



**DRINKS**  
— M E N U —



# COCKTAILS

## SIGNATURE



### **Chocolate Orange Negroni** 2.0 units **9.50**

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 **10.00**

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 **9.50**

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 **9.50**

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 **9.50**

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 **9.50**

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 **9.50**

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



### **Long Island Iced Tea** 2.5 units **10.00**

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 **10.00**

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 **9.50**

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 **9.50**

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 **10.00**

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 **10.00**

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 **10.00**

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



### **Negroni** 2.0 units **9.50**

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

# COCKTAILS

## MARTINI



### Espresso Martini 2.4 units 9.50

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



### Pornstar Martini 2.5 units 10.00

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



### Popstar Martini 1.8 units 10.00

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 9.50

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 9.50

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 10.00

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



### Aperol Spritz 1.4 units 9.50

Aperol with Prosecco, topped with soda and an orange wheel



### Limoncello Spritz 2.1 units 9.50

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



### Sbagliato 1.8 units 10.00

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



### Raspberry Poinsettia 1.5 units 9.50

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

## VIRGIN



### Passion Fruit Spritz 124kcal 5.50

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



### Virgin Mojito 46kcal 5.50

Refreshing Mojito without the alcohol, using STRYKK NOT Rum

## MOCKTAILS



### Apple & Raspberry Smash 83kcal 4.50

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



### Passion & Spice 94kcal 4.50

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



### Orange Fizz 116kcal 4.50

Orange juice and cranberry topped with Schweppes Slimline Lemonade



### Cherry Bakewell 138kcal 4.50

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

# SPIRITS

## + PAIR WITH A MIXER

ALL SPIRITS INCLUDE A MIXER

### GIN

**Tarquin's Rhubarb & Raspberry** 38.0% 1.0 units **6.75**

Pairs perfectly with Fever-Tree Ginger Ale

**Tarquin's British Blackberry** 38.0% 1.0 units **6.75**

Pairs perfectly with Fever-Tree Mediterranean Tonic

**Warner's Rhubarb** 40.0% 1.0 units **6.75**

**Warner's Raspberry** 40.0% 1.0 units **6.75**

**Gordon's Premium Pink** 37.5% 0.9 units **5.85**

**Bombay Sapphire London Dry** 40.0% 1.0 units **5.95**

Pairs perfectly with Fever-Tree Aromatic Tonic

**Bombay Citron Pressé** 37.5% 0.9 units **6.15**

**Tanqueray Flor de Sevilla** 41.3% 1.0 units **6.15**

**Hendrick's** 41.3% 1.0 units **6.55**

Pairs perfectly with Fever-Tree Refreshingly Light Tonic

**Warner's London Dry** 40.0% 1.0 units **6.55**

**Warner's Honeybee** 40.0% 1.0 units **6.75**

Pairs perfectly with Fever-Tree Mediterranean Tonic

### VODKA

**Absolut®** 40.0% 1.0 units **5.95**

**Absolut® Vanilia** 38.0% 1.0 units **5.95**

**Absolut® Raspberri** 40.0% 1.0 units **5.95**

**Ketel One** 40.0% 1.0 units **5.95**

Pairs perfectly with Fever-Tree Italian Blood Orange Soda

### WHISKY/WHISKEY

**Jameson Orange** 30.0% 0.8 units **5.75**

**Jameson Irish** 40.0% 1.0 units **5.75**

**Jack Daniel's No.7 Bourbon** 40.0% 1.0 units **5.95**

**Gentleman Jack** 40.0% 1.0 units **6.15**

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

Pairs perfectly with Coca-Cola Zero Sugar

**Woodford Reserve** 43.2% 1.1 units **6.05**

**Johnnie Walker Black Label** 40.0% 1.0 units **6.25**

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

**Johnnie Walker Green Label** 43.0% 1.1 units **6.65**

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 **6.15**

**The Glenlivet 12 YO** 40.0% 1.0 units **6.35**

**Talisker 10 YO** 45.8% 1.1 units **6.45**

**Shanky's Whip Whiskey Liqueur** 33.0% 0.8 units **5.75**

Try this in our Orange & Maple Whiskey Sour cocktail

# SPIRITS

## + PAIR WITH A MIXER

ALL SPIRITS INCLUDE A MIXER

### RUM

- Malibu Strawberry** 21.0% 0.5 units **5.65**
- Captain Morgan Spiced** 35.0% 0.9 units **5.65**
- Captain Morgan Dark** 40.0% 1.0 units **5.65**
- Captain Morgan White** 37.5% 0.9 units **5.65**
- Dead Man's Fingers Spiced** 37.5% 0.9 units **5.95**
- Dead Man's Fingers Pineapple** 37.5% 0.9 units **5.95**
- Mount Gay Eclipse** 40.0% 1.0 units **5.85**
- Mount Gay Black Barrel** 43.0% 1.1 units **6.25**  
Rich, complex, yet a smooth and rounded rum, pairs perfectly with Fever-Tree Ginger Ale
- Mount Gay XO** 43.0% 1.1 units **6.75**
- Dos Maderas 5+5** 40.0% 1.1 units **6.55**  
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 **4.45**
- Sierra Tequila Reposado** 38.0% 1.0 units **4.45**
- Sierra Antiguo Añejo** 40.0% 1.0 units **4.65**
- Antica Classic Sambuca** 38.0% 1.0 units **4.25**
- Antica Black Sambuca** 38.0% 1.0 units **4.35**
- Antica Raspberry Sambuca** 38.0% 1.0 units **4.35**
- Tequila Rose** 15.0% 0.4 units **4.45**

### BOMBS

- Jägerbomb** 35.0% 0.9 units **5.50**
- Skittle Bomb** 40.0% 1.0 units **5.50**
- Berry Bomb** 38.0% 1.0 units **5.50**

+ More spirits available at the bar

Adults need around 2,000 kcal a day

# WINES

## BY THE GLASS OR BOTTLE

### SPARKLING

	Bottle	125ml
<b>Champagne Bernard Remy, Carte Blanche Brut</b> France 12.0% Lime and lemon, with honey and brioche	<b>45.00</b>	
<b>Champagne Bernard Remy, Brut Rosé NV</b> France 12.0% Refreshing strawberry with a zesty finish	<b>45.00</b>	
<b>Prosecco Brut Superiore, Prapian Organic Estate</b> Italy 11.5% Crisp apple and pear, and a lively fruit finish	<b>35.00</b>	
<b>Cava Bodegas Pinord + &amp; + Seleccion Brut</b> Spain 11.5% Crisp and elegant, citrus flavours of lemon	<b>32.00</b>	
<b>Prosecco, Favola Extra Dry</b> Italy 11.0% Crisp, refreshing and irresistibly fruity	<b>30.00</b>	<b>6.90</b>
<b>Prosecco Rosé, Sacchetto Brut</b> Italy 11.5% Refreshing strawberry fruits	<b>30.00</b>	<b>6.90</b>



### REFRESHING ROSÉ

	Bottle	250ml	175ml
<b>Côtes de Provence, Château de l'Aumérade, Aumérade Style</b> France 12.5% Cranberry, red cherry and a touch of grenadine	<b>31.00</b>		
<b>Tempranillo Rosé Organic, Mesta, Uclés</b> Spain 12.0% Candied strawberry with lots of fresh fruit	<b>26.00</b>	<b>10.20</b>	<b>7.60</b>
<b>Pinot Grigio Blush, Novità</b> Italy 12.0% Off-dry, fruity cherries and strawberries	<b>23.00</b>	<b>9.00</b>	<b>6.70</b>
<b>Zinfandel Blush, Zin Heaven</b> USA 10.5% Vanilla and strawberry flavours with a creamy finish	<b>21.50</b>	<b>8.40</b>	<b>6.30</b>

#### 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

	Bottle	250ml	175ml
<b>Chablis, Domaine Jean Goulley</b> France 12.5% Classic with a mouth-watering, razor-sharp finish	<b>44.00</b>		
<b>Riesling, Jim Barry 'The Lodge Hill'</b> Australia 12.5% Pink grapefruit, lime and tropical guava	<b>36.00</b>		
<b>Gavi del Comune di Gavi, San Silvestro 'Fossili'</b> Italy 12.5% Fresh green apple and lemon, spicy, yet mouth-watering finish	<b>32.50</b>		
<b>Albariño, Coral do Mar, Pazo do Mar</b> Spain 13.0% Orange peel, peach and white flowers	<b>31.00</b>		
<b>Sauvignon Blanc, Saint Clair</b> New Zealand 13.0% Gooseberry, passion fruit and grapefruit	<b>29.00</b>	<b>11.40</b>	<b>8.50</b>
<b>Viognier, Viña Edmara</b> Chile 13.5% Apricots, pineapple and peaches	<b>27.50</b>	<b>10.80</b>	<b>8.00</b>
<b>Verdejo Organic, Mesta, Uclés</b> Spain 12.0% Herbal aromas with pineapple, lime and white pepper	<b>26.50</b>	<b>10.40</b>	<b>7.70</b>
<b>Grillo Organic, Colomba Bianca 'Vitese'</b> Italy 13.0% Ripe gooseberry and pear over a creamy texture	<b>25.00</b>	<b>9.80</b>	<b>7.30</b>
<b>Chardonnay Unoaked, 'Foundstone', Berton Vineyard</b> Australia 13.5% Candied lemon, pineapple and peach	<b>23.50</b>	<b>9.20</b>	<b>6.90</b>
<b>Pinot Grigio, Novità</b> Italy 12.0% Vibrant pear and citrus flavours	<b>23.00</b>	<b>9.00</b>	<b>6.70</b>
<b>Sauvignon Blanc, Tierra Antica</b> Chile 12.5% Juicy passion fruit and grapefruit with hints of nettles and citrus	<b>22.00</b>	<b>8.60</b>	<b>6.40</b>
<b>Chenin Blanc, Wild Garden</b> South Africa 12.0% Mango and pineapple, very fruity notes	<b>21.00</b>	<b>8.20</b>	<b>6.10</b>

# WINES

## BY THE GLASS OR BOTTLE

### SUMPTUOUS REDS

	Bottle	250ml	175ml
<b>Barolo, San Silvestro 'Patres'</b> Italy 14.0% Savoury with red fruit and earthy notes. Traditional through to a super-dry finish	<b>49.00</b>		
<b>Cabernet Sauvignon,</b> <b>Jim Barry 'Cover Drive'</b> Australia 14.0% Silky, juicy blackcurrant giving a moreish finish	<b>38.00</b>		
<b>Bordeaux, Château Julien</b> France 14.5% Chunky plummy fruit, dark chocolate and pepper	<b>36.00</b>		
<b>Chianti, Bonacchi Gentilesco</b> Italy 12.5% Light with ripe red cherry fruit, easy drinking and fruity	<b>32.00</b>		
<b>Zinfandel, Maggio 'Old Vines', Lodi</b> USA 13.5% Full-bodied, velvety dark fruit, vanilla and spice	<b>30.00</b>	<b>11.70</b>	<b>8.70</b>
<b>Rioja Reserva, Bodegas Ondarre</b> Spain 13.5% Leather, vanilla and spice, elegant and textured	<b>28.50</b>	<b>11.20</b>	<b>8.30</b>
<b>Garnacha Organic, Mesta, Uclés</b> Spain 13.0% Juicy, vibrant red fruit flavours	<b>27.50</b>	<b>10.80</b>	<b>8.00</b>
<b>Camenère, Undurraga</b> Chile 13.0% Coffee aromas with a juicy cherry fresh finish	<b>27.00</b>	<b>10.60</b>	<b>7.90</b>
<b>Pinot Noir, Viña Edmara</b> Chile 13.5% Cherry and strawberry, fresh and light	<b>25.50</b>	<b>10.00</b>	<b>7.40</b>
<b>Shiraz, 'Foundstone',</b> <b>Berton Vineyard</b> Australia 14.5% Juicy blackberry jam, eucalyptus and vanilla	<b>23.50</b>	<b>9.20</b>	<b>6.90</b>
<b>Malbec, El Camino</b> Argentina 13.0% Light spicy, black plum and vanilla	<b>23.00</b>	<b>9.00</b>	<b>6.70</b>
<b>Merlot, Tierra Antica</b> Chile 12.5% Cherries and plums, with a touch of chocolate	<b>21.50</b>	<b>8.40</b>	<b>6.30</b>



# 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

## DRAUGHT CHASERS ADD A CHASER TO YOUR PINT

**Jameson Irish** 40.0% 1.0 units **4.25**

**Jack Daniel's No.7 Bourbon** 40.0% 1.0 units **4.45**

**Glenfiddich 12 YO** 40.0% 1.0 units **4.65**

## BEER BOTTLES

**Heineken** 330ml 5.0% 1.7 units **4.80**

**Peroni** 330ml 5.1% 1.7 units **4.90**

**Peroni Gluten Free** 330ml 5.1% 1.7 units **4.90**

**Peroni Capri** 330ml 4.2% 1.4 units **5.10**

**Corona** 330ml 4.5% 1.5 units **5.00**

**Brewdog Punk IPA** 330ml 5.6% 1.8 units **5.10**

**Brewdog Planet Pale Ale** 330ml 4.3% 1.4 units **5.10**

**Brewdog Lost Lager** 330ml 4.5% 1.5 units **5.10**

## CIDER BOTTLES

**Rekorderlig Strawberry & Lime** 500ml 4.0% 2.0 units **5.60**

**Rekorderlig Wild Berries** 500ml 4.0% 2.0 units **5.60**

**Rekorderlig Blood Orange** 500ml 4.0% 2.0 units **5.60**

**Old Mout Pineapple & Raspberry** 500ml 4.0% 2.0 units **5.80**

**Old Mout Berries & Cherries** 500ml 4.0% 2.0 units **5.80**

## LOW ALCOHOL

**Asahi Super Dry 0%** 330ml 0% 50kcal **4.50**

**Birra Moretti 0%** 330ml 0.05% 66kcal **4.30**

**Peroni 0%** 330ml 0% 76kcal **4.30**

**Corona Cero** 330ml 0% 56kcal **4.40**

**Brewdog Punk AF** 330ml 0.5% 0.2 units 50kcal **4.40**

**Rekorderlig Strawberry & Lime Zero Alcohol** 500ml 0% 196kcal **4.50**

**Guinness 0.0** 538ml 0% 0 units 91kcal **4.80**

Adults need around 2,000 kcal a day

# SOFT DRINKS

**Fentimans Mandarin & Seville Orange Jigger** 275ml 107kcal **3.70**

**Fentimans Victorian Lemonade** 275ml 107kcal **3.70**

**Fentimans Rose Lemonade** 275ml 49kcal **3.70**

**Fentimans Ginger Beer** 275ml 107kcal **3.70**

**Coca-Cola Icon** 330ml 139kcal **3.35**

**Diet Coke Icon** 330ml 1kcal **3.25**

**Coca-Cola Zero Icon** 330ml 1kcal **3.25**

**J20 Orange & Passion Fruit** 275ml 52kcal **3.30**

**J20 Apple & Mango** 275ml 50kcal **3.30**

**Appletiser** 275ml 129kcal **3.35**

**Barr American Cream Soda** 330ml 32kcal **3.15**

+ CHECK OUT OUR MOCKTAILS IN THE COCKTAILS SECTION

# HOT DRINKS

**Latte** 97kcal **2.95**

**Cappuccino** 93kcal **2.95**

**Flat White** 57kcal **2.95**

**Americano** **2.75**

Black 6kcal or 50kcal with 95ml milk

**Espresso** 4kcal **2.25**

**Double Espresso** 6kcal **2.55**

**Hot Chocolate** 224kcal **3.05**

+ Add cream to your hot chocolate for 20p 235kcal

**Tea** **2.25**

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



# AFTER DINNER DRINKS

**Toffee Nut Latte** 197kcal **3.45**

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

**Black Forest Hot Chocolate** 318kcal **3.75**

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

**Irish Coffee** 1.0 units **5.45**

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

**Baileys Latte** 1.0 units **5.45**

**Calypso Coffee** 0.5 units **5.45**

**Orange & Maple Whiskey Sour** 1.7 units **10.00**

**The Bakewell** 1.7 units **9.50**

Created for our Hammersmith London Restaurant

**Choc-A-Block** 1.4 units **9.50**

Created for our Birmingham Restaurant

# SMALL PLATES

4 FOR 21 OR 3 FOR 16

◆ **Beef Burnt Ends 6.5**  
Drizzled with our homemade chimichurri (431kcal)

**Chimichurri Flatbread (ve) 6**  
Brushed with our homemade chimichurri (467kcal)

**Mac + Cheese Bites (v) 6**  
Macaroni blended with oozing cheese, breaded and deep-fried for a golden finish (413kcal)

**Asian Crispy Beef 6.5**  
Tossed in hoisin, cucumber, spring onions, chilli and coriander (596kcal)

◆ **Canadian King Scallops\*\* 7.5**  
Cooked over charcoal with plenty of garlic butter, served in a scallop shell (253kcal)

◆ **Garlic King Prawns\*\* 7.5**  
Cooked over charcoal with plenty of garlic butter, served with stonebaked flatbread (421kcal)

**Salt + Pepper Squid<sup>~</sup> 7.5**  
With fresh chilli and parsley, served with garlic mayo (500kcal)

**Halloumi Fries (v) 6**  
Hand-cut and coated in a light crispy crumb (429kcal)

**Tomato Bruschetta (ve) 5.5**  
Freshly cut cherry tomatoes, red onion and basil, served on garlic-rubbed, stonebaked flatbread (201kcal)

◆ **Sticky Chicken Wings<sup>^</sup> 7**  
Charcoal-cooked wings tossed in BBQ sauce and fresh parsley (360kcal)

**Butter Chicken Wings 7**  
Charcoal-cooked wings tossed in a traditional butter sauce and fresh coriander (589kcal)

**Crispy Onion Bhaji (v) 6**  
Handmade, served with our cucumber, mint and yoghurt raita (178kcal)

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. **Full allergen information available on request.** 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. <sup>~</sup> May contain bones or shell pieces.

<sup>^</sup> Contains tentacles and rings. <sup>~</sup> May contain small traces of alcohol. <sup>~</sup> 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. ◆ 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](http://www.drinkaware.co.uk)

Fizz Special is Valid on Prosecco (Favola Extra Dry) and Prosecco Rosé (Sacchetta Brut) only, every Tuesday - Thursday, all day. Products may be substituted in the case of availability issues. Management reserves the right to withdraw/change offers (without notice), at any time.

Management reserves the right to withdraw/change offers (without notice), at any time.

**Adults need around 2,000 kcal a day**

# DESSERTS

## **Mango Kulfi (v) 6.5**

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

## **🍷 Caramelised Banoffee Cheesecake (v) 7.5**

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

## **Triple Chocolate Brownie (v) 6.5**

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

## **Eton Mess Sundae® (v) 6.5**

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

## **Sticky Toffee Pudding (v) 6.5**

Served with vanilla ice cream (720kcal)

## **Chocolate Churros Sundae (v) 7**

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) 7.5**

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

## **Trio of Mini Desserts (v) 7**

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

## **Tiramisu^ 6.5**

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

## **Chocolate Torte® (ve) 6.5**

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

+ **Vanilla Ice Cream (v) 1.00** (67kcal)

+ **Vanilla Vegan Ice Cream (ve) 1.00** (79kcal)

## **Affogato (v) 4.5**

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) 6**

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

+ **Upgrade your hot drink to a cocktail for 4.00**

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

## **Cheeseboard (v) Single 8 / Sharer 15**

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

## **CHEESE + WINE SHARING EXPERIENCE**

**CHEESEBOARD + 2 GLASSES OF WINE FOR 25  
OR UPGRADE TO THE BOTTLE FOR 35**

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