

W E L C O M E T O

~~K E T T L E~~

~~B L A C K~~

TO HELP GUIDE YOU TO YOUR DRINKING DESTINATION, WE'VE ADDED SOME NEW FEATURES.
YOU CAN NOW USE OUR KEY IDENTIFIERS TO SELECT THE COCKTAIL OF YOUR CHOICE.

KEY IDENTIFIERS

- 1. Glass icon shows what glass the cocktail is served in*
- 2. Three keywords to give you a brief profile of the cocktail*

WE ALSO HAVE A COCKTAIL MATRIX TO ALLOW YOU TO SEE WHERE ON THE SPECTRUM OF FLAVOUR & STRENGTH
EACH COCKTAIL LAYS. THE MATRIX IS DESIGNED TO HELP YOU PINPOINT YOUR PREFERRED COCKTAIL.
UTILIZING THE FOUR INGREDIENTS OF SWEET, SOUR, STRONG & WEAK ALCOHOL TASTE.

EACH COCKTAIL HAS A NUMBER ON THE MATRIX WHICH IS LISTED BELOW WITH THE NAME, FROM THE CONTENTS
YOU CAN GO DIRECT TO THE PAGE FOR THE COCKTAIL'S FULL DESCRIPTION.



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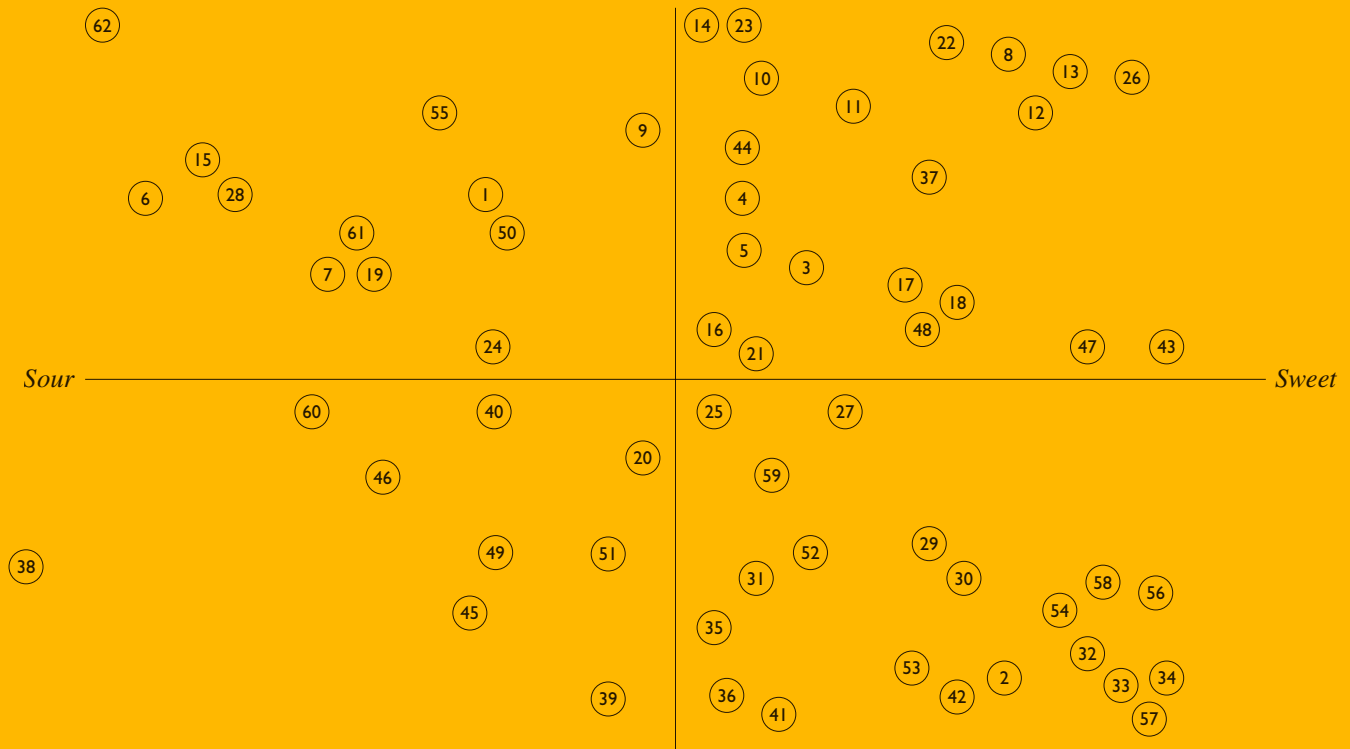
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Strong Alcohol Taste



Weak Alcohol Taste

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1. AVIATION 

£8.00

GIN / PARMA VIOLET / SOUR

Designed in 1916 by Hugo R. Ensslin in New York. A concoction of Tanqueray gin, shaken over ice with Maraschino liqueur, violette liqueur and fresh lemon juice. Garnished with a maraschino cherry and an edible flower.

2. BELLINI 

£8.50

PROSECCO / FRUIT / FIZZY

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, passion fruit or strawberry.

3. BLACK RUSSIAN 

£8.50

VODKA / COFFEE / SHORT

Meet the Black Russian – the older brother of the White Russian. A mixture of the deep, rich, colour of Kahlua and the unmistakable spirit of Ketel One vodka.

4. CAIPIRINHA 

£8.50

CACHACA / STRONG / CITRUS

A Brazilian national cocktail originally made with just sugar cane and Cachaça. Muddled sugar and lime as well as the Cachaça make this national drink a true classic.

5. COSMOPOLITAN 

£8.50

VODKA / CITRUS / CLASSY

A classic cocktail recipe for those who like a touch of sweetness. A blend of Ketel One Citroen vodka, Cointreau, cranberry juice and lime, served in a coup.

6. DAIQUIRI 

£8.00

RUM / ZESTY / STRONG

The classic rum cocktail consisting of Pampero Especial, fresh lime juice and sugar syrup. They say you can always judge a bartender by their daiquiri, so put ours to the test.

7. DARK 'N' STORMY 

£8.00

GINGER / SPICE / RUM

Fresh lime, angostura bitters and ginger beer topped with Goslings dark rum. A firm staff favourite.

8. GODFATHER 

£8.00

SHORT / ALMOND / SMOKEY

This 70s era drink named for the popular film the Godfather. Equal parts of Johnnie Walker Black Label Scotch and amaretto makes this an easy drink for Scotch lovers.

LONG ISLANDS

9. LONG ISLAND ICED TEA 

£9.00

FIZZ / MIXED / POTENT

The classic of the Long Island group. Tanqueray gin, Ketel One vodka, Cointreau, Havana 3 rum and Olmeca Blanco layered over Coke.

10. BEVERLY HILLS ICED TEA 

£10.00

FIZZ / MIXED / POTENT

This fashionable take on the Long Island Iced Tea, is topped with prosecco instead of Coke. The prosecco brings this drink to life.

11. LONG BEACH ICED TEA 

£9.00

FIZZ / MIXED / POTENT

The twist on a Long Island Iced Tea, substitutes cranberry juice for Coke.

12. SEVEN HILLS ICED TEA 

£9.00

SHEFFIELD / MIXED / POTENT

Sheffield's very own Iced tea, mixed with O'Hara's Spiced rum, Sheffield Dry gin, Olmeca tequila, Cointreau, lemon juice, gomme topped with cranberry juice.

13. TOKYO ICED TEA 

£9.00

FIZZ / MIXED / POTENT

This Long Island variation substitutes gin for Midori and lemonade for Coke. This drink gets its name from the ingredient Midori as it means melon in Japanese.

Bartenders Choice

14. MANHATTAN 

£9.00

STRONG / BOURBON / CHERRY

As legend has it this drink was created in honour of Lady Randolph Churchill in 1874 at the Manhattan Club, New York. Made with Bulleit Rye, this classic aperitif is a perfect example of the fine balance between the ratio of whiskey to vermouth to the essential bitters, producing optimum smoothness.

15. MARGARITA 

£8.00

TEQUILA / LIME / SALTY

There are many legends about who invented the Margarita and we will let you decide which is true. One thing remains the same in all the stories though, stick to the basic recipe. Made up of fresh lime juice, Don Julio Blanco and Cointreau, we have done just that.

SOURS

** Allergy advice. Please note all sours include egg white, please ask your bartender if you require your Sour without egg white.*

16. AMARETTO SOUR 

£8.00

NUTTY / SOUR / SWEET

A unique refreshing drink where the distinctive notes of amaretto meet with the scent of fresh lemon juice.

17. LYCHEE SOUR 

£8.00

FRUITY / SOUR / SWEET

Another take on the classic sour, this one substitutes Disaronno for Lychee liqueur which really bring out the flavour of the exotic fruit.

20. MOJITO 

£8.00

REFRESHING / MINTY / FRESH

Havana's refreshing answer to the mint julep, and one of Hemingway's favourite Cuban cocktails, this classic and traditional drink of muddled sugar and lime, mint and Pampero Especial rum topped with soda.

Make the most of your Mojito experience for an extra £1 by choosing your flavour from the list below: Blackberry, Passion Fruit, Raspberry, or Strawberry.

18. RHUBARB VODKA SOUR 

£8.00

VODKA / SOUR / SWEET

Created by our staff for an exclusive event with our friends at Rolex held at one of only 3 Mansion Houses in the country, this cocktail proved very popular and gave us no other choice but to make a regular appearance. Based on the sour recipe, this substitutes the new addition to the JJ Whitley range, JJ Whitley Rhubarb vodka in for the classic Amaretto or whiskey.

19. WHISKEY SOUR 

£8.00

WHISKEY / SOUR / BITTER

A classic cocktail dating back to mid-1800s, using fresh lemon juice, Bulleit Bourbon and shaken into the glass. The drink has been described as 'Simply a species of fortified lemonade in concentrated form.'

21. MOSCOW MULE 

£8.00

VODKA / CITRUS / FIERY

This drink propelled vodka into popularity in the 40s, inspired by the need to move the not yet popular Smirnoff vodka and a surplus amount of ginger beer, the classic drink was created with an extra squeeze of lime, by John Martin and Jack Morgan. Ours combines Stolichnaya vodka with Old Jamaica ginger beer.

22. NEGRONI

£9.00

BITTERSWEET / CRISP / STRONG

This turn of the century import from Italy was created by Florentine Count Camilo Negroni, who requested that gin be added to his Americano cocktail. The result is a complex triangulation of Tanqueray gin, Campari and Belsazar Red Vermouth in equal parts. Served over ice and stirred to slightly dilute the intensity.

23. OLD FASHIONED

£9.00

STRONG / ORANGE / SILKY

One of the greats for a reason. Made by stirring down brown sugar and aromatic bitters before adding your choice of Ron Zacapa 23yr rum, Woodford Reserve Bourbon or Haig Club. 'If it takes under two minutes to make, it's not an Old Fashioned'.

Bartenders Choice

24. PALOMA TING

£9.00

TEQUILA / GRAPEFRUIT / BITTERSWEET

The paloma is a tequila-based cocktail. This drink is prepared with Patron Silver tequila, lime juice, & a grapefruit juice & served on the rocks with a lime wedge.

25. PIÑA COLADO

£8.50

RUM / CREAMY / COCONUT

The earliest known story states that in the 19th century, Puerto Rican pirate Roberto Cofresi, to boost his crew's morale, gave them a beverage or cocktail that contained coconut, pineapple and white rum. This was what would be later known as the famous piña colada.

26. SINGAPORE SLING

£9.00

GIN / CHERRY / FRUITY

This International Classic was created at the Raffles Hotel in Singapore in 1915 by bartender Ngiam Tong Boon. The immense popularity of this cocktail means there are a lot of different variations out there, this recipe encompasses all the best aspects of a great Singapore sling.

Bartenders Choice

27. STRAWBERRY DAIQUIRI

£8.00

RUM / SWEET / STRAWBERRIES

A popular twist on a classic, consisting of Pampero Especial, fresh lime juice, sugar syrup, fresh strawberries & strawberry puree.

28. TOM COLLINS

£8.00

GIN / REFRESHING / SIMPLE

This drink was created in the mid-1800s by John Collins at Limmer's Hotel in London. The name came from the original recipe with the sweeter Old Tom Gin but changed to dry gin after the WWI vets brought it back to America. Long and easy drinking. Tanqueray gin, fresh lemon juice and sugar syrup topped with soda.

29. WHITE RUSSIAN

£8.00

CREAMY / VANILLA / COFFEE

From the traditional cocktail known as the Black Russian, which first appeared in 1949, comes a White Russian with the addition of cream. Neither drink is traditionally Russian but inherited the name due to the vodka association. Take the cream and Ketel One vodka and add in Kahlua then you have a White Russian.



BUILD YOUR MARTINI

Choose from Gin, Vodka or Both.



VERMOUTH CONTENT: Dry, dirty, perfect: 15ml | Wet: 25ml

30. APPLETINI 

£8.00

VODKA / REFRESHING / CLEAN

Originally called Adam's Apple Martini, a simple mix of vodka and apple schnapps, you can see why it became so popular from the day it was invented in L.A restaurant Lola's in 1996.

31. ESPRESSO MARTINI 

£8.50

COFFEE / SMOOTH / VODKA

Created by Dick Bradsell in the late 80s a woman (rumoured to be Kate Moss or Naomi Campbell) came into Fred's Club in London and asked for something that would 'Wake me up, and then Fuck me up.' A great after dinner drink to keep you up all night. A shot of espresso, shaken with Absolut Vanilla vodka and Kahlua.

32. MINT ESPRESSO MARTINI 

£9.00

MINT / COFFEE / SMOOTH

Patron Café XO, combined with Crème De Menthe, Kahlua and fresh espresso. Creates our signature twist on the classic.

33. FRENCH MARTINI 

£8.00

FLUFFY / LIGHT / RASPBERRIES

Invented in the 80s in Keith McNally's New York bar. A simple concoction of Ketel One vodka, Chambord and pineapple juice.

34. PORNSTAR MARTINI 

£8.50

PASSIONFRUIT / SWEET / PROSECCO

The ultimate hairdresser cocktail made in the last 20 years, this popular cocktail is hard to say no to. The sweet passionfruit cocktail with a shot of prosecco on the side said to be a cocktail that a pornstar would drink.

Bartenders Choice

35. A PASSIONATE AFFAIR 

£8.50

SMOOTH / VODKA / ORANGE

A luscious fusion of Grey Goose L'Orange vodka, cranberry juice, passion fruit, raspberries, sugar syrup and fresh lime juice. This is affair you've always desired.

36. BAKEWELL SPICE 

£8.00

CINNAMON / SMOOTH / SPICE

With Bakewell just around the corner, this mix of Amaretto and JD Fire shaken like a sour, tastes just like the Bakewell pudding.

37. BIKINI ATOLL 

£9.00

STRONG / INTENSE / RUM

Named in memory of the beautiful paradise. The Bikini Atoll isn't for the faint hearted. Powerful yet delicious, this cocktail will delight and destroy simultaneously. Goslings overproof rum, Havana 3 Rum and Orange Curacao, lengthened with lime juice and sugar syrup.

Bartenders Choice

38. BOTANICAL GARDENS 

£8.00

PROSECCO / FRUITY / SPARKLY

A fruity and sparkling drink. Absolut Vanilla vodka shaken with peach, raspberries, lime and elderflower, topped with prosecco.

39. BOTANICAL SPRITZ 

£8.00

LIGHT / ORANGE / VODKA

Want a light refreshing cocktail? Botanical Spritz is the one for you. Mixing Ketel One Botanical Peach & Orange Blossom vodka with orange curacao, prosecco & soda.

40. CHAMBORD COBBLER 

£8.00

WEAK / BISCUIT / CITRUS

Known as the handsome short, mixing Chambord, White Peach Puree & lemon juice poured over crushed ice. Et voila!

Bartenders Choice

41. @DELUCA15 

£8.50 **A Sheffield Steelers' Original**

RASPBERRY / SWEET / VODKA

The second-best thing to come out of Quebec following poutine, this Absolut'ly banging cocktail! Absolut Raspberri, fresh lemon juice, grenadine & topped with Ting.

Bartenders Choice

42. FRESH BERRY LEMONADE 

£8.00

SIMPLE / FRESH / FRUITY

The bright taste of Grey Goose Le Citron Flavoured vodka mingles with the fresh flavour of ripe raspberries and lemonade.

43. GREY GOOSE
CHOCOLATE L'ORANGE 

£8.50

DESSERT / CREAMY / VODKA

Practically a dessert in a glass, delicious & zesty. Combination of Grey Goose L'Orange, a choice of Mozart Chocolate Milk/White/Dark Liqueur & Half n' Half. We strongly recommend Dark Chocolate.

Bartenders Choice

44. THE JAMAICAN BULL 

£9.00

TROPICAL / SUMMER / RUM

Not for the faint hearted, Wray and Nephew overproof rum combined with lime, coconut and pineapple juice. topped with Red Bull Tropical.

Bartenders Choice

45. KETTLE GARDEN 

£8.00

REFRESHING / LIGHT / GIN

Bombay Sapphire gin, shaken with fresh cucumber, lime and mint, topped with apple juice.

46. LARGARITA 

£10.00

STRONG / LONG / BEER

Not strictly Australian, but whats more Oz than an ice-cold bottle of beer! A margarita made and served in a chilled pint glass, finished off with a whole bottle of Corona.

47. LIDDYBUG 

£8.50

FRUITY / GIN / RASPBERRY

An elegant combination of Whitley Neill Raspberry, St Germain Elderflower liqueur, rose syrup, lemon juice & Framboise syrup.

Bartenders Choice

48. LOZZABERRY 

£8.50

FRUITY / FIZZY / SWEET

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

49. PASSIONATE TING 

£8.00

TROPICAL / SPARKLING / WEAK

Based on Mexico's favourite cocktail the Paloma, Olmeca Blanco tequila mixed with passionfruit and fresh lime topped with the refreshing grapefruit flavours of Ting.

50. PINK MARTINI 

£8.50

SMOOTH / SWEET / FRUITY

Imagine having a starburst sweet packed full of pink gin! Using Beefeater Pink gin, cherry liqueur, lemon juice, vanilla syrup, egg white & strawberry puree.

Bartenders Choice

51. PINK WHITNEY 

£8.00

VODKA / LIGHT / REFRESHING

A drink made famous by former NHL players, Ryan Whitney and Paul Bissonette. The Pink Whitney is the spirit of hockey season. This one is our British interpretation, Ketel One vodka, Framboise syrup, fresh lemon juice & lemonade.

Bartenders Choice

52. QUEEN B 

£8.00

SWEET / HONEY / ZESTY

Sweet and zesty Warner Edwards Honeybee gin, shaken over ice accompanied by lemon juice, elderflower cordial and a lemonade top finished with an edible flower.

53. THE REFRESHER 

£8.50

BERRIES / SWEET / FIZZY

Tasting just like the childhood favourite sweet! Plymouth Sloe gin, apple and cranberry juice, fresh lemon juice and grenadine topped with lemonade.

54. RUMBULL 

£8.00

TROPICAL / RUM / CITRUS

This cocktail sure will kickstart your night! Pampero Especial rum combined with the flavours of lime, coconut and pineapple, topped with Red Bull Tropical.

55. SHAKY MAT'S GINGER BREW 

£9.00

BEER / GIN / GINGERBREAD

Shaky Mat's special recipe, Beefeater gin, gingerbread syrup, lemon juice & topped with Brooklyn American Ale.

Bartenders Choice

56. TROPICABULL 

£9.00

TROPICAL / FRUITY / RUM

Pampero Especial Blanco rum mixed with the fruity flavours of orange, pineapple, passion fruit and fresh lemon topped with Red Bull Tropical.

57. @VALLYTOWN 

£8.00 **A Sheffield Steeler's Original**

SWEET / GIN / RASPBERRY

A cocktail created by one of Montreal's finest, shaken together with Whitley Neill Rhubarb & Ginger Gin, Framboise liqueur, Framboise syrup, lemon juice, raspberries & topped with lemonade.

Bartenders Choice

58. VODKA TROPICABULL 

£8.00

TROPICAL / MANGO / VODKA

Not a rum fan? Not to worry! Take the Tropicabull and swap out the rum for Absolut Mango vodka.

59. WHITLEY GARDEN 

£8.00

GINGER / FRUITY / FIZZ

Who doesn't love Rhubarb Gin? Add in apple liqueur and raspberry syrup, topped with ginger ale and you have the Whitley Garden! Definitely a summer favourite that should be enjoyed year-round!

WARNING, PYROTECHNIC BARTENDERS AT WORK!!!

60. HURRICANE

£8.50

SWEET / RUM / PASSIONFRUIT

A sweet alcoholic drink made with rum, fruit juice and grenadine. This popular drink in New Orleans, a passionfruit coloured relative of the Daquiri, is created by Pat O'Brien.

61. MAI TAI

£8.50

ZESTY / ALMOND / CITRUSY

A true classic in the tropical drink genre, created by Trader Vic, Mai Tai means 'out of this world'. Havana 3 and Havana 7 rums, combined with orgeat syrup, fresh lime juice and orange curacao.

62. ZOMBIE

£10.50

STRONG / STRONGER / STRONGEST

Created by Don the Beachcomber in 1934, after the country has come out of Prohibition, the Zombie combines three types of rum, light, gold and dark. We have opted for a twist on the classic float of Gosling's 151, but you will have to order one to find out.



DON JULIO BLANCO

Don Julio uses only the highest-calibre, fully matured and ripened blue agave, hand-selected from the rich clay soils of the Los Altos region.

Master Distiller Enrique de Colsa oversees the entire handcrafted process to create a consistent and distinctive rich taste.

DON JULIO REPOSADO

Aged for eight months in American white-oak barrels, Don Julio Reposado Tequila is golden amber in colour, and offers a rich, smooth finish, the very essence of the perfect barrel-aged tequila. With a mellow, elegant flavour and inviting aroma,

Don Julio Reposado Tequila is best savoured as part of a refreshing tasting cocktail or chilled on the rocks.

DON JULIO AÑEJO

Barrel aged in smaller batches for eighteen months in American white-oak barrels, Don Julio Añejo

Tequila is a testament to the craft of making a superior tasting, aged tequila. Rich, distinctive and wonderfully complex, its flavour strikes the perfect balance between agave, wood and hints of vanilla. Best experienced neat in a snifter or simply on the rocks.

DON JULIO 1942

Celebrated in exclusive cocktail bars, restaurants and nightclubs, the iconic Don Julio 1942 Tequila is the choice of connoisseurs around the globe. Produced in small batches and aged for a minimum of two and a half years, Don Julio 1942 Tequila is handcrafted in tribute to the year that Don Julio González began his tequila-making journey.



CASAMIGOS REPOSADO

Casamigos is part owned by actor George Clooney. The process is slow, with the agave fermented for twice the average and roasted for 10 times as long. The reposado is aged for seven months in American oak barrels.

CASAMIGOS MEZCAL JOVEN

Artisanal Mezcal made in Oaxaca, Mexico. Earthy, fruity and full of rich, thick smoke flavour, this deceptively clean, easy-drinking spirit will appeal to fans of peated whisky, Tequila-lovers looking for an adventure or just those in search of big, bold flavours. Incredibly versatile, this Mezcal is beautifully drinkable neat, over ice or as a vibrant, smoky twist in your favourite cocktail.

CASAMIGOS BLANCO

The process is slow, with the agave roasted for 10 times the average and fermented for twice as long. The silver is rested for two months after distillation and is an excellent example of the category.

CASAMIGOS AÑEJO

Aged for 14 months in American oak barrels, Casamigos Añejo is made slowly, with the agave fermented for twice the average and roasted for 10 times as long.

PALOMA TING (COCKTAIL)

£9.00

The Paloma is a tequila based cocktail. This drink is prepared with Don Julio Blanco tequila, lime juice, sugar syrup & grapefruit juice, all shaken up and served on the rocks with a lime wedge.

O'HARA'S SPICED RUM

Kettle Black is a big believer in supporting local businesses, teaming up with O'Hara's Spiced Rum to bring you 4 unique cocktails which will delight your palate...

SEVEN HILLS ICED TEA

£9.00

Sheffield's very own Iced tea, mixed with O'Hara's Spiced Rum, Sheffield Dry Gin, Olmeca Tequila, Cointreau, lemon juice, Gomme topped with cranberry juice.

BREEZE OF O'HARA'S

£8.50

Sticking to the rums Caribbean roots this cocktail will whisk you away with every sip. A combination of O'Hara's Spiced Rum, cranberry juice, pineapple juice, vanilla syrup & lime juice.

O'HARA'S ESPRESSO MARTINI

£8.00

Fancy a change from the normal Espresso Martini? O'Hara's completely changes it up with its cinnamon and spiced notes creating a delicious Espresso Martini. All mixed together with O'Hara's Spiced Rum, Kahlua, vanilla syrup & double espresso.

THE GRAND SIDECAR

£8.50

A grand update on the classic cocktail Sidecar, shaken together with Grand Marnier, O'Hara's Spiced Rum, lime juice, vanilla syrup.

LOUIS XIII

ONE CENTURY
IN A BOTTLE

-40%-

Each decanter takes four generations of cellar masters over 100 years to craft.

LOUIS XIII is a blend of up to 1,200 eaux-de-vie, the youngest of which is at least 40 years old, and created exclusively with grapes from Grande Champagne, the most prestigious region of Cognac.

Rich in aromas of myrrh, plum, honey and jasmine with a complex warm, harmonious and spicy palate culminating in an extremely long finish of an hour or more.

LOUIS XIII is the King of Cognacs.

25ML £125.00 50ML £250.00

XO HENRI VIII, EXTRA

Aged 15 years. An enchanting, award winning mature Cognac, with a multi-dimensional ginger toffee finish.

25ML £15.00 | 50ML £25.00

COGNAC, XO, CHAMPS-ELYSEES

20 years old. 70% Grand Champagne & 30% Petit Champagne. Glimmering copper gold.

Full aromas of hazlenuts, palate of peach and touch of vanilla.

25ML £12.50 | 50ML £20.00

COGNAC, VSOP, DELPECH FOUGERAT

Amber-gold colour. Floral nose, Rich and nutty with candied fruits.

25ML £10.00 | 50ML £17.50

WHITE WINE

BARTON & GUESTIER
SAUVIGNON BLANC

France

175ml £5.50

250ml £7.50

Bottle £21.50

THE ACCOMPLICE
CHARDONNAY

Australia

175ml £5.20

250ml £7.40

Bottle £20.00

BOTTER PINOT GRIGIO

Italy

175ml £5.20

250ml £7.40

Bottle £20.00

MAYFLY SAUVIGNON BLANC

Marlborough, New Zealand

175ml £6.20

250ml £8.70

Bottle £24.00

ROSE WINE

WILLOWOOD
WHITE ZINFANDEL

California USA

175ml £4.70

250ml £6.70

Bottle £18.00

BOTTER PINOT GRIGIO ROSE

Italy

175ml £5.20

250ml £7.40

Bottle £20.00

RED WINE

VISTAMAR BRISA MERLOT

Chile

175ml £4.70

250ml £6.70

Bottle £18.00

THE ACCOMPLICE SHIRAZ

Australia

175ml £5.20

250ml £7.40

Bottle £20.00

MAN MEETS
MOUNTAIN MALBEC

Argentina

175ml £5.70

250ml £8.00

Bottle £22.00



CHAMPAGNE

PERRIER-JOUËT

PERRIER-JOUËT
GRAND BRUT CUVEE

Glass £15.50 | Bottle £65.00

A lively freshness reveals harmonious fruity and floral aromas: white flowers (blossom, lime, honeysuckle) punctuated with fresh fruit flavours (lemon, peach) and yellow fruits (apricot, mango) developing into notes of buttery brioche and hints of vanilla.

PERRIER-JOUËT BLASON ROSE

Glass £20.00 | Bottle £85.00

Pomegranate, red fruits, blood orange... intense fruity aromas dominate the nose, followed by subtle floral notes (honeysuckle). Finally hints of butter and brioche complete the harmony of the wine.

PERRIER-JOUËT
BLANC DE BLANC NV

Bottle £100.00

Its lively aromas of wild hedgerow flowers - elderberry, acacia and honeysuckle – tangle and twist together with citrus fruit nuts.

PERRIER-JOUËT
BELLE-EPOQUE

Bottle £180.00

A wonderfully persistent crystalline freshness follows the bold attack, revealing white-fruit flavours complemented by notes of almond milk.

PERRIER-JOUËT
BELLE-EPOQUE ROSE

Bottle £325.00

Rounded yet delicate aromas of red fruits (red currants, raspberries and pomegranate) combine with blood orange and grapefruit. This is followed by hints of nuts, brioche, honey and caramel.

PERRIER-JOUËT BELLE
EPOQUE BLANC DE BLANC

Bottle £400.00

Generous, yet also delicate aromas fill the nose: lilac blossom and young white fruits such as peach and grapefruit. Hints of orange confit, vanilla and cream bring a subtle richness to the bouquet.



CHAMPAGNE

GH MUMM CORDON ROUGE

Bottle £70.00

GH MUMM LE ROSE

Bottle £70.00

LAURENT PERRIER ROSE

175ml £19.00

Bottle £80.00

1.5 Litre £150.00

DOM PERIGNION VINTAGE

Bottle £180.00

DOM PERIGNION ROSE

Bottle £350.00

ACE OF SPADES

Bottle £400.00

ACE OF SPADES ROSE

Bottle £500.00

PROSECCO

VALDORA HOUSE PROSECCO

175ml £6.00

Bottle £18.00

BOTTER RABOSO
ROSE SPARKLING

175ml £7.50

Bottle £22.00



PROSECCO

FREIXENET PROSECCO

(FRESH-E-NET)

Bottle £25.00

FREIXENET SPARKLING ROSE

(FRESH-E-NET)

Bottle £25.00

D R A U G H T B E E R

PERONI 5.1%
Half £2.50
Pint £5.00

ASAHI 4.9%
Half £2.50
Pint £4.80

LONDON MEANTIME
ANYTIME IPA 4.7%
Half £2.80
Pint £5.50

SAN MIGUEL 5.0%
Half £2.30
Pint £4.40

MAHOU 5.1%
Half £2.30
Pint £4.60

D R A U G H T C I D E R

REKORDERLIG
STRAWBERRY & LIME 4.0%
£5.00

*Served over ice with fresh strawberries and
lime wedges.*

B O T T L E D B E E R

PERONI 5.1%
£4.50

CORONA 4.6%
£4.40

DESPERADOS 5.9%
£5.00

BUD LIGHT 3.5%
£4.00

SAN MIGUEL (Gluten Free) 5.4%
£4.40

GUINNESS 4.2%
£4.50

STAROPRAMEN 5.0%
£4.40

PACIFICO 4.5%
£4.60

SAN MIQUEL (Alcohol Free) 0.0%
£3.00

B O T T L E D C I D E R

KOPPARBERG 4.0%
£5.00
Mixed Fruit or Raspberry

MAGNERS CIDER 4.5%
£4.20

KOPPARBERG (Alcohol Free) 0.0%
£4.00

SHOOTERS

3 FOR £10 (CAN MIX AND MATCH)

SLIPPERY NIPPLE

£4.00

Sambuca & Baileys

IRISH FLAG

£4.00

Crème De Menthe, Baileys & Grand Marnier

AFTER EIGHT

£4.00

Crème de menthe, Kahlua, Baileys

KOOL AID

£4.00

Ketel One Vodka, Midori, Amaretto & Cranberry Juice

B52

£4.00

Kahlua, Baileys, Grand Marnier

MELON BALL

£4.00

Midori, Ketel One Vodka & Pineapple Juice

BURT REYNOLDS

£4.00

Butterscotch Schnapps & O'Hara's Spiced Rum

SCREAMING ORGASM

£4.00

Ketel One Vodka, Amaretto, Kahlua & Baileys

KAMIKAZE

£4.00

Ketel One Vodka, Cointreau & Lime Juice

PB&J

£4.00

Chambord & Frangelico

BABY GUINNESS

£4.00

Kahlua & Baileys

MULLER CORNER

£4.00

Strawberry Liqueur & Mozart White Chocolate Liqueur

MINI BEER

£4.00

Licor 43 & Double Cream

FOURTH OF JULY

£4.00

Grenadine, Ketel One Vodka & Blue Curacao

BRAIN HAEMORRHAGE

£4.00

Peach Schnapps, Baileys & Grenadine

GIN & RUM

RECOMMENDED SERVES

TANQUERAY GIN

Served as part of the Singapore Sling cocktail.

TANQUERAY NO. 10 GIN

*Served with Fever Tree Premium Indian tonic water
and garnished with grapefruit & raspberries.*

TANQUERAY SEVILLA ORANGE GIN

*Served with Fentimans Valencian orange tonic
and garnished with orange wedge.*

TANQUERAY RANGPUR GIN

*Served with Fever Tree Premium Indian tonic water
and garnished with lime & raspberries.*

WHITLEY NEILL HANDCRAFTED DRY GIN

*Served with Fentimans Valencian orange tonic
and garnished with orange wedge and lime wedge.*

WHITLEY NEILL RASPBERRY GIN

*Served with Fentimans Rose lemonade
and garnished with raspberries.*

WHITLEY NEILL RHUBARB & GINGER GIN

Served as part of the Whitley Garden cocktail.

WHITLEY NEILL PARMA VIOLET GIN

*Served with Fentimans Rose lemonade
and garnished with blackberries & lemon slice.*

WHITLEY NEILL BLOOD ORANGE GIN

*Served with Fentimans Valencian orange tonic
and garnished with orange wedge.*

TRUE NORTH BREW
SHEFFIELD GIN

Served with Fever Tree Premium Sicilian lemon tonic water and garnished with orange wedge.

TRUE NORTH BREW
SHEFFIELD RASPBERRY
& POMEGRANTE GIN

Served with Fever Tree Premium Indian tonic water and garnished with lemon slice.

TRUE NORTH BREW
SHEFFIELD MOORLAND
BERRIES GIN

Served with Fentimans Rose lemonade and garnished with lemon slice.

TRUE NORTH BREW
SHEFFIELD MARMALADE GIN

Served with Fentimans Valencian orange tonic and garnished with orange wedge.

PLYMOUTH ENGLISH GIN

Served with Fever Tree Premium Indian tonic water and garnished with grapefruit slice & lemon slice.

PLYMOUTH SLOE GIN

Served as part of the Refresher cocktail.

PLYMOUTH NAVY
STRENGTH GIN

Served with Fever Tree Premium Indian tonic water and garnished with juniper berries.

J.J. WHITLEY NETTLE GIN

Served with Fever Tree Premium Indian tonic water and garnished with mint leaves.

J.J. WHITLEY
ELDERFLOWER GIN

Served with Fever Tree Premium elderflower tonic water and garnished with lemon slice.

BEEFEATER PINK GIN

*Served with lemonade
and garnished with raspberries & strawberries.*

BEEFEATER BLOOD ORANGE GIN

*Served with Fentimans Valencian orange tonic
and garnished with orange wedge.*

WARNER EDWARDS RHUBARB GIN

*Served with Fever Tree Premium spiced
orange ginger ale and garnished with orange wedge.*

WARNER EDWARDS HONEYBEE GIN

Served as part of the Queen B cocktail.

BROCKMANS INTENSELY SMOOTH GIN

*Served with Fever Tree elderflower tonic
and garnished with raspberries.*

SIR ROBIN OF LOCKSLEY GIN

*Served with Fever Tree Premium Indian tonic water
and garnished with grapefruit slice.*

HENDRICK'S GIN

*Served with Fever Tree Premium cucumber tonic
water and garnished with x3 cucumber slices.*

SLINGSBY GOOSEBERRY GIN

*Served with Fever Tree Premium Indian tonic water
and garnished with lemon slice.*

SLINGSBY RHUBARB GIN

*Served with Fever Tree Premium ginger ale
and garnished with raspberries.*

MONKEY 47
SCHWARZWALD DRY GIN

*Served with Fever Tree Premium Indian tonic water
and garnished with grapefruit slice.*

MONKEY 47 SCHWARZWALD
SLOE GIN

*Served with soda
and garnished with lemon zest.*

STAR OF BOMBAY
LONDON DRY GIN

*Served with Fentimans Valencian orange
tonic water and garnished with orange wedge.*

OPIHR ORIENTAL
SPICED GIN

*Served with Fever Tree Premium
spiced orange ginger ale
and garnished with grapefruit & lime.*

LIVERPOOL ROSE PETAL GIN

*Served with Fentimans pink grapefruit tonic water
and garnished with edible flower.*

LIVERPOOL VALENCIAN
ORANGE GIN

*Served with Fever Tree Premium Indian tonic water
and garnished with orange wedge.*

MARYLEBONE LONDON
DRY GIN

*Served with Fever Tree Premium Indian tonic water
and garnished with grapefruit & lime.*

KOPPARBERG PREMIUM PINK
GIN STRAWBERRY & LIME

*Served with lemonade
and garnished with strawberries & limes.*

RON PAMPERO AÑEJO
ESPECIAL RUM

Served as part of the Daquiri cocktail.

O'HARA'S SPICED RUM

*Served with Fever Tree spiced orange ginger ale
and garnished with lime wedge.*

SAILOR JERRY SPICED RUM

*Served with Red Bull Tropical
and garnished with lime wedge.*

BACARDI CARTA
BLANCA RUM

*Served with Coca-Cola
and garnished with lime wedge.*

HAVANA CLUB AÑEJO
3 YEAR OLD RUM

Served as part of the Long Island Iced Tea cocktail.

HAVANA CLUB AÑEJO
7 YEAR OLD RUM

Served as part of the Old Fashioned cocktail.

HAVANA CLUB AÑEJO
ESPECIAL RUM

Served as part of the Zombie cocktail.

BACARDI OAKHEART
SPICED RUM

*Served with apple juice
and garnished with lime wedge.*

J WRAY & NEPHEW
WHITE OVERPROOF RUM

*Served with pineapple juice
and garnished with grapefruit slice.*

EL DORADO 15 YEARS OLD
RUM

Served neat on the rocks.

ANGOSTURA 1919 RUM

*Served with Old Jamaican ginger beer
and garnished with lime zest.*

RON ZACAPA CENTENARIO
SISTEMA SOLERA

Served as part of the Old Fashioned cocktail.

BACARDI RON 8
AÑOS GRAN RESERVA RUM

*Served with Fever Tree premium ginger ale
and garnished with lime wedge.*

MOUNT GAY EXTRA OLD

Served neat on the rocks.

CHAIRMAN'S RESERVE
FORGOTTEN CASKS

Served neat on the rocks.

GOSLING'S BLACK SEAL 151
PROOF

Served with old Jamaica ginger beer.

GOSLING'S BLACK SEAL

Served as part of the Dark n' Stormy cocktail.

BARCARDI RAZZ RUM

*Served with lemonade
and garnished with raspberries.*

BACARDI GINGER RUM

*Served with Coca-Cola
and garnished with lime wedge.*

THE KRAKEN
DARK SPICED RUM

*Served with Coca-Cola
and garnished with lime wedge.*

~~K E T T L E~~

~~B L A C K~~

MOCKTAILS

MOCKTAILS

These Mocktails have been perfectly crafted to ensure everyone can enjoy the Kettle Black experience.

SWEET AS SHERBET

Sweet shot of classic flavours. A combination of strawberry syrup, peach syrup, peach puree, lime juice & topped with soda.

WATERMELON SPRITZ

A Mocktail perfect for every occasion, sweet, smooth, refreshing & classy. With watermelon syrup, lemon juice & apple juice topped with soda.

GREEN-TEA-NI

Imagine James Bond on a health kick but just can't quite forget the martinis, this would be his top choice! A mixture of green tea (trust us you won't regret it), vanilla syrup, lemon juice & milk all shaken together.

DEFINATELY NOT A J20!

Fruity sweet mocktail with peach puree, passionfruit puree, lemon juice, passionfruit juice, apple juice & cranberry juice.

TOFFEE-APPLE SOUR

This will be your new favourite sour! Need we say anymore? A delicate combination of lemon juice, apple juice & caramel syrup.

SHEFFIELD ARSE

Nah then mucker, don't let the name discourage ya r kid, this mocktail packs quite a punch! It's got cranberry juice, lime juice, sugar syrup & ginger beer.

*All Mocktails £4.50
Happy Hour 2 - 4 - £5*