

DRINKING MANUAL

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

for cocktails we'd recommend alcohol-free
look for the ♡

31K

SHORT

Picante

tequila
lime
chilli
salt

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

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.

♦ 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.

♦ 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

£9.50 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 tartness and sweetness to this 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 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 squeezy.

limoncello
london dry gin
green tea
hibiscus

£6 sun-tues

£9.⁵⁰ 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.

A Little Faith

london dry gin Leads with soft fruit flavours of blood orange and
blood orange grapefruit over Bombay Sapphire, with a cinnamon
grapefruit syrup to complement. Shaken hard for a velvet smooth
lemon citrus foam, which holds a single flower bud.

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

£9.50 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

£9.50 weds-sat

SWEET

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 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-tues

£9.⁵⁰ wed-sat

MOCKTAIL

Bakewell Sour

We've borrowed a few flavours from our neighbours in the Peaks, and packed them into a sour. Cherry and almond notes lend a subtle sweetness, balanced out by lemon juice for a well-rounded short drink.

cherry
almond
lemon
sugar

Pino Colada

Like most good Pina Coladas, this one starts with pineapple juice and coconut milk. We've elevated it with vanilla syrup and coconut cream to take it to newfound tropical heights.

pineapple
coconut
vanilla
lime

Love Potion #10

Our most popular cocktail, without the booze, tastes more like a raspberry milkshake than the French Martini which inspired it. Sweet, tart, and guaranteed to leave you wanting more.

raspberry
pineapple
mango
lemon

Virgin Mary

For those partaking in Dry January, or those that wished they had the night before: spiced tomato juice, seasoned with lemon, salt and pepper - to your own personal taste. Served with a pickled chilli.

tomato
tabasco
lemon
salt

£5 all week

🔹 look out for this symbol for other cocktails we offer alcohol-free

WHITE WINE



£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



£25

No es Pituko

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

vegan

dry

Chile

Viognier



£28

Tournée du Sud

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

dry

France

Picpoul de Pinet



£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 WINE

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



£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



£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



£32

ROSE WINE



£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.

medium-sweet

Italy

Zinfandel

ORANGE WINE



£40

Orange Cattin

Expect candied orange and lemon peel galore from these hand-picked, slow-crushed Alsace grapes.

dry

France

Pinot Gris

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



£32

Bertrand de Monceny

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

Blanc-de-blancs

France

dry



£45

Bollinger Special Cuvee

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

Champagne

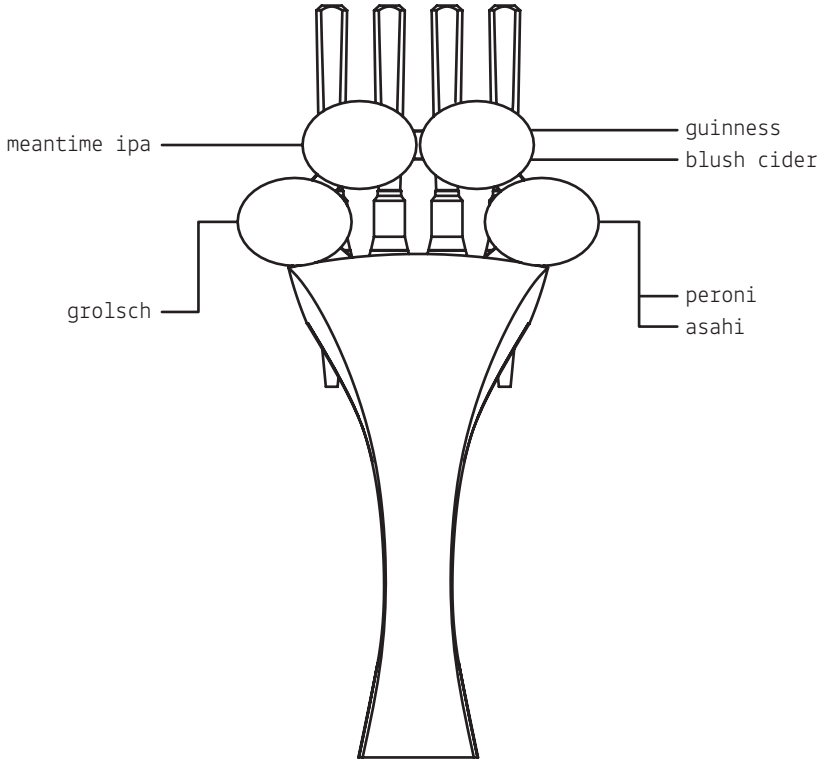
France

extra dry



£95

BEER



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

