

# Drinks *List*

# Gin & Tonics

“If at first you don’t succeed *try, try a gin*”



## **Tanqueray Sevilla Orange**

*with Double Dutch Indian Tonic*

light, fruity & zesty

5.25

9

## **Ophir Gin**

*with Double Dutch Cranberry & Ginger Tonic*

warm, spicy & moreish

5.5

9.25

## **Whitley Neil Quince**

*with Double Dutch Skinny Tonic*

floral, juicy & tart

4.75

8.25

## **Plymouth Sloe Gin**

*with Double Dutch Basil & Pomegranate Tonic*

fruity, sweet & savoury

5.5

9.25

# Craft Beers, Lagers & Ciders

## On *tap*



<b>Estrella Damm Lager</b> - 4.6% ABV	4.75
<b>Heineken Lager</b> - 5.0% ABV	4.45
<b>Amstel Lager</b> - 4.1% ABV	4.35
<b>Guinness</b> - 4.1% ABV	4.35
<b>Theakstons</b> - 3.8% ABV	3.65



<b>Guest Ale</b> - ( $\frac{2}{3}$ schooner) <i>Please ask a member of the team for details</i>	4.25 - 5
<b>Estrella Inedit</b> - 4.8% ABV ( $\frac{2}{3}$ schooner)	5.25

## Cider



<b>Savanna Dry</b> (330ml) <i>South Africa, 5.0% ABV - apple, medium-bodied &amp; wood</i>	4.75
<b>Old Mout</b> (500ml) <i>New Zealand, 4% ABV - strawberry &amp; pomegranate</i>	5.75

# Bottles & Cans



## **Stiegl Beer** (330ml)

*Austrian, 4.9% ABV - golden, mildly hopped & roasted*

5.25

## **Freedom '4' Lager** (330ml)

*England, 4% ABV - light, crisp & refreshing*

4.5

## **Freedom Pale Ale** (330ml)

*England 4.2% ABV - an 'any occasion' pale ale*

4.5

## **Birra Morreti** (330ml)

*Italy, 4.6% ABV - malt, golden & straw*

4

## **Sol Mexican Lager** (330ml)

*Mexico, 4.5% ABV - refreshing & easy drinking*

4

## **Daura Damm (Gluten Free)** (330ml)

*Spain, 5.4% ABV - caramel, candy sugar & liquorice*

5

## **Heineken 0.0 (Alcohol Free)** (330ml)

*Netherlands, 0.0 ABV - lemongrass, cereal & bread*

3.5



## **Wild Beer Pogo** (330ml)

*England, 4.0% ABV - passionfruit, orange & guava*

5.25

## **Yeastie Boys Gunnamatta** (330ml)

*New Zealand, 6.5% ABV - grapefruit, Earl Grey & lemon*

5.5

# Champagne & Prosecco



	<i>Glass</i>	<i>Bottle</i>	<i>Magnum</i>
<b>Astoria Butterfly Prosecco</b>	6.5	30	60
<b>Moët &amp; Chandon Brut Impérial</b>	12	75	140
<b>Ruinart NV</b>		85	160
<b>Veuve Cliquot Yellow Label</b>		80	150
<b>Perrier Jouët Brut</b>		75	
<b>Ruinart Blanc De Blancs</b>		90	200
<b>Dom Pérignon</b>		200	500
<b>Krug Grande Cuvée</b>		200	
<b>Perrier Jouët Belle Epoque</b>		185	
<b>Cristal</b>		325	
<b>Spumante Rosato Fashion Victim Rosé</b>	6.5	30	
<b>Moët &amp; Chandon Rosé Impérial</b>	15	80	170
<b>Veuve Cliquot Rosé</b>		95	185
<b>Perrier Jouët Blason Rosé</b>		85	
<b>Ruinart Rosé</b>		95	200
<b>Perrier Jouët Belle Epoque Rosé</b>		300	
<b>Dom Pérignon Rosé</b>		450	

# White & Rosé Wines



175ml

Bottle

## **Valdemoreda**

*Macabeo, Spain*

5.75

20

## **William Robertson**

*Chenin Blanc, South Africa*

6

22

## **Trastullo Pinot Grigio**

*Pinot Grigio, Italy*

7

26

## **Les Carisannes**

*Sauvignon Blanc, France*

7.5

28

## **Terra de Asorei**

*Albarino, Spain*

32

## **Main Divide**

*Sauvignon Blanc, New Zealand*

35

## **Macon Perrone**

*Chardonnay, France*

36

## **Robertson Natural Sweet Rosé**

*Chenin Blanc, Colombard, Ruby Caberne, South Africa*

5.75

21

## **Les Terrasses Rosé**

*Grenache, France*

6.5

25

## **Mirabeau Pure**

*Grenache, Syrah, France*

40

# Red Wines



175ml

Bottle

**William Robertson**

*Cabernet Sauvignon, Merlot, South Africa*

5.75

22

**Wolftrap**

*Syrah, Mourvedre, Viognie, South Africa*

6.5

24

**D'Alamel**

*Carmenere, Chile*

7

26

**A Punto**

*Malbec, Spain*

7.5

30

**Vina del Oja Rioja**

*Tempranillo, Spain*

32

**Domaine Wardy**

*Cabernet Sauvignon, Merlot, Cinsault, Shiraz, Lebanon*

35

**Cousino Macul**

*Merlot, Chile*

38

**Two In The Bush**

*Shiraz, Australia*

42

# Sommeliers *Selection*

A selection of *exceptional wines* we recommend you *must try* 🍷 that are perfect for enjoying with food.



*Bottle*

**Norton Privada**

*Tempranillo, Spain*

60

**Mahi**

*Pinot Noir, New Zealand*

65

**El Padre**

*Cabernet Franc, Chile*

75

**Barolo 'La Morra**

*Nebbiolo, Italy*

80



# The *Cocktails*

Every member of our *bar team* have used their creativity, skills & knowledge to create this list of bespoke *signature cocktails* that just like our food menu, take inspiration from around the world.

*Our bartenders can also make all the classic cocktails you know & love.*

# The *Cocktails*



## **Lost in Amsterdam** - 8.5

*Bols Genever, Chartreuse, pineapple syrup, fresh lemon & raspberries*  
sharp and refreshing (a bartenders favourite)



## **Bad Karma** - 7.95

*Bacardi Carta Negra rum, blackberry liqueur, lime & espresso syrup*  
blackberry & coffee?? It will never work! Or will it?



## **Fashionably Different** - 10

*Buffalo Trace bourbon, passion fruit, orgeat, Bitters & citric acid*  
our unique take on a classic, bottled then smoked



**Rose-Maria** - 8.5

*Rosemary infused Olmeca Altos tequila, Manzana, Lavender, pink grapefruit*

fruity, floral twist on a classic Mexican Paloma



**Lemon Drizzle** - 7.5

*Absolut Citron vodka, Limoncello, fresh lemon & oat milk.*

something from ‘The bake off’, but boozier



**Rhubarb Ramos** - 7.95

*Whitley Neil Rhubarb & Ginger gin, lemon juice, egg white, cream & cranberry tonic*

our 2018 take on a New Orleans Classic.

Traditionally shaken for a whole minute, we’ve got it down to 10 seconds & with just as much foam!

*(can also be made dairy free)*

# The *Cocktails*



## **Alborosies Punch** - 7.95

*Appleton rum, Amaro, pineapple, mango, lime & white chocolate*  
named after an Italian Reggae artist!

Do we need to say anything else?



## **Mondo Bongo** - 8.5

*San Cosme Mezcal tequila, banana liqueur, almond syrup & oat milk*  
laid back, Latino Caribo vibes



## **Pear Caso** - 8.5

*Grey Goose pear vodka, Italicus, blue curacao and fresh lemon.*

a chance mistake led to this stunningly  
moreish drink



**Papa's Delight** - 7.95

*Absolut vodka, Lazzaroni amaretto, mint liqueur & white chocolate foam*  
an elegant continental twist on a classic after dinner cocktail



**Tennessee Spice** - 8.5

*JD Honey whiskey, Aperol, Cherry liqueur & Pimento spice*  
bitter, sweet with warming spices. Perfect for a cold evening



**Neon Dreams** - 7.95

*Jinzu gin, Midori, apple juice & white chocolate foam*  
try this unique combo & you'll be sweet dreamin'

# Non *Alcoholics*



**Banana Bread Frappe** - 3.95  
*banana, gingerbread, oat milk & espresso*



**Lavender & Lychee Soda** - 3.95  
*lychee juice, lavender & fresh lemon*



**Paradise Lemonade** - 3.95  
*pink grapefruit juice, fresh lime, agave & lemonade*

*Allergies: Please inform us if you have an allergy or intolerance so that a manager can help you with your selection.*