SOFT & HOT DRINKS

MOCKTAILS

6.90

Fruity Mojito
Fresh Mint, Fresh Lime, Lemonade and the choice of flavour (Apple, Strawberry and Passionfruit)

Passion-for-Mango
Mango Juice, Passionfruit Juice, Fresh Lime Juice, Peach Puree and Hibiscus Syrup

Coco Lychee
Coconut Cream, Lychee Juice, Cranberry Juice, Vanilla Syrup and Fresh Lime Juice

SOFT DRINKS

Sprite Zero	**3.5**
Coke	**4**
Diet Coke	**3.5**
Coke Zero	**3.5**
Soda	**2.5**
Tonic	**2.5**
Slim Lime Tonic	**2.5**
Ginger Beer	**2.5**
Ginger Ale	**2.5**
Flavoured Tonics	**2.5**
Apple Juice	**3.2**
Orange Juice	**3.2**
Pineapple Juice	**3.2**
Cranberry Juice	**3.2**
Grapefruit Juice	**3.2**
Tomato Juice	**3.2**
Sparkling Water 75cl	**4.9**
Water	**4**
Red Bull	**4.5**

HOT DRINKS

Espresso	**2.4**
Double Espresso	**2.8**
Macchiato	**2.6**
Double Espresso Macchiato	**2.9**
Latte	**3**
Americano	**2.8**
Cappuccino	**3**
Flat White	**3**
English Breakfast Tea	**3.5**
Earl Grey Tea	**3.5**
Camomile Tea	**3.5**
Green Tea Gunpowder	**3.5**
Fresh Mint Tea	**4**

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ten

DRINKS MENU

THE ten COCKTAILS

TEN PAST TEN – 13
Grey Goose Vodka, Strawberry Liqueur, Strawberry Puree, Fresh Lime Juice & Gomme Syrup.

PASSION KISS – 13
Olmeca Tequila, Passionfruit Juice, Passionfruit Puree, Almond Syrup and Kaffir Leaf.

SPICED LOVE – 13
Grey Goose Vodka, Mango Puree, Fresh Lime Juice and Fresh Chilli.

BLUE MARGARITA – 12
Olmeca Tequila, Blue Curacao, Fresh Lime Juice and Gomme Syrup.
(Classic Margarita also available)

CHOCOLATE NUTTER – 13
Absolute Vodka, Frangelico, Baileys, Kahlua & Cream.

LYCHEE ROSE MARTINI – 12
Absolute Vodka, Lychee Liqueur, Fresh Lime Juice, Lychee Juice & Gomme Syrup.

PLAYBOY – 12
Chivas Regal 12yo Whisky, Cointreau, Fresh Lime Juice, Gomme Syrup & Orange Bitter.

RASPBERRY MARTINI – 11
Absolut Vodka, Chambord Liqueur, Raspberry Puree, Pineapple Juice and Fresh Lime Juice.

VIOLET – 12
Bombay Sapphire Gin, Crème de Violette Liqueur, Fresh Lemon Juice, Gomme Syrup and Aquafaba.

PISCO SOUR – 12
1615 Pisco, Lime Juice, Gomme Syrup and Aquafaba.

MANHATTAN – 12
Woodford Reserve, Martini Rosso, Angostura Bitter & Orange Bitter.

HALLON – 10
Chambord, Strawberry Puree, Fresh Lime Juice & Prosecco.

PASSION FIZZ – 10
Passionfruit Puree, Pineapple Juice & Prosecco.

FRENCH 75 – 15
Roku Gin, Champagne, Lime Juice and Gomme Syrup.

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SPIRITS APERITIFS

Campari	9
Italicus Rosolio Di Bergamotto	9
Martini Extra Dry	9
Martini Rosso	9
Midori	9
Pernord	9

TEQUILAS

Olmeca	9
Patron Silver	11
Don Julio Reposado	13
Don Julio Anejo	13

COGNAC

Courvoisier	9
Hennessy VS	9.5
Hennessy XO	25
Remy Martin	10

LIQUEUR & DIGESTIF

Amaretto Disaronno	9
Baileys Irish	8
Baileys Irish Cream	8
Cointreau	8
Drambuie	8
Frangelico	8
Grand Marnier	8
Jagermeister	8
Kahula	8
Liquor 43	8
Malibu	8
Pimm's N.I	8

SHOOTERS

Jagerbomb	8
Baby Guiness	7
Tequila Rose	5
House Tequila	5
Apple Sour	4
Cherry Sour	4
Limoncello	5
Sambuca	5

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SPIRITS

WHISKIES AND BOURBONS

Chivas Regal 12yo (Scotland)	**11**
Chivas Regal 18yo (Scotland)	**13**
Gentlemen Jack (Tennessee)	**10**
Jack Daniels (Tennessee)	**9**
Johnnie Walker Black (Scotland)	**10**
Johnnie Walker Blue Label (Scotland)	**38**
Laphroaig 10 (Islay)	**11.5**
Suntory Hibiki (Japan)	**13**
Woodford Reserve (Kentucky)	**12**
Jameson (Ireland)	**10**

GIN

Bombay Sapphire	**9**
Hendricks	**9.5**
Malfy Arancia	**9.5**
Malfy Pink Grapefruit	**9.5**
Monkey 47	**12**
Roku	**9.5**
Sipsmiths	**10**
Tanqueray 10	**11**
Tanqueray Sevilla	**9.5**
Gordon Pink	**10**

Pair your gin with Indian, Light Tonic, Elderflower or Rhubarb tonics

VODKAS

Absolut	**9**
Belvedere	**10**
Crystal Head	**12**
Grey Goose	**11**
Mamont	**11**
U'luvka	**14**

RUMS

Appleton Estate 8yo	**9**
Appleton Estate 12yo	**9.5**
Bacardi	**9**
Diplomatico Planas	**9**
Diplomatico Reserve	**11**
Havana 3yo	**9**
Havana 7yo	**10**
Kraken	**9.5**
Ron Zacapa Centenario XO	**34**
Captain Morgan Spiced	**10**

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THE CLASSIC (OUR SELECTION)

12

AMARETTO SOUR
Amaretto, Fresh Lemon Juice, & Gomme Syrup.

APEROL SPRITZ
Aperol, Prosecco, and Franklin & Sons soda.

CLASSIC MARTINI
Grey Goose Vodka or Tanqueray Gin, Stirred or Shaken with Dry Vermouth.

COSMOPOLITAN
Absolut Citron Vodka, Cointreau, Fresh Lime and Cranberry Juice.

ESPRESSO MARTINI
Absolut Vodka, Kahlua Coffee Liqueur, Espresso Shot, and Vanilla Syrup.

LONG ISLAND ICED TEA
Absolut Vodka, Bombay Sapphire Gin, Cointreau, Bacardi Rum, Olmeca Tequila, Fresh Lime Juice, and Coca-Cola.

MAI TAI
Bacardi Rum, Kraken Rum, Pineapple Juice, Orgeat Syrup, Grenadine, Fresh Lime Juice.

MOJITO
Bacardi Rum, Fresh Lime Wedges, Fresh Mint, Gomme Syrup and Soda.

MOSCOW MULE
Absolut Vodka, Angostura Bitters, Fresh Ginger, Fresh Lime Juice, Gomme Syrup and Ginger Beer.

NEGRONI
Bombay Sapphire Gin, Campari, Martini Rosso.

OLD FASHIONED
Woodford Reserve Bourbon, Gomme Syrup, Angostura & Orange Bitters.

PORNSTAR MARTINI
Grey Goose Vanilla Vodka, Passionfruit Puree, Passoa Liqueur, Vanilla Syrup, served with a shot of Prosecco.

WHISKY SOUR
Woodford Reserve, Fresh Lemon Juice, Gomme Syrup, Angostura Bitters & Aquafaba.

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WHITE WINES

	(btl / 175ml glass)
Ten House White	**26/7**
L'Ormarine | France 2022 **Picpoul de Pinet, ABV 12.5%**	**32/8**
Cape Heights | South Africa 2022 **Chardonnay, ABV 13%**	**34/9**
The Cloud Factory | New Zealand 2022 **Sauvignon Blanc, ABV 12.5%**	**38/10**
Alsai | Italy 1989 **Gavi di Gavi DOCG, ABV 13.5%**	**44**
Bottega Vina | Trentino, Italy 2022 **Pinot Grigio DOC, ABV 12%** *Lemony floral style nose with distinct floral, apple and citrus notes.*	**49**
Domaine de la Motte | France 1988 **Chablis Premier Cru Beaureoy, ABV 13.5%**	**70**
Domaine du Pré Semelé | France 2022 **Sancerre, ABV 13.5%**	**68**
Domaine Berthelemot Puligny-Montrachet | France 2018 **Chardonnay, ABV 13%** *Rich tones of white flowers, citrus (lemon, grapefruit), ripe orchard fruits (pear, apple), and hints of almond & hazelnuts.*	**130**

ROSÉ WINES

	(btl / 175ml glass)
Mirabello Italy 2022 **Pinot Grigio Rosé, ABV 12%**	**28/8**
Domaine Robin Sancerre Rosé | France 2021 **Pinot noir, ABV 12.5%**	**65**

PROSECCO & CHAMPAGNE

	(btl / 175ml glass)
Ten House Prosecco	**29/7.5**
Perla Rosé – Italy **Sparkling rose wine, ABV 11%**	**32**
Ten House Champagne	**50/12**
Moet & Chandon Imperial Brut	**75**
Moet & Chandon Imperial Rose	**90**
Laurent Perrier La Cuvée Brut NV | France	**90**
Héloïse-Lloris Extra Dry 24k Gold Champagne | France *Golden colour with a sparkle finish. Notes of almond and flavours of light buttery brioche.*	**450**
Laurent Perrier Cuvée Rosé NV | France	**140**
Héloïse-Lloris Rosé Extra Dry 18k Rose Gold Champagne | France *Rose gold colour with elegant aromas of hazelnuts, notes of zesty cherry blossom and light fruitiness.*	**475**

RED WINES

	(btl / 175ml glass)
Ten House Red	**26/7**
Marcel Martin | France 2022 **Merlot, ABV 14%**	**32/8**
Jean Balmont | France 2022 **Pinot Noir Premium, ABV 13%**	**34/9**
Sierra Grande | Chile 2021 **Cabernet Sauvignon, ABV 13%**	**36/10**
Soldiers Block | Australia 2022 **Shiraz, ABV 14%**	**38**
Ontañón | Spain 2019 **Rioja Crianza DOCA, ABV 14%**	**45**
Finca del Alta | Argentina 2023 **Malbec Reserve, ABV 13.5%**	**50**
Amarone Della Valpolicella Satinato Montresor DOCG | Italy 2020 **Corvina, Rondinella and Molinara, ABV 15%** *Hints of coffee and chocolate on the nose with ripe crushed berries; better intensity and sweeter plum fruit on the palate.*	**75**
Boschendal Nicolas | South Africa 2021 **Cabernet Sauvignon, Shiraz blend, ABV 14%** *Rich elements of plums, blueberries and cassis complementing dark chocolate and spicy cigar box flavours.*	**65**
La Reine de l'Arenite | France 2021 **AOP Fleurie La Madone, France 2021** *A summer garden in a glass – vibrant and berry flavours alongside a sprinkle of roses.*	**50**
Domaine Chante Cigale | France 2020 **AOP Châteauneuf-du-Pape, ABV 15%** **Mourvèdre, Syrah, Grenache,** *Spices and dark fruits, plus more pepper and a hint of vanilla.*	**95**
Domaine Bois Oisiau, Moulin-à-Vent | France 2021, Gamay, ABV 12.5% *Aromas of violets with overtones of cherries and blueberries.*	**55**
Rioja Reserva Vendimia 10 Años Después | Spain 2011 **100% Tempranillo, ABV 15%** *Intense aromas of ripe fruits which combine beautifully with liquorice and red and black fruit.*	**110**

BEERS

Peroni Pint (Draught)	**6.9**
Peroni Half Pint	**3.9**
Moretti Bottle 330 ml	**4.5**
Asahi Bottle 330 ml	**4.5**
Corona	**4.5**
Aspal (Cider) Bottle 500 ml	**6**
Heineken 0.0 (Alcohol Free) Bottle 330 ml	**4.5**

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