



## AUTUMN DRINKS PROGRAMME

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Pip's seasonal cocktails are created in synergy with the kitchen, using spent ingredients to minimise waste and complement the food menu, served alongside a low intervention wine offering.

## SIGNATURE COCKTAILS

The bar works closely with the kitchen to minimise food wastage, and has curated a collection of technique-driven seasonal cocktails designed to complement your food or be drunk all by themselves.



### SEASONAL COBBLER 11

Amontillado sherry - poached pear - quince - spices - sparkling wine

*long - refreshing - curious*



### HARVEST HIGHBALL 12.5

Beefeater - blackberry - apple - wine jelly - soda

*tangy - lively - moreish*



### FIG THING 13

Martell VS - vermouth - fig - winter spices

*sweet - bold - indulgent*



### RUM PARKIN 12

Brugal 1888 Rum - Pedro Ximenez - almond butter - cacao - ginger

*rich - fiery - warming*



### CREAM SODA 16

Macallan 12 Double Cask Whiskey - vanilla - cardamom - soda

*light - fresh - nostalgic*



### SUGAR PLUM 12.5

Absolut - Mouse Kingdom Dark Berries - plum - almond - Campari sherbet

*tart - juicy - bittersweet*

If you have food allergies, dietary restrictions or intolerances, please let us know. A discretionary service charge of 12.5% will be added to your bill. VAT is included at the prevailing rate.

## CLASSIC COCKTAILS

These are our seasonal spin on the classics we are drinking at the moment.  
But, of course, all classics are available on request.



### DIRTY MARTINI 12.5

Treehouse Gin ◦ Belvedere Vodka - dry vermouth - house-brined olive -  
lemon oleo

*short - dry - wonderfully cold*



### PICANTE 13

Olmeca Altos Reposado Tequila - citrus - coriander - candied chilli

*zingy - sharp - bright*



### AIRMAIL 15

Havana 3 Year - house citrus - honey - Moet Brut Imperial

*long - fresh - delicate*



### PENICILLIN 12.5

Toki - Maker's Mark - citrus - honey - ginger - meringue

*earthy - citrusy - herbaceous*



### BOULEVARDIER 13

Maker's Mark Bourbon - Campari - vermouth - coffee - cherry

*bittersweet - mellow - aromatic*

## NON ALCOHOLIC

All of the flavour of our signature cocktails, reimagined without the alcohol.



### NON ALC SEASONAL COBBLER 7.5

Pear - quince - spices - sparkling 'wine'

*long - refreshing - curious*



### BITTER HONEY 7.5

Botivo aperitivo - ginger - honey - rosemary - tonic

*sharp - bittersweet - tantalising*



### APPLE & BLACKBERRY HIGBALL 7.5

Blackberry - apple - elderflower - 'wine' jelly - soda

*tangy - lively - moreish*



### VIRTUOUS PLUM 7.5

Berries - plum - almond foam

*tart - juicy - bittersweet*



### NON ALC CREAM SODA 7.5

Vanilla - cardamom - soda

*light - fresh - nostalgic*

## WINE

Our wine list at Pip focuses on small boutique producers, producing wines in an environmentally conscious and sustainable way. This includes organic and biodynamic farming, as well other methods of minimal intervention.

### SPARKLING WINE

	125ml	Bottle
+ & + Cava Brut – Bodegas Pinord, Penedès Spain	9.5	46
Lia – Pet-Nat Rosado, Bodegas Nivarius, Rioja Spain (n)	11	54
Chalklands – Classic Cuvée, Simpsons, Kent UK	14	78
Canterbury – Sparkling Rose, Simpsons, Kent UK	14	78
Blanc de Blancs – Hoffman & Rathbone, Sussex UK (n)	23	145

### CHAMPAGNE

Moët & Chandon – Brut Impérial	18	97
Moët & Chandon – Rosé Impérial	21	120
Lelarge-Pugeot – Nature et Non Dosé Premier Cru (n)		140
Lelarge-Pugeot – Les Meuniers de Clémence Extra Brut Premier Cru (n)		130
Femme de Champagne Duval-Leroy – Grand Cru Non Vintage		195
Veuve Clicquot – Yellow Label	21	120
Veuve Clicquot – Rosé	25	140
Ruinart – R de Ruinart Brut	26	150
Ruinart – Blanc de Blancs		190
Ruinart – Rosé		200
Krug – Grande Cuvée		400
Perrier-Jouët – Belle Epoque 2014		320
Perrier-Jouët – Belle Epoque Rosé 2014		460
Dom Perignon – Vintage Blanc 2013		370
Dom Perignon – Rosé 2009		600
Dom Perignon – Plénitude 2		720

## WHITE

125ml 175ml Bottle

### Aromatic & Floral

Wines full of floral notes, stone fruits and exotic flavours that leap from the glass.

Mesta - Verdejo, Uclés, Castile Spain	7	9.5	36
Estate - Sauvignon Blanc, Lomond Wines, Cape Agulhas South Africa	9	11.5	46
Single Estate - Bacchus, New Hall Wine Estate, Essex UK	9.5	12.5	49
Riesling - Dopff Au Moulin, Alsace France			54
Fiorfiore - Grechetto, Roccafiore, Umbria Italy (n)			65

### Crisp & Mineral

Light, elegant wines with a distinct mineral note that deliver mouthwatering freshness.

L'Arête de Thau - Picpoul, Vignerons de Florensac, Languedoc France	7.5	9.5	37
Basic Instinct - Chardonnay, Villa Noria, Languedoc France (n)	8.5	12	49
San Michele - Soave Classico, Ca' Rugate, Veneto Italy	9	12.5	52
The Mix Up Vol IV - Müller-Thurgau, Blackbook, London UK (n)			64
La Canaglia - Pecorino Superiore, Fontefico, Abruzzi Italy (n)			69

### Rich & Textured

Richer and riper styles of white wine with more weight and intensity.

Selected Harvest - Adega de Pegões, Setúbal Portugal	7.5	10	40
No es Pituko - Chardonnay, Viña Echeverria, Curicó Valley Chile (n)	8	11	42
Barrique - Sauvignon Blanc, Saint Clair, Marlborough NZ	10.5	14.5	58
Derringstone - Pinot Meunier, Simpsons, Kent UK			64
Painter of Light - Chardonnay, Blackbook, London UK (n)			75

## RED

125ml 175ml Bottle

### Silky & Smooth

The more delicate side of red wine; juicy red fruits and light tannins.

Mesta - Tempranillo, Uclés, Castile Spain	7	9.5	36
Voltes - Agiorgitiko, Monemvasia Winery, Laconia Greece	8.5	12	47
The Nest - Pinot Noir, Lake Chalice, Marlborough NZ	9.5	12.5	52
Ailalá - Souson, Ribeiro, Galicia Spain (n)			53
Nightjar - Pinot Noir, Blackbook, London UK (n)			75

### Spicy & Fruit Forward

Richer with added complexity, notes of sweet spices, red fruits, tobacco and leather.

Mayela - Tempranillo, Bideona, Rioja Spain	8	11	44
No es Pituko - Carignan, Viña Echeverría, Curicó Valley Chile (n)	8.5	12	46
Bull Ant - Shiraz, Lake Breeze, Langhorne Creek Australia	9	12.5	52
Grand Malbec - Piattelli Vineyards, Cafayate Argentina			64
Amphora - Moreto blend, Herdade do Rocim, Alentejo Portugal (n)			70

### Big & Bold

Can easily stand with full flavoured dishes. These wines have structure, muscle, and plenty of personality.

El Renegado - Bobal, Bodegas Nodus, Valencia Spain	7	10	40
K-nom - Malbec, Clos Troteligotte, Cahors France (n)	9	12.5	49
TH - Cabernet Franc, Undurraga, Valle de Maipo Chile (n)	11.5	16	64
Barrique - Syrah, Mas Bécha, Roussillon France (n)			72
Campo Lavei - Valpolicella Superiore, Ca'Rugate, Veneto Italy			78

<b>ROSÉ</b>	125ml	175ml	Bottle
Le Campuget – Grenache, Château de Campuget, Languedoc France	7	9.5	37
Origin – Pinot Gris, Saint Clair, Marlborough NZ	8	11.5	45
Railway Hill - Pinot Noir, Simpsons Wine Estate, Kent UK (n)			64
Jadis – Grenache, Château Grand Boise, Provence France			75

## **ORANGE**

Amföra – Muscat/Pinot Gris, Villa Noria, Languedoc France (n)	10	14	64
Clay – Assyrtiko, Gaia, Santorini Greece (n)			89

## **DESSERT & PORT**

	100ml	Bottle
Late Harvest – Sauvignon Blanc, Viña Echeverría Chile 37.5cl	9.5	38
Tuilé Hors d'âge – Grenache Noir, Dom Brial, Roussillon France 75cl	8	56
Malvasia Vin Liastos – Monemvasia Winery, Laconia Greece 37.5cl		85
Barros – White Port, Douro Portugal 75cl	8	54
Barros – Colheita 2005, Douro Portugal 75cl	14	100

## BEER

We love local beer and are excited to showcase some of the best breweries from Manchester and beyond, alongside some classics.

DRAUGHT		ABV	Pint
Flensburger	<i>Pilsener, Germany</i>	4.8%	7
Great Northern	<i>Lager, Leeds UK</i>	4.3%	7.5
A Little Faith	<i>Hazy Pale, Northern Monk, Leeds UK</i>	4.0%	7.5
London Black	<i>Nitro Porter, Anspach &amp; Hobday, London UK</i>	4.4%	7.5
Hogan's Original	<i>Cider, Hogan's, Alcester UK</i> (gf)	4.5%	7
Guest Beer	<i>Rotating Selection, Track, Manchester</i>		7.5

## CANS

Peach	<i>Fruit lager, Jubel, London UK</i> (gf)	4.0%	6
Clwb Tropica	<i>Pale, Tiny Rebel, Wales</i>	4.0%	6
Un-Berrylievable	<i>Fruit cider, Brothers, Somerset UK</i> (gf)	3.4%	5.5
Lucky Saint	<i>0.5% Lager, London UK</i>	0.5%	5

Half pint measures available on request.

## HOT DRINKS

Our partners at Blossom Coffee and Brew Tea Co. make drinks that not only taste delicious, but also contribute to a greener future.

Brew Tea Co. are B-Corp accredited and Blossom are certified carbon neutral.

### COFFEE

Double Espresso   Americano	3.5
Flat White	3.8
Cappuccino   Latte	4
Mocha   Hot Chocolate	4
Matcha Latte   Maple Cinnamon Latte	4.5
Make it a liqueur coffee - Baileys, Orange liqueur, Disaronno	9
Irish Coffee - Jameson, coffee, Irish cream, orange, nutmeg	10

### TEA

Breakfast, Decaf, Earl Grey, Green, Moroccan Mint, Apple & Blackberry	3.5
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*Decaf coffee and gluten-free oat milk are also available.*

## SOFT DRINKS

### SODA

Coca Cola	3.5
Coke Zero	3.5
Vimto	3.5
Hip Pop Kombucha - Blueberry & Ginger, Apple & Elderflower	4.5
Artisan Tonic - Classic or Skinny	2.5

### JUICE

Orange, Apple, Tomato, Pineapple, Cranberry	4
Filtered Still   Sparkling Water 700ml	2.5



## BAR SNACKS

Old Winchester Cheese Gougères *v*, *ngc* 5

Carlingford Oysters, Natural

or Ferment Liquor Reduction *ngc* 4 each

Pip Bread Plate with Homemade Butters & Dripping 6

Pickles & Ferments *vg*, *ngc* 4

Split Pea Chips with Mushroom Ketchup *vg*, *ngc* 5

Toasted Yeast Puffs *vg*, *ngc* 5

Triple Cooked Chips *ngc*, *vg* 6

British Charcuterie Plate, Crackers 11

Ploughman's with Cured Meats, Farmhouse Cheese,

Piccalilli, Pickles, Sourdough Bread & Butter 18

Enjoy a Seasonal Cobbler with a selected snack for 15

*Old Winchester Cheese Gougères, Toasted Yeast Puffs, or Split Pea Chips*



*vg* - Vegan    *v* - Vegetarian    *ngc* - No gluten containing ingredients

If you have food allergies, dietary restrictions or intolerances please let us know. A discretionary service charge of 12.5% will be added to your bill. VAT is included at the prevailing rate.

## HAPPENINGS AT PIP

### SUNDAY ROAST

Your choice of roasted meat, served with all the trimmings.

Vegetarian and children's menus also available

2 Courses £31, 3 courses £38

Available 1pm - 8pm

### PIP'S MINI TASTING MENU

Enjoy a taste of Pip with wine pairings

5 courses for £30, add wine pairing £20

Monday & Tuesday 6pm & 8pm

### SATURDAY BRUNCH & DJ

Choose a brunch dish, dessert & coffee

with a drink £19, or 3 drinks £29

Choose from rosé, sparkling, beer or a soft drink

Every Saturday 12pm - 4pm

