

## **Spirits**

### **Whisk(e)y**

Eagle Rare 10yr — 5/10

Jamerson's — 4.5/8.5

Cotswold Single Malt — 8/15

Talisker 10yr — 6.5/12.5

The Macallan 12yr Dbl Cask — 8.5/16.5

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### **Brandy**

Baron De Sigognac — 5.5/10.5

Remy Martin 1738 — 8/15

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### **Vodka**

Ketel One Vodka — 4.5/8.5

Konik's Tail Vodka — 4.5/9

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### **Gin**

Sipsmiths — 4.5/8

Portobello Road — 5/9

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### **Agave**

Tapatio Blanco — 5.5/10.5

Mezcal Amore Verde — 6/11.5

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### **Rum**

El Dorado White Rum — 5/9

Wray & Nephew — 5/9

## **Liquors ect.**

La Fee Absinthe — 7.5

Soplica Chocolate liqueur — 4/7

Fernet Branca — 5/9

Disaronno — 4.5/8

Baileys Irish Cream — 4/6

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## **Draught**

Guinness — 3.5/6

Old Mout — 3/5.5

Stella Artios — 3/5.5

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## **Bottles**

Peroni Red — 5.5

Estrella Damn — 5

Sassy — 5

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## **Mocktails**

*Bold flavours. Zero alcohol. All character.*

### **Passionfruit Collins — 5**

Passionfruit and orange lifted with fizz. For a tropical edge to your experience at the table

### **Berry Mojito — 5**

Your pick of strawberry, blueberry or raspberry \*don't be afraid to mix and match!  
—with mint and lime.

### **Virgin Colada — 5**

Pineapple and coconut served silky and chilled. Close your eyes, take a sip and let yourself be transported to a white sand palm shaded paradise.

## Stirred Down

*Elegant and dialled-in. Boozy, chilled, and built to last.*

### **Seasonal 50/50 Martini** — One sip £5/full pour 10

Dill and rhubarb infused gin with crisp Charentes Blanc. Herbaceous, light, and made to intrigue.

### **Dirty Martini** — One sip £5/full pour 10

Olive-washed gin, dry vermouth, and a hint of caper. Salted sophistication. Perfection.

### **Gibson Martini** — One sip £5/full pour 10

Gin and vermouth with a silver skin finish. For the stirred-down purist.

### **Old Fashioned** — 11

Classic bourbon strength softened with orange oils and bitters. A sip from another century.

### **Dirty Negroni** — 10

Olive gin, vermouth, and Campari. Savoury depth layered over bitter charm.

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## Spritz

*Refreshing, lifted, and sessional. Made for conversation and sunshine.*

### **Hugo** — 8

Elderflower, mint, and prosecco come together in a floral embrace. Light, green, and endlessly drinkable.

### **Limoncello** — 8

House-made Cure Limoncello with prosecco. Like golden hour in a glass.

### **Tropical Breeze** — 10

Passionfruit vodka, pineapple, and coconut. Your mini escape, no passport needed.

### **White Peach Sangría** — 9

Prosecco, crème de pêche, and clarified white peach. Subtle, fruity, and charmingly winery.

## Alcohol-Free Spritz

*Crafted without compromise. Vibrant and grown-up, minus the booze.*

### **Berry Bliss — 5**

Raspberry, blueberry, and strawberry combine for a softly tart refresher.

### **Tropical Sunrise — 5**

Coconut and pineapple brighten up the glass without needing spirits.

### **Summer English Garden — 5**

Rhubarb and dill for a crisp and herbaceous alcohol-free sip.

### **Cooler — 5**

Cucumber and mint over ice. Pure refreshment.

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## Classic

*You know them. We respect them. Made true to tradition or tweaked with Cure charm.*

### **Bloody Mary — 9**

Cure meticulously perfected Bloody Mary, crafted over thousands of attempts, delivers a bold medley of Savory, salty, sweet, and spicy Flavors. A must-try for fans and the ideal introduction for first-timers, it's a cocktail like no other.

### **Espresso Martini — 10**

The cute sister of the legendary Irish Coffee. A timeless classic for any tired eyes, or just anybody thirsty! Balancing vanilla, coffee and a little kick of vodka.

### **Mojito — 9**

The Cuban classic that has taken the world by storm! With its bright fresh balance of mint, rum and light bubbles it is really easy to see why.

### **Margarita — 10**

\*Spicy available upon request

Legend states that this drink was named after a beautiful traveller named Daisy. Birthing a new family of cocktails known as a Daisy, something sweet, something strong and something sour.

### **Sour — 9**

Brilliantly bright fresh and shakes the pallet away. Whisky, for a classic New York style. Amaretto gives a Sherbert candy flavour. Vodka for a clean freshness, and Pisco, well if you know you know.

### **Cosmopolitan — 9**

An expertly crafted Cosmopolitan, refined through countless iterations, blends premium vodka with vibrant cranberry, zesty lime, and a touch of sweet orange liqueur for a perfectly balanced, sophisticated sip.

### **French 75 — 11**

A sparkling cocktail blending gin's crisp botanicals, zesty lemon, and simple syrup, crowned with effervescent Crémant, served in a chilled flute for timeless elegance. Named after the powerful French 75mm field gun used in World War I, its vibrant kick delivers a sophisticated punch.

### **Clover Club — 10**

Our Clover Club gives a visual like no other. A captivating rose hue with a pure white foam a topped. Bringing forward the tartness of fresh raspberry with the freshness of the gins botanicals, all brought together in an unforgettable way.

### **Bellini — 8**

Peach and prosecco, the quintessential Venetian drink. Sends the mind to sat in the sun on the shores of the grand canal.

### **Hemingway Daiquiri — 9**

White rum, grapefruit and lime with a whisper of maraschino. Dry, zesty and crisply poetic. "I drank a couple of glasses of rum and it went to my head and I felt fine and as though I could talk to anybody."

### **Penicillin — 10**

A bold, smoky cocktail that fuses smooth blended Scotch with fresh lemon juice and honey-ginger syrup, crowned with a peaty Islay Scotch float for a lingering, medicinal kick. Named for its soothing, curative allure, this modern classic is served over ice, offering a warm, spicy remedy with every sip.

## Sparkling

*Effervescent, elegant, and ready for celebrations big or small. These bright bubbles uplift every sip.*

### Raspberry Ripple — 11

Has to be tried to be believed, using magic to ferment melt raspberries (ask your server for details), Vanilla ice cream washed vodka and all carbonated to send it to the stars — fizzy, fruity, and fantastically fun.

### Grapefruit Americano — 9

Campari and sweet vermouth meet citrus-forward sparkling grapefruit. A bite and a blush.

### White Hot Passion — 10

Bring together the Heston combination of Passionfruit and white chocolate, brought together with a French Blanc vermouth and bubbles. Lush and lively.

### Paloma — 10

Tequila and agave fizz beneath bright, carbonated grapefruit. A punchy, citrus-forward refreshment.

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## Creamy

*Velvety, indulgent, and rich with comfort. These pours are smooth operators — warming, soft, and best enjoyed with no rush.*

### Irish Coffee — 10

A classic reimagined with a Cure twist — Irish whiskey, freshly brewed coffee, our house tonka cream, and a splash of salted vanilla honey. Midnight in a mug.

### White Russian — 10

With the Cure touch, Mr Black, sweet cream, a nudge of chocolate and clean vodka glide together like a velvet curtain drawn over a busy day. Soft, sharp, unforgettable.

### **Wray Colada — 10**

Tropical like a toasted chocolate coconut. This one stirs in rum with roasted coconut, pineapple, cacao, and just the right amount of absinthe heat. A beach bonfire in a glass.

## **Bottled Remedies**

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### **Sparkling**

Champagne Collet, Brut — 62

Crémant de Bourgogne Brut, André Delorme — 8/38

Moldova de Lux, Alb Brut — 45

Simpsons Wine Estate, Canterbury, Sparkling Rosé Brut — 52

Nyetimber Classic — 60

Nyetimber Rose — 70

Canal Grando, Prosecco Extra Dry NV — 5.5/23

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### **House**

Grenache/Viognier White, Le Campuget, Château de Campuget — 7/28

Syrah/Viognier Red, Le Campuget, Château de Campuget — 7/28

Syrah/Grenache Rosé, Le Campuget, Château de Campuget — 7/28

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### **White**

#### **Crisp & Mineral**

Loureiro/Alvarinho, Vinho Verde, Leme — 8/32

Picpoul De Pinet, La Serre, Villa Noria — 9/35

Albariño, Rias Baixas, Bodegas Viña Cartin — 40

Chablis Domaine Grande Roche — 38

#### **Aromatic & Floral**

Grüner Veltliner, Löss, Weingut Rabl — 9/37

Riesling Dry, Grand Lay, Weingut Mönchhof — 40

Gewürztraminer, Am Sand, Alois Lageder - 67

### **Smooth & Opulent**

Mâcon-Bussières, Le Vieux Puits, Thierry Drouin — 45

Niemczańska Chardonnay, Poland — 65

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### **Rose**

Côtes de Provence Rosé, Marie Christine, Château de l'Aumérade — 9.5/39

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### **Red**

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### **Soft, Silky & Supple**

Montepulciano/Sangiovese, Rosso Piceno, Viabore, Carminucci — 8/31

Beaujolais Villages, Perle de Granit, Domaine de Colonat — 39

Bourgogne Pinot Noir, Ropiteau Frères — 49

Les Mougeottes Pinot Noir, IGP Pays d'Oc — 8/24

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### **Juicy & Rich**

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Bobal, El Renegado, Bodegas Nodus — 7.5/29

C. du Rhone Parallele — 8.5/25

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### **Big & Bold**

Malbec, Cahors, Prieuré de Cénac, Les Vignobles St Didier Parnac — 45

Gigondas, Classique Vieilles Vignes, Domaine Saint Damien — 59

Château Eglise d'Armens Saint-Émilion Grand Cru — 46

Amarone della Valpolicella, CaRugate - 82



## Sweet

Sauternes, Ch. Suduirat (Des) — 9/30

## Defying Categorization

Philippe Glavier, Ratafia Champions 25ml – 7 / 50ml - 13

## Coffee

*We are using 100% Arabic beans in our Italian blend from coffee king, sustainable sourced from Brazil and Latin America. Producing a luxurious and creamy taste that is sure to elevate your coffee experience*

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Espresso Single/Double - 1.75/3

Macchiato - 3

Cortado - 3

Americano Coffee - 3.5

Iced Coffee - 3.5

Late - 3.75

Iced Late - 3.75

Flat White - 3.75

*\*De-Caff also available*

## Tea

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English Breakfast - 3

Earl Grey - 3

Apple & Blackberry - 3

Moroccan Mint - 3

Fresh Mint - 3

Matcha - 3.5

Matcha Late - 4

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## Hot Chocolate

Classic Hot Chocolate - 4

## **Syrups**

Simple

Vanilla

Caramel