

DRINKING MANUAL

just scan the code or ask your bartender
for our full list of spirits, liqueurs and bottled products



alternatively, if it's cocktails you're after
then just turn the page to discover our full menu

we've also mastered the classics, so if there's a drink
you have a particular penchant for, then order away

31K

SHORT

Marzipan Sour

amaretto
apricot
lemon
sugar

Amaretto and apricot brandy combined in a classic sour recipe. Served over ice and finished with a maraschino cherry, a dehydrated lemon and a lacing of sour cherry syrup.

Old Cuban

golden rum
lime
mint
prosecco

We use Appleton Estate golden rum as the base of this daiquiri-inspired cocktail. The boozy golden rum is balanced with lime, sugar and mint, and topped off with a generous helping of prosecco.

Macchu Pisco

pisco
blood orange
grapefruit
lemon

Traditional Peruvian spirit shaken with blood orange and lemon, and strained over a block of frozen guava and grapefruit. The longer you leave it, the fruitier it gets.

Coconut Mai Tai

golden rum
coconut rum
lime
mint

Bacardi Carta Oro golden rum, triple sec and lime shaken with Koko Kanu, orgeat, mint leaves and crushed ice. This cocktail isn't strained, allowing the mint and coconut to impart fresh, Caribbean flavour.

£6 sun-tues

£9 weds-sat

LONG

Pom-Pomelo

A sunshine-worthy take on tequila which marries a sweet, golden reposado with a sour plum liqueur and a touch of citrus fruit. Apple and agave syrup lend a sweet foam to this summer sipper.

honey tequila
plum
apple
grapefruit

Yorkshire Rose

Subtle summer flavours of strawberry liqueur and Rhubarb Triangle gin combine with a splash of sugar, lemon juice and soda. Finished with a rose water mist for a sophisticated long drink option.

rhubarb gin
strawberry
rose
soda

Love Potion #9

Similar in taste and texture to a classic French Martini, but longer and more luxurious thanks to Finlandia's Mango vodka and Chambord liqueur. Topped with a smattering of frozen raspberries.

mango vodka
raspberry
pineapple
lemon

Meadow Lane

Citrus green tea and Bombay Sapphire are shaken with limoncello, hibiscus liqueur and Lillet Blanc for a floral and fresh long drink. It's easy, breezy, lemon squeezy.

limoncello
london dry gin
green tea
hibiscus

£6 sun-tues

£9 weds-sat

STRAIGHT-UP

Bonnie + Rye

canadian whiskey Two types of american whiskey - Wild Turkey Rye and
rye whiskey Canadian Club - come together with a little help from
sweet vermouth Martini Rosso and a homemade marmalade maple syrup.
orange Stirred down with a dash of orange bitters.

Aloe-ha Daiquiri

white rum Takes flavours from three sub-tropical continents
mango liqueur and fuses them together in a punchy daiquiri. Expect
kiwi flavours of kiwi, mango and lime, and the clean rum
aloe vera notes of That Boutique-y Rum's Signature Blend #1.

Spring Equinox

lychee liqueur A blend of lychee liqueur, lemon juice and lavender
lemon syrup made for sipping into sunsets. A delicate drop
lavender of refined birch tree sap gives this sweet little
birch number a distinctly floral finish.

Hopscotch

walnut Leads boldly with green-walnut liqueur and Galliano
whiskey alongside heather honey and a smooth scotch whiskey.
honey Shaken hard for a rich, thick foam which coats the
lemon glass with notes of vanilla from top to bottom.

£6 sun-tues

£9 weds-sat

HANGOVER

Bloody Mary

Born in Paris; mastered here. We macerate sweet vine tomatoes, pepper, garlic, celery, horseradish and a handful of fresh herbs in our vodka, before we mix with lemon, tomato, tabasco and Henderson's relish.

vodka
tomato
tabasco
lemon

Bloody Nora

Sweet, rich, boozey, and a strong contender for the most interesting drink on the menu. We'd recommend taking this one slightly spicier, to bring out the best of the flavour in the ruby port.

port
tomato
tabasco
lemon

Tequila Colada

Wash away the remnants of a *resaca* with some of South America and the Caribbean's finest exports. Tequila, pineapple juice, coconut milk, a squeeze of lime and a drop of sugar. In other words, a Tequila Colada.

tequila
pinapple
coconut
lime

Corpse Reviver

For when nothing else will cut it, there's always our take on a Corpse Reviver: Hendricks Absinthe shaken with Lillet Blanc (a wine-based aperitif), lemon and sugar. Trust us: it's guaranteed to perk you up.

absinthe
white wine
lemon
sugar

£6 sun-tues

£9 weds-sat

MARGARITA

Tommy's

tequila
agave
lime
salt

An 80's upgrade on a standard margarita using agave syrup - harvested from the same plant as tequila - in place of sugar. Punchier, tarter, sweeter (and just downright better) than the original.

Rose Margarita

tequila
orange
rose
lime

Subtle floral notes laid over a classic Margarita recipe, with a sweet, orange-infused tequila cutting through lime. Rose aperitif provides a baby pink hue to match a pink himalayan salt rim.

Picante

tequila
lime
chilli
coriander

Not strictly a Margarita; but way too trendy to leave off this menu. It's still lime, sugar, and tequila, but this time it's infused with chili and coriander for a spicier take on the Mexican classic.

Mango Margarita

tequila
mango
lime
salt

Blanco tequila and lime juice elevated with mango pureé and a mango liqueur. Velvety in texture and fruity in flavour, without compromising on everything that makes a classic Margarita great.

£6 sun-tues

£9 weds-sat

MOJITO

Classic

Cuba's holy trinity - lime juice, mint and white rum - muddled with sugar gives you the basis of any decent mojito. We use Bacardi Blanca to make this one great.

white rum
lime
mint
sugar

Pink Grapefruit

Bacardi Blanca rum, lime, mint and sugar start things off. The addition of Martini Fiero brings pink grapefruit and blood orange flavours for a softer citrus mojito.

white rum
pink grapefruit
mint
sugar

Tropical

Swaps out white rum for an in-house blend of lychee and passionfruit liqueurs. Mint-infused pineapple juice and a squeeze of lime keep it tied firmly to its mojito roots.

passionfruit
pineapple
mint
lime

Yuzu

A twist of citrus from east Asia brings an extra depth of sharpness to this recipe. Easy on the sugar, and perfect for anyone who likes their mojitos on the tarter side.

white rum
yuzu
lime
mint

£6 sun-tues

£9 weds-sat

DESSERT

Eton Mess

white rum
almond
strawberry
cranberry

Our intoxicating take on a classic English dessert. William George rum with macerated strawberries, cranberry juice, Chartreuse, and a drizzle of almond syrup make up this berry-based creamy sweet treat.

Crème Brûlée

cognac
espresso
coffee liqueur
salted caramel

Martell VS brandy is the base spirit, but the real stars are the Kahlua and Tekali coffee liqueurs. An extra drop of salted caramel syrup alongside the fresh espresso keeps it sweet and silky-rich.

Key Lime

citrus gin
limoncello
lime
meringue

A cocktail in three parts: a base of orange and lime-infused gin with limoncello, topped with a soft vegan vanilla and cinnamon meringue and dusted with a homemade lime sherbet. A key lime pie in a glass.

Carrot Cake

amaretto
orange
vanilla
cinnamon

Amaretto and orange brandy shaken with a carrot and orange pureé which we've sweetened with cinnamon and vanilla. Finished with a baby carrot to look, and taste, just like our favourite pud.

£6 sun-tues

£9 wed-sat

HOUSE WINE

Mesta Organic *vegan*

Sourced from organically-farmed vineyards. Dry, crisp and refreshing, with notes of lemon and fennel.

Hazy View

Fresh and easy-drinking, with a hint of green apples for those looking for something ever-so-slightly sweeter.

Château de Campuget *vegan*

A delicious, easy-drinking rose. A glass full of wild strawberries and cream with a fresh, dry finish.

Zin Heaven Blush

A sweeter, fruitier style rose. Smells like a Victoria Sponge, with lashings of strawberry jam.

Mesta Organic *vegan*

A vibrant and juicy red with fresh berry aromas, harvested from sustainable vineyards in Spain's Castille region.

Bove Feudi d'Albe *vegan*

Mellow yet full-flavoured, and packed with black cherry, blackberry and very subtle notes of liquorice.

White

Verdejo

Spain

dry

Chenin Blanc

South Africa

medium

Rosé

Syrah-Granache

France

medium-dry

Zinfandel

Italy

medium-sweet

Red

Tempranillo

Spain

light

Montepulciano

Italy

medium



small

£5



medium

£6



large

£7



bottle

£18

LIST WINE

White

Viognier

Chile

dry

£23

No es Pituko *vegan*

A hand-harvested wine, which brings vibrant tones of peach and an ever-so-slightly cloudy appearance due to its organic and completely-natural bottling process.

Picpoul de Pinet

France

dry

£25

Tournée du Sud

There's a mouth-wateringly refreshing citrus flavour, with prominent grapefruit notes, to this French white. A perfect wine to enjoy with dinner.

Alentejano

Portugal

dry

£25

Mariana White *vegan*

A blend of three Portuguese grape varieties, from a vineyard which shares its acreage with olive trees. Intensely tropical, with a lively finish.

Sauvignon Blanc

New Zealand

dry

£29

Tuatara Bay *vegan*

A premium Sauvignon Blanc. Passionfruit and gooseberry flavours lead the way into a subtle, herbal thread and long, zesty finish.



our list wines are only available by the bottle

LIST WINE

Red

El Campeon

A silky smooth Spanish red delivering a complex aroma complimented by notes of violet and blackcurrant. Zero oak-influence; allowing the Syrah grape to sing.

Syrah
Spain
light

£23

Vitesse Organic *vegan*

We're big, big fans of Italian reds and this one in particular: with rich plum at its core, and a long, softly-spiced finish.

Nero d'Avola
Italy
medium-light

£25

Mariana Red *vegan*

Four Portuguese grapes come together to make this cherry-rich red. A subtle spice sits in an otherwise silky, but absolutely delicious, finish.

Alentejano
Portugal
light

£25

Jaspe Rouge *vegan*

The second Lebanese wine to grace our menu is this absolute corker from the Bekaa Valley. Wild red and dark fruits sit on a beautifully-structured palette.

Cabernet Sauvignon
Lebanon
medium

£29



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LIST WINE

Sparkling

Sacchetto Millesimato *vegan*

Vibrant and fresh, with sparkling citrus aromas. Made from the same grape and in the same way as Prosecco, but produced in the region next-door.

Spumante
Italy

£6 £20

Pinord +6+

This Cava from Catalonia has the same elegance and complexity as its premium French cousin, but the fresh Spanish grapes produce a livelier fizz.

Cava
Spain

£23

Bertrand de Monceny

A sparkling white made in the manner of Champagne, with 100% Chardonnay grapes. The French call this "méthode traditionnelle"; we call it downright delicious.

Blanc de Blancs
France

£25

Bernard Remy *vegan*

Lemon, lime and honey drive this elegant fizz from the edge of the Côte des Blancs, which does justice to a hillside famed for its white grape vineyards.

Champagne
France

£40

Bollinger Special Cuvee

A full-flavoured, rich Champagne from one of the region's last remaining independent Champagne houses. For when only the best will do...

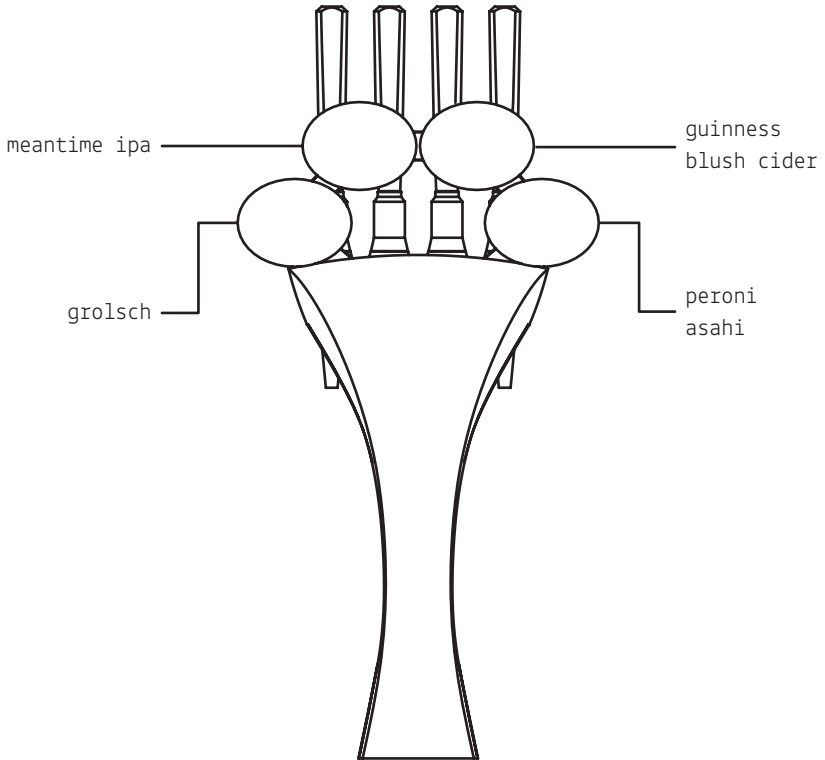
Champagne
France

£85



our house fizz is available by the glass

BEER



we like to stick to a round-pricing system on pints

we think that's clean and pretty palatable
just like our beer