

# Spanish Craft Beer

*Draft:*

## VICTORIA

Lager / Malaga, Spain / 4.8% <sup>VG</sup>

6 Pint  
3 Half

*750ml:*

## ESTRELLA INEDIT

Malt & Wheat / Spain / 4.8% <sup>VG</sup>

9.5

*330ml:*

## ALHAMBRA RESERVA

Pilsner / Spain / 6.4%

4.5

## TYRIS

IPA / Spain / 6%

4.5

## EL BOQUERON

Unfiltered Natural Lager / Spain / 4.8%

4.5

## MAHOU

Lager / Spain / 5.1%

4.5

## LA SCORRADA

Honey Golden Ale / Valencia, Spain / 6%

4.5

## DAMM FREE

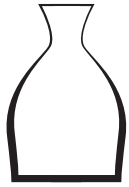
Alcohol Free / Barcelona, Spain / 0% <sup>VG</sup>

3

## MAELOC CIDER

Apple Cider / Barcelona, Spain / 4.5% <sup>VG</sup>

4



## SANGRIA

Glass £8.5/ Jug £21  
Red, White or Rose Wine

# Signature Cocktails

# Classic Cocktails



## LIMA -£10.5

A pisco sour gets taken for a tropical ride

*Served up in a coupe glass*

- Pisco, Koosh Bitters, Banana & Lime -



## LISBON -£10.5

Delightfully refreshing with a beautiful combination of berry & herbal notes

*Served tall on the rocks*

- Rioja, Amaro, Raspberries, Cola -



## MANILA -£10.5

A clarified milk punch, tropical & bright

*Served on the rocks*

- Coconut Rum, Pandan & Sherry -

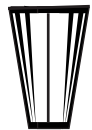


## SANTIAGO -£10.5

Herbaceous, fresh & floral - summer bloom

*Served up in a coupe glass*

- Rosemary Vodka, Rhubarb,  
Bergamot, Lime & Cava -



## PALMA -£10.5

Like a Margarita fell in love with a Paloma ❤️

*Served tall on the rocks*

- Tequila, Grapefruit & Basil -



## VENICE -£10.5

This is fresh and vibrant, a classic pairing

*Served on the rocks*

- Vodka, Bergamot & Pear -

## Aperol Spritz

*Aperol - Prosecco - Soda*

## Campari Spritz

*Campari - Prosecco - Soda*

## Paper Plane

*Aperol - Buffalo Trace - Amaro Nonino - Lemon*

## Las Reinas Margarita

*Tequila Repasado - Amaro Nonino - Lime*

## White Negroni

*Gin - Suze - Cocchi Americano*

## E Tonic

*Shiraz Gin - Cocchi Sweet Vermouth - Bitters - Med Tonic*

## Disgruntled Mai Tai

*Rum - Aperol - Lime - Orgeat - Curacao - Amaro*

## Penicillin

*Aberlour 12 year - Ginger - Lemon*

## Surfer On Acid

*Amaro- Coconut Rum - Pineapple - Lime*

## The Pauline

*Cachaca- Lemon - Orange Bitters - Absinthe*

## Pancho Villa

*Rum - Gin - Apricot - Maraschino - Pineapple - Soda*

## Gin & Tonic

50ML - INCLUDING TONIC

<b>Gin Mare</b> <sup>42.7%</sup>	<b>10</b>	<i>Mediterranean Tonic, Orange, Thyme</i>
<b>Palma Spiced Gin</b> <sup>44%</sup>	<b>10</b>	<i>Fever Tree Regular Tonic, Lavender, Orange Peel</i>
<b>Seven Hills Italian Dry</b> <sup>43%</sup>	<b>10</b>	<i>Aegean Tonic, Mint, Orange</i>
<b>Bobby's</b> <sup>42%</sup>	<b>10.5</b>	<i>Mediterranean Tonic, Lemon, Strawberry, Sage</i>
<b>Xoriguer</b> <sup>(zor-ig-ur)38%</sup>	<b>8.5</b>	<i>Pomello Tonic, Grapefruit, Rosemary</i>
<b>Le Tribute</b> <sup>43%</sup>	<b>12</b>	<i>Cucumber Tonic, Thyme, Lime</i>

## Alcohol Free

### BLOOD ORANGE SPRITZ

*Lyres Blood Orange  
Everleaf Mountain 0% Gin  
Tonic & Soda*  
**£8**

### HOUSE LEMONADE

*Ask our staff for the  
current offering*  
**£4.5**

### MOUNTAIN & TONIC

*Everleaf Mountain 0% Gin  
Fever Tree Med Tonic*  
**£6.5**

### PUNCH

*Pineapple  
Passion Fruit  
Strawberry*  
**£4.5**

## Softs

Filtered Still water	<b>Free</b>
Sparkling water	<b>2</b>
Luscombe Lemonade	<b>3</b>
Sparkling Elderflower	<b>3</b>
Coca-Cola & Diet Coke	<b>3</b>
Bundaberg ginger beer	<b>2.8</b>
Fever Tree Lemonade	<b>2</b>
Fever Tree ginger beer	<b>2</b>
Fever Tree ginger ale	<b>2</b>
Fever Tree soda water	<b>2</b>
Folkingtons orange juice	<b>3</b>
Folkingtons cranberry juice	<b>3</b>
Folkingtons apple juice	<b>3</b>
Folkingtons tomato juice	<b>3</b>
Eager pineapple juice	<b>3</b>

## Rose Wine

125 / 175 / 250 / bottle

**Mas Oliveras** *Spain / 14%* **3.7 / 5.2 / 7.3 / 22**

Cabernet Sauvignon Rosado - "Lively & juicy summer berries"

**San Marzano** *Puglia, Italy / 13%* **4.5 / 6 / 9 / 27**

Primitivo Rose - "Light, floral & citrus"

**Tour De L'evêque** *Provence, France 13%* **5 / 7.14 / 10 / 30**

Côtes de Provence - "Juicy Strawberries with a touch of grapefruit"

## Sparkling Wine

125 / bottle

**Favola** *Italy / 11%* **6.5 / 27**

Prosecco DOC - "Crisp apples a pears"

**Lia Pet-nat Rosé** *Rioja, Spain / 12.5%* **7.3 / 30**

Garnacha - "A naturally sparkling delight of red berries and orchard fruits"

**+ & + Pinord Cava** *Spain / 11.5%* **6.5 / 27**

Brut Tradional Method - "Dry with delightful citrus"

**Marquis de Bonnieres** *Champagne, France / 12%* **50**

Brut NV Champagne - "Rich brioche and green apples"

**Laurent-Perrier** *Champagne, France 12%* **60**

Brut NV Champagne - "A Champagne for any occasion"

## Red Wine

125 / 175 / 250 / bottle

**Barovo Single Vinyard** *Macedonia / 15%* 45

**Kratoshija, Vranec** - "Ripe, rich & oppulant, for a lover of Shiraz or Malbec - big, bold jammy fruit"

**Brouilly** *Beaujolais, France / 14%* 4.6 / 6.6 / 9.4 / 28

**Domaine Lathuiliere-Gravallon** -

"Ripe and vibrant black cherry with a silky smooth finish."

**PSI Ribera del Duero, Spain / 14%** 55

**Tempranillo** - "A phenomenal wine from the legendary winemaker, Peter Sisseck"

**Illégal** *France / 13.5%* 4.2 / 5.9 / 8.3 / 25

**Mourvèdre** - "Soft dark berries and black pepper finish."

**Tunella** *Friuli, Italy / 13.5%* 4.6 / 6.6 / 9.4 / 28

**Cabernet Franc** - "Ripe, juicy and herbaceous with a robust structure"

**Cecilia Beretta** *Valpolicella, Veneto, Italy / 13.5%* 36

**Valpolicella Superiore Ripasso** - "Baby Amarone - Amazing"

**CHAK** *Valle de Colchagua, Chile / 14%* 5.3 / 7.6 / 10.6 / 32

**Cabernet Sauvignon** - "Wild dark fruits and spice with an outstanding structure"

**Belzos Bodegas** *Rioja Reserva, Spain / 14%* 5.6 / 8 / 11.3 / 34

**Tempranillo** - "Velvety & Toasty"

**Mucchietto** *Puglia, Italy / 13.5%* 4.6 / 6.6 / 9.4 / 28

**Primitivo** - "Bold & Rich With Sweet Spices"

**El Campesino** *Chile / 13%* 3.7 / 5.2 / 7.3 / 22

**Cabernet Carménère** - "Smokey Dark Fruit & Soft Tannins"

## White Wine

125 / 175 / 250 / bottle

**Manoella Wine & Soul** *Douro, Portugal / 12%* 5.3 / 7.6 / 10.6 / 32

**Field Blend** - "Sourced from a 50+ year old vineyard - this is an outstanding wine from a power couple in the wine world"

**Ramato Colbaje** *Friuli, Italy / 13%* 8.3 / 11.9 / 16.7 / 50

**Pinot Grigio** - "Skin contact fermentation and Slavonian Oak ageing for a superb and complex wine"

**Macon-Verze Les Chenes** *Macon, Burgundy, France / 13%* 50

**Domaines Leflaive** - "Burgandy white at its most elegant"

**Leme Vinho Verde** *Vinho Verde, Portugal / 11.5%* 4.3 / 6 / 8.7 / 26

**Loureiro Alvarinho** - "Vibrant citrus notes and delicate orange blossom"

**Rovereto** *Piedmont, Italy / 13%* 38

**Gavi del Comune di Gavi** - "A world class Gavi from one of Piedmont's most prestigious winemakers"

**Tandem Inmacula** *Navarra, Spain / 12.5%* 4.5 / 6 / 9 / 27

**Viognier, Viura** - "Cask fermented - Bright, elegant & creamy"

**Hondarribia Hirutza** *Basque, Spain / 11.5%* 5 / 7.14 / 10 / 30

**Txakoli** - "Silky citrus & tropical fruit with a natural effervescence"

**Andaina Adegas Galegas** *Galicia, Spain / 12.5%* 4.5 / 6 / 9 / 27

**Godello** - "A wild-flower scent, subtle texture and mineral freshness"

**Pazo la Maza** *Rias Baixas, Spain / 13%* 5.6 / 8 / 11.3 / 34

**Albariño** - "Sea minerality & stonefruit"

**Ana** *New Zealand / 13%* 5.6 / 8 / 11.3 / 34

**Sauvignon Blanc** - "Passionfruit & gooseberry"

**Incantesimo** *Sannio DOC, Italy / 13.5%* 4.6 / 6.6 / 9.4 / 28

**Falanghina** - "Orange blossom & yellow plum"

**Mesta** *Spain / 12%* 3.7 / 5.2 / 7.3 / 22

**Verdejo** - "Crisp & aromatic"