



ROKA THE SQUARE

• TURKISH / MEDITERRANEAN GRILL RESTAURANT •

COLD MEZZE

HOUMOUS Crushed chick peas, tahini, lemon juice & garlic	£5.9
TZATZIKI Finely chopped cucumber, yoghurt, garlic & olive oil	£6.1
SAKSUKA Fried aubergine, onions and mixed peppers cooked in tomato sauce	£6.7
KISIR (TABOULEH) Cracked wheat with spring onion, chopped peppers, red onion and hazelnuts with pomegranate molasses	£6.1
TARAMASALATA Cod roe paste with olive oil and lemon juice	£5.9
PATLICAN EZMESI Smoked aubergine puree with yoghurt garlic and tahini	£6.7
FETA CHEESE Served with olive oil dressing	£3.9
HAVUC EZME Walnuts, fried carrot, garlic and yoghurt	£6.9
MIXED OLIVES & BREAD Served with olive oil dressing	£5.9
EZME SALAD A salsa of onion, chilli, tomato and olive oil	£5.9
COLD MEZZE PLATTER Houmous, Tzatziki, Saksuka, Kisir and Havuc Ezme	£18.9/ £28.9

CHARCOAL GRILL

All served with either Bulgar Rice, Salad, Chunky Fries or Saute Potatoes

ADANA KOFTEDES Lightly spiced minced lamb with sweet chilli peppers and flat parsley, served on a skewer	£19.9
CHICKEN BEYTI Minced chicken lightly spiced with sweet chilli, parsley and garlic	£18.9
LAMB SHISH Marinated lamb cubes on a skewer	£20.9
CHICKEN SHISH Marinated chicken cubes on a skewer	£19.9
CHICKEN WINGS Marinated	£17.8
PIRZOLA Prime Welsh lamb cutlets	£21.9
MIXED LAMB & CHICKEN PLATTER A combination of chicken and lamb shish	£20.9
ROKA SPECIAL MIX Lamb shish, chicken shish, lamb adana, chicken beyti and chicken wings	£39.9

SIDE ORDERS

BASKET OF BREAD Traditional Turkish pide bread	£2.9
MIXED OLIVES	£3.9
MIXED SALAD Cucumber, tomato, onion, peppers and rocket, served with olive oil dressing	£4.9
THICK CUT FRIES	£3.5
BULGAR RICE	£3.3
STEAMED BROCCOLI Served with olive oil dressing	£3.9
YOGURT	£3.5
STEAMED VEGETABLES Mixed cauliflower, broccoli, carrots and baby potatoes	£5.5
SAUTE POTATOES	£3.9

HOT MEZZE

GRILLED HALLOUMI Cypriot goats cheese	£7.5	KING PRAWN Pan fried with onion, chilli and tomatoes in a creamy white wine sauce	£8.9
SUCUK Grilled spicy Turkish sausage	£7.5	ARNAVUT CIGERI Pan fried lambs liver served with red onion and parsley	£7.9
SIGARA BOREGI Filo pastry stuffed with feta cheese and parsley	£6.6	HOUMOUS WITH LAMB Pan fried lamb and pine kernels served over houmous	£8.9
PACANGA BOREGI Filo pastry parcels stuffed with pastrami and feta cheese	£6.9	FINDIK LAHMACUN Minced lamb, parsley, onion and peppers on a thin Turkish pizza base	£6.9
FALAFEL Mashed chick peas, broad beans with parsley, onions, garlic and coriander on a bed of houmous	£6.9	SOSLU KOFFE Lamb meatballs in a 'chefs special' tomato sauce	£7.9
GARLIC MUSHROOMS Baked in the oven with butter, garlic and feta cheese	£7.9	ÇİM ÇİM King prawns with garlic butter, parsley and chilli	£8.5
CALAMARI Deep fried squid rings served with tartare sauce and rocket	£7.9	HOT MEZZE PLATTER Halloumi, Sucuk, Sigara Boregi, Falafel and Calamari	£18.9/ £28.9

HOUSE SPECIALS

All served with either Bulgar Rice, Salad, Chunky Fries or Saute Potatoes

CHICKEN ISKENDER Sliced chicken served over Turkish pide bread, topped with our tomato and butter sauce, served with yoghurt	£18.9
LAMB ISKENDER Sliced lamb served over Turkish pide bread, topped with our tomato and butter sauce, served with yoghurt	£19.9
ADANA ISKENDER Pieces of Adana Kebab served over Turkish pide bread, topped with our tomato and butter sauce, served with yoghurt	£19.9
LAMB MOUSSAKA Minced lamb layered with aubergine, courgette, potatoes and mixed peppers, topped with a bechamel sauce and melted cheese	£18.9
KOTOPOLO CORFU Chicken breast stuffed with feta cheese, spinach, and peppers, topped with a homemade creamy white wine tomato sauce	£18.9
BETYI SARMA (LAMB OR CHICKEN) Sliced lamb or chicken kofte served in a flatbread with a spicy tomato sauce, yoghurt and garlic	£19.9
PATLICAN KEBAB Charcoal grilled minced lamb with sliced aubergine served with 'Chefs special sauce'	£18.9
ALI NAZIK Lamb vegetable casserole, smoked aubergine puree and yoghurt	£19.9
KLEFTIKO Slow cooked lamb shank, served with vegetables and herbs	£19.9
LAMB GUYEC Lamb cooked with onions, aubergines, peppers, tomatoes, courgettes, herbs and garlic	£19.9
CHICKEN GUYEC Chicken cooked with onions, aubergines, peppers, tomatoes, courgettes, herbs and garlic	£18.9
TESTI KEBAB Beef cooked slowly in a traditional clay pot with spices, red wine and shallots	£19.9
ROKA SPECIAL Chicken casserole with double cream and melted cheese	£19.5
HOUMOUS WITH LAMB Houmous with lamb served with bread and salad	£18.9
VEGETARIAN SPECIALS	
VEGETABLE MOUSSAKA Aubergine, courgette, potatoes and mixed peppers topped with bechamel sauce and melted cheese	£17.9
FALAFEL Mashed chick peas and broad bean balls on a bed of houmous served with tzatziki	£16.9
IMAM BAYILDI Aubergine filled with onions, peppers, tomatoes and pine kernels, topped with melted cheese and tomato sauce	£16.9
HALLOUMI SKEWERS Cypriot goats cheese and grilled vegetable skewers served with tzatziki	£17.9

STEAKS

FILLET Grilled 8oz steak served with thick cut fries or saute potatoes, mushrooms and salad	£24.5
PEPPERCORN SAUCE	£2.5
BLUE CHEESE SAUCE	£2.9

FISH SPECIALS

PAN FRIED SALMON With a creamy mango sauce, asparagus and saute potatoes	£19.9
SEA BASS Fillets pan fried with spring onions and cherry tomatoes in a white wine sauce, served with saute potatoes and steamed vegetables	£19.9
KING PRAWNS Pan fried with cherry tomatoes spring onions and sweet chilli in a white wine sauce, served with bulgar rice or saute potatoes	£21.9
SEAFOOD GUYEC Mixed Seafood Casserole with onion, cherry tomato, mixed peppers in a creamy white wine sauce topped with melted cheese, served with bulgar rice	£19.9
CALAMARI MAIN Deep fried squid rings served with side salad, saute potatoes and tartare sauce.	£18.9

SALADS

GREEK SALAD Feta cheese, red peppers, cucumber, red onion, and crispy salad leave, served with olive oil dressing	£16.9
AVOCADO & HALLOUMI SALAD Grilled halloumi cheese, ripe avocado and crisp salad leaves, served with olive oil dressing	£18.9
CHICKEN SALAD Grilled chicken, cucumber, cherry tomatoes, red onion and crisp salad leaves, served with a garlic yoghurt sauce	£18.9
STEAK SALAD Cucumber, cherry tomatoes, red onion and crisp salad leaves, served with a sweet chilli sauce	£19.9
MEDITERRANEAN SALAD Quinoa, pomegranite, pumpkin, courgette, hazelnuts, pine nuts, mushrooms, leaves, olive oil and pomegranite dressing	£17.9
CUCUMBER WALNUT SALAD Cucumber, walnuts, feta, pomegranite seeds, olive oil and pomegranite dressing	£16.9
HAREM SALAD Fig, feta and walnuts with honey and mint dressing	£16.9

Please inform your server if you have Allergies to any food products before ordering.

Our restaurant offers products containing nuts, soy, milk, eggs and wheat, while we take steps to minimise the risk of cross contamination we cannot guarantee that our food is safe to consume for people with these allergies.



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MINI TURKS MENU

All mini turks meals come with ice cream and a flake

CHICKEN STRIPS £6.9

Crispy chicken strips with chips and peas

FISH FINGERS £6.9

Crispy fish fingers with chips and peas

MINI KOFTE £6.9

Mini lamb meatballs with chips and peas

BEEF BURGER £6.9

Beef burger served with chips and peas

CHICKEN BURGER £6.7

Chicken burger served with chips and peas

MINI CHICKEN SHISH £8.9

Mini chicken shish with chips and peas

PASTA £6.9

Tomato and red pepper creamy sauce with side salad

MEATBALL PASTA £7.9

Pasta with lamb meatballs

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WINE & DRINKS



DRY, REFRESHING, DELICATE, LIGHT WHITE

Delicately flavoured, crisp, generally with a very dry finish; ideally suited to partner light, delicately flavoured dishes, particularly fish, shellfish and light salads. They are particularly good with Mediterranean dishes.

MUSCADET DE SÈVRE ET MAINE SUR LIE, CUVÉE DU
MILLÉNAIRE, MARQUIS DE GOULAIN, FRANCE

Appetising, crisp acidity and apple fruit, the palate is bone-dry and light.

BTL £36.00

MARCHESI ERVANI PINOT GRIGIO
DELLE VENEZIE DOC, ITALY

The wine shows aromas of green apple, pear and melon. The palate is pleasantly dry with citrus fruit and enticing mouth feel.

175ML £9.50 250ML £11.50 BTL £33.90

CHABLIS CELLIER DA LE SABLIERE, LOUIS JADOT, FRANCE

A fuller style of Chablis, still typically bone-dry, but also with a well-rounded finish and subtle hints of toasty-vanilla oak flavours.

BTL £49.00

ZESTY, HERBACEOUS OR AROMATIC WHITE

Great with white fish, chicken and other white meat dishes, particularly when cooked with green herbs or in light creamy sauces. The most aromatic and less dry wines work well with lightly-spiced dishes.



ERRÁZURIZ 1870 PEÑUELAS BLOCK SAUVIGNON
BLANC, CASABLANCA VALLEY, CHILE

Shows concentrated flavours of herbs, cut grass and tropical fruit: all the hallmarks of a good Casablanca Sauvignon Blanc.

175ML £8.50 250ML £10.90 BTL £32.90

SANCERRE, DOMAINE DES CHAINTRES, JOSEPH MELLOTT, FRANCE

Aromatic floral aromas of white blossom and grapefruit on the nose: the palate is refreshing and dry.

BTL £42.90

GAVI DI GAVI TOLEDANA, DOMINI VILLA LANATA, ITALY

This excellent producer crafts this refreshing gooseberry and mineral style with delicate floral hints, dry but not austere.

BTL £46.00

VIDAL SAUVIGNON BLANC, MARLBOROUGH,
NEW ZEALAND

Classically crisp and herbaceously intense with great complexity, a mingling of passion-fruit and melon flavours.

BTL £38.90

JUICY, FRUIT-DRIVEN, RIPE WHITE

Richly flavoured these wines have a rich, ripe, fruit-led personality. They have the weight of flavour to cope with strongly flavoured seafood and chicken which may be lightly spiced or have a creamy sauce.



SARAFIN CHARDONNAY, TURKEY

175ML £10.90 250ML £12.90 BTL £42.90

FULL-FLAVOURED, NUTTY, OAKED WHITE

Complex with spicy notes complementing ripe fruit flavours. European wines are delicious with seafood and all but the darkest meats, perfect with butter or cream-based sauces, whilst richer 'new world' examples work well with even spicier and richer sauces.

CHASSAGNE-MONTRACHET,
LOUIS JADOT, FRANCE

The most southerly village of Côte de Beaune is world-renowned for this elegance and style that is full of fruit and finesse.

BTL £79.00

ROSÉ

Rosés can range from being very dry to very sweet and this is key to partnering them with food, they can be quite flexible with food as long as the sweetness level of the dish is matched. Chicken, fish and summer-cuisine can all be enhanced with a chilled glass.



WICKED LADY WHITE ZINFANDEL, CALIFORNIA, USA

Medium-sweet, with delicious raspberry and strawberry flavours.

175ML £9.50 250ML £11.90 BTL £32.00



MARCHESI ERVANI PINOT GRIGIO ROSE DELLE VENEZIE DOC ITALY

Gentle summer fruit, especially strawberry on the moreish palate.

175ML £9.50 250ML £11.50 BTL £33.90

CHÂTEAU LA GORDONNE ROSÉ, VÉRITÉ DU TERROIR, CÔTES DE PROVENCE, FRANCE

A generous bouquet with aromas of ripe red fruits, such as fresh strawberry, and notes of blackcurrant and violet: there's a touch of richness on the finish.

BTL £43.90

JUICY, MEDIUM-BODIED, FRUIT-LED RED

Lightly structured with gentle red-fruit flavours these are the most flexible reds to match with food. Great with tomato-based sauces and many southern European dishes based around vegetables, chicken or salmon.



THE GUV'NOR GRENACHE-TEMPRANILLO, SPAIN

Shows plenty of rich, ripe, sweet red and dark fruit flavours and a juicy finish.

175ML £9.90 250ML £11.90 BTL £33.90



ERRÁZURIZ 1870 TENO BLOCK MERLOT, CURICÓ VALLEY, CHILE

Lovely juicy plum fruit character, which shows hints of spice on the smooth finish.

175ML £9.90 250ML £11.90 BTL £33.90

DON JACOBO RIOJA CRIANZA TINTO, BODEGAS CORRAL, SPAIN

Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.

BTL £43.90

SOPHISTICATED, POLISHED, COMPLEX RED

With their juicy fruit-led character these wines make great partners for fuller-flavoured pork and chicken dishes particularly those with dark, rich sauces. Delicious with grilled lamb, roast beef, game, char-grilled vegetables or baked pasta.

WAIPARA HILLS PINOT NOIR, CENTRAL OTAGO, NEW ZEALAND

Bramble fruit, cherry, spice and a hint of smoke on the nose: black cherry and plum on the palate supported by vanilla spice.

BTL £38.90

SPICY, PEPPERY, WARMING RED

Their spicy character and often rich, fruity style make them a good selection with strongly flavoured beef and lamb dishes. The richest, ripest wines, when paired with spicy foods, act as if to turn the heat up.

SALENTEIN BARREL SELECTION MALBEC, UCO VALLEY, MENDOZA, ARGENTINA

Notes of ripe blackberry, blueberry and redcurrant, with subtle hints of violet. The silky palate offers a crisp, balance backed by vanilla on the lingering finish.

BTL £43.90

DOLUCA SARAFIN MERLOT, TEKİRDAĞ/TURKEY

175ML £10.90 250ML £12.90 BTL £42.90

BETWEEN THORNS SHIRAZ, SOUTH-EASTERN AUSTRALIA



Cherry and raspberry, complemented by hints of spice and vanilla.

175ML £8.90 250ML £10.50 BTL £31.90



CALLIA SELECTED MALBEC, SAN JUAN, ARGENTINA

A rich and powerful Malbec that shows a good concentration of blackberry, plum and herbal flavours.

175ML £9.90 250ML £10.90 BTL £32.90

OAKED, INTENSE, CONCENTRATED RED

Intensely flavoured wines, a match for full-flavoured lamb, beef and strongly flavoured game dishes. The elegant style of the wines from the top European regions can partner quite simply prepared dishes.

VINO NOBILE DI MONTEPULCIANO LODOLA NUOVA ESTATE, RUFFINO, ITALY

Ripe, cherry and bramble fruit on a rich, velvety, lingering, palate backed with floral and spice notes.

BTL £43.90

CHÂTEAUNEUF-DU-PAPE, LES CHORÉGIES DU CLOS DE L'ORATOIRE DES PAPES, OGIER, FRANCE

Ripe red fruit, black pepper and vanilla: the palate is rich with weighty, yet elegant: sweetly ripe berry fruit mingles with spice and Provençal herbs.

BTL £89.90

AMARONE DELLA VALPOLICELLA CLASSICO RISERVA LE ORIGINI, BOLLA, ITALY

Made using selected bunches of Corvina and Corvinone grapes. An incredibly rich wine with soft everlasting tannins blending to create a balanced and harmonious velvet finish.

BTL £89.90



CHAMPAGNE & SPARKLING

Sparkling wine is great with food, mouth-watering and dry examples make excellent partners for fish and other seafood, as well as light chicken dishes, salads and many lightly-flavoured starters.

BOTTEGA GOLD PROSECCO BRUT/BOTTEGA ROSE GOLD, ITALY

Characteristic, fruity with scents of golden apple, Williams pear, acacia flowers and lily of the valley.

20CL BTL £12.95

DA LUCA PROSECCO/DA LUCA ROSATO, ITALY

Pear and peach fruit on a lively, yet soft and generous palate.

BTL £34.90

VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE

Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.

BTL £94.90

LAURENT PERRIER BRUT LP, FRANCE

Fresh and delicate, the discrete pale gold colour put in front the fine and persistent bubbles.

20CL £34.90

VEUVE CLICQUOT BRUT ROSÉ, FRANCE

Luminous, fresh, pink with initial aromas of red fruits leading to dried fruits and biscuit notes.

BTL £94.90

RUINART ROSÉ, FRANCE

Delicate salmon pink with fine bubbles: delightful red fruit and raspberry aromas with nice creamy undertones.

BTL £121.90

DOM PÉRIGNON BRUT, FRANCE

Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, luxury Grand Cru Champagne made only in the best years.

BTL £199.90

KRUG BRUT, FRANCE

A genuine masterpiece that combines an immensity of concentrated richness and true time honoured greatness.

BTL £340.90



125ml measure available upon request

SPIRITS

25ML

VODKA

SMIRNOFF RED LABEL	37.5%	£6.10
GREY GOOSE	40%	£6.30
ABSOLUT VANILLA	40%	£5.60
TITO'S "HAND MADE VODKA"	40%	£6.30

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LARIOS ROSÉ	37.5%	£6.50
SILENT POOL	43%	£6.90
HENDRICK'S	40%	£6.20
WARNER EDWARDS RHUBARB	40%	£6.99
BOMBAY SAPPHIRE	40%	£6.99
BOMBAY BRAMBLE		£6.99
RASPBERRY		£6.99
BLUEBERRY		£6.90
BEEFEATER BLOOD ORANGE		£6.99
GORDONS SICILIAN LEMON		£6.99

RUM

BACARDI CARTA BLANCA	37.5%	£6.90
HAVANA CLUB ANEJO ESPECIAL	40%	£6.90
CAPTAIN MORGAN DARK RUM	40%	£6.90
CAPTAIN MORGAN SPICED GOLD	40%	£6.90
MALIBU COCONUT RUM	21%	£6.99

WHISKY

TALISKER 10 YEAR OLD	45.8%	£8.50
MAKER'S MARK	40%	£8.90
JACK DANIEL'S	40%	£7.99
JAMESON	40%	£7.99
GLENMORANGIE	40%	£8.50

Add Mixer for £1.50/ Double Up for £3.00 extra

OTHER SPIRITS & LIQUEURS

DISARONNO	28%	£7.90
HENNESSY XO	40%	£12.50
COURVOISIER VS	40%	£8.90
REMY MARTIN VSOP	40%	£9.50
ARCHERS		£6.90
PORT COCKBURN'S	50ML	£7.99
BAILEYS	50ML	£7.99
YENI RAKI	50ML £8.50 35CL £51.00 70CL £85.00	
MARTINI DRY EXTRA	15%	£6.99
MARTINI ROSSO	15%	£6.99
COINTREAU	40%	£6.90
KAHLUA COFFEE LIQUEUR	20%	£6.50
TIA MARIA	20%	£6.50
GRAND MARNIER		£7.90

ADD A MIXER FOR £1.90 / DOUBLE UP FOR £4 EXTRA

SHOTS

LIMONCELLO DEL LAGO	30%	£5.99
SAMBUCA APPLE, BLACK, SILVER	38%	£5.99
TEQUILA GOLD, SILVER, ROSE	38%	£5.99

BEER & CIDER

PERONI NASTRO AZZURRO	5.1%	HALF £4.30	PINT £7.30
EFES TURKISH BEER	5%	HALF £4.70	PINT £7.30
BUDWEISER	4.8%	330ML	£5.20
CORONA	4.5%	330ML	£5.50
CURIOUS APPLE CIDER	5.2%	330ML	£6.99
EFES TURKISH BEER	5%	500ML	£7.30
TUBORG TURKISH BEER	5.8%	500ML	£7.30
REKORDERLIG STRAWBERRY & LIME	4%	500ML	£6.99
BECKS BLUE ALCOHOL FREE	0%	275ML	£5.50

SOFT DRINKS

FENTIMANS GINGER BEER	275ML	£4.10
BOTTLEGREEN SPARKLING PRESSE	275ML	£4.10
Crisp Apple, Pomegranate & Elderflower Presse		
COCA COLA / DIET COKE / SPRITE / FANTA	330ML	£4.10
FEVER-TREE SODA WATER	200ML	£4.10
FEVER-TREE MEDITERRANEAN TONIC	200ML	£4.10
FEVER-TREE GINGER ALE	200ML	£4.10
FEVER-TREE LIGHT TONIC	250ML	£4.10
FEVER-TREE PREMIUM LEMONADE	200ML	£4.10
FROBISHERS JUICE	250ML	£4.10
Mango, Cranberry, Apple, Orange		
BELU STILL/SPARKLING MINERAL WATER	750ML	£4.60
PINK LEMONADE		£3.90

Food Allergies & Intolerances
Should you have concerns about an allergy or
intolerance please speak to our staff before you order.

for the facts drinkaware.co.uk

MC117129



COCKTAIL & GIN LIST



PRE-DINNER

COSMOPOLITAN (11.9)
Smirnoff Vodka, Cointreau, Lime Juice,
Cranberry Juice

MARGARITA (11.9)
Tequila, Cointreau, Lime Juice, Salt rim

BRAMBLE (11.5)
Lemon juice, Sugar, Blueberry liqueur, Lemon

OLD FASHIONED (11.9)
Maker's Mark Bourbon Whiskey, Angostura
Bitters, Orange Bitters, Sugar Syrup

PORNSTAR MARTINI (11.9)
Absolut Vanilla Vodka, Passoa, Passionfruit
Purée, Sugar Syrup, Shot of Prosecco

LONG DRINKS

CUCUMBER & ELDERFLOWER
FIZZ (9.9)
Smirnoff Vodka, Sliced Cucumber, Elderflower
Cordial, Sugar Syrup, Soda Water

ROKA SUNRISE (10.9)
Vodka, Orange juice, Grenadine

LONG ISLAND ICED TEA (12.9)
Tequila, Gin, Cointreau, Vodka, Rum, Syrup de
gomme, Lemon juice, Cola

MOJITO CLASSIC/
MOJITO STRAWBERRY/
MOJITO PASSIONFRUIT (11.9)
Bacardi White Rum, Fresh Mint & Lime, Lime
Juice, Sugar Syrup, Soda Water,
Angostura Bitters

PIÑA COLADA (11.9)
Bacardi White Rum, Marie Brizzard Noix de
Coco Syrup, Pineapple Juice, Milk & Cream

SEX ON THE FLOOR (11)
Smirnoff Vodka, Peach Schnapps, Orange
Juice, Cranberry Juice

TEQUILA SUNRISE (10.9)
Tequila, Orange Juice, Grenadine



AFTER-DINNER

ESPRESSO MARTINI (11.9)
Smirnoff Vodka, Kahlúa, Fresh Espresso,
Sugar Syrup

BLACK RUSSIAN (11)
Smirnoff Vodka, Kahlúa, Coca Cola optional

CHOCOLATE MARTINI (11.9)
Vodka, Baileys, Cream, Chocolate powder

CHAMPAGNE & PROSECCO

KIR ROYAL (11)
Crème de Cassis, Prosecco

BELLINI (10.5)
Peach or Strawberry Purée, Prosecco

GIN FIZZ(11.5)
Gin, Soda, Lemon juice, Sugar syrup

VIRGIN COCKTAILS

VIRGIN MOJITO (8.9)
Fresh Mint & Lime, Lime Juice, Sugar Syrup,
Soda Water

VIRGIN ROKA SUNRISE (8.9)
Orange Juice, Grenadine

VIRGIN CUCUMBER &
ELDERFLOWER FIZZ (8.9)
Sliced Cucumber, Elderflower Cordial,
Sugar Syrup, Soda Water

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BLUEBERRY	6.9
CHILLI AND GINGER GIN	6.99
LARIOS GIN	6.5
SILENT POOL	6.9
HENDRICKS	6.2
WARNER EDWARDS RHUBARB	7.99
BOMBAY SAPHIRE	6.99
RASPBERRY GIN	6.99
BLOOD ORANGE GIN	6.99
SICILIAN GIN	6.99
BRAMBLE GIN	6.99
ADD MIXER FOR 1.90 / DOUBLE UP FOR 4.00 EXTRA	

VODKA

SMIRNOFF RED	6.99
ABSOLUT	6.99
GREY GOOSE	7.2

RUM

BACARDI CARTA BLANCA	6.9
HAVANA CLUB ESPECIAL	6.9
CAPTAIN MORGAN SPICED RUM	6.99
CAPTAIN MORGAN DARK RUM	6.9
MALIBU COCONUT RUM	6.99

OTHER SPIRITS, LIQUEURS

MARTINI EXTRA DRY	6.99
MARTINI ROSSO	6.99
COINTREAU	6.9
KAHLUA COFFEE LIQUEUR	6.5
TIA MARIA	6.5
GRAND MARNIER	7.9

SHOTS

LIMONCELLO DEL LAGO	5.99
SAMBUCA APPLE, BLACK, SILVER	5.99
TEQUILA GOLD, SILVER, ROSE	5.99

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