



# WORLD BEER

**Peroni Nastro Azzurro**  
5.1% | LAGER | ITALY  
*The original and still the most popular. Light, smooth, crisp and gently brewed to the original recipe since 1963. Itensely crisp and refreshing, with that unmistakable touch of Italian style.*  
£3.80

**Estrella Damm**  
4.6% | LAGER | SPAIN  
*The oldest, most popular and generally accepted as the best Spanish lager, imported from Barcelona and brewed following the original 1876 recipe, using only barley malt, rice and hops.*  
£3.90

**Estrella Daura Damm**  
5.4% | GLUTEN-FREE LAGER | SPAIN  
*Award-winning gluten-free lager from the oldest brewery in Spain. Daura tastes like everyday beer, because it is made with the same main ingredient: malt. Golden colour with shades of amber, clean and sparkling. A fresh-tasting beer, with a lively acidity. The finish is bitter and long lasting.*  
£4.30

**Erdinger Weissbier**  
5.3% | WHEAT BEER | GERMANY  
*Brewed using fine yeast according to a traditional recipe in strict accordance with the Bavarian Purity Law. Even today, the beer is still bottle-fermented in the traditional way. A wheat beer with outstanding and unforgettable flavour.*  
£4.90

**Samuel Smith’s Fruit Beers**  
5.1% | VARIOUS FLAVOURS |TADCASTER  
*Ask us which flavours we have available. Blended using pure, organic fruit juices to create full flavoured and well-balanced fruit beers. Samuel Smith’s organic fruit beers are brewed at the ancient, steam-powered All Saints Brewery, Stamford.*  
£4.70

**Tripel Karmeliet**  
8.4% | ABBEY TRIPEL | BELGIUM  
*Named for its three-grain recipe unchanged since the 17th century. Sweet notes of vanilla and candy floss are balanced by citrus and spice on the finish.*  
£5.60

# COCKTAILS

**MOJITO** £6.50  
*The Cuban classic; take yourself to Havana with a mix of fresh mint, lime and sugar muddled with Havana Club Especial rum*

**FRUIT MOJITO** £6.50  
*Havana Club Especial, fresh mint, lime and sugar muddled with your choice of strawberry, raspberry or passion fruit purée*

**ESPRESSO MARTINI** £7  
*The perfect pick-me-up cocktail. Fresh espresso shaken with Absolut Vanilia Vodka, Kahlúa and sugar syrup*

**SOURS** £7  
**Gin | Whiskey | Amaretto**  
*The origin for most modern cocktails: Your choice of Beefeater Dry Gin, Jack Daniels or Disaronno Amaretto shaken hard with fresh lemon, simple syrup and aromatic bitters*

**ZOMBIE** £7.50  
*Rum, rum & more rum! Havana Club Especial and Sailor Jerry shaken with pineapple and grenadine. Served with a flaming lime cup!*

**PASSION FRUIT MARTINI** £7  
*Absolut Vanilia, triple sec, passion fruit and pineapple juice shaken and topped with a floating passion fruit*

**BASIL GRANDE** £6.50  
*Absolut Vodka, Chambord, cranberry juice, triple sec, basil leaves and strawberries*

# SHARING COCKTAILS

*Recommended for up to 3 people*

**CHERRY BERRY SHARER** £18  
*Pimm’s, ginger beer, cherry liqueur and fresh fruit*

**BLOODY SHIRAZ SANGRIA SHARER** £21.50  
*A twist on the classic, made using Shiraz Gin, house red wine, orange juice and plenty of fresh fruit*

**STRAWBERRY SHERBET SHARER** £20  
*Beefeater Pink Gin, lemon juice, strawberry purée, rhubarb liqueur and rhubarb tonic*

**GIN TING SHARER** £21.50  
*Beefeater Gin, elderflower liqueur, strawberry purée and topped up with Ting and grapefruit!*

# COCKTAILS

**DARK ‘N’ STORMY** £7  
*Dark rum, ginger beer, bitters and sugar syrup*

**SLOE-JITO** £7  
*A modern twist on a classic mojito! Sloe gin, lemonade, sugar syrup and basil*

**MAI TAI** £6.50  
*A traditional cocktail with rum, triple sec, almond syrup, lime and a mint sprig garnish*

**ENGLISH CHERRY BERRY** £6.50  
*Pimm’s, ginger beer, cherry liqueur and fresh fruit*

**BLOODY SHIRAZ SANGRIA** £8  
*A twist on the classic sangria recipe, made using Shiraz Gin, house red wine, orange juice and plenty of fresh fruit*

**BLUEBERRY MARGARITA** £6.50  
*A twist on the classic margarita, this fruity version will have you wanting more than one!*

**STRAWBERRY SHERBET** £7  
*A short and sweet cocktail of Beefeater Pink Gin, lemon juice, strawberry purée, rhubarb liqueur*

**GIN TING** £8  
*Looking for something different? Beefeater Gin, elderflower liqueur, strawberry purée, topped up with Ting grapefruit*

**MANHATTAN** £8  
*The perfect mix of bourbon whiskey, bitters and Martini Rosso, creating an elegant classic*

# MOCKTAILS

*No alcohol, all the flavour!*

**HOMEMADE STRAWBERRY LEMONADE** £3  
*Our classic, own recipe strawberry lemonade*

**HEDGEROW SMASH** £3  
*Apple juice, elderflower cordial, sugar syrup, blackberries and mint*

**APPLE & RASP FRUITITO** £3  
*Apple juice, raspberry purée, limes and mint*

**TROPICAL SOURS** £3.80  
*A non-alcoholic version of the classic sours cocktail with orange juice, almond syrup and lemon juice*

# CRAFT BEER

**First Chop** (GLUTEN FREE) £4.40  
**VARIABLE ABV% | SALFORD**  
*First Chop are a craft brewery based in Salford, who are leading the way in coeliac-friendly craft beer. We stock a selection from their fantastic range so ask what we’ve got in today.*

**Brooklyn Lager** £4.60  
**4.9% | HOPPY AMBER LAGER | BROOKLYN**  
*One of the greatest and most popular craft lagers in the world. Rich amber in colour, dry and with a perfect balance between malt & hop flavours.*

**Magic Rock Inhaler** £4.50  
**4.5% | SESSION IPA | HUDDERSFIELD**  
*A super fruity, super juicy, super drinkable pale ale/IPA hybrid showcasing new world hops. Low bitterness and massive fruity hop flavours.*

**Beavertown Neck Oil** £4.40  
**4.3% | SESSION IPA | LONDON**  
*Beavertown’s flagship session IPA with light citrusy notes & a big hop punch!*

**Beavertown Gamma Ray** £4.70  
**5.4% | AMERICAN PALE ALE | LONDON**  
*Multi award-winning American pale ale which needs no introduction. Heavily hopped right through and dry hopped for days to give a huge tropical flavour & finish.*

**Goose Island IPA** £4.40  
**5.9% | ENGLISH STYLE IPA | CHICAGO**  
*Sparkling clear and copper in colour, its pleasant hop flavours are clearly reminiscent of an elegant English-style IPA. Subtle citrus hops, biscuity malts, a smooth, light body and the perfect balance of sweet and bitter.*

# GUEST BEERS

*We stock a constantly changing selection of the finest guest beers from local breweries and further afield. Check out the bar or ask your server for what’s currently available on cask, keg or in bottles.*