



*To see our full drinks
list - please ask.*

CHRISTMAS DRINKS

*Clink worthy sips, crafted
with festive feasts and
those oh-so-merry toasts
in mind.*

*With the warmest of
welcomes.*

Party Starters

Mulled Negroni - Plymouth Gin, Campari,
Martini Rosso, Mulled Syrup 11.50

Banana Mai Tai - Discarded banana peel rum
triple sec, lime juice, sugar & bitters 12.00

Mulled wine 8.00

Let it Sloe - Plymouth sloe gin, mulled syrup,
lemon juice, prosecco & soda 11.00

Pop the Bubbles

Nyetimber Classic Cuvée 65.50

Paul Dangin et Fils Brut, Champagne 50.50

Tempio Prosecco 33.50

Casa Canevel Prosecco Rosé 36.50

*Thoughtfully curated, so you
can simply celebrate.*

Festive Wine Pours

*Includes a glass of Prosecco on arrival and half a bottle of Morandé Colección Privada Sauvignon
Blanc or Morandé Colección Privada Merlot 20.70*

Seasonal Sharing

Berry Merry Marg - Altos Tequila, Cranberry, Lime,
Mulled Syrup (serve 4) 44.00

Berry Merry Marg 0.0 - Three spirits livener,
cranberry, lime & mulled syrup (serves 4) 34.00

Let it Sloe - Plymouth sloe gin, mulled syrup, lemon
juice, prosecco & soda (serves 4) 40.00

*Seasonal
sipping.*

Raise the cheers

Baby Guinness - Baileys, Kahlua 4.30

Lady Guinness - Tequila Rose, Baileys 4.30

Café XO Patron 6.25

Pickle Back - Buffalo Trace, pickle juice 5.75
Fireball 4.75

BOTTLED BEERS ON ICE

Peroni Nastro Azzuro (x12) 63.00

Asahi (x12) 63.00

Corona (x12) 63.00

Peroni Nastro Azzuro 0% (x12) 54.00

Asahi 0.0 (x12) 54.00

Corona Cero (x12) 54.00

After dinner tipples

Noel Fashioned - Havana 7YO,

Bitters, Gingerbread Syrup 11/50

Banoffee Espresso Martini - Discarded Banana Peel

Rum, Espresso, Salted Caramel 12.00

