



# Whyte & Brown

## DRINKS

### cocktails

<b>W&amp;B Spritz</b>	8
wine, rose lemonade, mint, rhubarb bitter, lemon	
<b>Aperol Spritz</b>	9
<b>Honey 75</b>	8.5
lavender honey gin, lemon juice & cava	
<b>French Martini</b>	8.5
vodka, chambord, pineapple juice	
<b>Tropical Martini</b>	9
vodka, aperol, dolin, passionfruit	
<b>Espresso Martini</b>	8.5
<b>Whyte Mai Tai</b>	9.5
rum, passion fruit puree, lime, orgeat, honey & cherry syrup, bitters, apricot brandy	
<b>Mojito</b>	9
classic, strawberry or passion fruit	
<b>Margarita</b>	9.5
classic, passion fruit or strawberry	
<b>Cosmopolitan</b>	9
vodka, triple sec, cranberry, lime	
<b>Bloody Mary</b>	8
<b>Bellini</b>	8.5
peach puree, cava	
<b>jugs</b>	glass / jug
<b>Pimms</b>	7 / 20.0
lemonade, cucumber, strawberry, mint, orange, lemon	
<b>Moscow Mule</b>	8 / 26.0
vodka, ginger beer, lime	

### wine

	Served in 175ml/250ml/500ml/750ml glass / glass / carafe / bottle
<b>white</b>	
Ben & Rudi White, South Africa	6.1 / 7.9 / 15.0 / 21.5
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
Terres Rouges, Picpoul de Pinet, Languedoc, France	7.8 / 10.4 / 19.6 / 28.0
Domaine Reine Juliette, Chardonnay, France	8.3 / 11.2 / 21.1 / 30.0
<b>rose</b>	
VQ Merlot Rose, Castilla La Mancha, Spain	6.1 / 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>	
Ben & Rudi Red, South Africa	6.1 / 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
The Dapper, Kirrihill, Shiraz, Australia	8.8 / 12.0 / 22.6 / 32.0
<b>sparkling</b>	125ml/750ml glass / bottle
Cava Brut Nature, Domino de Requena, Valencia, Spain	7.5 / 30.0
Louis d'Or, NV Brut, Champagne, France	38.5
H. Blin Blanc de Blanc, Champagne, France	55.0

### 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 - 1.25	

### 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 Zero 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	5.2/3.2	Brooklyn 5.2% 355ml bottle	5.5	Gentleman's Wit 4.3% 330ml bottle	5
Camden Pale Ale - Pint / Half	5.2/3.2	Freedom Lager 4% 330ml	5	<b>cider</b>	
<b>ales</b>		Hiver Honey Lager 5% 330ml bottle	5.5	Urban Orchard 4.5% 330ml bottle	5
Meantime Pale Ale 4.3% 330ml bottle	5			Thistly Cross Elderflower 4% 330ml bottle	5.5
Portobello Pale Ale 4% 330ml bottle	5				



## WE LOVE A SUMMER SPRITZ

It's all about the Spritz this summer and we have two little beauties – our very own W&B Spritz plus the classic Aperol Spritz.

The Aperol Spritz first became popular in the 1950s. It incorporated the Italian aperitif Aperol, which originated in Padua, Italy in 1919 as a light liqueur alternative. In 2003, Gruppo Campari acquired the Aperol brand and launched a big campaign to position it as 'the perfect drink for social occasions'. It worked, sales increased four-fold and it's gone from strength to strength since.

So we invite you to come and get social with us, and enjoy some sunshine in a glass.



Whyte & Brown  
FREE RANGE CHICKEN