



# THE LAMB

— BAR & BISTRO —

FREE HOUSE

# WINE & DRINKS

## WHITE WINE

	175ml	250ml	Btl
<b>PINOT GRIGIO • Perinitza</b> Grapefruit and peach aromas with ripe apple, melon and vibrant citrus acidity on the finish. (ROMANIA)	5.80	8.20	24.00
<b>SAUVIGNON BLANC • Los Gansos</b> Passionfruit and pineapple with subtle herbs, fresh acidity and a clean, crisp finish. (CHILE)	6.00	8.50	25.00
<b>CHARDONNAY • Sea Change</b> Citrus and tropical fruit with hints of lime zest, crisp acidity and a smooth finish. (ITALY)	6.70	9.50	28.00
<b>PECORINO • Caleo</b> Dry and fresh with delicate orchard fruit and soft floral aromas throughout. (ITALY)	7.20	10.20	30.00
<b>ALBARIÑO • Sand Boy</b> Fresh cut grass and citrus with bright acidity and a long, stone fruit finish. (SPAIN)	8.40	11.80	35.00
<b>SAUVIGNON BLANC • Jackson Estate</b> Tropical fruit and fine minerality balanced by vibrant acidity and long finish. (NEW ZEALAND)	10.00	14.00	42.00

## ROSÉ WINE

	175ml	250ml	Btl
<b>ZINFANDEL ROSÉ • Black Rock</b> Lively red berry fruit with gentle sweetness and a crisp, refreshing finish. (U.S.A.)	5.80	8.20	24.00
<b>ORGANIC ROSÉ • Let It Bee</b> Pale rosé with red berries, citrus lift and crisp, refreshing acidity. (SPAIN)	6.70	9.50	28.00
<b>PROVENCE ROSÉ • Chemin de Provence</b> Red fruits and guava with ripe strawberry flavours and beautifully balanced acidity. (FRANCE)	7.70	10.80	32.00

# RED WINE

	175ml	250ml	Btl
<b>MERLOT • Ruta 5</b> Plum and soft spice aromas with smooth texture, ripe fruit and balanced finish. (CHILE)	5.80	8.20	24.00
<b>CABERNET SAUVIGNON • Tall Horse</b> Ripe blackberry and vanilla notes with supple texture and a smooth, juicy finish. (SOUTH AFRICA)	6.60	9.00	26.00
<b>SHIRAZ • Gun Bay</b> Clove and cracked pepper spice with ripe dark fruit, soft tannins and smooth finish. (SOUTH AFRICA)	6.70	9.50	28.00
<b>MALBEC • Goyenechea</b> Plum and blackberry with light spice, supple tannins and a rounded fruity finish. (ARGENTINA)	7.70	10.80	32.00
<b>RIOJA CRIANZA • Viña Amate</b> Vanilla and cocoa notes from oak ageing with smooth texture and ripe red fruit. (SPAIN)	7.20	10.20	30.00
<b>PINOT NERO • Brilla</b> Cherry and black pepper aromas with full body, ripe fruit and a velvety finish. (ITALY)	8.40	11.90	35.00
<b>BAROLO • Araldici Flori</b> Dark cherry and violet aromas with firm tannins, depth and a long structured finish. (ITALY)			72.00
<b>CHÂTEAUNEUF-DU-PAPE • Parcelles 38</b> Concentrated dark fruit with peppery spice, earthy depth and a powerful finish. (FRANCE)			85.00
<b>CÔTES DE BEUNE VILLAGES • Louis Latour</b> Cherry and forest fruit aromas with elegant texture and refined finish. (FRANCE)			90.00

# SPARKLING WINE

125ml

Btl

## PROSECCO • Brilla

5.50

30.00

Peach and green apple aromas with crisp freshness and lively persistent bubbles. (ITALY)

## PROSECCO ROSÉ • Brilla

5.50

30.00

Strawberries, citrus and floral notes with fresh acidity and elegant fine bubbles. (ITALY)

# CHAMPAGNE

Btl

## CHAMPAGNE BRUT • Piaff

95.00

Baked apple and brioche aromas with citrus lift and a fresh, lively finish. (FRANCE)

# COCKTAILS

<b>Pornstar Martini</b> Vodka, lime juice, sugar, passionfruit purée, garnished with fresh passionfruit and served with prosecco	9.25	<b>Old Fashioned</b> Rye whiskey, angostura bitters, orange bitters, brown sugar, garnished with orange peel	9.50
<b>Espresso Martini</b> Vodka, Kahlúa coffee liqueur, sugar, freshly poured espresso, garnished with crushed espresso beans	9.25	<b>Negroni</b> Gin, sweet vermouth (punt e mes), Campari, garnished with orange peel	9.50
<b>French Martini</b> Vodka, Chambord black raspberry liqueur and pineapple juice	9.25	<b>Whiskey Sour</b> Rye whiskey, egg white, lemon, sugar	9.50
<b>Classic Margarita</b> Cointreau, Tequila, fresh lime and sugar syrup	9.25	<b>Velvet Blossom</b> Strawberry syrup, orgeat, egg white, lemon and Tanqueray gin	9.50
<b>Strawberry Daiquiri</b> Rum, lime, sugar and strawberry purée	9.25	<b>The Lamb G&amp;T</b> Double shot of Hendricks gin, muddled cucumber, lime, fresh mint, cucumber ribbons, topped with fever tree refreshingly light tonic	11.50

# SPIRITZERS

**Aperol Spritz** 8.75

Aperol aperitivo, topped with prosecco, soda water and garnished with fresh orange slices

**Limoncello Spritz** 8.75

Limoncello, topped with prosecco, soda water and garnished with fresh mint and lemon

**Hugo Spritz** 8.75

St Germain elderflower liqueur, topped with prosecco and soda water. Garnished with fresh mint, lemon and lime

# NON-ALCOHOLIC COCKTAILS

**Seedlip G&T** 6.75

Seedlip Grove 42 Citrus, Fever-Tree tonic water, garnished with lemon slices and a mint sprig

**Seedlip Margarita** 6.75

Seedlip Grove 42 Citrus, lime juice, sugar syrup, garnished with a salt rim and wedge of lime

**Pardon My French** 6.75

Non-Alcoholic French Martini. Pineapple juice, fresh muddled raspberries, and sugar syrup

## **VODKA** 25ml

<b>Kettle One</b>	4.00	<b>Smirnoff</b>	3.50
<b>Grey Goose</b>	4.90		

## **GIN** 25ml

<b>Tanqueray</b>	3.80	<b>Edinburgh</b>	
<b>Bombay Sapphire</b>	3.80	<b>Raspberry Gin</b>	4.00
<b>Hendrick's</b>	4.00	<b>Gordon's</b>	3.20
<b>Edinburgh Gin</b>	4.00	<b>The Botanist</b>	4.50
<b>Edinburgh</b>		<b>Brockmans</b>	4.50
<b>Rhubarb &amp; Ginger Gin</b>	4.00	<b>Monkey 47</b>	4.50

## **RUM** 25ml

<b>Morgan's Spiced</b>	3.50	<b>Bumbu Original Rum</b>	4.50
<b>Edinburgh Rum</b>	4.00	<b>Kraken Black</b>	4.00
<b>Mount Gay Black Barrell</b>	4.80	<b>OVD</b>	3.50
<b>Bacardi Carta Blanca</b>	3.80		

## **GRAPPA** 25ml

<b>Cividina</b>	4.00
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## **TEQUILA** 25ml

<b>El Jimador Blanco</b>	4.00
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## WHISKY & BOURBON<sup>25ml</sup>

<b>Jameson</b>	3.50	<b>Jack Daniel's</b>	3.80
<b>Glenmorangie 10</b>	6.50	<b>Maker's Mark</b>	3.80
<b>Glenfiddich 12</b>	6.95	<b>Woodford Rye</b>	4.20
<b>Glenkinchie 12</b>	6.95	<b>Dalmore 12</b>	7.90
<b>Monkey Shoulder</b>	4.50	<b>Famous Grouse</b>	3.20
<b>Laphroaig 10</b>	5.20	<b>Black Bottle</b>	3.50
<b>Auchentoshan 3 Wood</b>	6.95		

## BRANDY<sup>25ml</sup>

<b>Courvoisier v.s.</b>	4.20	<b>Carlos I</b>	5.90
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## PORT<sup>50ml</sup>

<b>Cockburns Special Reserve Port</b>	4.00
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## LIQUEURS<sup>25ml</sup>

<b>Cointreau</b>	3.80	<b>Baileys</b>	4.20
<b>Kahlua</b>	3.80	<b>Limoncello</b>	3.80
<b>Tia Maria</b>	3.80	<b>Disaronno</b>	3.80
<b>Glayva</b>	3.80	<b>Drambuie</b>	3.80

## DRAUGHT BEERS PINT

<b>Tennent's Lager</b>	4.40	<b>Menabrea</b>	6.40
<b>John Smith</b>	4.20	<b>OutCider</b>	5.20
<b>Guinness</b>	5.20		

## BOTTLED BEERS & CIDERS

<b>Corona</b>	4.50	<b>Rekorderlig Fruit Cider</b>	5.00
<b>Corona (Alcohol Free)</b>	4.20	<b>Menabrea Zero (Alcohol-Free)</b>	4.20
<b>Birra Moretti</b>	3.50	<b>Guinness Zero</b>	4.50

# SOFT DRINKS

<b>Coke</b>	Btl 2.95	<b>Pepsi Max</b>	Small 2.30 Large 3.40
<b>Diet Coke</b>	Btl 2.95	<b>Ginger Ale</b>	Small 2.30 Large 3.40
<b>Irn-Bru</b>	Btl 2.95	<b>Lemonade</b>	Small 2.40 Large 3.60
<b>Diet Irn-Bru</b>	Btl 2.95	<b>Cloudy Lemonade</b>	Small 2.40 Large 3.60
<b>Fanta</b>	Btl 2.95	<b>Raspberry Lemonade</b>	Small 2.40 Large 3.60
<b>Appletise</b>	Btl 3.20	<b>Elderflower Lemonade</b>	Small 2.40 Large 3.60
<b>J2O Orange &amp; Passionfruit</b>	Btl 3.50	<b>Indian Tonic</b>	Small 2.40 Large 3.60
<b>San Pellegrino Sparkling Water</b>	Small 2.65 Large 4.00	<b>Raspberry Tonic</b>	Small 2.40 Large 3.60
<b>Acqua Panna Still Water</b>	Small 2.65 Large 4.00	<b>Elderflower Tonic</b>	Small 2.40 Large 3.60
<b>Fever-Tree Ginger Beer</b>	Btl 3.00	<b>Eager Juice</b>	Small 2.60 Large 3.70
<b>Fever-Tree Tonic</b>	Btl 3.00	<b>Orange, Cloudy Apple, Pineapple</b>	
<b>Fever-Tree Light Tonic</b>	Btl 3.00	<b>Cordial</b>	0.50
<b>Pepsi</b>	Small 2.40 Large 3.70	<b>Orange, Blackcurrant, Lime, Elderflower</b>	



# THE LAMB

WINES PROUDLY  
SUPPLIED BY

