



the cocktail club

MAIN COURSE AND CHOICE OF 3 COCKTAILS £39PP
AVAILABLE MON – THU 5–6.45PM FRI AND SAT 12–4PM)

MAIN COURSE

BUTCHERS BURGER

BUTCHERS BURGER HAND PRESSED BURGER PATTY, MONTERARY.

JACK CHEESE, CEM LETTUCE, TOMATO, CHERKINS, SLICED RED ONION AND BURGER SAUCE

ADD – STREAKY BACON £2.50, ONION RINGS £2, PULLED CHILLI BEEF £3, HAGGIS £2.50, PEPPER OR BUTCHERS SAUCE £2

CHICKEN BALLOTINE

WRAPPED WITH STREAKY BACON AND STUFFED WITH HAGGIS, GARLIC
AND HERB INFUSED MASH, SEASONAL ROAST VEGETABLES TOPPED WHISKY SAUCE

BEET AND FETA RAVIOLI {V}

PINE NUTS, BALSAMIC REDUCTION, ROCKET AND APPLE

8OZ FLAT IRON STEAK {GF} £5 SUPP

LEAN & FULL OF FLAVOUR – BEST SERVED MEDIUM FOR THE STEAK LOVERS.

CATCH OF THE DAY

ASK YOUR SERVER

COCKTAILS

CUBA LIBRE – RUM, LIME, SUGAR, BITTERS, COKE

STRAWBERRY DAIQUIRI – RUM, LIME, SUGAR, STRAWBERRY PUREE, SERVED ON THE ROCKS

SEX ON THE BEACH – VODKA, PEACH LIQUOR, LIME, SUGAR, ORANGE JUICE, AND CRANBERRY JUICE.

APEROL SPRITZ – APEROL, SPARKLING WINE, SODA WATER

PALOMA – TEQUILA, ORANGE JUICE, SCHWEPPES GRAPEFRUIT TONIC, LEMON, SUGAR

MOSCOW MULE – VODKA, LIME, BITTERS, GINGER ALE

CLUB TROPICAL – GIN, TROPICAL TONIC, PINEAPPLE JUICE, LEMON, SUGAR

MANHATTAN – ROSSO VERMOUTH, SUGAR, BITTERS, BOURBON

APPLE MARTINI – VODKA, APPLE JUICE, WHITE VERMOUTH, SUGAR

{V} VEGETARIAN | {VE} VEGAN | {GF} GLUTEN FREE | {N} NUTS

PLEASE MAKE YOUR SERVER AWARE OF ANY DIETARY REQUIREMENTS OR ALLERGIES. OUR SOURDOUGH BREAD IS MADE IN AN ENVIRONMENT WHERE THERE MAY BE TRACES OF NUTS.