*All cocktails listed are our most popularly sold If you would like something off the menu Please ask a bartender Karaoke Favourites

Passion Fruit Martini Fruity and flavoured

£12.50

Passion fruit puree & sugar syrup. Shaken with Vanilla Stolichnaya, Passoa, Lime juice & A dash of passion fruit juice.

Espresso Martini

Coffee lover's dream

Stolichnaya, Vanilla, Kahlua liqueur, Frangelico. A shot of espresso, shaken.

Frozen Daiquiri

Frozen Daquiri: Choose strawberry or raspberry

Fresh lime, A generous pour of Bacardi rum & sugar, blended with crushed ice. Served in a tall glass.

Bramble

Purple Goodness

A smooth blend of Hoxton Gin, fresh lemon juice & sugar syrup, topped with a float of black berry liqueur. Shaken & served short, over crushed ice.

Boogie Night

Fruity with a burst of citrus

Malibu, fresh lime, Crème De cacao, sugar, passion fruit syrup & pineapple juice. Shaken with a dash of Blue Curacao.

Midnight Mirage

Made with reposado tequila, pomegranate Syrup, orgeat, lemon and pineapple juice.

Tropical Dream

House vodka, fresh passion fruit, vanilla syrup, fresh mint and passion fruit puree.

Strawberry Sailor

Bacardi rum, banana liquor, lime juice, sugar syrup, apple juice and fresh strawberries.

Pacific Paradise

Made with patron tequila, elderflower cordial, agave syrup, fresh lime juice, kiwi and blueberries.

Vodka Spark

Made with vodka, limoncello, apple juice, sugar syrup and lemon juice.

Sapphire Sipper

Made with gin, elderflower liquor, lime juice, orgeat syrup, and apple juice.

Rusty Nail

£13.00

A masterfully crafted cocktail that combines a premium Yamazaki whiskey with Drambuie liquor.

Caribbean Zombie Dangerously strong

£13.50

Kraken, Plantation 5 Year rum, Bacardi Cointreau, Grenadine, passion fruit & lime juice. Shaken, served long over crushed ice.

Contemporary Cocktails

£12.50

Jugs

£39.50

Sweet Tokyo

Watermelon, peach puree, Stolichnaya Raspberry Vodka, Archers, A dash of cranberry juice and Lime. Shaken & served long over crushed ice.

Carnaval De Passion

Fresh Ginger, passion fruit, lime. Muddled with sugar. Packed with crushed ice in a long glass. Laced with Cachaca Rum & Passoa liqueur.

Sexy Lips

Passion Fruit & strawberry puree, Stolichnaya Raspberry, Fraise de Bois Liqueur, Passoa. A dash of passion fruit juice & kiwi syrup. Shaken & served long over crushed ice.

Champagne Cocktails

£14.50

Kir Royal

Champagne & crème De Casis.

Bellini

Peach Puree & peach liqueur, charged with champagne.

Rossini

Strawberry puree & strawberry liqueur, charged with champagne.

Shooters £6.50

Rabid Frog

Kahlua, Grenadine, Baileys & Midori.

Karaoke Monster

Butterscotch schnapps & Baileys.

Brain Damage

Sambuca, Baileys & Grenadine.

B52

Kahlua, Baileys & Cointreau.

Mini Guinness

Kahlua & Baileys

Snickers

Kahlua, Frangelico, and a pinch of salt

Beers

Asahi	£5.50
Heineken	£5.50
Sol	£5.50
Modelo Gold	£6.00

Ciders Rekorderlig £7.50

Strawberry Lime & Apple

Vodkas	25ml / 50ml
Eristoff	£7.00 / £11.50
Belvedere	£9.50 / £14.50
Grey Goose	£9.50 / £15.50
Ciroc Berry / Apple	£9.50 / £15.50
Zubrowka	£8.50 / £13.00
Ketel One	£11.00 / £16.50

Gins	25ml / 50ml
Bombay Sapphire	£7.00 / £11.50
Hendricks	£8.50 / £13.50
Hoxton Gin	£8.00 / £13.50
Tanqueray	£8.50 / £14.50
Mermaid Pink	£8.00 / £13.50

Rums	25ml / 50ml
Mount Gay	£7.00 / £11.50
Bacardi Caribbean	£7.50 / £12.00
Havana Club 7 Year	£8.50 / £13.50
Morgan's Spiced	£7.00 / £12.00
Chairman Reserve Spiced	£8.00 / £13.50
Ron Zacapa 23	£9.50 / £15.50

Blended Whiskey	25ml / 50ml
Jameson	£7.00 / £11.50
Jonnie Walker Black Label	£6.50 / £11.50
Jonnie Walker Gold Label	£7.50 / £13.00
Hibiki	£9.50 / £18.00
Hibiki 17 Year	£75.00 / £145.00
Hibiki 21 year	£95.00 / £180.00

Bourbon	25ml / 50ml
Jack Daniels	£7.00 / 11.50
Makers Mark	£7.50 / £12.00
Woodford Reserve	£8.00 / £13.50
Blantons Gol	£12.50 / 21.00

Malt Whiskey	25ml / 50ml
Glenfiddich 12 Year	£9.50 / £15.00
Glenenmorangie 10 Year	£9.50 / £18.00
Macallan 12 Year	£10.50 / £18.50
Tailisker 10 Year	£8.50 / £14.50
Yamazaki	£9.50 / £18.00
Yamazaki Year 12	£16.00 / £30.00

Tequila	25ml / 50ml
El Jimador	£5.50 / £11.00
Tequila Rose	£5.50 / £11.00
CazCabel Coffee	£6.50 / £11.50
Patron Reposado	£8.00 / £13.50
Patron Silver	£6.50 / £12.00

Cognac	25ml / 50ml
Courvoisier VS	£7.00 / £11.50
Remy Martin VSPO	£7.50 / £13.00
Hennessy XO	£18.00 / £28.50

Champagne GLS 125ml/ BTL

House Champagne £14.00 / £55.50

The cuvee has a delicate, light & refreshing bubble with a magnificent bouquet of vanilla biscuit & an elegant finish.

Louis Roederer £85.50

Rich yet subtle bouquet with hints of hawthorn, Almonds & toast, clean attack, creamy structure.

Moet&Chandon

The palate is seductive, richly flavourful & smooth combining generosity, elegance. Fullness & fineness, followed by a delicately fresh crispiness.

Veuve Clique Yellow Label

£95.50

Great complexity & a pleasing depth.
Creamy & tasty with a burst of zesty fruits.

Bollinger Special

£99.50

A traditional champagne house makes a full-bodied, very dry style.

Dom Perignon

£650.00

Light minerally with a little bit of sweet spice, citrus galore & so much oyster water on the nose.

Ace Of Spades Gold

£670.00

Dry and creamy with flavours of red apple, white cherry, grapefruit, lemon peel, toasted bread and fresh cream.

Cristal Brut Vintage From Louis Roederer

£595.00

Produced from only the finest vintage & aged for an average of 5 years, this very impressive champagne has all the character & finesse you would expect from this exceptional family owned.

Rose Champagne

La Romantique Brut Rose

£69.50

Bright pink colour, bouquet of ripe, medium body. Fruit and freshness on the palette.

Dom Perignon Rose

£490.00

The first perfumed floral notes quickly open up I to orange peel & dried fruit, with the characteristics of a well-matured harvest & woody spices. On the palette the structure is remarkably balanced, precise & sophisticated.

Wine List GLS 125ml / 175ml / BTL

Chenin Blanc S Africa £7.50/£8.50 / £26.50

A young Chenin with a bright glittering colour. Displays aromas of dry apricots. Vivacious with a good fruit finish.

Pinot Grigio Medaglia - Italy £9.50/£34.50

A trendy serious white wine, shiny silver colour. Displays intense aromas of pineapple, citrus.

Sauvignon, Long Tail South Africa

Briliant light gold, intense bouquet of pineapple, papaya, dry with a smooth lingering flavour.

Sancerre Les Bois Rafins

£38.50

France

Bouquet reminiscent of apples, dry & Lively with perfect harmonious fruit & lemon finish.

Red Wine GLS 125ml / 200ml / BTL

Cabernet Sauvignon

£7.50 / £9.50 / £26.50

France

Cherry colour, a pleasant nose of little ripe fruit, superb drinking & a medium body.

Rioja Spain

£9.50 / £36.50

Cherry colour with purplish tones, floral nose expressing chocolate & vanilla oak, full bodied.

Malbec £39.50

Mendoza - Argentina

Rich red colour with splendid aromas of violets. Taste of red berried & chocolatey fruit.

Pino Noir - France

£57.50

Pinot Noir, Organic, Domaine Saint Paul, Pays d'Oc. Lovely nose of sweet ripe strawberries with crisp Pinot Noir fruit as shown in Burgundy. An alluring palette.

Rose Wines

GLS / 175ml / BTL

Pelican Plot

£8.50 / £26.50

Light raspberry colour. Aromas of fresh sweet peaches. Soft with intense red fruit & a delicious floral finish on the palette.

Terra Avare Rose

£39.50

The buzzing song of bees. 100% hand crafted. Carignan, Grenache and Syrah gentle grape maceration give a most brilliant pale petal pink.

Margarita	£11.50
Mozzarella cheese, tomato sauce.	
Mix Vegetables Mozzarella cheese, tomato sauce & mixed vegetables.	£13.00
Ham and Mushroom Mozzarella cheese, tomato sauce, ham & mushrooms.	£12.50
Karaoke Box Mozzarella cheese, tomato sauce, Jalapenos & peperoni.	£13.50
Meat Pizza Mozzarella cheese, tomato sauce, meatballs, chicken and ham.	£14.00
Chicken Strips Breaded chicken fillets, made hot and spicy	£9.50
Japanese Tempura 6 Oven baked king prawn tempura, served with soy sauce.	£15.50
Fries French fries	£4.50
Olives Marinated olives with chilli a and oregano.	£4.50

Food prepared on premises may contain traces of nots, soy, mustard and fish. Please see a member of staff about any concerns.