



VESSEL 11 MENU

SUMMER BBQ

WELCOME ONBOARD



BAR SNACKS

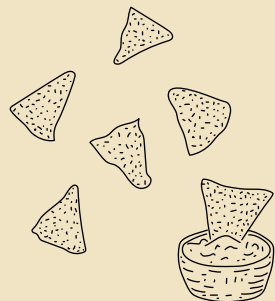
NUTS..... 2.80

OLIVES 3.50

CRISPS..... 2.80



VII'S BAR
SNACKS
ARE
PERFECTLY
ACCOMPANIED
BY ONE
OF OUR
HOMEBREWS!



SERVED ALL DAY

TOMATO & BASIL BRUSCHETTA 7.50
CRUNCHY SOURDOUGH TOAST, TOPPED WITH
TOMATO & BASIL (VEGAN) (L)

BBQ OYSTERS 9.50
3 OYSTERS ON THE GRILL. SIMPLE BUT
SCRUMPTIOUS (G) (L)

BRITISH GRILLED SARDINES 9.50
2 MARINATED SARDINES (OR PILCHARDS AS
THE BRITS CALL THEM), GRILLED ON THE
BBQ (G) (L)

CHEESE PLATTER 10.80
SELECTION OF DELICIOUS CHEESES, SERVED
WITH CRACKERS, GRAPES & QUINCE JELLY (V)

BREAD & BUTTER 4.50
TOASTED SOURDOUGH & HERB BUTTER (V)

LOADED NACHOS 9.90
CORN CHIPS WITH MELTED CHEDDAR, SOUR
CREAM & PICO DE GALLO (V) (G)

FULLY LOADED NACHOS 12.80
PULLED PORK, CORN CHIPS WITH MELTED
CHEDDAR, SOUR CREAM & PICO DE GALLO (G)

SPICY BUFFALO WINGS 10.50
CRISPY & SPICY CHICKEN WINGS SERVED WITH
SPICY BUFFALO SAUCE

BITTERBALLEN (DUTCH BEEF RAGOUT BALLS)
HALF PINT (3 PIECE) 4.50
PINT (6 PIECE) 8.50

BRUNCH & LUNCH

SERVED UNTIL 4PM



CLASSIC BLT 8.50
A PERFECT BALANCE OF SWEET, SMOKY,
CRUSTY, & SALTY, THIS BLT IS WHAT FOOD
DREAMS ARE MADE OF (L)

TOASTIES —
CHEESE (V) OR HAM (L) 5.00
CHEESE & HAM 5.50
CHEESE & SALAMI VII 6.00



SUMMER SALAD 12.50
ROASTED MIXED VEGETABLES ON BED OF BABY
SPINACH SALAD, SPRINKLED WITH CHERRY
TOMATOES, CROUTONS & FETA, TOPPED WITH
PESTO VINAIGRETTE (V)

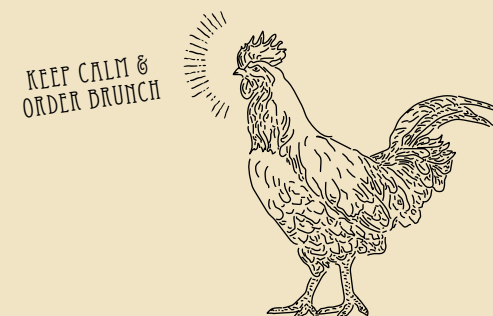
VEGETARIAN HAMBURGER 15.90
VEGGIE BURGER TOPPED
WITH LETTUCE, TOMATO,
CHEDDAR & VII'S JALAPEÑO
SAUCE, SERVED WITH NACHOS
& PICO DE GALLO (V)



HEREFORDSHIRE HAMBURGER 15.90
BEAUTIFUL HEREFORD PRIME BEEF*, TOPPED
WITH BACON, LETTUCE, TOMATO, CHEDDAR
& VII'S JALAPEÑO SAUCE, SERVED WITH
NACHOS & PICO DE GALLO

GAZPACHO 5.80
REFRESHING CHILLED CUCUMBER & GRAPE
SOUP (V) (G) (L)

VEGETABLE DELIGHT SANDWICH 8.20
ROASTED VEGGIES WITH FETA & BLUE CHEESE
DRESSING (V)



EGGS BENEDICT 9.70
TWO POACHED EGGS SERVED ON A BED OF
SPINACH, BACON & A BRIOCHE BUN, TOPPED
WITH HOLLANDAISE SAUCE

EGGS IN HEAVEN 10.80
A HEAVENLY COMBINATION OF TWO POACHED
EGGS & SMOKED SALMON, SERVED IN A
BRIOCHE BUN ON A BED OF SPINACH &
TOPPED WITH HOLLANDAISE SAUCE

EGGS FLORENTINE 8.70
TWO POACHED EGGS SERVED ON A BED OF
SPINACH & A BRIOCHE BUN, TOPPED WITH
HOLLANDAISE SAUCE (V)

FULL ENGLISH BREAKFAST 15.90
HOMEMADE PORK & FENNEL SAUSAGES*,
CRISPY BACON, FRIED TOMATOES,
MUSHROOMS, EGGS, BAKED BEANS & TOAST.
A PERFECT REMEDY FOR A HANGOVER

STARTERS*

GAZPACHO.....5.80
REFRESHING CHILLED CUCUMBER & GRAPE
SOUP (V) (G) (L)

TOMATO & BASIL BRUSCHETTA6.50
CRUNCHY SOURDOUGH TOAST WITH TOMATO
& BASIL LAID ON TOP (VG) (L)

BBQ OYSTERS 9.50
3 OYSTERS COOKED ON THE GRILL.
SIMPLE BUT SCRUMPTIOUS (G) (L)

BRITISH GRILLED SARDINES.....8.50
2 MARINATED SARDINES BBQ GRILLED (G) (L)

SMALL SUMMER SALAD5.50
ROASTED MIXED VEGETABLE ON BED OF BABY
SPINACH SALAD, SPRINKLED WITH CHERRY
TOMATOES CROUTONS & FETA TOPPED WITH
PESTO VINAIGRETTE (V)

CHEESE PLATTER10.80
SELECTION OF 3 DELICIOUS CHEESES, SERVED
WITH CRACKERS, GRAPES & QUINCE JELLY (V)

BREAD & BUTTER..... 4.50
TOASTED SOURDOUGH & HERB BUTTER (V)

KIDS

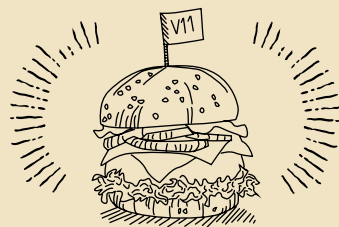
CHICKEN NUGGETS..... 8.80
WITH NEW POTATOES AND VEG

FISH NUGGETS..... 9.00
WITH NEW POTATOES AND VEG

MAINS*

VEGETABLE BBQ DELIGHT..... 13.50
AUBERGINE, COURGETTE, ASPARAGUS, RED
PEPPER, MUSHROOMS, CARROT & CORN,
ALL GRILLED ON THE BBQ, & SERVED WITH
NEW POTATOES IN A FRESH HERB DRESSING
(V) (G) (L)

VEGETARIAN HAMBURGER 15.90
VEGGIE BURGER TOPPED WITH LETTUCE,
TOMATO, CHEDDAR & V11'S JALAPEÑO SAUCE,
SERVED WITH NACHOS & PICO DE GALLO (V)



HEREFORDSHIRE HAMBURGER..... 15.90
BEAUTIFUL HEREFORD PRIME BEEF*, TOPPED
WITH BACON, LETTUCE, TOMATO, CHEDDAR &
V11'S JALAPEÑO SAUCE, SERVED WITH NACHOS
& PICO DE GALLO

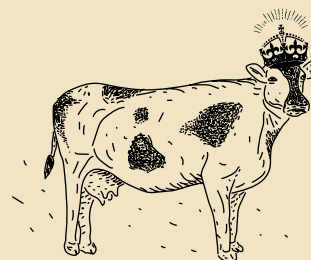
BLACK TIGER PRAWNS..... 18.50
3 JUICY BLACK TIGER PRAWNS FROM THE
BBQ, SERVED WITH NEW POTATOES, GRILLED
VEGETABLES & CHIMICHURRI SAUCE (L) (G)

GRILLED OCTOPUS19.50
OCTOPUS MARINATED IN WINE & GRILLED
TO PERFECTION ON THE BBQ, SERVED WITH
NEW POTATOES, GRILLED VEGETABLES &
CHIMICHURRI SAUCE (G) (L)

* SERVED FROM 5PM

BLACK ANGUS STEAK 20.50
250 G OF BLACK ANGUS,* SERVED WITH A
FRESH HERB DRESSING, NEW POTATOES &
GRILLED VEGETABLES & CHIMICHURRI SAUCE
(G) (L)

JAMAICAN BBQ CHICKEN
HALF CHICKEN14.50
WHOLE CHICKEN..... 18.50
BBQ SPRING CHICKEN MARINATED IN
JAMAICAN SPICES, SERVED WITH NEW POTATOES
& GRILLED VEGETABLES. AN ESSENTIAL PART
OF ANY BRITISH BRIXTON BBQ (L) (G)

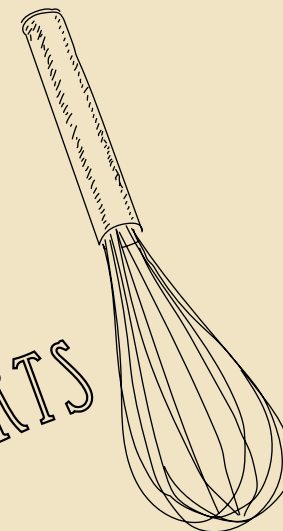


OUR FAMOUS BEEF WELLINGTON
TO SHARE (2 PEOPLE)23.50 P.P.
PRIME BEEF* ROLLED IN MUSHROOMS,
SERRANO HAM & PASTRY, SERVED WITH
SALAD, NEW POTATOES & PROPER GRAVY
(WE PREPARE A LIMITED NUMBER OF THIS
SPECIAL DISH SO IT IS BEST TO RESERVE)

* 'BETER LEVEN' PRODUCT FROM OUR
LOCAL BUTCHER

WIFI CODE: gravy v11

DESSERTS



AVAILABLE WITH LUNCH & DINNER

DEEP DARK CHOCOLATE
LAVA CAKE.....6.50
BELGIAN CHOCOLATE CAKE WITH A DARK
MOLTEN HEART, SERVED WITH A SCOOP OF
VANILLA ICE CREAM (V)

TRADITIONAL BRITISH APPLE PIE..... 5.50
EXTRA WHIPPED CREAM+1.00
SUMMER CAN'T DO WITHOUT

CHEESE CAKE5.50
EXTRA WHIPPED CREAM+1.00
IT MAY BE AMERICAN, BUT IT IS BLOODY GOOD!

CHEESE PLATTER 10.80
SELECTION OF DELICIOUS CHEESES, SERVED
WITH CRACKERS, GRAPES & QUINCE JELLY (V)

ICE CREAM3.80
2 SCOOPS OF YOUR CHOICE: VANILLA, MOCHA,
CHOCOLATE & STRAWBERRY



BOTTLED

LOWLANDER 0% WHITE5.20
 FRUITY, CITRUS AROMA FULL TASTY BEER
 WITHOUT ANY ALCOHOL! 330ML 0%

LOWLANDER WHITE ALE5.50
 CRISP WHITE ALE, BREWED WITH BOTANICALS.
 330ML 5%

LOWLANDER WINTER IPA 6.00
 BREWED WITH LEFTOVER CHRISTMAS PINE
 TREES THAT WOULD OTHERWISE HAVE BEEN
 BURNED. HOPPY, WITH CITRUS AROMA.
 AWESOME BEER. 330ML 6%

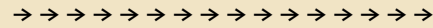
GEBROUWEN DOOR VROUWEN
 'GEMBERGOUDE'6.50
 VERY TASTY PALE ALE WITH LOTS OF GINGER
 330ML 4.6%

GEBROUWEN DOOR VROUWEN
 'TRICKY TRIPEL' 6.66
 A RICH BOSSY BEER IN BELGIAN STYLE
 330ML 7,8% 22 EBU

LIGHTSHIP CIDER..... 5.00
 FRUITY ROTTERDAM CIDER 330ML 5,3%

DRAUGHT

V11 HOMEBREWS



GROLSCH.....2.90/5.80
 TYPICAL DUTCH LAGER

GROLSCH WEIZEN..... 4.10/8.00

OLD SPECKLED HEN.....3.90/7.80
 SMOOTH, FULL AND REFRESHING RED ALE

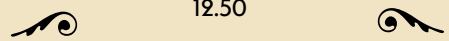


TOO MANY CHOICES?

V11 TASTER TRAY

TRY OUR 4 HOMEBREWS
 SERVED WITH NUTS

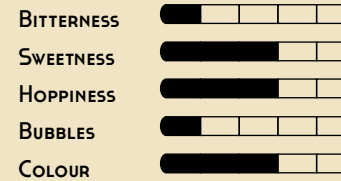
12.50



4.8%



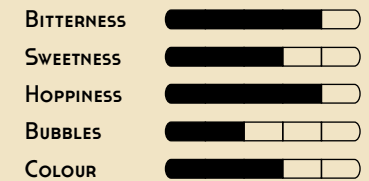
V11 CLASSIC RED ALE — 3.60/7.20
 EASY & HOPPY WITH CANNABIS PERFUME



6.4%



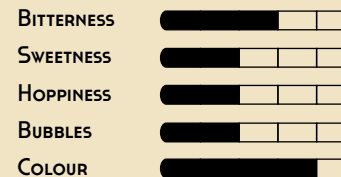
V11 INDIAN PALE ALE — 3.90/7.80
 NO-NONSENSE IPA TO BLOW YOUR SENSES



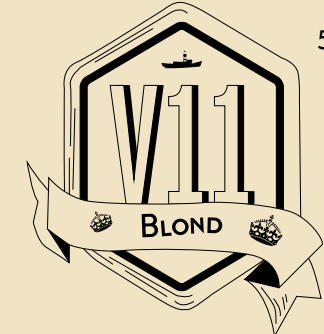
5.5%



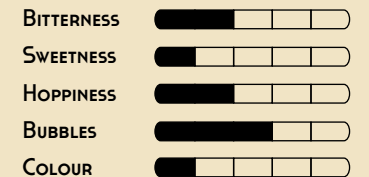
V11 'SESSION' STOUT — 3.60/7.20
 LIGHT TASTING, DARK ALE



5%



V11 'GOLDEN' BLOND — 3.60/7.20
 AN EASY, REFRESHING BLOND



WINE



WHITE

GROS MANSENG + SAUVIGNON BLANC, 4.30

CÔTES DE GASCOGNE 21.40

APPLE AND GRAPEFRUIT, WITH A HINT
OF KITTEN PEE ON A FRESHLY MOVED LAWN

UNOAKED CHARDONNAY, PORTILLO 6.00

ROUND, CREAMY AND FULL BODIED, 29.50

WITH PLEASANT ACIDITY AND A LITTLE
HONEYDEW IN THE AFTERTASTE

REISLING, Y_SERIES 6.90

BONE-DRY AND BURSTING WITH 33.00

FLAVOUR. AROMAS OF ORANGE BLOSSOM
WITH A CHALKY MINERALITY

ALBARINO, MARTIN CODAX 7.50

IF YOU LIKE PINOT GRIGIO, TRY THIS. 37.00

PEACHES AND PEAR, WITH A SLIGHT STING
OF CITRUS. THE MOST EXCITING GRAPE FROM
SPAIN'S GALICIAN COAST

ROSE

MIQUEL VENDANGES 4.50

NOCTURNES ROSE 22.40

EASY-GOING SUMMER DAY WINE.

PALE PINK IN COLOUR, WITH STRAWBERRIES
ON THE NOSE

RED

DÃO, MEIA ENCOSTA 4.50

GREAT BREAKFAST WINE! FRUITY BUT 22.40

DRY, WITH CHERRY AND PLUM NOTES FROM
PORTUGAL'S UP AND COMING DÃO REGION

VENTOUX, OGIER 4.80

CLASSIC BLEND FROM THE RHONE 23.90

REGION OF VENTOUX, SOFT TANNINS, BLACK-
BERRIES AND BAY LEAF. NICE WITH CHEESE

PINOT NOIR, PORTILLO 6.00

PALE PLUM COLOUR. REFINED AND 29.90

ELEGANT WITH FLAVOURS OF STRAWBERRY,
VANILLA, AND CLOVE. TRY IT WITH FISH

YALUMBA Y SERIES, SHIRAZ/VIIGNIER .. 6.90

PERFECT WITH RED MEAT. BIG BOLD 34.40

SHIRAZ FROM THE BAROSSA VALLEY, WITH
RED FRUITS AND A HINT OF OAK SPICE

PORT

GRAHAM'S RUBY 4.90

GRAHAM'S WHITE 5.50

TRY OUR WHITE PORT WITH TONIC WATER AND
A SLICE OF ORANGE!

SPARKLING

PROSECCO FRIZZANTE, FARINA 5.50

TRY A KIR ROYALE. PROSECCO WITH 30.00

A SPLASH OF BLACKCURRANT LIQUEUR



APERITIVI

SOMETHING DELICIOUS TO WHET YOUR APPETITE
BEFORE DINNER.

PROSECCO GLASS 5.50/BOTTLE 30.00

KIR ROYALE 7.00

SCOTCH 'N' SODA 8.00

CAMPARI SODA 6.00

WHITE PORT & TONIC 6.50

JAMESON & GINGER 9.00

CAMPARI/APEROL SPRITZ (DRY OR SWEET?) 9.00

DUTCH NEGRONI (DRY OR SWEET?) 11.00

RASPBERRY RHUBARB COLLINS 10.00

GIN/JENEVER & TONIC (SEE OUR GIN / JENEVER LIST)



"ONE SHOULD ALWAYS BE DRUNK. THAT'S ALL THAT MATTERS... BUT WITH WHAT? WITH WINE,
WITH POETRY, OR WITH VIRTUE, AS YOU CHOOSE... BUT GET DRUNK." CHARLES BAUDELAIRE

COCKTAILS

RASPBERRY RHUBARB COLLINS10.00
THE ORIGINAL JENEVER COLLINS RECIPE
SWEETENED WITH PURÉED RASPBERRY AND
SPRITZED WITH RHUBARB SODA

CALVADOS CASSIS COOLER10.00
GREEN APPLE BRANDY FROM CALVADOS,
TOPPED WITH SODA AND A DRIZZLE OF
BLACKCURRANT LIQUEUR

THE HIGHLAND MIDGE12.00
SCOTCH SMOKE, HONEY, APPLE, GINGER SPICE,
LIME AND BURNT CINNAMON

DUTCH NEGRONI11.00
A LOCAL TWIST ON THE CLASSIC, BOOZY,
ITALIAN APERITIF. DELICATE AND PERFUMED.
REQUEST IT DRY OR SWEET

PIMM'S CUP 9.50
FRESH & FRUITY, THE ENGLISH DRINK OF
CHOICE ON A SUNNY AFTERNOON WATCHING
CRICKET

DARK & STORMY11.00
LIME JUICE AND GINGER BEER, TOPPED WITH
GOSLINGS BLACK SEAL RUM

BLOODY MARY9.00
THE TRIED AND TESTED HANGOVER CURE

ESPRESSO NULTIENI11.50
ROTTERDAM TAKE ON THE COFFEE MARTINI.
WAKES YOU UP AND FUCKS YOU UP!

THE VII CLUB COCKTAIL 12.50
CREAMY PINK, ELEGANT AND DELICIOUS.
PREMIUM JENEVER, RASPBERRY PURÉE, LEMON
JUICE. SHAKEN OVER ICE

UNDER THE VOLCANO 12.50
GREEN MEZCAL SOUR WITH FRESH CITRUS,
AGAVE SYRUP, AROMATIC BITTERS, AND A SNAP
OF CLARET

PITCHERS 35.00
SHARE A PITCHER OF OUR PIMM'S COCKTAIL
OR RASPBERRY RHUBARB COLLINS WITH
FRIENDS. EIGHT SERVINGS!

VIRGIN COCKTAILS

MINT & GINGER NOJITO 6.00
A REFRESHING NON-ALCOHOLIC MOJITO WITH
MUDDLED MINT FROM OUR GARDEN, ROOT
GINGER AND LIME JUICE

RASPBERRY RHUBARB COLLINS (NA).... 6.00
RASPBERRY PUREE AND LEMON JUICE,
TOPPED UP WITH RHUBARB SODA

VIRGIN MARY 6.00
TOMATO JUICE, TABASCO, WORCESTERSHIRE
SAUCE, HORSERADISH, CELERY AND PEPPER



IRISH

JAMESON5.80
THE IRISH WHISKEY THAT CONQUERED
THE WORLD

BUSHMILLS BLACK BUSH 6.00
FROM THE OLDEST WHISKEY DISTILLER
IN IRELAND, WITH STRONG SHERRY CASK
INFLUENCE

WRITER'S TEARS COPPER POT.....7.00
A UNIQUE VATTING OF POT STILL AND MALT.
THINK APPLE, GINGER AND BUTTERSCOTCH

CONNEMARA PEATED SINGLE MALT 7.50
SMOKED ON THE BOGS OF IRELAND'S WILD
WEST. THE ONLY IRISH PEATED SINGLE MALT!

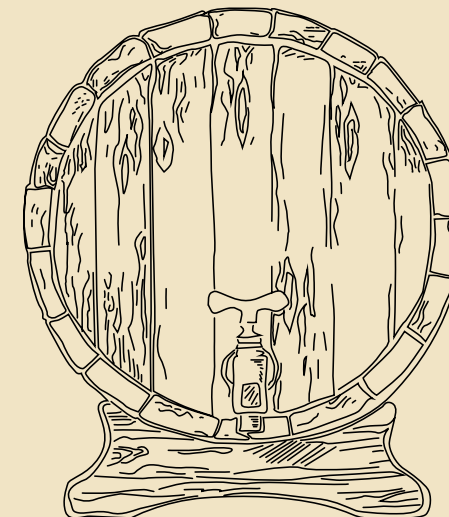
SCOTCH

DEWAR'S WHITE LABEL 5.00
HEATHER, HONEY AND SMOKE. GREAT FOR
MIXING IN A SCOTCH 'N' SODA

LAPHROAIG 10 YEAR8.50
AN UNDISPUTED CLASSIC SCOTCH. IODINE
PEAT SMOKE ON THE NOSE

GLENMORANGIE NECTAR D'OR11.00
FINISHED IN HIGHLY PRIZED SAUTERNES
BARRIQUES, THIS WHISKEY IS FRUITY WITH A
SUBTLE SWEETNESS

WHISKEY



AMERICAN

JACK DANIELS 6.00
SAY NO MORE

BULLEIT RYE FRONTIER WHISKEY6.50
GOOD OLD BOYS WERE DRINKING
WHISKEY AND RYE SINGING THIS'LL BE
THE DAY THAT I DIE!

"THE LIGHT MUSIC OF WHISKEY FALLING INTO GLASSES MADE AN AGREEABLE INTERLUDE"

JAMES JOYCE, DUBLINERS

PREMIUM JENEVERS & GINS

GIN

BOMBAY SAPPHIRE MIX 9.00
A CLASSIC LONDON DRY SHOT 4.50

BOBBY'S GIN MIX 11.80
GIN FROM DOWN THE ROAD IN SHOT 7.00
SCHIEDAM, SERVED WITH A WEDGE OF
ORANGE STUDDED WITH CLOVES

SOMEWHERE IN THE SWEET-SPOT
BETWEEN WHISKEY AND GIN, YOU WILL
FIND JENEVER. GIN'S ANCESTOR AND
ONE OF THE MOST UNDER-VALUED
AND UNDER-APPRECIATED SPIRITS IN
THE WORLD

TASTE IT HERE AS IT WAS MEANT TO BE,
A STONE'S THROW FROM ITS BIRTHPLACE,
ON THE ROCKS, WITH TONIC, OR ON
ITS OWN FROM ITS DISTINCTIVE TULIP-
SHAPED GLASS. OR CHOOSE ONE OF OUR
JENEVER COCKTAILS



JENEVER

KETEL 1 JONGE..... 4.50 / + TONIC 7.00
A SIMPLE YOUNG JENEVER, NOT UNLIKE A
LONDON GIN, BEST ENJOYED WITH TONIC

ZUIDAM ROGGE.....5.50
RICH FIVE YEAR OLD 100% RYE JENEVER
WITH NOTES OF HONEY, TOASTED BREAD AND
ORANGE PEEL

SINGLE OAT, RUTTE..... 6.00
100% MALT WINE, DISTILLED FROM OATS.
CARAMEL IN COLOUR, SPICY AND A LITTLE
SWEET, LIKE A REFINED BOURBON

OLD SIMON JENEVER7.00 / + TONIC 9.00
SIMON RUTTE'S SECRET RECIPE FROM 1872.
MOUTHWATERING FRESHNESS WITH PINE
NEEDLE ZING AND HERBS

RUTTE PARADYSWYN10.00
AT LEAST 10 YEARS ON FRENCH OAK. ROUND
AND COMPLEX. LINGERS ON THE TONGUE AS
LONG AS THE BEST WINE

DO YOU FEEL THE GOLDEN, COPPER-COLOURED LIGHT IT KINDLES IN YOU? I LIKE WALKING
THROUGH THE CITY OF AN EVENING IN THE WARMTH OF JENEVER" ALBERT CAMUS, THE FALL.



SHOTS!



VODKA, TEQUILA, RUM, SPIRITS

KETEL ONE VODKA 4.50

ABSOLUT VODKA.....5.50

BACARDI CARTA BLANCA5.50

THE KRAKEN SPICED RUM5.50

GOSLINGS BLACK SEAL.....5.80

SAUZA TEQUILA.....5.50

CALLE 23 TEQUILA6.50

SIETE MISTERIOS MEZCAL..... 7.50

FERNET BRANCA.....5.50

KAHLUA.....4.00

JAGERMEISTER..... 5.00

SAMBUCA ISOLABELLA LIQUEUR BLANCA..4.00

BAILEY'S..... 4.00



KOPSTOOTJES

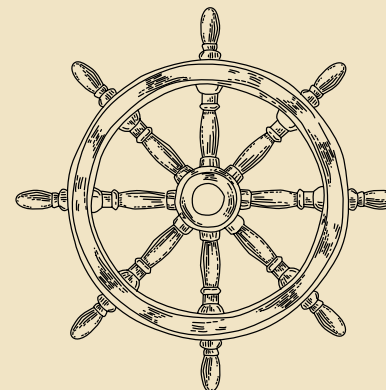
KOPSTOOTJE MEANS "LITTLE HEADBUTT".
THE DUTCH ENJOY SIPPING THEIR JENEVER
WITH A BEER. WE HAVE PAIRED EACH OF OUR
PREMIUM JENEVERS BELOW WITH ONE OF OUR
HOMEBREW CRAFT ALES

OLD SIMON JENEVER — VII BLOND
..... 9.50

SINGLE OAT, RUTTE — VII STOUT
.....8.50

ZUIDAM ROGGE — VII IPA
..... 7.50

RUTTE PARADYSWYN — VII RED
..... 11.50



"I BEGAN TO THINK VODKA WAS MY DRINK AT
LAST. IT DIDN'T TASTE LIKE ANYTHING, BUT IT
WENT STRAIGHT DOWN INTO MY STOMACH LIKE
A SWORD SWALLOWERS' SWORD AND MADE ME
FEEL POWERFUL AND GODLIKE."

SYLVIA PLATH, THE BELL JAR

LEMONADE



FRESH

FRESH SQUEEZED ORANGE JUICE

SMALL (200ML)	3.60
LARGE (250ML)	5.00

FRITZ KOLA

KOLA	3.00
ORANGE	3.00
RHUBARB	3.50
APPLE-CHERRY-ELDERBERRY!	3.00

FEVER-TREE

INDIAN TONIC WATER	3.80
FEVER-TREE GINGER BEER	4.00
FEVER-TREE GINGER ALE	3.80

REGULAR SODAS & LEMONADES

AVAILABLE FROM	2.80
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DIGESTIF / AFTERDINNER

A NIGHT CAP?

CALVADOS	5.00
BAILEY'S	5.50
ESPRESSO NULTIENI	11.50
IRISH COFFEE	8.50
ZUIDAM ROGGE JENEVER	5.50
SINGLE OAT JENEVER	6.00
RUTTE PARADYSWYN	10.00
LAPHROAIG 10 YEAR	8.50
CONNEMARA PEATED SINGLE MALT	7.50
GLENMORANGIE NECTAR D'OR	11.00

"I HAVE DECIDED ON A PLACE TO EAT IN AT MIDDAY, A PLACE TO EAT IN AT NIGHT, A PLACE TO HAVE MY DRINK IN AFTER DINNER. I HAVE ARRANGED MY LITTLE LIFE"

JEAN RHYS, GOOD MORNING, MIDNIGHT

TEA



EARL GREY.....2.60
A BLACK TEA FROM CEYLON
WITH A BERGAMOT AROMA

**MARGARET'S HOPE
DARJEELING**.....2.60
A FRESH LIGHT NUTTY BLACK
TEA FROM KURSEONG, INDIA

REMBENG ASSAM.....2.60
A FULL MALTY RICH BLACK TEA
FROM KONDOLI, INDIA

SENCHA LEMON GREEN...2.60
A REFRESHING JAPANESE
GREEN TEA WITH LEMONGRASS
& LEMON PEEL

HONEYBUSH (HERBAL)....2.60
A SLIGHTLY SWEET & SUBTLE
TASTE, GROWS WILD IN
SOUTH AFRICA

CHILL OUT (HERBAL).....2.60
A GLORIOUS MIX OF HERBS
& FRUITS

BUILDERS TEA2.60
WHAT REGULAR BRITS DRINK
EVERY DAY, SERVED WITH
MILK & SUGAR ON THE SIDE

FRESH MINT.....3.50
WHEN POSSIBLE FROM OUR
V11 TOP DECK GARDEN



COFFEE

COFFEE2.60

ESPRESSO.....2.60

CAPPUCCINO2.80

LATTÉ / MACCHIATO3.20

ICE COFFEE3.20

HOT CHOCOLATE2.80
WITH WHIPPED CREAM3.50

RUM CoCo..... 7.50



TEA & CAKE

**POT OF TEA &
A SLICE OF TODAY'S CAKE**

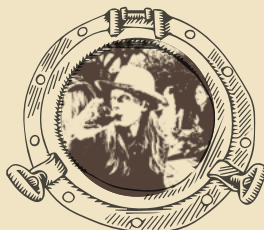
PRICE PER PERSON
6.00

SAY HELLO...

THE CAPTAINS



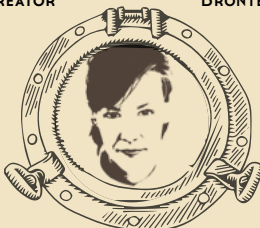
JAN - THE CREATOR



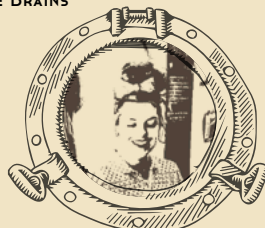
BRONTE - THE BRAINS



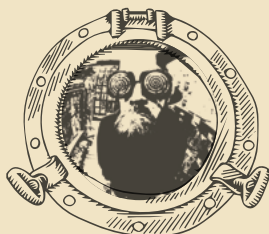
ROB - THE BUILDER



MARIA - THE DANCER



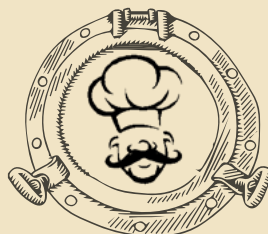
STEPHIE - THE LOVE



MIKA - THE SKATER



MIDAS - THE SPARK



ANDREA - DR SAVI



ROTHLEY - DADDY COOL



MAGIC MIKE

PLAY LIKE A PIRATE — WORK LIKE A CAPTAIN