



# 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 &amp; 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 Cured Yorkshire Meats £9.00

Sausage Roll £3 | Scotch Egg £5 | Nuts £2.5 | Noturella Olives £3

### **Homemade Linguine**

with Clams, Tomatoes, Garlic & Basil £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

**Deville Kidneys on Sourdough** £7.50

**Pea & Mint Soup** with Creme Fraiche (v) £6

### **'Greek' Salad Bowl**

Yorkshire Fettle, 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 £14.50

### **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

Heritage Tomato Salad £4

Prices include VAT, Cuvees & Vintages subject to change 10% Discretionary service charge will be applied to your table bill.

*House*

Rhubarb Shrub &amp; 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 &amp; 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	£5.50
Les Mougettes Oaked Chardonnay, France	£6.50
Picpoul de Pinet, Domaine de Sol, France	£6.50
Sartori Pinot Grigio, Italy	£7.00
Secrets Viognier, Chile	£8.00
Esk Valley Sauvignon Blanc, New Zealand	£8.50

### *Red*

Vinamar Merlot, Chile	£5.50
Palazzo del Mare Nero D'avola, Sicily	£6.50
Henry Fessy Beaujolais Villages, France	£7.50
Cune Rioja Crianza, Spain	£7.50
Caliterra Tributo Single Vineyard Syrah, Chile	£8.50
Colombo et Fils Cotes du Rhone Rouge, France	£8.50

### *Rose*

La Bastille Cabernet Sauvignon Rose , France	£5.50
Francois Lurton Sauvignon Gris Rose, France	£8.50
Ramon Bilbao LaLomba Rosado	£14.00

### *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>	
Les Mougettes Oaked Chardonnay, France	£26.00
<i>Lemon and Vanilla nose with a round, fruity body and a hint of vanilla oak.</i>	
Sartori, Pinot Grigio, Italy	£26.00
<i>Fruity bouquet and a subtle, fresh flavour</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>	
Secrets Viognier, Chile	£30.00
<i>Exotic stone fruit flavours with delicate white flowers</i>	
Esk Valley Sauvignon Blanc, New Zealand	£32.00
<i>Ripe tropical fruits with notes of fresh herbs</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

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>	

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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 <sup>er</sup> 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 &amp; Dry, Packed with Red Berry Fruits</i>	
Francois Lurton Sauvignon Gris Rose, France	£35.00
<i>Fresh, soft palate with delicate aromas of jasmine, juniper, lemon &amp; peach</i>	
Ramon Bilbao LaLomba Rosado, France	£55.00
<i>Fresh, soft palate with delicate aromas of jasmine, juniper, lemon &amp; peach</i>	
<i>Fizz &amp; 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

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## *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 Cabernet Sauvignon, France	£26.00
<i>Blackcurrant fruits with hints of coffee and vanilla</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>	
Henry Fessy Beaujolais Villages, France	£28.00
<i>Red summer fruits with a hint of spice and a velvet finish</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 <i>a perfect blend of mouvedre, shiraz and grenache</i>	£35.00
Ken Forrester Merlot Reserve, South Africa <i>Hints of cherries and mint with a smoky undertone</i>	£35.00
Morgon, Henry Fessy, France <i>Aromas of Cherry &amp; Plum with Great Length</i>	£37.00
Smoking Loon Zinfandel, USA <i>Flavours of pomegranate, black cherry and nutmeg</i>	£39.00
Hancock and Hancock Grenache/Shiraz, Australia <i>The pepper and spice of shiraz mixed with rose petal perfume of Grenache</i>	£39.00
Esk Valley Pinot Noir, New Zealand <i>Classic soft textured new world pinot</i>	£39.00
“Are you Game” Pinot Noir, Australia <i>Aromas of cherries, strawberries and a hint of bracken</i>	£40.00
Los Vascos Grand Reserve Carmenere, Chile <i>Ripe black cherries, blackberries and candied fruits with elegant tannins</i>	£41.00
Fleurie, Chateau de Fleurie, Domaine J. Loron, France <i>Impressive classy cru Beaujolais with great tastes of red fruits</i>	£42.00
Colombo & Fils Crozes Hermitage 2016, France <i>Well structured with flavours of plums, cherries and blackcurrants</i>	£45.00
Ramon Bilbao Rioja Reserva 2014, Spain <i>Ruby red with the scent of liquorice, violets and menthol</i>	£47.00

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*

## 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.*

### 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.*

Prices include VAT, Cuvees & Vintages subject to change

## **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.*

*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.*

## **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.*

*Kir*

*Creme de Cassis & Chardonnay*

*Le Blanc Spritz*

*Lillet Blanc Vermouth, St, Germain Elderflower Liqueur*

*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
Glenfiddich	£5.50
Monkey Shoulder	£5.50
Jamesons	£3.50
Jack Daniels	£3.50
Buffalo Trace	£4.00
Woodford Reserve	£6.50
Wild Turkey	£4.00
Auchroisk	£6.£0
Teaninich	£6.80
Caol Ila	£6.50
Linkwood 19	£6.20
Braeval 15	£7.00

### 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
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

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## 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

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