*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 flavourful

Passion fruit puree & sugar syrup Shaken with Vanilla Stolichnaya, Pessoa Lime juice & A dash of passion fruit juice Served short or in a martini glass.

Espresso Martini Coffee

lovers dream

Stolichnaya Vanilla, Kahlua liqueur, Frangelico A shot of espresso, shaken & Served short or in a martini glass

Frozen Daiguiri

Basically, a frozen Daiquiri Choose strawberry or raspberry
Fresh lime, A generous pour of Bacardi rum
& sugar, blended with crushed ice
Served in a wine 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

Cosmopolitan

A cool, refreshing, taste of summer
Eristoff Vodka, Cointreau,
Fresh lime & sugar, blended Topped up with
Cranberry juice, Served in a martini glass.

Boogie Nights

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

Caribbean Zombie

£13.50

£11.50

Dangerously strong

Kraken, Plantation 5 Year Rum, Bacardi Cointreau, Grenadine, passion fruit, pineapple & lime juice shaken, served long Over crushed ice

Life in the Box

£15.50

Home made

Belvedere Vodka, passion fruit puree, fresh lemon juice, Orgeat, passion fruit juice, blue curacao, topped up with champagne

Non-Alcoholic Cocktails

Virgin Mojito £7.00

Fresh mint, Lime, Sugar & Apple juice, Shaken & topped up with ginger beer Served long over crushed ice

Refreshers £7.50 Jugs £22.50

Contemporary Cocktails £11.50 Jug £38.50

Sweet Tokyo

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

Carnaval De Passion

Fresh Ginger, passion fruit & lime muddled Together with Passion fruit puree & sugar Packed with crushed ice in a long glass Laced with Cachacha 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 £14.00

Kir Royal

Champagne & Créme De Casis

Bellini

Peach Puree & peach liqueur charged with Champagne

Rossini

Strawberry puree & strawberry liqueur Charged with champagne

Shooters

Rabid Frog	£6.50
Kahlua, Grenadine, Baileys & Midori	

Karaoke Monster £6.50

Butterscotch schnapps & Baileys

Brain Damage £6.50

Sambuca, Baileys & Grenadine

B52 £6.50

Kahlua, Baileys & Cointreau

Mini Guiness £6.50

Kahlua & Baileys

Snickers £6.50 Kahlua, Frangelico, and a pinch of salt

Beers & Ciders

Asahi	£5.50
Heineken	£5.50
Sol	£5.50
Modelo Gold	£5.50
Rekorderling Apple Cider	£7.00
Rekorderling Mix Berry Cider	£7.00

Vodkas	25ml-50ml
Eristoff	£6.00/£9.00
Belvedere	£9.00/£15.50
Grey Goose	£9.50/£16.50
Ciroc Berry/Apple	£9.500/£16.50
Zubrowka	£7.50/£13.00
Ketel One	£9.00/£14.50

Gins

Bombay Sapphire	£6.00/£9.00
Hendricks	£8.50/£13.50
Hoxton Gin	£8.00/£13.50
Tanqueray 10	£8.50/£14.50
Gin Mare	£8.00/£15.50

Rums

Mount Gay	£6.00/£9.00
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 Whisky

Jameson	£7.00/£10.50
Jonnie Walker Black Label	£6.50/£10.00
Jonnie Walker Gold Label	£7.50/£13.00
Hibiki	£15.00/£27.00
Hibiki 17 Year	£120.00/£235.00

Bourbon	25ml-50ml
Jack Daniels	£6.00/£9.50
Makers Mark	£7.50/£11.50
Woodford Reserve	£8.00/£13.50

Malt Whisky

Glenfiddich 12 Year	£9.00/£15.00
Glenenmorangie 10 Year	£9.50/£18.00
Macallan 12 Year	£14.50/£25.50
Yamazaki 12 Year	£8.50/£13.50
Tailisker 10 Year	£5.50/£9.50

Tequila

El Jimador	Reposado	
Li diiilaadi	reposition	

CazCabel	£6.00/£11.00
Patron Reposado	£6.50/£11.50
Gran Patron Premium	£20.50/£38.00

Courvoisier VS

Courvoisier VS	£6.50/£10.50
Remy Martin VSOP	£7.50/£13.00
Hennessy XO	£18.00/£28.50

Champagne

House Champagne

£12.50/£52.50

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

Louis Roderer

£68.00

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

Moet & Chandom

£78.00

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

Veuve Clique Ponsardin Yellow Label

£93.00

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

Bollinger Special

£98.00

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

Dom Perignon

£370.00

Light minerally with a little bit of sweet spice, Citrus galore & so much oyster water on the Nose

Ace Of Spades Gold

£470.00

Armand de Brignac

Dry and creamy with flavours of red apple White cherry, grapefruit, lemon peel Toasted bread and fresh cream

Cristal Brut Vintage

£395.00

From 'Louis Roederer

Produced from only the finest vintages & aged For an average 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 £65.00 Bright pink colour, bouquet of ripe, medium body Fruit & freshness on the plate

Dom Perignon Rose

£390.00

The first perfumed floral notes quickly open up into Orange peel & dried fruit, with the Characteristics of a well- matured harvest & Woody spices. On the plate the structure is Remarkably balanced, precise & sophisticated

White Wines

GLS125ml/175ml/BTL

Chenin Blanc, Premium, Long Tail, £6.50/£8.50/£22.50 Wellinton, South Africa

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

Pinot Grigio Medaglia, Italy £7.50/£27.50

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

Sauvignon, Long Tail, South Africa £29.50

Brilliant light gold, intense bouquet of pineapple Papaya, dry with a smooth lingering flavour

Sancerre les Bois Rafins, France £38.50

Floral bouquet reminiscent of apples, dry & lively with perfect harmonious fruit & lemon finish

Red Wines

Cabernet Sauvignon, France £6.50/£8.00/22.50

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

Rioja, Spain £7.50/27.50

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

Malbec, Mendoza, Argentina

Rich red colour with splendid aromas of violets Taste of red berries & chocolaty fruit

Pino Noir France £43.50

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

Rose Wine

Pelican Plot £7.50/24.50

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

Terra Avare Rose £9.50/£35.50

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

Pizza & Finger food

Margarita £11.50

Mozzarella cheese, tomato sauce

Prosciutto £13.50

Mozzarella cheese, tomato sauce, & Parma Ham.

Mix Vegetables £13.00

Mozzarella cheese, tomato sauce & mixed vegetables

Ham and Mushrooms £12.50

Mozzarella cheese, tomato sauce, ham & mushrooms

Devil £12.50

Mozzarella cheese, tomato sauce, peperoni Jalapenos

Karaoke Box £13.50

Mozzarella cheese, tomato sauce, mushrooms & peperoni

Meat Pizza £14.00 Mozzarella

cheese, tomato sauce, meatballs chicken, and ham.

Tuna Pizza £13.50

Mozzarella cheese, tomato sauce, Tuna, fresh onions, and olives.

Chicken Strips £7.50

Breaded Chicken fillets made hot and spicy

Nachos (V) £6.50

Tortilla chips with mozzarella cheese Cheddar, jalapenos, and chilli sauce

Japanese Tempura £14.50

6 Oven baked king prawn tempura

Oven Baked Potatoes £6.00

Sliced potatoes baked in oven

Onion Rings £5.50

Oven roasted onion rings

Garlic Bread £6.00

Bread with cheese and Garlic (4 Slices)

Food prepared on premises may contain traces of nuts, soy, mustard and fish.

Please see a member of staff about any concerns.