	4
A—COLD MEZES (Cold Appetions) —	
◆—COLD MEZES (Cold Appetisers) —	
Yaprak sarma (y) Vine leaves stuffed with rice, onions and parsley	5.95
in a lemon & olive oil dressing	
Kisir 🕅	5.95
A blend of crushed wheat, parsley, peppers,	
mint & herbs in a dry tomato sauce	
Cacik \ tzatziki	5.50
Chilled Greek yoghurt with cucumber, fresh mint olive oil & a hint of garlic	-,
Hummus V	5.50
Pureed chickpeas, tahini, lemon juice & garlic	
Saksuka 🗸	5.95
Grilled, skinned and chopped aubergine with green & red peppers & courgette in a chef's specia	al
tomato sauce	aı
Cali fasulye 🏈	5.50
Green French beans in a special olive oil &	3
chef's special tomato sauce	
Olives \checkmark	3.95
Marinated green & black olives	
Yakut's cold meze platter (Suitable for two)	12.95
A selection of cold meze's below.	12.75
Humus, kisir, cacik, saksuka & cali fasulye	
◆─WARM MEZES (Hot Appetisers) ─	•
Garlic mushroom & halloumi	7.50
Mushrooms cooked in garlic & spices	
served with grilled cypriot cheese	
Sucuk & halloumi	6.75
Char-grilled spicy turkish sausages served with grilled cypriot cheese & salad	
	6.25
Sigara boregi 🗸	0.23
Spinach and feta cheese rolls.	
Hummus kavurma	6.50
Pureed chickpeas with tahini, garlic & lemon topped with diced lamb	
	5.75
Garlic mushroom Mushrooms cooked in garlic & spices	3.73
Mushrooms cooked in gariic & spices Sucuk izgara	E 2 E
Char-grilled spicy turkish sausage	5.25
served with salad	
Falafel 🏈	£5.95
Shaped and lightly fried balls of chickpeas, parsle	ey,
onions, garlic & coriander. Served with hummus	
Soup of the day	5.95
Please ask for today's tasty option	
Chicken liver	5.95
Sautéed diced chicken liver with butter, herbs and	d onion
Halloumi 🍼	6.50
Grilled cypriot cheese served with salad	
Mitite kofte	5.50
Chef's home made meatballs cooked in a rich tom	
Yakut's warm meze platter (Suitable for two)	15.95
Halloumi, garlic beef sausages, mitite kofte,	
sigara boregi, whitebait, calamari & falafel	,
◆─ SEAFOOD STARTERS	
	7.0
Sautéed king prawn	7.95

Sautéed king prawn Sautéed king prawns cooked with pepper, and finished with house special tomato sa Served with salad garnish	
Whitebait Deep fried whitebait served with tartar sau	6.50 ace & salad
Calamari Fresh squid prepared & fried in butter & served with tartar sauce	6.25

Fresh squid prepared & fried in butter &	
served with tartar sauce	
← SIDE DISHES —	•
Feta cheese salad 🏈	4.75
Tomatoes, cucumber, red onion & parsley.	
Served with feta cheese	
Ezme salata 🗸	5.75
Finely chopped tomatoes, red onion & parsley in a pomegranate dressing with olive oil	
Tzatziki 🏈	5.50
Halloumi 🏈	6.50
Hummus 🏈	5.50
Garlic mushrooms 🏈	5.75
Fries 🏈	3.50
Basket of turkish bread 🏈	2.00
← CHILDREN'S MENU	•
Meatballs & mash	5.95
Chef's handmade meatballs, cooked in homemade	e
tomato sauce.	
Served with creamy mashed potato	
	F 0F
Bbq grilled chicken	5.95
Bbq grilled chicken Diced breast of chicken seasoned and charcoal gri	
Bbq grilled chicken Diced breast of chicken seasoned and charcoal grion skewers. Served with chips	illed
Bbq grilled chicken Diced breast of chicken seasoned and charcoal groon skewers. Served with chips Chicken nuggets & chips	illed 5.95

F 1986 - A	
← FROM THE GRILL —	→
Lamb sarma beyti Spicy ground lamb seasoned with garlic & parsley, grilled over charcoal.Wrapped in lavash bread wit cheddar cheese & finished with house special toms sauce and butter sauce. Served with yogurt and rice	h ato
Chicken sarma beyti Spicy ground chicken seasoned with garlic & parsl grilled over charcoal. Wrapped in lavash bread with cheddar cheese & finished with house special toms sauce and butter sauce. Served with yogurt and rice	th ato
Mixed shish A selection of lamb and chicken cubes, charcoal grilled on skewers	15.95
Chef's special mixed grill (for 1 person) A selection of kebabs, charcoal grilled on skewers	17.95
Lamb chops Tender lamb chops, seasoned & charcoal grilled	17.95
Lamb ribs Charcoal grilled lamb spare ribs. Served with chip	13.95 s
Lamb shish Large, marinated cubes of lamb (middle neck), charcoal grilled on skewers	15.95
Chicken shish Diced breast of chicken, seasoned & charcoal grilled on skewers	15.95
Adana kofte Marinated spicy minced lamb, charcoal grilled on skewers	13.95
Chicken wings	12.95

← ISKENDER DISHES —	•
Yogurtlu adana Marinated spicy minced lamb, charc skewers, topped with yoghurt. Serve chef's special tomato sauce, butter sa	d with croutons,

Yogurtlu lamb shish Marinated large cubes of diced lamb (from middle neck)

Yogurtlu chicken shish 15.95 Diced breast of chicken charcoal grilled on skewers & topped with yoghurt. Served with croutons, chef's special tomato sauce, butter sauce, rice and salad

Alinazik lamb Sauteed fillet of lamb (from middle neck) with aubergine, red peppers, yogurt, herbs & garlic. Served with rice and salad

Sauteed fillet of chicken breast with aubergine, red peppers, yogurt, herbs & garlic. Served with rice and salad

← HOUSE SPECIALS———	
Chicken a la creme	14.95
Tender chicken with oyster mushrooms, spinad & garlic. Served with rice and salad	ch
Meat musakka	15.95
Minced lamb, potato, pepper, carrot, aubergine courgette, covered with a béchamel sauce & top with melted cheddar cheese. Served with salad	
Kuzu guvec (lamb casserole)	14.95
A traditional slow cooked casserole containing diced cubes of lamb with mushroon peppers, cooked in a authentic tomato sauce. Served with rice and salad	ns &

CONTRACTOR OF		
********	*****	★ STEAK—
← FROM THE GRILL —	•	All steak is served on a bed of caramelised onion with fried
Lamb sarma beyti	15.95	Sirloin (10oz)
Spicy ground lamb seasoned with garlic & parsle grilled over charcoal.Wrapped in lavash bread w	rith	Ribeye (10oz)
cheddar cheese & finished with house special to sauce and butter sauce. Served with yogurt and		Fillet (80z)
Chicken sarma beyti	14.95	Steak sauce The perfect accompaniment. Pepper, Diane, Stilton or B
Spicy ground chicken seasoned with garlic & par grilled over charcoal. Wrapped in lavash bread v cheddar cheese & finished with house special to	vith mato	← PASTA & RISOTTO —
sauce and butter sauce. Served with yogurt and		Risotto frutti di mare Seafood risotto of mussels, prawns, fresh cala
Mixed shish A selection of lamb and chicken cubes, charcoal grilled on skewers	15.95	Pollo funghi Chicken, mushroom, rosemary, sage & parme
Chef's special mixed grill (for 1 person) A selection of kebabs, charcoal grilled on skewer	17.95	Risotto alle verdure Arborio rice with courgettes, peas, spinach, as spring onions & green beans finished with fre
Lamb chops Tender lamb chops, seasoned & charcoal grilled	17.95	Spaghetti bolognese Slow cooked beef ragu with fresh basil
Lamb ribs Charcoal grilled lamb spare ribs. Served with ch	13.95 ips	Penne pollo piccante Penne pasta with fresh chillies, chicken in a cherry tomatoes & spinach.
Lamb shish Large, marinated cubes of lamb (middle neck), charcoal grilled on skewers	15.95	Linguine pescatora Linguine tossed with sauteed king prawns, free mussels and fresh clams in white wine, garlic, chef's special tomato sauce
Chicken shish Diced breast of chicken, seasoned & charcoal grilled on skewers	15.95	Penne arrabiata Fresh chillies, garlic, basil and chef's special to
Adana kofte	13.95	← SEAFOOD —
Marinated spicy minced lamb, charcoal grilled on skewers		Whole seabass Charcoal grilled whole seabass, served with sa sautéed new potatoes
Chicken wings Marinated & charcoal grilled chicken wings. Served with chips	12.95	Whole sea bream Charcoal grilled whole sea bream, served with sautéed new potatoes
Seafood mixed grill Salmon, king prawns and sea bass, cooked on a grill, finished with home made special tomato sa Served with salad & rice		Salmon Charcoal grilled fillet of salmon, served with sautéed new potatoes
→ ISKENDER DISHES —	•••••	Balik yahnisi Tiger prawns, seabass, and salmon, sautéed in garlic, mushrooms, mixed peppers in herbs fir

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← ISKENDER DISHES —	•
Yogurtlu adana Marinated spicy minced lamb, charcoal gr skewers, topped with yoghurt. Served with chef's special tomato sauce, butter sauce, it	n croutons,

Tiger prawns sautéed in o mixed peppers herbs and tomato sauce. Served with **←** VEGETARIAN I charcoal grilled on skewers, topped with yoghurt. Served with croutons, chef's special tomato sauce,

Vegetarian meze platt Halloumi, sigara boregi, f Served with salad butter sauce, rice and salad Vegetarian musakka

Alinazik chicken

← HOUSE SPECIALS	•
Chicken a la creme	14.95
Tender chicken with oyster mushrooms, spinacl & garlic. Served with rice and salad	n
Meat musakka	15.95
Minced lamb, potato, pepper, carrot, aubergine courgette, covered with a béchamel sauce & topp with melted cheddar cheese. Served with salad	
Kuzu guvec (lamb casserole)	14.95
A traditional slow cooked casserole containing diced cubes of lamb with mushroom peppers, cooked in a authentic tomato sauce.	s &

A Selection of Cold Meze	
Hummus, Cacik, Saksuka, Cali, Fasulye	
Chef's Special mixed grill, salad & rice	
Vegetarian or fish option available.	
FAMILY SHARING PLATTER 2	59.9
A Selection of Hot Meze	
Halloumi, sucuk, mitte kofte, sigara boregi, falafel, calamari & whitebait	
Chef's Special mixed grill, salad, rice & dessert	
Vegetarian or fish option available	

Finely chopped tomatoes, red onion & parsley in a pomegranate dressing with olive oil Tzatziki Halloumi Hummus Carlia annual was a rea	5.50 6.50 5.50 5.75	Minced lamb, potato, pepper, carrot, aubergine & courgette, covered with a béchamel sauce & topped with melted cheddar cheese. Served with salad	d	Vegetarian sarma bey Aubergine, mushrooms, grilled over charcoal, wra cheese and finished with butter sauce. Served with
Garlic mushrooms ♥ Fries ♥	3.50	3	14.95	← SALADS —
Basket of turkish bread ← CHILDREN'S MENU	2.00	A traditional slow cooked casserole containing diced cubes of lamb with mushrooms 8 peppers, cooked in a authentic tomato sauce. Served with rice and salad	&	Chicken ceasar salad Warm chicken breast with mi Halloumi salad
Meatballs & mash	5.95		12.05	Grilled halloumi cheese on a h
Chef's handmade meatballs, cooked in homematomato sauce. Served with creamy mashed potato Bbq grilled chicken Diced breast of chicken seasoned and charcoal	ade 5.95	Tavuk guvec (chicken casserole) A traditional slow cooked casserole containing diced cubes of chicken with mushrooms & peppers cooked in an authentic tomato sauce. Served with rice and salad	13.95 s,	FAMILY SHARING I A Selection of Cold Meze Hummus, Cacik, Saksuka, Cali, Fas Chef's Special mixed grill, s Vegetarian or fish option available.
on skewers. Served with chips		Lamb shank (incik) Yakut special	15.95	FAMILY SHARING I
Chicken nuggets & chips Tavuk kanat Charcoal grilled chicken wings served with chip	5.95 5.95 os	Tender lamb on the bone, oven cooked and infused garlic, new potatoes, celery, carrots & onions. Served with creamy mashed potato	d with	A Selection of Hot Meze Halloumi, sucuk, mitte kofte, sigara Chef's Special mixed grill, s Vegetarian or fish option available.
Some dishes may contain allergic ingredients. Plea	ase ask staff for	details, if you have any allergy or specific dietary requi	rements.	
	8.0	CORP. CORP.		1,000

◆—STEAK——◆	← WHI	TE WINE
All steak is served on a bed of caramelised onion with fried mushroom and chips.	Healy & g	gray estate sauvignon blanc reserve Chile
Sirloin (10oz) 20.95	1.1 11.1	es and fruit flavours harmoniously combine lowers resulting in a wine with a balanced
Ribeye (10oz) 22.95		a long finish.
Fillet (80z) 26.95		gio primi soli Italy
Steak sauce 2.50 The perfect accompaniment. Pepper, Diane, Stilton or Blue cheese sauce		and fruity with a wonderful hint of lemon. avi il portino Italy
◆ PASTA & RISOTTO →	This wine variety. It	is a wonderful reflection of the Cortese grape is fruity and aromatic with just a hint of mineral
Risotto frutti di mare		a mouth watering citrus finish.
Seafood risotto of mussels, prawns, fresh calamari and clams		gate chardonnay Australia attractive stone fruit and citrus aromas. Minimal
Pollo funghi 13.95 Chicken, mushroom, rosemary, sage & parmesan shavings	use of Fred	nch Oak allows the fresh, ripe fruit flavours to e's outstanding feature.
Risotto alle verdure Arborio rice with courgettes, peas, spinach, asparagus, spring onions & green beans finished with fresh mint	Off-dry, bu	chenin blanc South Africa ursting with citrus and pineapple aromas. aced and refreshing clean finish
Spaghetti bolognese 10.95 Slow cooked beef ragu with fresh basil		ictor berard France
Penne pollo piccante 12.95 Penne pasta with fresh chillies, chicken in a creamy sauce, cherry tomatoes & spinach.	A classic!	white wine that has a full steely palate
Linguine pescatora 15.95 Linguine tossed with sauteed king prawns, fresh calamari mussels and fresh clams in white wine, garlic, chilli and chef's special tomato sauce	This win is quality. Fl	s from a small producer who emphasises the inty and fruity, a wonderful nose, with all the rours that follow.
Penne arrabiata 9.95	← RED	WINE —
Fresh chillies, garlic, basil and chef's special tomato sauce SEAFOOD	Medium bo	ray estate merlot reserve Chile odied with good concentration of fruit and a pleasin the red and black fruits such as cherries, raspberries
Whole seabass Charcoal grilled whole seabass, served with salad &	and bluebe	rries, with notes of white pepper and cedar.
sautéed new potatoes Whole sea bream 16.95	Beautiful r	ampo malbec Argentina uby colour with aromas of redcurrents, cherries, a hint of spice. A fresh and fruity wine.
Charcoal grilled whole sea bream, served with salad & sautéed new potatoes		sauvignon vin de france patriache France eat value Cabernet Sauvignon with aromas of spicy
Salmon 16.95 Charcoal grilled fillet of salmon, served with salad & sautéed new potatoes	cassis, follo ripe tannin	owed by medium bodied rich black fruit and fine s.
Balik yahnisi Tiger prawns, seabass, and salmon, sautéed in onions, garlic, mushrooms, mixed peppers in herbs finished with house special tomato sauce. Served with salad and rice	Deep red ir blackberry	gate shiraz Australia n colour with a purple hue, this shiraz combines vib and liquorice aromas with ripe berry flavours and s, producing a wine with richness and complexity
King prawns (prawn casserole) 15.95 Tiger prawns sautéed in onions, garlic, mushrooms, mixed peppers herbs and finished with house special	This wine h	riveri crianza d.O.Ca rioja Spain nas matured in American oak casks for 12-14 month icy aromas with moderate tannins on the palate.
tomato sauce. Served with salad and rice	Light and f	s villages victor berard France ragrant with attractive fresh berry fruits and high r
◆ VEGETARIAN DISHES →	tannins. Un	nmistakable Beaujolais.
Vegetarian meze platter 13.95 Halloumi, sigara boregi, falafel, hummus & mixed vegetables. Served with salad	← SPAI	RKLING WINE
Vegetarian musakka 13.95	Prosecco	emitivo Italy
Aubergine, potatoes, carrots, peppers, courgette & chickpeas, topped with cheddar cheese and a vegetarian sauce. Served with rice and salad	This classic	Prosecco has a bright straw colour with lively ntense vine fruits. Naturally blanced & lively.
Vegetarian mixed grill 13.95	Moet & ch	andon brut France
Charcoal grilled aubergine, halloumi cheese, mushrooms, onions, peppers & garlic. Served with rice and salad	Still the bes	st selling non-vintage Champagne in the UK boasts notes of green apple and citrus.
Falafel & hummus Shaped and lightly fried balls of chickpeas, parsley,	this classic	boasts notes of green apple and citrus.
onions, garlic & coriander. Served with hummus and salad		quot brut France
Mediterranean vegetable casserole Aubergine, mushrooms, onions, peppers, courgette, garlic & chef's special tomato sauce. Served with rice and salad		nous Champagne, rich an dcreamy in style with n of citrus and a delightful yeasty toastiness.
Vegetarian sarma beyti 13.95		e laurent-perrier France
Aubergine, mushrooms, onions, peppers, garlic & spinach, grilled over charcoal, wrapped in lavash bread with cheddar cheese and finished with house special tomato sauce & butter sauce. Served with yogurt & rice		rose Champagne has a great depth and freshness of fresh strawberries, raspberies and wild cherries.
← SALADS ←	← SPAI	RKLING WINE
Chicken ceasar salad 12.95	Pinot grie	io blush primi soli <i>Italy</i>
Warm chicken breast with mixed leaves, garlic croutons & caesar dressing Halloumi salad Grilled halloumi cheese on a bed of mixed leaves & garlic croutons	A very easy	style of wine with a soft refreshing burst of fruits. SWA Gold award winner.
		n white zinfandel USA fresh with a very pleasant mouth feel. A gorgeous
FAMILY SHARING PLATTER 1 49.90 A Selection of Cold Meze Hummus, Cacik, Saksuka, Cali, Fasulye Chef's Special mixed grill, salad & rice	rose laden l flavour witl	by red fruit and hints of delicate spices. Rich in an elegant and harmonious after taste.
Vegetarian or fish option available. FAMILY SHARING PLATTER 2 A Selection of Hot Meze 59.90	A dreamy s	orovence rose France oft pink colour. Elegant and fine flavoured red a hint of spice. Lots of finesse,

HITE WINE —	I75ml	250ml	Bottle	← COCKTAILS	
& gray estate sauvignon blanc reserve Chile notes and fruit flavours harmoniously combine ild flowers resulting in a wine with a balanced	6.50	8.50	23.95	Classic Mojito Fresh mint, white rum, sugar, lime and	8.50
nd a long finish. grigio primi soli Italy ion and fruits with a wonderful hint of lomon	5.95	7.50	21.95	cooling with soda water. (Strawberry & Raspberry also available)	
risp and fruity with a wonderful hint of lemon. It gavi il portino Italy ine is a wonderful reflection of the Cortese grape			25.95	Sex on the beach Vodka, Archers & peach schnapps with orange and cranberry.	8.50
r. It is fruity and aromatic with just a hint of mineral and a mouth watering citrus finish.				Pina colada	8.50
ers gate chardonnay Australia ine attractive stone fruit and citrus aromas. Minimal French Oak allows the fresh, ripe fruit flavours to wine's outstanding feature.	5.75	7.75	21.00	Sweet cocktail made with malibu, rum an pineapple juice, shaken with coconut mill Aperol spritz	
ala chenin blanc South Africa y, bursting with citrus and pineapple aromas. alanced and refreshing clean finish	6.50	7.75	21.00	Get a taste of summer with our take on th Italian classic cocktail of aperol & proseco with an orange slice.	
lis victor berard France lry white wine that has a full steely palate sic!			35.00	The whiskey sour Your choice of whiskeydeliciously combir with lemon juice, sugar and topped with	
erre domaine durand France			30.00	cherry and an orange slice	
in is from a small producer who emphasises the r. Flinty and fruity, a wonderful nose, with all the flavours that follow.				Baileys chocolate martini Bailys irish cream shaken with creme de caçao and double cream, drizzled with	7.95
ED WINE	I75ml	250ml	Bottle	chocolate sauce & sprinkles	
& gray estate merlot reserve Chile n bodied with good concentration of fruit and a pleasing Fresh red and black fruits such as cherries, raspberries beberries, with notes of white pepper and cedar.	5.75	7.75	22.95	Pink lady One of our aromatic pink gins mixed with prosecco. Yummy!	7.95
li campo malbec Argentina ful ruby colour with aromas of redcurrents, cherries, and a hint of spice. A fresh and fruity wine.	5.75	7.75	22.95	God father An offer you can not refuse Scotch whiskey with ammeretto, served on the rocks with coke.	6.95
net sauvignon vin de france patriache France a great value Cabernet Sauvignon with aromas of spicy followed by medium bodied rich black fruit and fine unins.	6.25	7.85	22.95	Pornstar martini You can't refuse this delicious pornstar martini combined with vanilla vodka, passion fuit liquor and shaken with	8.95
ers gate shiraz Australia ed in colour with a purple hue, this shiraz combines vibra	nt		25.95	watermelon puree	
erry and liquorice aromas with ripe berry flavours and unins, producing a wine with richness and complexity	iiic			Cosmopolitan Vodka shaken with cointreau and cranberry juice. Tasty!	8.95
no riveri crianza d.O.Ca rioja Spain ne has matured in American oak casks for 12-14 months s spicy aromas with moderate tannins on the palate.			29.00	Rossini Taste this sweet cocktail made with	8.95
olais villages victor berard France nd fragrant with attractive fresh berry fruits and high rip s. Unmistakable Beaujolais.	e		26.95	strawberry liquor, strawberry puree and nice prosecco. <i>Enjoy!</i>	
PARKLING WINE			Bottle	Taquila sunrise Tequila and orange juice shaken with grenadine	8.95
eco emitivo <i>Italy</i> essic Prosecco has a bright straw colour with lively of intense vine fruits. Naturally blanced & lively.			30.00	Daquiri White rum shaken with lime juice & syrup	8.50
t chandon brut France best selling non-vintage Champagne in the UK ssic boasts notes of green apple and citrus.			59.95	Strawberry punch Tequila, rum and cointraeu, shaken with strawberry puree, cranberry & orange juic Yummy!	8.50 ce.
cliquot brut France famous Champagne, rich an dcreamy in style with osion of citrus and a delightful yeasty toastiness.			65.00	Banana mix Afruity, sweet cocktail made with pineappiuice, vanilla syrup and banana milk.	5.9! ole
rose laurent-perrier France onic rose Champagne has a great depth and freshness its of fresh strawberries, raspberies and wild cherries.			85.00	← SHOTS MENU	
				Baby Guinness Kalua and baileys.	4.50
PARKLING WINE		250ml		ABC Shot	5.50
grigio blush primi soli Italy easy style of wine with a soft refreshing burst of r red fruits. SWA Gold award winner.	6.50	8.50	24.95	Amaretto, baileys and cogniac.	
e zin white zinfandel USA and fresh with a very pleasant mouth feel. A gorgeous len by red fruit and hints of delicate spices. Rich in	6.50	8.50	24.95	Abortion Shot Peach liquor, baileys and grenadine.	4.50
with an elegant and harmonious after taste. on provence rose France			26.95	German soldier Rumple minze & jegermeister.	4.95
ny soft pink colour. Elegant and fine flavoured red with a hint of spice. Lots of finesse, delightful wine.			20.73	Peanut butter jelly	4.50
and the state of t				Chambord and frangelico	

	← DRAUGHT BEERS —		
•	Stella	I/2 PINT 3 75	PINT 5.95
	Corona		5.95
8.50	Efes		5.95
	← BEERS —		
-	Becks blue (Non - Alcoholic)	275ml	4.00
8.50	Peroni gluten free		4.00
0.50	Peroni nastro azzuro		4.75
	Efes pilsner		4.50
	Efes draught		5.95
8.50	Corona Aspalls cider		4.50 4.50
ζ.	_		
	← WHISKEYS & BOURB		
6.95 is		25ml	50ml
0	Bells		5.25
	Southern Comfort		5.25
	Jameson Irish Whisky		6.50
7.95 ed	Jack Daniels		6.50
ed	Johnie Walker Red	4.95	6.50
-	Chivas Regal	5.95	7.50
	Glenfiddich 12yo Single Malt	5.95	7.50
7.95	◆ VODKAS —		
	VODKAS —	25ml	50ml
	Smirnoff		6.25
7.05	Absolut		6.95
7.95	Belvedere		7.50
	Ciroc		7.50
	Grey goose	5.95	7.50
6.95	← GINS —		
	01110	25ml	50ml
	Gordons London Dry	4.95	
0.05	Gordons Pink		6.25
8.95	Bombay Sapphire		6.25
	Agness Arber Physherb		6.95 6.95
	Agness Arber Rhubarb Hendricks		6.95
	Tanquray		6.95
8.95		1.75	0.75
	← COGNACS —		
		25ml	50ml
8.95	Martel VS		6.95
0.75	Hennessy VS		6.95
	Courvoisier VS		6.95
	Remy Martin VSOP	5.25	8.95
8.95	← RUMS ─		
	V KUMS	25ml	50ml
	Bacardi Carta Blanca	4.95	6.25
8.50	Captain Morgan		6.25
0.50	Captain Morgan's Spiced	4.95	6.25
-	Havana 3 White Rum		6.25
8.50	Sailor Jerry	4.95	6.25
e.	← LIQUORS —	25ml	50ml
	Baileys		
	Tia Maria	3.95 3.95	
5.95	Disaranno	4.95	
le	Malibu	3.95	
	Archers	3.95	
	Tequila Limoncello	3.95 3.95	
	Yeni Raki	4.95	
•	Jagermeister	4.95	
	A COST DRINGS		
4.50	← SOFT DRINKS —		
	Coke, diet coke, coke zero, sprite, fanta		3.50
5.50			2.25
3.30	Appletiser		3.25
	Elderflower press		3.25
4.50	Ayran		1.95
	J20 Orange & passionfruit / apple & raspberry	/	3.25
	apple & mango		
4.95	Juice		2.95
	Apple / orange / pineapple / cranberry		
4.50	Still or sparkling water 330ml 3.	oU m	5.95
4.50	Orange & lemonade		3.50
	Soda & lime		2.75