



Firefly. Drinks

Two rhythms, one escape. The wine list is served separately.

Cocktails

Mixed at the lake bar, unhurried.

Spicy Pineapple Margarita	£12.00
Our own batch spicy tequila, pineapple, Cointreau and lime	
Fig and Walnut Old Fashioned	£12.00
Our own batch fig and walnut syrup, Bulleit and bitters	
Chamomile Collins	£13.50
Nemi Tea chamomile, gin and lemon	
Silverlake Sling	£12.00
Gin, cherry brandy, pineapple, lemon	
Apple and Miso Sour	£12.50
Our own batch apple and miso, lemon, bitters and rye whiskey	

DESSERT COCKTAILS

Served from the dessert menu.

Hazelnut Espresso Martini	£13.00
Vodka, Kahlua, hazelnut, fresh espresso	
Marzipan Old Fashioned	£10.00
Bourbon, amaretto, aromatic bitters	
Hennessy Alexander	£10.00
Hennessy VS, dark cacao, cream, nutmeg	

MOCKTAILS

Shirley Temple	£8.00
Ginger ale, grenadine, fresh lime	
Rhubarb Blush	£8.00
Rhubarb, lemon, soda	
Virgin Piña Colada	£8.00
Pineapple, coconut, fresh lime	

Spirits

VODKA

	50 ML
Sapling Bib	£6.00
Mermaid Salt	£8.00
Belvedere	£8.00
Stoli Vanilla	£7.00

Black Cow	£8.00
GIN	
	50ML
Sapling Gin Bib	£6.00
Mermaid Gin	£8.00
All Malfy Gins	£8.00
Hendricks	£8.00
Monkey 47	£9.00
Conker	£8.00
Firefly Gin	£10.00
WHISKY	
	50ML
Jameson	£6.00
Bulleit	£7.00
Toki Blend	£8.00
Woodford Reserve	£14.00
Monkey Shoulder	£12.00
Glenmorangie	£13.00
RUM	
	50ML
Havana Cuban	£6.00
Koko Kanu	£6.00
Appleton Reserve	£8.00
The Tidal	£10.00
Eminente	£14.00
TEQUILA & MEZCAL	
	50ML
El Sueno Tequila Gold	£6.00
Cazcabel	£7.00
Cazcabel Honey	£7.00
Cazcabel Coconut	£7.00
El Jimador	£7.00
Patron Silver	£12.00
NO & LOW	
	50ML
Smiling Wolf NA Gin	£6.00

Liqueurs & aperitifs

	50ML
Jules Clairon	£6.00
Maison Sassy Calvados	£10.00
Hennessy VS Cognac	£10.00
St Germain	£8.00
Cointreau	£7.00
Amaretto	£6.00
Vedrenne Cherry Brandy	£6.00
Baileys	£6.00
Kahlua	£6.00
Malibu	£6.00
Pimms	£6.00
Limoncello	£6.00
Aperol	£4.00
Campari	£6.00

Beer & cider

DRAUGHT

	PINT	HALF
Pravha	£6.00	£3.00
Offshore	£7.00	£3.50
Atlantic Pale Ale	£7.00	£3.50
Cold River Cider	£6.00	£3.00
Aspall	£6.00	£3.00

BOTTLED

	BOTTLE
Guinness	£7.00
Guinness 0%	£6.00
Peroni 0%	£6.00
Peroni Gluten Free	£6.00

Soft drinks

LONDON ESSENCE MIXERS — £3.80 EACH

Tonic · Soda · Grapefruit Soda · Pineapple Soda · White Peach & Jasmine Soda · Ginger Beer · Ginger Ale

JUICES

	PINT	GLASS
Orange	£3.50	£1.75
Cranberry	£3.50	£1.75
Pineapple	£3.50	£1.75

Tomato	£3.50	£1.75
Apple	£3.50	£1.75

FROM THE TAP

	PINT	GLASS
R White's Lemonade	£3.50	£2.00
Pepsi	£4.50	£3.00
Pepsi Max	£4.00	£2.00

CAWSTON PRESS

	BOTTLE
Apple	£3.50
Rhubarb	£3.50
Elderflower	£3.50

BELU WATER

	LARGE	SMALL
Still	£5.00	£3.00
Sparkling	£5.00	£3.00

Spirits are served as 50ml measures; 25ml available on request. Please ask us about allergens — we'll happily talk you through anything.



Firefly.

Wine

Chosen slowly, poured generously.

Sparkling

	125 ML	BOTTLE
Taittinger Rose · France Wild strawberry and raspberry — delicate red-fruit weight with a crisp finish	—	£175.00
Taittinger Classic · France Brioche, white peach and citrus — fine persistent bead, elegant and dry	—	£150.00
Roebuck Blanc de Noir · England Stone fruit, toasted almond and baked fig — full-bodied with a precise mineral drive	—	£95.00
Roebuck Rose de Noir · England Wild strawberry, ripe cherry and a delicate pastry note — rich, creamy texture	—	£95.00
Roebuck Cuvée · England Baked apple, lemon curd and toasted hazelnut — fine mousse, vibrant acidity, long finish	£16.00	£90.00
Bodegas Brut · Spain Crisp, clean cava — green apple and citrus zest	£7.00	£42.00
Quartese Prosecco · Italy White peach, pear and wildflowers — soft and velvety with a clean, dry finish	£7.00	£42.00

White

	125 ML	175 ML	250 ML	BOTTLE
Blanco Care · Spain Green apple, pineapple and exotic herbs — crisp with a rounded, textured mouthfeel	£6.00	£8.50	£12.00	£36.00
Fiano Sicilliane · Italy Orange blossom, golden pear and wild honey — clean, mineral, a hint of sea salinity	£7.00	£9.00	£14.00	£40.00
Touraine Sauv · France Loire sauvignon — gooseberry, elderflower and cut grass	£7.50	£10.50	£15.00	£45.00
Muscadet · France Bone-dry and saline — made for shellfish and lake air	£8.00	£11.00	£16.00	£48.00
Pinot Grigio · Italy White peach, pear and wildflowers — unoaked, pure and mineral-fresh	£8.50	£12.00	£17.00	£50.00
Chardonnay · Australia Ripe peach, nectarine and a whisper of vanilla oak — creamy, cool-climate	—	—	—	£55.00
Albarino · Spain Pear, passionfruit and wet stones — crisp acidity, rich saline finish	—	—	—	£65.00
Gavi di Gavi · Italy Piedmont's quiet classic — steely, floral, precise	—	—	—	£65.00

Rosé				
	125 ML	175 ML	250 ML	BOTTLE
Cuatro Pasos Rose · Spain Wild strawberry and redcurrant — dry, pale and moreish	£8.00	£12.00	£17.00	£50.00
Leoube · Provence, France Provençal pale — delicate, mineral, made for long afternoons	—	—	—	£70.00

Red				
	125 ML	175 ML	250 ML	BOTTLE
Tinto Care · Spain Blackberry, cherry and a touch of black pepper — smooth, fleshy, lightly oaked	£6.00	£8.50	£12.00	£36.00
Rosso Sartori · Italy Gentle Veneto red — plum, spice and soft tannins	£7.00	£10.00	£14.00	£42.00
Petit Cab Sav · South Africa Ripe blackberry, dark plum and sweet spice — soft, approachable tannins	£7.50	£10.50	£15.00	£45.00
Gamay · France Light, bright and lightly chilled if you like — red berries all the way	£8.00	£11.00	£16.00	£48.00
Pinot Noir · Chile Wild strawberry, red cherry and herbs — elegant, bright, mineral	£9.00	£12.00	£17.00	£50.00
The Plantation Grenache · Australia Red cherry, white pepper and dried herbs — medium-bodied, juicy and savoury	—	—	—	£60.00
Catena Appellation · Argentina High-altitude malbec — ripe plum, blueberry, vanilla and sweet cocoa	—	—	—	£60.00
Frappato · Sicily, Italy Sicily's lightest red — fragrant, fresh, faintly wild	—	—	—	£70.00

Dessert & fortified

Also served from the dessert menu.

	100 ML	BOTTLE
Pedro Ximénez, Bella Luna Raisins, figs, dates and molasses — dark, syrupy and lusciously sweet	£8.00	£30.00
Muscat Orange blossom, dried apricot and honey — golden, sweet and softly floral	£12.00	£45.00
Sauternes Honeyed peach, apricot, ginger and beeswax — rich, luscious, fresh acidity	£12.00	£45.00
10 Year Old Tawny Port Dried orange peel, walnut, honey and raisin — silky, smooth and refined	£10.00	—
Vintage Port Dark forest fruit, violet, liquorice and spice — muscular yet silky, endless finish	£15.00	—

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