

CONTENTS

	Page
SPARKLING & CHAMPAGNE BY THE GLASS	1
GIN, VODKA, RUM	1
VERMOUTH & BITTERS	2
WHISKY & WHISKEY	2
LAGER ALE & CIDER	3
COCKTAILS	4
SOFT DRINKS	5
WINE BY THE GLASS - WHITES	6
WINE BY THE GLASS - REDS & ROSE	7
DESSERT WINES & PORTS	8
TEAS & COFFEE	9
AFTER DINNER	10-11
CHEESE EXPERIENCE	12-14

SPARKLING	Prosecco Millesimato D. O. C. G Valdobbiadene - Villa Sandi	125ml	8.00
CHAMPAGNE	Brut Tradition - Gardet	125ml	12
	Pol Roger Brut Réserve NV	125ml	15.50
	Kir Royale		12.50
	Sloe Royale		13
GIN	Sir Robin of Locksley No 61 Sheffield - Yorkshire - England	25ml	6
	Cuckoo Brindle - Lancashire - England	25ml	6
	The Whitby Original Edition Whitby - North Yorkshire - England	25ml	6.50
	Deco 22 Lincolnshire - England	25ml	5.00
	Slingsby Rhubarb Gin Harrogate - Yorkshire - England	25ml	7.00
VODKA	Ciroc Paris - France	25ml	6
	Ciroc Apple	25ml	6
	Chase Marmalade	25ml	6
TONIC	Fever Tree - Fever Tree Light	200ml	2
	Fever Tree Elderflower	200ml	2.50
	Fever Tree Mediterranean the preferred partner to Whitby Gin	200ml	2.50
	Merchant' s Hibiscus Tonic the perfect partner to Rhubarb Gin	200ml	2.75
	Merchant' s Heart Pink Peppercorn	200ml	2.75
RUM	Ron Abuelo 7 Years Panama	25ml	4
	Bacardi White USA	25ml	4
	O' Hara' s Spiced Guyanan - Trinidad & Tobago - "Sheffield"	25ml	6
COKE	Coke-a-Cola - Diet Coke	200ml	2.20

VERMOUTH	Martini - Extra, Dry	50ml	3.60
	Antica Formula - Sweet	50ml	3.60
BITTERS	Campari	50ml	3.60
	Aperol	50ml	3.60
SODA	Fever Tree	200ml	2
SINGLE MALTS	Ardbeg Ten	25ml	7
	Islay - Scotland		
	Talisker 57° c North	25ml	10
	Isle of Skye - Scotland		
	Mortlach 21 Year	25ml	11
	Gordon & Macphail Bottling Speyside - Scotland		
BLENDED WHISKY	The English 'Smokey'	25ml	7.50
	St George' s Distillery		
	Norfolk - England		
BLENDED WHISKY	Bruichladdie Barley 2009	25ml	8.50
	Un peated malt Islay - Scotland		
BLENDED WHISKY	Pigs Nose	25ml	4.50
	Scotland		
BLENDED WHISKY	Nikka Whisky from the Barrel	25ml	12
	Japan		
IRISH WHISKEY	Teeling Small Batch Blended Malt	25ml	5.25
	Dublin		
BOURBON	Blanton' s Gold	25ml	6.00
	Kentucky - Tennessee		
GINGER	Ginger Ale - Fevertree	200ml	2
	Ginger Beer - Franklins	275ml	3

LAGER, ALE, CIDER

	DRINK	SERVING	VALUE
LAGER	Lukas Hellas - Thornbridge - 4.2 % Bakewell - Derbyshire - England	330ml	5
	Menabrea - Bierra Bionda - 4.8 % Biella - Italy	330ml	6
	Becks Blue - Alcohol Free	330ml	3.50
ALE	Jaipur IPA - Thornbridge - 5.9 % Bakewell - Derbyshire - England	330ml	5
	Serenity - Abbeydale Brewery - 3.8 % Sheffield - England	330ml	5
	Against the Grain - Woldtop - 5.9 % Gluten Free Driffield - England	500ml	6
CIDER	Cornish Orchards 'Heritage' - 5% Herefordshire - England	500ml	6.50

COCKTAILS

	DRINK	VALUE
MARTINI' s	Classic Martini	12
	Rhubarb Martini	11.50
	Limoncello Martini	11
	Orange Martini	12
	Appletini	12
SHORT DRINKS	Smokey Old Fashioned a twist on the classic Old Fashioned using English Single Malt	14
	Negroni Robin of Locksley Gin, Aperol & Antica Formula	13
LONG DRINKS	Pimm' s & Lemonade	8
	Orange & Ginger Spritz Robin of Locksley Gin, Elderflower & Ginger	9
	Passionfruit & Banana Cooler Ciroc Vodka, Crème de Banana, Orange, Passionfruit	10
	Mint & Watermelon Lemonade Ciroc Vodka, Garden Mint, Watermelon Cce, Lemonade	9

SOFT DRINKS

	DRINK	SERVING	VALUE
FRANKLIN & SONS	Brewed Ginger Beer	275ml	3
	Sicilian Lemonade & English Elderflower	275ml	3
	Wild Strawberry & Scottish Raspberry	275ml	3
FROSBISHERS	Orange Juice	200ml	2.30
	Cranberry Juice	200ml	2.30
	Tomato Juice	200ml	2.30
FEVER TREE	Tonic / Light Tonic	200ml	2
	Elderflower Tonic	200ml	2.50
	Ginger Ale	200ml	2
	Soda	200ml	2
MERCHANT' S HEART	Tonic	200ml	2.75
	Hibiscus	200ml	2.75
COKE	Coke-a-Cola	330ml	3.50
	Diet Coke	330ml	3.50

WHITES - BY THE GLASS

	175ml
Sauvignon Blanc 2017, Kuki Marlborough, New Zealand passionfruit, bruised mango, guava	8.30
Pinot Grigio 2016, Villa Sandi Veneto, Italy melon, almond, citrus	7.50
Pinot Gris Central Otago, New Zealand pear, peach, quince	10.50
Puligny-Montrachet 2013 'Les Houillères' Burgundy, France battered toast, hazelnut, lemon	15.00
Riesling 'Kung Fu Girl' 2015, Charles Smith Washington, USA apple, peach, citrus	9.00
Quincy 'Beaucharme' 2016, Domaine Sylvain Bailly Loire, France mineral, citrus, herbs	8.75

REDS - BY THE GLASS

	175ml
Primitivo 'Appassimento' 2015, Carlomagno Puglia, Italy cherry, raspberry, damson jam	6.50
Rioja Crianza 2014, Rioja Vega Rioja, Spain cherry, black fruit, spice	8.00
Malbec 'Lunta' 2015, Mendel Mendoza, Argentina raspberry, plum, cassis	9.25
Château de Beaucastel 2000 Chateauneuf du Pape, Rhone, France forest fruit, spice, cherry	25.00
Julienas 2015, Domaine Pardon Beaujolais, France red berry, savoury, mineral	8.75
Pinot Noir 'Mystos' 2012, Longboard Russian River Valley, USA cherry, smoke, cedar	19.50
Shiraz - Riesling 'Lions Tooth' 2015, Dandelion Vineyards McLaren Vale, Australia red fruits, violet, vanilla	11.50
Cabernet Franc 'Serbal' 2016 Bodega Atamisque, Mendoza, Argentina tomato, spice, no oak	9.80

ROSE - BY THE GLASS

	175ml
Cotes de Provence Rose 2015, Henri Gaillard Provence, France floral, berry, mineral	7.00

DESSERT WINE

WINE	VINTAGE	VALUE
DV Chateau Doisy Vedrines Sauternes - Bordeaux banana, honey	2013 375ml 75ml	47 10
MR - Mountain Wine Telmo Rodriguez Malaga - Spain apricot, peach	2012 500ml 75ml	49 7.50
Elysium Andrew Quady Central Vineyards - California rose, blackcurrant - lychee	2015 375ml 75ml	33 7
Gutierrez Colosia Jerez - Spain dried raisin, orange zest	NV 375ml 75ml	50 7.50
Shiraume Ginjo Umeshu Sake Akashi-Tai Hyogo, Japan almond, marzipan, dried fruits	NV 375ml 75ml	50 7.50

PORT

Pocas 10 Year Tawny soft, light, balanced	50ml	5.50
Pocas 20 Year nutty caramel, burnt toffee	50ml	12
Pocas Colheita 1967 sweet, smoky, full bodied	50ml	22
Pocas LBV 2011 full bodied, elegant	50ml	5.00
Quinta de Vargellas 2002 powerful, rich	50ml	8.50
Fonseca 1992 Vintage rich spice, complex aroma's	50ml	20

COFFEE & TEACOFFEE

We have a local partnership with Roastology with whom we have developed our signature coffee blend

- intense - nutty - slightly sweet - dark chocolate finish

AMERICANO	3.50
CAPPUCCINO	4.00
LATTE	4.00
FLAT WHITE	4.25
ESPRESSO	2.50
DOUBLE ESPRESSO	3.50
MACCHIATO	3.50
DOUBLE MACCHIATO	4.25
GAELIC - SCOTCH	7.50
IRISH - IRISH WHISKEY	7.50
CALYPSO - TIA MARIA	6
BAILEY' S	6.25
PRINCE CHARLES - DRAMBUIE	6
ROYALE - COGNAC	7

TEA

The importance of great tea is not overlooked, we have worked closely with Sheffield based tea importers and blenders Birdhouse Tea to develop our signature "Breakfast Tea" with added richness.

All our range of tea is loose leaf and supplied by Birdhouse Tea Company

RAFTERS BREAKFAST BLEND	4.50
DARJEELING	4.75
EARL GREY	4.75
CAMOMILE	5.00
PEPPERMINT	4.75

AFTER EXPERIENCECOCKTAILS

	BASE	DRINK	VALUE
MARTINI' S	VODKA	Espresso Martini	12
	BAILEY' S	Flat White Martini	12
	FRANGELICO	Mint & Hazelnut	14

LIQUERS

DRINK	SERVING	VALUE
Disaronno	25ml	4.50
Sambuca	25ml	4.00
Grand Marnier	25ml	4.00
Limoncello	25ml	4.50
Bailey' s	50ml	4.50
Tia Maria	25ml	4.00
Drambuie	25ml	4.00
Frangelico	25ml	4.00

	DRINK	SERVING	VALUE
SINGLE MALTS	Arbeg Ten Islay - Scotland	25ml	7
	The Macallan Fine Oak Speyside - Scotland	25ml	6
	Talisker 57° c North Isle of Skye - Scotland	25ml	10
	Mortlach 21 Year Gordon & Macphail Bottling Speyside - Scotland	25ml	11
	The English 'Smokey' St George' s Distillery Norfolk - England	25ml	7. 50
BLENDED WHISKY	Pig' s Nose Scotland	25ml	4. 50
	Nikka Whisky from the Barrel Japan	25ml	12
IRISH WHISKEY	Teeling	25ml	5. 25
BOURBON	Blanton' s Gold	25ml	6
COGNAC	Remy Martin VSOP	25ml	6
	Maxime Trijol Grande Champagne VSOP	25ml	5
	Remy XO	25ml	18
ARMAGNAC	Bas Armagnac 10 Year	25ml	6
	Bas Armagnac 20 Year	25ml	10
	Bas Armagnac XO	25ml	14
CALVADOS	Boulard Pays d' Auge	25ml	6
WORLD BRANDIES	Barsol Pisco Peru	25ml	4. 50
	Torres 20 Year Spain	25ml	5
	Luigi Francoli Grappa Italy	25ml	5

Lamberhurst Fine & Rare 23 Years
English Grape Brandy - Kent

25ml

12.00

11.

Cheese Experience

We have a real passion for cheese and would love to offer our diners an extensive list of cheeses to choose from. This is why we have decided to create our bespoke cheese menu. All of the cheeses have been tasted by us as a team and after extensive research this is the selection we have chosen.

We offer the following all served with homemade crackers, compressed celery, apple & walnut salad

3 Cheeses - £12

5 Cheeses - £16

7 Cheeses - £20

- Cows Milk
- Goats Milk
- Buffalo Milk
- Pasteurised
- Un-Pasteurised
- Vegetarian
- *Guernsey Cow's Milk

Blue Cheeses

Duke of Wellington, Cryer & Stott, Allerton Bywater,
West Yorkshire ●●●

“Matured for 15 weeks this is a light delicate blue cheese, a great introduction to the world of blues”

Colston Bassett Stilton, Colston Bassett, Nottingham ●●●

“Classic Stilton, intensely salty and pungent”

Bluemin White, Judy Bell, Shepherds Purse, Thirsk, Yorkshire ●●●

“Melt in the mouth oozing texture”

Hard Cheeses

Inglewhite Buffalo, Park Head Farm, Inglewhite, Lancashire ●●●

“Very creamy due to the high fat content of buffalo milk”

Lancashire Bomb, Shorrocks Cheese, New House Farm, Lancashire ●●●

“Very creamy and full flavoured taste which leaves you wanting more”

Soft & Semi Soft Cheeses

Coulommier, Coulmmiers, France ●●

"A wonderful alternative to Brie"

Little Mesters, Kelham Island, Sheffield ●●

"Sheffield's 1st Cheese! Brie in style with a rich creamy texture and grassy finish"

Epoisses, Berthaut, Burgundy, France ●●

"Powerful, rich, salty & creamy with a pungent smell"

Goddess, White Lake Dairy, Somerset ●*●●

"The curds and rind are gently washed in Temperley Somerset cider brandy giving the paste and the rind a wonderful silky golden hue"

Flatcapper Brie, Judy Bell, Shepherds Purse, Thirsk, Yorkshire ●●●

"Brie like texture with a velvety rind"

Goats Cheeses

Tovey, Thornby Moor Dairy,

Thursby, Cumbria ●●●

"Semi soft, mould ripened, classic semi-soft goats cheese"

