

DRINKS MENU

BEERS, ALES AND CIDER

- Peroni red 330ml **4.2**
- Estrella Damm 330ml **4.2**
- Bradfield Brewery Farmers Blonde **5.2**
- Bradfield Brewery Pale Ale **5.2**
- Heineken 0.0% **2.7**
- Herrlunga apple cider **5.3**

GINS AND SPIRITS

	25ml	50ml
Martin Miller's dry gin	3.5	6.5
Sir Robin of Locksley Sheffield Gin	4	7.5
Warner Edwards rhubarb gin	4	7.5
Finlandia vodka	2.5	4.5
Seedlip spiced non-alcoholic gin	3.5	6.5
Campari	2.5	4.5

AFTER DINNER

	25ml	50ml
Lapponia Finnish Blueberry	3.5	6.5
Disaronno Amaretto		4.6
Graham's 10-year old tawny port		5
Diplomatico reserve exclusiva rum		9
Lagaluvin 16-year old malt	7	14
Espresso Martini		7
Hine rare VSOP		11

SOFT DRINKS

Harrogate spring still and sparkling water:

- Small 330ml **2**
- Large 750ml **3**
- Belvoir organic elderflower pressé 275ml **3.6**
- Belvoir organic ginger beer 275ml **3.2**
- Coca cola / diet coke 330ml **3**

Fevertree mixers 200ml:

- Tonic/light **2.5**
- Soda water **2.5**
- Lemonade **2.5**
- Ginger ale **2.5**

Tips are shared equally among our team.

COFFEE

Espresso **2.5**

Double espresso / macchiato **2.7**

Americano with hot or cold milk **2.7**

Latte, cappuccino **3**

Filter coffee cafetière for one **3.2**

Flat white **3.2**

Mocha / Hot chocolate **3.7**

Extra shot of coffee / iced **.5**

(all available as decaffeinated)

TEAS

Loose leaf tea pots 3.2

English breakfast *(available as decaffeinated)*

Earl Grey

Delicate green tea

Morocco mint

Lemon and ginger

Fresh mint infusion

Soya/almond milk **.5**

JUICES AND SMOOTHIES

Tomato juice, spiced **4**

Orange, apple or cranberry **3**

Very berry blackberry, raspberry and strawberry **4.2**

Avo go go avocado, broccoli, spinach, mango, coconut, ginger and lime **4.2**

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