

Cocktails

Gin Fizz.

Gin, lime juice, ice, topped with soda and lemonade.

Mojito.

Crushed lime wedges, brown sugar, Bacardi, mint, crushed ice, topped with soda.

Espresso Martini.

Coffee, Tia Maria, vodka, Baileys.

Black Russian.

Vodka, Tia Maria, crushed ice, topped with Pepsi.

Orient Express.

Orange Bols, Sailor Jerry, lime juice, ginger beer.

Ocean Liner.

Blue Bols, vodka, lemonade and a dash of blackcurrant cordial.

Charleston.

Triple sec, Jack Daniel's, lemon juice, topped with lemonade.

Margarita.

Triple sec, lime juice, Tequila.
Blend or shake.

Daiquiri.

Strawberries, simple syrup, rum, lime juice.
Blend.

Cosmo.

Cranberry juice, lime juice, Cointreau, vodka.
Shake.

Mai Tai.

Rum, lime juice, orange liqueur, simple syrup.

Martini.

Dry vermouth, gin, olive juice.
Shake.

Pina Colada.

Rum, pineapple juice, coconut cream, nutmeg, Malibu.

Cuba Libre.

Lime juice, rum, Coke, Angostura bitters.
Build.

Bloody Mary.

Tomato juice, Vodka, Worcestershire, Tabasco.

Old Fashioned.

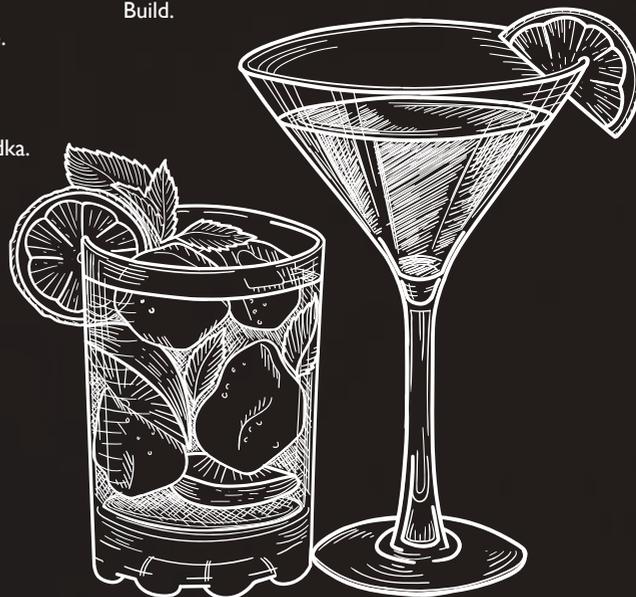
Bourbon, sugar, Angostura bitters, lemon juice.
Build.

Long Island Iced Tea.

Triple sec, gin, vodka, rum, tequila, lemon juice, Coke.
Build.

White Russian.

Coffee liqueur, vodka, cream.
Build.



£6.95 each or 2 for £12

Cider

Addlestons Premium Cloudy Cider 5.0%

A naturally cloudy premium cider with a smooth rounded finish.
Food pairing: Pork with apple and celeriac mash. Also great with cheeses.

Bottle
£4.00

Sheppy's Oak Mature Vintage 7.4%

Award-winning cider made with home-grown apples for an exceptional, full bodied mature cider. Food pairing: Savoury dishes and cheeses.

£4.80

Craft Beer

Liefmans Fruitesse 3.80%

Belgian Mixed Fruit Beer. Red Fruit aromas: cherry, strawberry, elderberry, raspberry, bilberry.
Food pairing: Goes deliciously well with red peppers, pheasant, balsamic dressings, peppermint, strawberries, cherries, blackberries and chocolate cake.

Bottle
£4.50

Wolfrock IPA - 4.8%

A fusion of New World & Old World IPA styles- hoppy but moreish, Wolf Rock is an eminently sessionable IPA. Works well with meat and bbq style dishes.

£4.00

Point Amber Lager 4.7%

Hand-crafted using a blend of caramel and two-row malted barley, it is perfectly balanced with authentic German hops. Smooth and refreshing with a crisp clean finish.
Food pairing: Ribs, burgers and steaks.

£4.50

Goose Island IPA NRB 5.90%

This classic ale adds a fruity aroma, set off by a dry malt middle.
Food pairing: Curries.

£4.50

Vedett Extra White 4.7%

A crisp wheat beer with lemon and orange zest. Mildly bitter with a dry finish.
Food pairing: Grilled chicken and summer salads.

£4.50

Dead Pony Club - Can 3.8%

West Coast Kicks.
Food pairing: Pork belly, with a hint of chillies.

£4.30

Pistonhead kustom lager - Can 4.6%

Crafted by 'Brutal Brewery' in Sweden. Pistonhead has a full bodied malt flavour with balanced, distinct bitterness.
Food pairing: Chicken and fish.

£3.80

Flying Dog Snake Dog - Can 7.10%

Powerfully hopped colorado style IPA.
Food pairing: Goes well with Mexican, Thai, curry, wasabi, buttery and spicy cheeses.

£4.50

Hop House 13 - 5.0%

Hop House 13 is a premium-crafted lager from Guinness with more character and more taste.
Food pairing: spicy Mexican dishes.

£4.00

Rebel Red - 4.3%

The malty dark flavours from Rebel Red complement big full-bodied flavour ingredients, whilst the bitterness will cut through anything that has a sweet and savoury flavour.
Food pairing: Real, 100% Beef burger.

£4.50