







EMBER YARD

COCKTAILS



SIGNATURE

BERWICK BRAMBLE 	10
<i>blackberry infused gin, elderflower liqueur, apple & lemon juice</i>	
VINTAGE NEGRONI 	11
<i>tanqueray no.10, smoked campari, antica formula, grilled orange & smoked ice</i>	
EMBER & ASH 	10
<i>raisin infused rum, px sherry & chocolate bitters, smoke</i>	
THYME HEALS ALL 	12
<i>crocodile gin, lemon juice, galliano vanilla, egg white & thyme</i>	
IL PROFUMO DI MARIA 	11
<i>vodka, prosecco, violets, elderflower & cherry smoke</i>	
EMBER YARD CAVA COCKTAIL 	11
<i>brandy, grand marnier, cava & orange marmelade</i>	

CLASSIC

BELLINI 	9
<i>prosecco with seasonal purée</i>	
SPRITZ 	9
<i>aperol or campari with prosecco</i>	
AMARETTO SOUR 	10
<i>amaretto, lemon juice & egg whites</i>	
GIN-GIN MULE 	11
<i>tanqueray no.10 gin, ginger beer, mint & lime juice</i>	
COSMOPOLITAN 	10
<i>vodka, cointreau, cranberry & lime juice</i>	
ESPRESSO MARTINI 	10
<i>vodka, kalhua, espresso</i>	
CLASSIC MARTINI 	11
<i>choice of vodka or gin</i>	
A MOORISH GOES TO MANHATTAN 	10
<i>cinnamon & white raisin infused bourbon, antica formula & walnut bitters</i>	
CAIPIRINHA 	10
<i>cachaça, sugar & lime juice</i>	
OLD FASHIONED 	11
<i>woodford reserve, brown sugar & angostura bitters</i>	

NON-ALCOHOLIC COCKTAILS

PEAR & GINGER BELLINI 	6
<i>pear, orange & ginger marmelade, ginger & ginger ale</i>	
FRUIT & MINT MARTINI 	7.5
<i>seasonal fruit, seedlip non-alcoholic gin & mint</i>	

GIN

served with fever-tree tonic

ITALIAN

MALFY CON ARANCIA, BLOOD ORANGE GIN	9.5
<i>sicilian blood oranges, juniper & six botanicals</i>	
GIN DEL PROFESSORE MONSIEUR	11
<i>unfiltered, rich with classic notes of juniper & citrus</i>	
GIN DEL PROFESSORE CROCODILE	12
<i>old tom style gin, coriander, elderflower, jamaican pepper, vanilla and citrus</i>	

SPANISH

MASCARO GIN 9	9.5
<i>wild juniper, double distilled</i>	
GIN MARE	11
<i>arbequina olive, rosemary, thyme, basil & mandarin</i>	
SIDERIT	12
<i>raw marcona almonds, hibiscus & iris root</i>	

VERMOUTH

served with fever-tree soda

VERMOUTH BERTO BIANCO	8
<i>enveloping aromas of white flowers, vanilla, cinnamon and raisins</i>	
ANTICA FORMULA	7
<i>delicate nose of dried prunes, raisins, candied cherries, vanilla, spice & essence of orange</i>	
VERMOUTH DEL PROFESSORE, JERRY THOMAS PROJECT	7
<i>chamomile, old mahogany wood & lemon zest</i>	
VERMOUTH DEL PROFESSORE ROSSO, BORDIGA LIQUORI	8
<i>an old recipe from 1888, an exotic combination of spices</i>	
ITALICUS ROSOLIO DI BERGAMOTTO	8.5
<i>authentic italian bergamot, the drink of kings</i>	

SPARKLING & CHAMPAGNE

	GLASS 125ml	BOTTLE 750ml
CAVA BRUT, MAS MACIÀ (XAREL-LO, MACABEO, PARELLADA) PENEDES NV <i>ABV 12%</i> <i>honeyed, rich but fresh. champagne method</i>	8	36
PROSECCO, BREGANZE (GLERA) VENETO NV <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 CLIQUOT YELLOW LABEL (PINOT NOIR, MEUNIER, CHARDONNAY) CHAMPAGNE NV <i>bold, unique complexity & freshness</i>	14	78
RUIART ROSE (PINOT NOIR, CHARDONNAY) CHAMPAGNE NV <i>broses & pomegranate notes trapped in a voluptuous body</i>		92
CÀ DEL BOSCO, CUVEE PRESTIGE (PINOT NOIR, CHARDONNAY) LOMBARDY NV <i>a beautiful structure. bready nose</i>		94

S H E R R Y

FINO, FERNANDO DE CASTILLA (PALOMINO) JEREZ NV <i>(125ml)</i> <i>green apple & salty notes. toasted almonds & chamomile</i>		8.5
LA GITANA, MANZANILLA (PALOMINO) SANLUCAR NV <i>(125ml)</i> <i>easy drinking, light & dry</i>		7.75
AMONTILLADO NAPOLEON, BODEGAS HIDALGO (PALOMINO) JEREZ NV <i>(75ml)</i> <i>medium dry, smooth with subdued salinity & acidity. nutty notes & caramel flavours</i>		6
SECO OLOROSO FARAON, FERNANDO DE CASTILLA (PALOMINO) JEREZ NV <i>(75ml)</i> <i>dried fruit flavours, toffee & caramel. dry yet rich</i>		9.25

R O S E

	175ml	500ml	750ml
CHIARETTO LECCIO, IL CASCINONE (PINOT NERO, BARBERA) PIEDMONT 2018 <i>cherry, raspberry & gentle floral notes, refreshing with texture & minerality</i>	8	20	30
PASION DE BOBAL, BODEGA SIERRA NORTE (BOBAL) UTIEL REQUENA 2018 <i>provençal style with red berries and a creamy finish, vegan</i>			38
ROSA DEI FRATI, CA DEI FRATI (GROPPELLO, MARZEMINO, SANGIOVESE, BARBERA) LOMBARDY 2017 <i>fresh & graceful rose with hints of summer pudding and strawberries</i>	15	37	55

WHITE

LIGHT

 175ml  500ml  750ml

CA' DI PONTI, ADRIA VINI (GRILLO) SICILY 2018 <i>honeyed, floral & spiced, sun dried citrus with a creamy texture</i>	6	16	24
COLLE DEI TIGLI, LENOTTI (CORTESE/GARGANEGA) VENETO 2017 <i>gavi meets soave mouthwatering flavours of peach & apple</i>			30
CALDORA, FARNESE (TREBBIANO) ABRUZZO 2017 <i>loquat & peach, floral with white flower scent</i>	8	21	31
DUQUESA DA VALLADOLID, LUISA FREIRE (VERDEJO) RUEDA 2018 <i>citrus blossom & pineapple, crisp acidity</i>	9	22	33
PIPOLI, VIGNETI DEL VULTURE (GRECO/FIANO) BASILICATA 2018 <i>white flower, peach, tropical fruit, intense citrus finish</i>			38
TXAKOLI DI GETARIA, AMEZTOI (HONDARRABI) BASQUE COUNTRY 2018 <i>natural sparkle with intense green fruit aroma</i>			39
FONTANINO, AZIENDA AGRICOLA IL CASCINONE (RIESLING) PIEDMONT 2016 <i>lime and lemongrass on the nose, citrus and stonefruit characteristics. vegan</i>	9	22	33

MEDIUM

IL BADALISC, ADRIA VINI (PINOT GRIGIO) VENETO 2018 <i>honey & peach aromas, orchard fruit spice & fresh acidity</i>	7	18	27
CANTINA DI MONTEFORTE, SOAVE CLASSICO (GARGANEGA) VENETO 2017 <i>white fruit, almond blossom, waxy & complex palate with citrus finish</i>			33
VETIVER, BODEGAS ONTANON (VIURA) RIOJA 2017 <i>unoaked lively citrus & apple skin, ripe peach & apricot balanced by crisp acidity</i>	9	24	36
TRAGOLARGO, BODEGAS VINESSENS (MOSCATEL DE ALEJANDRÍA/MERSEGUERA) VALENCIA 2018 <i>orange wine, stone fruit & elderflower notes. vegan</i>			39
BOTTEGA VINAI, CAVIT (SAUVIGNON BLANC) TRENTINO 2018 <i>rose pettal, ginger, citrus peel & honeysuckle, exotic fruits with plenty of citrus to balance</i>	10	25	37

WHITE

MEDIUM

 175ml  500ml  750ml

TERRAS GAUDA, ABADIA SAN CAMPIO (ALBARIÑO) RIAS BAIXAS 2018 <i>bright & clear with aromas of citrus fruits, ripe apple, pear and banana</i>	12	32	48
FONDO FILARA, CANTINE NICOSIA (CARRICANTE, CATARRATTO), SICILY 2017 <i>intense aromas of pear & white flower. layers of complexity & mineral character from the volcanic soil, organic</i>	12.5	35	49
ONTAÑON, BODEGA ONTAÑON (TEMPRANILLO BLANCO) RIOJA 2018 <i>intense tropical fruit aromas, texture and minerality with ripe stone fruits & orange blossom</i>			40

FULL

VADIAPERTI, CANTINA VADIAPERTI (GRECO DI TUFO) CAMPANIA 2017 <i>hints of volcanic smokiness from the nearby vesuvius, golden apple, almond</i>			50
CANTINE CARPENTIERE (UVA DI TROIA) PUGLIA 2018 <i>stone fruit, honey, soft minerality, organic</i>	10	27	40
VALENCISO, COMPAÑIA BODEGUERA DE VALENCISO (VIURA, GARNACHA BLANCA) RIOJA 2016 <i>lemon & gentle smoky notes, intense with nuts & stone fruits</i>			52
CANTINA DI LENARDO (CHARDONNAY) VENETO 2018 <i>minerality on the palate balanced by stone fruit & lime, a long, elegant & crisp finish</i>	11	28	42
GEWURZTRAMINER, BOTTEGA VINAI (GEWURZTRAMINER)TRENTINO 2018 <i>rose petal & citrus peel, a classic gewurztraminer</i>			44
TOH, CANTINA DI LENARDO (FRIULANO) FRIULI VENEZIA GIULIA 2018 <i>soft, juicy & round, bitter almonds</i>	12	30	45
VENTIDUE, VILLA RAIANO (FIANO DI AVELLINO) CAMPANIA 2015 <i>complex, lightly spicy, citrus & pear aromas</i>			59

RED

LIGHT



FAUNO MURVIEDROS (GARNACHA/SHIRAZ/MONASTRELL) VALENCIA 2017 <i>bright nose with plums & blackberries, ripe black fruit, supple tannins & fresh, juicy acidity</i>	6	16	24
HONORO VERA, BODEGAS JUAN GIL (MONASTRELL) JUMILLA 2017 <i>raspberry, strawberry & earthy finish</i>	7	18	27
NICOSIA (FRAPPATO) SICILY 2017 <i>raspberry & wild berry, floral scents & hits of aromatic herbs</i>			38
BOTTEGA VINAI (PINOT NERO) TRENTO 2016 <i>juicy red berries & cherries with delicate tannins</i>			44
TORRE DEL FALASCO, CANTINA VALPANTENA (CORVINA) VENETO 2018 <i>fresh wild berries & youthful palate, a classic young valpolicella</i>	7	19	28
LA BRUJA DE ROZAS, COMANDO G (GARNACHA) MADRID 2017 <i>delicate wild berries & liquorice aromas blended harmonically with a subtle hint of smoke</i>			55

MEDIUM

BRINDISI RISERVA, SAMPIETRANA (NEGROAMARO/MONTEPULCIANO) PUGLIA 2016 <i>red fruit, balsamic & tobacco, black pepper with bramble fruits, spice & oak</i>	9	23	35
RUSSOLO COLLEZIONE (REFOSCO) FRIULI 2015 <i>full of ripe black plums, cherry, grippy yet supple, notes of pepper & fresh ground coffee</i>			45
VIÑAS ELÍAS MORA, SEMI CRIANZA, BODEGAS ELIAS MORA (TINTA DE TORO) TORO 2016 <i>firm yet elegant. fruity, juicy, young wine with a touch of wood</i>			43
MONFERRATO ROSSO, MARCHESI DI GRÉSY (MERLOT) PIEDMONT 2011 <i>aromatic, spicy, mature forest fruits, ripe plum & damson, velvety & sumptuous</i>			46
PINNA FIDELIS ISMAEL ARROYO (TEMPRANILLO) RIBERA DEL DUERO 2018 <i>intense ruby colour, violet notes, lightly tannic with rich & persistent aroma</i>	10	26	39

RED

MEDIUM



LE CORTI CHIANTI CLASSICO, SAN CASCIANO DI VAL DI PESA (SANGIOVESE) TUSCANY 2016 <i>red currant & raspberry jam, undertone of spice, pepper, leather & walnut. vegan</i>	51
VIÑA CUBILLO CRIANZA, LÓPEZ DE HEREDIA (TEMPRANILLO/GARNACHA/MAZUELO/GRACIANO) RIOJA 2009 <i>elegant & quirky with aroma of licorice, bramble fruit & spice. smooth, persistent finish</i>	60

FULL

NESSJE, AA DOSSI RETICI (NEBIOLO) LOMBARDY 2012 <i>young nebiolo with red fruits & delicate finish</i>	56
RIOJA RESERVA, COTO DE IMAZ (TEMPRANILLO) RIOJA 2014 <i>red fruits with a hint of smoke & vanilla</i>	12 32 48
L'EXPRESSIONIÓ DEL PRIORAT, MAS LA MOLA (GARNACHA NEGRA/ CARIGNAN) PRIORAT 2017 <i>black cherry, herbs & spices, smooth tender tannins</i>	58
GRAN PASSIONE ROSSO (MERLOT/CORVINA) VENETO 2017 <i>sweet ripe dark cherry, plum, vanilla & christmas spice</i>	11 28 42
TABERNER, HUERTA DE ALBALA (SYRAH) ANDALUCIA 2014 <i>fruit driven syrah with sweet berried fruits & silky lush texture</i>	69
AMARONE DELLA VALPOLICELLA, TERRE DI PIETRA (TEROLDEGO/CORVINA/RONDINELLA/CROATINA) VENETO 2011 <i>generous aromas & complexity of vanilla, oak, fig & blackcurrant</i>	85

CELLAR COLLECTION

BAROLO VIGNA CROERA DI LA MORRA (NEBBIOLO) PIEDMONTE 2004 <i>white chocolate & mocha, cherries & plums with silky tannins & notes of leather & herbs</i>	240
CIRSION, BODEGAS RODA (TEMPRANILLO) RIOJA 2005 <i>great presence of small black fruits with great freshness, butterscotch. level of incredible silkiness and a fruit complexity out of the ordinary with endless finish & fine tannins</i>	350

DESSERT WINE

DESSERT WINE

50ml

- DONNAFUGATA, KABIR
(MOSCATO DI PANTELLERIA) SICILY 2016
*intense lemon curd, marmalade & citrus peel nose,
ripe apricots & honey* **6.75**
- RECIOTO DELLA VALPOLICELLA, ALLEGRINI
(CORVINA/ROND) VENETO 2011
dark cherries, floral notes & pepper **9.5**
- SCHWEIZER, FRANZ HAAS
(MOSCATO ROSA) ALTO ADIGE 2016
roses, cloves & cinnamon. a touch of orange peel **10**

SWEET SHERRY & PORT

SWEET SHERRY

50ml

- CESAR FLORIDO, JÉREZ-XÉREZ-SHERRY
(MOSCATEL DORADO) ANDALUCÍA NV
late harvest muscatel. bright, fresh & honeyed **4.5**
- TRIANA, BODEGAS HIDALGO
(PEDRO XIMENEZ), JEREZ NV
coffee, chocolate & raisin. incredibly luscious **4.75**

PORT

100ml

- SMITH WOODHOUSE, 10-YEAR-OLD (PORTO) DOURO NV
nuts & crystallized dried fruits. smooth & mellow **9**

GRAPPA

	25ml
ACQUAVITE, DI ALBICOCCHE DOLOMITI, APRICOTS, ALTO ADIGE NV <i>intense sweet flavour reminiscent of muscat brandy, light notes of almond</i>	7.5
GRAPPA DI ROSSO FAYE, POJER SANDRI, TRENTINO NV <i>intense aroma of pepper and red currants, showing hints of spice and 'fire'</i>	8.5
GRAPPA STRAVECCHIA, SAN LEONARDO, TRENTINO NV <i>elegant, notes of linseed oil, walnut, sultana & wild herbs, aged for 5 years in french oak</i>	9.75

BRANDY, ARMAGNAC & COGNAC

OSBORNE VETERANO DE JEREZ, <i>brandy, spain</i>	7.25
GRAN DUQUE D'ALBA DE JEREZ, <i>10 year old, brandy, spain</i>	12.5
VILLA ZARRI, 10 YEAR OLD, <i>brandy, italy</i>	12.5
CARDENAL MENDOZA SOLERA GRAN RESERVA, <i>15 year old, brandy, spain</i>	13
MARCEL TRÉPOUT, <i>1985, armagnac, france</i>	17
HENNESSY XO, <i>cognac, france</i>	24

BEER & CIDER

	330ml
DAMM COMPLOT IPA <i>mediterranean IPA with notes of fresh ripe fruit & tropical citrus</i>	6.5
INEDIT DAMM <i>high intensity & aromatic complexity, created to accompany food</i>	6
ERMES, ITALIAN PILSNER <i>celebration of simplicity, grassy & floral aromas, saaz hops</i>	6
ORA PANARO, WEST COAST PALE <i>aromatic hop notes, smooth malt base, pine, refreshing bitter finish</i>	6
ORA LIMONCELLO <i>creamy sorrento limoncello flavoured beer</i>	6.5
KUPELA BASQUE SPARKLING CIDER <i>a modern take on the traditional ciders of the Basque region</i>	5.5
PERONI RED LABEL <i>darker & more malty lager</i>	4.75
MENABREA <i>Italian lager aged for 30 days for a superior flavour</i>	5
PERONI LIBERA <i>malty, fruity alcohol free larger from italy, 0.0 abv</i>	4

SPIRITS

All 50ml

WHISKY & BOURBON

JAMESON, <i>smooth 4 year aged, tripple distilled, dublin</i>	7
LAPHROAIG, <i>10 years old cask strength, islay</i>	9.5
WOODFORD RESERVE BOURBON, <i>kentucky</i>	9.5
CHIVAS REGAL OLD, <i>blended scotch, speyside</i>	13
NIKKA, <i>from the barrel, blended whisky, japan</i>	17

RUM *served with franklin & sons*

APPLETON SIGNATURE	7.5
ABELHA SILVER CACHAÇA	8.5
RUMBULLION!	11
EL DORADO 12 YEARS	12

VODKA & GIN *served with franklin & sons*

TANQUERAY	7.25
HENDRICK'S	10.5
ABSOLUT	7.25
BELVEDERE	11
SEDERIT LACTEE	12

TEQUILA & MEZCAL

OCHO BLANCO	8
LOS DANZANTES JOVEN	10
TAPATIO ANEJO	13

LIQUEUR

LIMONCELLO DI AMALFI	7	QUAGLIA PINO MUGO DEL	7.5
FRANGELICO	7	PROFESSORE	
COINTREAU	7	AMARO DEL CAPO	7.5
KAHLUA	7	ST GERMAIN	8
DISARONNO	7.25	GRAND MARNIER	8
MARACHINO	7.25	ANÍS DEL MONO	8
QUAGLIA BERGAMOTTO	7.5		

S O F T S

KINGSDOWN MINERAL STILL OR SPARKLING WATER	4
FEVER-TREE GINGER BEER	3.5
HOMEMADE LEMONADE	4.5
LONDON ESSENCE CO. RHUBARB & CARDAMON CRAFTED SODA	4.5
BIG TOM TOMATO JUICE <i>(250ml)</i>	3.5
FEVER-TREE MIXERS <i>(250ml various)</i>	3.5
PEPSI <i>(200ml bottle)</i>	3.5
DIET PEPSI <i>(200ml bottle)</i>	3.5

TEA & COFFEE

COFFEE

our coffee is locally sourced from liberty coffee, london

ESPRESSO / DOUBLE ESPRESSO	3 / 3.5
AMERICANO	3
FLAT WHITE	3.5
CAPPUCCINO	3.5
MACCHIATO/ DOUBLE MACCHIATO	3 / 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
SINGLE ESTATE ENGLISH BREAKFAST	4
WOK FIRED GREEN LEAF	4.5

HERBAL & CAFFEINE FREE

ENGLISH PEPPERMINT	4.5
WHOLE CHAMOMILE FLOWERS	4.5
LEMON VERBENA	4.5
WILD ROOIBOS	4.5
JASMINE SILVERTIP	5