

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

DRAUGHT BEERS

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

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	MACCHIATO
2.5	HOT CHOCOLATE

CONTENTS

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

Wild Turkey 101, fresh lemon juice and lime juice,
brown sugar syrup, Angostura bitters, egg white

PORNSTAR MARTINI

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

MOJITO

Kingston 62, fresh lime juice, cane sugar syrup, mint, soda water
(Please enquire for optional flavours)

MOSCOW MULE

Beluga Noble, fresh lime juice, Fever-Tree ginger beer,
Angostura bitters, fresh mint and lime wedge

BLOODY MARY

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

MAI TAI

Kingston 62, Goslings Black Seal, Cointreau,
fresh lime juice, pineapple juice, orgeat syrup

MARGARITA

Espolón Blanco fresh lime juice, agave syrup
(Please enquire for optional flavours)

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
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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
KNOB CREEK	16

CANADIAN WHISKY

CANADIAN CLUB	8
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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

JOLASETA BLANCO 8 | 32

Navarra - Spain

LES VIGNERONS COLOMBARD 10 | 38

Languedoc - France

BRUNO ANDEAU VIOGNIER IGP 12 | 44

Montblanc - France

LA DI MOTTE PINOT GRIGIO DOC 1 12 | 44

Friuli - Italy

3RD ROCK SAUVIGNON BLANC 14 | 45

Marlborough - New Zealand

ALBA VEGA ALBARIÑO 14 | 48

Rias Baixas - Spain

DOMAINE LA BARBOTAIN SANCERRE 15 | 60

Loire - France

J.MOREAU ET FILS CHABLIS 16 | 65

Burgundy - France

ROSÉ WINE

glass bottle
175ml | 750ml

BRUNO ANDREU GRENACHE ROSÉ IGP 10 | 36

Montblanc, France

CROIX COLOMBE ROSÉ 12 | 43

Coteaux en Provence - France

GIN



50ml

TANQUERAY 8

TANQUERAY 0% ALCOHOL FREE 8

GORDON'S PINK 8

PLYMOUTH 10

SIPSMITH LONDON DRY 10

TANQUERAY N°10 12

HENDRICK'S 12

GOTSWOLD 12

LONDON N°1 12

MONKEY 47 14

GIN MARE 14

AUDEMUS PINK PEPPER 15

KI NO BI JAPANESE DRY 18

VODKA



50ml

CÎROC 12

BELVEDERE 12

BELUGA NOBLE 12

REYKA 12

GREY GOOSE 14

BELUGA GOLD 30

RUM & CANE SPIRITS



50ml

KINGSTON 62 14

BACARDÍ SPICED 8

HAVANA CLUB SKEPTA 7 10

BACARDÍ 8 ANEJO 12

SAGATIBA CACHAÇA 12

GOSLING'S BLACK SEAL 14

APPLETON ESTATE 12 YEARS 15

RON ZACAPA 23 YEARS 20

WRAY & NEPHEW OVERPROOF RUM 20

APPLETON ESTATE 21 YEARS 42

DRAUGHT BEERS



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

BOTTLED BEERS & CIDERS



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

RED WINE

glass bottle
175ml | 750ml

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

CHAMPAGNE & SPARKLING WINE

glass bottle
125ml | 750ml

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

PORT & DESSERT WINE

glass
100ml

TIO PEPE, FINO SHERRY	8
TAYLOR'S 10 YEARS PORT	12
ROYAL TOKAJI, ASZU BLUE LABEL	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 CEASAR 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