



### COCKTAILS 13.50

#### Mango Sparkler

*Orange Liqueur, Mango Puree, Prosecco*

#### Lychee Fizz

*Gin, Lychee, Soda*

#### Pear Royale

*Elderflower, Pear Puree, Prosecco*

### CLASSICS 14.50

#### Espresso Martini

*Coffee, Tia Maria, Vodka, Vanilla*

#### Margarita

*Tequila, Cointreau, Lime*

#### Negroni

*Campari, Gin, Martini Rosso*

### MOCKTAILS 8.50

#### Mango Lemonade

*Mango, Pressed Lemon, Soda*

#### Ginger Pineapple Zest

*Pineapple, Pressed Lime, Ginger Syrup, Soda*

#### Apple Cinnamon Fizz

*Apple, Cinnamon Syrup, Lemonade, Pressed Lemon*

### SPARKLING WINE

125 ML

Decollio Prosecco

9

### RED WINE

175 ML

Chateau Les Riganes, Bordeaux

9

Canaan, Cabernet Sauvignon

10.50

Chateau De Parsac, Rothschild, Bordeaux Blend

14

### ROSE WINE

175 ML

St Beatrice, Syrah

13

### WHITE WINE

175 ML

Chateau Les Riganes, Sauvignon Blanc

9

Teal Lake, Chardonnay

12.50

Herzog Lineage, Sauvignon Blanc

14

### BEERS

330 ML

Heineken, Alcohol Free Lager/ Netherlands

5

Alhambra, Lager/ Spain

6.50

Meantime Lager/UK

6.50

Maccabee, Lager/ Israel

7.50

*Tish Dairy Free Restaurant*

*A discretionary 12.5% service charge or 15% for parties of 8 or more will be applied to your bill and fairly distributed among all staff*

*Please inform us of any allergies or if you require detailed information regarding the ingredients used in our dishes  
All wines and some of the cocktails may contain sulphites or other allergens*