

COCKTAILS

LIGHT AND FRUITY

- GRAPEFRUIT MARGARITA** £9.50
A simple twist on the traditional Margarita
Ocho Blanco Tequila and Hibiscus sugar are shaken with Cointreau,
Pink Grapefruit Juice and Lime Juice. Garnished with a Pink Himalayan
Salt rim.
- SECRET GARDEN** £9.50
Grey Goose La Poire Vodka shaken with Pureed Pears, Apple Juice,
Lemon Grass & Ginger Syrup and a dash of Bob's Vanilla Bitters.
- THE LIGHT HOUSE** £9.50
Bombay Sapphire and St Germain Elderflower liqueur are shaken with
Noilly Prat Dry Vermouth, a touch of Vanilla Sugar and Lime Juice.

TALL AND REFRESHING

- GREY GOOSE LE GRAND FIZZ** £9.50
Grey Goose Vodka, St Germain Elderflower Liqueur and a squeeze of
fresh lime, topped with soda. Served in a large wine glass brimmed with
ice.
- ANGELS SHARE** £9.25
Bacardi Carta Oro Rum and Apricot liqueur mixed with fresh Kumquats,
Kafir Lime Leaves and Homemade Lemongrass & Ginger Syrup.
- BISON PUNCH** £10.00
Zubrowka Bison Grass Vodka, Passion Fruit and Cointreau shaken with
St Germain Elderflower Liqueur and charged with Prosecco.

SHORT AND STRONG

- SENSE OF GRANDEUR** £9.25
Hendrick's Gin shaken with fresh Basil, Fresh Orange, Lemon Juice and a little
sugar. Served on the rocks.
- HONEY APPLE** £9.25
Monkey Shoulder Whisky shaken with Runny Honey, Lemon Juice, Apple Juice
and a pinch of cinnamon.
- ONE STEP WEST** £9.50
Ocho Blanco Tequila, Kwai Feh Lychee Liqueur and fresh Raspberries shaken
with Lime Juice, Agave Nectar and a touch of Cranberry Juice.
- JAPANESE ROCKING HORSE** £9.50
Finlandia Vodka and Lychee Juice combined with Sake, Passion Fruit and
Coconut Sugar all Shaken together for a light and fresh martini.

SPARKLING COCKTAILS

- HARBOUR SPRITZ** £10.00
Bombay Sapphire Gin and Aperol shaken with Pink Grapefruit Juice and
Elderflower Cordial, Topped with Prosecco.
- YORKSHIRE ROSE** £10.00
Finlandia Vodka, Homemade Rhubarb Syrup and fresh Strawberries charged
with sparkling wine.
- CHAMBORD ROYALE** £10.50
Simply Chambord Black Raspberry Liqueur and Champagne. Delicious.

COCKTAILS

CLASSICS

- COSMOPOLITAN** £9.25
The origin of the Cosmopolitan is disputed. Generally, people have recognized
that John Caine brought the drink to San Francisco around 1987 from Ohio.
We combine Grey Goose Le Citron, Cointreau, Cranberry Juice and a splash of
Lime.
- DARK 'N' STORMY** £9.00
According to legend, the name Dark 'n' Stormy was coined by a sailor sometime
after WWI who, while enjoying the cocktail, commented that it was the "colour
of a cloud only a fool or a dead man would sail under."
Made with Goslings Black Seal Rum, Lime Juice, Fever Tree Ginger Beer and
Angostura bitters.
- MOJITO** £9.00
Havana, Cuba, is the birthplace of the Mojito, although the exact origin of this
classic cocktail is the subject of debate. One story traces the Mojito to a similar
16th century drink known as "El Draque", after Sir Francis Drake.
We combine Bacardi Carta Blanca, fresh lime, mint and soda water.

- BRAMBLE** £9.00
Created in 1984 by legendary bartender Dick Bradsell at Fred's Bar in Soho,
London. A sweet and classic drink that has made its mark in cocktail culture.
Unfortunately we said goodbye to Dick Bradsell in February 2016, leaving his
legacy to live on in the Bramble.
We combine Bombay Sapphire with Lemon Juice, a splash of Sugar syrup and
a float of Crème de Mure.

- NEW YORK SOUR** £9.50
Said to have been created in Chicago in the 1880's, with its name coming from
its popularity in New York during the Prohibition. A Whiskey Sour, made with a
Crisp Rye Whiskey and a "snap" of Claret.
Woodford Reserve Rye Whiskey, Lemon Juice, Sugar Syrup and a float of Red
Wine.

- CAIPIRINHA** £9.00
The Caipirinha is the national cocktail of Brazil. Once almost unknown outside
Brazil, the drink has become more popular due to the rising availability of first-
rate brands of cachaça outside Brazil.
Sagatiba Pura Cachaça, Lime Wedges and Brown Sugar churned with crushed
ice.

VIRGIN COCKTAILS

- LYCHEE AND HIBISCUS FIZZ** £6.00
Lychee Juice and Hibiscus Syrup churned with Mint Leaves, Lime
Juice and topped with Soda Water. Served long over crushed ice.
- BERRY BLAST** £6.00
Strawberries, Blackberries and Raspberries churned together with
Cranberry Juice and Vanilla Sugar. Served long over crushed ice.

- VIRGIN PEAR & GINGER MOJITO** £6.50
Lime Wedges, Fresh Mint, Pear Syrup and Pureed Pear, Apple Juice
topped with Ginger Beer. Served long over crushed ice.

CHAMPAGNE AND WINES BY THE GLASS

CHAMPAGNES AND FIZZ	BOTTLE	125ml
Prosecco, San Floriano	£35.00	£7.50
Rene Brisset NV	£55.00	£9.50
Chapel Down Brut NV	£46.00	
Chapel Down 3 Graces Vintage 2011	£50.00	
Lombard Brut Rose 1 st Cru	£65.00	£10.90
Moet & Chandon Grand Vintage 2006	£85.00	
Ruinart Blanc de Blancs NV	£95.00	
Dom Perignon Vintage 2006	£195.00	

WHITE WINES	175ML	250ML	BOTTLE
Fernao Pires, Coreto Branco	£5.90	£8.50	£24.00
Lisboa, Portugal			
Picpoul de Pinet,			
Domaine de Belle Mare	£6.50	£9.40	£26.00
Languedoc, France			
Chenin Blanc, Old Vine Reserve,	£7.25	£10.50	£29.00
Ken Forrester, Stellenbosch, South Africa			
Albarino, Castelo do Mar	£7.50	£11.00	£30.00
Rias Baixas, Spain			
Pinot Grigio, Boira, Organic	£7.75	£11.20	£32.00
Veneto, Italy			
Sauvignon Blanc, Land Made	£8.75	£12.50	£35.00
Marlborough, New Zealand			

RED WINES	175ML	250ML	BOTTLE
Carignan, Les Archeres	£5.75	£8.20	£22.50
Pays D'Oc, France			
Montepulciano d'Abruzzo,	£6.25	£9.40	£26.00
Torre del Colle, Abruzzo, Italy			
Tannat, Don David, El Esteco	£7.50	£11.00	£30.00
Salta, Argentina			
Pinot Noir, LUC, Organic,	£7.75	£11.20	£32.00
Pays d'Oc, France			
Rioja, Edicion Limitada Ramon	£8.50	£12.20	£34.00
Bilbao, Spain			
Grenache/Shiraz, Three Halves	£12.00	£17.20	£48.00
Ken Forrester, Stellenbosch, South Africa			

ROSE WINES	175ML	250ML	BOTTLE
Bobal Rose	£4.50	£6.40	£19.95
Rama, Utiel-Requena, Spain			
Le Poussin Rose Grenache	£7.25	£10.40	£28.50
Languedoc, France 2013			

BEERS AND CIDERS

DRAUGHT	ORIGIN	ABV	HALF	PINT
Peroni Nastro Azzuro	Italy	5.1%	£3.00	£5.25
Meantime				
Yakima Red	UK	4.1%	£2.80	£4.95
Asahi Super Dry	Japan	5.2%	£3.10	£5.50
Guinness	Ireland	4.2%	£2.70	£4.95

BOTTLED	ORIGIN	ABV	BOTTLE
Brewdog Punk IPA	Scotland	5.6%	£5.25
Brewdog Dead Pony	Scotland	3.8%	£5.00
Corona	Mexico	4.4%	£4.85
Aspall Draught Cyder	Suffolk	5.5%	£5.25
Old Mout Kiwi & Lime	NZ	4.0%	£5.50
Old Mout Passion Fruit	NZ	4.0%	£5.50
Beck's Blue	Germany	0.05%	£3.50

All prices are inclusive of VAT. A discretionary gratuity of 10% is added to the total bill and is divided fairly between the staff and independently from the business.

COPA GIN AND TONICA

At The Long Bar we Love Gin and Tonic and believe in the Spanish tradition to serve a G&T in a Goblet glass with a double measure of gin, a full bottle of fever tree tonic and carefully selected garnishes for each gin.

Bombay Sapphire with Lime, Mint and Fever Tree Tonic	£9.30
Plymouth Gin with Lemon, Rosemary and Lemon Tonic	£10.20
Portobello Road with Grapefruit, Orange and Fever Tree Tonic	£10.20
Hendricks with Mint, Cucumber and Fever Tree Tonic	£11.00
Gin Mare with Rosemary, Basil and Mediterranean Tonic	£12.00
Silent Pool with Juniper, Orange and Elderflower Tonic	£12.00

We of course offer all our gins as single measures served in a traditional Hi-Ball glass and priced accordingly starting at £4.20



LIVE MUSIC

EVERY THURSDAY

FROM

8:30PM

LONG BAR BITES

Available 12pm – 3pm & 6pm – 10pm

NOCELLERA OLIVES & ALMONDS	£3.50
SALT CRUSTED SOURDOUGH BREAD	£3.00
Dulse Butter	
TRUFFLE ARANCINI	£4.50
TEMPURA MARKET VEGETABLES	£3.50
Chilli & Sesame	
COCKLE POPCORN	£3.50
BURRATA	£5.00
Raf Tomatoes & Basil	
IBERICO HAM CROQUETTES	£5.00
GIANT TEMPURA PRAWNS (x3)	£9.00
SKINNY FRIES	£3.50
SWEET POTATO FRIES	£3.50
Cumin Salt	