

B R U N C H & L U N C H

U N T I L 1 7 : 0 0

THE FULL SOCIAL 8 15.50

Streaky bacon, sausage, hash brown, sauteed wild mushrooms, confit cherry tomatoes, black pudding, baked beans, your choice of fried, poached or scrambled egg & toast

THE VEGGIE SOCIAL 8 14.50

Grilled halloumi, avocado, hash brown, sauteed wild mushrooms, confit cherry tomatoes, baked beans, your choice of fried, poached or scrambled egg & toast

EGGS BENEDICT 12

Toasted bread, crispy bacon, poached eggs. Topped with hollandaise

EGGS ROYALE 13.50

Toasted bread, smoked salmon, poached eggs. Topped with hollandaise

SMOKED SALMON & SCRAMBLED EGGS 13.50

On toasted bread

SAUTEED WILD GARLIC MUSHROOMS 13

With asparagus, & parmesan shavings. Served on toasted bread

SMASHED AVOCADO & POACHED EGG 12

On toasted bread, cherry tomatoes & balsamic dressing

SCOTCH PANCAKES 10.50

Topped with crispy bacon & maple syrup OR fresh berries & mascarpone

8 HASH BROWN STACK 12.50

Served with sliced avocado, fried egg & your choice of either

- Grilled Halloumi & Chilli Jam
- Chorizo & Chipotle Mayo
- Sauteed wild garlic mushrooms

SOUP OF THE DAY 8

With warm flavoured bread & butter

CROQUE MONSIEUR 10.50

With ham, cheese & mustard

CROQUE MADAME SANDWICH 11.50

The Croque Monsieur, but with a fried egg on top

OPEN MOZZARELLA & TOMATO SANDWICH 9.50

With chilli jam, roasted red peppers, rocket leaves & balsamic dressing

TUNA MELT SANDWICH 11

With cheese

Sandwiches are served with crisps & coleslaw

S O C I A L S H A R E R S

U N T I L L A T E

Perfect for two to share

LOADED NACHOS 10

With salsa, sour cream, guacamole, red peppers & melted cheese

CHILLI BEEF LOADED NACHOS 13.50

With salsa, sour cream, guacamole, red peppers, melted cheese & chilli beef

LOADED SKINNY FRIES 14

With chilli beef, sour cream & cheese

LOADED SKINNY FRIES 13

With blue cheese & chilli jam

8 THE SOCIAL8 SHARING BOARD 36

Halloumi fries, seabass pakora, trio of pork scotch egg, hot honey chicken wings, skinny fries, garlic bread, beer battered onion rings & dips

SOCIAL 8 CHEESE SELECTION

A selection of cheeses served with crackers, fruit & chutney

Please ask your server for today's cheeses

Five Cheese Selection 15.50

Seven Cheese Selection 18

SAUCES 3.50

Peppercorn Sauce, Confit Garlic Butter, Red Wine Jus, Harrogate Blue Cheese

S M A L L P L A T E S

U N T I L L A T E

We recommend 2 or 3 dishes per person

HALLOUMI FRIES	8.50
With a sweet chilli dipping sauce & dressed leaves	
GARLIC TIGER PRAWNS	11
In a tomato, red onion, garlic & chilli sauce. Served with toasted bread	
Pairs with a glass of Nicolas Rouzet Coteaux d'aix en Provence	
CRISPY CHILLI BEEF	9.50
With chilli jam, pak choi & sesame seeds	
PULLED PORK SPRING ROLLS	9
With smoked bacon, chipotle mayo & dressed leaves	
HOT HONEY CHICKEN WINGS	8.50
With sesame seeds & dressed leaves	
SEABASS PAKORA	10
With a chilli & saffron mayo, sugar snap peas & a mango salsa	
Pairs with a bottle of Plo de L'Isabelle Picpoul de Pinet	
DEEP FRIED GOATS CHEESE	9
With a smooth red onion marmalade, radish & dressed leaves	
TRIO OF PORK SCOTCH EGG	9.50
A black pudding, chorizo & pulled pork scotch egg, with chilli jam & roasted peppers	
DEEP FRIED BRIE	9.50
With a honey fig jam & dressed leaves	
Pair with a glass of Henri Ehrhart Cremant de Alsace 'Harmonie' Brut	
BEETROOT & POACHED PEAR ARANCINI	9.50
In a Harrogate blue cheese sauce	
ROASTED MINI JACKET POTATOES	8
With smoked applewood cheddar, chilli jam & a herb crust	

8 SLICED STEAK	16
8oz Rump steak with pico de gallo & a chilli peanut kale	
Great to share with your favourite sides	
Pair with a bottle of Five Ravens Pinot Noir	

BAO BUNS	12
Served with dressed leaves & your choice of either	
• Grilled halloumi, hummus & chilli jam • Crispy chilli beef, sesame seeds & sweet chilli sauce • Smoked duck breast, celeriac remoulade, red onion marmalade & peanuts	

S I D E D I S H E S

HAND - CUT CHUNKY CHIPS	5
SKINNY FRIES	4.50
BEER BATTERED ONION RINGS	5
GARLIC & HERB NEW POTATOES	5
CHEDDAR & HERB MASH	5
HOUSE SALAD	4.50
ROCKET & PARMESAN SALAD	4.50
MARINATED OLIVES	5
GARLIC BREAD	5.50
GARLIC & CHEESE BREAD	6.50

S U N D A Y R O A S T

CHICKEN SUPREME CONFIT PORK BELLY ROAST BEEF

Served with Yorkshire Pudding, Roast Potatoes,
Seasonal Vegetables & Gravy

22.00

Only available on Sundays. From 12:00 whilst stock lasts

An optional 10% service charge will be added to your final bill.
100% of which will be distributed amongst the staff working here today.

Please always inform your server of any allergies before placing an order, as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes. Fish may contain bones. Olives may contain stones.

C O C K T A I L S

S I G N A T U R E

8 AFTER ATE	9.50
Giffard Creme de Menthe, Giffard Creme de Cacao, Baileys, Milk, Cream	
RASPBERRY & RHUBARB MARTINI	10.50
Absolut Citron, Rhubarb Liqueur, Raspberry Puree, Apple Juice, Sugar, Egg White	
RHUBARB COOLER	9.75
Beefeater Gin, Giffard Rhubarb, Cranberry Juice, Sugar, Lemonade	
LEMON CHEESECAKE	10
Limoncello, Licor 43, Apple Juice, Gingerbread Syrup, Egg White, Biscuit	
ZOMBIE	11
Havana 3, Havana 7, Wray & Nephew, Passionfruit Puree, Pineapple & Cranberry Juice, Lime, Grenadine	
CHERRY BAKEWELL	10.50
Disaronno, Chambord, Apple Juice, Lemon, Sugar, Egg White	
YORK GIN 75	9.50
York Gin London Dry, Lemon, Sugar Syrup, Prosecco	
RUM PASSION	10
Sailor Jerry, Malibu, Pineapple Juice, Lime, Grenadine, Passionfruit Syrup	
BLOOD ORANGE FIZZ	9.50
Beefeater Blood Orange, Lemon, Blood Orange Syrup, Prosecco, Orange Juice & Lemonade	
MANGO FIZZ	9.75
Bacardi, Aperol, Mango Syrup, Lime, Pineapple Juice, Lemonade	
ROSE & RHUBARB MARTINI	11
York Gin Rhubarb, Vermouth, Rhubarb Liqueur, Rose Syrup	
SALTY DOG	11
Monkey Shoulder, Licor 43, Honey, Salt	
ELDERFLOWER TOM COLLINS	9.75
Hendricks, Elderflower Cordial, Lemon, Sugar, Soda	
SOUR PASSION MARGARITA	11.50
Tequila Blanco, Triple Sec, Passionfruit, Sugar, Lemon	
SPICY MANGO MARGARITA	10.25
Chilli Tequila Blanco, Spicy Mango Syrup, Lime, Triple Sec, Sugar	
A FRIEND	10.50
Grey Goose, Tequila Blanco, Honey Syrup, Lime, Orange	
TROUBLE ON THE SOUTHSIDE	10.25
Downpour Sloe & Bramble, Lemon, Lime, Sugar, Soda, Mint	
MATCHA GIN SOUR	10.75
Downpour Coast & Croft, Lemon, Lime, Sugar, Matcha Powder, Egg White	
RUBY RED	9.75
Giffard Maraschino Liqueur, Pink Gin, Raspberry Syrup, Apple Juice	
PINK GRAPEFRUIT SPRITZ	10.25
El Sueno Pink Grapefruit Tequila, Pink Grapefruit Syrup, Orange Juice Soda, Prosecco	

S H A R E R S

THE MARTINI FLIGHT BOARD	26
Too hard to decide which Martini to order. Enjoy a taster of all 3 at once	
Espresso Martini	
Raspberry & Rhubarb Martini	
Pornstar Martini	
ZOMBIE SHARER	26
Served in a large skull glass	
GIN TREE	105
12 Double Gins with either Lemonade or Tonic	
Tanqueray	
Beefeater Pink	
Beefeater Blood Orange	
THE MARTINI TREE	105
12 of your favourite Martinis	
Espresso Martini	
Pornstar Martini	
Raspberry & Rhubarb Martini,	

All 12 drinks on a tree must be the same

C O C K T A I L S

C L A S S I C S

PORNSTAR MARTINI	9.75
Absolut Vanilia, Passionfruit Liqueur, Passionfruit Puree, Pineapple Juice	
ESPRESSO MARTINI	9.75
Absolut Vanilia, HEL Below Coffee Liqueur, Espresso, Sugar, Vanilla Syrup	
SPRITZER	9.25
Either Aperol or Limoncello, with Prosecco, Soda	
PINA COLADA	9.75
Bacardi, Malibu, Coconut Syrup, Pineapple Juice, Milk, Cream	
MOJITO	9.25
Bacardi, Sugar Syrup, Lime, Fresh Mint, Soda	
Add a flavour - Passionfruit, Raspberry, Mango, Watermelon, Rose, Grapefruit	+60p
OLD FASHIONED	10
Buffalo Trace Bourbon, Demerara, Angostura Bitters	
COSMOPOLITAN	10.25
Absolut Citron, Triple Sec, Cranberry Juice, Lemon	
NEGRONI	11
Tanqueray, Antica Formula, Campari	
THE AMERICANO	10.25
Campari, Vermouth, Soda Water	
MAI TAI	10.50
Havana 3, Havana 7, Triple Sec, Lime, Orgeat, Angostura Bitters	
MARGARITA	10
Tequila Blanco, Triple Sec, Lime, Sugar	
Add a flavour - Watermelon, Pink Grapefruit, Rose	+60p
DRY MARTINI	9.75
Tanqueray or Absolut, Vermouth	
Upgrade to Hendricks or Belvedere	+1.75
DIRTY MARTINI	9.75
Tanqueray or Absolut, Vermouth, Olive Brine	
Upgrade to Hendricks or Belvedere	+1.75
SOCIAL 8 SOURS	10.50
Lemon, Sugar, Egg White & Your Choice of Spirit	
Licor 43, Aperol, Disaronno, Makers Mark, Midori, Tanqueray, Absolut	
LONG ISLAND ICE TEA	10.50
Tanqueray, Triple Sec, Tequila Blanco, Absolut, Bacardi, Lemon, Sugar, Coke	
BRAMBLE	10
Downpour Scottish Dry, Giffard Creme de Mure, Lemon, Sugar	
SAZERAC	11
Bulleit Rye, Absinthe Rinse, Brown Sugar, Peychaud Bitters	

S H O T S

ANY 4 OF THE SAME SHOT FOR 14

PINK LEMONADE	4.50
Absolut, Grenadine, Lemon	
SNICKERS	4.50
Kahlua, Baileys, Frangelico, Salt	
CHOCOLATE ORANGE	4.50
Triple Sec & Creme de Cacao	
AFTER ATE	4.50
Creme de Cacao, Creme de Menthe, Baileys	
BABY GUINNESS	4.50
Kahlua, Baileys	
B52	4.50
Kahlua, Baileys, Triple Sec	
SNICKERS	4.50
Kahlua, Baileys, Frangelico, Salt	
M&M	4.50
Creme de Cacao, Disaronno	
SAMBUCA	4.50
Classic or Raspberry	
TEQUILA	4.50
Silver, Gold, Rose, Coffee, Lime, Pink Grapefruit, Watermelon, Chilli Infused	
JAGERBOMB	4.50

W H I T E W I N E

	Country/Region	175ml	250ml	Bottle
GUEST WHITE WINE Please ask your server for more details				26.50
KENDERMANN'S KABINETT RIESLING Refreshing, Peach, Grapefruit, Sweet	Germany 4	7.50	9.50	27.50
LUA NOVA VINHO VERDE (Ve) Zesty, Tropical, Floral, Light Spritz	Portugal 3	7.75	9.75	29
OMBRELLINO PINOT GRIGIO (Ve) Fresh, Stone Fruits, Citrus, Floral	Italy 1	8	10	29.50
WILD OCEAN CHARDONNAY (Ve) Balanced, Ripe, Tropical, Citrus, Vanilla	South Africa 2	8.25	10.25	30.50
CONDE DE CASTILLE RIOJA BLANCO Pear, Melon, Quince, Honey, Creamy	Spain 2	8.75	10.75	33
FERNLANDS 'MARLBOROUGH' SAUVIGNON BLANC Gooseberry, Passionfruit, Guava, Grassy	New Zealand 1	9	11	34
LYRARAKIS ASSYRTIKO Crisp, Minerally, Orchard Fruits, Zesty	Greece 2	9.50	11.50	35.50
VALLE BERTA GAVI (Ve) Lemon, Peach, Pears, Floral, Textured	Italy 1	9.75	11.75	36
PLO DE L'SABELLE PICPOUL DE PINET (V) Racy, Lemon, Lime, Melon, Green Apple	France 2			37
EL CANTE ALBARINO Refreshing, Minerally, Nectarine, Grapefruit	Spain 1			42
HENRI EHRHART ELEMENT TERRE PINOT GRIS Rich, Apricot, Citrus, Textured, Spicy	France 3			45
GHOST IN THE MACHINE CHENIN BLANC (Ve) Rounded, Stone Fruit, Hazelnut, Smoky	South Africa 3			46
LOUIS LATOUR MACON LUGNY Rounded, Full Bodied, Stone Fruit, Creamy	France 2			50
DOMAINE REVERDY DUCROUX SANCERRE (V) Fresh, Silky, Citrus, Flinty, Herbaceous	France 1			60
SIMMONNET - FABVRE 'VAILLONS' ORGANIC CHABLIS PREMIER CRU Delicate, Apple, Citrus, Minerally, Floral	France 2			85

0 % A L C O H O L W I N E

STORMHOEK PURE SAUVIGNON BLANC 0.5% (Ve) Fresh, Light, Gooseberry, Citrus, Floral	South Africa 2	4.50	6.50	18
NOUGHTY SPARKLING CHARDONNAY 0% (Ve) Fresh, Green Apple, Citrus, Floral	Germany 4		125ml 4.75	26.50

(Ve)
Vegan

(V)
Vegetarian



Dry



Medium



Sweet


Our Team 

RED WINE

	Country/Region	175ml	250ml	Bottle
GUEST RED WINE				26.50
Please ask your server for more details				
FIVE RAVENS PINOT NOIR (Ve) Bright, Strawberry, Redcurrant, Spicy	Romania A	7.75	9.75	29
HILLVILLE ROAD MERLOT Soft, Juicy, Plums, Cherry, Toasted Vanilla	Australia C	8	10	29.50
SUGARBUSH HILL SHIRAZ Rounded, Blackberry, Plum, Herbaceous	South Africa C	8.50	10.50	31
RISCOS MALBEC (Ve) Bold, Smooth, Black Fruits, Hints of Coffee	Chile C	8.75	10.75	33
MOZZAFIATO PRIMATIVO (Ve) Rich, Cherry, Chocolate, Prunes, Dates	Italy E			33.50
TERRA VEGA GRAN RESERVA CABERNET SAUVIGNON (Ve) Complex, Full Bodied, Blackberry, Nutmeg	Chile E	9.50	11.50	34
TRE CIPRESSI CHIANTI (Ve) Aromatic, Red Plum, Redcurrants Herbs, Spices	USA S			36.50
DOMAINE DU SABOT BEAUJOLAIS - VILLAGES (V) Elegant, Strawberry, Raspberry, Juicy	France B	10.25	12.25	38
MARCELLO PELLERITI VALLE DE UCO MALBEC, MENDOZA Intense, Plum, Blackcurrant, Bramble	Argentina D			40.50
DEHESA DE GAZANIA RIOJA RESERVA (Ve) Red Cherry, Plum, Vanilla, Tobacco, Cacao	Spain D			42.50
GHOST IN THE MACHINE SHIRAZ (Ve) Bold, Red Berries, Full Bodied, Black Pepper	South Africa E			45
HENRI EHRHART PINOT NOIR Silky, Wild Berry Fruits, Vanilla, Nutmeg	France A			50
RESERVE DES DENTELLES CHATEAUNEUF - DU - PAPE Full Bodied, Blackberry, Damson, Spicy	France E			54
AMARONE CLASSICO 'VIGNETI DI ROCCOLO CANTINA NEGRAR Indulgent, Velvety, Sweet Dark Fruits, Prunes	Italy E			60
LA RESERVE DE LEOVILLE- BARTON, ST JULIEN Complex, Blackcurrant, Soft Tannins, Cedar	France D			80
GIACOMO FENOCCHIO 'BUSSIA' BAROLO Robust, Wild Black Berry, Forest Floor, Rose Petal	Italy D			98

0 % A L C O H O L W I N E

STORMHOEK PURE SHIRAZ 0% (Ve) Black Cherry, Blackcurrant, Plums, Vanilla	Italy B	4.75	6.75	18.50
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(Ve)
Vegan

(V)
Vegetarian



Light



Medium



Full


Our Team 

R O S E W I N E

	Country/Region	175ml	250ml	Bottle
PESCADERO POINT	USA	7.50	9.50	28
WHITE ZINFANDEL (Ve)	5			
Vibrant, Strawberry, Watermelon, Sweet				
LUA NOVA VINHO VERDE	Portugal	7.75	9.75	29
ROSE (Ve)	3			
Fresh, Wild Raspberries, Citrus, Slight Spritz				
BEL CANTO PINOT GRIGIO DELLE	Italy	8	10	29.50
VENEZIE (Ve)	1			
Delicate, Fresh, Floral, Red Berry Fruits				
NICOLAS ROUZET	France	9.25	11.25	34
COTEAUX D'IX EN PROVENCE (V)	2			
Elegant, Strawberry, Redcurrant, Lychee Hues				
HENRI EHRHART	France			41
PINOT NOIR ROSE	1			
Raspberry, Cherry, Floral, Violet Notes				
MUGA RIOJA ROSE	Spain			42
Strawberry, Peach, Raspberry, Red Apple	1			
WHISPERING ANGEL ROSE	France			50
Fresh, Peach, Rose Water, Summer Berries	2			

S P A R K L I N G &
C H A M P A G N E

		125ml	Bottle
NOUGHTY SPARKLING	Germany	4.75	26.50
CHARDONNAY 0% (Ve)	4		
Delicate Bubble, Peach, Pear, Zesty			
BEL CANTO	Italy	7	33
PROSECCO (Ve)	2		
Delicate Bubble, Peach, Pear, Zesty			
FIAMETTA PROSECCO	Italy	7	33
ROSE (Ve)	2		
Ripe, Raspberry, Floral, Acacia, Violets			
HENRI EHRHART CREMANT DE	France	7.75	37.50
ALSACE 'HARMONIE' BRUT	1		
Smooth, Peach, Pear, Apple, Floral, Honeysuckle			
DE BORTOLI WOODFIRED	Australia	8.50	48
HEATHCOTE SHIRAZ CUVEE (Ve)	C		
Dark Fruits, Plums, Spice			
HATON RESERVE CHAMPAGNE	France		56
BRUT (Ve)	1		
Rich, Stone Fruit, Lemon, Vanilla, Toasty, Nutty			
CHAPEL DOWN	France		58
ENGLISH SPARKLING ROSE	2		
Crisp, Strawberry, Raspberry, Cherry, Rose Petals			
TAITTINGER BRUT	France		72
RESERVE NV	1		
Elegant, Peach, Citrus, Acacia, Brioche, Honey			
TAITTINGER ROSE	USA		82
Raspberry, Red Cherry, Strawberry, Rose Hues	2		
BOLLINGER SPECIAL CUVEE NV	France		100
Rich, Indulgent, Ripe Pear, Brioche, Biscuit, Nuts	1		
DOM PERIGNON	France		240
Exceptional Depth, Rich Texture, Brioche, Nuts	2		



S P I R I T S

G I N

🍸 Try something local

25ml (no mixer) 50ml (no mixer)

YORK GIN LONDON DRY	5.45	9.40
YORK GIN RHUBARB	5.45	9.40
YORK GIN ROMAN FRUIT	5.45	9.40
YORK GIN MEDITERRANEAN LEMON	5.45	9.40

TANQUERAY	4.75	8
TANQUERAY FLOR DE SEVILLA	5.70	9.90
BEEFEATER PINK	4.65	7.80
BEEFEATER BLOOD ORANGE	4.65	7.80
DOWNPOUR SCOTTISH DRY	6	10.50
DOWNPOUR COAST & CROFT	6	10.50
DOWNPOUR SLOE & BRAMBLE	6	10.50
DOWNPOUR PINK GRAPEFRUIT	6	10.50
HENDRICK'S	5.75	10
MONKEY 47	7	12.50

W H I S K E Y

25ml (no mixer) 50ml (no mixer)

JACK DANIEL'S	4.65	7.80
JAMESON	4.65	7.80
GLENFIDDICH 12 YO	6	10.50
BULLEIT RYE	5.80	10.10
BUFFALO TRACE	4.95	8.40
MAKERS MARK	5.25	9
DEAD RABBIT	7.95	14.40
BALVENIE 12 YO	7.95	14.40
MONKEY SHOULDER	5.50	9.50
FILEY BAY FLAGSHIP	7.25	13

R U M

25ml (no mixer) 50ml (no mixer)

BACARDI	4.40	7.30
SAILOR JERRY	4.40	7.30
KRAKEN	4.90	8.30
HAVANA 3	4.45	7.40
HAVANA 7	4.50	7.50
OLD J SPICED	4.65	7.80
KRAKEN BLACK CHERRY & VANILLA	5.10	8.70
BUMBU SPICED	7	12.50

C O G N A C

25ml (no mixer) 50ml (no mixer)

COURVOISIER VS COGNAC	4.35	7.20
MARTELL VS COGNAC	5	8.50
HENNESSY VS COGNAC	5.50	9.50
REMY MARTIN VSOP	6.25	11

Add Mixer (ex. J20 & Coke/Diet Coke Bottles)	1.60
Add Fever Tree Tonic	2.75

S P I R I T S

V O D K A

	25ml (no mixer)	50ml (no mixer)
ABSOLUT BLUE	4.40	7.30
ABSOLUT VANILIA	4.40	7.30
ABSOLUT RASPBERRI	4.40	7.30
ABSOLUT CITRON	4.40	7.30
BELVEDERE	5.50	9.50
GREY GOOSE	6.25	11
DUTCH BARN	5	8.50

L I Q U E U R S

	25ml (no mixer)	50ml (no mixer)
MALIBU	4.35	7.20
APEROL	4.35	7.20
COINTREAU	4.65	7.80
PEACH SCHNAPPS	4.15	6.80
KAHLUA	4.15	6.80
TIA MARIA	4.20	6.90
DISARONNO	4.50	7.50
MIDORI	4.65	7.80
LIMONCELLO		6
BAILEYS		6.50

Add Mixer (ex. J20 & Bottled Coke/Diet Coke)	1.60
Add Fever Tree Tonic	2.75

N O ' n ' L O W

N O N A L C O H O L I C

	25ml	50ml
0% TANQUERAY GIN	3.00	4.50
0% TANQUERAY FLOR DE SEVILLA GIN	3.50	5.50
0% YORK GIN	4	6.50
WHITLEY NEIL RHUBARB & GINGER 0.0%	3.75	6
LYRE'S AMARETTI SPIRIT	4	6.50
LYRE'S ITALIAN SPRITZ SPIRIT	4	6.50
CAPTAIN MORGAN SPICED RUM 0.0%	3.15	4.80

B E E R & C I D E R

HEINEKEN 0.0%	4.50	330ml
THATCHERS SOMERSET 0.0%	5	500ml
CORONA CERO	4.50	330ml

M O C K T A I L S

BERRY COOLER
 TROPICAL PUNCH
 SPARKLING ELDERFLOWER FIZZ
 NOPEROL SPRITZ
 NOMORETTO SOUR
 VIRGIN COLADA
 VIRGIN PORNSTAR MARTINI
 VIRGIN RHUBARB COOLER
 VIRGIN MOJITO
 VIRGIN CHERRY BAKEWELL

6
each

B E E R & C I D E R

B O T T L E S

PERONI	5	330ml
CORONA	5	500ml
HEINEKEN 0%	4.50	500ml
BULMERS 	5.50	500ml
REKORDERLIG WILD BERRIES 	6	500ml
REKORDERLIG STRAWBERRY & LIME 	6	330ml
BLACK SHEEP	6.25	500ml
RUDGATE PILSNOR	6.75	500ml
RUDGATE JORVIK BLONDE	6.50	500ml
RUDGATE RAGNAR PALE 	6.50	500ml
GLUTEN FREE PERONI	4.50	330ml

D R A U G H T

	Half	Pint
BIRRA MORETTI	3.35	6.45
AMSTEL	3	5.75
OLD MOUT BERRIES & CHERRIES	3.35	6.45
BEAVERTOWN NECK OIL	3.50	6.75
GUINNESS	3.45	6.75

S O F T D R I N K S

COKE	3.30
DIET COKE	3.10
LEMONADE	3.10
SPARKLING ORANGE	3.10
SODA WATER	1.25
J20 Orange & Passionfruit, Apple & Mango, Apple & Raspberry	4
JUICE Apple, Orange, Pineapple, Cranberry	2.75
COKE / DIET COKE 330ml Bottle	4
FEVER TREE TONIC WATER	2.75
FEVER TREE TONICS Ginger Ale, Ginger Beer, Elderflower, Mediterranean	2.75
BOTTLED WATER 330ml Still or Sparkling	3
BOTTLED WATER 750ml Still or Sparkling	4.50
CORDIAL Orange / Blackcurrant / Lime	.60

H O T A D R I N K S

SINGLE ESPRESSO / MACCHIATO	3.10
DOUBLE ESPRESSO / MACCHIATO	3.25
AMERICANO	3.25
LATTE	3.35
FLAT WHITE / CORTADO	3.50
CAPPUCCINO	3.50
MOCHA / HOT CHOCOLATE	3.50
TEA	2.80
Yorkshire Tea, Peppermint, Green, Red Berries, Camomile, Earl Grey	
LIQUEUR COFFEE	7.75
Baileys, Jameson, Frangelico, Cointreau, Tia Maria, Martell	
SYRUPS	.60
Vanilla, Caramel, Hazelnut, Gingerbread, Orange, Mint,	

Decaf Tea, Decaf Coffee & Oat Milk Alternative available on request