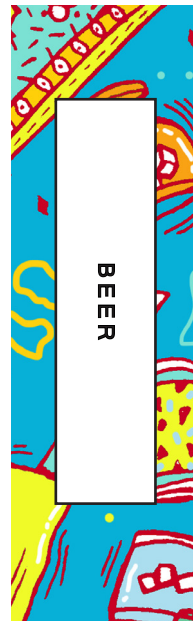


<b>Beavertown Neck Oil</b> [4.3%]	5.2
<b>Warsteiner</b> [4.8%]	4.4
<b>Kaltenberg</b> [4%]	3.9
<b>Jever Pils</b> [4.9%]	4.7
<b>Camden Ink</b> [4.4%]	4.6
<b>Addlestons Cloudy Cider</b> [5.2%]	3.9
<b>Track Sonoma [cask]</b> [3.6%]	4

We have an ever-changing list of guest cask, keg and bottled beers. Please ask a member of the team.



<b>Burnt Pineapple Caipirinha</b> caramelised pineapple, ginger, lime, cachaca	6.5
<b>Kaffir Lime Leaf Margarita</b> Thai lime, tequila, triple Sec	7
<b>D.I.S.C.O Sour</b> pisco Peruvian brandy, citrus, absinthe + fire	7
<b>Garden Party</b> gin, cucumber, mint, elderflower + apple	7
<b>Espresso Martini</b> vanilla vodka, fresh espresso, kahlua	7
<b>Bloody Mary</b> vodka, tomato juice, elektrik spice mix	6.5
<b>Bottle Aged Old Fashioned</b> bourbon, bitters, orange + thyme	7
<b>Parma Spritz</b> aperol, gin, grapefruit, tonic	7
<b>Bottle Aged Negroni</b> gin, sweet vermouth + campari	8



## WHITE

175/250/Bottle

<b>Trebbiano Rubicone, Rometta</b> Italy, 2015, 11%	4 / 5.6 / <b>16.5</b>
<b>Pinot Grigio, Delle Venezie</b> Italy, 2016, 12%	4.3 / 6.1 / <b>18</b>
<b>Verdejo, Mesta Organic</b> Spain, 2016, 12.5%	4.8 / 6.5 / <b>18</b>
<b>Sauvignon Blanc, The Frost Pocket</b> New Zealand, 2014, 12.5%	4.8 / 6.5 / <b>21</b>

## RED

<b>Artloas Vidigal</b> Portugal, 2014, 13%	4 / 5.6 / <b>16.5</b>
<b>Merlot, De Gras</b> Spain, 2014, 13%	4.5 / 6.3 / <b>18.5</b>
<b>Shiraz, Skaapveld</b> South Africa, 2015, 14%	4.8 / 6.5 / <b>19</b>
<b>Malbec, Santa Ana</b> Argentina, 2016, 12.5%	5.2 / 7.2 / <b>21</b>

## ROSE

<b>Carignan Rose, Villa Saint Michel</b>	4 / 5.6 / <b>16.5</b>
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## SPARKLING

<b>Quadri Prosecco Extra Dry</b>	5 / <b>21</b>
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