# **Government Bars**

#### PRICE INCLUDES MIXER

## BAR MENU Spirits



#### VODKA

Smirnoff Vodka	£3.50
Absolut Vodka	£4.00
Zubrowka Bison Grass	£4.00
Ciroc	£4.50
Ciroc Red Berry	£4.50
AU Black Grape	£5.00

#### WHISKEY

Grant's	£3.50
Jack Daniel's	£4.00
Jack Daniel's Honey	£4.00
Johnnie Walker	£4.50
Johnnie Walker Black Label	£4.50
Woodford Reserve	£4.50
Bulliet Bourbon	£4.00
Bulliet Rye Whiskey	£4.00
Courvoisier	£4.00
Jura	£4.50
Glen Morray	£4.50
Glenfiddich 12	£5.00
Nikka From The Barrel	£5.00

#### RUM

Bacardi	£3.50
Bacardi Raspberry	£3.50
Captain Morgan's Spiced	£3.50
Captain Morgan's Dark	£3.50
Krakken Spiced	£4.00
Appleton's Rum	£4.00
Havanna Club 7	£4.00

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Bombay Dry	£3.50	
Gordon's	£3.50	
Bombay Sapphire	£4.00	
Tanqueray	£4.00	
Hendrick's	£4.00	
Lone Wolf	£4.50	
Brooklyn	£4.00	
Puerto Indias Strawberry	£4.00	
Boe Violet	£4.00	
Boe Passionfruit	£4.00	
Tanqueray Sevilla	£4.00	
Whitely Neill Rhubarb	£4.00	
Whitely Neill Pink Grape	£4.00	
Malfi Lemon	£4.50	
Malfi Blood Orange	£4.50	
MISC		
Amaretto	£3.50	
Malibu	£3.50	
Archer's	£3.50	
Bailey's	£3.50	
Brandy	£3.50	
Port	£3.50	
SHOTS		
Sambucca	£3.00	
Jagermeister	£3.00	
Jagermeister Cold Brew	£3.00	
Tequila	£3.00	
Cafe Patron	£4.50	

### BAR MENU Wine



#### **BOTTLES & CRAFT**

Peroni 330ml	£3.50
Peroni 0%	£3.00
Corona 330ml	£3.50
Moonshine Pale Ale	£4.50
Heathen APA	£4.50
Heresy Craft Lager	£4.50
Magner's Cider	£4.50
Kopparberg Straw & Lime	£4.50
Kopparberg Mixed Fruits	£4.50
Thatcher's Haze	£4.50
John Smith's	£3.50
Guinness	£4.50

#### SOFT DRINKS

Coca Cola	£1.5/£2.5
Diet Coke	£1.5/£2.5
<b>R</b> Whites Lemonade	£1.5/£2.5
Orange Juice	£2.0/£3.5
Cranberry Juice	£2.0/£3.5
<b>Cloudy Apple Juice</b>	£2.0/£3.5
Pineapple Juice	£2.0/£3.5
Fever Tree Tonic	£2.50
Soda Water	£1.00
Bottled Water	£1.00
Cordial	£1.00
Ginger Beer	£1.50
Energy Drink	£1.50

#### WINE & FIZZ

#### Hawk's View Pinot Grigio

#### 175ml Glass - £3.50 Bottle - £13.50

Wine of South Eastern Australia. Inviting flavours of stone fruit, fresh juicy pear and fruity bursts of grapefruit and lemon.

#### Millevini Pinot Grigio Blush

#### 175ml Glass - £3.50 Bottle - £13.50

Beautiful, pale salmon pink in colour with delicious aromas of ripe summer berries. Refreshing and well balanced.

#### Hawk's View Shiraz

#### 175ml Glass - £3.50 Bottle - £13.50

Wine of South Eastern Australia. Elegant with ripe plum and raspberry fruit flavours together with delicate hints of oak and spice.

#### La Pintora Cab Sav

#### 175ml Glass - £4.00 Bottle - £15.00

Wine of Valle Central, Chile. A soft mellow Cabernet Sauvignon with dark fruit aromas. Ripe, fruity flavours of blackcurrant and plum and a delicate hint of spice.

#### La Pintora Sav Blanc

#### 175ml Glass - £4.00 Bottle - £15.00

Wine of Valle Central, Chile. A crisp and lively Sauvignon Blanc with zesty citrus aromas. Glorious fruit flavours of fresh lime, lemon and gooseberry.

#### Pitau Marlborough Sav Blanc

#### 175ml Glass - £4.50 Bottle - £17

Wine of South Eastern Australia. Inviting flavours of stone fruit, fresh juicy pear and fruity bursts of grapefruit and lemon.

#### Spumante Italian Prosecco

#### 150ml Flute- £4.50 Bottle - £18.50

Wine of Italy. This elegant Prosecco Spumante has delicate lemon fruit notes and a refreshingly lively style. Prosecco - Made in the Veneto region of North East Italy

#### Champagne Bollinger Special Cuvee Bottle - £65

Special Cuvée is the result of the delicate blending between harvest grapes and a majority of reserve wines, part of which have been aged for 5 to 16 years

BAR MENU On Tap

#### ΟΝ ΤΑΡ

Peroni Nastro Azzurro	£4.50
Moonshine Pale Ale	£3.50
Beavertown Neck Oil	£4.50

#### PICK YOUR FAVOURITE DRAUGHT OPTIONS FOR YOUR BAR MENU FROM THE LIST BELOW

\*AMOUNT OF OPTIONS INCLUDED DEPENDS ON GUEST NUMBERS

## DRAUGHT MENU ON TAP

#### DRAUGHT LAGER HALF - £2 PINT - £3.50

Coors Light 4% Stella 4% Becks Vier 4% Carlsberg 3.8% Carling 4% Budweiser 4.3% Foster's 4% Tetley's 3.6% John Smith's 3.8%

#### HAND PULL ALE HALF - £2 PINT - £3.50

Abbeydale Moonshine 4.3% Abbeydale Deception 4.1% Abbeydale Absolution 5.3% Abbeydale Daily Bread 3.8% Thornbridge Astryd 3.8% Thornbridge Brother Rabbit Thornbridge Jaipur 5.9% Chatsworth Gold 4.6% Bradfield Farmers Blonde 4%

#### WE'RE HAPPY TO SOURCE YOUR FAVOURITE LOCAL ALE OR CRAFT LAGER

#### **PREMIUM LAGER** HALF - £2.5 PINT - £4.50

Abbeydale Heresy Lager 4.5% Peroni Nastro Azzurro 5.1% **Amstel Super 4.1% Birra Moretti 4.6%** San Miguel 5% Stella Artois 5.1% **Pilsner Urguell 4.4% Birra Poretti 5% Bitburger Pilsner 4.8%** Warsteiner Pilsner 4.8% **Brooklyn Lager 5.2%** Lowenbrau 5% Samuel Adams Boston 4.8% Blue Moon 5.4% Alahambra Especial 4.8% **Berliner Pilsner 5% ABK Hel Das Blaue 5%** Guinness 4.3%

#### CRAFT LAGER HALF - £2.5 PINT - £4.50

Abbeydale Heathen APA 4.1% Beavertown Neck Oil 4.3% Beavertown GammaRay 5.4% Brew Dog Punk IPA 5.6%

#### **CIDER** HALF - £2 PINT - £4.50

Strongow Original 4.5% Strongbow Dark Fruits 4% Thatcher's Gold 4.8% Aspall's Cyder 5.5%



#### GIN BRAMBLE

Double shot of Yorkshire dry shaken with lemon & lime juice, egg whites and sugar syrup. Double strained into an ice filled rock glass. Garnished with fresh blackberries and a drizzle of creme de mure.

#### PORNSTAR MARTINI

Double shot of Absolut Vanilla shaken with Passoa, sugar syrup and passion fruit puree. Double strained into a martini glass. Garnished with edible flowers and served with a shot of Prosecco.

#### CHERRY BAKEWELL

Double shot of Amaretto shaken with Bacardi Raspberry, raspberry puree, caramel syrup, lime juice and cherry juice. Garnished with fresh raspberries and served in a Mason Jar.

PICK SIX OF YOUR FAVOURITE COCKTAILS FOR YOUR SPECIALS MENU.

OUR FULL COCKTAIL MENU CAN BE DOWNLOADED FROM OUR WEBSITE.



#### MALFI LEMONE

Malfi Con Lemone Italian Gin mixed with Franklin's Sicilian lemon tonic water. Served over ice with lemon wedge garnish

#### **ROBIN OF LOCKSLEY**

Sir Robin Of Locksley mixed with London Essence premium tonic water. Served over ice with pink grapefruit wedge and lime

#### TANQUERAY SEVILLA

Tanqueray Seville mixed with Franklin's Rosemary and black olive tonic. Served over ice with sliced orange.

#### PICK SIX OF YOUR FAVOURITE GINS FOR YOUR TASTING MENU.

ALL GINS SELECTED WILL BE PAIRED WITH GARNISH AND TONIC.