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# TIKI & DISCO

## **DON'S ORIGINS**

Plantation 3\* **RUM**  
Apple Cucumber Shrub  
Yuzu // Pineapple

*Fresh fruit, spices and floral, fruity rum with dashes of coconut and aniseed.*

£7

## **T. CANE**

Chamomile **RUM**  
Dry Curaçao // bitters  
Apricot Brandy

*Light & floral, with stone fruit undertones and warming astringency. Like tiki Iced-Tea.*

£7

## **CANDY APPLE CAIPIRINHA**

Aged **CACHAÇA**  
Apple // honey // lemon  
yuzu // falernum

*A more spiced and earthy variation on the Brazilian Classic, with Yuzushu providing deeper complexities in the citrus.*

£7.5

## **CAN'T SEE YOUR FAVOURITE COCKTAIL?**

DON'T WORRY. JUST LET YOUR BARTENDER KNOW WHICHEVER CLASSIC, VARIATION OR ONE-YOU-MADE-UP-AT-HOME YOU LIKE AND WE'LL MAKE IT FOR YOU!

# BIG SIPPERS

<b>TONKA BOMB</b>	<i>Clue's in the name. Big hit of tonka straight to the face, with smoke and bonfire toffee sweetness.</i>	£6.5
Tonka Bean Lot 40 <b>RYE</b> Pinot Noir // Treacle Pecan // Smoke		
<b>BALANCE</b>	<i>Essentially a super-charged negroni served with a miniature Garibaldi (cocktail not biscuit). Bangin.</i>	£8.5
Pine <b>GIN</b> // Aperol Sweet Vermouth OJ & Campari (on the side)		
<b>3RD FLOOR UP</b>	<i>Lying somewhere between a chilled mulled wine and a spiced sangria, this is packed with big earth and fruit flavours.</i>	£6
Elijah Craig <b>BOURBON</b> Plum Sake // Shiraz Porcini Syrup		
<b>VIEUX CARRÉ</b>	<i>Creole classic with big pumped up Old-Fashioned style spice. Punchy, boozy.</i>	£7
Evan Williams <b>BOURBON</b> Martell VS <b>COGNAC</b> Vermouth // benedictine		

# FRUIT

## **BLACK & GUINNESS**

Slane Irish **WHISKEY**  
Blackberry & Maple Shrub  
Amaro // Guinness

*Big spice and stewed fruit flavours with dry nitro stout, woody sweetness and acidity.*

£7

## **AGAMEMNON**

**GIN** Mare // Prosecco  
Lapsang Souchong  
Redcurrant & White  
Pepper

*Intense. Smoke and tart fruit with herbaceous, grassy rum notes and dry prosecco.*

£8

## **THE TURN**

Pink Peppercorn  
**BOURBON**  
Lime // Bitters // Amaro  
Peach Puree

*Back porch sipper. Imagine peach groves and spiked American Iced Tea. Lovely.*

£6.5

## **THE GATEAUX**

Citadelle Dry **GIN**  
Raspberry & Coffee Syrup  
Lemon // Rose

*Stewed fruits, rich amaro spice and bright citrus with floral undertones.*

£7

# LIGHT & APERITIF

## **TOMMY**

Pink Peppercorn **GIN**  
Fig Leaf liqueur  
Pineau Des Charentes

*Wonderfully light and peppery negroni-esque cocktail, with fig and honey notes.*

£7

## **FORTITUDE**

Pine **GIN** // Vinho Verde  
Sotol Blanco  
Chamomile

*Minerality and dry earth give way to vanilla and chamomile. Dry, crisp and lightly sparkling.*

£8

## **FALL FORWARD**

Ferrand Ambre **COGNAC**  
Pineau Des Charentes  
Curaçao // Muscat

*Like spring and Autumn come together. Low-ABV but still full of flavour. Beautiful grape flavours and dry citrus.*

£7.5

## **LAST FLIGHT OF THE BUMBLEBEE**

Black Cow **VODKA**  
Apricot Tequila // Lemon  
Sauvignon Blanc // Peach

*Fresh, bright and devilishly smooth. Big honeyed notes balanced by fresh citrus, dried apricot and grassy white wine.*

£7.5

## **RED, BLACK & BACK AGAIN**

Nikka Red Malt **WHISKEY**  
Pineapple // Yuzu // Sake  
Cherry // Prosecco

*Complex and malty with delicate citrus and dry fizz. Some fresh light fruit and florality.*

£12

## **SGROPPINO**

Vanilla **VODKA** // Cream  
Lemon Sorbet  
Prosecco

*Classic Italian after-dinner cocktail. Smooth and all too easy to quaff, a wonderful dessert.*

£7

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# RED

<b>KÉKÉ BEAUJOLAIS</b>	The new wave style of juicy, natural Beaujolais that's put the region back on the map, from precocious talent Kewin Descombes in Morgon	£8 £40
<b>ESCHAPPÉE MERLOT</b>	Historic Merlot style with a modern twist. A mixture of a few recent vintages of Merlot from the biodynamic vineyards of Château de Bel. Intense garnet colour with notes of cherries and fresh raspberries.	£6 £30
<b>PAX AETERNA</b>	Bursting with fresh cranberry, anise and spice. The palate is full of crunchy red fruits with a hint of savoury complexity. Energetic and unashamedly delicious.	£6 £30
<b>SANTA ANA SHIRAZ</b>	Soft and easily approachable, offering an array of red fruit flavours with balancing structure and a dry, rounded finish.	£4 £23

# WHITE

<b>CORTESE</b>	Cortese is known for its bright lemony freshness. Made with grapes from the Monferrato area and vinified in stainless steel for a pure, fruit-forward character.	£3.2 £18
<b>VINAMAR SAV BLANC</b>	Chilean Sauvignon Blanc. Less grassy than it's Marlborough counterpart, but with plenty of fruit and a lingering dry palate.	£3.8 £22
<b>WHAKAPAPA SAV BLANC</b>	Typical Marlborough Sauvignon Blanc - lots of grass, melon, pear, grapefruit... all that good stuff.	£4.2 £25
<b>QUINTA LIXA VINHO VERDE</b>	Wonderful Vinho Verde. Lightly sparkling and very dry. White peach, apples and tangerine on the palate leading to a long, crisp finish	£3.7 £22

# ORANGE & SKIN CONTACT

<b>SIGURD BLEND</b>	Blend of Riesling, Sauvignon Blanc, Semillon, Vermentino and Gewürztraminer .Full and aromatic.	£10 £45
<b>KOERNER PIGATO</b>	Skin-contact Vermentino from the Koerner brothers in Clare Valley. Lighter in style for skin-contact whites. Grippy texture and rounded mouthfeel with earthy acidity.	£10 £45
<b>ESCHENHOF INVADER</b>	Dry, full-bodied and cloudy. A great one to try if you are looking to experience orange wine with tropical and exotic aromas; mandarin, passion fruit and with gentle tannins on the palate.	£6.5 £35
<b>ESCHENHOF THE ORANGE</b>	Roter Veltliner orange wine, deep in colour, texture and tannin, spending several weeks in barrel on skins. Hyper aromatic and intensely flavoured.	£12 £50

## FIZZ

<b>STELLE ITALIA PROSECCO</b>	A lively crisp sparkling wine with a delicate lemony character and an aromatic, dry, refreshing finish.	£4.8 £24
<b>LEMOSS FRIZZANTE</b>	A traditional style Prosecco from King Valley in Victoria, made by the pioneers of Prosecco in Australia. It's bottle-conditioned and unfiltered so cloudy with sediment, bone dry and citrusy.	£30

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# DRAUGHT

<b>BAVO PILS</b>	<i>Belgian Pilsner (Lager) - 4.2%</i>	£3.90
<b>HOUSE PARTY</b>	<i>Session IPA - 4%</i>	£5
<b>BIG WAVE</b>	<i>Golden Ale - 4.4%</i>	£5
<b>GUINNESS</b>	<i>Nitro Stout - 4.2%</i>	£4.9
<b>SHEPPY'S</b>	<i>Dry Cider - 4.8%</i>	£4.2

# BOTTLES

<b>DELIRIUM BLUE</b>	<i>Strong Belgian ale - 8.5%</i>	£6.6
<b>DELIRIUM RED</b>	<i>Strong Belgian ale with cherries - 8.5%</i>	£6.6
<b>FRÜLI</b>	<i>Belgian Wit with strawberries - 4.1%</i>	£4.2
<b>SATAN RED</b>	<i>Belgian Amber Ale - 8%</i>	£5.6
<b>WESTMALLE</b>	<i>Trappist Dubbel - 7%</i>	£5
<b>MORTITZ</b>	<i>Non-Alcoholic Lager - 0.0%</i>	£3

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# MEAT

FROM **COBBLE LANE CURED**

## BRESAOLA

Delicate cured British Beef, washed in red wine and a mix of herbs, spices and peppers.

## FENNEL & GARLIC SALAMI

CLC's version of an Italian finocchiona, with a fresh, clean fennel fragrance rounded out by a little red wine and garlic.

## COPPA

Pork neck cured along with simple spices and matured for 3 months, this cut develops rich flavour.

# CHEESE

FROM **HARTINGTON CHEESE SHOP**

## SAGE DERBY

This is a green veined, semi-hard cheese with a delightful, mild sage flavour.

## HARTINGTON BOMBER

A strong, creamy mature cheddar cheese

## CHARCOAL CHEDDAR

A strong creamy cheddar, blended with charcoal to make this wonderfully, intriguing looking cheese.

**CHEESE**

£10

**MEAT**

£12

**SINGLE**

£4.5

**MIXED**

£17