

EDIBLES



{ GRAZING BOARDS } ~

*Served from 12pm - 5pm (limited availability)
Available after 5pm with pre-order & deposit*

Cheese & Charcuterie Board

With cheese, meats, olives, fruits & more
Serves two to three - £30

Vegan Grazing Board (v)

With fresh vegetables, fruits & more
Serves two to three - £20

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Olives £3.75

Sourdough Bread £2.75

~ { PASTRIES }

A varied selection of freshly baked pastries are available, please ask the waiting staff what's on offer today! Vegan options available.

Prices starting from £1.95

Scone with Cream & Jam £2.25

~ { CAKES }

*Our cake selection varies day to day so please ask your waiting staff or peruse the selection on the bar!
Vegan options available.*

Prices starting from £2.50

Please inform a staff member if you have any food allergies or specialist dietary requirements. Thank you.

COFFEE
& TEA



REIGN

BAR & LOUNGE

~ { T E A } ~

Tea by The Tea Makers of London

English Breakfast £2.40

Supreme Earl Grey £2.40

Sensational Bora Bora Fruit £2.40

Jasmine Green £2.40

Peppermint £2.40

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Hot Chocolate £3.30
with chocolate dusting

Deluxe Hot Chocolate £3.80
with cream, marshmallows & flake

{ C O F F E E } ~

All served as a double shot

Alternative milk options - Oat or Almond (add 25p)

Espresso £2.80

Americano £3.00

Flat White £3.00

Cappuccino £3.20

Cafe Latte £3.20

Caramel Latte £3.50

{ I C E D } ~

Iced Latte £3.00

Iced Caramel Latte £3.30

Coffee Frappe £3.50

Strawberry Frappe £3.50

Vanilla Frappe £3.50

Chocolate Frappe £3.50

Caramel Frappe £3.50



REIGN

BAR & LOUNGE

~ { R E D } ~

Claude Val Rouge *France* £19.00 / £4.80 / £6.60

Pinot Noir, Calusari *Romania* £21.00 / £5.25 / £7.25

Merlot, Torre dei Vescovi *Italy* £22.00 / £5.50 / £7.70

Malbec, Septima *Argentina* £24.00 / £6.40 / £8.50

Rioja, Viyela Barrica *Spain* £25.00 / £6.75 / £8.75

Primitivo, Conviviale *Italy* £23.00

Cote Du Rhone, Barton & Guestier *France* £27.00

Shiraz, The Opportunist *Australia* £28.00

Malbec, Felino *Argentina* £33.00

Fleurie, La Madone *France* £34.00

Zinfandel, Zin-Phomaniac *USA* £36.00

Barolo, Araldica Flori *Italy* £37.00

St Emilion, Chateau Milon *France* £42.00

{ W H I T E } ~

Claude Val Blanc *France* £19.00 / £4.80 / £6.60

Chardonnay, Stones Throw *Australia* £20.00 / £5.20 / £7.20

Pinot Grigio, Terrazze Della Luna *Italy* £24.00 / £6.25 / £8.25

Sauvignon Blanc, New Zealand £25.00 / £6.75 / £8.75

Sauvignon Blanc, Los Espinos *Chile* £20.00

Vinho Verde, Vila Nova *Portugal* £23.00

Picpoul det Pinet, Duc de Morny *France* £25.00

Flint Dry, Chapel Down *England* £27.00

Viognier, Mcmanis *USA* £31.00

Albarino, Lager De Bouza *Spain* £32.00

Gavi di Gavi, Nuovo Quadro *Italy* £33.00

Sancerre, Domaine Michel Thomas *France* £38.00

Les Genievres, Louis Latour *France* £45.00

Chablis 1er Cru, Malandes *France* £52.00

Wines by the glass can be served in 125ml measures on request.



{ ROSE } ~

Claude Val Rose *France* £18.00 / £4.80 / £6.60

Zinfandel, The Big Top *USA* £22.00 / £5.60 / £7.50

English Rose, Chapel Down *England* £27.00 / £7.50 / £9.50

Provence, Whispering Angel *France* £52.00

~ { SPARKLING }

Prosecco Bella Guiliana *Italy* £24.00 / £6.00 125ml

Chapel Down Sparkling Bacchus *England* £32.00 / £7.00 125ml

Laurent Perrier La Curve Brut *France* £75.00 / £15.00 125ml

Laurent Perrier Rose *France* £90.00 / £20.00 125ml

Prosecco Lunetta Rosado *Italy* £26.00

Veuve Clicquot Rose *France* £80.00

Ruinart Blanc De Blanc *France* £105.00

Dom Perignon Brut Vintage *France* £225.00

Krug Grande Cuvee Brut *France* £275.00

Louis Roederer Cristal Brut Vintage *France* £350.00

Armand De Brignac Gold *France* £490.00

Wines by the glass can be served in 125ml measures on request.

SHORTS



{ V O D K A } ~

JJ Whitley Artisan £3.20
Zubrowka Bison £3.50
Absolut Blue £3.50
Absolut Vanilla £3.50
Black Cow £3.80
Grey Goose £4.50

{ G I N } ~

All paired with a Fever-Tree Mixer // Doubles £2 extra

JJ Whitley London Dry £6.20
Anno B3rry Pink £6.50
Beefeater Pink £6.50
Tanqueray £6.50
Bombay Sapphire £6.50
Brockmans £7.00
Tanqueray Flor de Sevilla £7.50
Bathtub £7.50
Malfy Limone £7.50
Warner's Victoria's Rhubarb £7.50
Hendricks £7.50

~ { R U M }

Bacardi £3.50
Malibu £3.50
Morgan's Spiced £3.50
Havanna 3 £3.80
Kraken Black Spiced £3.80
Rumbullion £4.00
Havanna 7 £4.50

~ { W H I S K E Y }

Jack Daniels £3.50
Southern Comfort £3.80
Johnnie Walker Red Label £3.50
Johnnie Walker Black Label £3.80
Maker's Mark £4.00
Bulleit £4.00
Eagle Rare £4.50
Rittenhouse 100 Proof Rye £5.00
Balvenie £5.50
Talisker £5.50

~ { B R A N D Y }

Courvoisier £4.20
Hennessy Vs Cognac £4.50
Remy Martin £4.65
Hine Antique XO Premier Cru £15.00
Hennessy XO £24.00
Remy Martin Louis XIII £200.00

~ { T E Q U I L A }

El Jimador Blanco £3.50
El Jimador Reposado £3.50
Patrón XO £6.00
Patrón Añejo £6.00

DRINKS



~ { S O F T S }

Kingsdown Still/Sparkling water £2.50

Fever-Tree £2.50
Tonic/Light/Mediterranean/Lemon/Ginger Ale

Coke/Coke Diet 330ml £3

Sprite Zero 330ml £3

Folkingtons £3
Orange/Summer Berries/Elderflower/Tomato/Cloudy Apple

Appletiser £3.50

~ { D R A U G H T }

Moretti £3.10 / £5.50

Daytime Ipa £3 / £5.40

Orchard Thieves Cider £3 / £5.10

{ B O T T L E D } ~

Lucky Saint 0.05% £3.50

Peroni £4.00

Corona £4.00

Desperados £4.20

Brew dog Punk IPA £4.70

Guinness £4.50

{ C I D E R } ~

Old Mout Kiwi & Lime £5

Old Mout Pineapple and Raspberry £5

COCKTAILS



REIGN

BAR & LOUNGE

{ MOJITO } ~ £8.50

Rum No.2, Mint, Lime, Sugar, Soda
(Raspberry and Strawberry options available)

{ DAIQUIRI } ~ £8.50

Barcardi Rum, Lime, Sugar, Strawberry (optional)
- Served straight up or frozen

{ BELINI } ~ £8.00

Archers, Peach, Lemon, Prosecco (Upgrade to Laurent-Perrier £5)

{ COSMOPOLITAN } ~ £8.00

Absolut Citron, Cointreau, Cranberry, Lime

{ OLD FASHIONED } ~ £9.00

Maker's Mark Bourbon, Sugar Cube, Orange Bitters

{ MARTINI } ~ £8.50

Dry - Tanqueray Gin, Dry Vermouth, Orange Bitters
Dirty - Tanqueray Gin, Dry Vermouth, Orange Bitters, Olive Brine
Perfect - Tanqueray Gin, Sweet & Dry Vermouth, Orange Bitters
Sweet - Tanqueray Gin, Sweet Vermouth

{ ESPRESSO MARTINI } ~ £9.00

JJ Whitley Vodka, Espresso, Mr Black Coffee Liqueur, Sugar

{ FRENCH MARTINI } ~ £9.00

Absolut Vanilla, Creme de Cassis, Grenadine, Pineapple Juice

{ PORNSTAR MARTINI } ~ £9.00

Absolut Vanilla, Passoã, Passion Fruit, Lime, Vanilla Syrup
- Served with a shot of Prosecco

{ NEGRONI } ~ £9.00

Tanqueray Gin, Campari, Sweet Vermouth

{ WHITE RUSSIAN } ~ £9.00

Mozart White Chocolate Liqueur, Khalua, Absolut Blue,
Double Cream

{ LONG ISLAND ICED TEA } ~ £9.50

JJ Whitley Vodka, Tanqueray Gin, El Jimador Blanco Tequila,
Barcardi Rum, Triple Sec, Sugar, Coke

{ MARGARITA } ~ £9.00

El Jimador Blanco Tequila, Cointreau, Lime, Sugar Syrup
(Upgrade to Patrón Añejo £2.50)

{ PIÑA COLADA } ~ £9.00

Havanna Club 3 Rum, Creme of Coconut,
Pineapple Juice (blended)

{ MANHATTAN } ~ £9.00

Rittenhouse Rye Whiskey, Sweet Vermouth, Angostura Bitters

{ PASSION FRUIT COLLINS } ~ £9.00

Tanqueray, Passion Fruit syrup, Sugar Syrup, Pulp, Soda water

COCKTAILS



SPRITZ

{ **APEROL** } ~ £8.00

Aperol Aperitif, Prosecco, Soda

{ **HUGO SPRITZ** } ~ £8.00

St Germain, Prosecco, Soda, Mint

{ **JOHNNIE SPRITZ** } ~ £8.00

Johnnie Walker Red Label, Appletiser, Ginger Ale

{ **PIMM'S** } ~ £6.50 / £18 (Jug)

Pimm's, Summer Fruit Pieces, Lemonade

MOCKTAILS

{ **FRENCH 75** } ~ £4.00

Lemon, Orange Bitters, Tonic, Sugar

{ **NOJITO** } ~ £4.50

Apple Juice, Mint, Lime, Sugar

{ **VIRGIN PORNSTAR MARTINI** } ~ £4.50

*Apple Juice, Cranberry Juice, Passion Fruit, Lime, Vanilla Syrup
- Served with a shot of Lemonade*