

# THE BAR MENU

# SALADS AND LITE LUNCH

Fishcakes Seafood & Lime Fishcake, Rocket a Salad, Homemade Tartare (G,F,E,M	
Halloumi Grilled Halloumi Salad, Roasted Re Mesclum Salad, Tomato Salsa (M)	£10.00 d Pepper
<b>Tortillas</b> Crispy Tortilla Chips, Jalapenos, Mel & Salsa (G,M)	£7.50 ted Cheddar, Guacamole
Soup Seasonal Soup of the Day, Served w Wheaten Bread (See server)	£6.00 vith Homemade
Classic Caesar Salad Hot Chicken Escalope, Crispy Guar Parmesan Tuille (E,M,F,G)	£13.00 achile Bacon,
Wings / Scampi Salt & Chilli Chicken Wings, Blue Cl Chilli & Scallion Salad (M)	£9.00 heese Dip,
Salt & Chilli Scampi Tails, Tartar Sau Chilli & Scallion Salad (MOL, M, E)	ce, £9.00
Seafood Chowder North Atlantic Smoked Haddock, C Artisan Bread (F, M, G-wheat)	£9.00 od, Salmon Chowder,

# PANINIS AND OPEN FLATS\*

\*Paninis & Open Flats Only Served Between 12pm-5pm

### All Served with House Salad & Skinny Fries or Soup of the Day

Pulled Duck, Hoi Sin, Watercress (G,M,E)	£10.00
Honey Glazed Givans Ham, Swiss Cheese & Red Onion Chutney (G,M,E)	£10.00
Cajun Chicken, Cheddar, Tomato Chutney (G,M,E)	£10.00
Tomato, Mozzarella & Basil (G,M,E)	£10.00
Open Salmon Served with Skinny Fries Open Long Sliced Smoked Salmon, Marie Rose & Cucumber on Homemade Wheaten (G,M,E,F)	£12.00

# MAINS

### **Specials**

Please Ask Your Server For Details of Todays Dishes (See server)

	Haddock Deep Fried Fillet of North Atlantic Haddock, Beef Fat Chips, Mushy Peas, Tartar Sauce (G,M,E,F)	£13.50
	The Fitzburger Hannan's Ground Short Horn Mince Burger, Grilled Bacon, Buttermilk Onion Rings, Salad, Swiss Cheese, Pretzel Bun, Skinny Fries (G,M)	£14 .00
	Chicken Burger Buttermilk Marinated Chicken Fillet Burger, Tomato Salsa, Skinny Fries, Pretzel Bun	£14.00
	Curry Chick Pea, Lentil & Roasted Cauliflower Curry, Savoury Rice, Herb Flat Bread (G,N,P, SS, SOY, SD)	£12 .00
	Add Chicken (G,N,P, SS, SOY, SD) Steaks	£15 .00
		£20 .00
	l Ooz Hannan's Dry Aged Sirloin Steak, Buttermilk Onion Rings, Beef Fat Chips, Peppercorn Cream (G,M,SD)	£28 .00
	Teriyaki Chicken Ramen Teriyaki Marinated Chicken, Udon Noodles, Sauté vegetables Asian Broth ( E,SOY, SD, SS, G (Barley, Wheat)	£14.00
SIDES	Chunky Chips   Mashed Potatoes (M)   Champ (M Skinny Fries   Seasonal Vegetables (M)   House Sala	
DESSERTS	Toffee Sticky Toffee Pudding, Warm Toffee Sauce & Vanilla Ice Crean	<mark>£6.00</mark> n (M,G,E)
	Brownie Warm Chocolate Brownie & Vanilla Ice Cream (M,G,E)	£6.00
Ask for Chefs Dessert Specials	Selection of Ice Cream Selection of Draynes Farm Homemade Ice Cream (M)	£6.00

Allergen key: (C) Celery, (G) Gluten, (CRUS) Crustacean, (E) Eggs, (F) Fish, (L) Lupin, (M) Milk, (MOL) Mollusc, (MUS) Mustard, (N) Nuts, (P) Peanuts, (SS) Sesame Seeds, (SOY) Soya, (SD) Sulphur dioxide A discretionary service charge of 10% will be applied to all groups of 8 persons or more.

# AFTERNOON TEA AT THE FITZ

### Afternoon Tea – A Brief History

The history of afternoon tea originates back to the 1800s when it was normal for society to only eat two meals a day: breakfast in the morning and dinner served at 8pm. The idea of eating more than twice a day first started when Anna the 7th Duchess of Bedford famously complained of "having that sinking feeling" during late afternoon.

Her solution was to have a pot of tea with a light sandwich or cake privately in her boudoir in the afternoons. The Duchess soon started to invite friends to join her for tea and sandwiches to exchange stories and share news. It became extremely popular and therefore Anna decided to bring the tradition with her to London, where it was picked up by other social hostesses and quickly caught on.

The Custom of 'taking Afternoon Tea' has become well established at the Fitzwilliam. We wish you an enjoyable afternoon of catching up and exchanging stories.

### $\pounds 27$ with glass of Prosecco or a Mocktail

 $\pounds 35$  with a glass of Henri Champagne, Bramble or a Cosmopolitan

Afternoon Tea prices are subject to change for special occasions.

# AFTERNOON TEA

### Sample Menu

### Appetisers

Demitasse of Soup Spiced Pork, Apple & Sage Pastry Roulade Beef Cheek, Wholegrain Mustard Beignet

### To Follow

Selection of Sandwiches, Wraps & Flats: Chicken & Tarragon | Ham, Cheese & Red Onion Chutney Egg Mayonnaise | Salmon and Cucumber

### Selection of Freshly Baked Scones

Selection of Plain and Fruit Scones Served with Selection of Preserves and Clotted Cream

### Selection of Fine Pastries

Chocolate Brownie, Ganache & Orange Powder Chocolate Coffee Ganache Tartlet, Nut Crumble Sable Profiterole, Chantilly Cream Vanilla & White Chocolate Panna Cotta, Raspberry Purée French Macaroon Seasonal Berry Shortcake

Vegan/Vegetarian options available on request - 24hr notice required

Bookings are advisable for Afternoon Tea

The menu contains allergens. If you have any food/drink intolerances or allergens, please let a member of staff know and we can guide you accordingly.

# **SELECTION OF TEAS**

### Irish Breakfast Tea

A wonderful, strong & reviving tea that's full of character. It's refreshing combination of citrus & malty tones make it a perfect tea to be enjoyed throughout the day, with or without milk.

### Earl Grev

This classic tea combines the sweet, spicy strength and the fresh, fruity note of the bergamot. The end result is an exquisite, refreshing tea, packed with flavour and a fresh citrus taste

### **Blood Orange**

A Bright Blend of organic citrus ingredients from Europe, Africa and South America, produce an enlivening tea with a sweet, slightly lemon after-taste.

### Peppermint

The finest aromatic peppermint produces a bright, cool, crisp, & refreshing taste. The after-taste is soft and accompanied by a beautiful cold undertone.

### Gunpowder & Mango

A smooth-tasting Chinese green tea brightened with sweet tropical fruit and flowers. The end result is an exotic explosion of unique flavours unlike any other tea.

### **Ginger & Lemongrass**

Green tea from China combined with spicy ginger and the fresh, delicate citrus notes of Asian lemongrass. A flavouring and uplifting tea with a sweet lingering after-taste.

### Camomile

A well balanced and subtle blend of flavoursome fruit, herbs and petals sourced from Europe, Africa and South America. A light and refreshing drink in the cup.

### Yunnan Organic Green Tea

Fruity and fresh with a sweet after-taste, this mild tea has a very soft profile which makes it perfect for those who are looking for something with just a hint of caffeine.

### £4.00

£4.00

£4.00

## £4.00

### £4.00

£4.00

£4.00

SELECTION OF COFFEES	Americano The subtle aroma of Espresso, with a lighter body & less bitterness	£3.50
	<mark>Espresso</mark> Heavy body, rich texture, bittersweet taste	£4.00
	Latte Espresso topped with silky, steamed milk.	£4.00
	Cappuccino Espresso, silky foam and frothed milk	£4.00
	Flat White Espresso topped with steamed microfoam	£4.00
	Macchiato Single espresso, topped with frothed milk.	£4.00

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<mark>Viennoiserie Selection</mark> Butter Croissant, Pain au Chocolate, Danish, Pain au Raisin	£4.00
Home Baked Buttermilk Scones Served with Fresh Cream & Preserves	£4.00
Carrot & Walnut Cake With Vanilla Butter Icing	£4.00
<mark>Strawberry Parisian Meringue</mark> With Fresh Cream	£4.00

# CHAMPAGNES & WINES

This is just a selection of our house pour wines and champagnes.

Please feel free to ask for our full Wine list.

Brut	Glass 125mls	Bottle
Henri Abele Brut NV	£12.50	£75
Taittinger Brut Reserve		£90
Louis Roederer Brut		£100

Rose	Glass 125mls	Bottle
Conde de Caralt Brut Rose NV		£27
Taittinger Prestige Rose		£95

Premium	Glass 125mls	Bottle
Dom Perignon 2009 Vintage		£250
Louis Roederer Cristal 2009		£450

White	Glass 250mls	Bottle
Cosmina Pinot Grigio Viile Timisuliu, Romania	£8.50	£24
The Jumper Sauvignon Blanc Malborough, New Zealand	£9.50	£28

Red	Glass 250mls	Bottle
Campo Nuevo Tempranillo <i>Navarra, Spai</i> n	£8.00	£22
Finca La Linda Malbec <i>Mendoza, Argentina</i>	£9.00	£27
Rose		
Campo Nuevo Garnacha Rose Navarra, Spain	£8.00	£22

# COCKTAILS, SPIRITS, SOFT DRINKS & MIXERS

A Cocktail is an alcoholic mixed drink containing two or more ingredients, one of which must be a spirit.

Originally Cocktails were a mixture of spirit, sugar, water and bitters, the Cocktail world has grown much since this as today a Cocktail usually consists of one or more kinds of spirit and one or more mixers, such as soda and fruit juice.

The art of mixing a great Cocktail relies on much more than simply following a good recipe. Using the right bartending techniques, ingredients and accessories are essential aspects involved preparing a great Cocktail.

Here at the Fitzwilliam Hotel we love our Cocktails. We strive to give the drinker a memorable, gracious and unique drinking experience.

There is an expansive range of Cocktails on our menu with a Flamboyant array of unique flavours, vivacious colours, textures and aromas.

With the help and expertise of our skilled bartenders we will certainly find the Cocktail for you.

Prepare to dazzle your senses and be entertained by the fine are of Cocktails here at 'The Bar' Fitzwilliam Hotel.

## BARTENDERS CHOICE

Designed by our team of mixologists and inspired by The Belfast Grand Opera House, these Cocktails each have their own unique style and flavour. Please feel free to ask the bartender which one is their creation.

### The Director

Hennessey X.O, Lagavulin 16yr, Rosemary, Raspberry Purée, Peychauds Bitters

### Spotlight

Shortcross Gin, Disaronno, Freshly Squeezed Orange, Lemon, Egg White, and Marmalade.

### Leading Lady

Grey Goose La Vanille Vodka, Chambord, Lime Juice, Peach Liqueur, Egg White, Fresh Raspberries

### Applause

Patron Silver, Martini Fiero, Egg White, Lime Juice, Manzana Verde & Ginger Syrup

### Centre Stage

Patron X.O, Chocolate Sauce, Cream, Whole Egg, Orange Bitters

### The Prestige

Jack Daniels Tennessee Rye , Angostura Bitters, Maple Syrup and Oak Smoked

### King & I

Lapsang Infused Bombay Sapphire, Crème de Mure, Lemon Juice, Activated Charcoal, Egg White & Orange Bitters

### Phantom

Goslings Dark rum, Maple Syrup, Kahlua, Espresso Shot

## Final Curtain

Plantation Pineapple, Honey Syrup, Pineapple Juice, Lime Juice

## Encore

Shortcross Gin, Turmeric, Cardamom & Honey Syrup, Indian Pale Ale Foam and IPA syrup

£12.50

£12.50

£12.50

## £25.00

£12.50

£12.50

£12.50

£15.00

£12.50

£15.00

# THE CLASSIC'S

Mojito Bacardi Carta Blanca Rum, Lime Juice, Sugar Syrup and Mint

### Cosmopolitan

Grey Goose Le Citron Vodka, Cointreau, Lime Juice, Cranberry Juice & Orange Bitters

### Bramble

Bombay Sapphire Gin, Crème de Mure, Lemon Juice & Muddled Blackberries

### Singapore Sling

Gordons Gin, Cointreau, Benedictine, Cherry Heering, Grenadine, Pineapple Juice & Lime Juice

### Long Island Iced Tea

Smirnoff Vodka, Bacardi Carta Blanca Rum, Jose Cuervo Tequila, Cointreau, Lemon Juice & Sugar Syrup, topped up with Coca Cola

### Margarita

Jose Cuervo Tequila, Cointreau & Lime Juice

### Pino Koko

Koko Kanu Rum, Coconut Syrup, Cream, Pineapple Juice

Orgeat Syrup, Angostura Bitters

### Mai Tai

Bacardi Anejo Cuatro Rum, Cointreau, Lime Juice,

£10.00

### £10.00

£10.00

### £10.00

## £10.00

£10.00

### £10.00

## COCKTAILS Classic Dry Martini Bombay Sapphire Gin or Grey G

S	Classic Dry Martini Bombay Sapphire Gin or Grey Goose Vodka, Vermou Served with a lemon twist	<b>£11.00</b> th,
	Dirty Martini Bombay Sapphire Gin or Grey Goose Vodka, Vermouth, Olive Juice, Served with an Olive	£11.00
	<mark>French Martini</mark> Grey Goose Vodka, Chambord, Pineapple Juice	£11.00
	<mark>Espresso Martini</mark> Grey Goose La Vanille Vodka, Kahlua, Espresso Shot, Vanilla Syrup	£11.00
	Apple Gin Martini Symphonia No.2 Apple Gin, Cointreau, Lemon Juice	£11.00
	<mark>Breakfast Martini</mark> Shortcross Gin, Cointreau, Lemon Juice, Marmalade, Served with Petit Toast	£11.00
	Moscow Mule Smirnoff Vodka, Lime Juice, D&G Ginger Beer, Angostura Bitters	£11.00
	Winter Soldier Grey Goose La Vanille Vodka, Kahlua, Crème de Caca Chocolate Bitters, Vanilla Syrup	<b>£11.00</b> ao,
	Pear Drop Grey Goose La Poire Vodka, St Germain, Apple Juice Lemon Juice	£11.00
	<mark>Bloody Mary</mark> Smirnoff Vodka, Tomato Juice, Lemon Juice, Black Pe Salt, Tabasco, Worcestershire Sauce	<b>£11.00</b> epper,
	<mark>White Russian</mark> Smirnoff Vodka, Kahlua, Milk/Cream	£11.00
	<mark>Black Russian</mark> Smirnoff Vodka, Kahlua, Coca-Cola	£11.00



COCKTAILS Aviation £1: Tanqueray Gin, Crème de Violette, Maraschino Liqueur, Lemon Juice

<mark>Negroni</mark> Jawbox Gin, Campari, Martini Rosso	£11.00
<mark>The Cask At Hand</mark> Shortcross Cask Finish, Martini Rosso, Crème De Mu Maraschino, Angostura Bitters	<b>£11.00</b> Ire,
<mark>Velvet Victorian</mark> Shortcross Gin, Velvet Falernum, Cointreau, Lemon J Orange Bitters, Honey	<b>£11.00</b> Iuice,
<b>The Artist</b> Slane Irish Whiskey, Olorosso Sherry, Lemon Juice, Raspberry Syrup	£11.00
<mark>Clover Club</mark> Bombay Sapphire Gin, Raspberry Syrup, Lemon Juice & Egg White	£11.00
<mark>Old Fashioned</mark> Woodford Reserve Bourbon, Angostura Bitters, Brown Sugar	£11.00
<mark>Manhattan</mark> Woodford Reserve Bourbon, Martini Rosso, Angostura Bitters	£11.00
<mark>Whiskey Sour</mark> Jameson Whiskey, Lemon Juice, Sugar Syrup, Angos Bitters, Egg White (add Port to make it a New York S	
<mark>Sazerac</mark> Jack Daniels Tennessee Rye Whiskey, Peychauds Bit	<b>£11.00</b> ters,

Absinthe Rinse

£11.00

COCKTAILS	<b>Penicillin</b> Dewars 12 Year Old Scotch Whiskey, Laphroaig 10yr Scotch Whiskey , Lemon Juice, Honey & Ginger	£11.00
	<mark>Boulevardier</mark> Woodford Reserve Bourbon, Martini Rosso, Campari	£11.00
	Dark & Spicy Goslings Dark Rum, Velvet Falernum, Lime Juice, Angostura Bitters, D&G Ginger Beer	£11.00
	<mark>Pisco Sour</mark> Pisco, Lemon Juice, Sugar Syrup & Egg White, Angostura Bitters	£11.00
	<mark>Amaretto Sour</mark> Disaronno Amaretto, Lemon Juice, Sugar Syrup & Egg White, Angostura Bitters	£11.00
	<mark>Sidecar</mark> Hennessey, Cointreau, Lemon juice	£11.00
	<mark>Rusty Nail</mark> Dewars 12 Year Old Scotch Whiskey, Drambuie	£11.00

## **PROSECCO** & CHAMPAGNE **COCKTAILS**

Pineapple Fizz £10.00 Jawbox Pineapple & Ginger Gin Liquor topped with Prosecco Rhubarb Fizz £10.00 Jawbox Rhubarb & Ginger Gin Liquor topped with Prosecco Kir Royale £10.00 | £14.00 Crème de cassis topped with Prosecco or Champagne

Bellini £10.00 | £14.00 Peach Purée topped with Prosecco or Champagne

Rossini £10.00 | £14.00 Strawberry Purée topped with Prosecco or Champagne

Mimosa £10.00 | £14.00 Orange Juice topped with Prosecco or Champagne

**Aperol Spritz** Aperol, Soda and Prosecco

French 75 Bombay Sapphire Gin, Lemon Juice & Sugar Syrup topped with Champagne

French 76 £15.00 Ketal One Vodka, Lemon Juice & Sugar Syrup topped with Champagne

£10.00

£15.00

# MOCKTAILS

For those who yearn for the fun and complex notes of a cocktail but don't necessarily want the alcohol content, there's the mocktail. All our mocktails have been tried and tested by our team of expert mixologists to deliver a beverage you can enjoy throughout your experience.

<mark>Choco-tini</mark> Espresso, Caramel & Chocolate Syrup	£7.50
<mark>Apple Mojito</mark> Apple Juice, Lime Juice, Sugar Syrup, Mint	£7.50
<mark>Ginger Mojito</mark> D&G Jamaican Ginger Beer, Lime Juice, Su Syrup, Mint	<b>£7.50</b> gar
<mark>Creamy Colada</mark> Pineapple Juice, Cream, Coconut Syrup	£7.50
<b>Virgin Mary</b> Tomato Juice, Lemon Juice, Sugar Syrup, W Sauce, Tabasco, Black Pepper	<mark>£7.50</mark> <sup>7</sup> orcester
<mark>Macarena</mark> Orgeat, Lemon Juice, Egg White, Water	£7.50

# DRINK LOCAL

## Whitewater Brewery

### Belfast Ale 4.5% 500mls

Whitewater's aromatic russet Ale is brewed with the addition of Wheat & roasted barley. Rich fruitiness & gentle hop flavour leading to its smooth succulent finish.

### Belfast Larger 4.5% 500mls

Crisp & full flavoured this continental style premium lager is brewed with the finest saaz hops, rich in aroma and taste.

### Maggies Leap 4.7%

A formidable India Pale Ale style beer brewed with Australian, New Zealand and American Hops, and packed full of citrus flavours.

## Clearsky Brewery

### Fulcrum Wheat Beer 4.5%

Fulcrum is a refreshing local twist on a European beer style. Craft brewed with Bavarian hops to retain the subtle flavours of traditional wheat beer.

### Prism Irish Red Ale 4.5%

Prism pays homage to a traditional Irish beer style and brings it up to date. Brewed with Irish malt for Caramel & toffee notes, Prism is lightly hopped for a soft fruit taste.

## Gins

### Shortcross Gin 46% abv

Shortcross Gin was created and distilled at the Rademont Estate Distillery just a short 22 miles distance away from the Fitzwilliam Hotel. Best described as floral meadows, wild berries & grassy notes. It is highly aromatic with an exceptionally long and smooth finish

### Jawbox Gin 43% abv

A Classic Dry Gin from Belfast that is going worldwide. This award winning Gin has no fewer than 11 fine botanicals. A Classic gin that becomes more complex on the palate. Starts with citrus and juniper developing into pepper, green angelica and subtle rootiness.

### £6.90

£6.50

# £5.50

£5.50

### £5.50

£5.50

# DRINK LOCAL

### Symphonia No2 Apple Gin 40% abv

Small batch Distilled Dry Gin handmade in Northern Irelandmade with Crisp, Golden Bramley Apples from County Armagh blended seamlessly with Juniper, Floral and Herbal Notes to create a refreshing Fruit Gin.

### Belfast Artisan Distillery Gin abv 40%

Belfast Artisan Distillery Gin is a refreshing and smooth Premium dry gin with a Belfast twist. Combining the traditional gin botanicals with the local and iconic Belfast ingredients of flax, heather and rowan berries has produced a unique gin packed with flavour and character which is delightfully smooth and versatile.

## *Whiskeys* Slane Irish Whiskey 40% abv

A smooth and spicy Irish whiskey made from both toasted grain and mature malt whiskies. Crafted from Brown-Forman's signature triple casked blend of virgin, seasoned and sherry barrels that together embody the untamed spirit of rural Ireland.

### Sexton Whiskey 40% abv

Made from 100% Irish malted barley. Triple distilled in Copper Pot Stills & aged in former Oloroso Sherry Casks. Giving a rich, dried fruit & subtle oak notes with a smooth finish.

### Bushmills 16yr 40% abv

Bushmills Single Malt Whiskey 16 year old is truly one of the great whiskeys of the world. Aged for about 15 years in a combination of Oloroso Sherry and Bourbon-seasoned casks, & then finished in Port Wine Barrels. This single malt shows its layers of flavour, juicy fruits, nuts and spice, as well as a hint of ruby redness.

### £12.00

### **£5.80** h

£6.00

£4.75

£6.50

# **SPIRITS**

## Vodka

Smirnoff	£4.50
Absolut	£4.50
Ketel One	£5.00
Grey Goose	£6.00
Grey Goose Le Citron	£6.20
Grey Goose La Poire	£6.20
Grey Goose La Vanille Vodka	£6.20
Belvedere	£6.50

## Rum

Bacardi Carta Blanca	£4.50
Bacardi Carta Oro	£4.50
Bacardi Anejo Cuatro Rum	£4.80
Bacardi Ocho Anos	£6.00
Plantation Pineapple Rum	£6.20
Appleton V/X	£5.00
Morgan Spiced	£4.50
Goslings	£4.75
Sagatiba	£4.40
Ron Zacapa	£8.50
Havana 7yr	£5.50
Kraken	£5.00

# SPIRITS

## Gin

Bombay Sapphire	£4.80
Star of Bombay	£5.60
Hendricks	£6.00
Boatyard Gin	£5.80
Gordons	£4.50
Gordons Pink	£5.50
Shortcross	£6.90
Shortcross Rosie's Garden Gin	£6.50
Tanqueray	£4.80
Tanqueray 10	£5.60
Dingle	£5.50
Gunpowder Irish Gin	£8.00
Jawbox	£6.50
Jawbox Pineapple & Ginger	£5.20
Jawbox Rhubarb & Ginger	£5.20
Belfast Artisan Distillery Gin	£5.80
Monkey 47	£9.20
Whitley Neill	£5.00
Whitley Neill Rhubarb & Ginger	£5.00
Whitley Neill Parma Violet	£5.00
Copeland Irish Gin	£6.50
Copeland Rhuberry Gin	£5.50
Copeland Raspberry & Mint	£5.50
Symphonia No.1 Dry Gin	£6.00
Symphonia No.2 Apple Gin	£6.50



## Brandy/Cognac

Hennessy VS	£6.00
Hennessy X.O	£18.00
Remy Martin VS	£7.50
Richard Hennessy Cognac	£250.00

## Bourbon / Tennessee Whiskey

Jack Daniels Old No.7	£4.50
Jack Daniels Tennessee Rye	£6.20
Woodford Reserve	£5.50
Eagle Rare	£6.80
Canadian Club	£4.50
Makers Mark	£5.80
Buffalo Trace	£4.80

## Scotch

Dewars 12yr	£5.50
Famous Grouse	£4.50
Glenlivet 12yr	£6.00
Glenmorangie	£6.30
Johnnie Walker Red	£4.70
Johnnie Walker Black	£5.20
Johnnie Walker White	£6.20
Johnnie Walker Blue	£30.00
Glenfiddich 12yr	£5.30
Chivas Regal	£5.10
Laphroaig 10yr	£7.50
Lagavulin 16yr	£12.00
Ardbeg 10yr	£6.20
Talisker 10yr	£7.00

# SPIRITS

## Irish

Slane	£4.75
Bush Red	£4.50
Bushmills	£4.80
Black Bush	£5.00
Bushmills 10yr	£5.60
Bushmills 16yr	£12.00
Bushmills 21yr	£20.00
Roe & Co. Irish Whiskey	£5.50
Sexton	£6.00
Jameson	£4.20
Jameson Caskmates	£4.75
Jameson Black Barrel	£5.00
Jameson Distillers Safe	£7.00
Powers	£4.50
Yellow Spot	£12.00
Green Spot	£9.00
Red Breast 12yr	£7.80
Middleton Rare	£19.00

# DRAFT & BOTTLE BEERS & CIDERS

	Half	Pint
Peroni	£3.00	£5.50
Guinness	£2.70	£4.80
Hop House 13	£2.70	£4.80
Open Gate	£2.70	£4.80
Rockshore Irish Lager	£2.70	£4.80
Pravha 330mls		£4.20
Budweiser 330mls		£4.20
Corona 330mls		£4.20
Heineken 330mls		£4.20
Coors Light 330mls		£4.20
Yardsman IPA 500mls		£5.50
Yardsman BPA 500mls		£5.50
Yardsman Lager 500mls		£5.50
Maggies Leap 500mls		£5.50
Belfast Ale 500mls		£5.50
Belfast Lager 500mls		£5.50
Fulcrum Wheat Beer 500mls		£5.50
Prism Red Ale 500mls		£5.50
Peroni Libera 0.0% 330mls		£4.20
Magners 568mls		£4.80
Orchard Theives 660mls		£6.50
Kopperberg Strawberry & Lime 500mls	5	£5.50
Kopperberg Pear 500mls		£5.50
Kopperberg Mixed Fruits 500mls		£5.50
West Coast Cooler		£4.20
West Coast Cooler Rose		£4.20

# MINERALS & MIXERS

Coca Cola	£2.50
Diet Coke	£2.50
Coke Zero	£2.50
Sprite	£2.50
Fanta Orange	£2.50
Fanta Lemon	£2.50
Appletiser	£3.50
Bottlegreen Raspberry Lemonade	£3.50
Schweppes Tonic Water	£1.95
Schweppes Slimline Tonic	£1.95
Schweppes Soda Water	£1.95
Schweppes Lemonade	£1.95
Schweppes Bitter Lemon	£1.95
Schweppes Ginger Ale	£1.95
Fevertree Tonic	£3.50
Fevertree Light	£3.50
Fevertree Ginger	£3.50
Fevertree Mediterranean	£3.50
Schweppes Elderflower Tonic	£3.50
Schweppes 1783 Cucumber	£3.50
Schweppes 1783 Salty Lemon	£3.50
Acqua Panna Still Water (250mls)	£3.50
Acqua Panna Still Water (750mls)	£6.50
San Pellegrino Sparkling Water (250mls)	£3.50
San Pellegrino Sparkling Water (750mls)	£6.50