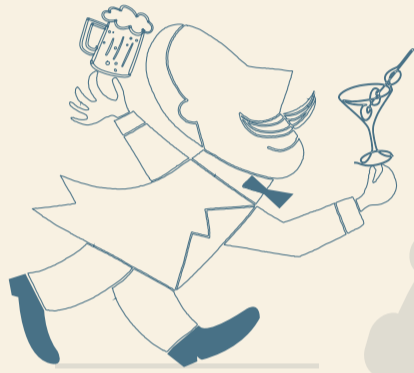




IN BEER WE TRUST

DRINKS LIST



WINE LIST

WHITE

SANZIANA PINOT GRIGIO, ROMANIA

Opulent aromas of grapefruit and peach, with fresh flavours of melon, apple and zesty citrus

| 175ml | 250ml | 750ml Btl |
|-------|-------|-----------|
| £5 | £9 | £25 |

COLETTE GRENACHE BLANC, FRANCE

Colette is sunshine in a glass! Quintessentially Mediterranean, with delicate floral notes, and a creamy exotic character. The perfect aperitif.

| | | |
|----|----|-----|
| £5 | £9 | £25 |
|----|----|-----|

ALBARINO PAZO LA MAZA, SPAIN

A refreshing, yet intense wine, combining delicate orchard fruits and citrus fragrances. Mid-palate has a nice chewy texture to it and the finish is rather crisp and refreshing.

| | | |
|-------|-----|-----|
| £6.50 | £10 | £30 |
|-------|-----|-----|

ANA SAUVIGNON BLANC, NEW ZEALAND

Easy-drinking, zesty and fresh - benchmark Marlborough Sauvignon Blanc.

| | | |
|-------|-----|-----|
| £6.50 | £10 | £30 |
|-------|-----|-----|

HOMER RIESLING, NEW ZEALAND

A lip-smackingly fresh Riesling with notes of lime, green apple and honeysuckle. Ideal with aromatic and lightly spiced dishes.

| | | |
|-------|-----|-----|
| £7.50 | £11 | £30 |
|-------|-----|-----|

EGY KIS DRY FURMINT, HUNGARY

The perfect introduction to the Furmint grape - yellow plum, green apple, lime and lovely minerality. Absolutely delicious and very food friendly.

| | | |
|-------|-----|-----|
| £7.50 | £11 | £30 |
|-------|-----|-----|

ROSE

SANZIANA PINOT GRIGIO ROSE, ROMANIA

A fresh, well balanced and fruity wine with elegant, floral notes and hints of pear and apricot

| | | |
|----|----|-----|
| £5 | £9 | £25 |
|----|----|-----|



WINE LIST

CHAMPAGNE & PROSECCO

PROSECCO CECILIA BERETTA NV, ITALY

Deliciously fresh and persistent Prosecco. Soft mousse, delicate fruit and notes of sweet almonds.

| 125ml | 750ml Btl |
|-------|-----------|
| £7 | £35 |

SPARKLING ROSE LE COLTURE BRUT NV, ITALY

With its delicate, rose-petal pink colour and fine mousse, this sparkling is fruity and easy drinking.

£35

PIANER PROSECCO DOCG LE COLTURE EXTRA DRY NV MAGNUM, ITALY

Flavours of apples and pears mingle with white flowers to give a delicately creamy palate. Oh and it's even better from Magnum!

MAGNUM
£50

GUY DE CHASSEY GRAND CRU BRUT NV, CHAMPAGNE, FRANCE

Hand-made at every step from a tiny 11 hectares of vines, this finely structured blend has a bit of everything: zesty apple and citrus fruit, balanced by richer, toasted brioche flavours. A hidden Gem!

£55

POL ROGER BRUT RESERVE NV CHAMPAGNE, FRANCE

Beautiful straw colour, with powerful and attractive nose. Candied fruits and spicy notes. Prestigious champagne, elegant and refined.

£75

PORT

QUINTA DO VALE DONA MARIA PORT LBV

Intense in colour and aromatics, rich, ripe focused fruit complement by floral notes, violets and pepper spice.

| 50ml | 325ml BTL |
|------|-----------|
| £6 | £30 |

RED

SANZIANA PINOT NOIR, ROMANIA

Refined Pinot Noir displaying layers of complex black cherry, raspberry and cinnamon with pretty fruit cake and deep spicy notes.

| 175ml | 250ml | 750ml Btl |
|-------|-------|-----------|
| £5 | £9 | £25 |

CHAMUYO MALBEC MENDOZA VINEYARDS, ARGENTINA

Bright red cherry with vibrant ripe red berries and warming spice. Fresh with supple soft tannins.

| | | |
|----|-----|-----|
| £6 | £10 | £30 |
|----|-----|-----|

SORAIE, BABY AMARONE, ITALY

Rich, velvety and round on the palate, with flavours of black plums, black cherry, vanilla and a moreish chocolatey finish

| | | |
|----|-----|-----|
| £7 | £11 | £30 |
|----|-----|-----|

PICHIKURU MERLOT, CHILE

Incredibly easy drinking. Medium-bodied and smooth, with juicy plum, and soft spice.

| | | |
|----|-----|-----|
| £7 | £11 | £30 |
|----|-----|-----|

MARQUES DE LA MUSA TEMPRANILLO, SPAIN

A fruit forward and unoaked style of Tempranillo. Fresh blackcurrant, cherry and liquorice. Soft, silky tannins.

| | | |
|----|-----|-----|
| £7 | £11 | £30 |
|----|-----|-----|

COTE-DU-RHONE, FRANCE

A classic Cotes du Rhone, with red fruit, violet, chocolate, dried herbs, and peppery spice. Have it with something meaty!

| | | |
|----|-----|-----|
| £7 | £11 | £30 |
|----|-----|-----|



ALLERGIES/ COVID-19

Vegetarian, Vegan & Gluten Free. We can tailor most dishes to your requirements. Please ask your server for details. They may take a little longer but we'll do our best. Consuming raw meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Customer Satisfaction is very important to us, if you would like information regarding potential allergens within our dishes please ask staff for information. Please social distance and wash your hands regularly. you may chose to wear a facemask. if unsure please ask your server for our policy.



COCKTAILS

MOJITOS - ALL £8

Matusalem Golden Rum from indie brands, some homemade sugar syrup, freshly squeezed limes and mint from the boss's garden topped with splash of soda and broken ice. served tall.

Choose from : **Classic, Strawberry, Mango, Passion Fruit, Blueberry, Raspberry, Rhubarb, Watermelon, Coconut, Peach, Prosecco (Add £2)**

SPRITZ - ALL £8

950s style aperitif served tall with cubed ice & fruit garnish

Choose from:

Hugo Gin, Elderflower Cordial, Soda Water, Prosecco, Ice, Fresh mint, Lime

Aperol Aperol, Soda Water, Prosecco

Limoncello Limoncello, Prosecco, Soda Water, squeezed Lime wedge

St Germain Spritz St Germain, Prosecco, Soda Water, Lemon

White Peach Sangria White Rum, Peach Schnapps, Pinot Grigio, Mango syrup, then loaded with citrus fruits

FIZZ - ALL £8

Champagne style tall glass or coupe. Think Monte Carlo.

Choose from: **Kir Royale** Prosecco, Creme de Cassis

Classic Bellini Liqueur, Puree, Prosecco

Choose from : **Classic, Strawberry, Mango, Passion Fruit, Blueberry, Raspberry, Rhubarb, Watermelon, Coconut, Peach**

Rose-ecco Rose Syrup, Prosecco

Minosa Orange Juice, Prosecco

Classic Shot Brandy, Brown Sugar Cube infused with Angostura, Prosecco (Add £2)

Classic Gin & Elderflower Shot Gin, Splash Elderflower, Prosecco (Add £2)



COCKTAILS

MARTINIS - ALL £8

Originating from The Occidental Hotel in San Francisco this drink is The Classic Cocktail. Imitated all over the world in all kinds of styles and derivatives. We've chosen a few here but truth is, You chose it and if we have it we'll make it. Choose from Gin Or Vodka with or without Vermouth. Chose lemon or Olive garnish unless stated.

Classic The original cocktail. Gin OR Vodka stirred with Olive or Lemon Twist

Espresso Double espresso, Kahula, Vanilla Vodka

French Chambord, Vodka, Pineapple Juice Fresh Raspberries

Vesper Vodka & Gin, Dry Vermouth with Olives OR Lemon Twist

Lychee Lychee Liqueur, Dry Vermouth with Maraschino Cherries

Smokey Stirred with a splash of Lagavulin, Lemon Twist

Dirty Olive Brine, Olives & Lemon Twist

Spanish Harlem Tequila, Sweet Vermouth, Angostura, Maraschino Cherries

Pornstar Martini Vanilla Vodka, Passion Fruit Puree, Orange Juice, Sugar Syrup with a shot of Prosecco

Appletini Koskenkorva Vodka, Lejay Apple, Calvados with Apple Slice



COCKTAILS

THE CLASSICS - ALL £8

No Cocktail list would be complete without these.

Bramble Brockmans Gin, Lemon Juice served over broken ice with a splash of cassis

Cosmopolitan Vodka, Triple Sec & lime juice shaken and served neat and frothy

Daiquiri Matusalem Platino Rum, Lime Juice, Sugar Syrup - Blended with ice served in a coupe

Choose from : **Classic, Strawberry, Mango, Passion Fruit, Blueberry, Raspberry, Rhubarb, Watermelon, Coconut, Peach**

White Russian Vanilla Vodka, Kahlua, served with cream (or milk) layered over cubed ice

Caipirinha Cachaca Bem Bom Cachaca, Squeezed limes, Brown Sugar, stirred served over broken ice

Tom Collins Gin, Fresh Lemon Juice, Sugar, Syrup & Soda Water - Served tall over cubed ice with wheeled lemon garnish

Jungle Bird Cargo Cult Spiced Rum, Aperol, Pineapple Juice, Lemon Juice - Shaked over cubed ice served tall

Side Car Brandy, Lemon Juice, Triple Sec - shaken served neat

Pina Colada White Rum, Kalani Coconut Rum, Pineapple Juice, Coconut Cream, garnished with Pineapple Leaves

Gimlet Gin, Squeezed Limes, topped with soda served martini style

Dark "N" Stormy Gosling's Dark Rum, Ginger Beer, squeezed limes served tall over cubed ice

Penicillin Blended Whisky muddled with lemon juice honey & fresh ginger, strained and served short one cubed ice. Splashed with Lagavulin

Manhattan Bourbon, Sweet Vermouth, Angostura, Orange Peel served neat. Maraschino Cherries

Whisky Sour Bourbon Whiskey, Lemon Juice, Bitters, Sugar

Negroni Gin, Campari, Sweet Vermouth, orange slice short over ice

Old Fashioned Bourbon, brown sugar, angostura. Stirred served short over an ice cube

GIN

BROCKMANS GIN (40%)

ROCK ROSE (41.5%)

WHITELEY NEILL RASPBERRY GIN (43%)

EDGERTON PINK GIN (43%)

COLONSAY GIN (47%)

HARRIS GIN (45%)

EDEN MILL - LOVE (42.1%)

HENDRICKS (44%)

TANQUERAY FLOR DE SEVILLA (41.3%)

CAORUNN (41.8%)

VODKA

KOSKENKORVA SAUNA BARREL (37.5%)

KOSKENKORVA BLUEBERRY, JUNIPER (37.5%)

KOSKENKORVA LEMON, LIME, YARROW (37.5%)

ARBKIE VODKA (43%)

LONE WOLF (40%)

OGILVIE VODKA (40%)

GREY GOOSE (40%)

BELVEDERE (40%)

CARIEL VANILLA (37.5%)

MALTS

HIGHLAND PARK 12YR OLD (40%)

BALVENIE 12YR OLD (40%)

ARRAN 10YR OLD SINGLE MALT (46%)

TALISKER 10YR OLD (45.8%)

ARRAN MACHRIE MOOR-6TH EDITION (46%)

LAGAVULIN 8YR OLD (48%)

ARBEG 10YR OLD (46%)

RUM

MATUSALEM CLASICO GOLDEN RUM (40%)

MATUSALEM GRAN RESERVA 15YO (40%)

CARGO CULT SPICED RUM (38.5%)

BEMBOM AGED CACHACA 'BRAZILIAN RUM' (38%)

SEAWOLF WHITE RUM (41%)

DARK MATTER SPICED RUM (40%)

KRAKEN SPICED RUM (40%)

INTERNATIONAL WHISKIES

MAKER'S MARK (45%)

WOODFORD RESERVE KENTUCKY BOURBON (43.2%)

PLATTE VALLEY CORN WHISKEY (40%)

KNOB CREEK (50%)

BUSHMILLS (40%)

JAMESON'S IRISH WHISKEY (40%)

DEAD RABBIT IRISH WHISKEY (44%)

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