

FREDERICK'S

— LOUNGE • BAR • TERRACE —

Frederick Gordon (1835-1904) known as "The Napoleon of the hotel world", founded the Gordon Hotels chain in 1890. He later became Chairman of the Frederick Hotels Company, building and opening the Hotel Majestic in 1900.

In 1900, at the end of the austere Victorian era and the beginning of the more relaxed Edwardian society, a new generation of hotels were taking on the qualities of stately homes. The small Yorkshire town of Harrogate, with its important spa, became home to one of England's finest hotel, The Harrogate Majestic. With grand, beautiful reception rooms, the Hotel Majestic provided a stage where high society could revel in luxury. From the day it opened, the Hotel Majestic became Harrogate's most prestigious address.

Today, Frederick's Piano Lounge is adorned with murals of eight beautiful English Spa towns: Bath, Buxton, Cheltenham, Hampstead, Royal Leamington Spa, Matlock, Royal Tunbridge Wells, and of course Harrogate.

Over the years, the Great Lounge at The Hotel Majestic has welcomed many famous names: Sir Edward Elgar, Sir Winston Churchill, Baroness Margaret Thatcher and in 1949, 4 years before her Coronation, HRH Princess Elizabeth accompanied by HRH Prince Phillip.

The Hotel Majestic has also seen many stars from the world of show business, including A-Ha, The Bee Gees, Bay City Rollers, Nigel Kennedy, Denis Waterman and Cilla Black to name but a few.

In celebration of the hotel's opening in 1900, its sister hotel in Marylebone London gifted a Grandfather clock. More than a century later, the clock can now be found in Frederick's Piano Lounge still in working order.

www.experiencethemajestic.com

FOR YOUR DELECTION

Bar Nibbles
Bread & Meats
Light Bites
Salads
Sandwiches
Large Plates
Pizza
Sides
Sweet Treats
Afternoon Tea
Wine
Beer/Cider
Spirits
Mocktails
Sours
The Gins
Classics
Soft Drinks
Tea & Coffee



SCAN ME
For calorie
information please
scan QR code

BAR NIBBLES £4

Wasabi Peas 215kcal

Bombay Mix 237kcal

Chilli Peanuts 304kcal

Greek Olive Mix 212kcal

Salty Mix 282kcal

BREADS & MEATS

Artisan Sourdough Bread Basket (V) £12 846kcal
Bywater Salted Butter, Olive Oil & Balsamic

Garlic Bread £12 (V) 893kcal
Handcrafted pizza base, Confit Garlic & Herb Butter

Rosemary Flat Bread (VG) £12 858kcal
Roasted Red Pepper Hummus

Charcuterie Board £15 541kcal
*A Selection of the Finest Cured Meats, Burrata Bocconcini, Grissini
Bread Sticks & Caramelised Red Onion Marmalade*

LIGHT BITES

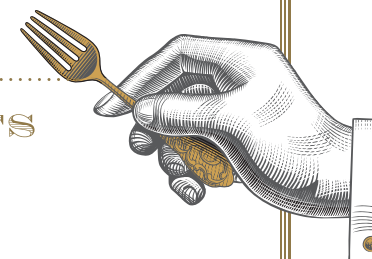
Triple Cooked Potato Skins (GFO) £6 385kcal
Smoked Bacon & Chive Mayo

Curried Parsnip & Apple Soup (GF) (VG) £8 219kcal
Salt & Vinegar Spirals

Chicken Liver & Brandy Parfait £10 819kcal
Green Tomato Chutney, Warm Brioche

Baked Camembert with Rosemary & Garlic (V) £16 554kcal
Artisan Bread, Grissini, Truffle Honey

Corn Nachos (GF) (V) £10 1342kcal
Sour Cream, Salsa, Guacamole, Jalapenos, Cheddar



SALADS

Caprese (GFO) (VGO) £12 243kcal
*Sun Dried Tomato, Buffalo Mozzarella,
 Basil, Black Olive, Red Onion, Rocket,
 Balsamic*

Waldorf Salad (GFO) (V) £12 413kcal
*Crisp Gem Lettuce, Duke of Wellington Blue
 Cheese, Celeriac & Apple Remoulade, Toasted
 Walnuts, Roasted Grapes*

Majestic Caesar £12 462kcal
*Romaine Lettuce, Crispy Chicken Skin,
 Sourdough Croutons, Parmesan Shavings,
 Anchovies, Caesar Dressing*

Cobb Salad (GFO) £14 579kcal
*Crispy Streaky Bacon, Red Onion, Radish,
 Avocado, Oak Leaf, Lollo Rosso, Sun Dried
 Tomato's, Boiled Egg, Stilton, House Dressing*

Add Chicken Breast - £5 239kcal

TRADITIONAL SANDWICHES

Served Until 5pm

*All Served with Dressed Leaves & Vegetable Crisps On a choice of White or Brown Bloomer Bread.
 All our sandwiches can be adapted for dietary requirements, please ask your server for more details.*

**Egg Mayonnaise &
 Mustard Cress £8** 613kcal

**Beef & Horseradish
 with Watercress £9** 459kcal

**Mature Cheddar
 Cheese & Pickle £8** 698kcal

**Roast Ham & English
 Mustard £9** 549kcal

TOASTED SOURDOUGH CIABATTA SANDWICHES

Served Until 5pm

*Served with Dressed Salad Leaves & Vegetable Crisps
 All our sandwiches can be adapted for dietary requirements, please ask your server for more details.*

BLT £10 565kcal
Bacon, Lettuce, Tomato & Tarragon Mayo

TBBC £12 708kcal
Turkey, Bacon, Brie & Cranberry

Vegan Club £12 692kcal
Vegan Smoked Applewood Cheese, Charred Vegetables & Vegan Pesto (Vg)

Majestic Club £14 755kcal
Chicken, Bacon, Fried Egg, Crisp Gem Lettuce, Tomato & Tarragon Mayo

LARGE PLATES

Chicken Kiev £16 902kcal
*Confit Garlic & Herb Butter
 Filling, Skin on Fries*

Steak Frites (GF) £22 695kcal
*28 Day Dry Aged 10oz Rump Steak, Fries,
 Confit Tomato, Watercress*

The Majestic Burger £18 671kcal
*Aberdeen Angus Beef, Comte cheese, Smoked
 Streaky Bacon, Tangy Relish, Pickled Red
 Cabbage, Toasted Brioche Bun, Skin on Fries*

**The Majestic Vegan Chickenless
 Burger (VG) £16** 712kcal
*Vegan Chicken Fillet, Smoked Applewood
 Cheese, Tangy Relish, Pickled Red Cabbage,
 Toasted Brioche Bun, Skin on Fries*

Proper Fish N Chips £18 922 kcal
*Black Sheep Beer Battered Chunky Haddock, Triple Cooked Beef Fat Chips, Mushy Peas,
 Homemade Tartare Sauce*

STONEBAKED 12" PIZZAS

Margherita Buffalo (V) £15 862kcal
Tomato, Mozzarella, Buffalo Mozzarella, Basil

Quattro Formaggi £17 964kcal
Mozzarella, Parmesan, Gorgonzola, Taleggio, Basil

Nduja £17 969kcal
Tomato, Mozzarella, Nduja, Pepperoni, Roasted Red Peppers, Chilli, Basil

Affettati £17 862kcal
Parma & Prosciutto Ham, Parmesan Shavings, Rocket, Balsamic Glaze

Vegana (VG) £17 953kcal
Vegan Sausage, Vegan Mozzarella, Artichokes, Aubergine, Green Pesto

SIDES

Skin on Fries (GFO) (V) £4 224 kcal

House Side Salad (VG) £4 189kcal

Sweet Potato Fries (V) £4 221kcal

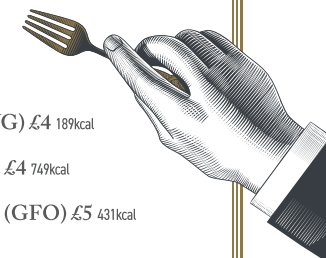
Peppercorn Sauce £4 749kcal

Beer Battered Onion rings (V) £4 267kcal

Truffle & Parmesan Fries (GFO) £5 431kcal

Triple Cooked Beef Cooked Chips (GFO) (VGO) £4 354 kcal

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 KCALS A DAY. ALL PRICES INCLUDE VAT AT THE CURRENT RATE. ABV'S ARE AVAILABLE PLEASE ASK ONE OF OUR TEAM FOR DETAILS. FOR THE FACTS
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SWEET TREATS

Selection of Ice Creams (GF) - £2.50 per Scoop 150kcal
Madagascan Vanilla, Belgian Chocolate, Strawberry & Cream

Cake of the Day £6
Ask Your Server for Todays Cake

Carrot & Toasted Walnut Cake £9 843kcal
Sweet Carrot & Cardamom Crush

Coffee & Goji Berry Brownie (GF) £9 541kcal
Matcha Green Tea Ice Cream

Yorkshire Curd Cheesecake £9 971kcal

Dark Chocolate & Orange Delice (VG) £10 679kcal
Mango Sorbet

HOT DRINKS

Espresso	£3.80
Double Espresso	£4.25
Americano	£4.75
Cappuccino	£5.00
Latte	£5.00
Mocha	£5.00
Flat White	£5.00
Hot Chocolate	£5.00

Add a flavoured syrup for £1.00

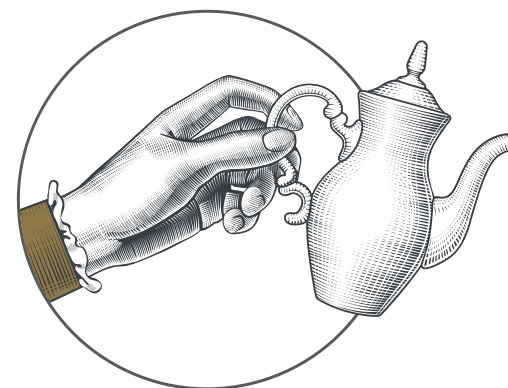
LIQUEUR COFFEE

Baileys 50ml	£9.50
Tia Maria 25ml	£9.50
Jameson 25ml	£9.50
Disaronno 25ml	£9.50
Grand Marnier 50ml	£9.50



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AFTERNOON TEA



British Afternoon Tea originated when Anna the Seventh, Duchess of Bedford, experienced what she called a 'sinking feeling' in the middle of the afternoon due to a long gap between light luncheon and her evening meal. To relieve her hunger pangs she asked her maid to bring her a pot of tea and a little light refreshment.

She enjoyed this ritual so much she began to invite her friends over for tea and gossip about the latest scandals. Soon all of London was indulging in afternoon tea, as you can too! By late Victorian era, Afternoon tea fulfilled the purpose of socializing, event planning, introductions and informal business meetings. Our origins date back to the Victorian era and invite you to follow in these footsteps and indulge your sense of fantasy with our Afternoon Tea choices.

THE AFTERNOON TEA SET...

Served with choice of Taylors of Harrogate tea or filter coffee

Served 13:00 – 16:00

Traditional Afternoon Tea

£28.00 1542kcal

Selection of Sandwiches Including:

Egg Mayonnaise & Watercress

Roast Ham & English Mustard

Smoked Salmon & Cream Cheese

Goats Cheese, Cherry Tomato & Basil Tartlet

Homemade Sausage Roll

Warm plain & fruit scones served with clotted cream and raspberry jam

A Selection of homemade cakes and sweet treats

Cream Tea £8.00

Two fruit scones served with clotted cream and strawberry jam.

All our Afternoon Teas can be adapted for dietary requirements, please ask your server for more details.

WHY NOT UPGRADE TO...

*Bubbly
Afternoon Tea...£5**

*Add a 125ml glass of
Da Luca Prosecco to any of our
afternoon tea selections.*



*Champagne
Afternoon Tea...£9**

*Add a 125ml glass of
Mercier Brut Champagne to any of
our afternoon tea selections.*



*Gin and
Afternoon Tea...£8.50**

*Add a Gin and Tonic
to any of our afternoon
tea selections.*

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WINE Of The Week

WHITE | RED | ROSE | FIZZ

Please ask the bar team or your server
for more information.....



DoubleTree by Hilton Harrogate Majestic Hotel & Spa | Ripon Road | Harrogate | HG1 2HU

T: 01423 700 300 option 3 E: events@doubletree-harrogate.co.uk W: www.experiencethemajestic.com

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DESSERT WINES, PORTS AND SHERRIES

	Btl	75ml
Errazuriz Late Harvest Sauvignon Blanc Casablanca Valley	25.50	6.00
Gonzales Byass Tio Pepe, Fino Sherry	60.00	8.50
Graham's LBV Port	60.00	7.50

CHAMPAGNE AND PROSECCO

	Btl	75ml
Pontebello Prosecco	32.00	7.00
Da Luca Prosecco Rosé	39.00	7.50
Da Luca Prosecco	39.00	7.50
Moët & Chandon Brut Imperial IV	75.00	14.00
Moët & Chandon Brut Rosé Imperial IV	77.50	14.50
Veuve Clicquot Yellow Label Brut NV	90.00	-

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WHITE WINE

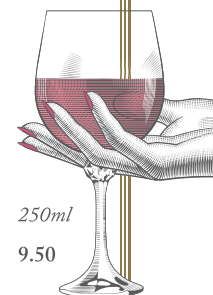
	Btl	175ml	250ml
Tekena Sauvignon Blanc, Central Valley* <i>A refreshing Sauvignon Blanc with citrus and tropical fruit flavours and a crisp finish.</i>	26.00	8.50	9.50
Antoni Rubini Pinot Grigio Delle Venezie* <i>Rich pear drop and elderflower notes with lingering apple finish.</i>	25.50	8.00	9.50
Berri Estates unoaked Chardonnay, SE Australia <i>A crisp style with a fresh, yet ripe lemon character with no oak ageing.</i>	26.00	8.50	9.50
Leeffield Sauvignon Blanc <i>A deliciously ripe, perfumed nose of lemon zest, passionfruit & musky pink grapefruit a mingling of passion-fruit and melon flavours</i>	32.00	9.50	11.00
Emile Beyer Organic Reisling (Alsace) <i>This fresh & lively Example shows lemon & Grapefruit fruit. hand harvested from vineyards planted on limestone</i>	42.50		
Rioja Blanco, Barrel Fermented, Vina Real <i>Beautifully balanced and quite delicious with pure, floral and citrus aromas leading into a rounded, creamy rich palate.</i>	33.00		
Petit Chablis, Les Sarments, Vignerons de Chablis <i>Citrus and floral notes, fresh and lively on the palate.</i>	40.00		
Sancerre, Domaine Des Chaintres, Joseph Mellot <i>Aromatic floral aromas of white blossom and grapefruit on the nose; the palate is refreshing and dry. A fine example from this much loved region.</i>	39.00		
Cloudy Bay Sauvignon Blanc, Marlborough	77.50		

ROSÉ WINE

	Btl	175ml	250ml
Wicked Lady White Zinfandel * <i>Medium-sweet, with delicious raspberry and strawberry flavours..</i>	25.50	8.00	9.50
Antonio Rubini Pinot Grigio Rosato, Delle Venezie * <i>Aromas of wild flowers, vanilla and strawberry, the palate is refreshing with delicate fruit flavour</i>	26.00	8.50	9.50
Cotes de Provence Roumery Rosé, Chateau des Ferrages <i>Elegant, bright and subtle rosé with a very pale rose petal hue.</i>	43.50		
Whispering Angel Rosé, Château d'Esclans <i>A beautiful pale pink colour, with hints of strawberry and raspberry on the nose. The palate is fresh and crisp, with flavours of red berries and citrus. The wine has fresh notes of apple, pink grapefruit, peach and cream, and a long, smooth finish.</i>	55.00		

*These wines are also sold by the glass in quantities of 125ml measure.

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RED WINE

	Btl	175ml	250ml
Tekena Merlot, Central Valley*	26.00	8.50	9.50
<i>A fruit-driven Merlot with raspberry and blueberry fruit leading to a soft finish.</i>			
Short Mile Bay Shiraz, SE Australia*	25.50	8.00	9.50
<i>Deep-coloured and full-bodied with lots of rich berry fruit on the palate and a pinch of pepper spice so typical of Shiraz.</i>			
Luna Del Sur Malbec, San Juan	26.00	8.50	9.50
<i>Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla notes from some brief oak ageing.</i>			
Errazuriz Cabernet Sauvignon, Maipo & Aconcagua Valley	32.50		
<i>A fine example of Chilean Cabernet Sauvignon. Bright red in colour with intense strawberry, blackcurrant and cherry aromas.</i>			
Waipara Hills Pinot Noir, Central Otago	40.00		
<i>Bramble fruit, cherry, spice and a hint of smoke on the nose; black cherry and plum on the palate supported by vanilla spice.</i>			
Château Lyonnais, Lussac-Saint-Émillion	45.00		
<i>Deep garnet with a warm spiced bread and red fruit character, powerful, yet supple, with vanilla aromas on the finish from a region noted for outstanding quality</i>			
Zucardi Serie A Malbec, Uco Valle, Mendoza	45.00		
<i>Intense red ripe fruit aromas such as prunes and cherries with black pepper and tobacco. Can also detect chocolate, cherry liqueur and spicy notes. Soft and velvety entry, firm tannins with lovely juicy finish</i>			
Barolo, Enrico Serafino	69.50		
<i>Big, well-structured red, intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla.</i>			
Chateaufort du Pape La Bernardine	79.50		
<i>The carefully grape selection in the vineyards ensures only the best fruit makes it into this wine. Aromas of roasted coffee, raspberry and plum</i>			

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BEER / CIDER

DRAUGHT	Pint	½ Pint	BOTTLED BEER	
Birra Moretti	£6.00	£3.10	Black sheep Yorkshire Ale 500ml	£7.00
Amstel	£5.50	£2.90	Brewdog Punk IPA 330ml	£6.50
Theakstons	£5.50	£2.90	Estrella Damm 330ml	£5.50
Guinness	£6.50		Heineken 330ml	£5.50
Old Mout Cider	£6.00	£3.10	Peroni 330ml	£5.50
Neck Oil	£7.50	£3.90	Gluten Free Peroni 330ml	£5.50
BOTTLED CIDER			LOW / ALCOHOL FREE BEER	
Kopparberg Mixed fruits 500ml	£6.20		Heineken 0% 330ml	£4.00
Kopparberg Pear 500ml	£6.20		Peroni 0% 330ml	£4.00
Kopparberg Strawberry & Lime 500ml	£6.20		Rekorderlig Strawberry & Lime 0% 500ml	£5.00
Magners 330ml	£5.50			

SPIRITS

GIN	25ml	50ml	MALFY LEMON	£6.00	£8.75
Aviation	£6.25	£10.00	Monkey 47	£7.50	£10.75
Bombay Sapphire	£5.00	£7.00	Oxley	£7.00	£10.75
Botanist	£6.25	£10.00	Roku Japanese Gin	£5.75	£8.25
Brockmans	£6.25	£10.00	Star of Bombay London Dry	£6.25	£9.50
Gordons Pink	£5.00	£7.00	Tanqueray London Dry	£5.00	£7.00
Gin Mare	£7.00	£10.50	Tanqueray No.10	£6.25	£10.00
Harrogate Tipple	£5.25	£7.25	Tanqueray Sevilla	£5.50	£8.00
Harrogate Tipple Blueberry	£5.50	£9.00	Tanqueray 0%	£4.00	£6.00
Harrogate Tipple Gooseberry	£5.50	£9.00	Whitley Neil	£5.00	£7.50
Harrogate Tipple Rhubarb	£5.50	£9.00	Whitley Neil Raspberry	£5.00	£7.50
Hendricks	£6.50	£9.00	Whitley Neil Rhubarb & Ginger	£5.00	£7.50
Malfy Rose	£6.00	£8.75			

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VODKA	25ml	50ml
AU Vodka	£5.75	£9.00
Ketel One	£5.25	£7.50
Belvedere	£6.50	£9.50
Ciroc	£5.25	£8.00
Ciroc Mango	£5.50	£8.75
Ciroc Apple	£6.25	£9.50
Crystal Head	£9.25	£14.50
Smirnoff Vanilla	£6.00	£9.00
Smirnoff	£5.50	£7.75

WHISKY / WHISKEY	25ml	50ml
Balvenie Doublewood 12yr	£8.00	£13.50
Bulliet Bourbon	£5.50	£8.50
Bulleit Bourbon Rye	£6.00	£9.50
Dalwhinnie 15yr	£8.00	£13.50
Glenfiddich 12yr	£6.50	£10.50
Glenfiddich 15yr	£9.50	£15.00
Glenkinchie 12yr	£7.00	£10.50
Glenlivet Founders	£6.00	£9.00
Glenmorangie 18yr	£11.00	£18.50
Jack Daniels	£5.50	£7.50
Gentleman Jack	£7.50	£11.50
Jack Daniels Single Barrel	£8.50	£13.50
Jamesons Irish Whiskey	£5.50	£7.50
Johnnie Walker Black	£5.50	£9.00
Johnnie Walker Blue	£35.00	£55.00
Lagavulin 16yr	£14.00	£21.00
Oban 14yr	£15.50	£25.50
Singleton 12yr	£9.00	£14.00
Tullamore	£5.50	£7.75
Woodford Reserve	£6.75	£10.00
Yamazaki 12yr	£18.00	£32.00

TEQUILA	25ml	50ml
Olmega Blanco	£4.25	
Olmega Reposado	£4.75	
Casamigos Mezcal	£11.50	
Don Julio Blanco	£7.75	
Don Julio Reposado	£8.50	
Patron Silver	£7.00	

RUM	25ml	50ml
Dead Mans Fingers	£5.00	£8.25
Diplomatico Reserva	£7.50	£11.50
El Dorado 12yr	£6.50	£10.00
Havana Especial	£5.25	£8.25
Havana 7yr	£6.50	£9.00
Pampero	£5.00	£7.00
Sailor Jerry	£5.00	£7.50

APERITIFS AND LIQUEURS	25ml	50ml
Aperol Apertivo		£6.00
Bailey's Irish Cream		£5.50
Campari	£4.50	£6.00
Chambord	£4.50	£6.75
Cointreau	£5.00	£7.00
Disaronno Amaretto	£5.00	£7.00
Fragelico	£5.00	£7.00
Grand Marnier	£5.00	£7.00
Kahlua Coffee Liqueur	£4.75	£6.75
Limencello	£4.50	£7.00
Liquor 43	£4.50	£7.00
St.Germain	£5.50	£7.50
Tia Maria	£5.00	£7.00

BRANDY,COGNAC AND ARMANGAC	25ml	50ml
Berneroy VSOP Calvados	£5.50	£8.00
Hennessey XO	£17.25	£32.00
Hennessey VS	£5.00	£7.50
MartMartel VS	£4.50	£8.00

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 125ML MEASURES ARE AVAILABLE FOR ALL WINES SERVED BY THE GLASS, PLEASE ASK YOUR SERVER. IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR SENSITIVITY, PLEASE SPEAK TO YOUR SERVER ABOUT INGREDIENTS IN OUR DISHES BEFORE YOU ORDER YOUR MEAL. ON AVERAGE AN ADULT NEEDS 2000 KCLS A DAY. ALL PRICES INCLUDE VAT AT THE CURRENT RATE. ABV'S ARE AVAILABLE PLEASE ASK ONE OF OUR TEAM FOR DETAILS. FOR THE FACTS
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MOCKTAILS

Mojito Mocktail - £5.50
*Apple juice, fresh mint, sugar syrup
 & fresh lime.*

• Additional flavours of
*strawberry, passion fruit or raspberry
 for an extra £1.00 each*

Virgin Porn Star Martini - £5.50
*A Blend of passionfruit,
 vanilla, citrus.*

Broken Mule -£5.50
*Ginger beer, sugar & lime, mint
 & bitters.*

Virgin French Martini - £5.50
*Fresh classic mocktail with fresh raspberries mixed
 with a taste of vanilla syrup.*

SOURS

Whiskey Sour -£11.50
*Scotch Whisky mixed with sugar syrup,
 lemon juice and egg white.*

Amaretto Sour - £11.00
*Disaronno mixed sugar syrup,
 lemon juice and egg white.*

New York Sour - £12.00
*Bourbon, lemon, sugar, egg white,
 bitters, red wine float.*

Chambord Sour - £11.00
*Black raspberry liqueur mixed with sugar syrup,
 blackberries, lemon juice and egg whites.*

THE GIN'S

Martini Classic - £12.50
*Gin & Vermouth blended how you like.
 Shaken or stirred, dry or dirty?*

**Rhubarb & Raspberry
 Gin Mule - £13.00**
Rhubarb gin, raspberry, ginger beer.

Elderflower Bramble - £12.50
*Tanqueray, elderflower gin liqueur,
 crème de mure, sugar syrup with a squeeze
 of fresh lime & blackberries.*

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CLASSICS

Daiquiri - £12.50

Crisp light rum with sugar syrup and fresh lime and refreshing all time classic.

• Additional flavours of strawberry, passion fruit or raspberry for an extra £1.00 each

Espresso Martini - £13.00

Vanilla vodka, Kahlua, espresso shot, sugar syrup.

French Martini - £13.00

Vanilla vodka, black raspberry liqueur, pineapple juice, sugar syrup and taste of fresh raspberry.

Mai Tai - £14.00

White rum, spiced rum, orange liqueur, Orgeat syrup, Falernum lime juice, bitters and fresh mint.

Negroni - £13.00

Tanquery Gin, Campari and sweet aromatic vermouth.

Mojito - £12.00

Rum, sugar and lime with fresh muddled mint.

• Additional flavours of strawberry, passion fruit or raspberry for an extra £1.00 each

Old Fashioned - £13.00

Bourbon, rye whiskey, bitters and sugar syrup.

Pornstar Martini - £13.00

Vanilla Vodka, passion fruit puree & syrup shaken with passion fruit juice. Served with a shot of prosecco.

Sazerac - £13.00

Remy Martin Cognac, whiskey, green chartreuse, bitters simple syrup.

Zombie - £14.00

White & Dark Rum, Chartreuse, Falernum, Orange and Pineapple Juice, Passion Fruit puree, grenadine

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DRAUGHT SOFT DRINKS

	½ Pint	Pint
Coca Cola	£2.30	£4.50
Diet Coca Cola	£2.30	£4.50
Lemonade	£2.30	£4.50

BOTTLED SOFT DRINKS

Coca Cola 330ml	£4.25
Diet Coca Cola 330ml	£4.25
Harrogate Spring water Still/Sparkling 330ml	£2.25
Harrogate Spring water Still/Sparkling 750ml	£4.50

FRUIT JUICE

Frobishers Orange 250ml	£4.25
Frobishers Cranberry 250ml	£4.25
Frobishers Apple 250ml	£4.25
Frobishers Pineapple 250ml	£4.25
Frobishers Tomato 250ml	£4.25

MIXERS

Fever Tree Ginger Ale 200ml	£2.60
Fever Tree Ginger Beer 200ml	£2.60
Fever Tree Mediterranean 200ml	£2.60
Fever Tree Refreshingly Light Tonic 200ml	£2.60
Fever Tree Tonic 200ml	£2.60

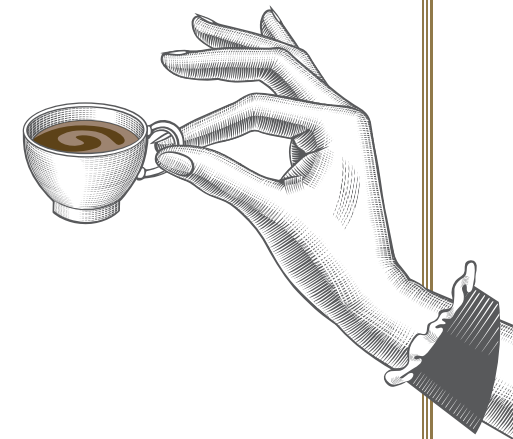
TWINNINGS TEA

Lemon & Ginger Tea	£4.00
Earl Grey	£4.00
Green Tea	£4.00
Peppermint	£4.00
English Breakfast	£4.00

LIQUER COFFEE

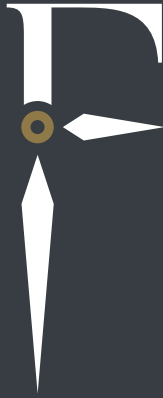
Baileys 50ml	£9.50
Tia Maria 25ml	£9.50
Jameson 25ml	£9.50
Disaronno 25ml	£9.50
Grand Marnier 25ml	£9.50

Add a flavoured syrup for £1.00



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