Our philosophy is simple: take the best quality ingredients, prepare dishes fresh to order and provide an authentic taste of Lebanon.

**Lebanese Dining** is typically a sharing experience. Good food shared with good company and some good drinks to help them along.

**Mezze** are an array of small dishes - like tapas - and range from simple flavours to complex dishes. Most are not spicy and there are many vegetarian and vegan options.

**Lebanese family cuisine** offers a range of larger dishes such as stews or yakhnehs and are usually served with meat and rice with vermicelli. These dishes can be eaten as a main course, or shared as part of your experience.

We have created a handful of suggested menus for 2-4 people and will be happy to guide you through the options or even help you put together a menu for the evening if you’re uncertain where to start. If you’re happy to choose your own dishes, we recommend 2-3 mezze per person as a complete meal.

All of our dishes are prepared fresh to order and will arrive at different times; mezze are traditionally served before main dishes.
**COLD MEZZE & SOUP**

- **APPETISERS**
  - Selection of Premium Olives  £6
  - Selection of Mixed Nuts  N £5.50
  - Red Peppellino Peppers w/ Cheese  D £5.50
  - Green Chilli Peppers w/ Cheese  D £5.50

- **DIPS**
  - Hummus  £6
    Puree of chickpeas with sesame paste (tahina) & lemon juice
  - Hummus Beiruty  £7
    Puree of chickpeas with hot pepper, garlic, parsley, sesame paste (tahina) & lemon juice
  - Hummus Awarma  ND £8.50
    Puree of chickpeas with lamb & pine nuts on top
  - Baba Ghanoush (Moutabbal)  £7.50
    Puree of smoked aubergine with sesame paste (tahina) & lemon juice
  - Mouhammara  N £8.50
    Crushed walnuts in a spicy paprika-based paste
  - Laban we Khiar  D £6
    Yoghurt, cucumber & mint dip
  - Labneh  D £6
    Soft cheese made from strained yoghurt. Can be served with or without garlic
  - Taramasalata  £8
    Home-made from smoked cod roe

- **VEGETABLE**
  - Warak Enab  £7.50
    Grape vine leaves filled with rice, tomato and parsley; slow-cooked in olive oil
  - Arde Chaouky  £7.50
    Artichoke heart steamed with garlic, lemon & olive oil
  - Bamieh  £8
    Okra with tomato, garlic, coriander & olive oil. Can also be served hot.
  - Moussakat Batenjan  £8
    Baked seasoned aubergine cooked with tomato & chick peas. Can also be served hot.

- **SALADS**
  - Tabbouleh  G* £7.50
    The famous parsley salad, with cracked wheat, onion, tomato, lemon juice and olive oil.
  - Fattoush  G* £8
    Mixed salad, lettuce, tomatoes, mint, sumac, onion, radish, peppers, olives & fried Lebanese bread
  - Greek Salad  D £8.50
    Feta cheese with mixed leaves, olives and herbs.
  - Chef’s Salad  £8.50
    Rocket, avocado, tomato & pomegranate seeds with Meejana House Dressing
  - Meejana Potato Salad  £8
    Potatoes, Tomatoes, Mixed peppers, Onions and delicately spiced olive oil & garlic dressing
  - Tomato & Onion Salad  £7
    Fresh tomatoes with finely chopped onions, black pepper & olive oil
  - Batinjan Rahib  £8.50
    Grilled aubergines, chilled, diced and mixed with tomatoes, lemon & garlic
  - Shankleesh  D £8.50
    Aged cheese served with tomatoes, onions and thyme
  - Fassoulia Salad  £8
    Butterbeans, spring onion, garlic, lime & olive oil
  - Beetroot & Rocket Salad  £8.50
    Sliced Beetroot & rocket with our house dressing
  - Mixed Salad  £7.50
    Selection of mixed leaves with a simple dressing

- **CHARCUTERIE**
  - Bastorma  £9.50
    Thin slices of spicy Armenian dry-cured beef

- **SOUPS**
  - Lentil  £6
  - Tomato  £6
  - Clear Chicken & Vermicelli  G* £7
  - Clear Shrimp & Vermicelli  G* £8

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= Mild,  = Medium,  = Hot  = Vegan,  = Vegetarian,  = Nuts,  = Gluten,  = Can be made gluten free,  = Dairy

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For parties of 6 or more a discretionary service charge of 12½% will be added to your bill.
HOT MEZZE

VEGETARIAN

- Manouché Zaatar $7.75
  Baked dough base with thyme, olive oil and sesame. Served with sliced tomato, cucumber, onion and mint.

- Fatayer $7.75
  Four spinach pastry parcels (contains pine nuts)

- **Rikakat Jebne** $7.50
  Four filo pastry tubes filled with Haloumi cheese

- Falafel $7.75
  Four croquettes of fava beans, chickpeas, coriander, garlic & sesame

- **Kellaj Jebne** $8
  Haloumi cheese, thyme & tomato grilled in Lebanese flat bread

- **Grilled Haloumi** $8
  Haloumi cheese with olive oil & herbs

- Foul Moudammis $7.75
  Fava beans simmered in tomato, garlic & olive oil

- Moudardara $7.50
  Lentils and rice served with fried onions

- **Patata Harra** $7.75
  Potatoes diced and cooked with coriander & spices

- **Patata we Sabanekh bel Zeit** $7.75
  Potatoes diced and cooked with spinach & spices

DELICACIES

- **Sawdat Djej** $8
  Chicken livers in pomegranate sauce, flambéd

- Escargots $9
  Snails with garlic, coriander and butter sauce

- **Lisanaat** $9
  Lamb tongue with garlic, lemon & olive oil

- Dafadeh $9
  Frog’s Legs served with coriander & tomato sauce

- **Dakn’al Laham** $9.50
  A delicacy of lamb sweetbreads

SEAFOOD

- **Rikakat Kraydes** $8.75
  Four filo pastry shells filled with shrimps, deep fried

- Kraydes $8.75
  Shrimps cooked with garlic and fresh coriander.

- **Samak Bizri** $8
  Deep fried whitebait

- Sabeedish Sauté $8.75
  Squid with mixed peppers, chilli, spring onions & parsley

- Sabeedish Mekhli bel Zaatar $8.75
  Very lightly battered squid with thyme, deep fried.

- **Grilled Squid** $8.75
  Squid grilled and dressed with olive oil and lemon

- **Scallops** $13.75
  Four king scallops (without roe) cooked with fennel, garlic and lemon

MEATS

- **Samboussik Lahme** $7.75
  Four bite size lamb pasties with pine kernels, deep fried

- **Kibbeh Lahme** $8.50
  Four lamb and cracked wheat shells filled with seasoned minced lamb & pine kernels, deep fried

- **Arayess** $8.50
  Lebanese bread filled with seasoned minced lamb

- **Rikakat Bastorma** $7.75
  4 filo pastry tubes filled with soft cheese & bastorma

- Djej Mekhli bel Zaatar $7.75
  Very lightly battered chicken with thyme, deep fried

- Jawaneh with Garlic $8.25
  Jawaneh with Tomato & Coriander $8.25
  Four jumbo, 3-joint chicken wings

- **Lahm Bel Ajine** $7.75
  Lebanese baked dough bases covered with spiced, minted minced lamb and finely chopped tomato

- Sojok $8
  Spicy Armenian lamb sausage

- **Makanek** $8
  Lebanese lamb sausages flambéd in lemon

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MAIN COURSES

YAKHNES - FAMILY STYLE DISHES

These represent a selection of dishes you would eat at home in Lebanon.

LAMB

Kafte al Furn with Rice G* £18.50
Kafte (minced lamb) baked with tomato, onion and potato and served with vermicelli rice. Can be made spicier if required.

Kafte Khashkhash with Rice NG £18.50
Two minced lamb skewers in a spicy tomato sauce with sweet peppers and optionally sprinkled with pine nuts.

Kibbeh Labanieh with Rice NGD £18.50
Kibbeh (lamb and cracked wheat shell filled with seasoned minced lamb & pine kernels) cooked in a minty yoghurt sauce and sprinkled with pine nuts

Kibbeh Bel Synieh & Fattoush NGD £19
Baked kibbeh (lamb and cracked wheat layers filled with seasoned minced lamb & pine kernels) served with a laban we khiar (yoghurt, cucumber and mint) dip and a fattoush salad.

Daoud Basha with Rice NG* £18.50
Lebanese lamb meat balls served in a zesty tomato sauce and served with rice – we can add chilli if required.

Tagine Lahme NGD £19.50
Slow cooked lamb shank in an opulent mix of exotic spices and herbs, served with couscous and optionally sprinkled with mixed nuts (almonds, etc)

Kharouf Ouzi N £19.50
Lamb shank served with ouzi rice (delicately spiced rice with minced lamb) and vegetable gravy.

FISH & SEAFOOD

Samke Tajen with Saffron Rice £21
Sea bass served with a lightly spiced sesame sauce with fried onions and optional pine nuts

Samke Harra with Tomato Rice £21
Sea bass served with a Harra sauce (Tomato, peppers, & coriander) with optional pine nuts

Jumbo King Prawns with Saffron Rice £23
Plain grilled or sautéed in tomato, parsley & garlic. We can add chilli to the tomato sauce if required.

Kraydes Meejana with Saffron Rice DG £19
Large shrimps cooked in our signature 12 spice sauce

Seafood Yakhne with Tomato Rice £19
Squid & Shrimp cooked in a herbed tomato sauce and served with tomato rice. Can be made spicy if required.

Seafood Platter with Saffron Rice £24
Salmon and Scallops in saffron, dill and white wine

CHICKEN

Djej Meejana with Saffron Rice DG £18
Chicken cooked in our signature 12 spice sauce

Djej we Sojok Tagine G £18
Chicken and sojok (spicy lamb sausages) slow cooked in an exotic mix of spices and served with couscous.

Djej Ouzi D £18
Shredded, roast chicken with ouzi rice (rice with minced lamb) and served with a yoghurt and mint sauce.

Molokhia with Rice G £18
Chicken served with rice with the Molokhia sauce (Molokhia – or Jew’s Meadow – is a typical herb of the Middle East), fresh onion, lemon juice or vinegar and dry-baked bread.

ALLERGIES & DIETARY NEEDS

We take care to separate and identify dishes with allergens. If you have specific allergies or dietary needs, please let us know and we will accommodate and advise you where possible.

Please note that preparing food based on special requirements may take longer than usual to avoid risk of cross-contamination.

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Main Courses

Grills & Other Mains

All of our main courses (below) are served with your choice of:

- Tomato Rice • Meejana Potato Salad
- Vermicelli Rice • Herbed New Potatoes • Chips
- Mixed Salad • Vegetables • Couscous

These dishes are usually served on flat bread - if you are gluten intolerant, please ask us to leave this out.

Mixed Grill  G*  £19.50
A selection of lamb, chicken & kafte (minced lamb) skewers gently grilled and served with chilli and garlic dipping sauces.

Shish Taouk  G*  £18
Delicately marinated chicken pieces, charcoal grilled and served with a garlic dipping sauce.

Chicken Shawarma  G*  £18
Shredded chicken, marinated in our secret blend of herbs and spices, sautéed and served with a garlic dipping sauce.

Kafte Meshwi  G*  £18.50
Grilled minced lamb, parsley and onion skewers, served with chilli dipping sauce on the side.

Lamb Meshwi  G*  £19
Grilled, marinated cubes of lamb, served with chilli dipping sauce on the side.

Lamb Shawarma  G*  £18.50
Shredded lamb, marinated in a delicate mix of herbs and spices, sautéed and served with tahina dipping sauce.

Castaleta  G*  £19.50
Lamb cutlets marinated with mixed herbs & charcoal grilled and served with a chilli dipping sauce.

Vegetarian

The vermicelli rice served with these dishes contains gluten. This rice can be switched for an alternative side to make the dish gluten free (except for the Vegetable Meejana which contains some gluten in the sauce).

- Bamieh with Rice  G*  £15
  Okra cooked with tomato, garlic and coriander. We can add chilli to this if required.

- Musakaat Batenjan with Rice  G*  £15
  Baked seasoned aubergine cooked with tomato & chick peas. We can add chilli to this if required.

- Colcassia with Rice  G*  £15
  Taro root, spinach and delicate spices served over a bed of vermicelli rice.

Add Lamb or Chicken to the Above  £4

Other Sides & Extras

- Basket of Bread  G  £3
  First basket is complimentary when ordering dips.

- Kabis (Pickled Vegetables)  £4.50
- Saffron Rice with vegetables  £5.50
- Tomato Rice  £4.50
- Couscous  £4.00
- Rice with vermicelli  G  £4.50
- Mixed Seasonal Vegetables  £5.50
- French Fries  £4
- Fresh Chillies  £3
- Garlic, Chilli or Tahina Sauce  £1.50
- Crudités  £4

M = Mild, MM = Medium, MMM = Hot  G = Vegan, V = Vegetarian, N = Nuts, G = Gluten, G* = Can be made gluten free, D = Dairy

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For parties of 6 or more a discretionary service charge of 12½% will be added to your bill.
## "Experience Lebanon" Menus

### Ambassador

£25 per person

--- for 2 ---

**Hummus**  
Puree of chick peas with sesame

**Warak Enab**  
Stuffed vine leaves

**Tabbouleh**  
Parsley, tomato & cracked wheat salad

**Kibbeh**  
Lamb & Cracked Wheat Shells filled with Minced Lamb

**Sabeedish Mekhli**  
Squid in a Delicate Thyme Batter

**Falafel**  
4 Chick Pea Croquettes

--- for 3, also add ---

**Grilled Haloumi**  

**Moutabbal**  
Smoked Aubergine Puree

**Makanek**  
Lamb Sausages with Walnuts

--- for 4, also add ---

**Arayess**  
Minced Lamb in Flat Bread

**Fatayer**  
4 Spinach Parcels

**Jawaneh**  
Chicken Wings with Coriander & Tomato Sauce

--- for 3 ---

**Grilled Haloumi**

--- for 4 ---

**Sabeedish Mekhli**  
Squid in a Delicate Thyme Batter

### Chef’s Table

£27 per person

--- for 2 ---

**Tabbouleh**  
Parsley & Cracked Wheat Salad

**Hummus Awarma**  
Hummus with Sautéed Lamb & Pine Nuts

**Sawdat Djej**  
Chicken Liver in Pomegranate Sauce

**Sojok**  
Spicy Lamb Sausage

**Kraydes**  
Shrimps in Garlic & Olive Oil

**Batinjan Rahib**  
Grilled Aubergine with Peppers

--- for 3, also add ---

**Grilled Haloumi**

**Arayess**  
Minced Lamb in Flat Bread

**Shankleesh**  
Aged Cheese Salad

--- for 4, also add ---

**Sabeedish Mekhli**  
Squid in a Delicate Thyme Batter

**Patata Harra**  
Spicy Potatoes

**Fattoush**  
Mixed Leaf Salad, with Radish, Onion Olives, Sumac, Tomato, Crispy Bread

--- for 3 ---

**Grilled Haloumi**

--- for 4 ---

**Sabeedish Mekhli**  
Squid in a Delicate Thyme Batter

--- Contains Nuts ---

--- Medium Spiced ---

--- Suitable for Vegetarians ---
"Experience Lebanon" Menus

**Seafood**

£28 per person

--- for 2 people ---

Kraydes
Shrimps in Olive Oil & Garlic

Taramasalata
Home-made from smoked cod roe

--- for 3 people, also add ---

Rikakat Kraydes
Shrimps in Filo Pastry

Beetroot Salad
With onions, lemon, garlic & Olive Oil

--- for 4 people, also add ---

Arde Chaouky
Artichoke in Olive Oil & Garlic

Chef's Salad
Rocket, Avocado, Tomato & Pomegranate

Sabeedish Mekhli
Battered squid with thyme, deep fried.

**Vegan**

£23 per person

--- for 2 people ---

Hummus
Puree of chick peas with sesame

Tabbouleh
Parsley, tomato & cracked wheat salad

--- for 3 people, also add ---

Moudardara
Rice with Lentils & Fried Onion

Moutabbal
Smoked Aubergine Puree

--- for 4 people, also add ---

Warak Enab
Stuffed Vine Leaves

Foul Moudammas
Fava beans simmered in tomato, garlic & olive oil

Mousakaat Batinjan
Aubergine & Chick Peas in a Rich Tomato Sauce

N Contains Nuts

V Suitable for Vegetarians

Jessica Medium Spiced
"Experience Lebanon" Menus

A Good Meal

£30 per person; For 4 People

--- to start ---

Tabbouleh VG
Parsley & Cracked Wheat Salad

Hummus Awarma D
Hummus with Sauteed Lamb

Arayess G
Minced Lamb in Lebanese Flat Bread

Makanek N
Flambeed Lamb Sausages

Falafel V
Chickpea Croquettes

Fatayer NVG
4 Spinach Parcels

Grilled Haloumi VD
Chicken Wings in Tomato & Coriander

Jawaneh
Chickens in Tomato & Coriander

Kraydes
Shrimps in Garlic & Olive Oil

--- followed by ---

2 Mixed Grills
served with vermicelli rice, mixed vegetables or mixed salad

For Groups of 5 or More People

Celebration Mezze

£25 per person; For 5 or more people

Let our team select a range of mezze for you and your group to share.

We will put together a menu for you based on your preferences, be they spicy, vegetarian, seafood or meat. A good mix of each will be presented, something for everybody.

If you would like tea/coffee and baklava included, please add £5 per person.

Celebration Banquet

£30 per person; For 5 or more people

Let our team select a range of mezze for you and your group to share.

This will be followed by a selection of grilled meats with rice and/or chips.

We will put together a menu for you based on your preferences, be they spicy, vegetarian, seafood or meat. A good mix of each will be presented, something for everybody.

If you would like tea/coffee and baklava included, please add £5 per person.

N Contains Nuts
V Suitable for Vegetarians
D Medium Spiced
Desserts & Cocktails

Traditional

V Baklawa NGD 4.50
Three Assorted layered pastries with mixed nuts including almonds, pistachios and pine kernels.

V Maamoul GD 4.50
Three small shortcrust pastries filled with walnuts, dates, or pistachios N.

Selection of Four Turkish Delight 4
Mint, Rose and Lemon mixed

Three Walnut Turkish Delight N 4.50

V Knafeh bel Jebn NGD 7
Granulated pastry on cheese, heated until it melts, drizzled with sugar syrup and sprinkled with pistachio.

Halva, Pistachio N 4
A sweet, crumbly tahini (sesame) based dessert.

V Petit Fours NGD 4.50
Three shortbread biscuits with chocolate and pistachio.

V Om Ali NGD 7
The Lebanese bread-and-butter pudding: Layered pastry in slightly spiced milk with nuts and raisins and baked in the oven.

Cocktails

Espresso Martini 9
Espresso, vodka, Kahlua, Creme de cacao

Rude Awakening 9
Espresso, Spiced Rum, Kahlua

Chocolate Daiquiri 9
Bacardi, Creme de Cacao, Lime

B&B 8.50
Remy Martin & Benedictine, over ice

Ice Creams etc

V Affogato D 5.50
Vanilla or Chocolate Ice Cream with a shot of Espresso

V Alcoholic Affogato D 8
A traditional affogato with a kick. As above, but with one of the following: Dark Rum • Kahlua • Tia Maria • Amaretto • Baileys Chocolat Luxe • Chilli Chocolate

V Rum Baba with Ice Cream GD 7.50
Warmed rum-soaked sponge served with the ice cream or sorbet of your choice from the selection below.

Chocolate & Orange Gateau [Gluten Free] N 7
Warmed and served with a raspberry sorbet. Contains almonds.

V Chocolate Fondant [Gluten Free] D 7
Warmed chocolate fondant served with the ice cream or sorbet of your choice from the selection below.

Luxury Ice Creams; per scoop D 3.50
Vanilla • White Chocolate • Dark Chocolate • Salty Caramel • Rose Petal • Coconut • Pistachio N

Luxury Sorbets; per scoop 3.50
Passion Fruit • Mango • Raspberry • Lemon • Cherry

Crepes

V Crêpe Apple & Calvados GD 9
Cooked apples soaked in calvados

V Crêpe Suzette GD 9
The classic caramelized sugar, butter, orange juice, zest, and Grand Marnier, flambéed.

V Crêpe Ashta, Asal, Pistachio NGD 8
Lebanese whipped cream, honey and pistachio

V Crêpe Nutella NGD 7
Ask and we might add banana too!

V Crêpe Grand Marnier GD 8
A classic sweet crêpe with a kick of Grand Marnier

V Crêpe Sugar & Lemon GD 6
The original and some say the best.

V Crêpe Apricot, Rum & Raisin GD 9
Slices of apricot soaked in rum & sprinkled with raisins.

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Digestifs, Coffee, Tea & Shisha

Arak

Arak Brun (Domaine Tourelles) 53% 5.50

Sweet Wines

Vinoix N 5

Lebanon, NV (Macerated over Walnuts)

Chateau Filhot; Sauternes Grand Cru 7
France, 2000

Fervo Refrontolo; Passito (Red) 6
Italy, NV

Malt Whisky

Auchentoshan 3 Wood (Lowland) 43% 7
Bowmore 12 Year Old (Islay) 40% 6
Balvenie DoubleWood (Speyside) 40% 6
Dalwhinnie 15 Year Old (Highland) 43% 6

Whisky

Jameson Whiskey 40% 4.50
Johnnie Walker Red Label 40% 4.50
Jack Daniels Whiskey 40% 4.50
Johnnie Walker Black Label 40% 5.50
Chivas Regal 12 Year Old 40% 6
Monkey Shoulder 40% 6.50

Digestifs

Zymurgorium’s Turkish Delight 18.7% 6
Berga Spina (Bergamot Liqueur) 25% 4.50
Kaciuto (Calabrian Liqueur) 28% 4.50
Nerizia (Liquorice Liqueur) 25% 4.50
Diavolo Nero (Chilli Chocolate Liqueur) 18% 4.50
Limoncello 28% 4.50
Pierre Ferrande Ambre 1er Cru Cognac 40% 9
Remy Martin VSOP Cognac 40% 8
Amaretto 28% 4
Baileys Irish Cream 17% 4
Baileys Chocolat Luxe 15.7% 5
Cointreau 40% 5
Drambuie 40% 5
Grappa 38% 5
Sambuca 38% 5
LBV Port 20% 5

Café Blanc

“Lebanese White Coffee” 3.50
A tisane of hot water and distilled orange blossoms (no coffee involved). A great digestif.

Arabic Coffee

With or without Cardamon 3.50
Bitter, Medium or Sweet

Coffee & Chocolate

Americano / Espresso 3.50
Double Espresso / Macchiato 3.90
Café Latte / Capuccino / Mocha 3.75
Hot Chocolate 4.50

Fine Teas

Assam Breakfast 3.50
Earl Grey 3.50
Organic Green Tea 3.50
Jasmine Pearls 3.50
Iron Buddha Oolong 3.50
Organic Tulsi (Holy Basil) 3.50
Peppermint 3.50
Blackcurrant & Hibiscus 3.50
Lemon Verbena 3.50
Lemongrass & Ginger 3.50
Chamomile 3.50
Fresh Mint 3.50
Whole Rose Buds 4
Black Tea with Fresh Mint 4
Black Tea with Rose Buds 4

Liqueur Coffee

Irish (Jamesons) • Caribbean (Spiced Rum) 8
French (Cognac) • Calypso (Tia Maria)
Cointreauversial (Cointreau) • Scottish (Drambuie)
Italian (Amaretto) • Baileys (Baileys)

Shisha

All Flavours 30
Outdoors Only • Mixes Available
Double Apple • Grape • Mint • Lemon • Orange • Strawberry • Coconut • Mixed Berry • Melon •

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