

**CLASSIC COCKTAILS
& DRINKS MENU**



ESPRESSO MARTINI

Vodka + Coffee Liquor + Cacao Blanc + Espresso

A Rich and Indulgent Coffee Cocktail that Blends Premium Vodka with Fresh Espresso and Cacao Blanc. Smooth, Bold and Perfectly Balanced with Deep Roasted Notes and a Silky Texture.

FLAVOUR FORM

Bold + Creamy + Coffee Forward



£12.50

FROZEN GIN/VODKA MARTINI

Tanqueray/Ketel One + Vermouth

A Crisp and Elegant Frozen Martini that Highlights the Botanical Depth of Gin/Vodka.
Make it a Dirty Martini with Olive Brine.

FLAVOUR FORM

Clean + Crisp + Aromatic



£12.50

AMARETTO SOUR

Disaronno + Lemon + Sugar + Egg White

A Timeless Classic Combining Sweet Almond Liqueur with Fresh Citrus and Sugar.
Finished with Egg White for a Velvety Texture and Delicate Foam.

FLAVOUR FORM

Sweet + Citrusy + Smooth



£12.50

JUNGLE BIRD

Goslings Black Rum + Campari + Pineapple + Lime + Sugar

A Tropical Classic with a Bittersweet Profile. Dark Rum Blends with Pineapple
and Campari Creating a Refreshing yet Complex Drink.

FLAVOUR FORM

Tropical + Bitter + Refreshing



£12.50

SPICY MARGARITA

Tequila + Lime + Agave + Triple Sec + Ancho Reyes

A Vibrant and Fiery Margarita Variation with Fresh Lime, Agave Sweetness and a Gentle
Heat from Ancho Reyes.

FLAVOUR FORM

Fresh + Spicy + Citrus



£12.50

MARGARITA

Tequila + Lime + Triple Sec

The Iconic Tequila Cocktail Combining Bright Citrus, Orange Liqueur and Crisp Tequila.
Add STRAWBERRY If you Would Like a Flavored Margarita.

FLAVOUR FORM

Citrusy + Bright + Refreshing



£12.50

EAST 8 HOLD UP

Vodka + Aperol + Pineapple + Lime + Passionfruit Syrup + Sugar

A Bright, Tropical Mix of Vodka, Aperol, Pineapple, Lime, and Passionfruit
for a Vibrant, Citrusy Cocktail.

FLAVOUR FORM

Bright + Tropical + Citrusy



£12.50

MAI TAI

White Rum + Spiced Rum + Triple Sec + Pineapple + Orgeat + Orange Bitters

A Tropical Rum Classic Layered with Almond Sweetness and Citrus Brightness.

FLAVOUR FORM

Tropical + Nutty + Citrus



£12.50

OLD FASHIONED

Buffalo Trace + Brown Sugar + Angostura Bitters + Orange Bitters

A Timeless Whiskey Cocktail that Showcases the Spirit with Subtle Sweetness
and Aromatic Bitters.

FLAVOUR FORM

Spirit Forward + Rich + Aromatic



£12.50

SINGAPORE SLING

Gin + Triple Sec + Cherry Heering + Benedictine + Lime + Pineapple + Grenadine + Angostura Bitters + Soda

A Legendary Cocktail Blending Gin with Cherry Liqueur, Citrus, and Herbal Notes,
Topped with Pineapple and Soda for a Refreshing Finish.

FLAVOUR FORM

Fruity + Complex + Refreshing



£12.50

COSMOPOLITAN

Vodka + Mandarin Vodka + Triple Sec + Lime + Cranberry

A Stylish Modern Classic Known for its Crisp Citrus Balance and Vibrant Colour.

FLAVOUR FORM

Citrusy + Light + Elegant



£12.50

PAIN KILLER

Pusser's Rum + Coconut + Pineapple + Orange + Pineapple

A Creamy Caribbean Rum Cocktail Rich with Tropical Flavours.

FLAVOUR FORM

Creamy + Tropical



£12.50

NEW YORK SOUR

Buffalo Trace + Malbec + Lemon + Sugar + Egg White

Bourbon, Lemon, and Simple Syrup with Red Wine Mixed in for a Rich, Smooth Finish.

FLAVOUR FORM

Rich + Citrus + Smooth



£12.50

FRENCH PRESS

Chambord + Coffee Liqueur + Half & Half + Sugar + Espresso

A Dessert-Style Cocktail Combining Berries, Coffee and Cream.

FLAVOUR FORM

Coffee + Creamy + Sweet



£12.50

MOJITO

White Rum + Mint + Lime + Sugar

A Refreshing Cuban Classic with Mint and Citrus.

FLAVOUR FORM

Fresh + Minty + Citrus



£12.50

NEGRONI

Tanqueray + Campari + Rosso Vermouth

A Bold Italian Aperitivo with Balanced Bitterness and Herbal Complexity.

FLAVOUR FORM

Bitter + Aromatic



£12.50

PALOMA

Tequila + Pink Grapefruit Liqueur + Pink Grapefruit Juice + Agave + Lime + Soda

A Refreshing Tequila Cocktail Bursting with Grapefruit Brightness.

FLAVOUR FORM

Citrus + Light + Refreshing



£12.50

PORNSTAR MARTINI

Vanilla Vodka + Passoa + Passionfruit + Pineapple + Vanilla Syrup

A Tropical Favourite Bursting with Passionfruit.

FLAVOUR FORM

Sweet + Tropical



£12.50

ZOMBIE

**White Rum + Havana Especial + Lambs Navy Rum + Maraschino + Falernum +
Grapefruit + Sugar + Lime + Grenadine + Angostura**

A Legendary Multi-Rum Cocktail Packed with Tropical Intensity.

FLAVOUR FORM

Strong + Tropical + Complex



£13.00

BUMBLE BEE

Goslings Rum + Honey + Lemon + Angostura Bitters + Egg White

A Silky Rum Sour with Honey Sweetness and Citrus Balance.

FLAVOUR FORM

Smooth + Sweet + Citrus



£12.50

JIMADOR

Tequila + Honey + Ginger + Mezcal + Lime

A Smoky Tequila Cocktail with Honey Sweetness and Ginger Spice.

FLAVOUR FORM

Smoky + Spicy + Citrus



£12.50

PINA COLADA

Coconut Rum + Coconut Cream + Pineapple + Lime

A Smooth Caribbean Classic Blending Creamy Coconut with Pineapple.

FLAVOUR FORM

Creamy + Tropical



£12.50

FRENCH MARTINI

Vodka + Chambord + Pineapple

A Smooth and Elegant Cocktail that Blends Premium Vodka with the Rich Sweetness of Black Raspberry Liqueur and Fresh Pineapple Juice. Silky and Lightly Tropical.

FLAVOUR FORM

Fruity + Smooth + Lightly Tropical



£12.50

ESPRESSO MARTINI TREE

6 × Espresso Martinis

Six Indulgent Espresso Martinis Designed for Sharing and Celebrating.

FLAVOUR FORM

Bold + Creamy + Coffee Forward



£75

PORNSTAR MARTINI TREE

6 × Pornstar Martinis

A Show-Stopping Sharing Experience Featuring Six Passionfruit Martinis Served Together for the Table.

FLAVOUR FORM

Sweet + Tropical



£75

APEROL SPRITZ

Aperol + Prosecco + Soda

Italy's Iconic Aperitif Cocktail with Bittersweet Orange Notes and Refreshing Bubbles.

FLAVOUR FORM

Light + Bitter + Refreshing



£12.50

RUSSIAN SPRING PUNCH

Vodka + Crème de Cassis + Lemon + Sugar + Prosecco

A Lively Sparkling Cocktail Combining Berries, Citrus and Effervescent Prosecco.

FLAVOUR FORM

Fruity + Sparkling + Fresh



£12.50

HUGO SPRITZ

Elderflower Liquor + Mint + Prosecco + Soda

A Floral and Refreshing Sparkling Cocktail with Delicate Elderflower and Mint.

FLAVOUR FORM

Floral + Light + Sparkling



£12.50

FRENCH 75

Gin + Lemon + Sugar + Champagne

A Sophisticated Champagne Cocktail Balancing Citrus Brightness with Gin Botanicals.

FLAVOUR FORM

Elegant + Citrusy + Sparkling



£15.50

CHAMPAGNE MARGARITA

Tequila + Triple Sec + Lime + Agave + Champagne

A Celebratory Twist on the Margarita Finished with Sparkling Champagne.

FLAVOUR FORM

Bright + Sparkling + Citrus



£15.50

VODKAS	25ML
House Vodka	£4.80
Absolut	£5.00
Absolut Flavours (Mandarin/Vanilla)	£5.00
Grey Goose	£6.00
Crystal Head	£7.50
GINS	25ML
House Gin	£4.80
Beefeater	£5.00
Beefeater Pink / Blood Orange	£5.00
Bombay Sapphire	£5.30
Tanqueray	£5.30
Whitley Neill (Rhubarb & Ginger / Raspberry / Parma Violet)	£5.50
Plymouth	£6.00
Martin Millers	£6.00
Malfy Pink Grapefruit	£6.00
Roku	£6.00
Hendricks	£6.00
Sipsmith Original / Lemon Drizzle	£6.00
Brockmans	£6.00
Slingsby Rhubarb	£6.00
Tanqueray No.10	£6.50
Monkey 47	£7.00
TEQUILA / MEZCAL	25ML
Tequila Rose	£4.80
Olmecca Blanco	£5.00
Cazcabel Coffee Tequila	£5.30
Cazcabel Honey Tequila	£5.30
Mezcal	£6.00
Patron Silver	£6.50

RUM	25ML
Bacardi	£4.80
Bacardi Spiced	£5.00
Koko Kanu	£5.30
Havana Club 3	£5.30
Havana Especial	£5.30
Cut Rum	£6.00
Bumbu	£6.00
Don Papa	£6.00
Diplomatico Reserva Exclusiva	£6.50
Havana Maestro	£7.50
BRANDY / COGNAC	25ML
Three Barrels	£5.00
Martell VS	£5.50
Martell VSOP	£7.00
BOURBON	25ML
Jack Daniels	£5.30
Buffalo Trace	£5.50
Makers Mark	£6.00
Woodford Reserve	£6.50
Woodford Reserve Double Oaked	£7.50
WHISKEY	25ML
Jameson	£5.30
Chivas 12	£6.00
Glenlivet Founders	£6.00
Red Breast 12	£6.00
Dalmore 12	£9.00
Yamazaki	£10.00
Hibiki	£12.00
Johnnie Walker Blue Label	£24.00

WHITE WINE

	125ml	175ml	250ml	Bottle
Errazuriz Pinot Grigio, Aconcagua Valley (Chile) Green Apple + Citrus + Pear	£5.50	£7.50	£9.75	£27.00
Marius by M.Chapoutier, Vermentino (France) Lemon Zest + Peach + Mineral	£5.60	£7.60	£9.85	£28.00
Kleine Zalze Cellar Selection, Chardonnay (South Africa) Tropical Fruit + Peach + Vanilla				£29.00
Vidal Sauvignon Blanc, Marlborough (New Zealand) Passionfruit + Gooseberry + Citrus				£33.00
Leftfield Albariño, Gisborne (New Zealand) Lime + Grapefruit + Stone Fruit				£34.00
Louis Jadot, Chablis (France) Green Apple + Lemon + Flint				£55.00

ROSÉ WINE

Marius by M. Chapoutier Rosé (France) Strawberry + Raspberry + Fresh	£5.50	£7.50	£9.75	£27.00
Côtes de Provence Roumery Rosé (France) Wild Berries + Peach + Citrus				£35.00
Château d'Esclans Whispering Angel Rosé (France) Red Berries + Citrus + Floral				£55.00

RED WINE

Errázuriz 1870 Teno Block Merlot, Curicó Valley (Chile) Plum + Cherry + Soft Spice	£5.50	£7.50	£9.75	£27.00
Viña Real Rioja Crianza (Spain) Red Berries + Vanilla + Oak				£32.00
Joseph Mellot Destinéa Pinot Noir (France) Cherry + Raspberry + Earthy				£34.00
Familia Zuccardi Brazos Malbec, Mendoza (Argentina) Blackberry + Plum + Cocoa	£6.50	£8.75	£11.75	£35.00
Kleine Zalze Family Reserve, Cabernet Sauvignon (South Africa) Blackberry + Chocolate + blackberry + Liquorice				£58.00

CHAMPAGNE / SPARKLING

	125ml	Bottle
Prosecco Green Apple + Pear + Light Citrus	£6.50	£32.00
Taittinger Brut Réserve Citrus + Brioche + Peach	£15.00	£78.00
Taittinger Rosé Strawberry + Red Berries + Fresh		£88.00
Veuve Clicquot Yellow Label Brut NV Apple + Brioche + Toasted Almond		£90.00
Veuve Clicquot Rosé Raspberry + Cherry + Citrus		£100.00
Laurent Perrier Cuvée Rosé Strawberry + Raspberry + Floral		£125.00
Veuve Clicquot NV Magnum Apple + Brioche + Toasted Almond		£178.00
Veuve Clicquot Rosé Magnum Raspberry + Cherry + Citrus		£195.00
Dom Pérignon Brioche + Almond + Citrus		£290.00

BOTTLES – BEER / CIDER

Corona	£5.30
Moretti	£5.30
Cruz Campo	£5.30
NOAM	£6.50
Jubel Peach Can (330ml)	£5.80
Brixton Pale Ale (330ml)	£5.80
Beavertown Neck Oil (330ml)	£6.00
Old Mout Berries & Cherries	£5.80
Old Mout Strawberry & Apple	£5.80
Inch's Cider	£5.80

ALCOHOL-FREE DISTILLATES & NON-ALCOHOLIC COCKTAILS

Non-Alcoholic Tanqueray Gin (25ml)	£5.00
Non-Alcoholic Seville Orange Tanqueray Gin (25ml)	£5.00
Non-Alcoholic Captain Morgan Spiced Rum (25ml)	£5.00
Heineken 0%	£4.50
Corona Cero	£4.50
Guinness 0%	£5.50
Old Mout 0% Flavoured Cider	£5.50
Muggles Raspberries, Passionfruit Purée, Lemon, Vanilla Syrup, Egg White	£7.50
Espresso MartiNO Lyre's Coffee Originale, Vanilla Syrup, Espresso	£7.50
Strawberry Dreams Strawberry Purée, Mint, Apple Juice, Gomme, Lime, Ginger Beer	£7.50
Berry Poppins Apple Juice, Mint, Raspberries, Lemon, Vanilla Syrup, Egg White	£7.50
SOFT DRINKS	
Coca Cola / Diet Coke (350ml)	£3.80
Schweppes Lemonade (350ml)	£3.80
Highland Still / Sparkling Water	£3.50
San Pellegrino Blood Orange (330ml)	£4.50
San Pellegrino Lemonata (330ml)	£4.50
HOT DRINKS	
Espresso	£3.00
Flat White	£3.80
Americano	£3.80
Cappuccino	£3.80
Latte	£3.80
Tea (Yorkshire or Green)	£3.80

FOOD MENU



**SERVED THURSDAY 5PM-8PM
FRIDAY & SATURDAY 12PM-7.30PM
SUNDAY 12PM-5PM**

ANY 4 SMALL PLATES/TAPAS DISHES £40

Tempura Prawns £10.50

Light Crispy Battered Prawns Served with a Spicy Mayo Dip

Burrata (V) £11.00

Creamy Italian Burrata Paired with Red Pesto, Green Pesto, and Bread.

Sliders £10.50

2 Mini Beef Burgers in Brioche Buns with Cheese, Gherkins & Burger Sauce

(Gluten Free Option Available on Request)

Lamb Meatballs £10.50

Minced Lamb Meatballs with Mint & Roasted Peppers on a Bed of Tzatziki

Served with Half a Pitta Bread

(Gluten Free Option Available on Request)

Halloumi Gyros (V) £11.00

Golden Halloumi Served in a Warm Flatbread with Tomatoes, Cucumber, Red Onion, Fries, Tzatziki & Sweet Chilli Sauce

Homemade Chilli with Nachos £10.50

Minced Beef Chilli served with Cheese, Salsa, Guacamole, Sour Cream & Tortilla Crisps

Buttermilk Chicken Goujons £10.50

Chicken Fillets Marinated in Buttermilk & Coated in a Crispy Crumb. Drizzled with Caesar Dressing & Severed with Buffalo Wing Sauce. Garnished with Spring Onions & Chilli's

Halloumi Fries (V) £10.50

Strips of Halloumi served with a Sweet Chilli Dip

(Gluten Free Option Available on Request)

Chicken Shawarma £11.00

Marinated Chicken Shawarma Served in a Warm Flatbread with Pickled Onion, Cucumber, Rocket and Tzatziki.

Salt & Pepper Crispy Shredded Chicken £10.50

Strips of Chicken Breast in a Crispy Salt and Pepper Coating. Drizzled with Lemon Mayo, Rocket, & Half a Pitta Bread. Garnished with Spring Onions & Chilli's

Fish Tacos £10.50

2 Soft Shell Tacos with Crispy Fish Goujons, Marinated Red Cabbage, Chipotle Sauce & Coriander

Duck Gyozas £10.50

Japanese Style Dumplings Served with Soy Sauce

Teriyaki Crispy Chicken Bao Buns £10.50

Teriyaki Crispy Chicken Served with Pickled Red Onion in a Bao Bun.

Garnished with Spring Onions & Chilli's

BURGERS

Classic Cheese Burger £15.50

6oz Aberdeen Angus Burger, Cheese, Ketchup, Onion, Gherkin & American Mustard
Served in a Brioche Bun with Skin on Fries (*Gluten free option available on request*)

Bleu & Beef 82 £16.50

6oz Aberdeen Angus Burger, Blue Cheese, Smoked Bacon, Cranberry & Rocket Served in a Brioche Bun with Skin on Fries

82 Chicken Burger £15.50

Southern Fried Chicken Breast, Hash Brown, Rocket, Cheese & Mayo
Served in a Brioche Bun with Skin on Fries

82 Veggie Burger (V) £15.50

Veggie Pattie, Hash Brown, Halloumi, Mayo &
Rocket Served in a Brioche Bun with Skin on Fries (*Vegan Option Available on Request*)

STONE BAKED PIZZA (Gluten Free Options Available on Request)

Tomato Garlic Bread (VE) £13.00

Garlic Butter + Tomato

Margarita (V) £15.00

Mozzarella + Sundried Tomatoes + Basil (*Vegan Option Available on Request*)

Pepperoni £15.00

Pepperoni + Mozzarella + Onions + Peppers

Chicken Supreme (V) £15.00

Chicken + Mozzarella + Peppers + Onion + Garlic & Herb Sauce

LOADED FRIES Suitable For 1-2 People

Loaded Chilli Fries £12.50

Mince Beef Chilli, Served on top of Skin on Fries with Cheese, Salsa, Guacamole & Sour Cream

Salt & Pepper Chicken Loaded Fries £12.50

Crispy Chicken Tossed in Salt & Pepper Seasoning
with Spring Onions, Chilli's & Spicy Mayo.

Vegan Loaded Fries (VE) £12.00

Vegan Cheese & Passata. Served on top of Skin on Fries

EXTRAS

Skin On Fries + Chip Spice (VE) £4.00 | **Olives** £4.00 | **Cashew Nuts** £4.00 | **Pistachio Nuts** £4.00

DESSERTS

Triple Chocolate Brownie (V) £7.50

Vanilla Ice Cream + Chocolate Sauce

Cheese Board (V) £14.00

Cheddar + Brie + Blue Cheese + Olives + Chutney



ALLERGIES OR INTOLERANCES

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering.

Allergen Advice: We don't list every ingredient on our menu, if you have any allergies or intolerances please let us know so we can assist you before you order.

We make all dishes fresh on site, so we cannot guarantee that there will be no cross contamination. All dishes may contain traces of nuts & gluten.

Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.