 Years	9.00
Havana Club 7	10.00
Don Papa Rum	12.00
Diplomatico	13.00
The Orientalist Solera 23 Rum	13.00

VODKA

Rhubarb Chase	10.00
Absolut Flavoured	10.00
Finlandia	10.00
Grey Goose	11.00
Haku Vodka	12.00
The Orientalist Origins Vodka	13.00
Desi Daru Mango Vodka	13.00

WHISKY

Jameson	9.00
Jack Daniel's	10.00
Maker's Mark	12.00
Gentleman Jack	12.00
The Orientalist Dragon Whisky	12.00
Nikka From The Barrel	13.00
Glenfiddich 12 Years	15.00
Yamazaki 12 Years	18.00

25ml measures available upon request.

All prices include VAT. A 12.5% service charge will be added to your final bill.

NON-ALCOHOLIC DRINKS

CRANBERRY & APPLE BELLINI <i>Cranberry Syrup, Apple Juice, Lyre's Prosecco 0%</i>	10.00
VIRGIN HIBISCUS SOUR <i>Smiling Wolf 0 Alcohol Gin, Hibiscus Syrup, Lemon, Egg White</i>	10.00
VIRGIN MAI TAI <i>Smiling Wolf 0 Alcohol Spiced Rum, Pineapple Juice, Orgeat, (Contains Nuts)</i>	10.00
THAI BASIL SOUR <i>Smiling Wolf 0 Alcohol Vodka, Pineapple & Thai Basil Syrup, Lemon, Egg White</i>	10.00
THE BB <i>Pomegranate Juice, Smiling Wolf 0 Alcohol Vodka, Lemon, Grenadine</i>	10.00

JUICES & SODAS

200ml

COCA COLA, DIET COKE	4.75
FRANKLIN & SONS GINGER ALE	4.75
FRANKLIN & SONS SODA WATER	4.75
FRANKLIN & SONS TONIC WATER, LIGHT TONIC	4.75
FRANKLIN & SONS CLEAR LEMONADE	4.75
FRANKLIN & SONS GUAVA & LIME SODA	4.75
FRANKLIN & SONS PINEAPPLE & ALMOND SODA	4.75
APPLE, ORANGE, PINEAPPLE	4.75

FLORAL TEA

JASMINE WITH LOVE <i>Green Tea and Jasmine</i>	7.50
ORIENTAL BEAUTY <i>Green Tea, Marigold and Jasmine</i>	7.50
HEART'S DESIRE <i>Green Tea, Lily and Rose</i>	7.50

WATER

HILDON PURE MINERAL WATER STILL/SPARKLING 750ML	6.00
---	------

*All prices include VAT. A 12.5% service charge will be added to your final bill.
Our drinks don't always mention every ingredient. Please let our team know if you have any allergies.
For full allergen information, please ask for the manager.*