**WHITE**

The Rambler Barbera
Western Cape, South Africa (12%) £3.50/£5/£6.70/£20
Packaged with tangy fruits and lovely blossom notes.

The Last Stand Chardonnay
South Australia (12.5%) vegan
Pure unoaked Aussie Chardonnay full of white flowers, citrus and spice.

Mastri Vernacoli Pinot Grigio
Trentino, Italy (12.5%) vegan
Pinot Grigio from Trentino DOC, it’s a step above the rest.

Vila Nova Vinho Verde
Portugal (11.5%) vegan
Recently voted the best Vinho Verde in the world, a must try!

Domaine de Vedihlan Serica Viognier
Pays d’Oc, France (13.5%) vegan
Janes Robinson likened this wine to a Condrieu, only much more affordable.

La Val Finca Arantei Albariño
Rias Baixas, Spain (12.5%) vegan
Albariño from a single vineyard is a rare thing, so with this wine you’re in for a special treat!

**RED**

The Rambler Barbera
Italy (13.5%) vegan
How is this wine this good for this price! Barbera is a red that’s perfect for pizzas and pastas.

Borsao Garnacha
Campo de Borja, Spain (13.5%) £3.40/£5/£6.70/£21
A multi award winning wine that is deep, rich and packed with dark fruits.

Peculiar Mr Pat Merlot
South East Australia (13.5%) vegan
Check out internet sensation Patrick the Wombat, now also famous on this beautiful bottle of smooth and fruity Merlot.

Sierra Grande Pinot Noir,
Valle Central, Chile (13%) vegan
A delicate and elegant Pinot Noir with ripe fruit flavours of wild strawberry and plum.

Benjamin Malbec
Mendoza, Argentina (13%) vegan
A bright and intense Malbec from the high-altitude vineyards of Mendoza.

Artesa Organic Rioja
Spain (14%) vegan
Locally organic Rioja from a 5th generation family-owned winery.

**ROSE**

Rame Rosado
Campo de Borja, Spain (13.5%)
Ripe cherry and strawberry aromas, delicious and fresh.

Another Story White Zinfandel Rosé
California, USA (11%) £3.40/£5/£6.70/£21
Just like strawberry ice cream, sweet and luscious.

Boutinot ‘Les Cerisiers’, Côtes du Rhône Rosé
Rhône, France (12.5%) vegan
An elegant, truly gastronomic Provence style rosé from the Southern Rhône.

**FIZZ**

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

Versetto Prosecco, Extra Dry
Italy (11.5%) vegan
This Prosecco gives lovely honeyed notes along with fresh orchard fruits.

Mirame Cava Brut Selección
Penedes, Spain (11.5%) vegan
Mirame means ‘look at me’ in Spanish. This is a stylish Cava, with elegance and finesse.

Guy Lafarge Brut, Champagne
France (12.5%) vegan
A complex and delicious Champagne from the vineyards of Ay, this fizz is aged between 2-3 years on the lees.

**COCKTAILS**

**SHORT**

Espresso Martini
Absolute Vanilla, Kahlua, Hazelnut Syrup, Double Espresso.

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

Manhattan
Bulleit Rye, Lillet Rouge, Maraschino Cherry Brine, Bitters.

Boulevardier
Bulleit Rye, Campan, Lillet Rouge, Orange Twist.

Negroni
Campan, Beefeater Gin, Lillet Rouge.

**SOUR**

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

Daquiri
Classic / Raspberry / Strawberry

Amaretto Sour
Disaronno Amaretto, Fresh Lemon Juice, Gomme Syrup, Bitters.

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

**LONG**

Mojito
Classic / Raspberry / Strawberry

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

**GIN PERFECTSERVES**

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

Manchester Gin
Orange Twist, Fresh Rosemary.

Manchester Raspberry
Fresh Mint Sprig.

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

Forest Gin
Grapefruit Twist, Fresh Rosemary.

Bathtub
Orange Twist, Juniper Berries, Cinnamon.

Hendricks
Cucumber, Juniper Berries.

Sipsmiths
Lemon Twist, Juniper Berries.

Tanqueray 10
Fresh Pink Grapefruit, Juniper Berries.

Monkey 47
Lime Twist, Cinnamon, Cardamom Pods.

Bloom
Fresh Pink Grapefruit, Ginger.

**MINERALS**

Fentimans 275ml
Victorian Lemonade, Ginger Beer, Dandelion & Burdock, Elderflower, Mandarin & Seville Orange.

San Pellegrino 330ml
Limonata, Aranciata, Aranciata Rossa, Limone E Menta.

Cola/Diet Cola/Lemonade
£2.10

Coke/Diet Coke 330ml
£2

Tonic/Slimline Tonic/

Ginger Beer/Tomato Juice 125ml

Mineral Water 330ml
Still/Sparkling

Glass of Juice
Orange, pineapple, cranberry or apple.
## BEER

<table>
<thead>
<tr>
<th>CASK ALES</th>
<th>½ pint/pint</th>
<th>HOME (4.0%)</th>
<th>£2.10/£4.20</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brightside Odin (3.8%)</td>
<td>£2.20/£4.40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bridgetside Chuck (4%)</td>
<td>£2.20/£4.40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Timothy Taylor</td>
<td>£2.40/£4.80</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Landlord (4.3%)</td>
<td>£2.40/£4.80</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Guest Ale...</td>
<td>from £2.20/£4.40</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Ask your server.

### DRAUGHT LAGER

<table>
<thead>
<tr>
<th>½ pint/pint</th>
<th>Dortmunder Vier (4%)</th>
<th>£2.25/£4.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cruzcampo Lager (4.8%)</td>
<td>£2.60/£5.10</td>
<td></td>
</tr>
<tr>
<td>Budvar (5%)</td>
<td>£2.75/£5.50</td>
<td></td>
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</tbody>
</table>

### DRAUGHT CIDER

<table>
<thead>
<tr>
<th>½ pint/pint</th>
<th>South West Orchards Craft Cider (5%)</th>
<th>£2.30/£4.60</th>
</tr>
</thead>
<tbody>
<tr>
<td>South West Orchards</td>
<td>£2.60/£5.20</td>
<td></td>
</tr>
<tr>
<td>Raspberry Cider (4%)</td>
<td>Ground floor only.</td>
<td></td>
</tr>
</tbody>
</table>

### OTHER DRAUGHT

<table>
<thead>
<tr>
<th>½ pint/pint</th>
<th>Brightside Maverick IPA (4.8%)</th>
<th>£2.40/£4.80</th>
</tr>
</thead>
<tbody>
<tr>
<td>Guinness (4.1%)</td>
<td>£2.45/£4.90</td>
<td></td>
</tr>
<tr>
<td>Guest Draught Beer</td>
<td>from £2.20/£4.40</td>
<td></td>
</tr>
</tbody>
</table>

Ground floor only.

### CRAFT CANS

See our clipboards for this week’s selection. From £4.50

### BOTTLED BEERS

<table>
<thead>
<tr>
<th>Corona 33cl (4.5%)</th>
<th>£4.30</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tiger 33cl (4.8%)</td>
<td>£3.95</td>
</tr>
<tr>
<td>Brooklyn 35.5cl (5.2%)</td>
<td>£4.70</td>
</tr>
<tr>
<td>Erdinger Wheat Beer 50cl (5.3%)</td>
<td>£5.70</td>
</tr>
<tr>
<td>Lucky Saint lager (low alcohol) 33cl (0.5%)</td>
<td>£4.50</td>
</tr>
<tr>
<td>Schneider Weisse (low alcohol) 50cl (0.5%)</td>
<td>£4.50</td>
</tr>
<tr>
<td>Schneider Weisse (low alcohol) 50cl (0.5% abv)</td>
<td>£4.50</td>
</tr>
</tbody>
</table>

### BOTTLED CIDERS

<table>
<thead>
<tr>
<th>Rekorderlig Wild Berries 50cl (4%)</th>
<th>£5.10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rekorderlig Strawberry &amp; Lime 50cl (4%)</td>
<td>£5.10</td>
</tr>
<tr>
<td>Rekorderlig Pear 50cl (4.5%)</td>
<td>£5.10</td>
</tr>
</tbody>
</table>

### HOT DRINKS

<table>
<thead>
<tr>
<th>Americano</th>
<th>£2.30</th>
</tr>
</thead>
<tbody>
<tr>
<td>Latte</td>
<td>£2.80</td>
</tr>
<tr>
<td>Mocha Latte</td>
<td>£3.20</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>£2.50</td>
</tr>
<tr>
<td>Double Espresso</td>
<td>£2.30</td>
</tr>
<tr>
<td>Flat White</td>
<td>£2.80</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>£3.20</td>
</tr>
</tbody>
</table>

| Brew English | £2.20 |
| Breakfast Tea | £2.40 |
| Brew Loose | £2.40 |
| 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.

### PLEASE ORDER AT THE BAR

WE KNOW HOW TO PAAARTY

great view private bar music & DJs event food roof terrace

Book your do with us. Ask in the restaurant. homemcr.org