PLEASED TO MEET YOU
GIN · DRAFT · EATERY

DAILY MENU

GRAZING BOARDS
Artisan bread, rapeseed oil, dukka, hummus, marinated olives (v) - £6.95
British cheeseboard, sourdough crackers, fruit chutney (v) - £8.95
Artisan bread, piccalilli, Scotch egg, pork pie, sausage roll, cheese - £9.95
Selection of charcuterie, spiced apple chutney, olives, cheese, artisan breads - £10.95
Mezze selection of chickpea chips, baba ganoush, marinated beetroots, falafals,
burrata nuts & seeds (v) - £9.95

STARTERS
Cream of asparagus soup, wild mushroom tortellini (v) - £5.95
Twice baked cheese soufflé, comte sauce, wild leeks (v) - £6.95
Crispy goats cheese, hazelnut, fine bean & shallot salad (v) - £5.95
Hand rolled linguine, venison bolognaise sauce, buttered spinach - £6.95
King scallop, ham ballotine, curried cauliflower, golden raisin, hazelnut - £8.95
Warm salad of quail, peas, broad beans, Alsace bacon, hazelnut vinaigrette - £6.95
Rabbit & ham terrine, pistachio bread croutons, prune compote - £6.95

MAINS
Fillet of beef, ox tortellini, beetroot, turnips, sprouting broccoli, Madeira sauce - £22.95
Roast saddle of rabbit, saffron & iberico ham risotto, basil - £15.00
Fillet of turbot, olive oil potatoes, langoustines, tomato, langoustine cream - £17.00
Wild sea bass, jersey royals, clam & spring vegetable fricassee - £15.95
Marinated rump of lamb, harissa, chick pea chips, parsley - £15.00
Tasting of spring lamb, asparagus, morels, peas - £16.95
“Black label” rump steak, watercress salad, thrice cooked chips - £11.95
Fillet of “black label” beef, watercress salad, béarnaise sauce, thrice cooked chips - £23.00
PTMY Beef burger, thrice cooked chips & watercress - £8.95
(With Ogleshield cheese & smoked bacon) - £9.95
Erdinger battered cod, thrice cooked chips, mushy peas, tartar - £9.95

For Two
Cote de boeuf, watercress, thrice cooked chips - £50.00
“Black label” chateaubriand, watercress, thrice cooked chips - £50.00
Roast corn fed chicken, thrice cooked chips, watercress, béarnaise - £19.95
(Please allow 20 minutes)

SIDES
Thrice cooked chips (v) - £2.95
Walled garden buttered greens (v) - £2.95
Potato Puree (v) - £2.95
Thin cut fries, parmesan, rosemary (v) - £2.95
Confit carrots, thyme - £2.95
Peppercorn sauce - £1.95
Béarnaise Sauce (v) - £1.95

Please advise your server if you have allergy requirements or special requests.

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PLEASED TO MEET YOU
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SUNDAY LUNCH

GRAZING BOARDS
Artisan bread, rapeseed oil, dukka, hummus, marinated olives (v) - £6.95
Continental cheeseboard, sourdough crackers, fruit chutney (v) - £8.95
Selection of charcuterie, spiced apple chutney, olives, cheese, artisan breads - £10.95
Artisan bread, piccalilli, Scotch egg, pork pie, sausage roll, cheese - £9.95
Meze selection of chickpea chips, baba ganoush, kohlrabi salad, falafals,
burrata nuts & seeds (v) - £9.95

STARTERS
Jerusalem artichoke soup, kale pesto (v) - £4.95
Twice baked cheese soufflé, comte sauce, wild leeks (v) - £6.95
Hand rolled linguine, venison bolognais sauce, buttered spinach - £6.95
King scallop, ham ballotine, curried cauliflower, golden raisin, hazelnut - £8.95
Rabbit & ham terrine, pistachio bread, prune compote - £6.95

ROASTS
Roasted “Black Label” Sirloin of Beef - £11.95
Slow Roasted Pork Belly - £11.95
Boned and Rolled Leg of Lamb - £11.95
Roast corn fed chicken - £11.95
Today’s roasts are served with purple sprouting broccoli, duck fat roasties,
potato pureé, Honey roast carrots & parsnips, mixed greens

MAINS
Erdinger battered cod, thrice cooked chips, mushy peas, tartar - £10.95
Open lasagne of Jerusalem artichoke, foraged mushrooms, spinach, thyme butter (v) - £12.00

For Two
Côte de boeuf, watercress, thrice cooked chips, béarnaise sauce - £50.00
Roast corn fed chicken, thrice cooked chips, watercress, béarnaise - £19.95
(Please allow 20 minutes)

DESSERTS
Pistachio bread & butter pudding, vanilla ice cream (v) - £4.95
Chocolate terrine, vanilla cream (v) - £5.95
Sticky Toffee pudding, hot toffee sauce (v) - £5.95
Continental cheeseboard, sourdough crackers, fruit chutney (v) - £8.95
Selection of ice creams & sorbets (v) - £4.95

Please advise your server if you have allergy requirements or special requests.

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**PTMY COCKTAILS**

*A SELECTION of our FAVOURITE COCKTAILS that we’re sure will TEASE YOUR TASTE BUDS, both TRADITIONAL and CONTEMPORARY, created by our own IN-HOUSE MIXOLOGISTS with a few other LEGENDS along the way.*

**£7.50 BONNE BOUCHE SOUR**
Translating literally as, “nice taste”, for this sour we have used our own homemade strawberry bon bon infused Russian Standard Vodka, Fitzpatrick’s Blood Tonic Cordial, lemon juice and gomme. Served short, with crushed ice and lemon twist and strawberry slice.

**£7.95 PLEASED TO MEET YOU**
Our signature cocktail served in a champagne saucer, with Gabriel Boudier Saffron Gin, Yellow Chartreuse, Licor 43 and DiSaronno Amaretto. Stirred until ice cold, served with a spray of orange blossom flower water and a flamed orange.

**£6.95 CRANBERRY AND CALVADOS DAIQUIRI**
Fresh cranberries are muddled with sugar before being combined with Boulard Calvados, Santa Teresa Claro rum, Briottet Manzana Verde liqueur, fresh lime juice and a splash of apple juice.

**£7.50 MARY PHILLIPS**
Humphrey Bogart’s second wife liked a drink herself. Sometimes before, occasionally during and often after treading the boards. So here’s a martini in her honour using Edinburgh Gin, apricot brandy, Edinburgh Raspberry Gin, fresh grapefruit juice and gomme syrup.

**£7.50 BURNT CRUMBLE**
Goslings Black Seal rum, Crème de Cacao, Butterscotch schnapps, apple juice, lemon juice, a splash of caramel syrup and a whiff of Ardbeg 10 y/o. Sweet with a smokey nose.

**£7.95 THE LUMBERJACK**
A nutty twist on a Manhattan, with Knob Creek small batch bourbon, Briottet Chestnut liqueur, Frangelico Hazelnut liqueur and Aztec chocolate bitters all stirred up and served short with a 70% dark chocolate garnish.
PTMY
COCKTAILS

£6.95  DITA MARTINI
Floral Bloom gin, the one and only gin made by a female master distiller, with St Germain Elderflower liqueur, sweet rose syrup, apple juice and lemon juice all shaken up and served in a chilled martini glass. Served with a delicate slice of cucumber and a wink.

£6.95  WHITE LADY
The one and only Harry MacElhone came up with this combination at his own Harry’s New York bar in Paris in 1923. Using Hayman’s London Dry Gin, Cointreau, lemon juice and gomme syrup, this is a simple sweet and sour drink. Simply delicious.

£7.50  JOAN COLLINS
Let’s face it, Joan Collins is a little fruity, as is this long refreshing drink, a freshly adapted take on a Tom Collins, using Hoxton pink grapefruit and coconut gin, Crème de Pêche, peach puree, fresh pink grapefruit juice and peach bitters finished with a splash of soda.

£6.95  FLOWERBED MARTINI
Using Stolichnaya Vodka, Stolichnaya Vanil Vodka, White Crème de Cacao and rose syrup with a spray of orange blossom flower water, this floral martini with its garnish of rose petals is like a walk in the park on a summer’s afternoon.

£7.50  VIOLET MARTINI
A contemporary classic that might remind you of a certain childhood sweet consisting of Russian Standard Vodka, Stolichnaya Vanilla Vodka, Stolichnaya Raspberry Vodka and Crème de Violette plus a splash of violet syrup.

£7.50  ELDERFLOWER BAY
Grey Goose L’Orange Vodka with Velvet Falernum, Elderflower Cordial and South African Chenin Blanc, served long and topped with a little soda and a spray of orange blossom flower water.
WHITE WINES

A SELECTION of our fine WHITE WINES

BOTTLE

£15.50 ACACIA TREE CHENIN BLANC - SOUTH AFRICA, WESTERN CAPE
This easy drinking wine has fresh citrus and peach flavours with a zippy, refreshing finish, with flavours and aromas of sweet apples and ripe melon.
GLASS _175ml £4.00 250ml £5.50

£16.00 MOONRIVER PINOT GRIGIO - HUNGARY, NASZEMLY
A soft and subtle wine, with refreshing lemony flavours and hints of green apples and herbs. You don’t see many wines from Hungary, but this can easily compete with Pinot Grigio from Italy.
GLASS _175ml £4.00 250ml £5.50

£21.00 TOKOMARU BAY SAUVIGNON BLANC - NEW ZEALAND, MARLBOROUGH
A fresh white wine with aromas and flavours of fresh cut grass, ripe peaches and gooseberries. Crisp citrus finish with length of green and passion fruit.
GLASS _175ml £5.50 250ml £7.25

£23.00 LITTLE YERING CHARDONNAY - AUSTRALIA, VICTORIA
A vibrant nose of lemons and nectarines spiced with ginger and toasted nuts. Medium weight palate with more citrus, orchard and tropical fruit.
GLASS _175ml £5.75 250ml £7.95

£23.00 TUFFOLO GAVI DOCG - ITALY, PIEDMONT
A fantastic Gavi di Gavi, which is full of intense white and citrus fruit flavours, alongside a very fresh, balanced finish.
GLASS _175ml £5.75 250ml £7.95

£27.50 CHARLES SMITH KUNG FU GIRL REISLING - USA, WASHINGTON
This wine is smooth and aromatic with flavours of apricot, key lime and nectarine. Medium-bodied with a crisp, long finish.
GLASS _175ml £6.75 250ml £9.50

£20.50 LA COTE FLAMENC PICPOUL DE PINET COTEAUX DU LANGUEDOC - FRANCE, LANGUEDOC-ROUSSILLON
A medium-bodied dry white wine, full of citrus and tropical fruit flavours, with mineral notes on the finish. A perfect match with seafood and light lunches.

WINES
WHITE WINES

A SELECTION of our fine WHITE WINES

BOTTLE

£22.50 THE SPEE’WAH CROOKED MICK VIognier - AUSTRALIA, MURRAY DARLING
Crisp and fresh with peach on the palate and a sweet, ripe lychee flavours, apricot and citrus twist on the finish.

£18.50 CUATRO RAYAS SAUVIGNON BLANC - SPAIN, RUEDA
An intense nose with clear aromas of tropical fruits and aromatic herbs. A crisp and very tasty wine with light acidity and structure.

£26.50 FONDO ANTICO GRILLO PARLANTA IGT SICILIA - ITALY, SICILY
This wine is made from Grillo an indigenous Sicilian variety. A delicate bouquet of jasmine and floral aromas. Extremely fresh palate with balance acidity.

£27.00 MACON VILLAGES VIGNERONS DES TERRES SECRETES 2014 - FRANCE, BURGONDY
Luminous colour with aromas of white flowers, yellow fruits and citrus. Well weighted on the palate, well balanced and very food friendly.

£28.00 JEAN BIECHER GEWURTZTRAMINER - FRANCE, ALSACE
This is a full-bodied wine, with rich texture and a hint of sweetness and exotic flavours of lychee and pineapple. It has a delicate, fresh finish.

£29.50 A20 ALBARINO - SPAIN, GALICIA
Ripe and aromatic with overtones of peach, melon and honey, offset by crisp freshness that helps to balance rich fruit flavours.

£30.00 GNARLY HEAD VIognier - USA, CALIFORNIA
Fragrant aromas of citrus fruits and orange blossom. On the palate peach and honeysuckle with a refreshing hit of tropical fruits.
**ROSE WINES**

*A SELECTION of our fine ROSE WINES*

**BOTTLE**

**£17.00**

**WANDERING BEAR ROSE** - SOUTH AFRICA, WESTERN CAPE  
Notes of black cherry on the nose with a palate full of raspberry and watermelon fruit favours. Juicy wine with a light and refreshing finish.  
GLASS _ 175ml **£4.50**  250ml **£6.00**

**£17.50**

**LA MAGLIA PINOT GRIGIO BLUSH** - ITALY, LOMBARDY  
This wine is very easy drinking with a subtle red fruit flavour and a soft finish. A hit of sweetness makes this a playful wine with overtones of raspberry and strawberry.  
GLASS _ 175ml **£4.50**  250ml **£6.00**

**£25.00**

**FONDO ANTICO APRILE NERO D’AVOLA ROSATO IGT SICILIA** - ITALY, SICILY  
This bright, fresh wine has a lovely aromas and flavours of red cherry, raspberry and pomegranate.
RED WINES

A SELECTION of our fine RED WINES

BOTTLE

£15.50  ACACIA TREE PINOTAGE - SOUTH AFRICA, WESTERN CAPE
A soft, easy-drinking red wine, with flavours of blackcurrant, cherries and plums. Medium bodied served best with steak or roast meats.
GLASS _ 175ml £4.00  250ml £5.50

£16.00  CIRCA SHIRAZ VIognier - AUSTRALIA, NEW SOUTH WALES
Aromas of black cherries and violets. Full bodied palate with Bramble fruits and coffee flavours intertwined within a soft tannin structure.
GLASS _ 175ml £4.00  250ml £5.50

£17.00  LA SERRE MERLOT VIN DE PAYS D’OC - FRANCE, LANGUEDOC
100% Merlot making this young wine rich and dark with juicy and full of soft easy-going plum and blackberry fruit.
GLASS _ 175ml £4.50  250ml £6.00

£21.00  TILIA MALBEC - ARGENTINA, MENDOZA
A big and rich dark wine with plum, blackberry and dark chocolate flavours with a hint of pepper and spice. A perfect match with red meat.
GLASS _ 175ml £5.25  250ml £7.25

£21.00  CASTILLO CLAVIJO RIOJA CRIANZA - SPAIN, RIOJA
Aged for 12-18 months in American and French oak casks, it shows a bright red berry fruit balanced with vanilla and spiced oakiness.
GLASS _ 175ml £5.25  250ml £7.25

£32.00  SPY VALLEY PINOT NOIR - NEW ZEALAND, MALBOURGH
Sweet cherry and red fruits underlined by fragrant notes of mocha and lavender. Fresh fruit supports a crisp and crunchy texture with a long firm finish.

£19.00  LOROSCO RESERVA CARMENERE - CHILE, CENTRAL VALLEY
Deep purple/ red in colour with a full bouquet of spice, oak and black fruit. Offers of plum and Damson alongside well integrated toasty oak and layers of vanilla.
**RED WINES**

*A SELECTION of our fine RED WINES*

**BOTTLE**

**£21.50**

**CARUSO & MININI SACHIA PERRICONE IGP TERRE SICILIANE - ITALY, SICILY**

Made from local Sicilian grape varieties, this wine is light and fresh and full of flavour. It tastes of red summer fruits and spicy black pepper. This will work well against oily fish and white meats with heavy sauces.

**£23.50**

**ST COSME LITTLE JAMES BASKET PRESS - FRANCE, RHONE**

This unique wine from the south of France is made using the Grenache grape variety. This wine has lovely flavours of cherry, oriental spice, lavender and strawberry. It is aged in a Solera just like Sherry, blending different years of wine.

**£25.50**

**VILLA BELVEDERE VALPOLICELLA CLASSICO SUPERIORE RIPASSO - ITALY, VENETO**

This has a typical, distinctive and complex bouquet with hints of cherry, vanilla and ripe fruit notes. Dry and warm with an elegant black pepper finish.

**£26.00**

**XANADU EXMOOR CABERNET SAUVIGNON - AUSTRALIA, WESTERN AUSTRALIA**

Packed full of juicy fruits of the forest, cassis and dark chocolate. This wine is full-bodied with a persistent finish. This will work well with slow cooked meats.

**£26.50**

**GNARLY HEAD OLD VINE ZINFANDEL - USA, CALIFORNIA**

Classic blackberry and raspberry zinfandel flavours with a soft and supple palate. Big and bold with liquorice, spice, and toasty oak finishes. Well balanced.

**£27.00**

**FLEURIE MILLESIMIE CAVE DE FLEURIE - FRANCE, BEAUJOLAIS**

This wine comes from the Beaujolais region in France, just south of Burgundy. There is a red berry fruit on the nose and palate. Soft and fresh with a light ripe tannins and crisp acidity.

**£29.00**

**CHARLES SMITH VELVET DEVIL MERLOT - USA, WASHINGTON**

True to its name. velvety and complex with a perfect balance of pipe tobacco, cherry, dried rose petals and a blend of subtle herbs and spice. A fine example of merlot.
SPARKLING WINES

A SELECTION of our fine SPARKLING WINES

BOTTLE

£25.00 PROSECCO DOC BEL STAR
Soft, fruit and refreshing sparkling wine with citrus, pear and floral flavours and aromas.
GLASS _ 125ml £5.00

£25.00 BEL STAR CUVEE ROSE NV
Red liquorice, earthy spice, tobacco leaf and peach aromas. Fresh and juicy with sweet citrus, melon and herb. Clean and easy style with a light creamy mousse.
GLASS _ 125ml £5.00

£29.00 PROSECCO VALDOBBIADENE BRUT JEIO BISOL
Notes of pear and apple blossom with delicate bubbles. Refreshing and easy drinking prosecco.

£48.00 LANSON PERE ET FILS BRUT CHAMPAGNE
Deep and intense aromas and flavours of citrus fruits and brioche. Fresh and crisp, this champagne has mouth-watering freshness.

£55.00 LANSON ROSE LABEL CHAMPAGNE
Aromas of roses and fruit with discreet notes of red fruit. Well-rounded and fresh harmonious balance with a good length.

£250.00 LOUIS ROEDERER CRISTAL CHAMPAGNE
Intense and clean with a well-integrated mixture of flavours and honey, cocoa and light toasted hazelnuts. A savoury explosion of ripe fruit revealing red fruit, with chocolate, caramel and Danish pastry.
APERITIFS/
DESSERT WINES

A SELECTION of our fine APERITIFS/
DESSERT WINES

70ml

**£3.25**

FONDO ANTICO BACCADORO PASSITO - ITALY
A delicious, sweet combination of almonds, cookies, dried figs and candied oranges. Intense but with great freshness.

**£5.95**

CHATEAU DU LEVANT SAUTERNES - FRANCE
A beautifully balance sweet wine with notes of apricot and honey. A smooth and luxurious palate and a long fruit finish.

**£6.95**

QUINTA DO VALLADO 10YR TAWNY PORT - PORTUGAL
This has rich nutty, dried fruit aromas and luscious, sweet raisin, mocha chocolate, spice and date flavours on the palate.

**£4.95**

WARRE’S LBV PORT - PORTUGAL
This Port has aromas of ripe dark fruits and fragrant floral scents of violets. Flavour of pure fresh raspberry and red chutney combined with a touch of mint. A core of silky tannins lead to a long and seductive finish.

**£7.25**

BODEGAS ALVEAR PEDRO XIMENEZ SOLERA 1927 - SPAIN
This sweet wine looks and tastes like a sweet sherry. It has aromas and flavours of prunes and chocolate. It’s sumptuous and rich, with concentrated fruit flavours on the seemingly unending finish.

**£7.45**

KISHINAMIEN UMESHU (PLUM) SAKE LIQUEUR - JAPAN
This plum sake liqueur has aromas and flavours of ripe plum, followed by sweet flavours of almonds and marzipan.

**£8.45**

TENZAN YUZUSHU (CITRUS) SAKE LIQUEUR - JAPAN
This yuzu sake liqueur is full of rich citrus flavours. It’s sweet and fresh, with a clean finish.
APERITIFS/DESSERT WINES

A SELECTION of our fine APERITIFS/DESSERT WINES

70ml

£3.85 DUKE OF CLARENCE 3 Y/O RICH MADEIRA - MADEIRA
This is the richest style of Madeira - full bodied, rich and soft textured. It is a splendid after dinner drink.

£3.85 DUKE OF SUSSEX 3 Y/O DRY MADEIRA - MADEIRA
A light delicate Madeira with clean fresh nutty flavours. Its dryness makes it an excellent aperitif wine.

£3.85 BODEGAS LA INA BOTAINA DRY AMONTILLADO SHERRY - SPAIN
Aged in American oak casks in Traditional Solera system. The Solera of this Amontillado was founded in 1918. Dark golden in colour, it is very nutty on the nose, resembling hazelnuts. Subtle, dry and full of palate.

£3.25 BODEGAS LA INA RIO VIEJO DRY OLOROSO SHERRY - SPAIN
Mahogany in colour, with smoky wood aromas. Flavours of walnuts and bitter chocolate. Well balanced, with a long aftertaste.

£3.25 BODEGAS GONZALEZ BYASS TIO PEPE SHERRY - SPAIN
Pale in colour, this is a dry a sherry as you can get with tangy flavours of citrus and tannins.
**PTMY SPIRITS**

*A SELECTION of fine SPIRITS*

**GINS**

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
<th>Origin</th>
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<tbody>
<tr>
<td>£3.15</td>
<td><strong>BOMBAH DRY</strong> - THE ORIGINAL BOMBAY</td>
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<tr>
<td>£3.15</td>
<td><strong>PORTOBELLO ROAD NO 171</strong> - FROM NOTTING HILL</td>
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<tr>
<td>£3.40</td>
<td><strong>HENDRICKS</strong> - ROSE PETALS &amp; CUCUMBER ESSENCE FROM SCOTLAND</td>
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<tr>
<td>£3.15</td>
<td><strong>THE BOTANIST</strong> - ISLAY GIN FROM BRUICHLADDICH</td>
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<tr>
<td>£3.15</td>
<td><strong>BEEFEATER 24</strong> - 24 HOUR STEEPED BOTANICS</td>
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<tr>
<td>£2.75</td>
<td><strong>TANQUERAY EXPORT</strong> - CLASSIC LONDON DRY</td>
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<tr>
<td>£3.15</td>
<td><strong>HAYMANS OLD TOM</strong> - SWEETER OLD TOM STYLE</td>
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<tr>
<td>£3.90</td>
<td><strong>MONKEY 47</strong> - FROM THE BLACK FOREST IN GERMANY</td>
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<tr>
<td>£3.40</td>
<td><strong>AVIATION</strong> - JUNIPER HEAVY AMERICAN GIN</td>
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<tr>
<td>£3.40</td>
<td><strong>HOXTON</strong> - PINK GRAPEFRUIT &amp; COCONUT GIN</td>
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**TONICS**

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<tr>
<th>Price</th>
<th>Description</th>
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<tbody>
<tr>
<td>£1.50</td>
<td>125ML SCHWEPPES &amp; SLIM-LINE</td>
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<tr>
<td>£1.75</td>
<td>125ML FENTIMANS &amp; LIGHT</td>
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<tr>
<td>£2.00</td>
<td>200ML FEVER TREE &amp; LIGHT</td>
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**SPIRITS**
PTMY SPIRITS

SOFT DRINKS

275ML
FENTIMANS IN THE FOLLOWING FLAVOURS:

£2.50 GINGER BEER
£2.50 ROSE LEMONADE
£2.50 VICTORIAN LEMONADE

RECOMMENDED G&T’S

TANQUERAY WITH FENTIMANS TONIC
AND FRESH LIME

PORTOBELLO ROAD GIN WITH FEVER TREE TONIC
AND A TWIST OF PINK GRAPEFRUIT ZEST

MONKEY 47 GIN WITH FENTIMANS TONIC
AND BLACKBERRIES

HAYMANS OLD TOM WITH FENTIMANS TONIC
AND ORANGE SLICE

BEEFEATER 24 WITH FEVER TREE TONIC
AND LEMON TWIST
PTMY SPIRITS

VODKAS

25ML

£2.75 RUSSIAN STANDARD - RUSSIA
£3.25 CHASE POTATO VODKA - ENGLAND
£3.75 GREY GOOSE - FRANCE
£2.75 ZUBROWKA BISON GRASS - POLAND
£3.95 CRYSTAL HEAD - CANADA

RUMS

£3.00 HAVANA CLUB ESPECIAL - CUBA
£4.50 RON ZACAPA 23Y/O - GUATEMALA
£2.50 KOKO KANU (COCONUT) - JAMAICA
£2.75 BRUGAL ANEJO - DOMINICAN REPUBLIC
£3.00 GOSLINGS BLACK SEAL - BERMUDA

LIQUEURS

£2.75 DISARONNO AMARETTO - ITALY, PEACH STONES AND ALMOND
£2.75 LUXARDO LIMONCELLO - ITALY, FRESH LEMON ZING
£3.00 GRAND MARNIER - FRANCE, COGNAC & ORANGE
£2.75 LICOR 43 - SPAIN, VANILLA & CITRUS
£3.25 PATRON XO CAFÉ - MEXICO, TEQUILA AND COFFEE
# PTMY SPIRITS

## SCOTTISH WHISKY

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<tr>
<th>Price</th>
<th>Whisky</th>
<th>ABV</th>
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<tr>
<td>£4.00</td>
<td>MACALLAN GOLD SINGLE MALT</td>
<td>40%</td>
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<tr>
<td>£3.25</td>
<td>JOHNNY WALKER BLACK LABEL 12Y/O BLEND</td>
<td>40%</td>
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<tr>
<td>£4.00</td>
<td>LAPHROAIG 10Y/O SINGLE MALT</td>
<td>40%</td>
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<tr>
<td>£3.50</td>
<td>GLENFIDDICH 12Y/O SINGLE MALT</td>
<td>40%</td>
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<tr>
<td>£4.20</td>
<td>GLENFIDDICH 15Y/O SOLERA SINGLE MALT</td>
<td>40%</td>
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<tr>
<td>£8.20</td>
<td>GLENFIDDICH GRAN RESERVA 21Y/O SINGLE MALT</td>
<td>40%</td>
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<tr>
<td>£4.50</td>
<td>DOUGLAS LAING ROCK OYSTER BLEND</td>
<td>46.8%</td>
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<tr>
<td>£3.50</td>
<td>CHIVAS REGAL 12Y/O BLEND</td>
<td>40%</td>
</tr>
<tr>
<td>£4.00</td>
<td>ARDBEG 10Y/O SINGLE MALT</td>
<td>46%</td>
</tr>
<tr>
<td>£4.75</td>
<td>BRUICHLADDICH ISLAY BARLEY SINGLE MALT</td>
<td>50%</td>
</tr>
</tbody>
</table>

## IMPORTED WHISKEY

<table>
<thead>
<tr>
<th>Price</th>
<th>Whisky</th>
<th>Origin</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>£3.00</td>
<td>CANADIAN CLUB BLEND</td>
<td>CANADA</td>
<td>40%</td>
</tr>
<tr>
<td>£3.25</td>
<td>JIM BEAM DEVILS CUT KENTUCKY STRAIGHT BOURBON</td>
<td>USA</td>
<td>45%</td>
</tr>
<tr>
<td>£3.25</td>
<td>BUFFALO TRACE KENTUCKY STRAIGHT BOURBON</td>
<td>USA</td>
<td>40%</td>
</tr>
<tr>
<td>£3.50</td>
<td>KNOB CREEK KENTUCKY STRAIGHT BOURBON</td>
<td>USA</td>
<td>50%</td>
</tr>
<tr>
<td>£5.25</td>
<td>YOICHI 10Y/O SINGLE MALT</td>
<td>NIKKA, JAPAN</td>
<td>45%</td>
</tr>
<tr>
<td>£4.00</td>
<td>NIKKA WHISKY FROM THE BARREL</td>
<td>NIKKA, JAPAN</td>
<td>51.4%</td>
</tr>
<tr>
<td>£3.75</td>
<td>GREEN SPOT SINGLE POT STILL</td>
<td>IRELAND</td>
<td>40%</td>
</tr>
<tr>
<td>£4.20</td>
<td>YAMAZAKI 12Y/O</td>
<td>SUNTORY, JAPAN</td>
<td>43%</td>
</tr>
</tbody>
</table>
**BOTTLED BEERS / CIDERS**

*A SELECTION of fine BEERS*

- £4.00 ANCHOR STEAM - (4.8%)
- £4.25 ANCHOR LIBERTY - (5.9%)
- £4.25 BROOKLYN BROWN ALE - (5.6%)
- £4.25 BROOKLYN EIPA - (6.9%)
- £4.00 BUDWEISER - (4.8%)
- £4.25 CAMDEN PALE ALE - (4.0%)
- £4.25 CAMDEN WIT - (4.3%)
- £4.95 DUVEL - (8.5%)
- £3.95 ERDINGER ALKOHOLFREI - (0.5%)
- £4.25 FOUNDERS ALL DAY IPA - (4.7%)
- £4.50 LIEFMANS KRIEK - (6.0%)
- £4.00 SOL - (4.5%)

*A SELECTION of fine CIDERS*

- £4.50 BULMERS ORIGINAL
- £5.95 OLD MOAT VARIOUS FLAVOURS