

snax

Yorkshire pudding
with whipped chicken livers 5.25

Chicken scratchings
with kimchi ketchup 4.50

Trealy Farm chorizo
with romesco sauce 4.50



cocktails

	Bergemiester	13.00
Hendricks gin, bergamot, rhubarb, Morello cherry & egg white		
	Red Delicious	12.00
Black Cow vodka, Belsazar Rosé vermouth, apple, cranberry, citrus & lemon thyme		
	Monkey Business	13.50
Monkey Shoulder whiskey, Discarded vermouth, Dolin vermouth cherry liqueur & cherry bitters		
	Pear Shaped	12.00
Ocho blanco tequila, Merlet creme de poire, pear, vanilla, citrus & cinnamon		
	Zombie	11.50
Mark's British-style rum blend, aromatic bitters, cinnamon, grapefruit, citrus, & absinthe		
	Bees Knee's	12.00
QuiQuiRiQui mezcal, honey, citrus & honeycomb		
	Hard as Fuck	11.50
Pampero Blanco, Wray & Nephew, Maraschino liqueur & citrus		
	Beet it	12.00
Cotswolds whisky, Limoncello, beetroot & citrus		

Negroni

Full English Negroni 13.00
Conker gin, Sacred rosehip
& Sacred spiced vermouth

Negroni at No.171 12.00
Portobello road gin, Antica
Formula & Campari

Please inform your waiter if you have any allergies. Discretionary 12.5% service charge applies.

aperitifs and digestifs

Amaro Averna	6.50
Aperol	6.25
Campari	6.25
Covert	10.00
Cynar	6.00
Drambuie	7.00
Kamm & Sons	8.00
Amer Picon	6.00
Ricard	6.25
Tarquin's Pastis	9.75
Suze	6.25
Staubano Limoncello	8.00
Fernet Branca	6.50
Mr. Black	8.25
Morello cherry liqueur	6.75
Tia Maria	6.00

brandy and cognac

Somerset Cider brandy 3yr / 5yr / 15yr / 20yr	7.00 / 8.00 / 13.00 / 20.00
Shipwreck 8yr single cask	13.00
Merlet Brothers Blend V.S.O.P.	11.50
Courvoisier V.S.O.P.	14.00
Macchu pisco	8.00
*HIX Birthday Somerset Cider brandy 10yr	9.50 / 45.00 bottle

gin

Conker	11.00	Pink Pepper	10.75
Copperhead Black Batch	13.50	Portobello Road	7.00
Cotswolds Dry	8.50	Portobello Road Navy	10.00
Elephant London Dry	12.00	Ramsbury	11.50
Gin Mare	10.00	Salcombe	10.75
Hayman's London Dry	8.50	Salcombe Rosé Sainte Marie	12.00
Hayman's Sloe	7.50	Silent Pool	10.00
Hendricks	9.00	Tanqueray 10	10.00
Hendricks Midsummer	11.25	Tanqueray London Dry	7.00
Hepple	10.25	Tarquin's	9.00
Monkey 47	14.00	Whitley Neill	8.00
No. 3	10.50		

*Salcombe Voyager Series, HIX Mischief 12.50 / 65.00 bottle

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rum

Appleton Estate Signature	7.00	Pampero Anejo	7.00
Bumbu Spiced	9.50	Pampero Blanco	7.00
Bumbu XO	12.50	Penny Blue XO Single Estate	10.25
Diplomatico	12.00	Plantation Pineapple	10.75
El Dorado Demerara 5yr	7.00	Ron Zacapa 23	14.50
El Dorado Demerara 15yr	13.75	The Kraken Black Spiced	7.00
Gosling's 151 Overproof	11.75	Velho Barriero cachaça	6.50
La Hechicera	11.50	Wray & Nephew Overproof	8.50

vodka

Black Cow	7.00
Belvedere	9.00
Grey Goose	10.00
Ketel One / Citroen	7.00
Moorland Douglas-fir	12.50
Ramsbury	10.00
Reyka Small Batch	7.50
Vestal Blended Potato	8.00

whisk(e)y

<i>Scotch</i>		<i>Bourbon</i>	
Aberfeldy 12yr	10.25	Bulleit Bourbon	7.50
Ardbeg 10yr	11.25	Bulleit Rye	9.50
Auchentoshan Three Wood	11.75	Bulleit 10yr	11.50
Balvenie Doublewood 12yr	10.50	Eagle Rare 10yr	11.50
Balvenie Caribbean Cask	15.50	Hudson Baby Bourbon	12.75
Chivas Regal 12yr	7.50	Jack Daniel's Old N°. 7	7.00
Compass Box Artist's Blend	8.00	Old Forester	10.50
Compass Box Hedonism	17.25	Woodford Reserve	9.25
Copper Dog	7.75	Woodford Double Oaked	14.00
Dalwhinnie 15yr	18.00	Woodford Rye	12.75
Glenfiddich 15yr	10.50		
Glenmorangie 10yr	9.00	<i>World</i>	
Glenrothes Vintage Reserve	9.00	Cotswolds Single Malt	11.00
Johnnie Walker Black Label	7.00	Mars Cosmo Japanese	19.50
Lagavulin 16yr	15.00	Signal Hill Canadian	8.00
Macallan Gold	10.75		
Monkey Shoulder	8.00	<i>Irish</i>	
Talisker 10yr	10.75	Jameson	8.00

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tequila and mezcal

Ocho Blanco / Reposado	7.00 / 7.50
Don Julio Blanco / Reposado / Añejo	10.00 / 10.50 / 11.25
Casamigos Blanco / Reposado / Añejo	13.00 / 15.00 / 18.00
QuiQuiRiQui Matalan	9.75

wines by the glass

white

175ml

The Merchant's White, Berry Bros. & Rudd, Cariñena, Spain, 2018	6.00
Tramshed White, Chardonnay, Domaine d'Antugnac, France, 2018	7.00
Pecan Stream, Chenin Blanc, Waterford Estate, South Africa, 2018	8.50
Picpoul de Pinet, Domaine Félines Jourdan, Languedoc, France, 2018	8.50
Chateau des Antonins, Sauvignon Blanc, Bordeaux, France, 2019	8.75
Tonnix Douro Branco, Quinta de la Rosa, Pinhão, Portugal, 2018	9.50
Gavi di Gavi, Cortese, Roberto Sarotto, Piedmont, Italy, 2018	9.50

red

175ml

The Merchant's Red, Berry Bros. & Rudd, Cariñena, Spain, 2018	6.00
Tramshed Red, Merlot/Syrah, Domaine d'Antugnac, France, 2017	7.00
Beaujolais, Domaine de la Rocaille, Bourgogne, France, 2017	8.50
Domaine Coudoulet, Pinot Noir, Pay's d'Oc, France, 2019	9.50
Tonnix Douro Tinto, Quinta de la Rosa, Pinhão, Portugal, 2017	9.50
La Flor, Malbec, Pulentia Estate, Mendoza, Argentina, 2018	9.50
Valpolicella Ripasso, Lena di Mezzo, Veneto, Italy, 2017	11.00

rosé

175ml

Bardolino Chiaretto, Monte del Frà, Veneto, Italy, 2018	8.50
Domaine de Triennes Rosé, IGP Méditerranée, France, 2018	9.50

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