



SIGNATURE COCKTAILS

£ 10.00

Queen of the South

Codigo 1530 Reposado
Homemade Apple Shrub
Lime Juice
Bitters

Amore Mio

Taylor's Port
Cinnamon Syrup
Lime Juice
Beer

Hierba Mala

Salcombe Gin
Spicy Pineapple Syrup
Pineapple Juice
Lychee Juice
Lemon Juice
Elderflower & cucumber Tonic

El Chiriguito

Quiquiriqui Mezcal
Thyme Syrup
Chilli infused with cacao
Campari

*Classic cocktails also available

DRAUGHT & BOTTLE BEER/CIDER

Draught Beers

	½ Pint	Pint
Chiriguito Lager, 4.5%	£2.75	£5.5
Picnic Session IPA, 4.4%	£2.75	£5.5
Gravity Theory Cider, 4.5%	£2.75	£5.5

Bottle Cider (330ml)

£5.5

Sassy Rose Cider, 3%

Bottle Beer

£4.5

Asahi 5.2%

Peroni, 5.1%

Sol, 4.5%

Loah Lime, 0.0%

£4

MINERAL/JUICES

Mineral (200ml)

£2

Juices

£2.50

Franklin & Sons Indian Tonic
Franklin & Sons light Tonic
Franklin & Sons Black Olive & Rosemary
Franklin & Sons Elderflower & Cucumber
Franklin & Sons Soda Water
Franklin & Sons Lemonade
Franklin & Sons Ginger Beer
Franklin & Ginger Ale
Coke
Diet Coke

Eager Apple Juice
Eager Pineapple Juice
Eager Orange Juice
Eager Tomato Juice
Eager Cranberry juice



WHITE WINE/ ROSE/ CAVA

125ml / 175ml / Bottle

WHITE WINE

Cal Y Canto, 2019 £4 / £5.5 / £22

Verdejo, 12%

Pale yellow with green hints, fruity, softened very fresh

Tierra de Estrellas, 2019 £5 / £6 / £24

Sauvignon Blanc, Chile 13%

Fresh aroma of grapefruit and lime followed by flavours of juicy ripe melon on the palate.

Subtle, crispy and fresh

Sabina Viura Blanco, 2019 £5 / 6 / £24

Viura, Navarra, Spain 12.5%

Easy-drinking, crispy. Refreshing citrus with delicate grapefruit aroma

125ml / 175ml / Bottle

ROSE WINE

Il Caggio Pinot Grigio, 2019 £4 / £5.5 / £22

Veneto, Italy, 12%

Dry, Fruity and very delicate with crisp and refreshing flavors

Monrouby Pays D'OC 2018 £5.25 / 7 / £29

Grenache Rose, France 13%

Pale Salmon in colour with fragrant red berry fruit, with a hint of dried herbs

125ml / Bottle

CAVA

Marques de Lares Cava Brut, NV 6 / 34

Xarello, Paredada, 11.5%

Flavours of orange, grapefruit and lemon with biscuity hints.



RED WINE/ FORTIFIED/SANGRIA

125ml / 175ml / Bottle

RED WINE

Cal Y Canto, 2019 Tempranillo, Petit Verdot, Spain. 13% Rich ad intense. Full of fruit, balanced from start to finish	4/ 5.5 / 22
Tierra de Estrellas, 2019 Merlot, 13% Rich aromas of black cherry and plum with hints of dark chocolate	£5 / £6 / £24
Grao Vasco, Dao, 2019 Touriga Nacional, Tinta Roriz, Tinta Pinheira, Portugal, 13% Medium Intensity Ruby coloured wine: Aromas of plums and black cherries	£5.50 / £7 / £29
Fianca del alta, 2019 Malbec, Mendonza, Argentina, 13% Deep Garnet colour, with aromas of red cherries, and hints of blackberries on the nose	£5.5 / 7 / 29
Manoso Joven Tinto, 2020 Rioja DOC, Spain, 13.5% Bright red garnet, in appelance with delicious aromas of sweet berry fruit, morello cherry and herbs – Smooth	5.5 / 7 / 29

75ml

SWEET/ FORTIFIED WINE

Chateau Jani, 2016 Sauternes, France, 13.5% Aromatic dessert wine with notes of grapefruit and lemon on the nose and concentrated flavours of apricot and mango	5
Taylor's 10YO Tawny, NV Touring Nacional blend, Ribera del Duero, Portugal, 20% Crunchy red fruit, Vanilla, Baking Spices	6
Taylor's LBV, 2014 Touring Nacional blend, Ribera del Duero, Portugal, 20% Intense Cherry and Blackcurrant, liquorice, Cinnamon	6.5

SANGRIAS

Glass / 1.5L Jug

Red sangria (Brandy, Triple Sec, Red Wine, Mixed fruits, Lemonade)	8.5 / £24
White Sangria (St. Germain, Banana Liqueur, White Wine, Mixed Fruits, Lemonade)	8.5 / £24