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# THE GIN

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## Rivington Mary's

Available Sat from 11:00-4pm and Sun from 11:30am-4pm\*

### Bloody Mary 7.50

Your perfect Bloody Mary

Wyborowa /tomato juice / spices

### Bloody Maria 8.00

Love tequila and spice

Olmecca Altos Plato /tomato juice / spices

### Mini Mary 4.00

Your Bloody Mary but cuter

Wyborowa /tomato juice / spices

### I'm not Bloody Sharing 16.00\*

Actually you are. For 2 or 3

Wyborowa / tomato juice / spices

### Red Snapper 8.00

Don't like Vodka? Me neither

Langley's No.8 Gin / tomato juice / spices

### Bloody Caesar 8.50\*

Down by the seaside. See the boats go sailin'

Grey Goose / clamato juice / spices



We simply LOVE gin.

Over the next few pages you will find our vast selection of gin from around the globe categorised by their key botanicals...

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## THE LIST

Citrus  
Floral  
Herbaceous  
Spice  
Aged Gin

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For us, the tonic and garnish is equally as important as the gin.

We have created some beautiful and delicious **garnishes** to compliment each gin perfectly.

You'll find  
fresh herbs  
citrus peels  
rose petals  
fresh fruits  
& olives  
to name a few...

**GIN**  
[ LOVES ]  
**TONIC**

# CITRUS

GIN	ORIGIN	KEY BOTANICALS	PRICE (50ml)
BEEFEATER LONDON DRY 40%	Kennington, London	Orris root, Seville oranges, lemon peel	6.50
NO. 3 LONDON DRY 46%	St James St, London	Orange peel, grapefruit, angelica root	8.00
TANQUERAY MALACCA 40%	Fife, Scotland	Grapefruit peel, cinnamon, cloves	8.00
HAYMAN'S OLD TOM 40%	Witham, Essex	Lemon peel, orange peel, coriander	7.00
LANGLEY'S NO. 8 41.7%	Warley, West Midlands	A secret blend of classic botanicals	7.50
SIPSMITH VJOP 57.7%	Chiswick, London	'Very Junipery Over Proof'	9.00
FILLIERS DRY 28 TANGERINE EDITION 43.7%	Belgium	Tangerine, cardamom, orange	10.50
PERRY'S TOT NAVY STRENGTH 57%	Brooklyn, USA	Grapefruit, lemon peel & orange peel	8.50
BUTLER'S GIN 40%	Hackney Wick, London	Lemongrass, cardamom fennel	9.50
SPRING 'GENTLEMAN'S CUT' 43.8%	Belgium	Orange peel, lemon peel, pine buds	22.50
THE WEST WINDS 'THE SABRE' 40%	Margaret River, Australia	Lemon myrtle, lime peel and wattle seed	9.00
ISFJORD GIN 44%	Greenland	Iceberg water, angelica root, cardamom	9.50
KNOCKEEN HILLS 'HEATHER' 47.3%	Tiverton, Devon	Wild heather, citrus zest, coriander	8.50
BATHTUB NAVY STRENGTH 57%	Tunbridge Wells, Kent	Orange peel, cinnamon, clove	10.50
BATHTUB 'OLD TOM' 42.4%	Tunbridge Wells, Kent	Orange peel, cloves, added sugar	7.50
SEAGRAM'S EXTRA DRY 40%	Lawrenceburg, USA	Cassia bark, orange peel, cardamom	7.00
SW4 LONDON DRY 40%	Clapham, London	Orange peel, liquorice, cinnamon	7.00
TANQUERAY 10 47.3%	Fife, Scotland	Lime zest, chamomile, grapefruit	7.50
MOONSHINE KID 'DOG'S NOSE' 43%	West London	Dry hops, lemon peel, angelica root	7.50
LANGTON'S NO.1 40%	Cheshire, UK	Oak bark, lemon & orange peel	8.00

# SCOTCH & MALTS

Chivas Regal 12yr	7.50	Glenfarclas 21yr	13.00
Auchentoshan 12yr	8.00	Lagavulin 16yr	8.50
Bailie Nicol Jarvie	8.00	Dufftown 15yr	9.00
Monkey Shoulder	8.00	Oban 14yr	8.50
Chivas Regal 18yr	10.00	Ardbeg Corryvreckan	13.00
Johnnie Walker Black	8.00	Johnnie Walker Platinum	21.50

# IRISH & JAPANESE

Bushmills Black Bush	8.00	Hibiki 12yr	13.00
Jameson	8.00	Nikka Yoichi 10yr	14.50
Red Breast	8.50	Suntori Hakushu 12yr	16.50

# AMERICAN

Bulleit Bourbon	7.50	Makers Mark	8.00
Four Roses Single Barrel	8.50	Jack Daniel's Single Barrel	8.50
Bulleit Rye	8.00	Gentleman Jack	8.50
Rittenhouse Rye	8.50	Jefferson's small batch	12.00
Jack Daniels	8.00	Hudson Four Grain	22.00
Woodford Reserve	8.25		

# FLORAL

## VODKA

Wyborowa	7.50	Absolute Elyx	8.00
Sipsmith	8.00	Belvedere	8.00
Chase	8.50	Grey Goose	8.50
Ciroc	8.25	Koniks Tail	7.50
Tito's	8.00	Ketel Citron	8.00

## RUM

Havana Club Especial	7.50	Havana Club 3yr	7.50
Pampero Anniversario	8.50	Ron Zacapa 23	8.50
Havana Club de Maestro	8.50	Ron Zacapa XO	16.00
Havana Club 7	8.00	Diplomatico Blanco	8.00
Goslings Black Seal	8.00	Diplomatico Exclusiva	12.00

## TEQUILA

Olmecca Altos Plata	7.50	Don Julio Reposado	8.50
Olmecca Altos Reposado	8.00	Gran Centenario Anejo	8.50
Don Julio Blanco	8.00		

## DIGESTIFS

Rémy Martin VSOP	8.00	Courvoisier XO	16.50
Janneau Armagnac	8.50	Hennessy XO	25.00
Calvados Boulard	8.50	Delamain XO	16.50
Martell VSOP	8.00	Rémy Martin XO	22.50
Courvoisier VSOP Exclusif	9.50		

GIN	ORIGIN	KEY BOTANICALS	PRICE (50ml)
SPRING GIN 'ORIGINAL' 43.8%	Belgium	Orange blossom, rhubarb root, pine buds	10.50
SPRING GIN 'LADIES EDITION' 38.3%	Belgium	White peach, Silver Needle tea leaf	17.50
THE BOTANIST 46%	Argyll, Scotland	Elderflower, apple mint, sage	8.00
TARQUIN'S DRY GIN 42%	Wadebridge, Cornwall	Coriander seed, orange peel, almond	7.50
MARTIN MILLER'S WESTBOURNE 45.2%	Warley, West Midlands	Florentine iris, lime peel, coriander	8.00
CHASE ELEGANT CRISP 48%	Rosemaund, Herefordshire	Bramley apples, elderflower, lemon	8.00
BEEFEATER CROWN JEWEL 50%	Kennington, London	Almond, angelica seed, orris root	11.50
AVIATION 42%	Oregon, USA	Aniseed, sarsaparilla, lavender	8.00
G'VINE FLORAISON 40%	Cognac, France	Grape-vine flowers, nutmeg, lime	8.00
BEEFEATER 24 45%	Kennington, London	Chinese green tea, Japanese sencha tea	7.50
EDINBURGH GIN 43%	Edinburgh, Scotland	Pine heather, milk thistle	7.50
BLACKWOOD'S VINTAGE 40%	Shetland, UK	Sea pink, marigold, meadowsweet	7.00
WILLEM BARENTSZ PREMIUM 43%	London	Jasmin, almond, liquorice	8.50
DODD'S GIN 49.9%	Battersea, London	Raspberry leaf, bay laurel, London honey	9.50
ELEPHANT GIN 45%	Hanmburg, Germany	African baobab, buchu, green apple	8.50
WHITLEY NEIL 42%	Warley, West Midlands	Cape gooseberry, baobab, florentine iris	7.00
STUDER SWISS CLASSIC 40%	Lucerne, Switzerland	Lemongrass, lavender, alpine spring water	11.50
BULLDOG GIN 40%	Warrington, Cheshire	Poppy, dragon eye, lotus leaves	7.00
HENDRICK'S 41.4%	Ayrshire, Scotland	Cucumber, rose petals, coriander	8.00
FORD'S GIN 45%	Clapham, London	Jasmine, coriander seed, grapefruit	7.50
DOROTHY PARKER AMERICAN 44%	Brooklyn, USA	Elderberry, hibiscus, flower, citrus	8.50
NO.1 LONDON DRY 47%	Tunbridge Wells, Kent	Gardenia flower, bergamot oil, liquorice	7.50
DARNLEY'S VIEW GIN 40%	Edinburgh, Scotland	Elderflower, coriander, angelica root	7.50

# HERBACEOUS

GIN	ORIGIN	KEY BOTANICALS	PRICE (50ml)
TANQUERAY 'RANGPUR' 41.3%	Fife, Scotland	Rangpur lime, ginger, bay leaf	8.00
THE WEST WINDS 'CUTLASS' 50%	Margaret River, Australia	Bush tomato, lemon myrtle, cinnamon	10.00
CREMORNE COLONEL FOX 40%	Clapham, London	Liquorice, coriander, lemon peel	7.00
COLD RIVER GIN 47%	Maine, USA	Potato spirit, coriander, cardamom	8.50
HERNO 40.5%	Harnosand, Sweden	Pine, lavender, coriander	8.00
BOODLES BRITISH GIN 40%	Warrington, Cheshire	Rosemary, sage, caraway seed	7.00
HAMMER & SONS 'OLD ENGLISH' 44%	Oldbury, West Midlands	Rosemary, sage, caraway seed	8.50
TANQUERAY 43.1%	Fife, Scotland	Coriander, angelica root, liquorice	7.00
DEATH'S DOOR 47%	Wisconsin, US	Fennel, coriander seed, lemon peel	8.00
GILPIN'S EXTRA DRY 47%	Battersea, London	Sage, borage, angelica root	8.00
ST GEORGE 'TERROIR' 45%	California, USA	Pine needle, bay leaf, coriander	8.50
ST GEORGE 'BOTANIVORE' 45%	California, USA	Bay leaf, bergamot peel, black pepper	8.50
SEVEN DIALS LONDON DRY 46%	Soho, London	Coriander, marshmallow root	8.50
HALF HITCH GIN 40%	Camdan Lock, London	Malawian black tea, Calabrian bergamot	9.50
MONKEY 47 47%	Oberwiesachstrase, Germany	Lingonberry, cranberry, orange zest	9.50
UNGAVA CANADIAN DRY 43.1%	Ungava Bay, Canada	Wild rosehip, cloudberry, Labrador tea	8.50
BERKELEY SQUARE STILL NO.8 46%	Warrington, Cheshire	Basil, lavender, kaffir lime leaf	9.00
WHISTLING SHOP CREAM GIN 43.8%	Worship Street, London	Fresh cream, grains of paradise, cassia bark	11.00
JAPANESE GIN 42%	Cambridge, UK	Shiso leaf, sanshō, yuzu, sesame seed	10.50
UPPERCUT DRY GIN 49.6%	Belgium	Damiana leaf, strawberry leaf, vervain herb	11.50
JENSEN OLD TOM GIN 43%	London bridge, London	Liquorice, almond, angelica	7.50
PLYMOUTH NAVY STRENGTH 57%	Plymouth, UK	Coriander, green cardamom, orange peel	8.00

## soft DRINKS

### LUSCOMBE ORGANIC JUICES

3.50

Carrot & Orange  
Apple & Apricot  
Raspberry Lemonade  
Hot Ginger Beer  
Elderflower Bubbly  
Madagascan Vanilla Soda  
Cloudy Sicilian Lemonade  
Sparkling Apple Crush  
St Clements

### FEVERTREE PREMIUM MIXERS

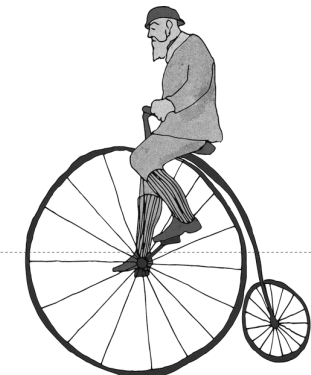
2.50

Indian Tonic Water  
Indian Light Tonic Water  
Soda Water  
Bitter Lemon  
Ginger Ale  
Lemonade

### FRUIT JUICES

2.50

Orange  
Apple  
Pineapple  
Cranberry  
Tomato



## SPARKLING

	125ml	750ml
<b>Prosecco Borgo Frare</b> TRENTO, ITALY <i>Made to our own recipe!</i>	7.75	37.50
<b>Herbert Hall Brut NV</b> KENT, ENGLAND <i>Summer orchard fruits; quite delicious</i>	~	49.50
<b>Gyéjacquot Brut NV</b> <i>Our house Blanc de Noirs from Champagne's Aube region</i>	10.00	53.50
<b>Gyéjacquot Brut Rosé NV</b> <i>Dry, excellent finish, highly recommended</i>	~	63.50
<b>Billecart-Salmon Brut NV</b> <i>The perfect celebratory fizz</i>	~	65.00
<b>Ruinart Brut NV</b> <i>The original Expression of the Ruinart Taste</i>	~	68.00
<b>Ruinart Brut Rosé NV</b> <i>Subtle rosehip, spice &amp; wild strawberry aromas</i>	~	70.00
<b>Veuve Clicquot Vintage 2008</b> <i>A rich classic Champagne</i>	~	95.00
<b>Dom Pérignon 2006</b> <i>A 'wow' wine - impressive!</i>	~	150.00

## ROSÉ

	125ml	375ml	750ml
<b>Garnacha Rosado, Clos del Pinell 2015</b> SPAIN <i>Clean and fresh, with vibrant fruit.</i>	5.00	13.25	25.00
<b>Pinot Grigio, Ramato Gregoris 2015</b> ITALY <i>Wonderfully simple, light, easy-drinking wine, with hints of fresh raspberries</i>	6.00	16.75	30.00
<b>Bandol Rosé, Dom. Ray Jane 2014</b> PROVENCE <i>A weighty complex wine - not for the BBQ!</i>	~	~	45.00

## SPICE

GIN	ORIGIN	KEY BOTANICALS	PRICE (50ml)
PORTOBELLO ROAD 42%	London	Liquorice, nutmeg, orange peel	7.50
TANQUERAY 'OLD TOM' 47.3%	Fife, Scotland	Angelica root, liquorice, coriander	8.50
JUNIPERO 49.3%	California, USA	Coriander, liquorice, angelica root	8.00
BOMBAY ORIGINAL DRY 40%	Whitchurch, Shropshire	Almond, cassia bark, angelica	7.00
BOMBAY SAPPHIRE 40%	Whitchurch, Shropshire	Lemon peel, liquorice, coriander	7.00
CAORUNN 41.8%	Highlands, Scotland	Coriander seed, lemon & orange peel	7.50
BATHTUB 43.3%	Tunbridge Wells, Kent	Cardamom, cinnamon, clove	8.50
COLOMBIAN ORTODOXY 43%	Colombia	Juniper, angelica root, lemon peel	8.50
ZUIDAM DUTCH COURAGE 44.5%	Weverstraat, Holland	Angelica root, vanilla, orange peel	7.50
LITTLE BIRD 41.6%	Bermondsey, London	Orange peel, ginger, pink grapefruit	8.00
MIKELLER BOTANICAL 44%	Koge, Denmark	Cardamom, lemongrass, orange peel	11.00
OLD RAJ 55%	Argyll, Scotland	Saffron, almond, angelica root	8.00
F.E.W. AMERICAN 40%	Illinois, USA	Juniper, lemon peel, vanilla	9.00
NO. 209 46%	California, USA	Cassia bark, cardamom, orange peel	8.00
SACRED 40%	Highgate, London	Frankincense, orange peel, cardamom	8.00
NB GIN 42%	Scotland	Grains of paradise, cassia bark, orris root	8.00
BOUDIER SAFFRON GIN 40%	Dijon, France	Saffron, iris, fennel	7.50
BOXER GIN 40%	Kensington, London	Bergamot, nutmeg, cassia bark	7.75
BRANDON'S GIN 46%	Arkansas, USA	Cinnamon, anise, ginger	7.25
BRECON BOTANICALS 43%	Brecon Beacons, Wales	Liquorice, nutmeg, cinnamon	7.00
ST GEORGE RYE GIN 45%	California, USA	Black pepper, caraway seed, grapefruit	9.50
CITADELLE RESERVE 44%	Dunkirk, France	Cubeb berries, almond, cumin	8.00
DARLEY'S VIEW SPICED 40%	Edinburgh, Scotland	Grains of paradise, cumin, clove	7.50

## AGED GIN

GIN	ORIGIN	NOTES	PRICE (50ml)
SMOOTH AMBLER BARREL AGED 49.5%	West Virginia, USA	Aged 3 months in bourbon casks	10.50
BEEFEATER BURROUGH'S RESERVE 43%	Kennington, London	Oak rested in Lillet casks	12.00
HAYMAN'S 1850 RESERVE 40%	Witham, Essex	Lemon, coriander (3-4 weeks in oak)	7.00
F.E.W BARREL AGED 46.5%	Illinois, USA	A smokey amber gin from oak casks	8.50
FILLIERS BARREL AGED 43.7%	Belgium	Rested for 4 months in limousin oak barrels	10.50
CHEIF GOWANUS 44%	Brooklyn, USA	Double-distilled rye base, aged in oak for 3 months	8.50

## RIVI RECOMMENDS

F.E.W american gin with ginger ale  
 Smooth Ambler Barrel Aged in an Old Fashioned  
 Ransom Old Tom Gin in a Perfect Manhattan  
 Perry's Tot Navy Strength in a Gin Sour  
 Tanquary Malacca Gin and Tonic with orange and clove  
 Citadelle 'Reserve' Gin Martini with olives

[ add £1.25 to any gin to create a G&T or Martini ]

\* For more ideas of how to mix gins please speak with our bar team \*

## RED

	125ml	375ml	750ml
<b>Barbera del Piemonte, 2014 Italy</b> <i>Classic Barbera, with all the usual characteristics.</i>	4.50	12.00	21.00
<b>Garnacha Tinto, Clos del Pinell 2015 SPAIN</b> <i>Juicy, plummy Grenache from this exceptional co-operative.</i>			23.00
<b>Merlot, Domaine St.Estève 2015 SW FRANCE</b> <i>Silky, round Merlot from the Garcia's family Château near Minervois.</i>	5.50	13.50	25.00
<b>Primitivo, Sampietrana Ambasciatori 2014 ITALY</b> <i>A fresh damson, strawberry and floral take on a Southern Italian classic</i>	5.75	14.50	27.50
<b>Carmènere, El Grano 2015 CHILE</b> <i>Chile's indigenous grape. Plummy and aromatic.</i>			29.00
<b>Pinot Noir, Grace Bridge 2013 USA</b> <i>Charming Pinot from California.....now you don't see that often!</i>	6.00	16.25	31.50
<b>Rioja Gorrebusto, Torre San Millan 2015 SPAIN</b> <i>Tempting Tempranillo from high altitude Rioja vineyards.</i>	6.25	17.00	32.00
<b>Bacio-il-cielo (Kiss the sky), Conciliis 2014 ITALY</b> <i>Smooth Aglianico/Barbera blend from Jimi Hendrix fan, Bruno de Conciliis.</i>			37.00
<b>Malbec, Composed by Hispa 2015 ARGENTINA</b> <i>Grapes from 3 specific sites to offer the best concentration, fruit and floral flavours.</i>	7.50	19.50	38.00
<b>Château Massereau 2011 BORDEAUX</b> <i>Deep ruby. Silky red fruits. Luscious and dense.</i>			45.00
<b>Bourgogne Rouge 'Roncevie' 2012 ARLAUD</b> <i>A 'modern classic' approach - traditional, organic farming techniques with modern twists</i>			65.00
<b>Chateau Meyney Saint-Estephe 2006 BORDEAUX</b> <i>The charm of the best Saint-Estèphe: complexity, balance and harmony</i>			75.00
<b>Guidalberto, Tenuta San Guido 2014 ITALY</b> <i>The second wine of Sassicaia! Need we say more</i>			80.00

- ALL VINTAGES SUBJECT TO AVAILABILITY -

# WHITE

	125ml	375ml	750ml
<b>Grolleau Gris, Haut-Bourg 2015 LOIRE</b> <i>Zingy, fresh fruit flavours from this little known grape.</i>	4.25	12.25	21.00
<b>Pedro Ximenez, Viña Falernia 2014 CHILE</b> <i>Sherry's famous grape planted to great effect in the Elqui Valley.</i>			23.50
<b>Chenin Blanc, Long Beach 2016 STH AFRICA</b> <i>Racy Chenin; what Sth Africa is best at.</i>	4.75	13.00	24.50
<b>Grechetto Antignano, Brocatelli Galli 2015 ITALY</b> <i>Glorious Grechetto – lovely balance of fruit, coupled with a herbaceous nutty edge.</i>	5.25	14.75	26.50
<b>Sauvignon Blanc, Haut-Bourg 2015 LOIRE</b> <i>A cracking little Sauvignon from the area famous for Muscadet.</i>			27.00
<b>Picpoul de Pinet, Grange de Rocs 2015 LANGUEDOC</b> <i>Great with Oysters – simples!</i>	6.00	15.75	30.00
<b>Riesling QbA, Fritz Haag 2014 MOSEL</b> <i>Haag's Mosel gems are fine and elegant.</i>			31.50
<b>Petit Chablis, Gérard Vilain 2013 BURGUNDY</b> <i>Sourced for us by the Chablis great, Bernard Raveneau.</i>			35.00
<b>Musar Jeunes Blanc 2012 LEBANON</b> <i>A tasty blend of Vermentino, Viognier and Chardonnay.</i>	7.25	19.75	36.50
<b>Two Rivers Sauvignon Blanc 2015 NZ</b> <i>A unique vineyard site gives this NZ Sauvignon an amazing balance and structure</i>	7.50	20.25	38.00
<b>Pinot Gris, The Eyrie Vineyards 2008 OREGON</b> <i>Family owned, pioneering Oregon winery. The wines age amazingly try this whilst it is still available!</i>			48.00
<b>Sancerre Les Caillottes, Domaine Francois Cotat 2014 FRANCE</b> <i>Tiny 3 hectare estate producing some if not the best Sancerre in the world</i>			65.00
<b>Edi Kante Vitovska 2010 ITALY</b> <i>Highest scoring white wines ever by renowned wine critic Antonio Galloni</i>			70.00
<b>Puligny-Montrachet Domaine Paul Pernot 2012 BURGUNDY</b> <i>Most of his juice is sold to big name négociants but this is his rarer, estate bottled wine – quintessential Puligny!</i>			85.00

- WINE BY THE GLASS IS ALSO AVAILABLE IN 175ML SERVES -

# RIVINGTON GIN COCKTAILS

## **Terroir Tom Collins ~ 9.50**

St George Terroir gin, lemon, sugar, Fever tree soda

## **The Last Word ~ 10.00**

Boodles gin, lime, Luxardo Maraschino Liqueur, Green Chartreuse

## **Ford Cocktail ~ 9.75**

Tanqueray Old Tom, Benedictine DOM, Orange bitters, Martini extra dry

## **Gin Twinkle ~ 10.25**

Beefeater, elderflower cordial, prosecco

## **Allez Islay ~ 8.00**

The Botanist gin, celery bitters, sugar syrup, Port Charlotte

## **1/2 Century Negroni ~ 9.00**

Plymouth Navy Strength gin, Campari, Cocchi Torino, Cynar, saffron essence

## **London Mule ~ 8.00**

Beefeater, ginger preserve, hot ginger beer, angostura bitters, lime

## **Bramble ~ 8.00**

Beefeater, lemon juice, crème de mure



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NON-GIN  
**COCKTAILS**

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**Blood & Sand ~ 8.50**

Chivas Regal 12yr, Cherry Herring, Antica Formula, orange juice

**Boulevardier ~ 9.00**

Bulleit bourbon, Antica Formula, Campari Bitters

**Zombie ~ 12.00**

Havana Club Especial, Goslings Black Seal, Havana Club 3yr, Trois Rivieres, Velvet Falernum, Cointreau, pineapple juice, orange juice, pomegranate syrup

**Betsy Ross ~ 9.50**

Remy Martin VSOP, Cointreau, Lustau San Emilio Pedro Ximenes, Ramos-Pinto, Angostura bitters

**Machete ~ 8.50**

Olmecca Altos Plata, orange bitters, Antica Formula, Galliano

**Fish House Punch ~ 8.00**

Remy Martin VSOP, Havana Especial, crème de peche, lemon

**Caipiroska ~ 7.50**

Wyborowa vodka, lime wedges, sugar

**BEER**  
[ AND ]  
**CIDER**

**DRAUGHT**

**Innis & Gunn IPA 4.2° pint ~ 5.25**

This IPA is brewed using a new 'extra pale' malt which is uniquely kilned to develop more pronounced malty and biscuit flavours.

**Innis & Gunn Craft Brewed Lager 4.6° pint ~ 4.60**

Crisp Helles-style with soft aromatic hops and nuttiness from the oats

**BOTTLED**

**Innis & Gunn Original 6.6° 330ml ~ 4.75**

Malt & toffee with a mellow oak finish

**Schiehallion Craft Lager 4.8° 330ml ~ 4.00**

Brown sugar, lychee & mango flavours

**London Pride Bitter 4.7° 330ml ~ 4.50**

Rich & smooth with a malty base

**Old Engine Oil Porter 6° 330ml ~ 5.00**

Smooth & velvety, hints of coffee & dark cocoa

**3Cs Vintage Cider (2011) 6° 500ml ~ 7.50**

Fresh, ripe fruit flavours, rich and delicious

**Devon Organic Cider 4.9° 330ml ~ 4.50**

Classic West Country medium-dry cider

**Kaliber 0.05° 330ml ~ 3.50**

