

~~B A R~~
~~M E N U~~



C O C K T A I L S

C L A S S I C S

B E L L I N I

8.50

This classic cocktail was created by Giuseppe Cipriani at Harry's Bar, Venice, in 1945. A blend of our hand chosen house prosecco and a fruit puree of your choice: Peach, Raspberry or Strawberry.



C O S M O P O L I T A N

8.50

A classic cocktail recipe for those who like a touch of citrus sweetness. A blend of Ketel One Citroen vodka, orange liqueur, cranberry juice and lime, served in a chilled coupe.



T H E H U G O

8.50

A contemporary classic, fresh from the North of Italy. Infusing Elderflower liqueur, fresh mint and our crisp hand chosen house Prosecco. Topped with a splash of soda water and garnished with a mint sprig.



M A R T I N I S

E S P R E S S O

8.50

Created in 1983 by Dick Bradsell at the Soho Brasserie, London for Naomi Campbell. A shot of espresso, shaken with Ketel One vodka, Kahlúa and sugar syrup.

Why not choose between our signature twists: Mint, Pooh Bear Pick'me'Up, or Gingerbread.



F R E N C H

8.00

Rumoured to be invented by restaurateur Keith McNally in the late 1980's. A combination of Ketel One vodka and Chambord shaken over ice with pineapple juice, and fresh blackberries and raspberries.



P O R N S T A R

8.50

A passionate infusion of Absolut Vanilla, passion fruit juice, and passion fruit puree. Shaken over ice and served with a shot of our house prosecco.

~~C O C K T A I L S~~

S I G N A T U R E S

ROUGE KETTLE

8.50

A rambunctious raspberry cocktail, mixing the Haig club single grain whisky with Chambord, fresh raspberries, lemon juice, cranberry juice, and a dash of Angostura bitters. Served in a copper martini glass.

THE BLACK MULE

8.00

A dark and fruity twist on the classic Moscow Mule. A mix of fresh blackberries, lime juice and fresh mint, muddled together with Ketel One vodka and sugar syrup, and topped with Old Jamaica Ginger Beer.

THE VANILLA VELVET

8.00

A voluptuous vanilla cocktail made with Ketel One vodka, vanilla and framboise syrup, apple juice, fresh lime juice and finished with a touch of honey.

V O D K A

THE COSMO ROYALE

9.50

A bubbly twist on a classy classic, created by celebrity mixologist Wayne Collins in 2003. Ketel One Citroen vodka, Cointreau, lime juice and cranberry juice shaken well over ice and topped up with our hand chosen house prosecco.

LOZZABERRY

8.50

A refreshing long drink served with fresh strawberries, muddled with Ketel One vodka, Amaretto, fraise syrup and cranberry juice.

THE LEMON MERINGUE

8.50

A zesty dessert in a glass. Absolut Vanilla, Limoncello, fresh lemon juice, milk, cream and vanilla syrup. Shaken extremely well and strained into a martini coupe.

C O C K T A I L S

W H I S K E Y / B O U R B O N

T H E B O S S

8.50

A light whiskey cocktail composed of Bulleit Bourbon and Manzanita liqueur, shaken with fresh mint and cranberry juice. Topped with Ginger Ale, and garnished with a mint sprig.

S H A K E ' N ' T E N N E S S E E

9.00

A totally creamy indulgence, courtesy of an infusion of Jack Daniels Honey, Ketel One vodka, fresh milk & cream, chocolate sauce, chocolate liqueur and honey. Garnished with a Flake.

B A K E W E L L S P I C E

8.00

A heart-warming and sweet blend of Amaretto and Jack Daniels Fire, muddled with cherries, lemon juice, sugar syrup and fresh egg white. Served in a rocks glass with lemon and cherry garnish.

R U M

D A I Q U I R I

8.00

The simple fruit cocktail named after the town in Cuba. Your choice of fresh fruit behind the bar, Ron Zacapa 23 Rum and fresh lime juice, straight up or frozen.

C O C O N U T Z O M B I E

9.50

A beautiful coconut twist on a contemporary classic. Koko Kanu coconut rum mixed with Bacardi 8-year-old rum, pineapple juice, orange juice, milk & cream, lime juice and a dash of bitters.

R A M V U H A A N

8.50

Created by one of our bartenders to commemorate his uncle Ram who died in the early 1900's. Havana 7 stirred with peach schnapps and apple juice. Not for the faint hearted.

~~C O C K T A I L S~~

G I N

AVIATION

8.00

Designed in 1916 by Hugo R. Ensslin in New York. A concoction of Tanqueray 10 gin, shaken over ice with Maraschino liqueur, Crème de Violette and fresh lemon juice. Garnished with a maraschino cherry.

SINGAPORE SLING

9.00

A famously fruity and subtly sweet, long cocktail. Tanqueray London Dry, Cointreau, cherry Brandy liqueur, DOM Benedictine, fresh lime juice, pineapple juice and a splash of Grenadine. Garnished with a fresh orange slice and a maraschino cherry.

BLACKBERRY HENDRIX

8.50

A refreshing and light way to drink Hendricks Gin. Muddled with fresh cucumber, blackberries, Chambord, sugar syrup and apple juice. Served beautifully with a fresh fruit garnish.

THE WHITLEY PEILL

8.50

A completely original cocktail to compliment the botanicals in Whitley Neill gin. A double shot of Whitley Neill muddled with fresh orange and lime, shaken with fresh orange juice and sugar syrup.

M O J I T O S

THE CLASSIC MOJITO

7.50

Ron Zacapa 23 Rum, muddled fresh mint, fresh lime, sugar syrup and soda. Make the most of your Mojito experience for an extra £1 by choosing your flavour from the list below:
Blackberry, Caramel and Pineapple, Passion Fruit, Raspberry, or Strawberry.

C O C K T A I L S

S O U R S & S H A R I N G

S O U R S

8.00

A choice of Whiskey, Amaretto, or Cognac, shaken well with sugar syrup, fresh lemon juice and a fresh egg white. Served in a small rocks glass with a lemon slice.

T E N N E S S E E I C E D T E A F O R T W O

22.00

Served in our signature smoking copper kettles. This delightfully refreshing taste of the American South is a mixture of Jack Daniel's Honey, Ketel One vodka, fresh lemon, peach sugar syrup and good old traditional English Tea.

M O C K T A I L S

V I R G I N M O J I T O

5.50

Choose from a selection of fresh fruit behind the bar to be muddled with fresh lime, mint and sugar syrup topped up with soda water, for all the Cuban flavour of the real thing just without the hangover!

R E D B U L L T W I S T

6.00

Your choice of Red Bull or Red Bull Sugarfree, served over muddled fresh lime and black berries with a splash of sugar syrup.

F R U I T P U N C H

6.00

One for the sweet tooth – A blend of apple, pineapple, cranberry, orange, passionfruit, and lime juice, topped with soda water.

M A D E T O M E A S U R E

Can't find what you're looking for? Please ask one of our experienced bar team about creating your favourite cocktail.

~~W I N E S A N D~~ ~~C H A M P A G N E S~~

W H I T E W I N E S

<u>C H A R D O N N A Y , T E R R E</u>	175ml <u>4.50</u>
<u>D E S F O N T A I N E S</u>	250ml <u>6.25</u>

BÉZIERS, VIN D'OC, FRANCE, 2015 - 12%

A pale yellow colour with flashes of green. Floral nose carries aromas of laurel acacia which reveals notes of tropical and citrus fruit. On the palate, very aromatic with a good touch of crisp freshness leading to a suave finish.

<u>C H E N I N B L A N C , P R E M I U M ,</u>	175ml <u>4.50</u>
<u>L O N G T A I L</u>	250ml <u>6.25</u>

WELLINGTON, SOUTH AFRICA, 2015 - 13%

A young Chenin with a bright glittering colour. Displays aromas of dry apricots. Vivacious with a good fruit finish.

<u>S A U V I G N O N B L A N C ,</u>	175ml <u>5.50</u>
<u>D O M A I N E L A L A N D E</u>	250ml <u>7.50</u>

VIN D'OC, VIEILLES VIGNES, FRANCE, 2015 - 12%

Silvery gold with green tints, aromas of green fruit, taste of condensed limes and gooseberries with a creamy finish.

<u>P I N O T G R I G I O , L A B O R A</u>	175ml <u>5.00</u>
<u>V E N E Z I A G I U L I A , V E R O N A , I T A L Y ,</u>	250ml <u>7.00</u>
2015 (VEGAN) - 12%	

Light silvery colour with a bouquet of green apples. Voluptuous medium body, crisp and refreshing.

~~W I N E S A N D~~ ~~C H A M P A G N E S~~

R E D W I N E S

C A B E R N E T S A U V I G N O N , 175ml 4.50
T E R R E D E S F O N T A I N E S , 250ml 6.25

VIN D'OC, BÉZIERS, FRANCE, 2015 - 11.5%

Bright vermillion red colour, nose of red berries, aromatic palate consisting of blackcurrant, long lively red fruit and vanilla. Fine silky ending.

P I N O T N O I R , P A P A R U D A , 175ml 5.65
E S T A T E S E L E C T I O N , 250ml 7.50

TRANSYLVANIA, ROMANIA, 2013 - 12.5%

Bright purple with aromas of strawberries and raspberries and hints of spice. Medium bodied with ripe red fruits and a lingering aftertaste.

R I O J A T I N T O , M O N T E O C I J O , 175ml 6.00
B I U R K O G O R R I , A L A V E S A , 250ml 8.25
R I O J A , S P A I N , 2 0 1 5 - 1 3 %

Brilliant red colour, aromas of sweet cherries and blackberries with a hint of vanilla.

M E R L O T , D O M A I N E L A L A N D E , 175ml 5.50
V I N D ' O C , V I E I L L E S V I G N E S , 250ml 7.50
F R A N C E , 2 0 1 5 - 1 2 . 5 %

Deep crimson red, Nose of damson conserve, touch of cassis, mineral with soft and silky sensation on the palate.

~~W I N E S A N D~~ ~~C H A M P A G N E S~~

R O S É W I N E S

ZINFANDEL ROSÉ,
PELICAN PLOT

175ml 6.00

250ml 8.25

CALIFORNIA, USA, 2015 - 11%

Light raspberry colour. Aromas of fresh sweet peaches. Soft with intense red fruits and a delicious floral finish on the palate.

PINOT GRIGIO BLUSH,
LA BORA

175ml 5.00

250ml 7.00

FRIULI-VENEZIA GIULIA, ITALY,
2015 (VEGAN) - 12%

Light pink colour with intense fruit, reminiscent of strawberries. Medium body, floral with a pleasant finish.

S P A R K L I N G

LAURENT PERRIER
BRUT NV - 12%

Glass 9.00

LAURENT PERRIER
ROSÉ - 12%

Glass 19.00

B O T T L E D W I N E S

Please ask one of our experienced bar team
about the wide selection of wines that are
available by the bottle.

~~B A S I C S~~

D R A U G H T B E E R

<u>P E R O N I</u> - 5.1%	Half <u>2.50</u>	Pint <u>4.80</u>
<u>C O O R S L I G H T</u> - 4%	Half <u>2.30</u>	Pint <u>4.40</u>
<u>K E T T L E</u> <u>B L A C K L A G E R</u> - 5%	Half <u>4.70</u>	Pint <u>2.40</u>
<u>A M E R I C A N R E D</u> - 5.2%	Half <u>2.30</u>	Pint <u>4.40</u>

B O T T L E B E E R

<u>P E R O N I</u> - 5.1%	Bottle <u>4.00</u>
<u>M O D E L O</u> - 4.5%	Bottle <u>4.50</u>
<u>E S T R E L L A</u> - 4.6%	Bottle <u>3.80</u>

C I D E R

<u>P I M M S C I D E R</u> - 4% (ASSORTED FLAVOURS)	Bottle <u>4.90</u>
<u>R E K O R D E R L I G</u> - 4% (ASSORTED FLAVOURS)	Bottle <u>4.80</u>

S O F T D R I N K S

<u>C O K E / C O K E Z E R O /</u> <u>D I E T C O K E B O T T L E S</u>	<u>2.70</u>
<u>A P P L E T I S E R</u>	<u>2.70</u>
<u>R E D B U L L /</u> <u>R E D B U L L E D I T I O N S</u>	<u>2.20</u>
<u>S A N P E L L I G R I N O</u> <u>S T I L L / S P A R K L I N G</u>	<u>2.20</u>
<u>T I N G</u>	<u>2.20</u>
<u>G I N G E R B E E R</u>	<u>2.20</u>

~~B A S I C S~~

H O T D R I N K S

A M E R I C A N O Regular 2.00 Large 2.60

C A P P U C C I N O Regular 2.10 Large 2.70

E S P R E S S O Single 1.80 Double 2.40

E S P R E S S O
M A C C H I A T O Single 2.00 Double 2.60

L A T T E Regular 2.10 Large 2.50

T E A 2.00
(ASSORTED FLAVOURS AVAILABLE)

L I Q U E U R C O F F E E S 7.00

Choose from:

IRISH MONK'S
Jameson Benedictine

PARISIAN SEVILLE
Courvoisier Cointreau

ITALIAN CALYPSO
Amaretto Tia Maria / Kahlua

F L A V O U R E D S Y R U P

Cinnamon / Vanilla / Caramel / Hazelnut / Butterscotch / Mint

~~K E T T L E~~
~~B L A C K~~



3 0 1 E C C L E S A L L R O A D
S H E F F I E L D

