

# Drink list

## Sparkling:

|                           | Alc. | 125ml | Bottle |
|---------------------------|------|-------|--------|
| Prosecco Extra Dry        | 11%  | £4.75 | £26    |
| Veuve Clicquot, Champagne | 12%  |       | £75    |

## Red Wines:

|  |           | Alc.  | 125ml | 175ml | 250ml | Bottle | Vegan |
|--|-----------|-------|-------|-------|-------|--------|-------|
| Embrujo Tempranillo Organic, Bodegas Verum | Spain     | 13.5% | £4    | £5.50 | £7.50 | £22    | Y     |
| Artolas Red, Vidigal                       | Portugal  | 13%   | £4.50 | £6    | £8.25 | £24    |       |
| Artesano Organic Malbec                    | Argentina | 13.5% |       |       |       | £30    |       |
| 12 e Mezzo Primitivo di Puglia, Organic    | Italy     | 12.5% |       |       |       | £40    |       |
| Crianza Organic, Cruz de Alba              | Spain     | 14.5% |       |       |       | £45    | Y     |

**Bronze Medal Winner- IWSC.** Cruz de Alba is made in small quantities and each bottle is numbered.

## Rose Wine:

|  |       | Alc. | 125ml | 175ml | 250ml | Bottle | Vegan |
|--|-------|------|-------|-------|-------|--------|-------|
| Embrujo Rosado Garnacha Organic, Bodegas Verum | Spain | 12%  | £4    | £5.50 | £7.50 | £22    | Y     |

## White Wines:

|  |       | Alc.  | 125ml | 175ml | 250ml | Bottle | Vegan |
|--|-------|-------|-------|-------|-------|--------|-------|
| Embrujo Verdejo Organic, Bodegas Verum | Spain | 12%   | £4    | £5.50 | £7.50 | £22    | Y     |
| Sauvignon Blanc                        | NZ    | 13%   | £5.50 | £7.25 | £10   | £30    |       |
| Mara Godello                           | Spain | 12.5% | £5.50 | £7.25 | £10   | £30    | Y     |

The Mara Godello has been awarded 97 Points and Platinum Award by Decanter 2022 World Wine Awards

|                                       |        |       |  |  |  |     |  |
|---------------------------------------|--------|-------|--|--|--|-----|--|
| Fiano Terre Siciliane, Molino a Vento | Italy  | 12.5% |  |  |  | £27 |  |
| Palooza Viognier                      | France | 13%   |  |  |  | £35 |  |

## Bottled beers

|                                     |  |  |  |  |  |       |  |
|-------------------------------------|--|--|--|--|--|-------|--|
| Estrella Damm 4.6%, Red Peroni 4.7% |  |  |  |  |  | £4.50 |  |
| Daura Damm 5.4% (Gluten Free)       |  |  |  |  |  | £5    |  |
| Brewdog Punk IPA 5.4%               |  |  |  |  |  | £5    |  |
| Galipette Cidre 4.6% (Gluten Free)  |  |  |  |  |  | £4.50 |  |

## Soft drinks:

|   |  |  |  |  |  |       |  |
|---|--|--|--|--|--|-------|--|
| Coca Cola, Diet Coca Cola                                   |  |  |  |  |  | £3    |  |
| Fever-Tree: Sicilian Lemonade, Tonic Water (Regular & Slim) |  |  |  |  |  | £2.75 |  |
| San Pellegrino Sparkling Orange or Sparkling Lemonade       |  |  |  |  |  | £3    |  |
| Bundaberg Ginger beer                                       |  |  |  |  |  | £3    |  |
| Kombucha  |  |  |  |  |  | £3    |  |
| Sparkling Water 750ml                                       |  |  |  |  |  | £3    |  |
| Still Water 750ml   |  |  |  |  |  | £3    |  |

## Juices:

|                                     |  |  |  |  |  |             |  |
|-------------------------------------|--|--|--|--|--|-------------|--|
| Apple, Cranberry, Orange, Pineapple |  |  |  |  |  | £2.25/glass |  |
|-------------------------------------|--|--|--|--|--|-------------|--|

If you have an allergy please let us know and our manager will take your order personally.

# Cocktails

|  |                   |
|--|-------------------|
| <b>Porn Star Martini</b>   | <b>£10</b>        |
| A new classic but basically, it's a fancy passionfruit martini   |                   |
| <b>French Martini</b>  | <b>£9</b>         |
| Good old classic mix of Chambord, vodka, and pineapple juice   |                   |
| <b>Pomacello</b>   | <b>£9.50</b>      |
| A unique refreshing alcoholic lemonade with pomegranate liqueur and mint   |                   |
| <b>Rustic Collins</b>  | <b>£9.50</b>      |
| Gin, elderflower, apple juice and a splash of soda   |                   |
| <b>Sours</b>   | <b>£10</b>        |
| The choice is your; whiskey, Amaretto, Frangelico, Pisco or Midori shaken hard with egg white and lemon juice. (You can have it with pineapple juice if you don't fancy the egg)                   |                   |
| <b>Negroni</b>   | <b>£9.50</b>      |
| So famous it's got its own week in the calendar during September, Equal parts of Gin, Sweet vermouth, and Campari  |                   |
| <b>Margarita</b>   | <b>£9</b>         |
| The flavour of Mexico, created in 1936 as a present for a girl who liked salt in her drink   |                   |
| <b>Mojito</b>  | <b>£9 / £9.50</b> |
| The choice is yours, classic, fruity or spiced   |                   |
| <b>Caipirinha or Caipiroska</b>  | <b>£9</b>         |
| According to historians, the caipirinha was invented by landowning farmers in São Paulo during the 19th century, made with cachaça lime and sugar. The Caipiroska is made the same but with Vodka. |                   |
| <b>El Diablo</b>   | <b>£9.50</b>      |
| Tequila mixed with Crème de Cassis lime and Ginger beer  |                   |
| <b>The one with NO NAME</b>  | <b>£10</b>        |
| Gin, passion fruit liqueur shaken with egg white and cherry bitters  |                   |
| <b>Vesper</b>  | <b>£10</b>        |
| No, and once again NO...I will not make it shaken. You are no James Bond. Chase Gin, Chase Vodka and Lillet Blanc  |                   |
| <b>Pama Fizz</b>   | <b>£10</b>        |
| Pomegranate meets Prosecco   |                   |
| <b>Aperol Spritz</b>   | <b>£10</b>        |
| Another classic Italian cocktail, Aperol, prosecco, and bitters  |                   |

|  |                 |
|--|-----------------|
| <b>Old Fashioned</b>   | <b>£10</b>      |
| The Old-Fashioned was an evolution of the Whiskey Cocktail which was simply whiskey, sugar, bitters, and water, and was served as early as 1800 or so." It wasn't until the 1870s and 1880s that when bartenders "began adding embellishments to their Whiskey Cocktails, some customers rebelled against the innovations. |                 |
| <b>Smokey Old Fashioned</b>  | <b>£12</b>      |
| Choose your Whisky and choose the wood you'd like me to smoke your glass over, Cedar, Apple, Pear, Cherry, Ash, Oak, or Damson.  |                 |
| <b>The Professor's Old fashioned</b>   | <b>£12</b>      |
| Rye whisky stirred with brown sugar and chocolate bitters, served with Orange & Almond Dark Chocolate  |                 |
| <b>Rum Old Fashioned</b>   | <b>£10</b>      |
| Are you a true Rum lover??? Bitters stirred with sugar and 3 different rums over ice, served with a lime twist   |                 |
| <b>Hazelnut Espresso Martini</b>   | <b>£10</b>      |
| We used to called this the 'Breakfast' made with Frangelico, Vodka and Solo cold brew coffee   |                 |
| <b>Classic Espresso Martini</b>  | <b>£9.50</b>    |
| Vodka, Kahlua, Solo cold brew coffee and a touch of sugar, shaken hard for a thick froth   |                 |
| <b>Lemon Meringue Pie</b>  | <b>£10</b>      |
| Layered creamy desert cocktail, tangy and smooth at the same time  |                 |
| <b>Cookies &amp; Cream</b>   | <b>£10</b>      |
| The name says it all...Frangelico, Amaretto, cream, and Oreo   |                 |
| <b>The Nutcracker</b>  | <b>£10</b>      |
| Created as a challenge my fiancé set me back in 2013. She wanted a liquid version of the Ferrero Roche.  |                 |
| <b>Raffaello</b>   | <b>£10</b>      |
| White chocolate, coconut shavings, rum and almond in perfect balance, inspired by the Raffaello Pralines   |                 |
| <b>Sangria:</b>  | <b>£9 / £20</b> |
| Classic Spanish drink with a lot of fresh fruits, we make it in a glass or in a litre jug, We can also make it with white wine   |                 |

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