

# BRICKFIELDS

ESPRESSO MARTINI 10.00

NEGRONI 10.00

DAIQUIRI 10.00

<i>HOUSE SPECIAL 'LUZ DO SOL'</i> Abelha Organic Cachaça, Mango Sorbet, Lime, Demerara	11.50
BLOOD ORANGE MARGARITA Blood Orange, Olmeca Tequila, Cointreau, Lime, Agave, Orange Zest	12.20
PINEAPPLE MEZCAL SOUR (Vegan option available) Verde Organic Mezcal, Lime, Pineapple, Sugar, Egg White, Chilli Sugar Rim	13.00
ARANCELLO SPRITZ House Infused Blood Orange Arancello, Prosecco, Soda, Blood Orange	11.00
PASSION FRUIT & CHILLI MARTINI House Infused Chilli Absolut Vodka, Passionfruit, Peach Syrup	11.50
FRENCH 75 H. Blin Champagne, Beefeater London Dry Gin, Lemon	12.50
PALOMA PICANTE House Infused Jalapeño Olmeca Reposado Tequila, Pink Grapefruit, Lime, Agave Nectar	11.50
DIVISION BELLE Verde Organic Mezcal, Luxardo Maraschino, Aperol, Orange Curacao, Regan's Orange Bitters, Lime	13.00
PEACHY BLINDER Havana Club 3 Anejo, Wray & Nephew Overproof White Rum, Peach, Lime, Mint	12.20
PLUM JOB Lot 40 Rye Whisky, Antica Formula Vermouth, Choya Extra Shiso Umeshu, Plum Bitters	13.00
PICKLETINI Adnams Long Shore Triple Malt Vodka, Noilly Prat Vermouth, Cornichons & Brine	13.00

## DRAUGHT

		½	Pint
Hepcat Session IPA, Gipsy Hill, 4.6%	Siren Soundwave IPA, Reading, 5.6%	3.40	6.60
Mosaic Pale Ale, Adnams, 4.1%	Five Points Lager, Hackney, 4.1%	3.30	6.40

## BOTTLES & CANS

Corona, 4.5%, 330ml 4.90	Estrella, 4.6%, 330ml 4.90
Five Points XPA, 4%, 330ml GF 5.20	Guinness Original Stout, 4.2%, 500ml 5.70
Aspall's Draft Cider, 5.5%, 330ml 5.50	

## LOW & NO

Passion Fruit & Mint Cooler Mocktail 6.50	Peachy Punch Mocktail 6.50
Everleaf Forest / Seedlip Spice / Tanqueray Sevilla	Non-Alcoholic Gin & Tonic 6.90
Lucky Saint Lager, 0.5%, 330ml 5.20	Beavertown Lazer Crush I.P.A, 0.3%, 330ml 5.20
BITBURGER CLOUDY LEMON RADLER 1.9%, 500ml	5.50
RHUBARB INFUSED VERMOUTH El Bandarra Rose Vermut	9.00
PEACH BELLINI White Peach, Prosecco Extra Dry D.O.C., Peach Bitters*	9.00
HUGO SPRITZ Elderflower Cordial, Prosecco Extra Dry D.O.C., Soda, Lemon	9.00

## BAR SNACKS

Smoked Almonds 4.50	Chilli Corn 3.50	Dry Roasted Peanuts 3.00	Sweet n Spicy Nuts 3.50
Pork Scratchings 3.00	Crisps 1.50	Perello Gordal Picante Olives 4.50	

PTO FOR OUR WINE MENU...

<u>White Wine</u>	175ml	250ml	Bottle
Fábula Garnacha Blanca Bodegas Paniza, Aragon Spain, VG	7.25	10.00	27.00
Rupe Secca Grillo, Sicily Italy	7.50	10.30	28.00
Uvadoble Viognier Viura Bodegas Ochoa, Navarra Spain			36.00
Oscar Terret Bourret Domaine Dourbie, Pays d'Hérault France, Organic, VG			37.00
Crozes Hermitage Blanc Domaine Pochon, Rhone Valley France, Organic			43.00
Hoffman & Rathbone Bacchus, Sussex England			47.00

<u>Rosé</u>	175ml	250ml	Bottle
Méditerranée Rosé, Southern Rhône Valley France	8.30	11.40	31.00

<u>Orange Wine</u>	175ml	250ml	Bottle
Waas Semillion, Paarl South Africa	8.70	12.00	33.00
Jean Becker Gewurtztraminer, Alsace France, Organic			48.00

<u>Red Wine</u>	175ml	250ml	Bottle
Fábula Cariñena Bodegas Paniza, Aragon Spain, VG	7.25	10.00	27.00
Lautarul Pinot Noir, Muntenia Romania, VG	7.75	10.60	29.00
Black Rock Malbec Domaine Bousquet, Mendoza Argentina, Organic VG			33.00
Primitivo Appassimento Carlomagno, Puglia IGP Italy			35.00
Chilled Kappelend Old Vine Cinsault, Paarl South Africa, Organic			38.00
Ampoule Chinon Domaine Marchesseau, Loire France, Organic			39.00
Shiraz Vondeling, Paarl South Africa			41.00
Cinso Loco Cinsault Clos des Nines, Languedoc France, Organic			48.00

<u>Sparkling</u>	125ml	Bottle
Prosecco Botter D.O.C., Grande Onore, Italy, VG	7.50	36.00
Crémant de Bourgogne Cave De Lugny, Brut NV, France		40.00
H. Blin Champagne Brut Tradition NV, France	11.50	59.00
Bollinger Champagne Special Cuvee Brut NV, France		95.00