

Signature cocktails - £12.5

Poppy's Paloma

Patron Tequila, Aperol, Grapefruit Juice, lime juice, sugar syrup, soda

Courvoisier Martini

Courvoisier VS, Cointreau, lemon juice, sugar syrup, Aquafaba

French Classic

Woodford Reserve Rye, Courvoisier VSOP, Martini Rosso

Poppy's Porn Star Martini

Eristoff vodka, Monin vanilla syrup, passion fruit purée & Blend Passion Fruit liqueur, pineapple juice served with a shot of prosecco

Pumpkin Spiced Old Fashioned

Wild Turkey 81, pumpkin spiced syrup, orange bitters

The Garden

Hendricks gin, cucumber, earl grey syrup, lemon juice, Angostura & orange bitters & Aquafaba

Lychee Martini

Eristoff vodka, lychee juice, Marie Brizard lychee liqueur, lemon juice

All Inclusive

Espolon tequila and coconut syrup, banana & pineapple syrup, lime juice & Aquafaba

Negroni

Campari, Bombay Sapphire gin and sweet vermouth

Spritzers - £10

Aperol Spritz

Aperol, prosecco, soda

Martini Bianco Spritz

Martini Bianco, prosecco, soda

Campari Spritz

Campari, prosecco, soda

Sarti Spritz

Passionfruit, Mango & Blood Orange Sarti,
prosecco, soda

Hugo Spritz

Mondoro Elderflower, prosecco, soda

L'orange Grand St-Germain Spritz

Grey Goose vodka L'orange, St-Germain liqueur,
prosecco, soda

Mocktails - £9

Cherry please

Cranberry juice, cherry syrup, elderflower cordial, lime juice & soda

Crodino

Crodino 0%, lemon juice, jasmine up & elderflower tonic (perfect for Aperol Spritz lovers)

Amaretto sour 0%

Lyre's dark cane spirit, aquafaba, almond syrup & lemon juice

Passion NO-tini

Lyre's Dry London 0%, apple juice, passion purée, lemon juice, simple syrup & aquafaba

Lychee fizz

Lyre's Dry London, lychee juice, blueberries, lime juice, soda water

Saicho Sparkling Tea (200ml) - £8

Saicho Hojicha- roasted green sencha tea

Origin: Shizuoka, Japan

Notes: hazelnut, seaweed, roasted chestnut

Pairing: seafood and raw fish

Saicho Darjeeling - a black tea flushed with muscatel flavours

Origin: Darjeeling, India

Notes: ginger, mandarin, wood spices

Pairing: seafood and raw fish

Beer

Draft

	pint / half
Guinness (4.2%)	7 / 3.8
Two Tribes Dream Factory Pale Ale (4.4%)	7.3 / 3.8
Peroni (5.1%)	7.5 / 3.9

Bottled

Doom Bar (4.3%)	5.3
Harbour Arctic Sky IPA (4.3%)	5.5
Lucky Saint Lager (0.5%)	5.5
Monte Carlo Beer (4.8%)	6
Sassy Cidre Brut (5.2%)	6
Sassy Cidre Poiré (2.5%)	6
Erdinger (5.3%)	6.5

Dessert & Port

	100ml
Pedro Ximenez Napoleon	7.5
Taylors LBV Port	7.8
Warre Otima 10y Tawny Port	8.5
Garonnelles, Sauternes	8.5

Rose & Orange

			175ml	250ml	Btl.
Carignan Rosé, La Loupe, d'OC	2024	France	8.5	11	32
Recital Rose, Domaine Gavoty, Cotes de Provence	2024	France	11	14.5	43
Chateau Miravel, Cotes de Provence Rose	2024	France			58

Bubbles

			125ml	Btl.
Prosecco Brut, Porte Nova, Veneto	NV	Italy	9	43
Champagne De Malherbe Brut	NV	France	13	66
Veuve Clicquot, Yellow Label	NV	France		105
Bollinger, Special Cuvée	NV	France		120

White wine

			175ml	250ml	Btl.
Catarratto 'Contrade Bellusa' Sicily	2024	Italy	8	10.2	30
Chardonnay, Maison Jaffelin	2025	France	8.3	10.8	32
Albariño, Pazo Mirasoles, Bodegas Parra Jimenez	2024	Spain	8.5	11.2	33
Picpoul de Pinet Blanc, Domaine de la Viste	2024	France	8.7	11.5	34
Stoneburn, Sauvignon Blanc, Marlborough	2024	NZ	10.4	13.7	41
Pinot Grigio, Kellerei Kaltern Caldaro, Alto Adige	2024	Italy			46
Sancerre, Mercy Dieu, Domaine Bailly	2023	France			64
Chablis 1er cru Vaurorent, Marcel et Blanche Fèvre	2022	France			92

Red wine

			175ml	250ml	Btl.
Nero d'Avola 'Contrade, Bellusa Sicilly	2022	Italy	8	10.2	30
Merlot Reserve, La Vigneau, d'Oc	2024	France	8.3	10.8	32
Malbec, Highest Point, Mendoza	2024	Argentina	8.5	11.2	33
Rioja Crianza, Marques de Reinosa	2021	Spain	8.7	11.5	34
Primitivo, Ruminat, Cantina Orsoga, Abruzzo	2024	Italy	10.8	14.4	43
Pinot Noir, Roaring Meg, Mt Difficulty,	2023	NZ			59
Chateau Lamothe-Cissac, Bordeaux	2018	France			74
Amarone della Valpolicella, Classico, Villa Borghetti	2020	Italy			82

Please note that all vintages are subject to change. All glasses served in 175ml unless stated but we also serve all wines by 125ml glass if requested

Spirits

Vodka	25ml	50ml
Eristoff (37.5%)	5	9
Grey Goose (40%)	5	9.6
Grey Goose Citron (40%)	5	9.6
Grey Goose L'Orange (40%)	5	9
Beluga Gold Line (40%)	13.5	25
Rum	25ml	50ml
Bacardi Carta Blanca (37.5%)	4.5	8.5
Bacardi Caribbean Spice (40%)	5	9
Tequila / Mezcal	25ml	50ml
Espolon Blanco (40%)	4.5	8.5
Espolon Reposado (40%)	4.5	8.5
Patron Reposado (40%)	6	11
Patron Silver (40%)	6	11
Patron Anejo (40%)	6.5	11.5
Los Explorer Mezcal Espadin (42%)	7	12
Cognac	25ml	50ml
Courvoisier VSOP (40%)	5.35	9.8
Calvados (40%)	5.35	9.8
Courvoisier VS (40%)	7.75	13.5
Hennessy XO (40%)	15.5	28.5

Gin	25ml	50ml
Hendricks (41.4%)	4.5	8.8
Bombay Sapphire (40%)	4.5	8.5
Beefeater Pink (37.5%)	4.5	8.8
Roku (43%)	5.15	9.8
Monkey (47%)	6.5	12

Whiskey	25ml	50ml
Jameson (40%)	4.5	8.5
Dewar's Illegal Smooth 8y (40%)	4.5	8.5
Dead Rabbit (44%)	5.1	9.85
Laphroaig 10y (40%) (Single Malt)	6	11
Johnnie Gold (40%) (Blended)	7	13

Bourbon	25ml	50ml
Wild Turkey 81 (40.5%)	4.5	8.5
Wild Turkey 101 (50.5%)	5	9.5
Woodford Reserve (43.2%)	5	9.5

Aperitifs

	25ml	50ml
Martini Bianco	4	8
Martini Rosso	4.15	8
Kahlúa	4.15	8
Frangelico	4.15	8
Limoncello	4.15	8
Grappa Nardini Bianca	4.15	8
Aperol	4.15	8
Campari	4.15	8

Fresh juices & blends

Apple	4.5
Orange	5.5
Carrot	5.5
Celery, ginger, lemon, apple	6.5
Spinach, cucumber, kale, pineapple	6.5
Passion fruit, orange, pineapple	6.5

Homemade shakes

Banana, strawberry, vegan vanilla ice-cream, coconut milk	7
Biscoff shake, biscoff spread, vegan vanilla ice cream, almond milk, whipped cream, biscoff crumb	7
Vanilla, whole milk, whipped cream, candied cherry	7
- American diner style: add Bacardi Caribbean Spice (40%)	3

Soft drinks

Double Dutch mixers	3.1
Coca-cola / Diet coke / Coke zero	4
Kingsdown sparkling elderflower / apple pressé	4.5

House sodas

Pink grapefruit, cucumber, elderflower cordial & spring water	7
Strawberry and mint soda, fresh strawberries and mint, lemon juice, strawberry syrup, spring water	7
Fresh lemon juice, homemade ginger syrup & spring water	7

Water

Doing our bit for the planet, we serve our house-filtered mineral water for £1.5 per person

Coffee (beans from Loftbergs)

Espresso / Macchiato (single/double)	3.1/3.6
Cappuccino / Flat white / Latte	3.9
Americano	3.9
Matcha	3.9
Chai latte	4.6
Iced latte	4.8
Add syrup (vanilla/caramel/hazelnut/almond/chestnut)	0.5

Tea selection

Tea (from Ace Tea London)	3.9
Quintessentially English breakfast tea / The Earl Grey	
Mint Green tea / Pure Green tea/ Pure Camomile	
Fresh ginger tea	4.2
Fresh mint tea	4.5

Hot chocolate (from Kakoa Collection)

58% Venezuela milk chocolate	5.6
70% Ecuador dark chocolate	5.6
Whipped cream / whipped cream & marshmallows	1/1.5

Some of our drinks contain one or more of the 14 key allergens.
Please ask a staff member for more detailed information.