



**BRAMLEYS**  
BAR & GRILL  
**DRINKS**

**WATER, JUICES &  
SOFT DRINKS**

- Still/Sparkling Water (400ml) 3.9
- Coke/Coke Zero, Fanta, Sprite
- Red Bull, Ginger Beer/Ale, Soda Water
- Tonic Water, Slimline Tonic
- Orange/Apple/Pineapple
- Cranberry/Lychee Juice

**BEERS**

- Peroni, Corona, Birra Moretti 5.5
- Alcohol Free Beer

**MOCKTAILS**

**VIRGIN MOJITO 8**

*Mint leaves, Lime Juice, Ginger Ale*

**VIRGIN BERRIES 8**

*Strawberry & Raspberry Syrup, Lemon & Cranberry Juice*

**VIRGIN PASSION 8**

*Passion Fruit Puree, Strawberry Syrup, Pineapple Juice, Soda*

**BRAMLEYS VIRGIN APPLE 8**

*Basil, Apple & Lemon Juice, Sugar Syrup, Soda*

**VIRGIN COLADA 8**

*Pineapple Juice, Coconut Milk, Double Cream, Lime Juice*

**VIRGIN LYCHEE 8**

*Lychee Juice, Sugar Syrup, Lemon Juice, Grenadine*

**VODKA 25ML**

- Absolut 9
- Belvedere 10
- Grey Goose 11
- Ciroc 11

**WHISKEY 50ML**

- Jack Daniel's 8
- Jameson 8
- Chivas Regal 12yo 9
- Bulleit Bourbon 9
- Woodford Reserve 9
- Johnnie Walker Black Label 10
- Monkey Shoulder 9.5
- Glenfiddich 12yo 10
- Nikka From The Barrel 14

**LIQUEURS 50ML**

- Disaronno 7.5
- Baileys 7.5
- Limoncello 5.5
- Sambuca 7

**COCKTAILS**

**BRAMLEYS DREAM 12**

*Hendricks Gin, Midori Melon Liqueur, Apple Juice, Lime Juice, Simple Syrup*

**APPLE OF MY EYE 12**

*Vodka, Apple Grappa / Liqueur, Apple Juice, Lime Juice, Caramel Syrup*

**PINK ME UP 12**

*Pink Gin, Strawberry Syrup, Lime Juice, Prosecco*

**NEGRONI 11.5**

*Cocci Vermouth, Campari, Tanqueray*

**OLD CUBAN 11**

*Plantation Dark, Mint, Lime Juice, Prosecco*

**LYCHEE MARTINI 12**

*Pink Gin, Lychee Liqueur, Lime Juice, Simple Syrup*

**ESPRESSO MARTINI 13**

*Vodka, Kahlua, Vanilla Syrup, Coffee Shot*

**TIRAMISU MARTINI 13**

*Vodka, Baileys, Kahlua, Sugar Syrup, Coffee Shot*

**PORNSTAR MARTINI 12**

*Vodka, Passion Fruit, Passoa, Prosecco*

**MAI TAI 12**

*Plantation Dark, Kraken, Triple Sec, Disaronno, Lime Juice, Bitters*

**SUNSET 13.5**

*Havana 3yo Rum, Havana 7yo, Brandy, Fresh Lime Juice,*

*Passion Fruit Puree, Grenadine*

**OLD FASHIONED 14**

*Maker's Mark, Havana 7, Demerara, Bitters*

**ZOMBIE 14**

*Five different rums: white, dark, spiced, aged. Falernum Syrup, Pineapple & Lime Juice, Bitters,*

*Grenadine. Flamed with Wray & Nephew.*

**OTHER CLASSIC COCKTAILS 11-13**

**COGNAC 50ML**

- Courvoisier VS 9
- Hennessy 10

**TEQUILA 25ML**

- Jose Cuervo 7
- Tequila Rose 7
- Coffee Tequila 8
- Patron Silver 12.5

**RUM 50ML**

- Bacardi 7
- Havana 3 8
- Havana 7 9
- Kraken Black Spiced 9
- Wray & Nephew 9.5
- Diplomatico 12.5

**GIN 50ML**

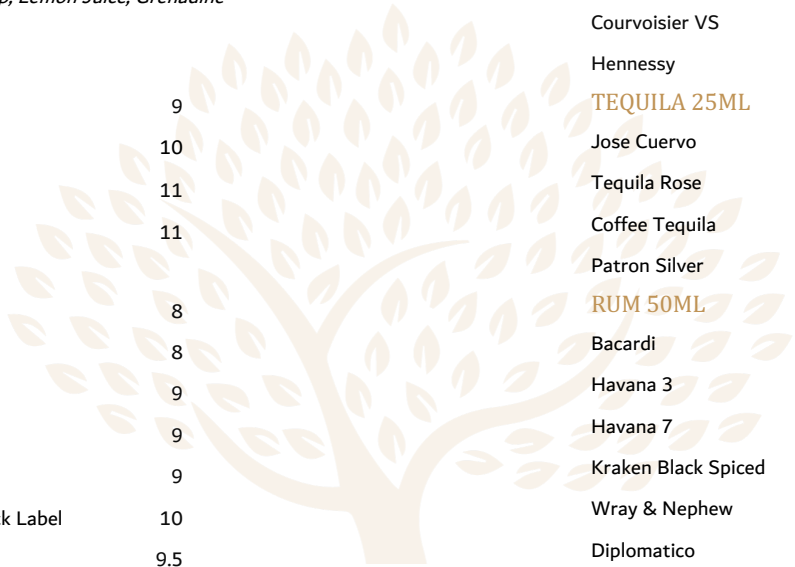
- Gordon's Pink 8
- Bombay Sapphire 8
- Tanqueray 8.5
- Hendricks 10.5
- Gin Mare 12.5
- Monkey 47 12.5

**COCKTAILS**

**MOCKTAILS**

**SPIRITS**

**SPIRITS**



*Spirits standard serve 50ml.*

*25ml available on request.*

*Wine standard serve 175ml.*

*125ml available on request.*

*Please inform your waiter of any allergies or dietary requirements before you order.*

*A 12.5% service charge will be added to your bill.*

## WINES

### SPARKLING WINE

#### Prosecco Vino Spumante

Refreshing, elegant & lively style with delicate lemon fruit notes. Enjoy on it's own or with our **starters & fish** dishes.

**Country** Italy **175ml** 8 **Bottle** 29

#### Prosecco Rosé

Refreshing, with delicious notes of citrus, rose & strawberry. Pair with **fish, seafood & salads**.

Italy 9 32

#### Paul Langier Brut Champagne

Ripe fruit notes with a classic biscuity finish. A must for any celebration, or even random days.

France 69

#### Moët & Chandon, Brut Imperial Champagne

Bright fruitiness, seductive palate, elegant maturity. Revealing aromas of pear, citrus & brioche. Remains a classic champagne.

France 99

#### Moët & Chandon, Rosé Imperial Champagne

Spontaneous, radiant, romantic expression. Intense & lively bouquet of red fruits with floral notes & slight peppery touch.

France 125

### ROSE WINE

#### Pinot Grigio Blush Delle Venezie, Previata

Fruity & refreshing with flavours of apricot, peach & strawberries. Excellent with our **starters, fish** or **white meat** dishes.

**Country** Italy **175ml** 8 **Bottle** 28

#### Côtes de Provence, Fleurs de Prairie

Delicate flavours of red fruit & lemon. Subtle note of tropical fruits on the finish. Enjoy with our fresh **fish** dishes.

France 37

### WHITE WINE

#### Pinot Grigio Delle Venezie, Previata

Crisp & fruity with crunchy fruit, citrusy acidity & a long, refreshing finish. Pair with **chicken, seabass or pasta**.

**Country** Italy **175ml** 8 **Bottle** 28

#### Picpoul De Pinet, L'Ormarine Carte Noire. Kosher, Organic.

Ripe white peach, mango, a slightly salty tang & underlying minerality. Perfect with **mussels, shellfish, seafood or fish dishes**.

France 9 34

#### Sauvignon Blanc, Paterson's Grove, Marlborough

Powerful & aromatic. Zesty gooseberry & passion fruit flavours with bright acidity. On it's own or ideal with **fish** or **grilled** dishes.

New Zealand 10 38

#### Gavi, Araldica La Luciana

Zesty citrus fruit & lightly floral with hints of apple & pear. Perfect as an aperitif or with **shellfish & chicken** dishes.

Italy 46

#### Chablis, Calvet

Mineral aromas, remarkable freshness, citrus notes. Perfect with our **prawns, octopus, seabass & salmon** dishes.

France 63

### RED WINE

#### Merlot, San Andres

Chocolate, cherry & mocha aromas. Ripe cherry & plum, delicate hint of spice. Partners well with our **meat** dishes & **lamb** cutlets.

**Country** Chile **175ml** 8 **Bottle** 28

#### Shiraz/Syrah, The Secretary Bird, Western Cape

Ripe & juicy, dark fruit flavours and black pepper notes. Pair with our **wagyu beef burger, steaks & lamb** dishes.

South Africa 9 31

#### Cabernet Sauvignon, Camden Park

Some rich plummy, jam like flavours. A firm bite but smooth structure, soft aftertaste. Pairs well with our **steaks**.

Australia 9.5 32

#### Montepulciano D'Abruzzo, Galadino

A well-rounded, fruit driven finish on the palate. Goes well with our **steaks & wagyu beef burger**.

Italy 34

#### Rioja, Don Paval

Rich, bright & intense black & cherry fruit, soft vanilla oak & peppery spice. Great with **lamb cutlets & steaks/peppercorn** sauce.

Spain 36

#### Côtes Du Rhône, Calvet

Red & black fruits, sweet spices. Roundness & generosity with velvety tannins. Ideal with our **ribeye steak** or **truffle chips**.

France 10 38

#### Malbec, Los Picos Distantes, Mendoza

Full bodied, long finish, smooth tannins. Ideal accompaniment to a rare to medium **steak**, or a full flavoured **truffle pasta**.

Argentina 11 40

#### Pinot Noir, Undivided

Pleasant aromas of small red fruits, spices & vanilla. Can be served lightly chilled. Goes well with our **salmon, steaks & cutlets**.

France 42

#### Chianti Classico, Ponticello

Dark red fruits on the nose, pleasantly complimented by floral & savoury notes on the palate. Great with our **red meat** dishes.

Italy 49

#### Saint-Emilion, Marquis de Rothberg

Complex fragrance, fruity, plum jam & cinnamon aromas. Cherry & blackcurrant jams & wood. Serve with our **red meat** dishes.

France 64

#### Barolo, Casa Sant'Orsola

The perfume is typical, ethereal, pleasant, intense with notes of violet and rose. Suitable for all **our meat dishes**.

Italy 79