



DRINKS
— MENU —



COCKTAILS 2 FOR 1*

4PM - 8PM EVERY DAY

Excluding Virgin Cocktails and Mocktails

SIGNATURE



Chocolate Orange Negroni 2.0 units

A seasonal twist on the famous negroni. Campari, Martini Rosso and Cointreau stirred with indulgent chocolate syrup and finished with a freeze-dried orange wheel



Pomegranate Gin Sour 2.4 units

Warner's London Dry Gin shaken with punchy pomegranate, lemon juice, sugar syrup and egg whites - the perfect balance to a spicy dish



The Bakewell 1.7 units

Created for our Hammersmith London Restaurant

The Bakewell Tart flavours served in a Martini glass. Disaronno Amaretto shaken with Baileys Irish Cream liqueur, cherry & vanilla flavour syrup and half & half



Choc A Block 1.4 units

Created for our Birmingham Restaurant

Made with Absolut® Vanilia Vodka, Baileys Chocolat Luxe, Monin Salted Caramel Syrup and chocolate toffee sauce

CLASSIC



Cosmopolitan 1.4 units

No cocktail list is complete without the 'Cosmo'. Vodka, Triple Sec and cranberry, shaken together and finished with fresh orange peel



Margarita 2.9 units

Why mess with a classic? Tequila blended with Triple Sec and lime juice, finished in a Martini glass with a salt rim



Mojito 1.9 units

Bacardi, fresh mint, fresh lime and sugar, topped with soda



Long Island Iced Tea 2.5 units

A masterclass in white spirits of rum, gin and vodka, shaken together with Tequila and Triple Sec, topped with Coca-Cola Zero Sugar to create a one-of-a-kind LIIT



Highland Bramble 2.3 units

A twist on the classic using Hendrick's Gin shaken with Chambord, lemon juice and elderflower syrup. Finished with a cucumber twist

TWISTED



B+B's Knees 2.0 units

Warner's Honeybee Gin, Triple Sec, honey, sour mix and pineapple juice, shaken over ice and served with a lemon twist



Mango & Passion Fruit Mojito 1.9 units

Topped with Dead Man's Fingers Spiced Rum and Fever-Tree Ginger Ale, muddled with fresh mint and lime



Orange & Maple Whiskey Sour 1.7 units

Shanky's Whip Irish Whiskey Liqueur shaken with orange juice, maple syrup, lemon juice, sugar syrup and egg whites

SHORT



Cherry Amaretto Sour 1.4 units

Disaronno Amaretto shaken with cherry & vanilla flavour syrup, lemon juice, sugar and egg whites, to create a smooth-bodied, sour drink



Old Fashioned 2.2 units

Glenfiddich 12-Year-Old Malt Whisky, shaken with sugar syrup and Angostura bitter drops



Negroni 2.0 units

Campari, Warner's London Dry and Martini Rosso stirred over ice

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MARTINI



Espresso Martini 2.4 units

Absolut® Vanilia Vodka, Tia Maria, a shot of espresso and a little chocolate twist



Pornstar Martini 2.5 units

Absolut® Vanilia Vodka, shaken with passion fruit purée and served with a shot of Prosecco on the side



Popstar Martini 1.8 units

Our twist on the Pornstar. Absolut® Vanilia Vodka and Chambord, shaken with strawberry syrup and pineapple juice and served with a shot of Prosecco on the side



French Martini 1.6 units

With a twist, Absolut® raspberri and Chambord shaken with pineapple juice and finished with raspberry dust and served with a shot of Prosecco on the side



Tiki Tini Inspired by the team at Whiteley 1.5 units

Smirnoff Mango & Passion Fruit Twist Vodka and Dead Man's Fingers Pineapple Rum, shaken with pineapple juice, watermelon purée and grenadine

SPARKLING



French 75 2.6 units

With a twist, Bombay Citron Pressé Gin stirred together with Prosecco and soda



Aperol Spritz 1.4 units

Aperol with Prosecco, topped with soda and an orange wheel



Limoncello Spritz 2.1 units

Limoncello served with Prosecco, topped with soda and served with lemon wheels and a sprig of thyme



Sbagliato 1.8 units

Campari and Martini Rosso, topped with Prosecco and served over ice with an orange peel twist



Raspberry Poinsettia 1.5 units

Triple Sec and Chambord, mixed with cranberry, raspberry purée and topped with Prosecco

VIRGIN



Passion Fruit Spritz 124kcal

Our classic Pornstar without the alcohol, using STRYKK NOT Vanilla Vodka



Virgin Mojito 46kcal

Refreshing Mojito without the alcohol, using STRYKK NOT Rum

MOCKTAILS



Apple & Raspberry Smash 83kcal

Apple juice mixed with cranberry, raspberry syrup topped with Fever-Tree Ginger Ale



Passion & Spice 94kcal

Passion fruit purée with lime juice and topped with Fever-Tree Ginger Ale



Orange Fizz 116kcal

Orange juice and cranberry topped with Schweppes Slimline Lemonade



Cherry Bakewell 138kcal

A twist on the classic. Cranberry mixed with cherry and amaretto syrups, finished with a cocktail cherry

SPIRITS

+ MIXERS

ALL SPIRITS INCLUDE A MIXER

GIN

Tarquin's Rhubarb & Raspberry 38.0% 1.0 units

Pairs perfectly with Fever-Tree Ginger Ale

Tarquin's British Blackberry 38.0% 1.0 units

Pairs perfectly with Fever-Tree Mediterranean Tonic

Warner's Rhubarb 40.0% 1.0 units

Warner's Raspberry 40.0% 1.0 units

Gordon's Premium Pink 37.5% 0.9 units

Bombay Sapphire London Dry 40.0% 1.0 units

Pairs perfectly with Fever-Tree Aromatic Tonic

Bombay Citron Pressé 37.5% 0.9 units

Tanqueray Flor de Sevilla 41.3% 1.0 units

Hendrick's 41.3% 1.0 units

Pairs perfectly with Fever-Tree Refreshingly Light Tonic

Warner's London Dry 40.0% 1.0 units

Warner's Honeybee 40.0% 1.0 units

Pairs perfectly with Fever-Tree Mediterranean Tonic

VODKA

Absolut® 40.0% 1.0 units

Absolut® Vanilia 38.0% 1.0 units

Absolut® Raspberri 40.0% 1.0 units

Ketel One 38.0% 1.0 units

Pairs perfectly with Fever-Tree Italian Blood Orange Soda

WHISKY/WHISKEY

Jameson Orange 30.0% 0.8 units

Jameson Irish 40.0% 1.0 units

Jack Daniel's No.7 Bourbon 40.0% 1.0 units

Gentleman Jack 40.0% 1.0 units

Exceptionally smooth Bourbon with sweet vanilla, fruit and light spice.

Pairs perfectly with Coca-Cola Zero Sugar

Woodford Reserve 43.2% 1.1 units

Johnnie Walker Green Label 43.0% 1.1 units

Blended Scotch Whisky made entirely with single malts from the four corners of Scotland. Best served over ice.

Glenfiddich 12 YO 40.0% 1.0 units

The Glenlivet 12 YO 40.0% 1.0 units

Talisker 10 YO 45.8% 1.1 units

Shanky's Whip Whiskey Liqueur 33.0% 0.8 units

Try this in our Orange & Maple Whiskey Sour cocktail

DOUBLE UP

ANY SPIRIT

RUM

Malibu Strawberry 21.0% 0.5 units

Captain Morgan Spiced 35.0% 0.9 units

Captain Morgan Dark 40.0% 1.0 units

Captain Morgan White 37.5% 0.9 units

Dead Man's Fingers Spiced 37.5% 0.9 units

Dead Man's Fingers Pineapple 37.5% 0.9 units

Mount Gay Eclipse 40.0% 1.0 units

Mount Gay Black Barrel 43.0% 1.1 units

Rich, complex, yet a smooth and rounded rum, pairs perfectly with Fever-Tree Ginger Ale

Mount Gay XO 43.0% 1.1 units

Dos Maderas 5+5 40.0% 1.1 units

A 'double aged' rum with flavours of vanilla, prunes and rich spice. Best served over ice

MIXERS

Fever-Tree Refreshingly Light Tonic 200ml 30kcal

Fever-Tree Mediterranean Tonic 200ml 72kcal

Fever-Tree Aromatic Tonic 200ml 74kcal

Fever-Tree Pink Grapefruit Soda 200ml 30kcal

Fever-Tree White Grape & Apricot Soda 200ml 40kcal

Fever-Tree Ginger Ale 200ml 68kcal

Fever-Tree Rhubarb & Raspberry Tonic 200ml 38kcal

Fever-Tree Italian Blood Orange Soda 200ml 40kcal

Red Bull Sugar Free 330ml 10kcal

SHOTS

Sierra Tequila Silver 38.0% 1.0 units

Sierra Tequila Reposado 38.0% 1.0 units

Sierra Antiguo Añejo 40.0% 1.0 units

Antica Classic Sambuca 38.0% 1.0 units

Antica Black Sambuca 38.0% 1.0 units

Antica Raspberry Sambuca 38.0% 1.0 units

Tequila Rose 15.0% 0.4 units

BOMBS

Jägerbomb 35.0% 0.9 units

Skittle Bomb 40.0% 1.0 units

Berry Bomb 38.0% 1.0 units

+ More spirits available at the bar

Adults need around 2,000 kcal a day

WINES

BY THE GLASS OR BOTTLE

SPARKLING

Champagne Bernard Remy, Carte Blanche Brut France 12.0%
Lime and lemon, with honey and brioche

Champagne Bernard Remy, Brut Rosé NV France 12.0%
Refreshing strawberry with a zesty finish

Prosecco, Favola Extra Dry Italy 11.0%
Crisp, refreshing and irresistibly fruity

Prosecco Rosé, Sacchetto Brut Italy 11.5%
Refreshing strawberry fruits



REFRESHING ROSÉ

Côtes de Provence, Château de l'Aumérade, Aumérade Style France 12.5%
Cranberry, red cherry and a touch of grenadine

Pinot Grigio Blush, Novità Italy 12.0%
Off-dry, fruity cherries and strawberries

Zinfandel Blush, Zin Heaven USA 10.5%
Vanilla and strawberry flavours with a creamy finish

Alcohol units guide for wines

Alc % vol	9%	10%	11%	12%	13%	14%
Bottle 750ml	6.8	7.5	8.3	9.0	9.8	10.5
Large Glass 250ml	2.3	2.5	2.8	3.0	3.3	3.5
Medium Glass 175ml	1.6	1.8	1.9	2.1	2.3	2.5
Small Glass 125ml	1.1	1.3	1.4	1.5	1.6	1.8

WINES

BY THE GLASS OR BOTTLE

FRESH WHITES

Gavi del Comune di Gavi,

San Silvestro 'Fossili' Italy 12.5%

Fresh green apple and lemon, spicy, yet mouth-watering finish

Sauvignon Blanc, Saint Clair New Zealand 13.0%

Gooseberry, passion fruit and grapefruit

Viognier, Viña Edmara Chile 13.5%

Apricots, pineapple and peaches

Verdejo Organic, Mesta, Uclés Spain 12.0%

Herbal aromas with pineapple, lime and white pepper

Chardonnay Unoaked,

'Foundstone', Berton Vineyard Australia 13.5%

Candied lemon, pineapple and peach

Pinot Grigio, Novità Italy 12.0%

Vibrant pear and citrus flavours

Sauvignon Blanc, Tierra Antica Chile 12.5%

Juicy passion fruit and grapefruit with hints of nettles and citrus

SUMPTUOUS REDS

Cabernet Sauvignon,

Jim Barry 'Cover Drive' Australia 14.0%

Silky, juicy blackcurrant giving a moreish finish

Zinfandel, Maggio 'Old Vines', Lodi USA 13.5%

Full-bodied, velvety dark fruit, vanilla and spice

Rioja Reserva, Bodegas Ondarre Spain 13.5%

Leather, vanilla and spice, elegant and textured

Garnacha Organic, Mesta, Uclés Spain 13.0%

Juicy, vibrant red fruit flavours

Pinot Noir, Viña Edmara Chile 13.5%

Cherry and strawberry, fresh and light

Shiraz, 'Foundstone',

Berton Vineyard Australia 14.5%

Juicy blackberry jam, eucalyptus and vanilla

Malbec, El Camino Argentina 13.0%

Light spicy, black plum and vanilla

Merlot, Tierra Antica Chile 12.5%

Cherries and plums, with a touch of chocolate

BEERS,

CIDERS + LOW ALCOHOL

RANGE MAY VARY UPON LOCATION

DRAUGHT

Pravha Pint 4.0% 2.3 units

Birra Moretti Pint 4.6% 2.6 units

Asahi Super Dry Pint 5.2% 3.0 units

BrewDog Punk IPA Pint 5.4% 1.1 units

Corona Pint 4.5% 2.6 units

Aspall Cyder Pint 5.5% 3.1 units

Guinness Pint 4.1% 2.3 units

CHASERS TO FOLLOW

ADD A CHASER TO YOUR PINT

Jameson Irish 40% 1.0 units

Jack Daniel's No.7 Bourbon 40% 1.0 units

Glenfiddich 12 YO 40% 1.0 units

BEER BOTTLES

Heineken 330ml 5.0% 1.7 units

Peroni 330ml 5.1% 1.7 units

Peroni Gluten Free 330ml 5.1% 1.7 units

Peroni Capri 330ml 4.2% 1.4 units

Corona 330ml 4.5% 1.5 units

BrewDog Punk IPA 330ml 5.6% 1.8 unit

BrewDog Planet Pale Ale 330ml 4.3% 1.4 units

BrewDog Lost Lager 330ml 4.5% 1.5 units

CIDER BOTTLES

Rekorderlig Strawberry & Lime 500ml 4.0% 2.0 units

Rekorderlig Wild Berries 500ml 4.0% 2.0 units

Rekorderlig Blood Orange 500ml 4.0% 2.0 units

Old Mout Pineapple & Raspberry 500ml 4.0% 2.0 units

Old Mout Berries & Cherries 500ml 4.0% 2.0 units

LOW ALCOHOL

Asahi Super Dry 0% 330ml 0% 50kcal

Birra Moretti 0% 330ml 0.05% 66kcal

Peroni 0% 330ml 0% 76kcal

Corona Cero 330ml 0% 56kcal

BrewDog Punk AF 330ml 0.5% 0.2 units

Rekorderlig Strawberry & Lime Zero Alcohol 500ml 0% 196kcal

Guinness 0.0 538ml 0% 0 units 91kcal

SOFT DRINKS

Fentimans Mandarin & Seville Orange Jigger 275ml 107kcal

Fentimans Victorian Lemonade 275ml 107kcal

Fentimans Rose Lemonade 275ml 49kcal

Fentimans Ginger Beer 275ml 107kcal

Coca-Cola Icon 330ml 139kcal

Diet Coke Icon 330ml 1kcal

Coca-Cola Zero Icon 330ml 1kcal

J20 Orange & Passion Fruit 275ml 52kcal

J20 Apple & Mango 275ml 50kcal

Appletiser 275ml 129kcal

Barr American Cream Soda 330ml 32kcal

+ CHECK OUT OUR MOCKTAILS IN THE COCKTAILS SECTION

HOT DRINKS

Latte 97kcal

Cappuccino 93kcal

Flat White 57kcal

Americano

Black 6kcal or 50kcal with 95ml milk

Espresso 4kcal

Double Espresso 6kcal

Hot Chocolate 224kcal

+ Add cream to your hot chocolate 235kcal

Tea

(English Breakfast 1kcal, Mint 1kcal, Raspberry 2kcal, Camomile 1kcal, Green Tea 1kcal)



AFTER DINNER DRINKS

Toffee Nut Latte 197kcal

Classic latte infused with toffee nut syrup and finished with whipped cream and caramel sauce

Black Forest Hot Chocolate 318kcal

Classic hot chocolate recipe with cherry & vanilla syrup and topped with cream and a cherry on top

Irish Coffee 1.0 units

Jameson Irish Whiskey with Americano coffee, topped with fresh whipping cream

Baileys Latte 1.0 units

Calypso Coffee 0.5 units

Orange & Maple Whiskey Sour 1.7 units

The Bakewell 1.7 units

Created for our Hammersmith London Restaurant

Choc A Block 1.4 units

Created for our Birmingham Restaurant

Adults need around 2,000 kcal a day

SMALL PLATES



Beef Burnt Ends

Drizzled with our homemade chimichurri (431kcal)

Chimichurri Flatbread (ve)

Brushed with our homemade chimichurri (467kcal)

Mac + Cheese Bites (v)

Macaroni blended with oozing cheese, breaded and deep-fried for a golden finish (496kcal)

Asian Crispy Beef

Tossed in hoisin, cucumber, spring onions, chilli and coriander (596kcal)



Canadian King Scallops**

Cooked over charcoal with plenty of garlic butter, served in a scallop shell (253kcal)



Garlic King Prawns**

Cooked over charcoal with plenty of garlic butter, served with stonebaked flatbread (421kcal)

Salt + Pepper Squid~

With fresh chilli and parsley, served with garlic mayo (500kcal)

Halloumi Fries (v)

Hand-cut and coated in a light crispy crumb (429kcal)

Tomato Bruschetta (ve)

Freshly cut cherry tomatoes, red onion and basil, served on garlic-rubbed, stonebaked flatbread (201kcal)



Sticky Chicken Wings^

Charcoal-cooked wings tossed in BBQ sauce and fresh parsley (360kcal)

Butter Chicken Wings

Charcoal-cooked wings tossed in a traditional butter sauce and fresh coriander (589kcal)

Crispy Onion Bhaji (v)

Handmade, served with our cucumber, mint and yoghurt raita (178kcal)

CHEESE + WINE SHARING EXPERIENCE

CHEESEBOARD + 2 GLASSES OF WINE
OR UPGRADE TO THE BOTTLE

Choose from - Mesta Organic Garnacha Uclés or Mesta Organic Verdejo Uclés

DESSERTS

Mango Kulfi (v)

An indulgent creamy Indian-style ice cream, with mango coulis and topped with lime zest (418kcal)

Caramelised Banoffee Cheesecake (v)

Vanilla cheesecake topped with caramelised banana from our Kopa oven and drizzled with caramel sauce (600kcal)

Triple Chocolate Brownie (v)

Served with vanilla ice cream and chocolate toffee sauce (646kcal)

Eton Mess Sundae® (v)

Meringue layered with vanilla ice cream, mixed berries and whipped cream (394kcal)

Sticky Toffee Pudding (v)

Served with vanilla ice cream (720kcal)

Chocolate Churros Sundae (v)

Vanilla ice cream with warm triple chocolate brownie and chocolate toffee sauce. Topped with cream and warm cinnamon sugar churros (804kcal)

Belgian Chocolate Cookie Dough (v)

Freshly baked in our Kopa oven, with vanilla ice cream, speculoos crumb and drizzled with chocolate toffee sauce (784kcal)

Trio of Mini Desserts (v)

Warm triple chocolate brownie, lemon drizzle cake and warm cinnamon sugar churros. Served with vanilla ice cream (680kcal)

Tiramisu^

Our boozy tiramisu layered with coffee and brandy-soaked sponge, with a light mascarpone cream (452kcal)

Chocolate Torte® (ve)

Decadent chocolate mousse on a chocolate sponge base, topped with freeze-dried raspberries. Served with mixed berries (264kcal)

+ **Vanilla Ice Cream (v)** (67kcal)

+ **Vanilla Vegan Ice Cream (ve)** (79kcal)

Affogato (v)

Vanilla ice cream served with a freshly ground shot of espresso to pour over (106kcal)
Vegan option available (ve) (117kcal)

Mini Pud + Hot Drink (v)

Mini warm triple chocolate brownie with your choice of hot drink
(261kcal without hot drink)

+ **Upgrade your hot drink to a cocktail**

Choose from: Orange + Maple Whisky Sour 1.7 units,
Choc-a-Block 1.4 units and The Bakewell 1.7 units

Cheeseboard (v) Single / Sharer

A selection of five delicious British cheeses: Served with crackers, onion confit, crisp celery and apple. **Single** (885kcal) / **Sharer** (1,747kcal) serves 2

be **drinkaware.co.uk**

Full allergen information is available upon request. All prices include VAT. All spirit units based on single 25ml measure unless stated. Drinks menu descriptions may not list every individual ingredient and drink garnishes may vary. No optional additions to hot drinks have been included in the calories stated, except for where milk is added. The additional milk calories are based on semi-skimmed milk. **Food and drink Ingredients can occasionally be substituted or changed at short notice so please review the allergy information on the website at the time of your visit and ask your server when you arrive.** The calories provided are based on the average serving size for the whole dish or drink as detailed on the menu, unless otherwise stated. We ensure that the calorie information provided is as accurate as possible and correct at time of printing however, some product variation may occur. Ingredients are occasionally substituted or changed which may affect the calorie information. All prices include VAT.

@ Reg. Trademark used in agreement with the Trademark owner. "v" = suitable for vegetarians, "ve" = suitable for vegans. Our vegan dishes are made to a vegan recipe but we cannot guarantee that they are suitable for those with MILK or EGG allergies. "May contain bones or shell pieces." Contains tentacles and rings. "May contain small traces of alcohol." "May contain fruit stones. Fish, meat and poultry dishes may contain bones. Dishes do not list every ingredient, please ask for more information. Enjoy our complimentary beef-seasoned Popcorn (117kcal) while browsing through the menu.

🍷 Cooked in our Kopa oven, for a unique, smoky flavour.

Alcohol served to over 18s only. Proof of age may be required when asked. Products subject to availability. Double up available on any spirit and mixer, all day, every day. All alcohol % vol information is correct at the time of printing, however these can change throughout the year. Please ask a team member or see bottle label for up to date information. We remind all our guests to drink responsibly. For more information on responsible drinking visit www.drinkaware.co.uk

*2-4-1 cocktails are valid on two of the same cocktail 4pm-8pm every day. This offer is not valid on mocktails, softs, beers, wines, spirit mixers, shots and bombs. †25% off 75cl bottles of all Sparkling wines listed under sparkling wine header on the menu, every Thursday. Management reserves the right to withdraw/change offers (without notice), at any time.