

# Drink list

## Sparkling:

	Alc.	125ml	Bottle
Prosecco Extra Dry	11%	£4.75	£26

## Red Wines:

		Alc.	125ml	175ml	250ml	Bottle	Vegan
Liso Veinte Tempranillo	Spain	14%	£4	£5.50	£7.50	£22	
Artolas (Castelao, Tinta Roriz & Trincadeira Preta)	Portugal	13%	£4.50	£6	£8.25	£24	
Domain Bousquet Malbec, Organic	Argentina	14%				£30	
Doppio Primitivo	Italy	13%				£30	

## Rose Wine:

		Alc.	125ml	175ml	250ml	Bottle	Vegan
Liso Viente Rose Garnacha	Spain	12%	£4	£5.50	£7.50	£22	Y

## White Wines:

		Alc.	125ml	175ml	250ml	Bottle	Vegan
Liso Veinte Viura	Spain	12%	£4	£5.50	£7.50	£22	
Sauvignon Blanc	NZ	13%	£5.50	£7.25	£10	£30	
Fiano Terre Siciliane IGP	Italy	12.5%				£30	

## Bottled beers

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

## Soft drinks:

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

## Juices:

Apple, Orange, Pineapple	£2.25/glass
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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>Strawberry Basil-Tini</b>	<b>£12</b>
Gin, strawberries, basil and Balsamic glaze in perfect harmony	
<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>Hugo Spritz</b>	<b>£10</b>
Elderflower liqueur, prosecco and a splash of soda	

<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>Mai Tai Me Up</b>	<b>£12</b>
Our variation of the classic Mai Tai...maybe a little stronger	
<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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