

DEHESA



COCKTAILS

CLASSIC

bellini <i>prosecco with homemade seasonal purée</i>	9
spritz <i>aperol or campari with prosecco</i>	9
negroni <i>gin, vermouth & campari</i>	9
amaretto sour <i>amaretto, lime juice & egg whites</i>	10
espresso martini <i>vodka & kalhua</i>	10
margarita <i>ocho blanco, cointreau, lime & salt</i>	10
old fashioned <i>woodford reserve, angostura bitters, orange</i>	11
classic martini <i>choice of vodka or gin</i>	11

SIGNATURE

dehesa passion <i>vodka, passion fruit, lemon & homemade lavender syrup</i>	11
red sangria <i>brandy, red wine, fruit juice & fresh fruit</i>	11
amalfi breeze <i>limoncello, vodka, elderflower, egg white & lemon zest</i>	11



GIN

served with franklin & sons tonic

ITALIAN

gin monsieur, jerry thomas project <i>wild juniper, cardamom, chamomile & orange</i>	10
gin rosa, bordiga liquori <i>juniper & whole rose buds</i>	12
smoke gin, bordiga liquori <i>smokey, full bodied & masculine</i>	12

SPANISH

mascaro gin 9 <i>wild juniper, double distilled</i>	9
gin mare <i>arbequina olive, rosemary, thyme, basil & mandarin</i>	10
sikkim privée <i>tibetan red tea, touch of coriander</i>	11

VERMOUTHS

served with franklin & sons soda over ice

vermouth del professore, jerry thomas project <i>chamomile, old mahogany wood & lemon zest</i>	6
vermouth extra dry, bordiga liquori <i>aromatic herbs, spices & typical bitter aftertaste</i>	7.5



BEER

nastro azzuro	4.75
<i>premium italian lager well balanced & delicate</i>	
menabrea	4.75
<i>italian lager aged for 30 days for a superior flavour</i>	
inedit pilsner	6.5
<i>designed by a chef to be paired with food</i>	

MOCKTAILS

virgin martini	5
<i>seasonal fruit purée, served martini style</i>	
rooibos old fashioned	5
<i>homemade rooibos tea infusion, orange & rosemary</i>	
seedlip non alcoholic gin & franklin & sons tonic	6.5
<i>world's first distilled non-alcoholic spirit with flavours of citrus spice.</i>	

SOFT

fentimans ginger beer	3.5
kingsdown sparkling rhubarb pressé	4
homemade lemonade	4.5
belu mineral still or sparkling water	4
<i>belu is a not for profit company that donates 100% of its profits to clean water projects worldwide. it is also carbon neutral</i>	



S H E R R Y

la gitana, manzanilla (125ml) <i>easy drinking, light & dry</i>	6.5
seco faraon, oloroso (75ml) <i>dried fruit flavours, toffee & caramel. dry yet rich</i>	9.25
fernando de castilla, palo cortado (75ml) <i>hazelnut & honey, fine, dry & elegant</i>	16
bodegas hidalgo, amontillado napoleon (75ml) <i>dry, mellow & nutty with a touch of wood ageing on the finish</i>	6

S P A R K L I N G & C H A M P A G N E

	glass 125ml	bottle 750ml
cava brut, mas macià (xarel-lo/parellada/macabeo, penedés) <i>honeeyed, rich but fresh. champagne method</i>	8	36
prosecco, breganze (glera, veneto) <i>peach & pear flavours, light with a gentle fizz</i>	8.5	38
rosanna, ettore germano (nebbiolo, piedmont) <i>enchanting sparkling rose. noble grape variety</i>		55
veuve clicquot yellow label (pinot noir/chardonnay, champagne nv) <i>bold, unique complexity & freshness</i>		14 8'
cà del bosco, cuvée prestige (pinot noir/chardonnay, lombardy nv) <i>a beautiful structure. bready nose</i>		94
krug grand cuvée, brut (chard./pinot n./pinot m., champagne nv) <i>creamy, caressing texture with balanced flavours</i>		275



WHITE

	<i>glass</i> 125ml	<i>carafe</i> 500ml	<i>bottle</i> 750ml
LIGHT			
ca' di ponti, adria vini (grillo, sicily 2017) <i>honeyed, floral & spicy nose, hints of ginger & stone fruit. vegan</i>	4.25	16	24
colle dei tigli, lenotti (cortese/garganega, veneto 2017) <i>gavi meets soave. mouthwatering flavours of peach & apple with a dry finish</i>			31
caldora, farnese (trebbiano, abruzzo 2017) <i>loquat & peach, floral with white flower scent</i>	5.5	21	33
duquesa de valladolid, luisa freire (verdejo, rueda 2017) <i>citrus blossom & pineapple. crisp acidity</i>	5.75	22	33
txakoli di getaria, ameztoi (hondarrabi, basque country 2017) <i>intense green fruit. light sparkle</i>			39
san campo, terras gauda (albariño, rias biaxas 2017) <i>floral aromas of citrus & peach. minerality balanced by stone fruit, lime & white spice</i>	8.25	32	48
MEDIUM			
il badalisc (pinot grigio, veneto 2018) <i>honeyed fruit balanced by lemony acidity. fresh, dry finish</i>	4.75	18	27
bottega vinai (sauvignon blanc, trentino 2017) <i>citrus fruit, white peach and a crisp acidity. vegan</i>	6.5	25	37
cantina de monteforte soave classico (garganega, veneto 2017) <i>white fruit, almond blossom nose. waxy & complex palate with a citrus finish</i>			33
vetiver, bodegas ontañón (viura, rioja 2017) <i>pear & jasmine, tropical notes. well-integrated oak</i>	6.25	24	36
pipoli, vigneti del vulture (greco/fiano, basilicata 2018) <i>white flower, peach, tropical fruit. intense citrus finish</i>			38
ontañón, bodegas ontañón (tempranillo blanco, rioja 2017) <i>minerality & balance with ripe stone fruit characters, crisp acidity & a lengthy finish</i>			40



WHITE

	<i>glass</i> 125ml	<i>carafe</i> 500ml	<i>bottle</i> 750ml
MEDIUM			
toh, cantina di lenardo (friulano, friuli venezia giulia 2017) <i>soft, juicy & round, bitter almonds</i>	7.75	30	45
chardonnay, cantina di lenardo (chardonnay, friuli venezia giulia 2017) <i>fresh with notes of citrus fruit, pear, peach and honey with a creamy an nutty finish</i>	7.25	28	42
FULL			
fontanino, azienda agricola il cascinone (riesling, piedmont 2016) <i>lime and lemongrass on the nose, citrus and stonefruit characteristics. vegan</i>	5.75	22	33
tragolargo blanco, bodegas vinessens (moscatel de alejandría/merseguera, alicante 2016) <i>orange wine, stone fruit and elderflower, vegan</i>			39
cantine carpentiere (uva di troia, puglia 2016) <i>stone fruit, honey, rich. organic</i>	7	27	40
gewurztraminer, bottega vinai (gewurztraminer, trentino 2017) <i>rose petal & citrus peel, a classic gewurztraminer</i>			44
vadiaperti (greco di tufo, campania 2017) <i>terroir-driven with smoky, mineral characters from nearby vesuvius</i>			50

ROSE

chiaretto leccio, cascinone (pinot nero/barbera, piedmont 2017) <i>delicate bitter cherry, redcurrant fruit. crisp acidity</i>	5.25	20	30
passion de bobal, bodega sierra norte, (bobal, utiel requena 2017) <i>provençal style with red berries and a creamy finish, vegan</i>			38



RED

	<i>glass</i> 125ml	<i>carafe</i> 500ml	<i>bottle</i> 750ml
LIGHT			
fauno murviedros (garnacha/ shiraz/ monastrell, valencia 2017) <i>ripe black fruit, supple tannins, fresh, juicy acidity. pepper & spice</i>	4.25	16	24
honoro vera, bodegas juan gil (monastrell, jumilla 2017) <i>raspberry, strawberry & earthy flavours</i>	4.75	18	27
nicosia (frappato, sicily 2017) <i>sour cherry, tart juicy fruit</i>			38
bottega vinai (pinot nero, trentino 2016) <i>juicy red berries and cherries with delicate tannins</i>			44
MEDIUM			
torre del falasco, cantina valpantena (corvina, veneto 2018) <i>juicy red fruit, slightly dried grapes. a classic young valpolicella</i>	5	19	28
brindisi riserva, sampietrana (montepulciano/negroamaro puglia 2015) <i>concentrated dark fruits, round, deep & full</i>	6	23	35
bodegas pina fidelis (tempranillo, ribera del duero 2017) <i>Black fruit flavours and a touch of liquorice</i>	6.75	26	39
russolo collezione (refosco, friuli 2015) <i>hedgerow berries, pepper, fresh ground coffee</i>			45
coto de imaz reserva, fernandez (tempranillo, rioja 2014) <i>red fruits. hints of smoke and vanilla</i>	8.25	32	48
le corti chianti classico, san casciano di val di pesa (sangiovese, tuscany 2015) <i>red currant & raspberry jam, undertone of spice, pepper, leather & walnut. vegan</i>			51
la bruja de rozas, comando g (garnacha, madrid 2016) <i>delicate wild berries and cherry</i>			55



RED

	<i>glass</i> 125ml	<i>carafe</i> 500ml	<i>bottle</i> 750ml
MEDIUM			
nessje, aa dossi retici (nebbiolo, lombardia, 2012) <i>young nebbiolo with red fruits and a delicate finish</i>			60
FULL			
gran passione rosso (merlot/corvina, veneto 2017) <i>sweet ripe dark cherry, plum, vanilla & christmas spice</i>	7.25	28	42
l'expressió del priorat, mas la mola (garnacha negra/ carignan, priorat 2017) <i>black cherry, herbs & spices. smooth tender tannins</i>			56
taberner, huerta de albala (syrah, andalucía 2014) <i>sweet berried fruits, silky lush texture</i>			69
amarone classico, musella (corvina/corvinone, veneto, 2011) <i>fully mature with dark cherries, christmas spices and chocolate</i>			120



DESSERT WINE

50ml

donnafugata, kabir (moscato di pantelleria, sicily 2016) <i>white melon, orange blossom & rose. crisp & fresh</i>	6.75
reciotto della valpolicella, allegrini (corvina/rond, veneto 2011) <i>dark cherries, floral notes & pepper</i>	9.5
endidae passito, castelfeder (gewurztraminer, alto adige 2011) <i>tropical fruit, honey blossom. outstanding acidity</i>	10
schweizer, franz haas (moscato rosa, alto adige 2016) <i>roses, cloves & cinnamon. a touch of orange peel</i>	11

SWEET SHERRY & PORT

cesar florido, jérez-xérez-sherry (moscatel dorado, andalucía nv) <i>late harvest muscatel. bright, fresh & honeyed</i>	4.5
bodegas hidalgo, triana (pedro ximénez, andalucía nv) <i>coffee, chocolate & raisin. incredibly luscious</i>	4.75
smith woodhouse, 10-year-old (porto, douro) <i>nuts & crystallized dried fruits. smooth & mellow</i>	8

GRAPPA

acquavite di albicocche dolomiti (apricots, alto adige) <i>intense, sweet flavour reminiscent of muscat brandy, light notes of almond</i>	7.5
rosso faye, pojer e sandri (cab sauv/merlot, alto adige) <i>bordeaux blend of pomace showing intensity with a spicy kick</i>	8.5



SPIRITS

All 50ml

WHISKY & BOURBON

jack daniels, old no. 7, tennessee whisky	7.25
laphroaig, 10 years old, cask strength, islay	7.5
redbreast 12 years old, single pot still, county cork, ireland	8.5
woodford reserve, bourbon, kentucky	9.5
auchentoshan three wood, single malt, lowland	11

BRANDY, ARMAGNAC & COGNAC

magno de jerez, osborne, el puerto de santa maria	7.25
cardinal mendoza, solera gran reserva, sánchez romate, jérez	11
gran duque de alba, solera gran reserva, jérez	12
chateau de laubade xo, armagnac	14
hennessy xo, cognac	18

RUM

appleton special golden	7.25
el dorado 12 años	11.5

VODKA

element 29	7.25
sipsmith	8.5
belvedere	9.5
grey goose	11

TEQUILA

ocho blanco	7.25
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LIQUEUR

limoncello	7
frangelico	7
amaretto	7.25
amaro del capo	7.5
anís del mono	8
grand marnier	8



WATER, COFFEE & TEA

COFFEE

espresso / double espresso	2.5 / 3
macchiato/ double macchiato	2.5 / 3
americano	3
flat white	3.5
cappuccino	3.5

all of the above available in decaf

TEA

all our specialist teas are provided by the rare tea company sourced directly from growers

rare earl grey	4
whole chamomile flowers	4
wok fired green leaf	4.5
wild rooibos	4.5
single estate english breakfast	4.5

An optional £1 will be added to your bill.

This is donated to Switchback, an intensive rehabilitation charity for young offenders.

Your £1 does not accrue service charge.

Please ask staff for more information about the charity.