

# DRINKING MANUAL

our cocktail list starts on the next page  
but feel free to order an off-menu classic

all our listed cocktails are vegan-friendly  
and for cocktails we'd recommend alcohol free  
just look for the 🍓

31K

# SHORT

## Efferescence

tequila

sweet orange

bitter orange

lemon

Orange agave spirit and an exotic citrus liqueur hit a note between sweet and sharp in this tart tequila number, which is given a lift by a lemon syrup fizz. It's you, but on a really good day.

## Old Cuban

golden rum

lime

mint

prosecco

Golden rum is the base of this daiquiri-inspired cocktail. The booze is balanced with lime, sugar and mint, and topped off with a generous helping of prosecco.

## ♦ 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.

## ♦ Elderflower Smash

gin

elderflower

basil

lemon

Equal parts dry gin and elderflower liqueur, shaken with a handful of basil leaves and a squeeze of lemon. Shaken with crushed ice and poured without straining for a sweet taste of spring.

£6 sun-wed

£10 thu-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 tartness and sweetness to this sipper.

honey tequila  
plum  
apple  
grapefruit

## Yorkshire Rose 🍷

Subtle summer flavours of Bols 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 black raspberry 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 squeezey.

limoncello  
london dry gin  
green tea  
hibiscus

£6 sun-wed

£10 thu-sat

# STRAIGHT-UP

## Apple Cobbler

calvados  
pommeau  
whiskey  
cinnamon

Two French apple aperitifs and Glenfiddich Orchard Experiment infuse baked crumble goodness into this brandy balloon. Full to the brim with velvety fruit flavour and unequivocally golden delicious.

## Cherry Amour

tequila  
sweet vermouth  
cherry  
lemon

A blanco tequila drink taken in a more decadent direction by flavours of cherry and vanilla flower. Served in a cut-crystal coupe with a rich, ruby red body and a floral foam.

## Bubbaloo

bubblemum  
strawberry  
orange  
lime

A curious combination of house-infused vodka sweet strawberry, orange liqueur and lime that leaves a lingering note of baby pink bubblegum. A strawberry bonbon waits for you at the bottom of the glass.

## Hopscotch

walnut  
whiskey  
honey  
lemon

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

£6 sun-wed

£10 thu-sat

# TIKI

## Coco Cabana

An unaged Brazilian spirit infused with diced pineapple and layered over a block of frozen coconut water. Drinks like a piña colada with class and packs a boozy mouthful with heaps of fresh fruit flavour.

cachaca  
pineapple  
lime  
coconut

## Aloe-ha Daiquiri

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

white rum  
mango  
kiwi  
lime

## Banana Colada

An upgraded classic with a sweeter tooth in mind, featuring white rum, coconut milk, lashings of strawberry jam, half a banana and a squeeze of lime. Blended and served ice cold.

white rum  
strawberry  
coconut  
vanilla

## Coconut Mai Tai

Golden rum, Bols Curaçao triple sec and lime shaken with coconut rum, orgeat, mint leaves and crushed ice. This cocktail isn't strained, allowing the mint and coconut to impart fresh, Caribbean flavour.

coconut rum  
golden rum  
lime  
mint

£6 sun-wed

£10 thu-sat

# SWEET

## Red Velvet

cherry  
chocolate  
ruby port  
vegan cream

Sweet cherry flavour at the front of the mouth; rich chocolate and Kyro Woodsmoke notes at the back of the palate. A fresh Monkey Shoulder cream float rests on the surface, which we'll leave you to fold in.

## Crème Brûlée

cognac  
espresso  
coffee liqueur  
salted caramel

Martell VS brandy is the base spirit, but the real star is the Tekali coffee liqueur. 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.

## Banoffee Old Fashioned

bourbon  
bitters  
maple  
banana

Woodford Reserve is the bourbon of choice in this classic, with banana liqueur and maple syrup lending a touch of caramelised sweetness to evoke pure pudding nostalgia.

£6 sun-wed

£10 thu-sat

# SPICE

## Bloody Mary

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

vodka  
tomato  
tabasco  
lemon

## Ginger Spice

A tropical mule with prominent mango flavour. Fiery ginger beer and smoked chilli give it the infamous mule kick, whilst a drop of lemongrass cordial keeps it deliciously fruity and fragrant.

vodka  
mango  
ginger  
lemongrass

## Picante

Inspired by a classic Margarita recipe, which means it's a tequila and lime number at heart. A dash of chilli-infused Olmeca blanco adds a little extra spice to a Mexican classic which is served over ice.

tequila  
lime  
chilli  
salt

## El Dorado

A balancing act of smoky mezcal and floral sweetness (with a dash of chilli to bring the two parts together). Blood-red in colour and served with a tabasco-soaked maraschino cherry.

mezcal  
jalapeño  
limoncello  
elderflower

£6 sun-wed

£10 thu-sat

# WHITE



£6 £7 £8



£22

## Mesta Organic White

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

*vegan*

dry

Spain

**Verdejo**



£6 £7 £8



£22

## Hazy View

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

medium

South Africa

**Chenin Blanc**



bottle only

£25

## No es Pituko

A hand-harvested natural wine, which brings vibrant tones of peach along with a cloudy appearance.

*vegan*

dry

Chile

**Viognier**



bottle only

£28

## Tournée du Sud

A mouth-wateringly refreshing French white with prominent grapefruit notes. Pairs great with food.

dry

France

**Picpoul de Pinet**



bottle only

£32

## Tuatara Bay

A truly premium Sauvignon Blanc, with passionfruit and gooseberry leading the way into a long, zesty finish.

*vegan*

dry

New Zealand

**Sauvignon Blanc**

# RED

## Mesta Organic Red

A vibrant and juicy red with fresh berry aromas, harvested from sustainable Castilian vineyards.

Tempranillo

Spain

light

vegan



£6

£7

£8



£22

## Bove Feudi d'Albe

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

Montepulciano

Italy

medium

vegan



£6

£7

£8



£22

## Vitesse Organic

This Italian red is great with food, with rich plum at its core, and a long, softly-spiced finish.

Nero d'Avola

Italy

medium-light

vegan

bottle only



£25

## Mariana Red

Four Portuguese grapes come together to make a cherry-rich red packed with subtle spice and silky finish.

Alentejano

Portugal

light

vegan

bottle only



£28

## Jaspe Rouge

This corker from the Bekaa Valley piles wild red and dark fruits on a beautifully-structured palette.

Cab. Sauvignon

Lebanon

medium

vegan

bottle only



£32

# ROSE



£6 £7 £8



£22

## Château de Campuget

A delicious pale rose. Drinks like a glass full of wild strawberries and cream with a fresh, dry finish.

*vegan*

medium-dry

France

**Syrah-Granache**



£6 £7 £8



£22

## Zin Heaven Blush

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

sweet

Italy

**Zinfandel**



bottle only

£32

## Château de l'Aumérade

A coastal wine that is refreshingly fruity, with a floral bouquet of delicate cranberry and red cherry.

dry

France

**Cinsault**



bottle only

£95

## Laurent-Perrier Rosé

The perfect pink fizz, made from 100% Pinot Noir. A clean, fresh mouthful of Rose Champagne.

dry

France

**Rose Champagne**

# SPARKLING

## Sacchetto Millesimato

Vibrant and fresh, with sparkling citrus aromas. Made from the same grape and in the same way as Prosecco.

**Spumante**

Italy

dry

*vegan*



£7



£28

## Pinord +6+

Maintains the same elegance and complexity as champagne, but with a livelier fizz from the fresh Spanish grapes.

**Cava**

Spain

medium

bottle only



£32

## Bertrand de Monceny

100% Chardonnay grapes make up this fizz, which the French call "méthode traditionnelle".

**Blanc-de-blancs**

France

dry

bottle only



£45

## Bollinger Special Cuvee

A full-flavoured, rich Champagne from one of the region's last remaining independent Champagne houses.

**Champagne**

France

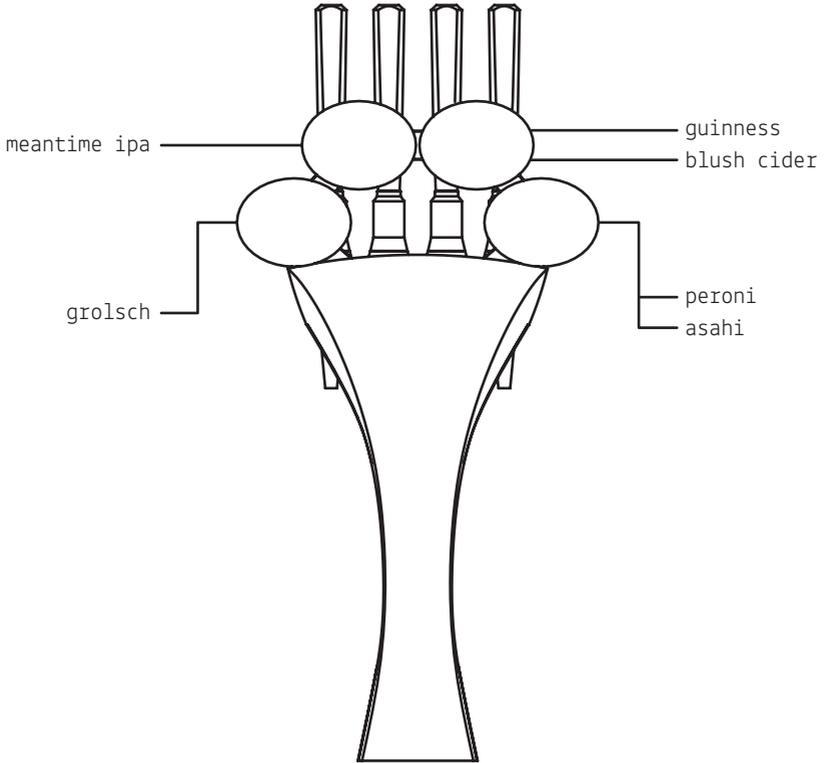
extra dry

bottle only



£95

# BEER



for our bottled beer, craft and cider selection  
scan the code below

