

## DRINKS MENU

### BEERS, ALES AND CIDER

- Peroni red 330ml **4**
- Estrella Damm 330ml **4.2**
- Bradfield Brewery Farmers Blonde **5.5**
- Bradfield Brewery Pale Ale **6**
- Heineken 0.0% **2.9**
- Herrljunga apple cider **5.2**

### GINS AND SPIRITS

	25ml	50ml
Finlandia vodka	<b>2</b>	<b>3.5</b>
Campari	<b>2</b>	<b>3.7</b>
Bacardi spiced rum	<b>2.2</b>	<b>4</b>
Seedlip non-alcoholic gins	<b>2.8</b>	<b>5.4</b>
Martin Miller's dry gin	<b>3</b>	<b>5.5</b>
Sir Robin of Locksley Sheffield Gin	<b>4</b>	<b>7.5</b>
Warner Edwards rhubarb gin	<b>4</b>	<b>7.5</b>

### AFTER DINNER

	25ml	50ml
Lapponia Finnish Blueberry	<b>3.5</b>	<b>6.5</b>
Disaronno Amaretto		<b>4.5</b>
Graham's 10-year old tawny port		<b>4.5</b>
Espresso Martini		<b>7</b>
Diplomático reserva exclusiva rum		<b>9.5</b>
Hine rare VSOP		<b>10</b>
Lagavulin 16-year-old malt	<b>7</b>	<b>14</b>

### SOFT DRINKS

#### Harrogate spring still and sparkling water:

- Small 330ml **1.5**
- Large 750ml **2.5**
- Coca cola / diet coke 330ml **3**
- Belvoir organic elderflower pressé 275ml **3.5**
- Belvoir organic ginger beer 275ml **3.5**

#### 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**

Americano with hot or cold milk **2.7**

Double espresso / macchiato **2.8**

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

Orange, apple or cranberry **3**

Tomato juice, spiced **4**

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

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

Tips are shared equally among our team.