

# WEST END BAR

## DRINKS

### CRAFT BEER & CIDER

<b>Ovenstone 109</b> <i>2 miles up the road!</i>	Terra Nova / St Ayles / North Carr 80/- <i>Terra Nova &amp; St Ayles (4.1%) are classic golden ales, Terra Nova more full-bodied; North Carr is a classic 80 shilling ale, with dark caramel sweetness</i>	draught	568ml	4.3%	£4.00
<b>Six Degrees North</b>	Wanderlust Wheat (Stonehaven, Highlands) <i>Classic citrusy Belgian-style wheat beer from leading Scottish brewery</i>	can	330ml	4.6%	£5.00
<b>Aspall</b>	Draught Cyder (Suffolk) <i>A crisp, off dry cider with a mid-straw colour and a floral/apple aroma and a delicate flavour of fresh pressed apples.</i>	bottle	330ml	5.5%	£5.00

### COCKTAILS

<b>Bloody Mary</b>	50ml Smirnoff, Big Tom spiced mixer, slice lemon, ice	£6.50
<b>Aperol Spritz</b>	50ml Aperol, bottle Prosecco, soda water, slice orange, ice	£9.75
<b>Negroni</b>	25ml Campari, 25ml Darnley's gin, 25ml red vermouth, slice orange, ice	£7.50
<b>Kentucky Mule</b>	50ml Woodford Reserve bourbon, ginger beer, lime juice & slice, ice	£8.50
<b>Dark &amp; Stormy</b>	50ml OVD rum, ginger beer, lime juice & slice, ice	£6.00
<b>Virgin Mary</b>	Big Tom spiced mixer, slice lemon, ice	£3.50
<b>Shirley Temple</b>	Ginger ale, lime juice, Grenadine, ice & a cherry on top	£3.50

### WINE

fizz: <b>Prosecco</b>	Lamberti (Veneto, It.)	187ml	£8.00	Bottle	£27
rosé: <b>Pinot Grigio</b>	Vendemia (Veneto, It.)	175ml	£5.00	Bottle	£20
white:			<u>175ml</u>	<u>Bottle</u>	
<b>Chenin Blanc</b>	Highveld (S. Africa)		£5.00		£19
<b>Pinot Grigio</b>	Canapi (Sicily, It.)		£6.00		£23
<b>Chardonnay</b>	The Accomplice (S. Australia)		£6.50		£25
<b>Picpoul de Pinet</b>	Réserve de Mirou (Languedoc, Fr.)				£27
<b>Sauvignon Blanc</b>	Pā Road (Marlborough, NZ)		£7.75		£31
<b>Viognier (organic)</b>	Yalumba (Riverland, Australia)				£33
red:			<u>175ml</u>	<u>Bottle</u>	
<b>Merlot</b>	Pecking Order (S. Africa)		£4.75		£19
<b>Nero d'Avola</b>	Canapi (Sicily, It.)		£6.00		£23
<b>Côtes du Rhone</b>	Rocca Maura (Rhône Valley, France)				£26
<b>Rioja - Tempranillo</b>	Leza Garcia (Rioja, Spain)				£27
<b>Shiraz (organic)</b>	Yalumba (Riverland, Australia)				£32
<b>Malbec</b>	Familia Barberis (Mendoza, Argentina)				£33

### DESSERT & AFTER DINNER

			<u>75ml</u>
<b>Amontillado sherry</b>	Off-dry	Hazelnuts, burnt sugar, figs	£5.00
<b>Pedro Ximenez 12 yr sherry</b>	Sweet	Raisins, candied fruit	£5.00
<b>Tawny Port</b>	Medium-sweet	Rich and smooth, perfect for cheese	£5.00

MALT WHISKIES - See our Whisky Map for our range

### GINS

		<u>25ml</u>		<u>25ml</u>
<b>Tanqueray</b>	Fife	£3.30	<b>The Botanist</b>	Islay £4.00
<b>Tanqueray 10</b>	Fife	£4.20	<b>Hendricks</b>	Ayrshire £4.00
<b>Tanqueray Sevilla</b>	Fife	£3.40	<b>Isle of Harris</b>	Isle of Harris £4.75
<b>Tanqueray 0% abv</b>	Fife	£2.50	<b>Whitley Neill Rhubarb &amp; Ginger</b>	
<b>Darnley's</b>	Fife	£3.50		London £3.20
<b>Pilgrims</b>	Fife	£3.70		