YELLOWHAMMER

Much loved COCKTAILS £10

(All Spirts in these Cocktails are made by us, right here!)

Margarita / Spicy Margarita: *Tequila, Triple-Sec, Lime Juice / Spices*

Paloma: *Tequila, Lime Juice, Fever-Tree Grapefruit Soda*

Whiskey Sour: *Whiskey, Lemon Juice, Egg White, Sugar Syrup*

Tequila Sour: *Tequila, Lime Juice, Egg White, Agave Syrup*

Tegroni Sour: *Tegroni, Lime Juice, Egg White, Agave Syrup*

French 75: *Gin, Sparkling, Lemon Juice, Sugar Syrup*

Dirty Martini: *Gin, Dry Vermouth, Olive, Brine*

Espresso Martini: *Vodka or Rum, Coffee Liqueur, Espresso Coffee*

Passion Fruit Martini: *Vodka, Passion Fruit Juice, Lime Juice*

Dry Martini: *Gin or Vodka Vermouth*

Elderflower Spritz: *Elderflower Liqueur, Sparkling, Soda, Lemon Twist, Mint Sprigs*

Moscow Mule: *Vodka, Lime Juice, Ginger Beer*

Dark 'N' Stormy: *Dark Rum, Lime Juice, Ginger Beer*

Cosmopolitan: *Vodka, Triple Sec, Lime juice, Cranberry, Lime Wheel*

BARREL AGED BY US.

Negroni: *Gin, Campari, Vermouth*

Tegroni: *Tequila, Vermouth, Campari, Scotch Bonnet*

Old Fashioned: *Whiskey, Cherry Syrup, Orange Bitters*

Rum Old Fashioned: *Rums, Demerara Syrup, Chocolate Bitters*

Boulevardier: *Whiskey, Campari, Vermouth*

Manhattan: *Whiskey or Bourbon, Vermouth, Bitters*

Last Word: *Gin, Green Chartreuse, Maraschino Liqueur*

Long Island: *Gin, Vodka, Tequila, Rum, Tripple Sec*

BEER on TAP.

We always have two draft beers on tap, and some bottles in the fridge, just ask.

Pints £6.5
330m bottles 5

WINES

They keep changing but are mostly French.

Bottle £20
Glass £7.5

Happy Hour from 4 to 6 = 20%

Please tell us about any allergies or dietary requirements before ordering.

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Bar Snacks

Pipers Crisps £3
A bowl of crisps. Choose from jalapeño and dill, chorizo, or sweet chilli.

Smoked Almonds £3.50
A bowl of smoked almonds.

Wasabi Peas £3.50
Crunchy peas with a fiery wasabi coating.

Mixed Olives £4
Pitted mixed olives marinated with herbs.

Sourdough and Olive Oil £4
Sliced sourdough served with Maison Miles rosemary and thyme olive oil for dipping.

Banderillas £4

Three cocktail-stick bites per portion.

Salami & Pickle
Folded Napoli salami, dill gherkin and a pitted olive.

Serrano & Artichoke
Serrano ham, grilled artichoke and a pitted olive.

The Pickle
Dill gherkin, silverskin onion and a pitted olive.

Pintxos £5.50

Small bites on toasted sourdough, made to enjoy with a drink.

Serrano ham and grilled artichoke, finished with Maison Miles rosemary olive oil.

Creamy goat's cheese topped with caramelised red onion chutney.

Folded Napoli salami on Maison Miles Mustard topped with a crunchy dill pickle.

Camembert on a bed of Negroni Marmalade, topped pickled onion

Mini Hoisin Duck Bao — £6

Three soft steamed buns filled with duck, vegetables and hoisin sauce.

Boards

Charcuterie Board £8
Serrano ham and Napoli salami served with pickled gherkins and silverskin onions & Maison Miles Mustard. Bread available separately.

Cheese Board £8
Camembert, goat's cheese and Danish blue served with assorted crackers, caramelised red onion chutney and pickled onions & some Lemon Gin Marmalade.

Cheese and Charcuterie Board £14
Serrano ham, Napoli salami, Camembert, goat's cheese and Danish blue, served with assorted crackers, caramelised red onion chutney, pickled gherkins and silverskin onions & Lemon Gin

Le Royal £7

Golden toasted sourdough filled with melting Camembert, Serrano ham, caramelised red onion chutney, Maison Miles London mustard and dill pickles.

SPECIALS

Check the Blackboard

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