

## Non-Alcoholic Drinks

<b>Shrub Spritz</b>	5.5
<i>Mint &amp; Cucumber or Orange &amp; Cinnamon</i>	
<i>Made by "Le Vinaigre des Cousines" (Clément's Sister)</i>	
<b>Bax Botanic &amp; Tonic Wetherby</b>	6.5
<i>Sea Buckthorn</i>	
<b>Buckthorn Manhattan</b>	6.5
<i>Bax Buckthorn, Orange &amp; Cinnamon Shrub, Angostura Bitters</i>	
<b>Apple &amp; Rhubarb Collins</b>	5.5
<i>Yorkshire Rhubarb Purée, Apple Juice &amp; Lime</i>	
<b>Organic Lemonaid</b>	6
<i>Blood Orange or Passionfruit</i>	
<b>Ginger Beer</b>	4.5
<i>Folkington's Garden</i>	
<b>Cloudy Apple Juice</b>	4
<i>Yorkshire Wolds</i>	
<b>Virgin Mary</b>	5.5
<i>Bloody Drinks</i>	

## Beer & Cidre

<b>Kirkstall Pilsner 4% (gf)</b>	6.6
<b>Kirkstall Virtuous IPA 4.5% (gf)</b>	6.7
<b>Veltins Pilsner 0.0%</b>	5.2
<b>Low Alcohol Tropicous Hazy IPA 0.5%</b>	6
<b>Galipette Brut Cidre (330ml)</b>	5.25
<b>2022 Eric Bordelet, Sidre Brut (750ml)</b>	26
<b>2021 Eric Bordelet, Poiré (750ml)</b>	34

## Wine by the glass

<b>Sparkling:</b>		<b>125ml</b>	<b>250ml</b>	<b>500ml</b>
2024	<b>Un Saumon dans la Loire</b> , La Cave se Rebiffe – Loire <b>Gamay</b>	£9.5	-	-
NV	<b>Eric Tillet</b> , Egali't Brut – Champagnes <b>Pinot Meunier, Chardonnay, Pinot Noir</b>	£15.5	-	-
<b>White:</b>				
2024	<b>Maison Laurent Cazottes</b> , Marcottes Blanc – Gaillac <b>Mauzac</b>	£6.5	£13	£26
2022	<b>Clos de Lapeyre</b> , Jurancon Sec – Pyrénées <b>Gros Manseng</b>	£7.5	£15	£30
2024	<b>Mikaël Bouges</b> , La Pente de Chavigny – Touraine, Loire <b>Sauvignon Blanc</b>	£8.5	£17	£34
<b>Orange (Skin Contact):</b>				
	<b>Daily Rotation - Ask your server which one we have open today</b>	£9	£18	£36
<b>Rosé:</b>				
2024	<b>Domaine Plaisance Penavayre</b> , Le Rosé – Toulouse <b>Syrah, Negrette, Gamay</b>	£7	£14	£28
<b>Red:</b>				
2024	<b>Moulin de Gassac</b> , Pinot Rouge – Pays d'Hérault <b>Pinot Noir</b>	£6	£12	£24
NV	<b>Ettienne Suzzoni</b> , Tribbiera Colombu – Corsica <b>Niellucciu, Sciaccarellu, Syrah</b>	£7.5	£15	£30
2022	<b>Domaine du Cros</b> , Vieilles Vignes – Marcillac, Aveyron <b>Mansois</b>	£8.5	£17	£34

Please note that our 250ml and 500ml are served in a carafe. See our full wine list for standard 750ml bottle prices.

## Apéritifs & Cocktails

<b>Gin/Vodka &amp; Tonic (25ml/50ml)</b>	6.5/12
<i>Wolf Bros Gin / Mikolasch Vodka</i>	
<b>Vermouth &amp; Soda (50ml)</b>	8
<i>Vergano Americano, Soda, Orange Slice</i>	
<b>Suze &amp; Tonic (50ml)</b>	6
<i>French Aperitif Liqueur made of Gentian Root</i>	
<b>Lillet Blanc &amp; Tonic (50ml)</b>	8
<i>French Aromatized Wine</i>	
<b>Pineau des Charentes, Château de Plassons (75ml)</b>	6.5
<i>Sweet French Apéritif, Fortified wine with Cognac</i>	
<b>Pommeau de Bretagne, Distillerie du Gorvello (50ml)</b>	8.5
<i>Apple apéritif fortified with Apple Brandy</i>	
<b>Pastis (25ml)</b>	4.5 / 4 / 4
<i>Ricard / Duval / Casanis</i>	
<b>Negroni / French Negroni</b>	11
<i>Wolf Bros Gin / Cognac, Vergano Americano, Campari</i>	
<b>Martini</b>	11.5
<i>Vodka or Gin. Wet, Dry or Dirty</i>	
<b>Margarita (Classic or Spicy)</b>	11.5
<i>El Tequileno Blanco, Cointreau, Fresh Lime</i>	
<b>Bloody Mary</b>	10.5
<i>Bloody Drinks mixed &amp; Mikolasch Vodka</i>	
<b>Old Fashioned</b>	11.5
<i>Woodford Reserve Bourbon, Angostura Bitters, Brown Sugar</i>	
<b>Espresso Martini</b>	11.5
<i>Mikolash Vodka or Janneau Armagnac</i>	
<i>Mr Black Liqueur, North Star Espresso, Brown Sugar Syrup</i>	