

WINES

WHITE	175/250/btl
The House White, <i>Caramuxo</i> , Spain, 11%	4.75/6.75/19
Pirovano, <i>Pinot Grigio</i> , Italy, 11.5%	5.5/7.5/21
Mosaico, <i>Vinho Verde</i> , Portugal, 11.5%	6.5/9/27
La Caplana, <i>Gavi</i> , DOCG, Italy, 12.5%	6.5/9/27
Giddy Goose, <i>Sauvignon Blanc</i> , NZ 13%	7.5/10/29
Lauriers, <i>Picpoul de Pinet</i> , France, 13%	7.5/10/29

RED	175/250/btl
The House Red, <i>Caramuxo</i> , Spain, 12%	4.75/6.75/19
Merry Mole, <i>Merlot</i> , Moldova, 13%	5.5/7.5/21
Aves Del Sur, <i>Cabernet Sauvignon</i> , Chile, 13%	5.75/7.75/22
Don Enrico, <i>Malbec</i> , Argentina, 13%	6/8/24
Senorio Ayles, <i>Tempranillo</i> , Spain, 14%	6.25/8.5/25
Parcelas, <i>Douro</i> , Portugal, 14%	7.5/10/29
C'est la Vie, <i>Pinot Noir</i> , France, 12.5%	7.5/10/29

ROSE	175/250/btl
Eagle Creek, <i>Zinfandel</i> , USA, 10.5%	5/6.8/19
Pirovano, <i>Pinot Grigio Blush</i> , Italy 11.5%	5.5/7.5/21
Florie, <i>Provence Rose</i> , France, 13%	7.5/10/29

FIZZ	
Frizzenti, 11% (tap, 125ml)	6
Cava Brut, Spain, 12%, 125ml	6.5
Cava Brut, Spain, 12% Bottle	26
Cava Brut Rosado, Spain, 12%, Bottle	26
*Wine also available in 125ml glasses	

BIN ENDS	
Merry Mole, <i>Chardonnay</i> , Moldova, 13%	20
Senorio De Osuna, <i>Rioja</i> , Spain, 13.5%	25

SNACKS

Pipers Crisps (ask for flavours)	1.3
Edamame - Salted or Spicy (ve)	5
Marinated Olives (ve)	3.5
Honey Mustard Chipolatas	5.5
Kaiso Salad, Seaweed, Goma Sauce (v)	5
Kimchi (Korean Pickled Cabbage)	5
Bowl of Chips (ve)	4.5
Salt & Pepper Chips, Spicy Mayo, Sping Onions,	
Fresh Chillies (ve)	5.5
Crispy Fried Squid, Sweet Chilli Sauce, Chilli, Togarashi	9
Bang Bang Wings, Sweet & Spicy Sauce, Sesame Seeds	6/12
Dips & Flat Breads (for two to share) - Houmus, Smashed	
Avocado, Imam Bayildi, Crudités (ve)	10
Karaage Chicken, Sweet Chilli Mayo	8
Chicken Spring Rolls, Sweet Chilli Sauce	9
Breaded Pumpkin, Tonkatsu Sauce	7
Gyoza - Chicken 8 Duck 8 Veg 7 (ve)	
Unagi Sharing Platter - Bang Bang Chicken Wings, Crispy	
Fried Squid, Kimchi, Karaage Chicken	18

COCKTAILS

Fruit Salad Highball	9.5
<i>Sailor Jerrys Rum, Poppy Liqueur, Mango Sugar, Lime, Blood Orange Soda</i>	
Sticky Toffee Rob Roy	10
<i>Bushmills Black Whiskey, Sweet Vermouth, Pedro Ximenez Sherry, Salted Caramel Sugar</i>	
Passion Fruit & Raspberry Margarita	9
<i>Cazcabel Tequila, Raspbery Liqueur, Passion Fruit Sugar, Lime</i>	
Elderflower & Hibiscus Fizz	10
<i>Lakes Elderflower Gin, Hibiscus Liqueur, Jasmine Sugar, Lemon</i>	
Apricot & Almond Caipirinha	9
<i>Pitu Cachaca, Apricot Brandy, Pomegranate Sugar, Lemon</i>	
Orange & Caramel Bourbon Sour	10
<i>Makers Mark Bourbon, Cointreau, Chartreuse, Caramel Sugar, Lemon, Whites</i>	
Unagi Negroni	11
<i>Cherry Blossom Gin, Aperol, Cherry Brandy, Yuzu Sake</i>	
Chase The Rhubarb	9.5
<i>Rhubarb Vodka, Rhubarb Liqueur, Kiwi Sugar, Lime, Apple Juice</i>	
Kiwi & Blueberry Cooler	9
<i>Portobello Road Gin, Blueberry Liqueur, Kiwi Sugar, Cranberry, Lemon</i>	
Peach & Pomegranate Sidecar	9
<i>Courvoisier VS Cognac, Peach Liqueur, Pomegranate Sugar, Lemon</i>	
Cucumber & Mango Vesper	11
<i>Ciroc Mango Vodka, Cucumber Gin, Lillet Blanc, Dry Vermouth</i>	
Lemon & Pistachio White Lady	10
<i>Lemon Gin, Cointreau, Pistachio Sugar, Lemon, Whites</i>	

BEERS

Draught	Pint/Half
Keg	
Veltins Pilsner, 4.8%	5.5/2.75
Kirin Ichiban Lager, 5%	5.9/2.95
Camden Hells, 4.6%	5.8/2.9
Camden Pale, 4%	5.8/2.9
Estrella Lager, 4.6%	5.5/2.75
Bad Apple, Cider, 4.8%	4.8/2.4
Shindigger, West Coast Pale, 4.5%	5.8/2.9
Guinness, 4.1%	5.6/2.8
Cask Ales	
Ask your server about this week's ales	

Bottles & Cans	
Asahi, 5.2%, 330ml	4.5
Distant Hills, Pilsner, 4.5%, 440ml	6
Distant Hills, Tiramisu Stout, 6%, 440ml	6
Twisted Wheel, Bridge Over Troubled Water, 5%, 440ml	5.5
Twisted Wheel, Speed Wobble, 4.7%, 440ml	5
Twisted Wheel, Technicolour Session Pale, 4.3%, 440ml	5
Twisted Wheel, Passionfruit Sour, 7%, 440ml	6
Herrlunja Pear Cider, 4.5%, 500ml	5.5
Herrlunja Strawberry & Vanilla Cider, 4.5%, 500ml	5.5
San Miguel Gluten Free Lager, 5.4%, 330ml	4.8

SPIRITS

VODKA

Finlandia, 40%	3.5
Cuckoo Spring Vodka, 40%	4
Tokyo Nights Yuzu Vodka, 40%	4
Ciroc Mango, 37.5%	4
JJ Whitley Rhubarb, 38%	4

RUM

Havana Club, 3 Years, 40% (White)	3.5
The Kraken, 40% (Spiced)	3.5
Sailor Jerry, 40% (Spiced)	4
Wray & Nephew, 63% (Overproof)	4.5
Plantation Pineapple, 40% (Spiced)	4.5
Aluna Coconut, 35% (Flavoured)	4
Diabliesse Clementine, 40% (Spiced)	4.5
Goslings, 40% (Dark)	4
Diplomatico Seleccion de Familia, 43% (Gold)	6
El Dorado 8 Yr, 40% (Gold)	4.5

WHISKY & BOURBON

Blends

Naked Grouse, 40%	3.25
Southern Comfort, 35%	4

Single Malts

Highland Park, 12 years, 40%	4.5
Auchentoshan American Oak, 40%	3.5
Auchentoshan 12 Year, 40%	5.5
Laphroaig, 10 years, 40%	5
The Glenrothes, 40%	6

Irish

Black Bush, 40%	3.5
Jamesons	4

Japanese

Kamiki, 48%	6.5
Kamiki Cedar Cask, 48%	6.5
Suntory Toki, 43%	4.5
The Chita, 43%	5.5

Bourbons & Ryes

Makers Mark, 45%	4
Woodford Reserve, 43%	4.5
Wild Turkey Rye, 40.5%	4.25
Wild Turkey Bourbon, 40.5%	4.25

TEQUILA

Cazcabel Silver, 38%	3.5
Cazcabel Coffee, 34%	3.5
Don Julio Blanco, 38%	4

COGNAC

Courvoisier VS, 40%	4
H by Hine, 40%	5

NON-ALCOHOLIC/LOW ABV

Spirit & Mixer

Portobello Rd Temperance (4.2%)	5
Seedlip Citrus (0%)	5
Seedlip Aromatic (0%)	5

Beers

Peroni 0% (330ml)	3
Shipyard 0.5% (500ml)	4

GIN

All gin prices include a bottle of Fever-Tree Tonic

single / double

Portobello Road (42%)	6/8
Akori (42%)	6.5/9.5
Akori Cherry Blossom (40%)	6.5/9.5
Cuckoo (43%)	7/10
Cuckoo Solace (Citrus & Herb) (41%)	7/10
Cucumber Gin (40%)	6/8
Etsu Japanese Gin (43%)	7.5/11
Forest Gin (42%)	8/12.5
Forest Earl Grey (39.%)	8/12.5
Fenny Street (42%)	6.5/8.5
The Orangery Gin (40%)	7/10
The Lakes Gin (46%)	6.5/9.5
The Lakes Pink Grapefruit (40%)	6.5/9.5
Hands On (46.5%)	8.5/12.5
Lemon Grove Gin (40%)	6/8
Manchester Raspberry (40%)	6.5/9.5
Manchester FAC51 (Citrus) (42%)	6.5/9.5
Bols Genever (Amsterdam) (42%)	7/10

SOFT DRINKS

Pepsi (pint / half)	3.5 / 2.2
Diet Pepsi (pint / half)	3.2 / 2
Coke / Diet Coke (330ml can)	2.75
Fever-Tree Tonic	2
Fever-Tree Light Tonic	2
Fever-Tree Mediterranean	2
Fever-Tree Elderflower	2
Fever-Tree Ginger Ale	2
San-Pellegrino	
- Limonata	2.5
- Blood Orange	2.5
- Orange	2.5
Bundaberg Ginger Beer	3
Freshly Squeezed Orange Juice	3.5

COFFEE

Americano	2.6
Capuccino	2.9
Latte	2.9
Flat White	2.8
Espresso	2.3
Iced Coffee	3.5

Add flavoured syrup 50p (Vanilla, Hazelnut, Cinnamon, Caramel)
Switch to Oat or Soy milk 30p

WORKER BEE TEAS

All 2.5

Breakfast	Lemon & Ginger
Earl Grey	Gunpowder Green
Moroccan Mint	Fruit Punch

HOT CHOCOLATES

Classic Hot Chocolate	3.5
Biscoff Hot Chocolate	3.75

Add Cream & Marshmallows 50p