# Drinks Menu

## Wine

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## Cocktails

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## Gin Perfect Serves

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## Beer and Cider

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## Minerals

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## Hot Drinks

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Wine

White
125ml/175ml/250ml/Bottle

The Rambler White,
Western Cape, South Africa 2017 (13.5% abv)
£3.25/£4.75/£6.50/£18.50
Packed with tangy fruits and lovely blossom notes.

Fauno Viura/Sauvignon Blanc,
Valencia, Spain 2016/17 (11.5% abv)
£3.30/£4.90/£6.60/£19
Full of fresh peach and orange citrus aromas from the sunny east coast of Spain.

Grand Cape Chardonnay,
Western Cape, South Africa 2017 (13.5% abv)
£3.40/£5/£6.70/£20
A pure unoaked style that delivers tangy stone fruit and jasmine flowers.

Mastri Vernacoli Pinot Grigio,
Trentino, Italy 2016/17 (12.5% abv)
£3.50/£5.20/£7.10/£21
Pinot Grigio from Trentino DOC, it’s a step above the rest.

Vila Nova Vinho Verde,
Portugal 2017 (11.5% abv) £22.50
Recently voted the best Vinho Verde in the world, a must try!
The Cloud Factory Sauvignon Blanc,
Marlborough, New Zealand 2016 (13.5% abv)
£4.10/£6/£8.10/£24
What would we do without Marlborough Sauvignon...well you don’t have to worry about that here.

Domaine de Vedilhan Serica Viognier,
Pays d’Oc, France 2016 (14% abv)
£26.25
Jancis Robinson likened this wine to a Condrieu, only much more affordable.

Novas Gran Reserva Organic Riesling, Bio Bio,
Chile 2016 (12% abv)
£26.50
A wine lovers favourite grape and a wine from our favourite organic producer.

La Val Finca Arantei Albariño,
Rias Baixas, Spain 2016 (13% abv)
£29.50
Albarino from a single vineyard is a rare thing, so with this wine you’re in for a special treat!
Red
125ml/175ml/250ml/Bottle

**The Rambler Barbera,**
Italy 2016 (13.5% abv)
**£3.25/£4.75/£6.50/£18.50**
How is this wine this good for this price! Barbera is a light red that’s perfect for pizzas and pastas.

**Borsao Garnacha,**
Campo de Borja, Spain 2016 (13.5% abv)
**£3.30/£4.90/£6.60/£19**
A multi award winning wine that is deep, rich and packed with dark fruits.

**Cape Heights Merlot,**
Western Cape, South Africa 2017 (13.5% abv)
**£3.40/£5/£6.70/£20**
Soft and juicy and all that you want from a Merlot.

**El Viejo del Valle Pinot Noir,**
Valle Central, Chile 2017 (13% abv)
**£3.50/£5.20/£7.10/£21**
This Pinot Noir gives lovely red summer fruit notes with a touch of spice from time in oak.

**Benjamin Malbec,**
Mendoza, Argentina 2016/17 (12.5% abv)
**£3.90/£5.75/£7.80/£23**
A bright and intense Malbec from the high-altitude vineyards of Mendoza.
Artesa Organic Rioja,
Spain 2016 (13.5% abv)
£25.50
Lovely organic Rioja from a 5th generation family owned winery.

Wishbone Shiraz Grenache,
South Australia 2016/17 (14% abv)
£27.50
A bizarre combination of Cambridge wine merchant and Australian 100-point Parker wine maker, you will love this!

Nieto Don Nicanor Malbec,
Mendoza, Argentina 2015 (14% abv)
£29.50
Brooding and intense. A classic Malbec. From Nieto’s premium Agrelo vineyards.
Rosé

125ml/175ml/250ml/Bottle

Rame Rosado,
Campo de Borja, Spain 2016/17 (13.5% abv)
£3.25/£4.75/£6.50/£18.50
Ripe cherry and strawberry aromas, delicious and fresh.

Another Story White Zinfandel Rosé,
California, USA 2016 (12% abv)
£3.40/£5/£6.70/£19.50
Just like strawberry ice cream, sweet and luscious.

Boutinot ‘Les Cerisiers’,
Côtes du Rhône Rosé, Rhone, France 2016/17 (13% abv)
£21.50
An elegant, truly gastronomic Provence style rosé from the Southern Rhône.
**Fizz**
125ml/Bottle

**Durello Spumante Brut ‘Palladiano’,**
Veneto, Italy NV (11.5% abv)
**£5.50/£25**
This is what the locals drink in Venice, why shouldn’t we! Crisp dry and full of citrus notes.

**Prosecco Emotivo,**
Veneto, Italy, NV (11.5% abv)
**£6/£27**
Classic Prosecco with a bright straw colour and lively aromas of intense vine fruits.

**Emotivo Rosé,**
Veneto, Italy, NV (11.5% abv)
**£28**
Packed full of fresh red berries. A great drier style fizz.

**Champagne de Castelnau Brut Reserve,**
Champagne, France, NV (11.5% abv)
**£43**
Notes of gingerbread, almonds and hazelnuts blended with peach and ripe apricot. The soul of a vintage wine in the body of a non-vintage.
**Perrier Jouet Brut,**
Champagne, France, NV (11.5% abv)
£60
Deliciously floral, slightly honeyed fruit aroma.

**Perrier Jouet Rosé,**
Champagne, France, NV (11.5% abv)
£75
Hints of strawberry and red fruits on the nose and rich long palate. A work of art inside and out.
Fortified & Digestif

75ml/125ml

**Fernando de Castilla, Classic Cream,**
Jerez, Spain, NV (17% abv)

£3.75/£4.75
This Classic Cream is produced from an aged Oloroso sweetened with 20% PX.

**Fernando de Castilla, Antique PX,**
Jerez, Spain, NV (15% abv)

£5.75/£8.50
A must try (aren’t they all?). Truly one of the world’s greatest wines.

**Wiese & Krohn, Colheita Port,**
Douro, Portugal, 1982 (21% abv)

£8.50/£12.50
A work of art – beautifully aged (for more than 30 years) tawny port. Special.
Cocktails

Short

**Espresso Martini**  £7.50
Absolut Vanilla, Kahlua, Hazelnut Syrup, Double Espresso.

**Vesper Martini**  £8.50
Belvedere Vodka, Tanqueray Gin, Lillet Blanc, Lemon Twist.

**Manhattan**  £8.50
Bulleit Rye, Lillet Rouge, Maraschino Cherry Brine, Bitters.

**Boulevardier**  £8.50
Bulleit Rye, Campari, Lillet Rouge, Orange Twist.

**Negroni**  £7.50
Campari, Beefeater Gin, Lillet Rouge.

Sour

**Margarita**  £7.50
Olmeca Tequila, Cointreau, Fresh Lime, Gomme Syrup. Salted?

**Daiquiri**
**Classic / Raspberry / Strawberry**  £7.50
Havana Club 3 Años, Fresh Lime, Gomme Syrup. (Chambord / Strawberry Bols).
Amaretto Sour  £7.50
Disaronno Amaretto, Fresh Lemon Juice, Gomme Syrup, Bitters.

Whiskey Sour  £8.50
Bulleit Bourbon, Fresh Lemon Juice, Demerara Syrup, Bitters.

Long

Mojito
Classic / Raspberry / Strawberry  £7.50
Havana Club 3 Años, Gomme Syrup, Fresh Mint, Fresh Lime. (Chambord / Strawberry Bols).

Manchester Mojito  £7.50
Old J Spiced Rum, Gomme Syrup, Fresh Mint, Fresh Lime.

Bloody Mary  £7.50
Absolut Vodka, Tomato Juice, Worcestershire Sauce, Spices, Celery Stick.

Fizz

Elderflower Gin Fizz  £7.25
Mr Fitzpatrick’s Elderflower Cordial, Beefeater Gin, Durello.

Aperol Spritz  £7.25
Aperol, Durello, Soda.

Bellini  £7.25
Durello – Peach / Strawberry / Raspberry.
Non-Alcoholic Cocktails

**Apple & Eve**  
£4.20  
Mr Fitzpatrick’s Bramley Apple & Elderflower Cordial, Fresh Mint, Fresh Lime, Apple Juice, Dash Soda.

**Berry Burst**  
£4.20  

**Strawberry Cream Soda**  
£4.20  
Strawberry Pureé, Fresh Lime Juice, Vanilla Syrup, Home Made Cream Soda.
Gin Perfect Serves

Served with Fever-tree Indian Tonic, Fruit and Botanicals designed to enhance the gin’s specific flavour profile. (Slimline Tonic also available)

Manchester Gin £7.50
Orange Twist, Fresh Rosemary.

Manchester Raspberry £7.50
Fresh Mint Sprig.

Manchester Three Rivers £7.50
Orange Twist, Fresh Rosemary, Cardamom Pods.

Forest Gin £8.50
Grapefruit Twist, Fresh Rosemary.

Bathtub £8.50
Orange Twist, Juniper Berries, Cinnamon.

Hendricks £6.50
Cucumber, Juniper Berries.

Sipsmiths £7.20
Lemon Twist, Juniper Berries.

Tanqueray 10 £7.20
Fresh Pink Grapefruit, Juniper Berries.

Monkey 47 £8.50
Lime Twist, Cinnamon, Cardamom Pods.

Bloom £7.20
Fresh Pink Grapefruit, Ginger.
Beer and Cider

**Cask Ales**

**HOME** (4.0%)  
½ pint/pint  
£1.95/£3.90

**Silver Street Session** (3.9%)  
½ pint/pint  
£2/£4

**Timothy Taylor Landlord** (4.3%)  
½ pint/pint  
£2.30/£4.60

**Guest Ale... Ask your server.**  
from £2.20/£4.40

**Draught Lager**

**Dortmunder Vier** (4%)  
½ pint/pint  
£2.10/£4.20

**Outstanding Pilsner** (5%)  
½ pint/pint  
£2.20/£4.40

**Palax Artisan Lager** (4.9%)  
½ pint/pint  
£2.50/£5

**Draught Cider**

**South West Orchards Craft Cider** (5%)  
½ pint/pint  
£2.20/£4.40

**South West Orchards Raspberry Cider** (4%)  
½ pint/pint  
£2.50/£5

Ground floor only.

**Other Draught**

**Freetown IPA** (5.3%)  
½ pint/pint  
£2.40/£4.80

**Outstanding Stout** (5%)  
½ pint/pint  
£2.20/£4.40

**Guest Draught Beer**  
From £2.20/£4.40

Ground floor only.
Craft Cans
See our clipboards for this week’s selection.
From £4.50

Bottled Beers
Corona 33cl (4.6%) £4.10
Brooklyn 32.5cl (5.2%) £4.60
Erdinger Wheat Beer 50cl (5.3%) £5.60
Erdinger Non Alcoholic Wheat Beer 50cl (0.4%) £4.20

Bottled Ciders
Rekorderlig Wild Berries 50cl (4%) £5
Rekorderlig Strawberry & Lime 50cl (4.5%) £5
Rekorderlig Pear 50cl (4.5%) £5

Minerals
Fentimans £2.80
Victorian Lemonade, Ginger Beer, Dandelion & Burdock, Elderflower.

San Pellegrino £2.60
Limonata, Aranciata, Aranciata Rossa, Limone E Menta.

Cola/Diet Cola/Lemonade £2
Coke/Diet Coke 330ml £2.80
Mineral Water - Still/Sparkling 330ml £2
Glass of Juice £2
Orange, pineapple, cranberry, apple.
**Hot Drinks**

Americanino £2.30
Latte £2.60
Mocha Latte £3.20
Cappuccino £2.50
Espresso £2.30
Double Espresso £2.50
Flat White £2.60
Hot Chocolate £3.20
Brew English £2
Breakfast Tea
Other Brew Loose £2.25

**Leaf Teas**
Mint, Fruit, Earl Grey, Lemon & Ginger, Chai, Green, Decaf.

All coffees are available decaffeinated.

For soya milk add 25p & for an extra shot add 75p.

25p discount on all hot drinks if you bring a reusable cup. HOME reusable Keep Cups are available.