

Drinks



Beers

Draught

Found IPA

Peroni

Pint | Half

£6.50 | £4

£6.50 | £4

Beers and Cider

330ml

Found IPA

£5.75

Peroni

£5.50

Bellerose Blonde Extra

£5.75

Urquell Pilsner

£5.75

Menabrea Blonde

£5.75

Orchard Pig Truffler

£5.75

Orchard Pig Reveller

£5.75

Alcohol free Beers and Ciders

330ml

Menabrea 0%

£4 | 28kcal

Magners Zero

£4 | 18kcal

Gin

	50ml
Beefeater London Dry Gin	£11
Beefeater Pink	£11
Beefeater Blood Orange	£11
Plymouth Sloe	£11
Sipsmith London Dry gin	£11.50
Bombay Sapphire London Dry Gin	£11.50
Bloom London Dry Gin	£12
Whitley Neil Pink Grapefruit	£12
Whitley Neil Rhubarb and Ginger	£12
Whitley Neil Quince	£12
Roku Gin	£12
Tanqueray 10	£12
Plymouth	£12
Monkey 47 Schwarzwald Dry Gin	£13.50
Hendricks	£13.50
Inverroche Classic Gin	£20
Inverroche Verdant Gin	£20
Comte De Grasse 44N Gin	£25.50

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate.

Spirits/liquors sold as 50ml, 25ml available on request.

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Tequila

50ml

Olmecca Blanco	£10.50
Olmecca Repesado	£10.50
Ocho	£10.50
Olmecca Altos Plata	£13.50
Olmecca Altos Reposado	£13.50
Patron Silver	£14

Rum

50ml

Havana club 3 years	£9.50
Malibu	£9.50
Kraken spiced	£11
Bacardi Carta Blanca	£11
Havana 7	£12
Wray and Nephew	£12
Market Row Rum	£13
Diplomatico Reserve	£13
Dictator 12	£16
Zacapa 23	£18

Vodka

	50ml
Absolut	£10
Ketel one	£11
Ketel one citron	£11
Tito's Handmade Vodka	£11
Chase potato Vodka	£11.50
Belvedere	£12
Gray Goose	£13
O6 Vodka	£15

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Whiskey

	50ml
Jameson	£11
Jameson Orange	£11
Jack and Daniel's Tennessee	£12
Canadian Club	£12
Highland Park	£13
Monkey shoulder	£12
Maker's Mark	£12
Woodford Reserve	£13
Chivas Regal 12	£13
Glenfiddich 12	£13
Glenmorangie	£13
Macallan Double cask	£17
Toki Whisky	£17
Nikka From the Barrel-Japan	£17
Chivas regal 18	£20
Yamazaki Distillers Reserve	£25
Suntory Hibiki Harmony	£27.50

Eau De Vie

Armagnac	50ml
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Baron de Sigognac VSOP	£14
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Calvados	50ml
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Berneroy VSOP	£15
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Brandy Cognac	50ml
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Martell V.S	£11
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Hennessy V S	£12
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Remy Martin V.S.O.P	£15
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Hennessy V.S.O.P	£17
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Hennessy X.O	£45
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Pisco	50ml
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Pisco EL Gobernador	£12.50
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Liqueurs

	50ml
Lillet Blanc	£8.50
Lillet Rouge	£8.50
Campari	£8.50
Limoncello	£8.50
Sambuca	£8.50
Baileys Ireland	£9
Tia Maria	£9
Grand Marnier	£9.50
Drambuie	£9.50
Southern Comfort	£9.50
Amaretto di Saranno	£10
Jagermeister	£11
Pernod	£11

Soft Drinks

One Water Still (350ml)	£2.95
One Water Sparkling (350ml)	£2.95
One Water Still (750ml)	£4.95
One Water Sparkling (750ml)	£4.95
Fever-Tree Tonic	£2.95 56kcal
Fever-Tree Light Tonic	£2.95 30kcal
Fever-Tree Aromatic Tonic	£2.95 82kcal
Fever-Tree Lemonade	£2.95 70kcal
Fever-Tree Ginger Ale	£2.95 68kcal
Fever-Tree Soda	£2.95 0kcal
Coca Cola	£3.45 139kcal
Diet Coke	£2.95 1kcal
Zero Coca Cola	£2.95 1kcal
Ginger Beer	£3.65 110kcal

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Hot Drinks

Pots of Newby Tea – Whole Leaf teas in silken pyramids

English breakfast	£4.95 2kcal
Earl Grey	£4.95 2kcal
Rooibos Orange Tea	£4.95 0kcal
Masala Chai Tea	£4.95 0kcal
Ginger & Lemon Tea	£4.95 0kcal
Jasmin Princess Tea	£4.95 0kcal
Hunan Green Tea	£4.95 0kcal
Fresh Mint	£4.95 0kcal
Peppermint Tea	£4.45 0kcal
Chamomile Tea	£4.95 0kcal
Lychee Mini Flowering Tea	£4.95 50kcal

Coffee Selections

Espresso	£2.50 2kcal
Double Espresso	£2.75 4kcal
Americano	£2.75 4kcal
Flat White	£3 89kcal
Cappucino	£3 93kcal
Café Latte	£3 112kcal
French Press (small or large)	£3.50/£6 3/6kcal

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Cocktails



FOUND'S SIGNATURE COCKTAILS

Found Faith

Tiki inspired drink, an all time favourite,
and loved by all rum lovers.

Ingredients

Appleton Rum
Kraken Spiced Rum
Pineapple shrub
Lime juice
Apricot syrup

£16.95



FOUND'S SIGNATURE COCKTAILS

Lost Fire

The great fire of London, 1666 gutted the medieval city of London inside the old Roman city wall.

Ingredients

Laphroaig

Johnny Walker Black Label

Angostura Bitter

£15.95



FOUND'S SIGNATURE COCKTAILS

Found Fire

A unique cocktail made by infusing chilli and Tequila.
Made to heat up your palette.

Ingredients

Chilli infused Tequila
Lime juice
Orange juice
Agave syrup

£13.95



FOUND'S SIGNATURE COCKTAILS

Found in the City

Quince adds the fruity dimension
to the classic gin sour cocktail.

Ingredients

Whitley Neill Queens Gin
Lemon juice
Simple syrup
Forma bitter

£16



CLASSIC COCKTAILS WITH OUR MIXOLOGIST TWIST

Classic Champagne Cocktail

A very classic brandy and champagne
cocktail dating back to mid 1800

Ingredients

French brandy

Angostura bitters

Brown sugar

Topped with Palmers Champagne

£18.95



CLASSIC COCKTAILS WITH OUR MIXOLOGIST TWIST

Lost in Time

(SAZERAC)

A cocktail made in New Orleans, stirred or shaken with ice. Drank often but lost in time.

Ingredients

Rye or Bourbon
Peychaud bitters
Pernod
Brown sugar
Twist of lemon

£16



CLASSIC COCKTAILS WITH OUR MIXOLOGIST TWIST

Found in Monmouth

ESPRESSO MARTINI

When asked for a drink to “wake me up” Dick brad sell in 1983 in London. Classic French vodka Infused with the Monmouth Coffee, after dinner cocktail drinking.

Ingredients

Absolute Vodka

Kahlua

Monmouth cold brew

Simple syrup

£16



CLASSIC COCKTAILS WITH OUR MIXOLOGIST TWIST

Negroni

A classic Italian cocktail, made with one part gin,
one part vermouth, and one part Italicus.

Ingredients

Monkey 47 gin

Campari

Italicus

Picon Amer

£15



CLASSIC COCKTAILS WITH OUR MIXOLOGIST TWIST

Lost Virtue

SIDECAR

Another lost in time cocktail which was the base of the cocktail universe when the first bartending bible came up. Totally unique apricot infused brandy cocktail.

Ingredients

Martell VS brandy (Apricot infused)

Grand Marnier

Lemon juice

Brown sugar

£15.95



CLASSIC COCKTAILS WITH OUR MIXOLOGIST TWIST

Found in Manhattan

Reliving the history of the cocktail created in 1894, by a bartender at the Waldorf Astoria located in Manhattan, New York City

Ingredients

Canadian Club Whisky

Antica Formula

Angostura bitters

£14.95



MOCKTAILS

No 75

Non-alcoholic twist on the classic French 75, refreshing and citrus combined with the freshness of kombucha.

Ingredients

Seedlip 0% Gin

Lemon juice

Simple syrup

Topped up with kombucha

£12



MOCKTAILS

Not Today

Refreshing cocktail that have also managed to stay on the menu past dry January.

Ingredients

Berries infused non-alcoholic gin
Lemon juice
Simple syrup
Topped up with soda

£12.95



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Wine



Sparkling

Saint-Meyland Methode Traditionnelle Brut NV Cremant

Burgundy, France

Bottle £33 | 125ml £7.50

Jeio Prosecco Rose

Prosecco, Italy

Bottle £40 | 125ml £9

Jeio Valdobbiadene Brut Bio Organic Prosecco Superiore NV

Prosecco, Italy

Bottle £42 | 125ml £9.50

Nyetimber Classic Cuvee

Kent, England

Bottle £85

Nyetimber Rose

Kent, England

Bottle £95



Champagne

Palmer & Co Brut Reserve NV

Champagne, France

Bottle £79 | 125ml £15

Palmer & Co Rosé Solera NV

Champagne, France

Bottle £92 | 125ml £17

Palmer & Co Blanc de Blancs NV

Champagne, France

Bottle £122

Taittinger Brut Réserve, NV

Champagne, France

Bottle £112

Taittinger Prestige Brut Rosé

Champagne, France

Bottle £128

Laurent-Perrier Vintage

Champagne, France

Bottle £148

Laurent-Perrier Blanc de Blanc Brut Nature

Champagne, France

Bottle £175

Blanc

Les Nuages Sauvignon Blanc

Loire Valley, France

Bottle £28 | 250ml £10.30 | 175ml £8

Muscadet Sevre et Maine sur Lie Les Templiers

Pays Nantais, Loire Valley, France

Bottle £30

Stellenrust Chenin Blanc

Stellenbosch, South Africa

Bottle £32

Peth Wetz Estate Riesling Rheinhessen, 2021

Rheinhessen, Germany

Bottle £35

Alois Lageder Terra Alpina Pinot Grigio Dolomiti, 2020

Alto Adige, Italy

Bottle £42 | 250ml £15 | 175ml £11

Mâcon-Villages Domaine de la Grange Magnien, Louis Jadot

Burgundy, France

Bottle £45 | 250ml £16.50 | 175ml £12.50

Chapel Down Bacchus White, 2020

Kent, England

Bottle £49

Blanc

Soave Classico Monte Carbonare Suavia, 2019

Veneto, Italy

Bottle £54

Domaine Trouillet Pouilly Fuisse, 2020

Maconnaise, Burgundy, France

Bottle £65 | 250ml £21.50 | 175ml £15.50

Cloudy Bay Sauvignon Blanc

Marlborough, New Zealand

Bottle £75

Morgan Double L Vineyard Chardonnay, 2018

California, USA

Bottle £90

Rosé

Les Nuages Rosé Vin de France

Vin de France

Bottle £28 | 250ml £10.30 | 175ml £8

Chapel Down English Rosé

Kent, England

Bottle £40

Chateau d'Esclans Whispering Angel Rosé, 2021

Provence, France

Bottle £55

Rouge

Les Nuages Pinot Noir Rouge

Vin de France

Bottle £28 | 250ml £10.30 | 175ml £8

Kumusha Cabernet Sauvignon, 2021

Breedekloof, South Africa

Bottle £32

Cotes du Rhone Rouge Haut de Brun Alain Jaume, 2020

Rhone Valley, France

Bottle £34

Bhilar Plots Tinto Rioja Alavesa, 2019

Rioja, Spain

Bottle £38 | 250ml £13.50 | 175ml £10.50

Castellare di Castellina Chianti Classico, 2020

Tuscany, Italy

Bottle £44

El Enemigo Malbec, 2018

Mendoza, Argentina

Bottle £49 | 250ml £17.50 | 175ml £13.50

Rouge

Esporão Reserva Tinto, Alentejo

Alentejo, Portugal

Bottle £52

A to Z Oregon Pinot Noir, 2018

Oregon, USA

Bottle £55

Dry Creek Vineyards Heritage Zinfandel, 2019

Sonoma, California, USA

Bottle £60 | 250ml £21 | 175ml £15

Chateau de Fonbel St Emilion Grand Cru, 2012

St Emilion, Bordeaux, France

Bottle £75

Domaine Marc Morey Chassagne-Montrachet Rouge, 2018

Cote de Beaune, Burgundy, France

Bottle £90

Fortified & Stickies

Royal Tokaji Blue Label Aszú 5 Puttonyos, 2017

Tokaj, Hungary

Bottle £87

Clos l'Abeilley Sauternes, 2019

Sauternes, France

Bottle £30 | 50ml £6

Quinta de la Rosa 20 Year Tawny Port

Port, Portugal

Bottle £76 | 50ml £7

Quinta de la Rosa Vintage Port, 2009

Port, Portugal

Bottle £130



FOUND BAR SNACKS

Mixed nuts — Almonds, Hazelnuts, Cashews, Brazil nuts (v)	£5
Truffle crisps (v)	£5.75
Selection of olives (v)	£5.75
Gordal olives & smokey Salamanca olives	
Fried halloumi sticks with sweet chilli	£8.00
Scotch hen egg & piccalilli	£8.75
Potato, spinach & blue cheese croquettes	£8.00
served with garlic mayonnaise	
Crispy whitebait	£8.75
Lemon herb mayo, devilled spice	
Croque monsieur	£8.75
Add fried duck egg	£3.00
Corn fritters	£9
Cucumber, toasted peanut salad & sweet chilli dip	
IPA battered haddock fish & chips	£22.75
Mushy peas & tartare sauce	
Caesar salad,	Small £11
Baby gem, anchovies, parmesan, croutons, poached egg & caesar dressing	Large £15
<i>add chicken</i>	£5.75
<i>or prawns</i>	£5.75
<i>or bacon</i>	£5.75
Found beef burger	£22
Brioche bun, lettuce, tomato, caramelised onions, mature cheddar, relish, gherkin & French fries	
Club sandwich	£21
Bacon, grilled chicken, tomato, lettuce, mayonnaise & fried egg, served with French Fries	
Traditional ploughman's board	£16.75
Cropwell Bishop stilton, mature Montgomery cheddar, served with warm bread, celery stick, and traditional Branson pickle pot	

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