SUZETTE

DRINKS MENU

WINES ON REVERSE

COCKTAILS

Old Fashioned £10
Whiskey, sugar, Angostura bitters

Aperol Spritz £10
Aperol, Prosecco, soda water

Hugo £11
Fair Elderflower, Prosecco, soda water, lime

Negroni £11
Fair Juniper Gin, Sweet Vermouth, Campari

Espresso Martini £12
Fair Quinoa Vodka, Fair Café, espresso, sugar

Gin & Tonic £9/£12
Fair Juniper Gin, London Essence Tonic

BEERS

Kronenbourg 1664 £7.2/£3.6
Pint/Half Pint

Vedett IPA £6.7

Sassy French Organic Apple Cider £7

Sassy French Organic Rose Cider £7

Lucky Saint Unfiltered Lager £6

SOFT DRINKS

Folkington's juice	£2.5
Coca Cola	£3
Coca Cola Zero	£3
Lemonade	£3
Dalston's Sparkling	£3
Genie Kombucha	£3
Orangina	£3
Saicho Sparkling Tea	£6.5
Still/Sparkling water	£2

SPARKLING

125ml/Bottle

NV Crémant De Loire £11/£40
Langlois Château
Loire Valley, France

½ Bottle/Bottle

Ayala Champagne, Mentzendorff £42/£66
Champagne, France

Bottle

Ruinart Champagne £78
France

HAPPY HOUR

Monday - Friday | 5pm - 7pm

Pair of spritz £16
House lager £5
House wine £6

Sparkling served at 125ml, unless stated otherwise.
All wines served by the bottle, unless stated otherwise. (Wines at 125ml on request).

v: vegetarian vg: vegan. gf: gluten-free
For any dietary requirements please ask your server.

SUZETTE

WINE - ROSÉ

175ml/Bottle

Gris Marin Rosé £8/£32
Gris de Gris, AOP
Sable de Camargue, France

Prestige Rosé £11.5/£46
Château Minuty, Provence, France
175ml/Bottle

WINE - WHITE

175ml/Bottle

Cave de l'Ormarine £8/£32
Picpoul de Pinet Sélection
Languedoc, France

Cave de Labastide £35
'Les Bardets' Blanc
Gaillac, France

Salamandre Orange £36
Wine VDF, Château Saint-Cyrgues
Languedoc, France

Lo Petit Fantet £37
d'Hippolyte Blanc
Languedoc-Roussillon

Sancerre Blanc, £12/£46
Domaine du Pre Semele
Loire Valley, France

WINE - RED

175ml/Bottle

Côtes du Rhône, £8/£32
Boutinot
Rhône Valley, France
175ml/Bottle

Mas Montel, La Petite £34
Syrah, Pays d'Oc
Languedoc-Roussillon, France

Alo Jais Noir Carignan £34
IGP Côtes Catalanes
Languedoc-Roussillon, France

Estezargues Cuvée £34
des Galets, France
Coteaux du Pont du Gard, *Rhône, France*

Domaine de £35
Vigneaux, Syrah
Terre Natale
Ardèche, France

Cave de Turckheim £11/£42
Pinot Noir, AOP
Alsace, France

Château de Coulaine £44
La Diablesse Rouge,
AOP Chinon
Loire Valley, France

Château Lalande, £59
St Julien
Bordeaux, France

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SUZETTE

GARDEN WINTER DRINKS

Loaded Hot Chocolate

Choose your favourite flavour, with the option of adding a spirit

Syrups

Mint
Orange
Hazelnut
Cinnamon

+£0.50 ea



Spirits

Baileys
Amaretto
Cointreau
Creme de Menthe

+£4.00 ea

Espresso Martini

Mocha Martini

Vodka, creme de cacao, coffee liqueur, Baileys, espresso

£14.00

Flat White Martini

Vodka, Baileys, coffee liqueur, espresso

£14.00

Praline Martini

Vodka, espresso, coffee liqueur, hazelnut syrup

£14.00

Winter Spice Martini

Vodka, Baileys, espresso, coffee liqueur, cinnamon & vanilla syrup

£14.00

MULLED WINE ON REVERSE

For any dietary requirements, please ask a member of the team.

SUZETTE

GARDEN WINTER DRINKS

Homemade Mulled Wine

Warm red wine with seasonal spices, oranges & a hint of citrus

£7.50

Add

Amaretto

Cointreau

Havana Spiced Rum

+£4.00 ea



For any dietary requirements, please ask a member of the team.