

## MIXERS & MINERALS

|                                     |     |
|-------------------------------------|-----|
| LANDMARK FILTERED STILL (750ML)     | 6   |
| LANDMARK FILTERED SPARKLING (750ML) | 6   |
| LLANLLYR STILL WATER (750ML)        | 6.5 |
| LLANLLYR SPARKLING WATER (750ML)    | 6.5 |
| COCA-COLA                           | 5   |
| COKE ZERO                           | 5   |
| DIET COKE                           | 5   |
| LEMONADE                            | 4.5 |
| GINGER ALE                          | 4.5 |
| GINGER BEER                         | 4.5 |
| SODA WATER                          | 4.5 |
| GRAPEFRUIT SODA                     | 4.5 |
| MEXICAN LIME SODA                   | 4.5 |
| TONIC WATER                         | 4.5 |
| SLIMLINE TONIC                      | 4.5 |
| AROMATIC TONIC                      | 4.5 |
| ELDERFLOWER TONIC                   | 4.5 |
| MEDITERRANEAN TONIC                 | 4.5 |
| ASSORTED FRUIT JUICES               | 5   |
| RED BULL                            | 6   |

## TEA & COFFEE

by the cup/pot: 5

"ALL TEAS ARE SOURCED DIRECTLY FROM SUSTAINABLE ACCREDITED GARDENS."

"OBSERVING SUSTAINABLE PRACTICES AND BLENDED FROM SELECT ARABICA AND ROBUSTA BEANS."

|                          |                 |
|--------------------------|-----------------|
| ENGLISH BREAKFAST        | SINGLE ESPRESSO |
| EARL GREY                | DOUBLE ESPRESSO |
| GREEN TEA                | AMERICANO       |
| CHAMOMILE                | CAPPUCCINO      |
| FRESH MINT               | CAFÉ LATTE      |
| CANARINO / HOT WATER 2.5 | MACCHIATO       |
|                          | HOT CHOCOLATE   |

## DRAUGHT BEERS

|  |                       |
|--|-----------------------|
| <b>PERONI NASTRO AZZURO</b><br>5.1% Italian Lager  | 1/2   pint<br>4.5   8 |
| <b>ASAHI JAPANESE DRY</b><br>5.0% Japanese Dry Lager   | 4.5   8               |
| <b>BEAVERTOWN BONES LAGER</b><br>4.4% English Lager  | 4.5   7.5             |
| <b>GUINNESS ORIGINAL STOUT</b><br>4.2% Irish Stout   | 5   8.5               |
| <b>GUEST DRAUGHT BEER</b><br>Please enquire with your server for any special guest beers we have available | 4.5   8.5             |
| <b>BEAVERTOWN NECK OIL</b><br>4.5% Sessions Style IPA  | 4.5   8               |
| <b>MEANTIME LONDON PALE ALE</b><br>4.7% Pale Ale   | 4.5   7.5             |
| <b>FULLER'S LONDON PRIDE ALE</b><br>4.7% Amber Ale   | 4.5   7.5             |
| <b>PILLARS HELLES</b><br>4.8% English Gluten Free Lager  | 4.5   7.5             |

## CONTENTS

|  |   |                              |    |
|--|---|------------------------------|----|
| CLASSIC COCKTAILS                          | 2 | WHISKY & BOURBON             | 9  |
| SIGNATURE COCKTAILS                        |   | TEQUILA & MEZCAL             | 10 |
| SIGNATURE MOCKTAILS                        | 3 | BRANDY, COGNAC & CALVADOS    |    |
| WHITE WINE                                 |   | APERITIFS & DIGESTIFS        |    |
| ROSÉ WINE                                  | 4 | LIQUEURS, SYRUPS & CORDIALS  |    |
| RED WINE                                   |   | DRAFT BEERS                  | 11 |
| CHAMPAGNE & SPARKLING WINE                 | 5 | BRITISH CRAFT BEERS & CIDERS |    |
| PORT & DESSERT WINE                        |   | INTERNATIONAL BEERS          |    |
| SMALL PLATES<br>BOARDS & PLATTERS<br>SIDES | 6 | MIXERS & MINERALS            | 12 |
| PUB CLASSICS                               | 7 | TEA & COFFEE                 |    |
| GIN  |   |                              |    |
| VODKA                                      | 8 |                              |    |
| RUM & CANE SPIRITS                         |   |                              |    |

## CLASSIC COCKTAILS



all 17

### NEGRONI

Monkey 47 Gin, 1757 Vermouth Di Torino, Campari,  
orange zest twist

### OLD FASHIONED

Wild Turkey 101, cane sugar syrup, Angostura bitters,  
orange bitters, orange zest

### WHISKY SOUR

Makers Mark Bourbon, fresh lemon juice and lime juice,  
brown sugar syrup, Angostura bitters, egg white

### PORNSTAR MARTINI

Ketel One, Passoã, fresh lime juice,  
Madagascan vanilla syrup, shot of prosecco, garnished with  
passion fruit wheel & viola flower

### MOJITO

Bacardi, fresh lime juice, cane sugar syrup,  
mint, soda water  
(Please enquire for optional flavours)

### MOSCOW MULE

Ketel One, fresh lime juice, Fever-Tree ginger beer,  
Creole bitters, fresh mint and lime wedge

### BLOODY MARY

Ketel One, tomato juice, fresh lemon juice, Worcestershire sauce,  
tabasco, ground black peppercorns, celery bitters,  
chilli flakes rim (optional)

### MAI TAI

Bacardi, Goslings Black Seal, Cointreau,  
fresh lime juice, pineapple juice, orgeat syrup

### MARGARITA

Jose Cuervo, fresh lime and lemon juice, jalapeno syrup,  
sea salt flakes and chilli flakes rim (optional)

### APEROL SPRITZ

Prosecco, Aperol, Fever-Tree soda water,  
orange slice garnish and orange zest rim

### HUGO SPRITZ

Prosecco, St Germain, Fever-Tree soda water,  
garnished with mint and a lemon slice

## TEQUILA & MEZCAL



50ml

|                          |    |
|--------------------------|----|
| ESPOLÓN BLANCO           | 12 |
| GRAN CENTENARIO REPOSADO | 14 |
| MONTELOBOS TOBALA        | 14 |
| PATRÓN SILVER            | 16 |
| PATRÓN REPOSADO          | 18 |
| DON JULIO AÑEJO          | 19 |

## BRANDY, COGNAC & CALVADOS



50ml

|                            |    |
|----------------------------|----|
| CHÂTEAU DU BREUIL CALVADOS | 12 |
| RÉMY MARTIN VSOP           | 14 |
| COURVOISIER VSOP           | 14 |
| HENNESSY VSOP              | 16 |
| JANNEAU ARMAGNAC XO        | 20 |
| HENNESSY XO                | 36 |

## APERITIFS & DIGESTIFS



50ml

|                     |    |
|---------------------|----|
| PIMMS N°1           | 6  |
| APEROL              | 6  |
| LIMONCELLO          | 6  |
| CAMPARI             | 8  |
| FRANGELICO          | 8  |
| DISARONNO AMARETTO  | 8  |
| BAILEYS IRISH CREAM | 8  |
| FERNET-BRANCA       | 10 |

## LIQUEURS, SYRUPS & CORDIALS



50ml

|                            |    |
|----------------------------|----|
| ARCHERS SCHNAPPS PEACH     | 6  |
| TEICHENNE APPLE LIQUEUR    | 6  |
| SAMBUCA WHITE              | 6  |
| SOUTHERN COMFORT           | 6  |
| GALLIANO HERB LIQUEUR      | 8  |
| JÄGERMEISTER               | 8  |
| CHAMBORD                   | 8  |
| LUXARDO MARASCHINO         | 10 |
| GRAND MARNIER              | 10 |
| GOLDSCHLAGER               | 10 |
| ST GERMAIN LIQUEUR         | 10 |
| ANCHO REYES CHILLI         | 12 |
| ASSORTED SYRUPS & CORDIALS | 1  |

## WHISKY & BOURBON



### SCOTCH WHISKY

50ml

#### BLENDED

|                            |    |
|----------------------------|----|
| CHIVAS REGAL 12 YEARS      | 12 |
| JOHNNIE WALKER BLACK LABEL | 12 |
| DEWAR'S 12 YEARS           | 14 |

#### LOWLAND SINGLE MALTS

|                      |    |
|----------------------|----|
| GLENKINCHIE 12 YEARS | 14 |
|----------------------|----|

#### HIGHLAND SINGLE MALTS

|                        |    |
|------------------------|----|
| GLENMORANGIE 10 YEARS  | 14 |
| DALWHINNIE 15 YEARS    | 16 |
| THE MACALLAN 12 YEARS  | 20 |
| OBAN 14 YEARS          | 26 |
| THE DALMORE 15 YEARS   | 30 |
| GLENMORANGIE 18 YEARS  | 36 |
| HIGHLAND PARK 18 YEARS | 40 |
| THE MACALLAN 18 YEARS  | 60 |

#### SPEYSIDE MALTS

|                             |    |
|-----------------------------|----|
| GLENFIDDICH 12 YEARS        | 14 |
| GLENLIVET FOUNDER'S RESERVE | 14 |
| TALISKER 10 YEARS           | 16 |

#### ISLAY MALTS

|                       |    |
|-----------------------|----|
| BOWMORE 12 YEARS      | 14 |
| LAPHROAIG 10 YEARS    | 16 |
| ISLE OF JURA 10 YEARS | 16 |
| LAGAVULIN 16 YEARS    | 22 |

#### JAPANESE WHISKY

|                   |    |
|-------------------|----|
| YAMAZAKI 12 YEARS | 32 |
| HAKUSHU 12 YEARS  | 40 |

#### IRISH WHISKY

|                      |    |
|----------------------|----|
| JAMESON              | 8  |
| BUSHMILLS BLACK BUSH | 12 |
| BUSHMILLS 10 YEARS   | 14 |

#### BOURBON & AMERICAN WHISKY

|                  |    |
|------------------|----|
| JACK DANIEL'S    | 10 |
| MAKER'S MARK     | 12 |
| WOODFORD RESERVE | 14 |
| WILD TURKEY 101  | 14 |
| WILD TURKEY RYE  | 14 |
| NOB CREEK        | 16 |

#### CANADIAN WHISKY

|               |   |
|---------------|---|
| CANADIAN CLUB | 8 |
|---------------|---|

## SIGNATURE COCKTAILS



#### KIWI FIZZ (by Kiki) 19

A refreshingly Verdant cocktail in the same style of summer spritzers. A combination of gin, Japanese melon liqueur, kiwi syrup, fresh lemon juice topped with club soda and Prosecco, served in a stemmed goblet with a kiwi slice and mint garnish.

#### MALABAR MULE (BY CJ) 19

A fiery sundowner which comes in spicy and "mild" versions. Muddled Trois-Rivières Cuvée de L'Océan, Italicus Rosolio Di Bergamotto, fresh ginger, chillies, lime and jalapeno syrup topped with ginger beer, served long with a citrus disk.

#### SMOKEY TEMPTRESS (by Doko) 19

A potent blend of Montelobos mezcal, Goldschlager liqueur, fresh lime, agave syrup, Aztec chocolate bitters, served short with a cinnamon rim, aniseed and orange twist. Smooth and slightly smoky with a depth of flavours to tickle the tongue.

#### SOL SPRITZER (by Lilly) 19

A delicate and refreshing fusion of Hendrick's Gin, zesty Limoncello, and fragrant elderflower & rose cordial. Lightly balanced with elderflower tonic and finished with a splash of prosecco for sparkle. Garnished beautifully with lemon slices, fresh mint, cucumber ribbons, and edible viola flowers – a garden in a glass.

#### AMETHYS-TINI (by Mike) 19

Served high and chilly, it blends pea flower infused botanical gin, lavender syrup and tonka bean bitters in a chartreuse washed glass before being finished off with a spritz of a lemon twist and violas.

#### SAKURA SOUR (by Seige) 19

A playful twist on the classic sour, this cocktail brings together lychee liqueur, hibiscus and citrus notes with pink gin shaken over ice and served short for a silky, subtle and slightly sweet drink.

## SIGNATURE MOCKTAILS



#### SUNSET PUNCH (by Mansoor) 13

Our take on a sunset on the beach, this blend of bright summer fruit juices, cranberry, fresh lime and pomegranate syrup.

#### ELDERBERRY BLOSSOM (by MD) 13

Apple, elderflower and fresh lime shaken over crushed ice topped with soda, served tall and garnished with mint and violas.

#### COCO FLAMINGO (by Jacky) 13

A vibrant, pink akin to it's namesake this one pairs lychee juice, coconut milk, lime, grenadine and lemonade into an easy going eye catcher perfect for lounging about and relaxing.

#### FOOLS GOLD (by Mike) 13

This one is a blend of Fever Tree ginger ale and dash of limetopped with mango foam, then garnished with dragon fruit and viola flower. A sweet n' spicy fruit cooler fit for the young and the young heart alike.

## WINES



### WHITE WINE

glass    bottle  
175ml | 750ml

|  |                |
|--|----------------|
| <b>JOLASETA BLANCO</b><br>Navarra - Spain                    | <b>8   32</b>  |
| <b>LES VIGNERONS COLOMBARD</b><br>Languedoc - France         | <b>10   38</b> |
| <b>BRUNO ANDEAU VIOGNIER IGP</b><br>Montblanc - France       | <b>12   44</b> |
| <b>LA DI MOTTE PINOT GRIGIO DOC 1</b><br>Friuli - Italy      | <b>12   44</b> |
| <b>3RD ROCK SAUVIGNON BLANC</b><br>Marlborough - New Zealand | <b>14   45</b> |
| <b>ALBA VEGA ALBARIÑO</b><br>Rias Baixas - Spain             | <b>14   48</b> |
| <b>DOMAINE LA BARBOTAINIE SANCERRE</b><br>Loire - France     | <b>15   60</b> |
| <b>LYME BAY CHARDONNAY</b><br>Devon - UK                     | <b>16   65</b> |
| <b>J.MOREAU ET FILS CHABLIS</b><br>Burgundy - France         | <b>16   65</b> |

### ROSÉ WINE

glass    bottle  
175ml | 750ml

|  |                |
|--|----------------|
| <b>BRUNO ANDREU GRENACHE ROSÉ IGP</b><br>Montblanc, France | <b>10   36</b> |
| <b>CROIX COLOMBE ROSÉ</b><br>Coteaux en Provence - France  | <b>12   43</b> |

## GIN



50ml

|                                  |           |
|----------------------------------|-----------|
| <b>TANQUERAY</b>                 | <b>8</b>  |
| <b>TANQUERAY 0% ALCOHOL FREE</b> | <b>8</b>  |
| <b>GORDON'S PINK</b>             | <b>8</b>  |
| <b>PLYMOUTH</b>                  | <b>10</b> |
| <b>SIPSMITH LONDON DRY</b>       | <b>10</b> |
| <b>TANQUERAY N°10</b>            | <b>12</b> |
| <b>HENDRICK'S</b>                | <b>12</b> |
| <b>GOTSWOLD</b>                  | <b>12</b> |
| <b>LONDON N°1</b>                | <b>12</b> |
| <b>MONKEY 47</b>                 | <b>14</b> |
| <b>GIN MARE</b>                  | <b>14</b> |
| <b>AUDEMUS PINK PEPPER</b>       | <b>15</b> |
| <b>KI NO BI JAPANESE DRY</b>     | <b>18</b> |

## VODKA



50ml

|                     |           |
|---------------------|-----------|
| <b>CÎROC</b>        | <b>12</b> |
| <b>BELVEDERE</b>    | <b>12</b> |
| <b>BELUGA NOBLE</b> | <b>12</b> |
| <b>REYKA</b>        | <b>12</b> |
| <b>GREY GOOSE</b>   | <b>14</b> |
| <b>BELUGA GOLD</b>  | <b>30</b> |

## RUM & CANE SPIRITS



50ml

|                                 |           |
|---------------------------------|-----------|
| <b>BACARDÍ SPICED</b>           | <b>8</b>  |
| <b>HAVANA CLUB SKEPTA 7</b>     | <b>10</b> |
| <b>BACARDÍ 8 ANEJO</b>          | <b>12</b> |
| <b>SAGATIBA CACHAÇA</b>         | <b>12</b> |
| <b>GOSLING'S BLACK SEAL</b>     | <b>14</b> |
| <b>APPLETON ESTATE 12 YEARS</b> | <b>15</b> |
| <b>RON ZACAPA 23 YEARS</b>      | <b>20</b> |
| <b>APPLETON ESTATE 21 YEARS</b> | <b>42</b> |

## DRAUGHT BEERS



|  | 1/2   pint |
|--|------------|
| <b>PERONI NASTRO AZZURRO</b><br>5.1% Italian Lager   | 4.5   8    |
| <b>ASAHI JAPANESE DRY</b><br>5.0% Japanese Dry Lager   | 4.5   8    |
| <b>BEAVERTOWN BONES LAGER</b><br>4.4% English Lager  | 4.5   7.5  |
| <b>BEAVERTOWN NECK OIL</b><br>4.5% Sessions Style IPA  | 4.5   8    |
| <b>MEANTIME LONDON PALE ALE</b><br>4.7% Pale Ale   | 4.5   7.5  |
| <b>FULLER'S LONDON PRIDE ALE</b><br>4.7% Amber Al  | 4.5   7.5  |
| <b>GUEST DRAUGHT BEER</b><br>Please enquire with your server for any special guest beers we have available | 4.5   8.5  |
| <b>GUINNESS ORIGINAL STOUT</b><br>4.2% Irish Stout   | 5   8.5    |
| <b>PILLARS HELLES</b><br>4.8% English Gluten Free Lager  | 4.5   7.5  |

## BOTTLED BEERS & CIDERS



|   |   |
|---|---|
| <b>CORNISH ORCHARDS:<br/>GOLDEN OR PEAR OR CHERRY &amp; BLACKBERRY CIDER</b><br>500ml, 4.0% Premium English Cider | 8 |
| <b>NOAM</b><br>340ml bottle, 5.2% Bavaria Berlin Munich   | 9 |
| <b>ASAHI DRY JAPANESE LAGER</b><br>330ml, 5.0 Japanese Dry Lager  | 7 |
| <b>ASAHI 0.0%</b><br>330ml, 0.0% Alcohol Free Japanese Lager  | 7 |
| <b>ESTRELLA GALICIA 0.0%</b><br>330ml, 0.0% Alcohol Free Spanish Lager  | 7 |
| <b>CORONA EXTRA DRY</b><br>330ml 4.5% Mexican Pilsner   | 8 |
| <b>GUINNESS DRAUGHT 0.0%</b><br>440ml Can, 0.0% Alcohol Free Irish Stout  | 8 |
| <b>LEFFE BLOND</b><br>330ml, 6.6% Belgian Abbey Beer  | 9 |
| <b>GUEST BEER/CIDER BOTTLE</b><br>Please enquire with your server for special guest beers we have available       | 7 |

## RED WINE

glass bottle  
175ml | 750ml

|  |         |
|--|---------|
| <b>JOLASETA TEMPRANILLO</b><br>Navarra - Spain                             | 8   32  |
| <b>BRUNO ANDREU MERLOT IGP</b><br>Montblanc - France                       | 11   38 |
| <b>FEDELE NERO D'AVOLA</b><br>Sicily - Italy                               | 13   44 |
| <b>FOS SALTAVINAS RIOJA</b><br>Rioja - Spain                               | 14   50 |
| <b>PIEDRA NEGRA SANTA CELINA MALBEC</b><br>Los Chacayes - Argentina        | 14   48 |
| <b>HOSPICE DE BEAUJEU BROUILLY</b><br>Beaujolais - France                  | 15   58 |
| <b>3RD ROCK PINOT NOIR</b><br>Central Otago - New Zealand                  | 17   64 |
| <b>TERRASSES DE TOUR SAINT CHRISTOPHE</b><br>St Émilion Grand Cru - France | 72      |
| <b>HERMANDAD MALBEC</b><br>Mendoza - Argentina                             | 85      |
| <b>CHATEAU SERGANT</b><br>Pomerol - France                                 | 90      |

## CHAMPAGNE & SPARKLING WINE

glass bottle  
125ml | 750ml

|   |         |
|---|---------|
| <b>CORTE DELLE CALLI</b><br>Prosecco - Italy            | 16   65 |
| <b>CHAPEL DOWN BRUT RESERVE</b><br>Tenderten, England   | 17   75 |
| <b>CHAPEL DOWN ROSÉ RESERVE</b><br>Tenderten, England   | 19   85 |
| <b>TAITTINGER BRUT RÉSERVE</b><br>Reims, France         | 115     |
| <b>TAITTINGER PRESTIGE ROSÉ</b><br>Reims, France        | 125     |
| <b>PERRIER JOUËT BLANC DE BLANCS</b><br>Épernay, France | 190     |

## PORT & DESSERT WINE

glass  
100ml

|                                      |    |
|--------------------------------------|----|
| <b>TIO PEPE, FINO SHERRY</b>         | 8  |
| <b>TAYLOR'S 10 YEARS PORT</b>        | 12 |
| <b>ROYAL TOKAJI, ASZU BLUE LABEL</b> | 15 |

## SMALL PLATES



**SCOTCH EGG AND PICCALILLI 8**

**STICKY HONEY MUSTARD PORK BELLY BITES 8**

**SPICED CAULIFLOWER TEMPURA, AIOLI (V) 6**

**ONION RINGS WITH SRIRACHA AIOLI (V) 6**

**GRILLED CHICKEN SKEWERS & PEANUT SAUCE 10**

**CRISPY CALAMARI, PICKLED CUCUMBER SALAD 10**

**PRAWN COCKTAIL, MARIE ROSE DRESSING, BREAD & BUTTER 14**

## TO SHARE



**THE GREAT CENTRAL 25**

cheese burger sliders, spicy chicken wings & blue cheese dip,  
beer battered onion rings & fries

**CURED MEAT 17**

salami, dried ham, chorizo, pickles, seeded bread

**BAKED CAMEMBERT CHEESE, CONFIT GARLIC BUTTER & ROSEMARY (V) 18**

warm mini baguettes & honey

**BAKED NACHOS CHEESE(V) 18**

guacamole, sour cream, tomato salsa, jalapeño

- with pulled pork 20

## SIDES



**HAND CUT CHIPS (V) 7**

**BUTTERED GREEN BEANS 7**

**MIXED LEAF SALAD WITH HOUSE DRESSING 5**

**WARM BAGUETTINI (X2) 5**

**NIBBLES SELECTION (CRISPS, NUTS, OLIVES) 4**

(V) Vegetarian (VG) Vegan

## PUB CLASSICS



**GREAT CENTRAL PUB HOME-MADE PIE 22**

please see our specials board or ask a member of the team

**SUPERFOOD SALAD WITH LIGHT HONEY MUSTARD DRESSING (V) 16**

crisp lettuce, kale, quinoa, beans, cucumber, carrot, feta,  
red cabbage, Spanish almonds, sunflower & pumpkin seeds  
- with grilled chicken (or) pan-roasted salmon 22  
- with garlic prawns 25

**CLASSIC CAESAR SALAD 16**

crisp baby gem lettuce, romaine, parmesan, eggs, anchovies,  
croutons and traditional Caesar salad dressing  
- with grilled chicken (or) pan-roasted salmon 22  
- with garlic prawns 25

**GRILLED PORTOBELLO MUSHROOM, HALLOUMI & AVOCADO BURGER (VG) 20**

sriracha aioli, red onion, beef tomato, lettuce & fries

**BEER-BATTERED BRITISH MARKET FISH 23**

hand cut chips, jalapeño tartare sauce, mushy peas

**CHARGRILLED 21 DAY - DRY AGED LANCASHIRE RIBEYE STEAK 300G,**

**CAFE DE PARIS BUTTER 42**

fries, green beans

**ROASTED SALMON FILLET 24**

sautéed new potatoes, seasonal greens, salsa verde

**BRAISED LAMB SHANK 26**

rosemary mash

**CHAR-GRILLED ANGUS BEEF BURGER 22**

brioche bun, smoked bacon,  
Applewood cheese, BBQ Relish, hand cut chips

**SEARED TIGER PRAWN LINGUINE (V) 25**

tossed with chilli, lime and coriander pesto

**MALAYSIAN STYLE CURRY 18**

tenderstem broccoli, carrots, green beans,  
potato, jasmine rice (VG)  
- with chicken 22  
- with prawns 25

(V) Vegetarian (VG) Vegan