



SAINT PAULS HOUSE  
*drinks menu*



## MONDAY-FRIDAY

### Prix Fixe Evenings | 5-9pm

2 courses for £22.50pp - please see today's menu. With a choice of drink; selected draught, 0% bottled beer, soft drink of choice or 175ml house wine but...why not upgrade to the full bottle for £10 or add a dessert for £5pp!



## MONDAY-THURSDAY

### Cocktail Club | 4pm -9pm

Upgrade your evening with 2 cocktails for £15, same 2, look for the \* on the menu.



## FRIDAY

### Fizz Friday | 4-9pm

Get the weekend started by popping a cork or two with prosecco bottles for £20.



## SATURDAY *Let's brunch!*

### Bottomless Brunch | Sitings at Noon, 2pm & 4pm

Join us for 2 hours of endless bubbles & cocktails accompanied by 2 courses of brunch favourites. £35 per person, booking advised.



## SUNDAY *bottomless...again...yes!*

### Bottomless Wine & a Roast

Imagine enjoying a gorgeous roast dinner with all of the trimmings, but your wine glass is never empty! £35 for 2 courses, £40 for 3. Drinks include red or white wine, prosecco, mimosa & Bloody Mary. **Cheers!**



## WFH = WORK FROM HERE!

Enjoy a hot drink, fresh juice & a fresh daily pastry for only £6. **Feeling hungry?** Swap your pastry for a bacon, sausage or veggie sausage roll for only £9.

**Starving?** Swap for a Full English, Veggie or Vegan breakfast for £12! **Need a bigger space?** Let's talk about our Private Dining Room and Terrace options!

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## BAR SNACKS

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<b>MIXED HOUSE NUTS</b>	<b>4</b>
<b>MIXED OLIVES</b>	<b>4</b>
<b>FRENCH FRIES (gf) (ve)</b>	<b>4.5</b>
<b>CHUNKY SKIN ON CHIPS (gf) (ve)</b>	<b>4.5</b>
<b>PARMESAN &amp; TRUFFLE CHIPS (gf) (v)</b>	<b>5</b>
<b>BUFFALO CHICKEN WINGS</b>	<b>7/13</b>
with garlic & herb sour cream and <b>your choice of sauce:</b> salt & pepper <b>(ve) (gf)</b> , sriracha sauce <b>(ve) (gf)</b> or honeyed BBQ <b>(gf)</b>	
<b>CAMEMBERT PLATTER</b>	<b>16</b>
baked Camembert served with warmed bread and onion chutney, topped with garlic and rosemary <b>(gf*) (v)</b>	
<b>PLOUGHMAN'S PLATTER</b>	<b>16</b>
warm scotch egg, pork pie, ham, mature cheddar, blue stilton, celery sticks, apple slices and Branston pickle, warm toasted sourdough	

Please always inform your server of any allergies or intolerance before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens on request, however we are unable to provide the information on other allergens. A discretionary optional service charge of 10% will be added to your bill. All above prices are inclusive of VAT **(v)**: vegetarian **(ve)**: vegan **(gf)**: gluten free **(\*)**: option available.

## CLASSIC COCKTAILS

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<b>COSMOPOLITAN*</b>	<b>8.95</b>
Skyy vodka, Cointreau, cranberry juice & lime juice	
<b>DAIQUIRI</b>	<b>8.75</b>
Bacardi, lime juice & gomme	
<b>MOJITO*</b>	<b>8.95</b>
Bacardi, lime juice, gomme & soda	
<b>PIÑA COLADA</b>	<b>8.75</b>
Bacardi, pineapple juice, coconut cream & lime juice	
<b>MARGARITA</b>	<b>9.5</b>
AquaRiva Reposado, lime juice, Cointreau & agave syrup	
<b>BRAMBLE</b>	<b>8.75</b>
Bombay Sapphire gin, lemon juice, gomme & Crème de Mûre	
<b>ESPRESSO MARTINI*</b>	<b>10</b>
Skyy vodka, Kahlua, espresso coffee & gomme	
<b>PORNSTAR MARTINI*</b>	<b>10</b>
Stoli Vanilla vodka, Passoa, pineapple juice, passionfruit purée, passionfruit syrup & vanilla syrup	
<b>WHISKEY SOUR</b>	<b>10.75</b>
Maker's Mark whisky, lemon juice, gomme & foam	
<b>AMARETTO SOUR</b>	<b>8.75</b>
Disaronno, lemon juice, gomme & foam	
<b>LONG ISLAND ICE TEA</b>	<b>9.5</b>
Skyy vodka, Bacardi, Tanqueray, AquaRiva Blanca, Cointreau, lemon juice & coke	
<b>MAI TAI</b>	<b>9.5</b>
Appleton Estate rum, Havana 7, Dry Curaçao, lime juice & orgeat	
<b>FRENCH MARTINI*</b>	<b>9.95</b>
Stoli Vanilla vodka, Chambord & pineapple juice	
<b>CAIPRINHA</b>	<b>8.95</b>
Cachaça, gomme & lime wedges	
<b>BLOODY MARY</b>	<b>8.95</b>
Skyy vodka, tomato juice, lemon juice, Worcestershire sauce, tobasco, celery bitters, salt & pepper	
<b>DARK 'N' STORMY</b>	<b>9.95</b>
Goslings rum, lime juice, gomme, angostura bitters & ginger beer	
<b>OLD FASHIONED</b>	<b>9.5</b>
Maker's Mark whisky, demerara syrup, angostura bitters & orange bitters	
<b>NEGRONI</b>	<b>9.95</b>
Bombay Sapphire gin, Campari & Antica Formula	

## CLASSIC COCKTAILS

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<b>MANHATTAN</b>	10.5
Rye whiskey, vermouth & angostura bitters	
<b>GIN MARTINI</b>	8.95
Bombay Sapphire gin, vermouth & optional olive brine	
<b>VODKA MARTINI</b>	10.95
Belvedere vodka, vermouth & optional olive brine	
<b>APEROL SPRITZ</b>	8.95
Aperol, prosecco & soda	
<b>BELLINI</b>	8.5
white peach purée, prosecco & soda	
<b>FRENCH 75</b>	9.95
Bombay Sapphire gin, lemon juice, gomme & prosecco	
<b>KIR ROYALE</b>	12.5
Crème de Cassis & champagne	
<b>CLASSIC CHAMPAGNE</b>	12.5
Cognac, brown sugar, angostura bitters & champagne	

## HOUSE COCKTAILS

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<b>RHYTHM</b>	10
Bacardi Spiced rum, Crème de Mûre, pineapple juice, lime juice, orgeat & cherry purée	
<b>BLUEBERRY PISCO</b>	10
Pisco Reservado, lime juice, blueberry syrup, angostura bitters & foam	
<b>SMITH &amp; PEPPER</b>	10
Bombay Sapphire gin, pink grapefruit juice, elderflower syrup, basil leaves & jalapeños	
<b>SAINT PAUL'S SLING</b>	10
Olmeca tequila, cherry brandy, orange juice, lime juice & agave syrup	
<b>40 ESTATE</b>	10
Appleton Estate, Chambord, cranberry juice, orange juice, lime juice & vanilla syrup	
<b>VANILLA FIZZ</b>	10
Skyy Vanilla vodka, cointreau, cranberry juice, pomegranate molasses, cranberry bitters & prosecco	
<b>VELVET ALEXANDER</b>	9
Cognac, cocoa liquor, Kahlua, half and half & chocolate bitters	

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## NON-ALCOHOLIC COCKTAILS

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<b>EMERALD</b>	5
orange juice, lime juice, passionfruit purée, rose syrup & Blue Curaçao	
<b>SUNSET</b>	5
apple juice, lemon juice, raspberry syrup & grenadine	
<b>PUMPKIN LEMONADE</b>	5
Seedlip Spiced, lemon juice, pumpkin syrup & lemonade	

## GIN GOBLETS

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<b>WHITLEY NEIL RASPBERRY</b>	12
elderflower tonic, raspberries & lemon	
<b>HENDRICKS</b>	11
cucumber tonic & fresh cucumber	
<b>OPHIR</b>	11
ginger ale & orange slice	
<b>ROKU</b>	11
aromatic tonic & fresh ginger	
<b>CHASE SLOE &amp; MULBERRY</b>	10
bitter lemon tonic, fresh mint & lemon	
<b>COTSWOLDS</b>	13
Fever-Tree Indian tonic & fresh grapefruit	
<b>NORDES</b>	12
Mediterranean tonic, mint & fresh blueberries	

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## OFF THE MENU *no problem!*

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Many of our house cocktails are created by our incredibly talented bartenders on site. If you don't see a cocktail you fancy, please ask a member of the team and they will be happy to create something you do want.

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## SPIRITS

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		25ml	50ml
<b>Gin</b>	BOMBAY SAPPHIRE	5	10
	BROCKMANS	5.5	11
	CHASE PINK GRAPEFRUIT	5.5	11
	GIN MARE	5	10
	HENDRICKS	5	10
	MONKEY 47	5.6	11.2
	OPHIR	5	10
	ROKU	5	10
	TANQUERAY	4.5	9
	TANQUERAY SEVILLE	5	10
	EDINBURGH GIN <i>raspberry or rhubarb &amp; ginger</i>	5	10
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<b>Vodka</b>	BELVEDERE	6.5	13
	CHASE	5.5	11
	CRYSTAL HEAD	5.75	11.5
	GREY GOOSE	5.5	11
	KETTLE ONE	5	10
	SKYY	3.75	7.5
	STOLI VANILLA	4.5	9
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<b>Rum</b>	BACARDI	4.5	9
	BACARDI SPICED	4.5	9
	HAVANNA 3Y	5	10
	HAVANNA 7Y	6	12
	KRAKEN	5	10
	MALIBU	4	8
	SAILER JERRY	4.5	9
	WRAY & NEPHEW	4.5	9

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## SPIRITS

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		25ml	50ml
<b>Whiskey</b>	AUCHENTOSHAN	6.5	13
	BUFFALO TRACE	5.75	11.5
	GLENMORANGIE	5.5	11
	J WALKER BLACK	4.5	9
	JACK DANIELS	5	10
	JAMESON	4.5	13
	LAPHROIG 10YR	5.5	11
	MAKERS MARK	4.5	9
	MONKEY SHOULDER	4.5	9
	NIKKA FROM THE BARREL	6	12
WOODFORD	5	10	

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		25ml	50ml
<b>Brandy</b>	COURVOISIER VS	5	11
	HENNESSEY	4.5	9
	HENNESSEY PARADISE	45.95	91.9

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		25ml	50ml
<b>Tequila</b>	AQUA RIVA REPOSADO	4.5	9
	AQUA RIVA BLANCO	5	10
	PATRON SILVER	6	12
	PATRON ANEJO	5.5	11

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<b>Shots</b>	JÄGERBOMB	5	
	SKITTLEBOMB	5	
	BABY GUINNESS	4.25	
	B52	5	
	LUXARDO LIMMONCELO	5	
	LUXARDO SAMBUCA	3.95	

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## LIQUEURS

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	25ml	50ml
AMARETTO DISARONNO	4.5	9
APEROL	3.5	6.5
ARCHERS	3.25	6.5
BAILEYS	-	4.05
CHAMBORD	3.95	7.9
COCKBURNS PORT	-	3.95
COURVOSIER	5	10
GRAND MARNIER	4.5	9
JÄGERMEISTER	3.95	7.9
KAHLUA	3.95	7.9
MARTINI (ALL)	4.25	8.5
PERNOD	3.95	7.9
PIMMS NO.1	-	3.5

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## DRAUGHT BEER & CIDER

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	1/2	Pint
<b>AMSTEL</b> (4%)	<b>2.35</b>	<b>4.7</b>
<b>PURITY SESSION IPA</b> (4.5%)	<b>2.9</b>	<b>5.8</b>
<b>BIRRA MORETTI</b> (4.6%)	<b>2.7</b>	<b>5.4</b>
<b>CARLING</b> (4.1%)	<b>2.4</b>	<b>4.8</b>
<b>MADRI</b> (5%)	<b>2.7</b>	<b>5.4</b>
<b>PERONI</b> (5.1%)	<b>2.9</b>	<b>5.8</b>
<b>ASPALLS</b> (5.5%)	<b>2.6</b>	<b>5.2</b>
<b>INCHES</b> (4.5%)	<b>2.4</b>	<b>4.8</b>
<b>BEAVERTOWN GAMMA RAY</b> (5.4%)	<b>3.25</b>	<b>6.5</b>
<b>NECK OIL IPA</b> (4.3%)	<b>3.75</b>	<b>6.5</b>
<b>GUINNESS</b> (4.2%)	<b>2.65</b>	<b>5.3</b>

## CASK BEER

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	1/2	Pint
<b>PURITY MAD GOOSE</b> (4.2%)	<b>2.15</b>	<b>4.3</b>
<b>PURITY PURE GOLD</b> (3.8%)	<b>2.05</b>	<b>4.1</b>
<b>DOOMBAR CASK ALE</b> (4%)	<b>2.5</b>	<b>5</b>

## BOTTLED BEER & CIDER

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	Bottle
<b>BUDWEISER</b> (4.5%)	<b>4.8</b>
<b>BIG HUG IPA</b> (5.2%)	<b>6</b>
<b>CORONA</b> (4.5%)	<b>4.8</b>
<b>ESTRELLA DAMM</b> (5.4%)	<b>4.8</b>
<b>PERONI</b> (5.1%)	<b>5.1</b>
<b>PERONI - GLUTEN FREE</b> (5.1%)	<b>5.1</b>
<b>HEINEKEN 0.0</b> (0%)	<b>4</b>
<b>OLD MOUT</b> (4%)	<b>5.5</b>
strawberry & pomegranate, cherries & berries, pineapple & raspberry or kiwi & lime	

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## SOFT DRINKS

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	Can	Bottle	1/2	Pint
<b>COCA-COLA</b>	-	<b>2.5</b>	-	-
<b>DIET COCA-COLA</b>	-	<b>2.5</b>	-	-
<b>PEPSI</b>	-	-	<b>2.6</b>	<b>3.5</b>
<b>PEPSI MAX</b>	-	-	<b>2.6</b>	<b>3.5</b>
<b>LEMONADE</b>	-	-	<b>2.6</b>	<b>3.5</b>
<b>MINERAL WATER</b> still	-	<b>2.7</b>	-	-
<b>MINERAL WATER</b> sparkling	-	<b>3.95</b>	-	-
<b>JUICES</b> Orange, Pineapple, Cranberry or Apple	-	-	<b>2.5</b>	<b>3.5</b>
<b>FEVER-TREE TONICS</b>	-	<b>2.7</b>		
<b>J2O</b> Orange & Passionfruit or Apple & Mango	-	<b>3</b>	-	-
<b>CAWSTON PRESS</b> Rhubarb or Elderflower	<b>3</b>	-	-	-

## HOT DRINKS

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<b>AMERICANO</b>				<b>2.4</b>
<b>CAPPUCCINO</b>				<b>2.7</b>
<b>FLAT WHITE</b>				<b>2.7</b>
<b>LATTE</b>				<b>2.7</b>
<b>ESPRESSO</b>				<b>2/2.4</b>
<b>MOCHA</b>				<b>2.7</b>
<b>HOT CHOCOLATE</b>				<b>2.7</b>
<b>BREAKFAST TEA</b>				<b>2</b>
<b>POT OF TEA FOR TWO</b>				<b>3.5</b>
<b>FLAVOURED TEA</b> Peppermint, Earl Grey, Chamomile or Lemon & Ginger				<b>2.3</b>
+ syrup: caramel, vanilla, ginger bread & hazelnut				<b>.5</b>
+ dairy-free milk				<b>.5</b>

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## CHAMPAGNE & SPARKLING

125ml Btl

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<b>IL BACO DA SETA PROSECCO EXTRA DRY, ITALY</b>	<b>6</b>	<b>29</b>
fine bubbles & delicate, ripe fruity aromas		
<b>LOUIS DORNIER ET FILS BRUT, FRANCE</b>	<b>12.5</b>	<b>50</b>
A light, fresh, vigorously youthful champagne with a fine, elegant, slightly lemony nose, lively mousse & long, crisp palate		
<b>LAURENT-PERRIER LA CUVÉE BRUT, FRANCE</b>	-	<b>70</b>
dry & lemony with a crisp, biscuity finish. From the three classic grape varieties, Chardonnay, Pinot Noir & Pinot Meunier		
<b>LAURENT-PERRIER LA CUVÉE ROSÉ BRUT, FRANCE</b>	-	<b>90</b>
the briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness		

## ROSÉ WINE

125ml 175ml 250ml Bottle

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<b>MARCHESI ERVANI PINOT GRIGIO ROSATO PAVIA, ITALY</b>	<b>3.7</b>	<b>5.25</b>	<b>7.35</b>	<b>20</b>
pinkie colour with capper highlights and a bouquet of wild flowers and vanilla. Delicate strawberry fruit				
<b>LAVENDER HILL WHITE ZINFANDEL CALIFORNIA, USA</b>	<b>3.8</b>	<b>5.5</b>	<b>7.7</b>	<b>21</b>
dark Medium dry, watermelon, strawberry & redcurrant fruit				

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## WHITE WINE

125ml 175ml 250ml Bottle

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### Very Dry Delicate, Light Wines

<b>SOLSTICE PINOT GRIGIO DELLE VENEZIE, ITALY</b> fresh, crisp with subtle notes of citrus and pear	3.7	5.25	7.35	21
<b>CHABLIS, LES SARMENTS, VIGNERONS DE CHABLIS, FRANCE</b> citrus and a touch of stone fruit: fresh with mineral note	-	-	-	41

### Dry, Herbaceous Or Aromatic Whites

<b>CASA VISTA SAUVIGNON BLANC CENTRAL VALLEY, CHILE</b> delicious grapefruit and tropical fruit flavours: the finish is crisp & fresh	4.2	5.95	8.35	23
<b>PICPOUL DE PINET, RESERVE MIROU, FRANCE</b> citrusy southern French white made from picpoul grape	-	-	-	25
<b>VIDAL SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND</b> classically crisp and herbaceously intense with great complexity, passion fruit & melon flavours	5.25	7.5	9.9	29.5
<b>PULPO, ALBARINO RIAS BAIXAS PAGOS DEL REY, SPAIN</b> aromas of white flowers, hints of peach and apricot lead at to a fresh, fruit palate with almost saline	-	-	-	31

### Juicy, Fruit Driven Ripe Whites

<b>CASA ALBALI VERDEJO- SAUVIGNON BLANC, VALDEPENA, SPAIN</b> a refreshing aromatic wine: shows notes of apple & tropical fruit	-	-	-	20
<b>GRANFORT CHARDONNAY PAYS D'OC, FRANCE</b> soft, green apple-scented unoaked chardonnay with a refreshing finish	3.6	5.5	7.7	21
<b>FLAGSTONE TRIBUTARY CHENIN BLANC, FRANCE</b> enticing aromas of layered tropical and stone fruit, with a hint of spice	-	-	-	26
<b>PINOT GRIS ALSACE TRADITION ORGANIC, EMILIE BEYER, FRANCE</b> shows smoky notes and aromas of yellow fruit, such as peach and apricot, alongside a hint of bergamot	-	-	-	36

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## RED WINE

125ml 175ml 250ml Bottle

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### Light, Simple Delicate Reds

<b>CASA ALBALI TEMPRANILLO-SHIRAZ, VALDEPEÑAS, SPAIN</b> plenty of ripe cherry & plum fruit flavours, smooth finish	-	-	-	<b>20</b>
<b>TENUTE PICCINI 'POGGIO CHETO' CHIANTI CLASSICO, ITALY</b> dark brilliant ruby, wonderfully refined nose, full of ripe plum & cherry aromas	-	-	-	<b>28</b>

### Juicy, Medium Bodied, Fruit Led Reds

<b>TEKENA MERLOT, CENTRAL VALLEY, CHILE</b> fruit-driven, raspberry & blueberry fruit leading to a soft finish	<b>3.5</b>	<b>5.25</b>	<b>7.35</b>	<b>21</b>
<b>ÉLEVÉ PINOT NOIR, VIN DE FRANCE, FRANCE</b> from the foothills of the Pyrenees, soft, lightly oaked cherries & blueberries with a hint of spice	-	-	-	<b>26</b>
<b>VINA POMAL CENTENARIO RIOJA CRIANZA BODEGAS BILBAINAS, SPAIN</b> black fruit, liquorice and subtle mineral, cocoa and toasty notes from barrel aging	-	-	-	<b>31</b>

### Spicy, Peppery, Warming Reds

<b>BERRI ESTATES SHIRAZ, SOUTH EASTERN AUSTRALIA</b> medium-bodied & fruity with raspberry, cherry & plum, complemented by vanilla spices	<b>3.6</b>	<b>5.5</b>	<b>7.7</b>	<b>21</b>
<b>LUNARIS BY CALLIA MALBEC, ARGENTINA</b> enticing aromas of cherry, plum with a background of warming spice, with freshness to the finish	<b>4.55</b>	<b>6.45</b>	<b>9</b>	<b>25</b>
<b>ATAMISQUE SERBAL MALBEC TUPUNGATO, MENDOZA, ARGENTINA</b> aromas of red fruit and violet: wild raspberry and strawberry with splashes of plum and damson on the palate	-	-	-	<b>36</b>

### Oaked, Intense Concentrated Reds

<b>NEBERBURG THE MANOR CABERNET SAUVIGNON, SOUTH AFRICA</b> shows an abundance of ripe berry and dark chocolate aromas with nuances of oak spice	<b>4</b>	<b>5.95</b>	<b>8.35</b>	<b>23</b>
<b>CHATEAU LYONNAT LUSSAC SAINT EMILION, FRANCE</b> St. Emilion terrain, Full of soft plums and brambly cassis flavours	-	-	-	<b>41</b>

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