



Hot Beverages

<i>Espresso</i>	2.25
<i>Double Espresso</i>	3.00
<i>Americano</i>	3.00
<i>Cappuccino</i>	3.50
<i>Latte</i>	3.50
<i>Macchiato</i>	3.50
<i>Mocha</i>	3.75
<i>Hot Chocolate</i>	3.75
<i>Tea</i>	3.00
<i>(English breakfast, Earl Grey, Green tea, Peppermint, Red Berries, Camomile, English breakfast Decaffeinated)</i>	

Hot alcoholic Beverage

<i>Irish Coffee</i> Irish whisky, coffee & cream	7.50
<i>Calipso Coffee</i> Tia Maria, coffee & cream	7.50
<i>French coffee</i> Brandy, Coffee & Cream	8.50
<i>Hot Toddy</i> Brandy, winter spice, lemon, Honey & hot water	9.50

Soft Drinks

Water	<i>Small</i>	2.00
	<i>Large</i>	4.00
Green Lady Sparkling Tea		3.50
Freshly Squeezed Juices		5.50
<i>Orange / Apple / Pineapple</i>		
Red Bull		3.00
Fever Tree		
<i>Ginger Ale, Ginger Beer, Soda Lemonade, Tonic, Slim Tonic</i>		
Bottlegreen		2.00
<i>Apple, Pomegranate & Elderflower, Ginger and Lemongrass</i>		
Coca Cola, Diet Coca Cola		3.00

V – Vegetarian dish G – Dish can be made Gluten Free
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Kens Immortal Classic

Those products of fine mixology created decades ago curved the ways of making alcoholic concoctions forever. You can trace their heritage in the DNA of almost all contemporary cocktails. We make our classics using only the finest products available, aiming in delivering drinks as close to perfection as possible.

Martini **10**
 Vodka or Gin; wet, naked or dry; olive, twist or onion.

Mojito **9**
 Rum , lime juice, sugar, mint and over crushed ice.

Old Fashioned **10**
 Woodford reserve, sugar, bitters

Manhattan **10**
 Bourbon, vermouth and bitters.

Margarita **10**
 Tequila, Cointreau and fresh lime juice.

Negroni **8.5**
 Gin ,Campari and Sweet vermouth

Pina Colada **9**
 Rum, coconuts rum, pineapple juice

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Kens Cocktails

Espresso Martini	9.5
Vodka, Kahlua, vanilla syrup, espresso & Amaretto	
Elderflower Collins	9
Gin, Elderflower cordial, lemon, apple juice, soda water	
Tequila Sunrise	9
Tequila, Orange & Grenadine	
Strawberry Daiquiri	10
Rum, Strawberry liquor, fresh strawberry, lime j	
Amaretto Sour	9
Amaretto, lemon j, cherry liquor	
Singapore Sling	10
Gin, cherry liquor, Benedictine ,pineapple juice, orgeat & Angostura	
Alexander	10
Courvoisier VS, White Crème de Cacao, Cream, Nutmeg	
Long Island	10
5 White Different Sprits, Lemon Juice, top with Coke	
Moscow Mule	9
Vodka, Lime Juice, Sugar, Angostura, Ginger Beer	
Bramble	9
Gin, lemon & crème de Mure	

Spirits

Vodka

Russian Standard	5
Absolut	6
Belvedere	6.5
Grey Goose	7.5
Kalinska	6

Gin

Beefeater	5
Bombay Sapphire	6
Tanqueray	6
Hendrick's	7
Tanqueray No.10	7.5
Gin Mare	6.5
Sipsmith	6.5

Rum

Bacardi	5
Bacardi 8	7
Plantation 3 Star White Rum	5.5
Plantation Original Dark Rum	5
Captain Morgan Spiced	5
Zacapa 23	8

Tequila

Jose Cuervo plata	5
Patron Blanco	8
Patron Anejo	8.5
Patron XO Café	6.5

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Beer

Draught beer

	<i>½</i>	<i>Pint</i>
Amstel	2.50	4.80
Stella Artois	2.60	5.10
Meantime Pale Ale	2.70	5.25
Guinness	2.90	5.80

Bottles

Birra Moretti	4.25
Hop House 13	4.50
Singha	4.75
Tiger	4.75
Corona	4.50
Becks Blue	4.00
Peroni	4.75
Peroni Grand Riserva	5.50

Cider

Rekorderlig Apple	5.50
Rekorderlig Pear	5.50
Rekorderlig Strawberry & Lime	5.50

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Classic champagne cocktail **12**
 Courvoisier, angostura sugar topped with champagne

French 75 **12**
 Gin, lemon, syrup, top champagne

Kir royal **12**
 Crème de cassis top champagne

Aperol spritz **9**
 Aperol, soda top prosecco

Goodnight Kiss **12**
 Campari, syrup, angostura top champagne

Kens Club Punch **13**
 Vodka, crème de cassis, Chambord, raspberry puree, lemon, top
 champagne

Mocktails

Chaco **4**
 Lychee juice, Cranberry juice fresh Mint Leaves & dash of Lemonade

Pineapple cobbler **5**
 Pineapple, strawberry, lime, soda

Virgin watermelon Margarita **4.5**
 Watermelon, lime juice, agave, soda

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White Wine

	<i>Gl</i>	<i>Btl</i>
Sauvignon Blanc Las Camelias /Verdejo/Airen (Spain)	5.75	21.00
This wine is filled with tangy, fresh fruits. Dry and fragrant, this is the wine for a summer's afternoon.		
Soave Folonari (Italy)	5.95	22.50
Pale yellow colour; pronounced bouquet of wild flower, with a touch of honey and banana; dry, balanced with fruity flavours and a long delicate aftertaste.		
Sauvignon Blanc Vistamar Brisa (Chile)	6.75	25.50
This wine possesses strong aromas of tropical fruits and white flowers, such as jasmine, as well as touches of citrus. It is juicy in the mouth with a delicious acidity.		
Pinot Grigio, Altana (Italy)	6.95	25.50
Persistent apple and melon fruit with a crisp freshness. Excellent varietal character is shown by this lovely white, with ripe citrus fruit flavour and a crisp, nutty finish		
Chenin Blanc Post Tree (South Africa)	7.25	26.50
Off dry, racy white, hints of fruit and blossom, delicious		
Gorilla Grillo (Italy)	7.50	28.50
A lovely aromatic white from Sicily, a bouquet of white peach, lychee and fresh citrus, with a crisp, dry, mineral finish.		

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Prosecco

	<i>Gls (125ml)</i>	<i>Btl</i>
Santa Eleni (Italy)	7.80	32.00
Crisp, fruity, its taste is reminiscent of the fragrance of a fruit cocktail made with apples. This particular fruity sparkling wine is the result of natural fermentation in autoclaves.		

Champagne

Christian de Montaille (Champagne),	11.00	49.00
This bright gold champagne with fine bubbles, which is a subtle blend of Pinot Noir and Pinot Meunier presents a great complexity. Young and fresh champagne with fruity aromas.		
Laurent Perrier NV (Champagne, France)		85.00
Delicate and fresh aromas with good complexity. Notes of citrus and peach. Fresh and supple on the palate with rounded and expressive fruit flavours.		
Laurent Perrier Rosé (Champagne, France)		95.00
Precise and very crisp with a lasting impression of freshness and hints of soft red fruits. Intensely fruity flavours and supple on the finish.		
Dom Perignon 2009 (Champagne, France)		190.00
The deluxe of modern champagnes, this DP is light and minerality, with prominent citrus fruit flavours, with a long spicy finish.		
Louis Roedere Cristal 2009 (Champagne, France)		225.00
Brilliant yellow with fine bubbles. Intense and delicate, citrus fruit aromas. Silky, concentrated texture, an intense, powerful structure, but retaining its elegance. A fresh finish.		

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SECRET WINTER GARDEN



Red Wine

Gls Btl

Las Camelias Tempranillo/Garnacha (Spain) 5.75 21.00
This Spanish blend is cherry red in colour with vibrant red fruit flavours, hints of white pepper and a soft, rounded finish. Great with cheeses and spiced meat platters.

Ocarina, Merlot (Chile) 5.95 22.50
Its nose is intense with ripe berry notes, very well complemented with some vanilla and cacao. In the mouth it is rich, ripe and balanced.

LaPace Nero d'Avola (Italy) 7.25 26.50
Deep reddish purple, notes of leather, liquorice and dark briary fruits. Palate showing good weight with a touch of vanilla, spices and violets.

Primitivo Gorilla (Italy) 7.50 28.50
Aged for 6 months in oak barrels, adding a hint of spice to the ripe fruit character of the Primitivo. Notes of plums, prunes, chocolate and Christmas spice.

Kuyén Malbec (Argentina) 7.50 28.50
An easy drinking ruby-red wine with a soft and persistent aroma, a delicate and pleasant bouquet of young wood and a rounded velvety flavour.

Pinot Noir Reserve, St Jacques (France) 7.50 28.50
A juicy, plummy wine with lots of engaging ripe fruit and an easy going attitude. This gives lots of pleasure and lots

SECRET WINTER GARDEN



Gls Btl

£37.50

GAVI Di GAVI Villadoria 2015(Italy)
Pale Straw colour with green tints ; very delicate and fruity bouquet, Fresh and harmonius taste.

Villa Antinori Bianco Toscana (Italy) £39.50
Straw yellow with gold reflections. A bouquet of flowers and ripe peaches , round and velvety.

Sancerre Moreux 2014 (France) £41.50
The Moreux wines traditionally exhibit an abundance of flavours and complexities ; intense aromas of wild flowers, fresh figs and melon. A firm structure rich in glycerine and a long refreshing finish.

Chablis Albert Bichot (France) £42.50
This dry , medium - bodied and fruity white displays a simple medium nose . On the palate , its lively acidity and broad texture precede a medium finish .

Pouilly- Fuisse Louis Jadot 2014(France) £ 52.00
A lively aromatic nose with a subtle touch of oak and vanilla. Mineral on the palate with a good balance between acidity and roundness.

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Vistamar Brisa Cabernet Sauvignon (Chile) £7.50 £28.50
This wine expresses aromas of blackberries, plums and black cherries with hints of vanilla and toast. This is carried through to the palate with notes of caramel and smoke coming through.

Spier Shiraz (South Africa) £29.50
Clear bright purple red. Typical red fruits of the Pinot Noir parent, raspberries, cranberry with plum skin acidity. Round with soft tannins and a Turkish delight undertow on the aftertaste.

Cotes De Rhone - Arc Du Rhon (France) £30.00
This Cotes de Rhone Villages is typically full flavoured, lusciously fruit with a delicate spice in the finish; principally from Grenache Noir, and Syrah with some enriching Cardigan Noir.

Claret Chevalier – Lasalle Single Estate (France) £ 31.00
Lots of fruits with moderate tannins and acidity. Fresh and juicy but retaining a classic Bordeaux character.

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