



DRINKS

		<i>half</i>	<i>pint</i>
<i>Draught</i>	Peroni Nastro Azzurro, Vigevano, Italy, 5.1%	£2.40	£4.75
	Kozel, Plzen, Czech Republic, 4%	£2.10	£4.20
	'Anytime' IPA, Meantime Brewery, London 4.7%	£2.40	£4.75
	Guinness, St James Gate, Dublin, Ireland, 4.1%	£2.25	£4.50
<i>Cask</i>	Landlord, Timothy Taylor's, Tadcaster, 4.3%	£2.10	£4.20
	Northern Blonde, Brasscastle Brewery, Malton, 3.9%	£1.95	£3.90
<i>Cans & Bottles</i>			<i>330ml</i>
	Bad Kitty, Brasscastle Brewery, Malton, 5.5%		£4.00
	Estrella Damm, Barcelona, 4.6%		£4.00
	Yeastie Boys White Noise, 4.4%		£5.50
	Free Damm, Barcelona, Non Alcoholic, 0%		£3.00
	Modelo, Especial, Mexico, 4.5%		£3.75
	Peroni Nastro Azzurro, Gluten Free, 5.1%		£4.00
	Asahi Superdry Export (350ml Can), 5.2%		£4.00
<i>Apples</i>	'Reveller' Orchard Pig, Somerset 4.5%	£2.00	£4.00
	Normandie Cider, Fournier, Normandy, 750ml 4.5%		£15.00

Prices include VAT, Cuvees & Vintages subject to change

Yorkshire Buck £7

Mutton Scrumpets & Herb Mayonnaise £6.50

Fried Yorkshire Fettle & Talbot Honey £8.00

A Selection of Todmorden Charcuterie £9.00

Sausage Roll £3 | Scotch Egg £5 Nuts £2.5 Bombay Mix £3 Olives

Moules Mariniere

with Blue Bird bread £8.50

Twice Baked Yorkshire Dale End Souffle (v)

with Spinach & Grain Mustard £7.50

Chopped Raw Hanger Steak

with Tomato Dressing, Capers, Parsley & Croutons £9.50

Devilled Kidneys on Sourdough £7.50

White Onion, Cider & Sage Soup (v) £6.00

‘Greek’ Salad Bowl - Yorkshire Fettel, Cherry Tomatoes, Black Olives

Cucumber, Red Onion, Red Pepper £10

Bavette Steak & Peppercorn Sauce £11

Timothy Taylor’s Battered Haddock

with Hand Cut Chips, Yorkshire Caviar & Tartare Sauce £13.95

Roast Chicken Baguette

Dijon Mustard, Gem Lettuce, Garlic Mayonnaise & French Fries £10

The Talbot Double Cheeseburger

French Fries, House Pickle (Yorkshire Matured Keen’s Cheddar) £12

Sides

Hand Cut Chips £3 French Fries £3 Baby Gem Lettuce Salad £3

House

Rhubarb Shrub & Soda £4

Coffee

ROOST ROASTERY, MALTON

50% BRAZIL DATERRA SANTA COLOMBA, 30% COSTA RICA SAN CRISTO-
BAL, 20% GUATEMALA EL FOGON ESTATE

Americano £3

Macchiato £2.5

Cappucino Sml £2.50 Lrg £3

Latte Sml £2.50 Lrg £3

Cortado £2.5

Flat White £3

Mocha £3

Espresso £2

Double Espresso £2.5

Tea

TRUE TEA CO. YORK £3.00

Peppermint leaf

Sleepy Cammomile

Organic Sencha Green

Classic Earl Grey

Ginger and Lemongrass

Organic Masala Chai

Organic Red Berry

English Breakfast

Pure Assam

Darjeeling

Hot Chocolate

WEST COAST COCOA MERCHANTS, NEW PLYMOUTH, NEW ZEALAND

Mayan Hot Chocolate £4.5

Rich chocolate, mixed Mayan Spices

Dark Deluxe Hot Chocolate £4.5

Dark Deluxe Cocoa, Lower Sugar

Peppermint Hot Chocolate £ 4.5

Rich chocolate, & natural peppermint

Fine Spirits

<i>Digestifs</i>	COGNAC	
	Couprie VSOP, 25ml	£6
	MONTERU SINGLE GRAPE BRANDY, DOUBLED DISTILLED	
	Sauvignon Blanc 2014 2015, 25ml	£6
	ARMAGNAC	
	Chateau De Lacquy VSOP 25ml	£7.5
	CALVADOS	
	Maison Morin, 25ml	£6
	EAU DE VIE	
	La Vielle Prune, Louis Roque	£6.5
La Vielle Noix, Louise Roque	£7.5	
Kirsch, Louis Roque	£5	
<i>Sherry</i>	Tio Pepe, Fino-100ml	£5.50
	Pedro Ximenez, San Emilio, Lustau-100ml	£5.50
	La Gitana, En Rama, Manzanilla, Bodegas Hidalgo-100ml	£5.50
	Antique Palo Cortado, Fernando De Castilla-100ml	£7.50
<i>Madeira & Port</i>	MADEIRA	
	Ile De Madere Cruz- 100ml	£8.5
	PORT	
Fine Ruby, Quinta Do Porta-100ml	£10.23	
Quinta Do Noval 10 yr Tawny-100ml	£6.50	

Wines by the Glass

White

Vinamar Sauvignon Blanc, Chile	£5.00
Franschhoek Cellars Unoaked Chardonnay, South Africa	£6.00
Picpoul de Pinet, Domaine de Sol, France	£6.50
Helmsmans Pinot Grigio, Australia	£6.50
Taringi Sauvignon Blanc, New Zealand	£7.00
Macon Villages, Terres Secretes, France	£8.50

Red

Vinamar Merlot, Chile	£5.00
Palazzo del Mare Nero D'avola, Sicily	£6.00
Les Meugottes Pinot Noir, France	£6.50
Helmsmans Cabernet/Merlot, Australia	£6.50
Cune Rioja Crianza, Spain	£7.00
Caliterra Tributo Single Vineyard Syrah, Chile	£8.00
Colombo et Fils Cotes du Rhone Rouge, France	£8.00

Rose

La Bastille Cabernet Sauvignon Rose , France	£5.50
Mas Fleurey Cotes de Provence Rose, France	£7.00

Sparkling

Cielo Prosecco, Italy	£5.50
Taittinger Brut Champagne, France	£11.00
Taittinger Rose Brut Champagne, France	£13.00

White Wines

Vinamar Sauvignon Blanc, Chile	£20.00
<i>Tropical fruits such as pineapple and mango with soft herbal notes</i>	
La Bastille Ugni Blanc/Colombard, France	£22.00
<i>Easy drinking style with fresh citrus fruits and balanced acidity</i>	
Trapiche Melodias Torrontes, Argentina	£23.00
<i>Vibrant, aromatic and refreshing with tropical fruits and floral notes</i>	
Franschhoek Cellar Unoaked Chardonnay, South Africa	£24.00
<i>Tropical fruits such as mango with a zesty lemon and lime finish</i>	
Helmsman Pinot Grigio, Australia	£26.00
<i>Fresh and fruity with a mouth - watering finish</i>	
Ramon Bilbao Verdejo, Spain	£28.00
<i>Intense and aromatic with tropical characters such as lime and peach</i>	
Cune Barrel Fermented White Rioja, Spain	£28.00
<i>Fresh citrus and toasty oak flavours with an intense stone fruit finish</i>	
Taringi Sauvignon blanc, New Zealand	£28.00
<i>A classic nose of gooseberries and freshly cut grass</i>	
Secrets Viognier, Chile	£30.00
<i>Exotic stone fruit flavours with delicate white flowers</i>	
Colombo et Fils Cotes du Rhone Blanc, France	£32.00
<i>Intense flavours of melon, fresh peach and pear</i>	
Piedra Negra Organic Pinot Gris, Argentina	£33.00
<i>Complex flavours of peaches, apricots and raisins</i>	
Macon Vaillages, Terres Secretes, France	£34.00
<i>Delicious, fresh and elegant chardonnay from Macconais</i>	
Robert Oatley Great Southern Reisling	£35.00
<i>Crisp and dry with lemon and lime flavours and a fine line of acidity</i>	

Prices include VAT, Cuvees & Vintages subject to change

Esk Valley Verdelho, New Zealand	£35.00
<i>Exotic flavours of peach, passionfruit and mandarin</i>	
Ken Forrester Chenin Blanc Reserve, South Africa	£35.00
<i>Full bodied with melon, spicy baked apple and honeycomb flavours</i>	
Yealands Gruner Vetliner, New Zealand	£37.00
<i>Captivating aromas of citrus, nectarine and pineapple</i>	
Tenimenti ca Bianca Gavi, Italy	£39.00
<i>Rich and complex with flavours of peach and apricots</i>	
Trimbach Pinot Blanc, France	£40.00
<i>A nose reminiscent of Champagne with baked apples and lemon</i>	
Chateau ste Michelle Columbia Valley Chardonnay, USA	£42.00
<i>Bright apple and sweet citrus flavours with subtle spice and oak nuances</i>	
Lyme Bay, Sandbar bacchus, England	£43.00
<i>Fresh and bright with a complex nose of grapefruit, guava and blackcurrant</i>	
Patricius Tokaji Furmint dry, Hungary	£43.00
<i>Walnut, Almond and mint flavours with a hint of honey</i>	
Albarino Mar de Frades, Spain	£45.00
<i>Aromas of white fruits and citrus with a hint of minerality</i>	
Sancerre Chatelain 2017, France	£49.00
<i>Elegant nose reminiscent of ripe lemons and grapefruit</i>	
Le Creete Lugana, Ottella 2017, Italy	£50.00
<i>Rich and citrusy with hints of minerality and exotic fruits</i>	
Chateau ste Michelle Eroica Reisling 2016, USA	£52.00
<i>Sweet lime and mandarin flavours with subtle mineral notes</i>	
Colombo & Fille Saint Peray Blanc 2015, France	£55.00
<i>Top quality white Rhone with citrus and quince characters</i>	
Chablis Premier cru les Vaillons 2015, France	£57.00
<i>Powerful wine with all the flinty mineral characters you'd expect</i>	
Cloudy Bay Sauvignon Blanc 2017, New Zealand	£65.00
<i>Elegant flavours of juicy stone fruits and lemongrass with a touch of minerality</i>	

Prices include VAT, Cuvees & Vintages subject to change

Pouilly Fume de Ladoucette, Baron de Ladoucette 2017, France	£75.00
<i>Superb pouilly fume with a smoky, steely finish</i>	
Kumeu River Mate's Vineyard Chardonnay 2016, new Zealand	£85.00
<i>Ripe and expressive with hints of guava and exotic spices</i>	
Chassagne Montrachet 1 ^{er} Cru, les Chenottes, G. Thomas 2015, France	£95.00
<i>White peach, apples and exotic fruits this wine has real power but is still refined</i>	
Meursault En L'ormeau Yves Boyer-Maetenot 2016, France	£105.00
<i>Big and powerful white burgundy from one of the star estates of Mersault</i>	
<i>Rose Wines</i>	
La Bastille Cabernet Sauvignon Rose , France	£21.00
<i>Fruity & Dry, Packed with Red Berry Fruits</i>	
Mas Flerey Cotes de Provence Rose, France	£28.00
<i>Dry & Delicate with Summer Berries & Stone Fruits</i>	
Rose Cotes de Provence, Miravel, France	£45.00
<i>Fresh fruit and spring flowers with refreshing acidity</i>	
<i>Fizz & Champagne</i>	
Cielo Prosecco, Italy	£30.00
Ruggeri pinot de Nero Rose, italy	£40.00
Cloudy Bay "Pelorus", New Zealand	£45.00
Bolney Sparkling, England	£50.00
Taittinger Brut Prestige Champagne	£62.00
Veuve Cliquot Yellow Label Champagne	£69.00
Taittinger Rose Brut Prestige Champagne	£72.00
Taittinger Comtes Blanc de Blancs 2006	£180.00
Dom Perignon Brut 2009	£200.00

Prices include VAT, Cuvees & Vintages subject to change

Red Wines

Vinamar Merlot, Chile	£20.00
<i>Medium bodied with aromas of blackberry and plum</i>	
La Bastille Carignan/Merlot, France	£22.00
<i>Fruity and dry with red berry flavours</i>	
Palazzo del Mare Nero D'avola, Sicily	£24.00
<i>Plum and cherry fruits with hints spice and liquorice</i>	
Les Mougeottes Pinot Noir, France	£26.00
<i>Black cherry and raspberry aromas with a silky long finish</i>	
Cune Rioja Crianza, Spain	£28.00
<i>Rich red fruits balanced by a touch of oak</i>	
Kaiken Reserva Malbec, Argentina	£28.00
<i>Flavours of intense black fruits, chocolate and violets</i>	
Chiantigiane Loggia del Conte Chianti	£30.00
<i>Lively red fruits on the nose with a soft finish</i>	
Altano Douro Organic Red, Portugal	£31.00
<i>Rich red cherries with a long finish</i>	
Caliterra Tributo Single Vineyard Syrah, Chile	£32.00
<i>Notes of sour cherries, blackberries and tobacco</i>	
Colombo & Fille Cotes du Rhone Rouge	£33.00
<i>Packed full of red fruit characteristics and rounded tannins</i>	
Piedra Negra Organic Malbec, Argentina	£33.00
<i>A complex wine packed full of black bramble fruits</i>	
D,Arenberg "The Stump" Jump GSM	£35.00
<i>a perfect blend of mouvedre, shiraz and grenache</i>	
Ken Forrester Merlot Reserve, South Africa	£35.00
<i>Hints of cherries and mint with a smoky undertone</i>	

Morgon, Henry Fessy, France	£37.00
<i>Aromas of Cherry & Plum with Great Length</i>	
Smoking Loon Zinfandel, USA	£39.00
<i>Flavours of pomegranate, black cherry and nutmeg</i>	
Hancock and Hancock Grenache/Shiraz, Australia	£39.00
<i>The pepper and spice of shiraz mixed with rose petal perfume of Grenache</i>	
Esk Valley Pinot Noir, New Zealand	£39.00
<i>Classic soft textured new world pinot</i>	
“Are you Game” Pinot Noir, Australia	£40.00
<i>Aromas of cherries, strawberries and a hint of bracken</i>	
Los Vascos Grand Reserve Carmenere, Chile	£41.00
<i>Ripe black cherries, blackberries and candied fruits with elegant tannins</i>	
Fleurie, Chateau de Fleurie, Domaine J. Loron, France	£42.00
<i>Impressive classy cru Beaujolais with great tastes of red fruits</i>	
Colombo & Fils Crozes Hermitage 2016, France	£45.00
<i>Well structured with flavours of plums, cherries and blackcurrants</i>	
Chateau ste Michelle, Columbian Valley Merlot, USA	£45.00
<i>Aromas of black cherry, leather and spice packed full of red fruits</i>	
Ramon Bilbao Rioja Reserva 2014, Spain	£47.00
<i>Ruby red with the scent of liquorice, violets and menthol</i>	
Argiano Rosso di Montalcino 2015, Italy	£49.00
<i>Wild berry fruity aromas with notes of rosebuds and violets</i>	
Ramon Bilbao Rioja Gran Reserva 2010, Spain	£59.00
<i>Maroon in colour with aromas of blackberries, plums and cherries</i>	

Colombo & Fils Chateauneuf du Pape 2015, France	£63.00
<i>Intense bouquet of ripe fruits, liquorice and gingerbread</i>	
Tenet “The pundit” Syrah, Chateau Ste Michelle, USA	£70.00
<i>Raspberry jam and citrus with earthy tones and a subtle meaty character</i>	
Ken Forrester “The Gypsy” 2013, South Africa	£80.00
<i>The character is somewhat “wild” with brambly fruits and dark spices</i>	
Chateau Cantemerle, Medoc 2007, France	£80.00
<i>Complex attractive fruit profile with a good amount of spice</i>	
D’Arenberg “The Dead arm Shiraz”	£85.00
<i>Shiraz at its very best</i>	
Nuit Saint George 1er cru les Valerots, Domaine Chantal Lescure	£90.00
<i>Impressive Burgundy with firm tannins and fleshy raspberry fruit</i>	
Chateau Bellegrave, Pomerol 2009, France	£90.00
<i>Impressive black fruit nose with power and spice</i>	
La Dominique, Saint Emillion grand Cru 1995, France	£110.00
<i>An amazing wine showing the complexity you would expect from the vintage</i>	
Gevrey Chambertin 1er Cru, Combe aux Moines, Roche de Bellene, 2012	£125.00
<i>Beautifully crafted with rich, ripe blackberry fruits</i>	
Brunello di Montalcino, Tenura Nuova 2006, Italy	£150.00
<i>Flavours of dark wild cherries, tobacco and cedar</i>	

Pudding Wines

100ml bt

Botrytis Semillon. Deen, De Bortoli, Vat Series No.5 2014	£5	£17
Chateau Petit Vedrines, Sauternes, 2015		£23

Cocktails £9.50

English Garden

Hooting Owl Signature Gin, Pressed Apple Juice, Elderflower

Marmalade Mule

Chase Marmalade Vodka, Lime Juice, Fevertree Ginger Beer

Horse's Neck

Wild Turkey, Bitters and Ginger Ale

Mojito

Havana Club Rum, Lime Juice, Fresh Mint Topped with Soda

Cosmopolitan

Absolut Vodka, Triple Sec, Cranberry, Lime Juice

Espresso Martini

Absolut Vanilla Vodka, Tia Maria, Roost Coffee

French Martini

Vodka, Chamboird, Pineapple

Aperol Spritz

Aperol, Orange Bitters, Prosecco, Topped with Soda

Rhubarb Bellini

Prosecco topped with Rhucello Liquor

French 75

Rare Bird Gin, Lemon Juice Topped With Taittinger Champagne

Bloody Mary (Caesar)

Absolut Vodka, L& P, Tabasco, Lime, Clamato, Fresh Cucumber, Lime & Horseradish

Margarita

El Jimador Reposado, Cointreau, Lime, Salt

Lavender & Peach Bellini

Prosecco, lavender infused peach puree

Old Fashioned

Woodford Reserve, Demerara, Bitters

Sour

Gin/Amaretto/Whisky, Egg White, Lemon juice, Demerara Sugar

Negroni

Campari, Antica Formula, Gin

Manhattan

Whisky, Cocchi Vermouth, Bitters

Kir

Creme de Cassis & Chardonnay

Le Blanc Spritz

Lillet Blanc Vermouth, St, Germain Elderflower Liqueur

Honey, Lemon, Prosecco

A Selection of Yorkshire Gin & Tonics

£6.75

Harrogate Gin

Infused with fresh botanicals from Harlow Carr with lavender, pink grapefruit, and

Harrogate spring water. Paired with Fever-Tree Mediterranean Tonic. Garnished with a slice of pink grapefruit.

Harrogate Blueberry Gin

Packed with Blueberries at the forefront followed by a distinct smooth finish. Blue hues reminiscent of seas and skies

finish off this stunning original gin. Paired with Fever-Tree Mediterranean Tonic. Garnished with cucumber.

Hedgerow Rhubarb and Raspberry Gin

Made using fresh fruits, where the rhubarb adds a tangy pleasantness and the raspberries give the gin a subtle sweet-

ness. Paired with Fever-Tree Elderflower tonic. Garnished with raspberries and mint leaves.

Hooting Owl Signature Gin

Juniper, followed by citrus and the earthiness of mountain ash, all complimented by sweet liquorice, cassia bark and a

touch of spice. Paired with Fever Tree Indian Tonic. Garnished with a slice of pink grapefruit.

Hooting Owl South Yorkshire Gin

A herbaceous gin led by juniper, followed by citrus and earthiness from Mountain Ash, complimented by a hint of mint

and rosemary. Paired with Fever-Tree Mediterranean Tonic. Garnished with a sprig of Rosemary.

Masons Lavender Gin

Dry Lavender notes upon the nose, creating a rather soft and subtle experience, followed by a slight fennel aroma.

Paired with Fever-Tree Mediterranean Tonic. Garnished with a sprig of Rosemary.

Masons Yorkshire Gin

Distinctive gin with notes of Cardamom and fennel, well-rounded with a refreshing citrus core. Paired with Fe-

ver-Tree Lemon Tonic. Garnished with an orange slice.

Rare Bird London Dry Gin

Distilled with 11 different find quality botanicals, including green pepper, hibiscus,

rosemary and citrus. Paired with Fever-Tree Refreshingly Light Indian Tonic. Garnished with a slice of pink grapefruit.

Rare Bird Rhubarb and Ginger Gin

Rare Bird Dry Gin infused with fresh rhubarb and shavings of ginger. Elegant, flavoursome and deliciously nostalgic.

Paired with Fever-Tree Mediterranean Tonic. Garnished with an orange slice.

Raisthorpe Dry Gin

With the right balance of juniper and secret botanicals, it tickles the taste buds for the uniquely mystical taste. Paired with Fever-Tree Indian Tonic. Garnished with an orange slice.

Raisthorpe Sloe Gin

Home-grown, handpicked, and then steeped in London Gin and sugar and left for six

to eight months to mature. Paired with Fever-Tree Lemon Tonic. Garnished with a lemon wedge and blackberries.

Slingsby Gin

An initial burst of citrus, that gives way to juniper before a very light anise. The mid palate is led by chervil, sweet cicely and green tea and in fabulous Yorkshire style, a finish of

candied rhubarb. Paired with Fever-Tree Indian Tonic. Garnished with blueberries.

Sloemotion Hedgerow Gin

A refreshingly stylish craft gin with elegant but subtle fruit & floral notes.

Paired with Fever-Tree Elderflower Tonic. Garnished with a sprig of Thyme and apple.

Whitby Gin

Distilled using the London dry method, with foraged local botanicals from the coast and moorland, including heather, sugar help and local Yorkshire honey. Paired with Fever-Tree Mediterranean Tonic. Garnished with a slice of pink grapefruit.

Wild Ram Yorkshire Berry Gin

A traditional London Dry Gin with soft tones of red fruit blended perfectly with inviting juniper. Paired with Fever-Tree Lemon Tonic. Garnished with berries.

York Gin

A finely balanced London Dry Gin. Paired with Fever-Tree Refreshingly Light Tonic. Garnished with juniper berries.

York Gin Roman Fruit

A juniper-led dry gin infused with flora and fauna associated with Ancient Rome.

Paired with Fever-Tree Lemon Tonic. Garnished with a twist of lemon.

Yorkshire Lass Brambleberry

A traditional small batch gin infused with bramble berries from yorkshire

Paired with Fever-Tree Refreshingly Light Tonic. Garnished with Raspberries.

Prices include VAT, Cuvees & Vintages subject to change

Spirits

Vodka

Absolut Blue	£3.50
Black Cow	£3.75
Chase	£4.00
Crystalhead	£5.00
Grey Goose	£5.00

Whiskey

Famous Grouse	£3.50
Laphroig	£5.50
Highland Park	£5.50
Glenfiddich	£5.50
Chivas Regal	£4.00
Monkey Shoulder	£5.50
Jamesons	£3.50
Jack Daniels	£3.50
Buffalo Trace	£4.00
Woodford Reserve	£6.50
Wild Turkey	£4.00

Vermouth

Martini Dry/Rosso/Bianco	£3.00
Asterly Vermouth	£4.00
Asterly Amaro	£4.50
Antica Formula	£4.00
Cocchi Americano	£4.00
Campari	£3.50
Aperol	£3.50

Liquors

Amaretto	£3.75
Southern Comfort	£3.75
Koko Kanu	£3.75
Cointreau	£3.75
Drambuie	£3.75
Rhucello	£3.75
Pimms No1	£3.75
Sloemotion number 7	£3.75
Tia Maria	£3.75
Kahlua	£3.75
Grand Marnier	£3.75
Baileys	£3.75
Sambucca Colazingari	£5.00
Limoncello di Amalfi	£4.00
Absinthe 'Le Fee'	£6.00
Delice de Griotte (Cherry)	£2.30
Chambord	£3.50
Pastis Rocroy 45	£5

Cognac & Armagnac

Hennesey VS	£4.00
Hennesey FDC	£7.00
Hennesey XO	£10.00
Janneau VSOP	£4.00

Rum

Bacardi	£4.00
Havana	£4.00
Intrepid Ram	£4.00
Kraken Spiced	£4.00

Prices include VAT, Cuvees & Vintages subject to change

Soft Drinks

Coke (200ml)	£2.25
Diet Coke (200ml)	£2.25
Lemonade (200ml)	£2.25
Belvoir Fruit Farms Raspberry Lemonade (250ml)	£3.50
Belvoir Fruit Farms Elderflower Presse (250ml)	£3.50
Belvoir Fruit Farms Organic Ginger Beer (250ml)	£3.50
Fever Tree Original (200ml)	£2.25
Fever Tree Light (200ml)	£2.25
Fever Tree Elderflower (200ml)	£2.25
Fever Tree Lemon (200ml)	£2.25
Fever Tree Mediterranean (200ml)	£2.25
Fever Tree Ginger Ale (200ml)	£2.25
Small Harrogate Still/Spakling	£1.90
Large Harrogate Still/Sparkling	£3.80
Freshly Squeezed Orange Juice	£3.00
Apple Juice	£3.00
Kinoko Classic Kombucha (330ml)	£4.00
Kinoko Orchard Lime and Mint Orchard Kombucha (330ml)	£4.00
Kinoko Reef Coconut Kombucha (330ml)	£4.00
Fentimans Mandarin & Seville Orange Jigger (275ml)	£3.50
Fentimans Dandelion & Burdock (275ml)	£3.50
Eager Tomato, Grapefruit, Cranberry Juice	£2.50
Pago Peach Nectar (200ml)	£2.50

Prices include VAT, Cuvees & Vintages subject to change