BEER

~ Braybrooke Keller Lager, 4.8% (2/3, pint)	4.75/7.15	~ Braybrooke Pilsner Lager, 4.5% (2/3, pint)	4.75/7.15
~ Braybrooke Helles Lager, 4.2% (330ml btl)	6.00	~ Braybrooke Keller Lager, 4.8% (330ml btl)	6.00
~ Lucky Saint, 0.5% (330ml btl)	5.50		

COCKTAILS

~ Tommy's Margarita (El Rayo Plata, lime, agave)	12.00
~ Picante (El Rayo Plata, lime, parsley, agave, chilli)	12.00
~ Negroni (East London gin, Campari, Antica Formula Carpano)	12.00
~ White Negroni (East London gin, Quaglia Chinotto, Noilly Prat)	12.00
~ Espresso Martini (Sapling vodka, Borghetti, coffee)	12.00
~ Vodka or Gin Martini (Konik's Tail vodka or East London gin, Noilly Prat)	13.00

DIGESTIVS & LIQUEURS	**50ml**
~ Talisker 10 years old, Single Malt Whisky, Scotland	14.00
~ Nikka From The Barrel, Double Mature Blended Whisky, Japan	16.00
~ Diplomatico Reserva Exluciva Rum, Venezuela	16.00
~ Tidal Rum, England	14.00
~ Baron de Sigognac, Bas Ármagnac, 10 ans d'age, France	12.00
~ Martell, VSOP, Medallion Cognac, France	12.00
~ Berneroy VSOP Calvados, France	14.00
~ Zwack, Unicum, Hungary	6.00
~ Roots Tentura Liquer, Greece	6.00
~ Amaro Montenegro, Italy	6.00
~ Quaglia Amaretto, Italy	9.00
~ Quaglia Liquore Fernet, Italy	6.00
~ Quaglia Liquore Bergamotto, Italy	6.00

SOFTS

~ Jukes Cordialities, No1 'classic white', No 6 'dark red', No 8 'rose' (served with still or sparkling water)	8.50
~ Pink Grapefruit Soda / Ginger Ale	3.00
~ Elderflower Fizz	4.00
~ Fresh Lemonade	3.00
~ Coke	3.00
~ Diet Coke	3.00