



## FIZZ COCKTAILS //

---

### NINA ROSE // £7

Pasturepomp Gin with elderflower, rose and crisp, cold Prosecco.

### AUTUMN GARDEN // £7

Pasturepomp Gin with fresh mint, Kings Ginger liquer and lemon juice topped with Prosecco.

### BRAMBLE SPRITZ // £7

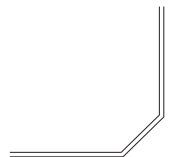
Pasturepomp Gin with fresh lemon juice, Chase blackcurrant liqueur, charged with Prosecco.

### WELSHBACK WALTZ // £7

Kings Ginger liquer with cinnamon, pear juice and Prosecco.

### FRENCH 75 // £8

Pasturepomp Gin with Calvados, fresh lemon juice and sugar topped with crisp, cold Champagne.





## PASTURE TWISTED COCKTAILS //

---

### SMOKED NEGRONI

// £8

Martin Miller's Westbourne strength gin, Campari and sweet smoked Vermouth atomised from Islay cask.

### BARREL AGED MARTINI

// £11

Martin Miller's 9 Moons barrel aged Gin with orange bitters and a hint of dry Vermouth, served with fresh lemon zest. One for Martini fans.

### PASTURE DAISY// £9

Pasturepomp Gin with green Chartreuse, lemon juice and homemade ginger syrup, topped with soda water.

### PASTURE ESPRESSO MARTINI

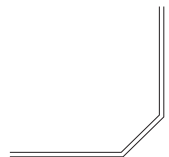
// £9

Patron Café Tequila XO with Clifton Coffee espresso, Demerara sugar and Mozart dark chocolate liqueur.

### BRISTOL BRAMBLE

// £8

Pasturepomp Gin with fresh lemon and sugar laced with Chase blackcurrant liqueur.





## GIN THING //

---

**PASTUREPOMP GIN** : Our house gin made in collaboration with Psychopomp distillery in Bristol. It contains over 12 fragrant botanicals including green peppercorns, lemon thyme & cardamom.

### HOT HARD SHRUB

// £9

Thomas Dakin gin with fresh lemon juice, Bristol Syrups raspberry and Chase blackcurrant liqueur, charged with soda.

### LADY WILLIAMS

// £9

Cotswolds Gin, fresh lemon juice, grapefruit, fresh apple and elderflower, topped with soda.

### PASTURE PARLOUR

// £9

Martin Miller's Westbourne strength gin with Bristol Syrups raspberry, dry vermouth, fresh lemon juice and egg white.

### JULIET AND ROMEO

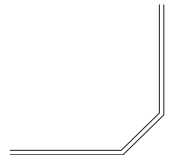
// £9

Pasturepomp Gin shaken with fresh lime juice, mint, cucumber, apple and a little elderflower.

### WILD NETTLE GIMLET

// £9

Pasturepomp Gin stirred with refreshing wild nettle cordial.





## VODKA COCKTAILS //

---

### TWINKLE

// £10

Beautifully crafted Chase Vodka with Chase elderflower liqueur, topped with Joseph Perrier Champagne.

### BREAKFAST MARTINI

// £9

Chase Marmalade Vodka with lemon juice, Triple Sec and Seville orange marmalade.

### PASTURE PASSION

// £9

Chase Vodka shaken with passion fruit liqueur, vanilla syrup and a little more passion fruit.

### SCRUMPY PUNCH

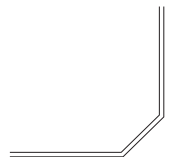
// £8

Chase Vodka with Somerset Cider Brandy, fresh lemon juice, pressed apple juice and Bristol Syrups Falernum.

### GRAPEFRUIT JULEP

// £8

Chase Vodka, fresh lime juice, grapefruit juice, honey and Bristol Syrups Grenadine.





## RUM & CACHACA COCKTAILS //

---

### SEVENS ON HER SLEEVE // £8

White Rum with  
pineapple and coconut syrup, fresh  
lime juice and a dash of pineapple  
juice.

### RASPBERRY CAIPIRINHA // £9

A Pasture twist on a Brazilian classic.  
Cachaca with sweet Bristol Raspberry  
Syrup and fresh lime.

### RUM SWIZZLE // £8

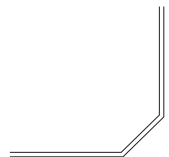
Jamaican Rum with lemon & lime juice,  
demerara sugar and Bristol Syrups falernum.

### TREACLE // £8

Jamaican Rum Old Fashioned with an apple  
juice float.

### PASTURE BEDTIME // £8

Red Leg Spiced Rum,  
chocolate liquer and a hint of banana with a  
light chocolate dusting.





## BOURBON COCKTAILS //

---

### 10 CENT PISTOL

// £9

Maker's Mark bourbon with fresh lemon juice, creme de banane and a dash of honey.

### BOULEVARDIER

// £9

Maker's Mark Bourbon, Campari and Sweet Vermouth served with fresh orange zest.

### VIEUX CARRÉ

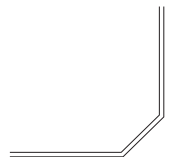
// £9

Bulleit Rye, Cognac and Sweet Vermouth with a dash of Benedictine.

### OLD FASHIONED

// £10

Classic Old Fashioned made with Eagle Rare 10 year old Bourbon and a dash of orange & angostura bitters.





## WHISKY COCKTAILS //

---

### SAMURAI MAC

// £9

A twist on the classic Whisky Mac.  
The Chita Japanese Whisky with the  
Kings Ginger liquer and lemon zest.

### SOUTH WEST SOUR

// £9

Cotswolds single malt Whisky shaken  
with fresh lemon juice, cherry & vanilla  
syrup and egg white.

### DRUNKEN MONKEY

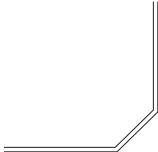
// £8

Monkey Shoulder Whisky, Fresh Lime,  
Angostura bitters, topped with Lovely  
Drinks ginger beer.

### PENNICILLIN

// £8

Monkey Shoulder & Laphroiaig Whisky  
with Kings Ginger, lemon juice and  
honey.





## TEQUILA COCKTAILS //

---

### PALOMA// £9

Don Julio Blanco, grapefruit juice, lime juice and agave syrup topped with grapefruit soda.

### AÑEJO OLD FASHIONED // £9

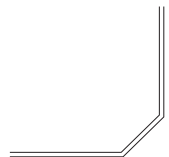
Old Fashioned with Don Julio Añejo Tequila, agave syrup and Whisky Bitters.

### SHOW GIRL // £9

Reposado Tequila stirred with Antica Formula, Maraschino liqueur and a dash of Whisky bitters.

### TOMMY'S MARGARITA // £9

Don Julio Reposado Tequila shaken with lime juice and agave syrup served over ice.







## BRISTOL BEER COCKTAILS //

---

### SHAKY PETE // £8

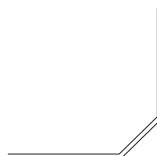
Thomas Dakin gin with lemon juice, home-made ginger syrup topped with Moor Beer Nor'Hop. A gin charged ginger beer.

### VELVET BLACK RUSSIAN // £8

Chase Vodka, Kahlua and Wiper & True Milkshake stout.

### LAGERITA // £9

A classic Margarita topped with Lost & Grounded signature Keller Pils Lager.





## MOCKTAILS

---

### PASSIONFRUIT & APPLE MOJITO// £5

Fresh apple juice and passionfruit puree churned with lime and mint, topped with soda.

### PROHIBITION DAISY // £5

Orange, Pineapple, lemon and lime juice shaken with Bristol Syrups raspberry.

### RASPBERRY RICKEY // £5

Fresh lime juice shaken with Bristol Syrups raspberry and charged with soda.

### SHIRLEY TEMPLE// £5

The classic mocktail. Fever Tree Lemonade with fresh lemon and Bristol Syrups Grenadine.

## FIZZ //

### PROSECCO TREVISO, DOC 125ml // £6 // Btl £24

The Serena family have been producing wine in northern Italy since the 1880s. The Fiabesco prosecco is delicate, floral and fresh with a hint of citrus fruit.

### PROSECCO DI VALDOBBIADENE Btl // £34

Artisan prosecco, bottle fermented, pure, naturally elegant and dry with creamy brioche aromas and cracking citrus fruits.

### WOODCHESTER VALLEY SPARKLING ROSÉ, ENGLAND

125ml // £6 Btl // £24

Made with 100% Pinot Noir grapes grown in the Cotswolds. This dry sparkling rose has luscious strawberry and raspberry aromas

### DOMINO DETHARYS CAVA BRUT Btl // £24

75% macabeo 25% parellada aged for two years. Fresh clean and dry with floral notes and grassy aromas.

### NV CLASSIC RESERVE, HATTINGLEY VALLEY ENGLAND Btl // £45

Hattingley Valley are a family owned, eco-friendly winery from the heart of Hampshire, an elegant and pure wine made in the traditional method and showing vibrant green fruit and character.

### JOSEPH PERRIER CHAMPAGNE 125ml // £10 // Btl £48

The Brut Reserve is crisp and citrusy with subtle toasty notes and an elegant, balanced finish.

### NV CHAMPAGNE DRAPPIER ROSE BRUT, FRANCE // BTL £75

For one of Champagne's most forward-thinking producers, Drappier has no shortage of historic roots. A beautifully balanced style of rosé: elegant yet full of character. Pretty red berry aromas lead to a delicate palate of summer fruit and herbs, finishing crisply dry and refreshing.

### BOLLINGER, NV SPECIAL CUVÉE Btl // £80

Bollinger is one of the finest, non vintage Champagnes available. It is rich, toasty and full bodied, with a wonderful concentration and depth of flavour.

### DOM PÉRIGNON Btl // £190

Dom Pérignon is the prestige wine of Champagne house Moët & Chandon and a vintage is only released when the fruit is judged to be of the highest quality. The 2009 is ripe, fleshy and rich with notes of white peach and nectarine leading to a silky finish.



## WHITE WINE // by the glass & bottle

---

### 2016 Pecorino, Italy 13%

// 175ml £4.85 BTL /£18

Borgo Thaulero, Cool coastal breezes from the Adriatic give this wine layers of crisp, fresh fruits and delicate floral notes.

### 2016 Greco Fiano, Basilicata, Italy 12%

// 175ml £5.20 BTL £22

Tre Stelle, from the volcanic soils of Monte Vulture in Southern Italy this wine is aromatic, rich and complex with notes of peach and almond.

### 2017 Vinho Verde, Portugal 10.5%

// 175ml £6 BTL £24

The Meireles family set up Quinta da Lixa through a true passion for Vinho Verde. Their wine is bursting with white peach, apples and tangerine leading to a long crisp finish.

### 2016 Organic Sauvignon Blanc, New Zealand 13%

// 175ml £6.50 BTL £27

The Urlar (Gaelic word for Earth) wines are sustainable, organic and farmed biodynamically. The Sauvignon delivers zesty gooseberry, capsicum and lime flavours with a hint of passionfruit finish.

### 2016 Chardonnay Costa & Pampa, Argentina 12.5%

// 175ml £6.50 BTL £29

An elegant wine, with notes of green apples, pear, citrus fruits and hints of almond.



## WHITE WINE // by the bottle

---

### 2016 Viognier, South Africa 12%

// BTL £28

Produced by Ridgeback this wine has intense, upfront notes of citrus blossom, glazed pineapple, white peach and lavender, a creamy midpalate is well supported by subtle oak with an elegant finish

### 2016 Bacchus, Woodchester Valley, England 11.5%

// BTL £28

This aromatic dry white wine is an enticing blend of tropical and citrus fruits with a complex, long lingering finish.

The 2016 Bacchus won silver in the 2017 UK wine awards

### 2016 Masi Colbaraca Soave Classico, Italy 13%

// Btl £37

Though run by the Boscaini family for six generations, it is really in the last fifty years that Masi has established itself as one of the Veneto's most innovative wine producers. Elegant nose of ripe pears and peaches with some floral notes. Fresh in the mouth, with some breadth and creaminess mid-palate.

### 2017 Lievland Chenin Blanc, South Africa

12.5% // Btl £48

Lievland is one of Stellenbosch's most historically important farms, and the property in its current form dates back to 1934. Vibrant aromas of quince pear and pineapple give way to flavours of stone fruits and apples, followed by a distinct mineral note. The palate is medium-weight and nicely textured.

### 2014 Chablis Grand Cru Les Clos, France 13%

// BTL £85

Produced by Louis Michel. Intense nose of quince, tangerine and spice with a tight but very ripe structure and a superb mineral finish. A grand cru of great character.

## RED WINE // by the glass & bottle

---

### 2017 Domaine La Prade, France

13% // 175ml £4.95 / Btl £18

Situated in the foothills of the Pyrenees, near Carcassonne, in the unspoilt Aude region of the Languedoc Roussillon. A smooth, spicy Merlot with aromas of plums, berries and tobacco. The palate is medium-full and packed with both fruit and savoury flavours.

### 2016 Shiraz Grenache, Australia 14%

// 175ml / £6.50 BTL / £26

Magpie Estate, Wishbone. Rhone inspired joint venture between celebrated Barossa winemaker Rolf Binder & English wine merchant Noel Young. A wine with aromas of plum, raspberry & hints of rocky earth. Ripe & generous with bags of spice & fruit, very moreish.

### 2016 Don David Malbec, Argentina 14%

// 175ml / £6.75 BTL / £27 / Magnum / £58

El Esteco are based in the unique Calchaqui Valleys, growing some of the highest vineyards in the world. A full bodied, rich Malbec with notes of plums, prunes and a hint of chocolate.

### 2015 Conde Valdemar Rioja Crianza, Spain

14% // 175ml £6.95 / Btl £29.50

Bodegas Valdemar is a family company whose roots date back to 1889, and whose Riojas have long been a reference point for the DO. Excellent, rounded structure on the palate with aromatic complexity lasting through to the finish.

### 2016 Organic Pinot Noir, New Zealand 14%

// 175ml / £6.95 BTL / £29.5

Urlar Pinot Noir delivers an elegant wine of dark red berry fruits, dried herbs, lifted red florals and subtle savoury notes. The fruit is complexed by layers of whole bunch nuances, undergrowth, spices and earthy cedar. Elegantly concentrated with fine tannins and a silky texture

### 2014 Norton Privada Malbec, Argentina

14% // 175ml £8.75 / Btl £34

A step up from El Esteco Don David, Edmund Norton planted the first vines in Mendoza's Luján de Cuyo district. Privada is selected from vines between fifty and eighty years old, growing in vineyards at up to 1,100 metres above sea level. A rich chocolaty aroma leads to deeply spiced flavours of dark plum, kirsch and mocha.

## RED WINE // by the bottle

---

### 2014 Monastrell Old Vines, Spain 15%

// BTL £32

Produced by Tarima Hill, powerful, full bodied & deep with blackberry spice & liquorice fruit flavours & silky tannins from 80 year old dry –grown bush vine Monastrell aged in French oak.

### 2014 SGMV, South Africa 13.5%

// BTL £34

Produced at Langveerwacht Farm the SGMV blends Shiraz, Grenache, mourvedre & viognier to produce upfront juicy dark cherries, black pepper and liquorice with hints of violet and mineral earthiness.

### 2015 Rioja, Old vines, Spain 14.5%

// BTL £35

Talented young winemaker Basilio Berisa has produced this incredible wine from the rare Graciano grape, dark & concentrated with blueberry & cedar notes concentrated yet refined with herbal nuance & mineral finish.

### 2014 Tempranillo, Spain 14%

// BTL £38

Cepa 21, 100 % Tempranillo from this highly regarded producer on the high altitude Ribera plateau, modern style powerful muscular & structured with vibrant dense back fruit chocolate notes & polished tannins.

### 2014 Organic Syrah Blend, Chile 14.5%

// BTL £42

Coyam Biodynamic Bordeaux style blend from the pioneering Emiliana winery in Colchagua. Dark & smokey with creamy spice & blackcurrant cassis & spice box aromas & flavours.

### 2016 Shiraz, Australia 14.5%

// BTL £45

Bishop by Ben Glaetzer. This unique, elegant wine is produced with minimal intervention. From vines up to 125 years old, this massive stunner is exactly what Aussie master Ben is known for Shiraz that is hedonistically rich but perfectly plush and polished.

## BIG REDS // by the bottle

---

### 2015 Gigondas Tradition Le Grand Montmirail, France 13.5%

// BTL £47

Domaine & Andre Brusset founded the estate in 1947 and it was his son, Daniel who bought 18 hectares of abandoned vines at the foot of the Dentelles de Montmirail. These vineyards are now priceless and produce this outstanding Gigondas. Black cherry & blackcurrent notes.

### Malbec, Pulenta VII Gran Corte Mendoza, Argentina 14.5%

// BTL £65

Rich aromas of spice and cherry followed by full-bodied flavours of blackcurrant and mocha with a velvety, concentrated finish.

### 2012 Pinot Noir, New Zealand 13.5%

// BTL £68

Wooing Tree family owned single vineyard. Ripe hand picked fruit results in a complex and powerful wine with aromas of ripe cherries, raspberries and plums

### 2013 Antica Napabella, USA

14% // Btl £95

Antica – the name stands for Antinori California – is the result of Piero Antinori's forty-year passion for Napa. Round, succulent and deeply expressive, this is a classic Napa Valley blend. Sweet dark cherries, tobacco and mocha all open up nicely in the glass.

### 2012 Vaio Armaron, Amarone della Valpolicella Classico, Serego Alighieri, Italy 15.5% // Btl £130

This estate was bought in 1353 by the son of Dante "Divine Comedy" Alighieri, and is still owned by his descendants; Masi lend their winemaking expertise. Concentrated and elegant on the nose, with hints of spices and sumptuous ripe red fruit. The velvety palate is dominated by the same notes, with added flavours of wild flowers and herbs. Dry on the finish with excellent length.



## ICONIC RED //

---

2015 TIGNANELLO, ANTINORI, ITALY

13.5% // BTL £140

The Antinori family have been producing wine in Tuscany for six centuries, and exporting it for four. The purchase of the Tignanello estate in 1900 marked the beginning of a remarkable period of expansion which shows no signs of abating. Through judicious acquisition of vineyards and an uncanny knack for developing iconic wines, Antinori has become

Tuscany's – arguably Italy's – pre-eminent wine producer. The estate's two signature wines, Solaia and Tignanello, are produced from these vineyards and have been defined by the international press as “among the most influential wines in the history of Italian viticulture”. The Super Tuscan Tignanello was the first Sangiovese to be aged in barriques, the first contemporary red wine blended with untraditional varieties (specifically Cabernet) and one of the first red wines in the Chianti Classico region that didn't use white grapes.

Tignanello is a milestone. It's produced with a selection of Sangiovese, Cabernet Sauvignon and Cabernet Franc. The 2015 Tignanello is beautifully ripe with fresh blackberry and cherryfruit, spice, leather, tobacco and smoke. Concentrated and solidly built, yet also harmonious, vibrant and pure.



## ROSÉ //

---

### Petit Rosé 2017, South Africa 13.5% // 175ml £5.75

BTL £24

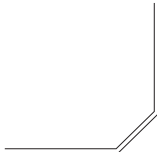
Ken Forrester produces this very elegant Rosé overwhelms the nose with aromas of freshly picked strawberries, rose petal and cherry flavours. It follows through on the palate with delicious ripe raspberries and a delicate finish.

### 2016 Dunleavy Pinot Noir Rosé, England 11.5% //

BTL £26

Vibrant salmon colour; fresh red berries, floral nuance, light bodied. A lively and pretty wine with a mouthwatering finish.

Grown in a south facing, one-hectare plot in Chew Valley, North Somerset. Dunleavy have won 'Best Local Wine' at the Bristol Good Food Awards three years in a row. They have two bronze awards at the International Wine Challenge and 2 silver medals at UK Wine Awards & regional competition. The 2016 Pinot Noir rosé is their fifth release. Only 3000 bottles were produced. The vineyard is owned and managed by Bristol resident Ingrid Bates who is one of the youngest vineyard owners in the country.





## BRISTOL DRAUGHT //

---

### MOOR BEER //

#### NOR'HOP // £4.85

New world ultra pale ale, highly sessionable well balanced with American hops and British malts .  
ABV 4.1%

### CLAUDIA // £4.90

Hoppy German style wheat beer with herby citrus notes.  
ABV 4.5%

### WIPER & TRUE //

#### KALEIDOSCOPE // £4.95

Bright, tropical fruit flavours with a refreshing bitter finish.  
ABV 4.2%

### MILK SHAKE // £5.20

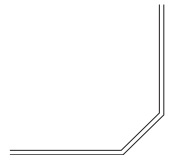
A rich, velvety and satisfying milk stout abundant with chocolate and vanilla.  
ABV 6.2%

---

## LOST & GROUNDED //

### KELLER PILS /£4.90

*Pilsner malt from three tradition hop varieties,  
clean, un-filtered hop bitter lager beer.  
ABV 4.8%*



# BEERS & CIDERS

---

## BOTTLE BEERS

PISTON BROKE // £4.5 BTL  
GOLDEN ALE  
ABV 4.5%

FUNNEL BLOWER // £4.5 BTL  
STOUT  
ABV 4.5%

POTHOLER // £4.5 BTL  
GOLDEN ALE  
ABV 4.3%

GOATS LEAP // £4.5 BTL  
IPA  
ABV 5.5%

PACIFICO // £4.5 BTL  
LAGER  
ABV 4.3%

ERDINGER // £4.5 BTL  
ALCOHOL FREE LAGER

THATCHERS DRAUGHT //

OLD RASCAL // £4.5  
FULL BODIED BITTERSWEET APPLES, MEDIUM DRY  
ABV 4.5%

STAN'S BIG APPLE // £4.5  
MEDIUM DRY STILL CIDER  
ABV 5%

GANLEY & NAISH //

SPARKLING // £4.85 BTL  
MEDIUM DRY CIDER  
ABV 4.1%

DABNIETT // £4.90 BTL  
SINGLE VARIETY MEDIUM CIDER

## SPIRITS // All house spirits served as doubles, singles available upon request

---

### VODKA

Black Cow pure milk vodka // £6

Bristol Vodka // £6

Chase Handmade Vodka // £6

Chase Marmalade Vodka // £6

Crystal Head Vodka // £8

### GIN

PasturePomp (Pasture's own distillation) // £6

Bristol Dry Gin // £6

Cotswolds Dry Gin // £6

6 O'Clock // £6

6 O'Clock Sloe gin // £6

Bathtub Gin // £6

Bloom Jasmine and Rose // £6

Sibling // £6

Thomas Dakin // £6

Martin Miller's Westbourne Strength // £6.5

Roku Japanese Gin // £7

Tanqueray No.10 // £7

Warner Edwards Victorian Rhubarb Gin // £7


Chase Pink Grapefruit Gin // £7.5

Tarquins // £7.50

Williams Elegant Gin // £8

Monkey 47 // £9

Martin Miller's 9 Moons Barrel Aged Gin // £11



## SPIRITS // All house spirits served as doubles, singles available upon request

---

### AGAVE

Patron XO Cafe // £7

Don Julio Blanco // £7.5

Don Julio Reposado // £8

Don Julio Anjeo // £8

Joven Illegal Mezcal // £8

### RUM

Flor de Cana White Rum // £6

Goslings Black Seal Rum // £6

Appleton Estate Signature Blend // £6

Red Leg Spiced Rum // £6

El Dorado 12 yo // £7

Pyrat XO Rum // £7

Plantation XO 20th Anniversary Rum // £9

Ron Zacapa 23 yo // £9

### CACACHA

Abelha Organic Silver // £7

### BRANDY


Château Montifaud VSOP Cognac // £7

Les Vergers de la Moriniere Calvados // £7

Loubère Bas Armagnac // £7

Somerset Alchemy 3yo Cider Brandy // £6





**BOURBON** // All house spirits served as doubles, singles available upon request

---

Basil Hayden's // £6

Buffalo Trace // £6

Bulliet Rye // £6

Bulliet Bourbon // £6

Wild Turkey 101 // £6

Wild Turkey 81 // £6


Makers Mark // £6

Eagle Rare 10 yo // £7

Rittenhouse Straight Rye // £7

Hudson Bay Manhattan Rye // £9.5





W H I S K Y // All house spirits served as doubles, singles available upon request

---

Monkey Shoulder // £6

Aberlour 10yo // £6

Ardbeg 10 yo // £7

Auchentoshan // £7

Teeling Irish Blend // £7.5

Bruichladdich The Classic Laddie // £7.5

Bowmore 12 yo // £8

Oban 14 yo // £8

Lagavulin 16 yo // £8

Auchentoshan Triple Wood // £8

Laphroaig 10 yo // £8

Talisker 10 yo // £8

Caol Ila 12 yo single malt // £8

Dalwhinnie 15 yo // £8

Cotswolds Single Malt // £8.5

Hakushu Distillers Reserve Japanese Whisky // £9

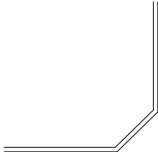
The Chita Japanese Whisky // £9

Cardhu 12 yo // £9

Balvenie Double Wood 12 yo // £9

Hibiki Hamony Master Select Japanese Whisky // £12

*“What whisky will not cure,  
there will be no cure for.”*







## TEA & COFFEE //

---

### CLIFTON COFFEE //

Espresso // £2.5

Cappucino // £2.75

Flat white // £2.75

Americano // £2.5

Latte // £2.75

Hot Chocolate // £2.75

### CANTON TEA //

Breakfast tea // £2.5

Wild Chai // £2.5

Triple mint // £2.5

Jade Tips // £2.5

Rooibos // £2.5

Ginger & Lemongrass // £2.5

Red Berry Hibiscus // £2.5

Earl Grey // £2.5





## SOFT DRINKS //

---

### FRUIT JUICES // £2.5

Apple Juice

Cranberry Juice

Pineapple Juice

Pink Grapefruit Juice

Tomato Juice

Orange Juice

Coke // £2.95

Diet Coke // £2.95

### LOVELY DRINKS //

Dandelion & Burdock // £2.95

Elderflower & Rose // £2.95

Elderflower Presse // £2.95

Garden Lemonade // £2.95

Ginger Beer // £2.95

Raspberry Lemonade // £2.95

