



# Whyte & Brown

## DRINKS

### cocktails

<b>W&amp;B Spritz</b>	8
wine, rose lemonade, mint, rhubarb bitter, lemon	
<b>Honey 75</b>	8.5
lavender honey gin, lemon juice & prosecco	
<b>French Martini</b>	8.5
vodka, chambord, pineapple juice	
<b>Bramble</b>	9.5
gin, lemon juice, creme de mure & blackberry	
<b>Whyte Mai Tai</b>	9.5
rum, passion fruit puree, lime, orgeat, honey & cherry syrup, bitters, apricot brandy	
<b>Espresso Martini</b>	8.5
<b>Mojito</b>	9
classic, strawberry or passion fruit	
<b>Margarita</b>	9.5
classic, passion fruit or strawberry	
<b>Old Fashioned</b>	9.5
<b>Bloody Mary</b>	8
<b>Aperol Spritz</b>	9
<b>Bellini</b>	8.5
prosecco, peach puree	
<b>HOT Gingerbread Choco-Rum</b>	8
<b>HOT Mulled Wine</b>	6.5

### wine

Served in 175ml/250ml/500ml/750ml glass / glass / carafe / bottle

<b>white</b>	
Ben & Rudi White, South Africa	6.0 / 7.9 / 15.0 / 21.5
Despierta Chardonnay, Viura Domino de Vegasan	6.1 / 8.1 / 15.4 / 22.0
Nijro Grillo, Sicily, Italy	6.6 / 8.7 / 16.5 / 23.5
Italian Tourista Pinot Grigio, Casa Lia, Chile	7.0 / 9.3 / 17.5 / 25.0
Lyme Fontaine Sauvignon Blanc, South Africa	7.4 / 9.8 / 18.5 / 26.5
Reine Juliette Picpoul de Pinet, Languedoc, France	7.8 / 10.4 / 19.6 / 28.0
<b>rose</b>	
VQ Merlot Rose, Castilla La Mancha, Spain	6.0 / 7.9 / 15.0 / 21.5
Petit Paul Reserve Rose, Robert Vic, France	6.4 / 8.5 / 16.1 / 23.0
Paradis Rose, Grenache Noir, Languedoc, France	7.4 / 9.8 / 18.5 / 26.5
<b>red</b>	
George Kinross Red, South Africa	6.0 / 7.9 / 15.0 / 21.5
Santa Rosato Merlot, Valle de Rapel, Chile	6.6 / 8.7 / 16.5 / 23.5
Casa Juanita, Malbec, Mendoza, Argentina	7.0 / 9.3 / 17.5 / 25.0
Rag Doll Pinot Noir, Casa Lia, Chile	7.4 / 9.8 / 18.5 / 26.5
Bajo Montepulciano d'Abruzzo, Ilauri, Italy	7.8 / 10.4 / 19.6 / 28.0
<b>sparkling</b>	
Cava Brut Nature, Domino de Requena, Valencia, Spain	125ml/750ml glass / bottle 7.5 / 30.0
Louis d'Or, NV Brut, Champagne, France	37.0

### spirits

Served in 25ml/50ml

Beefeater London Dry Gin	4.5 / 6.5
Tanqueray Gin	5.0 / 7.0
Bloom Gin	5.5 / 7.5
Finlandia Vodka	4.5 / 6.5
Belvedere Vodka	5.5 / 7.5
Jameson Irish Whiskey	4.5 / 6.5
Monkey Shoulder Whisky	5.0 / 7.0
Ezra Brooks Rye	5.0 / 7.0
Woodford Reserve Bourbon	5.5 / 7.5
Dalmore 12YO Single Malt Whisky	7.0
Havana Rum 3YO	4.5 / 6.5
Doorlys Barbados Gold Rum 5YO	5.0 / 7.0
Patron XO Cafe Tequila	4.5 / 6.5
Add a mixer - 1	

### soft

Orchard Pig Apple, Grapefruit, Mint & Lime	3.25
Orchard Pig Flower Power (Apple & Elderflower)	3.25
Fentimans Traditional Ginger Beer	3.25
Fentimans Rose Lemonade	3.25
Cranberry, Cloudy Apple, Tomato,	
Orange Juice	3.25
Coke/Sprite 330ml	2.75
Green Cola 330ml (no calories, no aspartame)	2.75
Soda Water	2.5
Still/Sparkling Water 330ml/750ml	2.25 / 4

### beer / cider

<b>draught</b>		<b>lager</b>		<b>wheat</b>	
Camden Hells Lager Pint / Half	5 / 3	Brooklyn 5.2% 355ml bottle	5.5	Chelsea Blonde 4.3% 330ml bottle	5
Camden Pale Ale - Pint / Half	5.2/3.2	Freedom Lager 4% 330ml	5		
<b>ales</b>		Hiver Honey Lager 5% 330ml bottle	5.5	<b>cider</b>	
Meantime Pale Ale 4.3% 330ml bottle	5			Urban Orchard 4% 330ml bottle	5
Portobello Pale Ale 4% 330ml bottle	5			Thistly Cross Elderflower 4% 330ml bottle	5.5

House wine also available in 125ml measures



## WE LOVE WINTER WARMING DRINKS

As the nights draw in, one of our favourite tipples is Mulled Wine. Here's a bit more about its origin .....

Wine was first recorded as spiced and heated way back in the 2nd century in Rome. The first known record in an English cookery book was in 1390, which describes *grinding together cinnamon, ginger, galangal, cloves, long pepper, nutmeg, marjoram, cardamom and grains of paradise – to be mixed with red wine and sugar*. Our version may not include the 'grains of paradise', but it's still an absolute winter winner!



Whyte & Brown  
FREE RANGE CHICKEN