

BAR MENU

VERMOUTH

Perfect Aperitif with some of our Tastets!

Miro Rojo	3.5
Miro Extra Dry	3.5
Fusión by Paco Pérez	3.5

SMALL BITES

Duck'in Donut (GF)	3.9
House Marinated Olives (GF)(VE)	3.5
Potato Crisps with Vermouth Sauce	3.9
'Boquerones' White Anchovies with Vinegar (GF)	5.8

BAKERY

Sourdough Bread, Tomato & Olive Oil (V)	5.0
Light Crunchy Bread, Tomato & Olive Oil (V)	4.0
Gluten Free Bread (V)(GF)	3.7

CHARCUTERIE & CHEESES

Catalan Charcuterie Board	14.5
Artisan Cheese Board	14.5
Mix Charcuterie & Cheeses Board	14.5
Iberian Charcuterie Board	26.9
Arturo Sanchez 50% Iberian	23.0
Arturo Sanchez 100% Iberian Cured Acorn Ham	33.0

TASTETS

Small Dishes

Roasted Pepper Croqueta - 1 / 4 units (V)	2.0 / 7.6
Iberian Ham Croqueta - 1 / 4 units	2.0 / 7.6
Fried Calamari & Squid Ink Mayo	9.5
'Bravas' Potatoes (GF)	5.0
Padron Peppers (VE) (GF)	3.9
Mussels with Thailand Flavours (GF)	7.9
Marinated Battered Fried Hake with Lemon Mayo	12.0
'Escalivada' Roasted Seasonal Vegetables (GF) (V)	6.5
Bao Bun, Wagyu Brisket & Fricando Sauce – 1 Unit	8.2

(GF) Gluten Free (V) Vegetarian (Ve) Vegan

We work with nuts, crustaceans, molluscs, and other allergens in the restaurant so we cannot guarantee no traces of them in our food. Please let us know as soon as possible of any allergies in your party so that we can accommodate and advise. If you have a severe allergy, please note we may not be able to accommodate your requirements but ask for a manager and we will try to help.

HOUSE CLASSIC COCKTAILS

10.5

Suntory Penicillin

Suntory Toki, Laphroaig 10yr, Lemon, Honey, Ginger, Red Wine Float

Barrel Aged Old Fashioned

Makers Mark, House Orange Bitters, Orange Demerara

Sidecar

Remy Martin 1738, Cointreau Noir, Lemon

Corpse Reviver No.2

Manchester Signature Gin, Miro Blanc, Cointreau, Manchester Absinthe

Clover Club

Manchester Raspberry Gin, Raspberry Jam, Lemon, Egg Whites

Negroni

Manchester Signature Gin, Miro Paco Perez Vermut, Campari

Martini

A Martini made your way using either Ramsbury Vodka or Ramsbury Gin. Inform your server how you would like it

MOCKTAILS

5.0

Margarida

Pineapple, Passion Fruit, Orange, Lemon

Bonic

Aloe Vera, Lemon, Sugar, Mediterranean Tonic

Clover

Raspberry, Cranberry, Lemon, Sugar, Egg Whites

BEER AND CIDER

Estrella Damm (Draught) 4.6%

Half/Pint 2.8/5.5

Estrella Inedit (Draught) 4.8%

Half/Schooner 4.4/6.0

Estrella Daura Gluten Free 5.4%

Bottle 5.2

Complot IPA, 6.6%

Bottle 5.2

Santa Rita 4.4%

Bottle 5.5

Big Bear, 6%

Bottle 6.0

Estrella Free Damm 0%

Bottle 2.7

Maeloc Dry Apple Cider 4.5%

Bottle 5.0

SOFT DRINKS

Harrogate Still/Sparkling Water (750ml)

3.5

Coke and Diet Coke

2.0

SIGNATURES

11.0

The Rhubarb Triangle

Ocho Blanco, Rhubarb Shrub, Cointreau

Temps de Flors

Mount Gay Black Barrel, Pomegranate, Maraschino, Lime, Soda

Rosalia

Jasmine infused Botanist, Rinquinquin, Miro Extra Dry, La Mundial

The Royal Sour

Remy Martin 1738, White Elixir, Red wine, Citrus, Egg Whites

Saborosa Fizz

Lemongrass Vodka, Lemon, Black Pepper bitters, Rosemary Olive Tonic

Homemade Sangria

Vermouth, Brandy, Gin, Cointreau, Rum, Orange Juice, Red Wine, Strawberry Syrup

GIN

50 ml

Botanist Gin

Lemon Thyme and Orange Peel 8.0

Manchester Signature

Orange and Juniper 12.0

Manchester Raspberry

Raspberries and Blackberries 13.0

Manchester Hacienda

Lemon Wheel and Lime Peel 11.0

Ramsbury Gin

Apple and Pear 9.5

Le Tribute

Grapefruit and Lemon 8.5

Caorunn

Apple and Lemon 8.2

Bathtub Gin

Cinnamon Stick & Orange 8.4

Roku

Lime and Ginger 9.0

Gin Mare

Rosemary and Olive 9.8

Monkey 47

Grapefruit and Strawberries 11.0

Gin Raw

Lemon Peel and Kaffir Lime 9.4

Folkington's Juices (250ml)

3.0

Franklin & Sons Varieties

2.0