

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	2.8	5.0
Bacardi spiced rum	2.8	5.0
Seedlip non-alcoholic spirits	3	5.5
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

AFTER DINNER

	25ml	50ml
Campari		4
Disaronno Amaretto		4.5
Graham's 10-year-old tawny port		4.5
Lapponia Finnish Blueberry	3.5	6.5
Espresso Martini		7
Diplomático reserva exclusiva rum		9.5
Hine rare VSOP		10
Lagavulin 16-year-old malt	7	14

SOFT DRINKS

Harrogate spring still and sparkling water:

- Small 330ml **2**
- Large 750ml **3**
- Coca cola / diet coke 330ml **3**
- Belvoir organic elderflower pressé 275ml **3.5**
- Belvoir organic ginger beer 275ml **3.5**

Fever-tree mixers 200ml:

- Indian/Light/Elderflower tonic **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)

NB. All coffee comes as standard double shots, please specify if you would like otherwise

TEAS

Loose leaf tea pots 3.2

English breakfast *(available as decaffeinated)*

Earl Grey

Delicate green tea

Moroccan mint

Lemon and ginger

Fresh mint infusion

Oat or 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**

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