

# 31K

## DRINKING MANUAL

we believe in great drinks at a great price  
so all our cocktails are £7 each

from midday Sunday until midnight Thursday  
your second cocktail is just £2

that's a 120-hour long Happy Hour  
**happy days**

our menu is crafted from in-house originals  
but please ask your bartender for anything off-menu

if it couldn't get any better  
our entire menu can be made alcohol-free

you'll also find our wine list further back  
which we've carefully put together

we know there's a great bottle waiting for you  
and we'll be happy to help you choose it

# SHORT

## Marzipan Sour

amaretto  
apricot  
lemon  
sugar

Amaretto and apricot brandy combine in a classic sour. Served, over crushed ice, with a dash of bitters and topped with a maraschino cherry and slice of lemon.

## Red + Berried

tequila blanco  
raspberry  
sugar  
lemon

It's tequila, but not as you know it... Blended with Chambord raspberry liqueur, raspberry puree and lemon juice, this tequila blanco number is sweet, vibrant and packs a punch.

## Tangerine Dream

orange brandy  
london dry gin  
passionfruit  
mandarin

All things orange: Aperol, Mandarine Napoleon and Bombay Sapphire shaken with passionfruit juice, lemon juice and sugar for a tart, sweet, citrus tippie. Served with a dehydrated orange slice.

## Coconut Mai Tai

golden rum  
coconut rum  
lime  
mint

Bacardi Carta Oro golden rum, triple sec and lime shaken with Koko Kanu, orgeat, mint leaves and crushed ice. This cocktail isn't strained, allowing the mint and coconut to impart fresh, Caribbean flavour.

**£7 each**

or £9 for two of the same: Sunday-Thursday

# LONG

## Highland Slings

A new take on your Whiskey & Ginger inspired by the Scottish Highlands and Kentucky's Black Mountain. Wild Turkey Bourbon shaken with lemon juice and a drizzle of Chambord. Topped with ginger beer.

bourbon whiskey  
ginger  
lemon  
raspberry

## Yorkshire Rose

Subtle flavours of strawberry liqueur, rose water and rhubarb gin from Boutiquey's Rhubarb Triangle combine with a splash of sugar, lemon juice and club soda. A sophisticated long drink option.

rhubarb gin  
strawberry  
rose  
club soda

## Love Potion #9

Similar in taste and texture to a classic French Martini, but longer and more luxurious thanks to Finlandia Mango vodka and Chambord raspberry liqueur. Topped with a smattering of frozen raspberries.

mango vodka  
raspberry  
pineapple  
lemon

## Meadow Lane

Easy, breezy, lemon squeeze... Citrus green tea, Bombay Sapphire and orange blossom water meld sweetly with limoncello, hibiscus and Lillet Blanc. Perfect for detoxing and intoxicating in the same mouthful.

limoncello  
london dry gin  
green tea  
hibiscus

£7 each

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# STRAIGHT-UP

## Bonnie + Rye

**canadian whiskey** Two types of american whiskey - Wild Turkey Rye and  
**rye whiskey** Canadian Club - come together with a little help from  
**sweet vermouth** Martini Rosso and a homemade marmalade maple syrup.  
**orange** Stirred down with a dash of orange bitters.

## Tipsy Tea

**tea-infused gin** An in-house original with freshly-brewed tea at the  
**maraschino** heart of it. Masons Tea Gin, peach schnapps, mara-  
**peach** schino liqueur and pineapple juice are shaken hard,  
**tea** with a squeeze of lemon to round it off.

## Aloe-ha Daquiri

**white rum** Takes flavours from three sub-tropical continents  
**mango liqueur** and fuses them together in a punchy daquiri. Expect  
**kiwi** flavours of kiwi, mango and lime, and the clean rum  
**aloe vera** notes of That Boutique-y Rum's Signature Blend #1.

## Aviation

**london dry gin** A pre-prohibition cocktail which blends Bulldog gin,  
**violet liqueur** creme de violette and maraschino liqueur with lemon  
**cherry** juice and sugar to keep things classic. Lilac in  
**lemon** colour and luscious in flavour.

**£7 each**

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# COFFEE

## Espresso Martini

The undisputed champion of classic coffee cocktails: Finlandia vodka, Kahlua coffee liqueur and a touch of vanilla shaken with freshly-brewed espresso for a boozy caffeine kick.

vodka  
coffee liqueur  
espresso  
vanilla

## Crème Brûlée

Martell VS brandy is the base spirit but the real stars are the Kahlua Salted Caramel and Tekali Coffee liqueurs. An extra drop of caramel syrup alongside the espresso keeps it sweet and silky-rich.

cognac  
coffee liqueur  
espresso  
caramel

## Gold Blend

Coffee-infused Frangelico - steeped with espresso beans for 48 hours - stirred with Jameson Caskmates Stout. Softened with a few drops of cardamom bitters and a flamed orange zest.

whiskey  
hazelnut liqueur  
coffee  
cardamom

## Irish Martini

Dublin's answer to an espresso martini. Made to the same measurements as its classic older brother but the Jamesons and Baileys (or vegan Baileys) make it richer and creamier in equal measure.

irish whiskey  
irish cream  
espresso  
sugar

**£7 each**

or £9 for two of the same: Sunday-Thursday



# MOJITO

## Classic

white rum

lime

mint

sugar

Cuba's holy trinity - lime juice, mint and white rum - muddled with sugar gives you the basis of any decent mojito. We use Bacardi Blanca to make this one great.

## Pink Grapefruit

white rum

grapefruit

lime

mint

Bacardi Blanca rum, lime, mint and sugar start things off. The addition of Martini Fiero brings pink grapefruit and blood orange flavours for a softer citrus mojito.

## Tropical

passionfruit

lychee

lime

mint

Swap white rum for an in-house blend of lychee and passionfruit liqueurs, add mint-infused pineapple juice and a squeeze of lime for a tropical version of the classic.

## Winter Berry

black raspberry

lime

mint

sugar

This one's a little fruitier. We blend three berry liqueurs (Chambord, framboise and fraise de boise), infuse the whole thing with mint and lime, and top with soda.

£7 each

or £9 for two of the same: Sunday-Thursday

# SPRITZ

## Wildflower Fizz

Two floral flavours - Masons Lavender Gin and St Germain elderflower liqueur - are shaken with lemon juice and a dash of sugar syrup. Strained over a violet and prosecco base and topped with soda.

lavender gin  
violet  
elderflower  
lemon

## Lonely Hearts Club

Shimmering cocktail which combines strawberry liqueur and a pepper-infused vodka in a champagne flute. Prosecco, lemon juice and strawberry puree give it the spritz.

prosecco  
vodka  
strawberry  
black pepper

## Orchard Soul

St George's spiced pear liqueur and Bacardi Spiced rum shaken with lemon juice and lengthened with a ginger-syrup soda. Served over ice and wafer-thin slices of pear.

pear liqueur  
spiced rum  
ginger  
lemon

## Sunset BLVD

Classy peach-coloured spritz served with a dehydrated grapefruit wheel. Balances the sweetness of lemonade and Lillet Rose with the aromatic, floral flavours of pink grapefruit, Grand Marnier and Campari.

orange brandy  
rosé  
blood orange  
pink grapefruit

£7 each

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# WHAT'S ON

sundays the hangover club

on sundays, we like to offer a little something extra alongside laidback, lo-fi tunes, you can also grab yourself any or all of the below:

## Bloody Mary

**vodka** The classic hair-of-the-dog drink hails from the first part of the 20<sup>th</sup> century, born in Paris and refined in New York. We like to go heavy on the tabasco  
**tomato**  
**tabasco**  
**worcestershire** sauce, but feel free to let us know how you take yours.

## Red Snapper

**gin** This one looks just like its predecessor, but uses the herby botanicals of O'ndina gin rather than vodka  
**tomato** as the main spirit. Garnished with a salt-and-pepper rim and slice of lemon.  
**tabasco**  
**worcestershire**

## Bloody Maria

**tequila** A smokier take on the classic, thanks to the tequila alongside the tomato juice. It also swaps out lemon juice for a squeeze of lime, and replaces the lemon slice with a pickled guindilla chili pepper.  
**tomato**  
**tabasco**  
**worcestershire**

£7 each

or £5 on Sundays

# COFFEE + TEA

Our coffee, whether it's in our cocktails or in our cappuccino, has been chosen by us for its quality and taste.

All our bartenders are barista-trained and happy to serve you exactly what you want; whether it's hot, cold, short, long or plant-based.

Americano  
Cappuccino  
Latte  
Flat White  
Cortado

single	£2.50
unlimited	£6.00

dairy-free available

We also serve tea, with or without the caffeine:

English Breakfast  
Fresh Peppermint  
Earl Grey  
White Jasmine  
Gingerbread Chai

£3.00 each

# HOUSE WINE

## White

### Pinot Grigio

Italy  
dry

### Il Casone

An easy drinking Pinot Grigio delivering fine, delicate aromas of peach and apricot.

### Verdejo

Spain  
dry

### Mesta Organic

Sourced from organically-farmed vineyards. Dry, crisp and refreshing, with notes of lemon and fennel.

## Rosé

### Syrah-Granache

France  
medium-dry

### Château de Campuget

A delicious, easy-drinking rose. A glass full of wild strawberries and cream with a fresh, dry finish.

### Zinfandel

Italy  
medium-sweet

### Zin Heaven Blush

A sweeter, fruitier style rose. Smells like a Victoria Sponge, with lashings of strawberry jam.

## Red

### Shiraz

Australia  
light

### Boundary Line

An easy-drinking, juicy red with sweet spice aromas and palate of fruity berries.

### Montepulciano

Italy  
medium

### Bove Feudi d'Albe

Mellow yet full-flavoured, and packed with black cherry, blackberry and notes of liquorice.



small

£4



medium

£5



large

£6



bottle

£16

# LIST WINE

## White

### Opal Ridge

Fruity wine with aromas of lychees, passionfruit and a hint of honey. Perfect with spicy food or for those looking for a hint of sweetness.

Gewurztraminer

Australia  
off-dry

£17

### San Marzano Il Pumo

A 50:50 blend of Sauvignon Blanc and Malvasia grapes. Combines the citrus freshness of a Sauvignon with ripe peach flavours of the Malvasia.

Sauvignon Malvasia

Italy  
dry

£18

### Salceto

Aromas of elderflower and tropical fruit. Crisp and refreshing with an almond finish. An Italian wine for Chardonnay lovers to try.

Orvieto Classico

Italy  
dry

£19

### San Silvestro

The queen of fine Italian white wine. This elegant wine shows mineral, zesty and floral notes, with a hint of spice. A great wine with food.

Gavi di Gavi

Italy  
dry

£25

### Lake Chalice Marlborough

A premium Sauvignon Blanc. Handpicked parcels of fruit from single vineyards are crafted into this elegant, aromatic, fruit-driven wine.

Sauvignon Blanc

New Zealand  
dry

£30



our list wines are only available by the bottle

# LIST WINE

## Red

### Barbera del Piemonte

Italy  
light

£17

### San Silvestro Ottone

From the region of Piedmont, this Barbera is very approachable. Soft on the palate, but still full of ripe cherry and raspberry flavours.

### Cabernet Franc

Chile  
medium

£18

### Oveja Negra

A great, ripe Chilean blend. Rich, dark berry fruit and spice balanced by the herbal notes of the Cabernet Franc grape. A well-rounded red.

### Cabernet Sauvignon

Lebanon  
medium

£19

### Château Ksara

Lebanon has been producing wine for millennia and they really know what they're doing. This one's a warm, intense, Mediterranean-style Cabernet Sauvignon blend.

### Sangiovese

Italy  
medium

£25

### Carpineto Dogajolo

Dogajolo combines the power and deep flavours of a young wine with an elegance that only comes from oak-aging. Cherry, coffee and vanilla notes.

### Malbec

Argentina  
full-bodied

£30

### Piatelli

An award-winning Malbec. A classically smooth and full-bodied Argentinine wine with a ripe bouquet of plum, dried berries and violet.

### Barolo

Italy  
full-bodied

£45

### San Silvestro Patres

A stylish and robust Barolo, with the typical aromas of dried fruit, roses and tar. A little age has leant earthy notes to this top-end red.



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# LIST WINE

## Sparkling

### Sacchetto Millesimato

Vibrant and fresh, with aromas of citrus and tropical fruits. The same grape and production method as Prosecco but from the region next door.

Spumante

Italy

£5 £18

### Canal Grando

Classic, crisp and refreshing Prosecco with subtle floral character and a fruity finish. The perfect party fizz.

Prosecco

Italy

£21

### Pinord +6+

This Cava, made in the same way as Champagne, has the same elegance and complexity but its fresh Spanish grapes produce a livelier fizz.

Cava

Spain

£21

### Collet Brut

A bright, golden Champagne. Aromas of white flowers, lemon zest and peach with delicate hints of spice and anise. Refreshing and complex.

Champagne

France

£35

### Bollinger Special Cuvee

A full-flavoured, rich Champagne from one of the region's last remaining independent Champagne houses. For when only the best will do..

Champagne

France

£60

### Laurent-Perrier Rosé

The perfect pink fizz! Made from 100% Pinot Noir, this Champagne is a clean, fresh mouthful with a wonderful lingering finish of juicy red fruit.

Rose Champagne

France

£65



our house fizz is available by the glass

# BEER

our beer line-up changes regularly so you won't find it listed in here

our draught selection starts at £3.50  
which we think is clean and pretty palatable

**just like our beer**