

ANISE BAR COCKTAILS

Devonshire Express	9.50
Bacardi Oro, Patron XO, a hint of cardamom, shot of espresso coffee & orange zest	
Lady Yang	9.50
Finlandia Vodka, lychee liqueur, fresh lemon & lychee juice, lavender essence	
Asian Sour Apple	10.50
Zubrowka vodka, apple sake, fresh lime & apple juice *contains egg white	
Spiced Plum Sakerini	10.50
Bombay Sapphire, plum wine, sake, galangal ginger served with lemon zest	
Citrus-berry	11.50
Finlandia Vodka, organic Limoncello, fresh raspberries, fresh lemons & vanilla sugar	

SPARKLING COCKTAILS

Cinnamon Bellini	11.00
Prosecco topped with cinnamon infused syrup	
Pomegranate Spritz	12.00
Prosecco, pomegranate juice, lemon juice, vanilla sugar	
Raspberry Fizz	13.50
Fresh raspberries and strawberries, topped with prosecco & served with hibiscus rim	
Le Fizz	17.00
Grey Goose vodka, St Germain liqueur, lime juice and top up with prosecco	

MOCKTAILS

Raspberry Cooler	5.75
Fresh raspberries, fresh lemon, vanilla sugar & lychee juice	
Nojito	5.75
Apple juice and soda water with fresh mint & lime	
Basil Lemonade	5.75
Fresh basil leaves, a hit of lime, fizzy lemonade and elderflower cordial	
Spiced Virgin Mary	5.75
Tomato juice spiked with our special blend of spices	
Peach & Chilli Iced Tea	5.75
Peach and guava juice, iced tea, a hint of chilli	

ANISE CREATIONS

Winter's Morning G&T	11.50
Bombay Sapphire gin, cucumber, elderflower liquor, tonic water, mint	

Starry Night G&T	13.00
Star of Bombay gin, cardamom, cinnamon, tonic water	
Pink Ink	11.50
Bacardi Carta Blanca, peach liqueur, guava juice, iced tea, spicy vanilla sugar, fresh lime juice shaken & served with an edible flower	
Singapore Sling	11.50
Bombay Sapphire, cherry liqueur, coriander, ginger, lime, pineapple juice, Triple sec, Benedictine, angostura bitters & hibiscus sugar	
Elderflower Mist	11.50
Stone giner wine, Dry Vermouth, St-Germain, basil leaves & fizzy lemonade	
How Sweet It Is	11.50
Finlandia vodka, Bombay Sapphire, Bacardi Carta Blanca, pomegranate juice, lime & spiced vanilla sugar	
Nashi Momo	11.50
Bacardi Oro, peach liqueur, coconut, fresh lime, guava juice & nashi pear	
Lychee Spritz	11.50
Organic Limoncello, lychee juice, sparkling prosecco, sprinkled with black pepper	
Chilli Black Mango	11.50
Whisky, fireball, mango juice, spicy vanilla sugar, topped with dried mango & a hint of black pepper	

SPARKLING & CHAMPAGNE

SPARKLING

	125ml Glass	750ml Bottle
Prosecco NV, Vaporetto, Italy	7.50	40.00
Belstar NV, Cuvee Rose Sparkling, Italy	8.00	43.00

Britagne Brut Reserve NV, Coates & Seely, England	75.00
Blanc de Blancs, Nyetimber, 2009, England	100.00

CHAMPAGNE

	125ml Glass	750ml Bottle
Brut Reserve NV, Palmer & Co, France	12.00	68.00
Rose NV, De Castellane France	13.00	70.00
Special Cuvee NV, Bollinger France		120.00
Cuvee Rose Brut NV, Laurent Perrier		170.00
Dom Perignon, 2006, France		300.00

MAGNUMS

CHAMPAGNE

	1500ml Bottle
Brut Premiere Cuvee, Bruno Paillard, NV, France	225.00
Cuvee Rose Brut NV, Laurent Perrier, France	400.00

WHITE

Chablis, Domaine Jean Defaix, Burgundy, 2015, France	125.00
Sancerre Les Grands Champs Domaine Fouassier, Loire, 2014, France	180.00

RED

Malbec Gran Reservado, Mendoza, 2016, Argentina, organic practice	125.00
Chateauneuf du Pape Rouge Domaine Grand Veneur, 2013, France, rhone	250.00

FINE WINES

WHITE WINE

	750ml Bottle
Pouilly-Fuissé, Château de Chaintré, Burgundy, 2014, France	81.00

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Meursault 'Les Santenots', Domaine Gantenay, Burgundy, 2014, France	145.00
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RED WINE

750ml
Bottle

Amarone della Valpolicella, Villa Belvedere, 2012, Veneto	95.00
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Gevrey-Chambertin, Jane Eye, Burgundy, 2013, France	155.00
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WINE BY THE GLASS

WHITE WINE

125ml Glass	175ml Glass	500ml Carafe	750ml Bottle
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Macabeo, Finca Valero, D.O. Carinena, 2016, Spain	4.80	6.00	17.00	24.50
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Trebbiano Chardonnay, Terre Forti, 2016 Emilia-Romagna, Italy	5.00	6.50	18.00	25.00
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Pinot Grigio della Venezie IGT , Conti di Reforte, 2016, Veneto, Italy, organic practice	6.00	8.00	22.50	34.00
Vinho Verde Branco, 2016, Conde Villar, Portugal <small>Low ABV</small>	6.50	8.50	24.00	35.00
Chenin Blanc, Stellenrust, Stellenbosch, 2017, South Africa	7.00	9.70	27.50	40.00
Sauvignon Blanc, Spy Valley, 2017, Marlborough New Zeland	8.70	12.00	34.00	50.00
Sancerre "Le Manoir", Andre Neveu, 2016, Loire, France	11.80	16.00	45.00	64.50
Petit Chablis AOC, Jean-Pierre Ellevin, France Burgundy, France 2015. Organic practice	12.50	16.50	46.00	66.00

ROSÉ WINE

	125ml Glass	175ml Glass	500ml Carafe	750ml Bottle
Cinault Grenache, 2017, La Picoutine, France	5.00	7.00	19.50	28.00

WINE BY THE GLASS

RED WINE

	125ml Glass	175ml Glass	500ml Carafe	750ml Bottle
Tempranillo/Merlot, Pez de Rio, D.O. Carinena, 2016, Spain	4.80	6.50	17.00	24.50
Shiraz, The Old Press, Riverland, 2017, Australia,	5.20	6.00	19.00	28.00
Gamay Rouge, Chateau de 5la Roche, Touraine, 2015, France. <small>Low ABV</small>	6.50	9.00	25.50	37.00
Reserva Merlot, Santa Rita Gran Hacienda, Central Valley, 2016, Chile	7.50	10.00	28.00	40.00
Pinot Noir "Family Vineyards", Miolo, Fronteira, 2015, Brazil	9.00	12.50	35.00	52.00
Malbec Reservado, Fabre Montmayou, Mendoza, 2014, Argentina,	10.00	13.50	38.00	54.00
Barolo, Angelo Veglio, Piedmont, 2013, Italy	13.00	19.00	50.00	75.00

WHITE WINE

750ml

Bottle

FRANCE

Vermentino Sauvignon Blanc, La Croix, Vin de Pays d'Oc, 2016	29.50
Grenache Blanc, Petit Papillon, Languedoc-Roussillon, 2016	30.00
Viognier, IGP Coteaux de Beziere, Languedoc, 2016, organic certified	38.00
Picpoul de Pinet, Mas Puech, Coteaux du Languedoc, 2016	39.00
Muscat Sec 'Terres Blanches' VdP d'Oc, Languedoc, 2016, organic certified	42.00
Côtes du Rhône Blanc AOC, Domaine Gigondan, Rhone, 2016, organic certified	49.00
Blanc "Centenaire", Domaine Lafage, Cotes du Roussillon, 2016	51.00
Sancerre "Le Manoir", Andre Neveu, Loire, 2016	64.50
Petit Chablis AOC, Jean-pierre Ellevin, Burgundy 2015, organic certified	66.00
Pouilly Fume "Les Berthiers", Claude Michot, Loire, 2016	69.00
Pouilly Fuisse, Domaine Trouillet, Burgundy, 2016, organic certified	82.00
Savigny-Les-Beaune Blanc, Domaine de Bellene, Burgundy, 2007	97.00
Meursault 1er Cru Poruzot, Domaine Vincent Latour, Burgundy, 2013, organic certified	125.00

ENGLAND

Bacchus "Foxhole Vineyard", Bolney Estate, West Sussex, 2016, Low ABV	68.00
Chardonnay/ Bacchus "Element 20", Litmus, Surrey, England, 2013	68.00

ITALY

Trebbiano Chardonnay, Terre Forti, Emilia-Romagna, 2016	25.00
Pinot Grigio della Venezie IGT, Conti di Reforte, Veneto, 2016	34.00
Ribolla Gialla, Bastianich Vigne Orsone, Friuli, 2015	60.00
Gewurztraminer, Alois Lageder, Alto Adige, 2016, organic certified	68.00

WHITE WINE

750ml Bottle

GERMANY AND AUSTRIA

Estate Riesling, Peth Wetz, Rheinhessen, Germany, 2016	41.00
Gruner-Veltliner "Weitgasse", Mantlerhof, Kremstal, Austria, 2016, organic certified	47.00
Gruner-Veltliner "Charming", Laurenz V, Kamptal, Austria, 2015, organic practice	85.00

PORTUGAL AND SPAIN

Vinho Verde Branco, Conde Villar, Portugal, 2016 Low ABV	35.00
Macabeo, Finca Valero, D.O. Carinena, Spain, 2016	24.50
Verdejo, Vegaval Plata DO Valdepenas, Spain, 2016 organic practice	36.00
Albarino, Bodegas Castro Martin, Rias Baixas, Spain, 2015	55.00

SOUTH AMERICA

Sauvignon Blanc, Lorosco Reserva, Casablanca, Chile, 2017	31.00
Torrontes, Pasarisa, Salta, Argentina, 2017	45.00
Chardonnay Reserva, Fabre Montmayou, Mendoza, Argentina, 2015 organic certified	53.00

AUSTRALIA, NEW ZEALAND AND SOUTH AFRICA

Chenin Blanc, Stellenrust, Stellenbosch, South Africa, 2017	40.00
Sauvignon Blanc, Spy Valley, Marlborough, New Zealand 2017	50.00
Riesling, VineMind, Clare Valley, Australia 2016	58.00
Pinot Gris, Huia, Marlborough, New Zealand, 2016 organic certified	63.50

RED WINE

750ml Bottle

FRANCE

Carignan Grenache, La Troubadour, South of France 2016	26.00
Gamay Rouge, Chateau de la Roche, Touraine, 2015 Low ABV	37.00
Malbec, Chateau du Caillau, Cahors, 2015 Low ABV	39.00
Bordeaux Rouge, Baron de Luze, Bordeaux, 2016	39.00
Bordeaux Rouge, Chateau Lamothe-Vincent, Bordeaux, 2012 organic-practice	44.00
Faugeres "La Catiede", Mas des Capitelles, Languedoc, 2015 organic certified	46.00
Bordeaux Cotes de Castillon AOC, Chateau Brehat, Bordeaux, 2008 organic practice	56.00
Saumur Champigny Vieilles Vignes Cuvee de Bruyn AOC, Domaine du Fondis, Loire 2016 organic practice	58.00
St Mont Rouge, Chateau de Sabazan, St Mont AOC, South West, 2012`	74.00
Haut-Medoc, Les Allees de Cantemerle, Bordeaux, 2013	86.00
Gevrey Chambertin Les Grandes Rayes, Laroze de Drouhin, Burgundy, 2011	125.00

ENGLAND

Pinot Noir "Foxhole Vineyard", Bolney Estate, West Sussex, 2016	65.00
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ITALY

Barbera, Riva Leone, Piedmont, 2016	33.00
Primitivo Appassimento, Masseria Borgo Dei Trulli Lucale, Puglia, 2015	41.00
Chianti DOCG 'Maiano' Tuscany, 2016 organic practice	50.00
Chianti Classico DOCG, Castellare di Castellina, Tuscany, 2016 organic practice	72.00
Barolo, Angelo Veglio, Piedmont, 2013	75.00
Amarone della Valpolicella, Villa Belvedere, Veneto, 2012	95.00

RED WINE

750ml Bottle

GERMANY AND AUSTRIA

Zweigelt, Weingut Glatzer, Carnuntum, Austria, 2016	51.00
Spatburgunder, Kopp, Baden, Germany, 2016	65.00

SPAIN

Tempranillo/Merlot, Pez de Rio, D.O. Carinena, 2016	24.50
Gran Reserva Tinto, Gran Ducay, DO Carinena, 2010	32.00
Rioja Crianza, Vivanco, Rioja, 2013	48.00
Ribera del Duero Reserva, Damana 5, Castilla Y Leon, 2014	69.00

AUSTRALIA, NEW ZEALAND AND SOUTH AFRICA

Shiraz, The Old Press, Riverland, Australia, 2017	28.00
Cabernet Sauvignon "The Siding", Wynns, Coonawarra, Australia, 2012	64.00
Pinot Noir "Select Blocks", Ara, Marlborough, New Zealand, 2012	66.00
Shiraz Mourvedre "The Hunstman", Journeys End, Stellenbosch, South Africa, 2016 organic practice	47.00

SOUTH AMERICA

Malbec, Argento, Mendoz, Argentina, 2016	36.00
Malbec Reservado, Fabre Montmayou, Mendoza, Argentina, 2014	54.00
Malbec, El Enemigo, Mendoza, Argentina, 2014	71.00
Pinot Noir "Family Vineyards", Miolo, Fronteira, Brazil, 2015	52.00
Reserva Merlot, Santa Rita Gran Hacienda, Central Valley, Chile, 2016	40.00

USA

Zinfandel, Renwood, Amador County, 2014	63.00
Zinfandel, Edmeades Ciapusci, Napa Valley, 2009	99.00

ROSÉ & ORANGE, DESSERT WINE & PORT

ROSÉ & ORANGE WINE

750ml
Bottle

Cinault Grenache, La Picoutine, 2016, Languedoc France,	28.00
Rose Cotes de Provence, Chateau d'Astros, Provence, 2016, France	45.00
Pinot Noir Rose, Chapel Down, Kent, 2016, England	48.00
Orange Bacchus, Litmus, Surrey, 2015, England,	54.00

DESSERT WINE

100ml Bottle

Muscat de Frontignan AOC, Chateau de Peyssonnie, Languedoc, 2015, France 375 ml	6.00	25.00
Coteaux du Layon AOC, Domaine des Barres, Loire, 2015, France, 750 ml organic practice	7.00	41.00

PORT

100ml Bottle

10 yr Tawny Port 50cl, Quinta do Vallado, Douro, Portugal NV	12.00	58.00
Late Bottle Vintage 75cl, Warre's, 2011, Portugal	10.00	55.00

SPIRITS 50ml

Complimentary mixers at your table for all spirits ordered by the bottle. Choose from cranberry juice | tonic water | lime juice | soda water + more.

SINGLE MALT 50ml

Glenmorangie 10yo	10.00
Dalmore 12yo	10.50
Laphroaig	10.50
Glenfiddich 12yo	10.50
Talisker	10.50
Lagavulin 16yo	11.50
Dalmore 15yo	12.50
Chivas Regal 18yo	16.00
Dalwhinnie 15yo	17.50
Hibiki 12yo	17.50
Dalmore King Alexander	46.00

COGNAC 50ml

Courvoisier	9.50
Remy Martin XO	23.00
Hennessey XO	25.50

ARMAGNAC 50ml

Baron De Sigonac 20yr Old	14.38
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TEQUILA 50ml

Patron xo Cafe	11.50
Patron Anejo 21	14.00

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VODKA 50ml

Finlandia	10.00
Zubrowka Bison Grass	10.50
Grey Goose	11.50
Chase	11.50
Ciroc	12.00
Stoli Elit	19.00

RUM 50ml

Bacardi	10.00
Sailor Jerry's	10.00
El Dorado 12yr Old	12.50
Zacapa 23yr Old	14.00
Diplomatico Reserva	14.00

GIN 50ml

Bombay Sapphire	10.00
Tanqueray	10.50
Caorunn	10.50
Hendricks	10.50
Tanqueray 10yrs	12.00
Star of Bombay	12.00
Monkey 47,	18.00

BEER 330ml

Cobra	4.75
Kingfisher	4.75
Meantime London lager	5.00
Meantime stout	6.50
Leffe blonde	6.50
Meantime London lager	5.00
Meantime stout	6.50
Leffe blonde	6.50
500ml	
Indian runner pale ale	8.00
Stella Artois pint	6.00
Goose island pint	7.00

CIDER 500ml

Rekordeling cider	6.00
Rekordeling strawberry & lime	6.50
Peacock apple	6.00

WATER

750ml, Filtered water – still or sparkling	4.00
750ml, Belu – still or sparkling	4.00

SOFT DRINKS

Coca Cola, Diet Coke	3.00
Franklin & sons	3.00
Lemonade, Tonic Water, Slimline Tonic Water, Soda Water, Ginger Ale, Ginger Beer	3.00

JUICES

Passion Fruit, Guava, Mango, Apple, Cranberry, Lychee, Orange, Pineapple, Tomato	4.00
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