BAR SNACKS

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, Korean fried chicken, fries
& beer battered onion rings

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

FRIES (VG) 7

SEASONAL VEGETABLES 7

MIXED LEAF SALAD WITH HOUSE DRESSING 5

HOMEMADE BREAD & BUTTER 5

NIBBLES SELECTION (CRISPS, NUTS, OLIVES) 4

(V)Vegetarian (VG)Vegan

PUB CLASSICS

GREAT CENTRAL PUB HOME-MADE PIE 22
please ask your waiter

SUPERFOOD SALAD WITH LIGHT HONEY MUSTARD DRESSING (V) 16
crisp lettuce, kale, quinoa, beans, cucumber, carrot, feta,
red cabbage, red onions, 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 (V) 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, fries

SEARED TIGER PRAWN LINGUINE 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

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."

ENGLISH BREAKFAST

EARL GREY

GREEN TEA

CHAMOMILE

FRESH MINT

CANARINO / HOT WATER 2.5

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

SINGLE ESPRESSO

DOUBLE ESPRESSO

AMERICANO

CAPPUCCINO

CAFÉ LATTE

MACCHIATO

HOT CHOCOLATE

DRAUGHT BEERS

	1/2 | pint
PERONI NASTRO AZZURO 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
GUINNESS ORIGINAL STOUT 4.2% Irish Stout	5 | 8.5
GUEST DRAUGHT BEER Please enquire with your server for any special guest beers we have available	4.5 | 8.5
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 Ale	4.5 | 7.5
PILLARS HELLES 4.8% English Gluten Free Lager	4.5 | 7.5

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TEA & COFFEE

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

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

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.

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.

SAKURA SOUR (by Seige) **19**
A playful twist on the classic sour, this cocktail brings together lychee liquer, hibiscus and citrus notes with pink gin shaken over ice and served short for a silky, subtle and slightly sweet drink.

Please enquire with your server for any current specials, or if there is a particular cocktail you'd like but don't see listed in the classics, as we may be able to make it, provided we stock the ingredients.

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.

PEACH ICED TEA (by Mike) **13**
Our Pub style Peach Iced tea is a simple twist on an old classic that blends fresh brewed black tea, peach puree, a dash of lime and a touch of mint for a refreshing, caffeinated kick that's suitable for both young and old, whether the weather's hot or cold. Other flavours available on request.

WINES

WHITE WINE

	glass 175ml	bottle 750ml
JOLASETA BLANCO Navarra - Spain	8	32
LES VIGNERONS COLOMBARD Languedoc - France	10	38
BRUNO ANDEAU VIOGNIER IGP Montblanc - France	12	44
LA DI MOTTE PINOT GRIGIO DOC 1 Friuli - Italy	12	44
3RD ROCK SAUVIGNON BLANC Marlborough - New Zealand	14	45
ALBA VEGA ALBARIÑO Rias Baixas - Spain	14	48
DOMAINE LA BARBOTAINE SANCERRE Loire - France	15	60
J.MOREAU ET FILS CHABLIS Burgundy - France	16	65

ROSÉ WINE

	glass 175ml	bottle 750ml
BRUNO ANDREU GRENACHE ROSÉ IGP Montblanc, France	10	36
CROIX COLOMBE ROSÉ Coteaux en Provence - France	12	43

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
COTSWOLD	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
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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
PERRIER JOUËT BRUT Épernay, France	110
PERRIER JOUËT BLASON ROSÉ Épernay, France	120
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