



# FOOD AND DRINKS




## **OPTIONAL SERVICE CHARGE**


A 12.5% service charge will automatically be added to your cheque, this is optional and can be removed on request

Please speak to a member of the Food and Beverage Team if you have any dietary requirements, allergens or food intolerances or wish to know anything about our food and drink menus



## NIBBLES

**MEDITERRANEAN MIXED OLIVES**    175CAL S  
With rosemary & lemon  
5.50

**BLISTERED PADRON PEPPERS**   333CAL S  
Flaked salt, lemon  
6.50

**MOROCCAN STYLE HUMMUS**   555CAL S  
Toasted pitta bread  
8.50

**WARM FOCACCIA**   480CAL S  
Honey & truffle butter melt  
7.50



VEGAN



VEGETARIAN



GLUTEN FREE



LOCAL



DAIRY FREE

### ALLERGEN NOTICE

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## SMALL PLATES

**SALT & PEPPER SQUID** 497CAL5

With aioli

13.50

**GRILLED TIGER PRAWNS** 645CAL5

Rose harissa and chilli butter

15.00

**BUTTERMILK CRISPY CHICKEN** 701CAL5

Soy and chilli dip

13.50

**WHITE TRUFFLE & PARMESAN ARANCINI** 574CAL5

Caramelised red onion

14.50

**'SCOUSE' - LOCALLY REARED  
LAMB CROQUETTES** 438CAL5

Rich lamb dipping jus, beetroot

14.50

**LOCALLY SMOKED SALMON** 523CAL5

Butter granary loaf, shallot, capers & lemon

16.00



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## LARGE PLATES

**STEAK FRITES** 📍 687CAL S

Flattened local beef steak, Chimichurri salsa, fries  
32.00

**CRISPY BATTERED FISH** 1138CAL S

Mushy peas, tartare sauce, fries  
21.00

**THE MUNICIPAL BEEF BURGER** 📍 1640CAL S

Aged cheddar, tomato, lettuce, fries  
21.50

**LINGUINE CARBONARA** 1076CAL S

Guanciale, pecorino, cracked pepper, egg  
19.00

**POACHED GNOCCHI PUTTANESCA** 🌿 🍷 402CAL S

Olives, capers, tomato & basil  
19.00

**CURED MEATS &  
CONTINENTAL CHEESE** 1197CAL S

Olives & balsamic baby onions  
15.00



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# SANDWICHES & SALADS

## CLASSIC CLUB 868CAL S

Chicken, lettuce on bacon, fried egg, fries

19.50

## GOATS CHEESE & MUSHROOM PIADINA MELT 513CAL S

Petite salad, kettle crisps

17.50

## LOCAL SMOKED SALMON & CREAM CHEESE 717CAL S

Granary loaf, petite salad, kettle crisps

18.50

## WELLNESS BOWL 501CAL S

Mixed leaves, roasted squash, carrot ribbons, avocado, pomegranate seeds, feta, quinoa, cherry vine tomatoes & toasted seeds

18.00

+ chicken 7.50 209CAL S + smoked salmon 7.50 137CAL S

## CAESAR SALAD 572CAL S

Baby gem, chargrilled chicken, parmesan, anchovies, croutons

18.50

## BURRATA 813CAL S

Balsamic marinated cherry tomato, pesto, chilli flakes, rocket

17.50



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## DESSERTS

**RICH CHOCOLATE DELICE**    582CALs  
Morello cherry sorbet, soil  
10.50

**LOCAL FARM  
ICE CREAM SELECTION**   442CALs  
Wild berries, tuile  
9.00

**SALTED CARAMEL  
CRÈME BRULÉE**  754CALs  
Shortbread biscuits  
11.00

**TRIO OF REGIONAL CHEESE**   567CALs  
Artisan crackers, fruit preserve, grapes  
15.00



VEGAN



VEGETARIAN



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HOT DRINKS



# JING TEAS

**TEA 5.00**

## **CHAMOMILE**

We select only the highest quality chamomile flowers from Croatia, which are simply slow-dried to retain their naturally sweet and soothing flavour.

## **PEPPERMINT**

This peppermint has been simply slow-dried to retain all its essential oils for an intensely refreshing, menthol experience.

## **EARL GREY**

Scented using the highest quality, natural bergamot essence blended with the finest, full-bodied Assam black tea.

## **GREEN TEA**

An organically grown green tea from a Fair-Trade certified garden in the remote mountains of Hubei, China.

## **ENGLISH BREAKFAST**

A traditional black tea blend usually described as full-bodied, robust and rich.





HOT DRINKS

# COFFEE

AMERICANO	4.50
CAPPUCCINO	5.00
LATTE	5.00
MOCHA	5.00
FLAT WHITE	5.00
ESPRESSO	4.50
DOUBLE ESPRESSO	5.00
ICED COFFEE	6.00
IRISH COFFEE	14.00
FRENCH COFFEE	14.00
CALYPSO COFFEE	14.00
HOT CHOCOLATE	5.00
DECAF COFFEE	5.00







## Welcome to *A Love Letter to Liverpool*

A cocktail menu crafted in tribute to one of the UK's most charismatic, storied, and soulful cities. This menu is a heartfelt celebration of Liverpool: its rich musical legacy, iconic landmarks, legendary locals, and unmistakable wit. It's inspired by the city's vibrant past and its ever-evolving present, from the cobbles of Penny Lane to the buzz of Bold Street. This is more than a menu, it's a narrative. Each cocktail is a chapter that captures the city's unique rhythm and soul. We've drawn inspiration from Liverpudlian slang, local legends, neighbourhood favourites, and cultural moments that define the city's character. Expect a bit of cheek, a touch of nostalgia, and plenty of bold, expressive flavour. Just like Liverpool itself, this menu is full of heart. It's got stories to tell, humour to share, and a deep appreciation for the people who make the city what it is. Whether you're a proud Scouser or just passing through, we invite you to raise a glass to a city that never fails to make an impression.

*Here's Liverpool –  
loud, proud, and poured with love.*



COCKTAILS



# MGALLERY HOUSE SIGNATURE

A CHEEKY SCOUSE TWIST ON A CLASSIC FRENCH 75

## MADE UP MIST

*A cocktail as magical as its name.*

*In Scouse slang, "made up" means overjoyed – the feeling  
this golden creation brings as the mist gently lifts.*

25.00

Citadelle Gin, Municipal Champagne,  
Vanilla, Rinquinquin Peach





COCKTAILS

## BORN & BRED

FOR THE LOCALS, BY THE LOCALS, THESE ARE SCOUSE SERVES WITH ROOTS DEEPER THAN THE MERSEY. FULL OF HISTORY, HERITAGE, AND A LITTLE BIT OF HOME PRIDE.

### DOCKLANDS MARTINI

20.00

*Classy as the Liver Building and just as sharp.*  
Citadelle Gin infused with Cacao Butter,  
Tio Pepe, Balsamic Vinegar, Martini Bianco

## SOUNDS OF THE CITY

INSPIRED BY LIVERPOOL'S SOUNDTRACK. LOUD, PROUD,  
AND IMPOSSIBLE NOT TO DANCE TO.

### YELLOW SUBMARINE

20.00

*Because we all live in one, and sing it after a few pints.*  
Grey Goose, Turmeric & Chamomile Mezcal,  
Banana Liqueur, Lemon, Luxardo Maraschino

## LOVE & LEGACY

FOR THE MOMENTS, THE PEOPLE, AND THE PROPER GOOD  
MEMORIES YOU'LL TAKE HOME WITH YOU.

### BOSS THA

20.00

*The Liverpool way of saying something is great,  
this drink is obviously boss.*  
Grey Goose, Cherry Cordial, Absolut Vanilla,  
Chambord, Lapsang Tea, Municipal Champagne





COCKTAILS

# CLASSIC SERVICE

## MARTINI

16.00

Tanqueray Gin, Martini Dry,  
lemon twist or olive garnish  
Vodka / Gin / Dirty

## SGROPPINO

14.00

Lemon sorbet, St. Germain, prosecco

## MARGARITA

15.00

Olmecca Blanco Tequila, Cointreau,  
lime juice, simple syrup, salt rim

## MANHATTAN

14.50

Bulleit Rye Whiskey,  
Martini Rosso, Angostura bitters

## OLD FASHIONED

14.50

Woodford Reserve Bourbon, brown cane sugar,  
Angostura bitters

## ESPRESSO MARTINI

14.50

Absolut Vodka, Kahlua, espresso,  
available with vanilla, caramel options





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## COCKTAILS

### MOJITO

15.50

Planteray Rum, lime juice, simple syrup,  
mint, topped with soda

### DAIQUIRI

15.50

Planteray Rum, lime juice, simple syrup, available in  
strawberry, passionfruit and raspberry options

### PALOMA

16.00

Patron Silver Tequila, lime juice,  
topped with grapefruit & rosemary tonic

### BLOODY MARY

14.50

Absolut Vodka, tomato juice,  
Worcestershire sauce, Tabasco

### WHISKEY SOUR

14.50

Woodford Reserve, lemon, sugar syrup,  
**egg white**, dried lemon garish

### FRENCH MARTINI

14.00

Absolut Vodka, Chambord, pineapple





COCKTAILS

**AMARETTO SOUR**

14.00

Disaronno, lemon, sugar syrup, **egg white**

**COSMOPOLITAN**

15.00

Absolut Vodka, Cointreau, cranberry, lemon, lime wedge and / or lemon twist

**PASSIONFRUIT MARTINI**

14.50

Absolut Vodka, Passoa, passionfruit syrup, passionfruit puree, pineapple

**APEROL SPRITZ**

14.00

Aperol, prosecco, topped with soda, orange slice garnish

**HUGO SPRITZ**

14.00

St Germain, prosecco, topped with soda, lemon garnish

**LONG ISLAND ICED TEA**

18.00

Planteray Rum, Absolut Vodka, Tanqueray Gin, Patron Silver Tequila, Cointreau, lemon, topped with Coke, lemon garnish





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**COCKTAILS**

**SALTED COLADA**

15.50

Planteray Rum, banana liqueur,  
coconut syrup, pineapple juice

**REWILDING SLING**

14.00

Tanqueray Gin, Plymouth Sloe Gin, lemon juice,  
topped with soda and Crème de mûre

**CLEAN BREAK**

14.50

Absolut Vodka, Lillet Blanc, Archers, lemon juice,  
simple syrup, grapefruit and rosemary tonic

**MISTRAL**

15.50

Tanqueray flor de Sevilla, Midori, passionfruit syrup,  
lemon juice, topped with sauvignon blanc







# WHITE

	<u>175ML</u>	<u>250ML</u>	<u>BTL</u>
VILLA DEI FIORI PECORINO TERRE DI CHIETI IGT <i>ITALY</i>	9.00	12.50	34.00
GRANFORT - CHARDONNAY <i>FRANCE</i>	9.00	12.50	34.00
KLEINE ZALZE CELLAR SELECTION BUSH VINES CHENIN BLANC, COASTAL REGION <i>SOUTH AFRICA</i>	9.50	13.00	35.00
MARIUS BY M.CHAPOUTIER VERMENTINO, PAYS D'OC <i>FRANCE</i>	10.50	14.00	37.00
FIDORA ROCCIA ORGANIC PINOT GRIGIO <i>ITALY</i>	9.50	13.50	38.00
OSADA WHITE MALBEC, MENDOZA <i>ARGENTINA</i>	10.00	14.00	39.00
GAVI CA BIANCA <i>ITALY</i>	12.50	16.50	42.00
CHATEAU STE MICHELLE DRY RIESLING, WASHINGTON STATE <i>USA</i>	13.00	17.50	43.00
VIDAL SAUVIGNON BLANC MARLBOROUGH <i>NEW ZEALAND</i>	12.00	15.50	45.00
BODEGAS CASTRO MARTIN A2O ALBARINO <i>SPAIN</i>	13.50	19.00	50.00





## WHITE

	<u>BTL</u>
<b>REBELAND SWARTLAND CHENIN BLANC</b> <i>SOUTH AFRICA</i>	35.00
<b>QUINTA DO AMEAL BICO AMARELO, VINHO VERDE</b> <i>PORTUGAL</i>	36.00
<b>SOELLNER WOGENRAIN ORGANIC GRÜNER VELTLINER, WAGRAM</b> <i>AUSTRIA</i>	45.00
<b>SOAVE CLASSICO ORGANIC SUAVIA</b> <i>ITALY</i>	48.00
<b>DICEY PINOT GRIS</b> <i>NEW ZEALAND</i>	60.00
<b>LA CHABLISIENNE CHABLIS LE FINAGE</b> <i>FRANCE</i>	68.00
<b>SANCERRE, LES COLLINETTES, JOSEPH MELLOTT</b> <i>FRANCE</i>	70.00
<b>POUILLY-FUISSÉ LES PETITES PIERRES, LOUIS JADOT</b> <i>FRANCE</i>	85.00
<b>MEURSAULT, LOUIS JADOT</b> <i>FRANCE</i>	120.00





## ORANGE

	<u>175ML</u>	<u>250ML</u>	<u>BTL</u>
GERARD BERTRAND ORANGE GOLD ORGANIC WHITE ORGANIC, OCCITANIC FRANCE	13.50	18.50	50.00

## ROSÉ

	<u>175ML</u>	<u>250ML</u>	<u>BTL</u>
RARE VINEYARDS CINSAULT VIEILLES VIGNES ROSÉ, PAYS D'OC FRANCE	9.00	12.50	34.00
WICKED LADY WHITE ZINFANDEL, CALIFORNIA USA	9.00	12.50	34.00
CHATEAU ROUBINE COTES DE PROVENCE CRU CLASSE ROSÉ FRANCE	16.00	21.50	58.00
VIVANCO RIOJA ROSADO SPAIN			40.00
BALFOUR NANNETTE'S ROSE UNITED KINGDOM			48.00





## RED

	<u>175ML</u>	<u>250ML</u>	<u>BTL</u>
<b>FICO GRANDE SANGIOVESE DI ROMAGNA PODERI DAL NESPOLI</b> <i>ITALY</i>	9.00	12.50	34.00
<b>GRANFORT CABERNET SAUVIGNON PAYS D'OC</b> <i>FRANCE</i>	9.00	12.50	34.00
<b>VALDIVIESO PINOT NOIR</b> <i>SOUTH AFRICA</i>	10.50	14.00	38.00
<b>ANGAS &amp; BREMER GRENACHE LANGHORNE CREEK</b> <i>AUSTRALIA</i>	9.50	13.00	40.00
<b>LUIS FELIPE EDWARDS RESERVA MERLOT</b> <i>CHILE</i>	11.50	15.50	42.00
<b>FEUDI SALENTINI PRIMITIVO DEL SALENTO</b> <i>ITALY</i>	11.50	15.50	42.00
<b>CAVALLARESCO CHIANTI CLASSICO</b> <i>ITALY</i>	14.50	20.00	48.00
<b>VIVANCO RIOJA CRIANZA</b> <i>SPAIN</i>	11.50	15.50	50.00
<b>FAMILIA ZUCCARDI BRAZOS MALBEC UCO VALLEY, MENDOZA</b> <i>ARGENTINA</i>	13.50	18.50	55.00





## RED

	<u>BTL</u>
<b>BOISSY &amp; DELAYGUE LOU PONTIAS RED, CÔTES DU RHÔNE</b> <i>FRANCE</i>	45.00
<b>IRONSTONE ZINFANDEL 21</b> <i>USA</i>	52.00
<b>BATTLE OF BOSWORTH ORGANIC PURITAN SHIRAZ</b> <i>AUSTRALIA</i>	55.00
<b>JOURNEY'S END SINGLE VINEYARD V2 MERLOT</b> <i>SOUTH AFRICA</i>	58.00
<b>FLEURIE CHÂTEAU DE BELLEVUE, DOMAINE LORON</b> <i>FRANCE</i>	60.00
<b>CHÂTEAU CISSAC, HAUT-MÉDOC</b> <i>FRANCE</i>	65.00
<b>BOURGOGNE PINOT NOIR COUVENT DES JACOBINS, LOUIS JADOT</b> <i>FRANCE</i>	70.00
<b>BALFOUR LUKE'S PINOT NOIR</b> <i>UNITED KINGDOM</i>	75.00
<b>CONTINO, RIOJA RESERVA</b> <i>SPAIN</i>	85.00
<b>AMARONE DELLA VALPOLICELLA CLASSICO, BOLLA</b> <i>ITALY</i>	85.00
<b>BLACK ANGUS CABERNET SAUVIGNON [SINGLE VINEYARD], HEATHCOTE VICTORIA</b> <i>AUSTRALIA</i>	90.00
<b>GEVREY-CHAMBERTIN, LOUIS JADOT</b> <i>FRANCE</i>	120.00





# CHAMPAGNE

	<u>125ML</u>	<u>BTL</u>
THE MUNICIPAL HOTEL CHAMPAGNE	14.00	80.00
THE MUNICIPAL ROSÉ HOTEL CHAMPAGNE	14.50	85.00
POMMERY BRUT ROYAL	-	125.00
POMMERY ROSÉ ROYAL	-	140.00
LAURENT-PERRIER LA CUVÉE BRUT NV	-	145.00
LAURENT-PERRIER CUVÉE ROSÉ	-	165.00
DOM PERIGNON BRUT	-	390.00
LAURENT-PERRIER CUVÉE ROSÉ (MAGNUM)	-	400.00
KRUG GRANDE CUVÉE BRUT	-	450.00
POMMERY LOUISE	-	450.00





## SPARKLING WINE

	<u>125ML</u>	<u>200ML</u>	<u>BTL</u>
<b>WILD LIFE BOTANICAL SPARKLING NUDE</b> (LOW ALCOHOL) <i>ENGLAND</i>	-	13.50	35.00
<b>WILD LIFE BOTANICAL SPARKLING BLUSH</b> (LOW ALCOHOL) <i>ENGLAND</i>	-	13.50	35.00
<b>FIDORA BIODYNAMIC PROSECCO BRUT DOC</b> <i>ITALY</i>	9.00	-	43.00
<b>FIDORA BIODYNAMIC PROSECCO ROSE DOC</b> <i>ITALY</i>	9.50	-	48.00
<b>BAILLY LAPIERRE CREMANT DE BOURGOGNE CHARDONNAY</b> <i>FRANCE</i>	-	-	55.00
<b>BALFOUR LESLIES RESERVE BRUT</b> <i>UK</i>	-	-	70.00





## VODKA

<b>ABSOLUT</b>	6.75
<b>TITOS</b>	7.75
<b>CIROC</b>	7.75
<b>CIROC APPLE</b>	7.75
<b>CIROC BERRY</b>	7.75
<b>ABSOLUT CITRON</b>	6.75
<b>KETEL ONE</b>	6.75
<b>GREY GOOSE</b>	8.25
<b>GREY GOOSE CITRON</b>	8.25
<b>42 BELOW</b>	7.25

PRICE PER 25ML SERVING





## GIN

CITADELLE	7.75
TANQUERAY	6.75
TANQUERAY 10	7.75
TANQUERAY SEVILLA	6.75
PLYMOUTH	7.25
PLYMOUTH SLOE	7.25
BOMBAY SAPPHIRE	7.25
MONKEY 47	8.25
BEEFEATER DRY	6.75
BEEFEATER ORANGE	6.75
BEEFEATER PINK	6.75
MALFY ORANGE	7.50
MALFY GRAPEFRUIT	7.50
MALFY LEMON	7.50
WHITLEY NEIL ORANGE	7.25
WHITLEY NEIL RHUBARB	7.25
WHITLEY NEIL RASPBERRY	7.25

PRICE PER 25ML SERVING





## RUM

<b>BACARDI</b>	7.00
<b>CAPTAIN MORGAN SPICED GOLD</b>	7.25
<b>CAPTAIN MORGAN DARK</b>	7.25
<b>MOUNT GAY ECLIPSE BARBADOS</b>	9.00
<b>HAVANA CLUB 3 YEAR</b>	6.75
<b>HAVANA CLUB 7 YEAR</b>	8.25
<b>HAVANA CLUB ESPECIAL</b>	7.00
<b>KRAKEN DARK SPICED</b>	7.75
<b>PLANTERAY 3 STAR</b>	6.50
<b>PLANTERAY 5 YEAR</b>	7.75

PRICE PER 25ML SERVING





## WHISKY

<b>GLENFIDDICH 12 YEAR</b>	8.25
<b>GLENFIDDICH 15 YEAR</b>	14.50
<b>GLENMORANGIE 18 YEAR</b>	16.00
<b>ARDBEG 10 YEAR</b>	9.25
<b>LAGAVULIN 16 YEAR</b>	10.50
<b>NIKKA FROM THE BARREL</b>	9.25
<b>AUCHENTOSHAN</b>	9.25
<b>LAPHROIG 10 YEAR</b>	9.50
<b>JAMESON IRISH WHISKEY</b>	7.50
<b>JOHNNIE WALKER BLACK</b>	8.00
<b>JOHNNIE WALKER BLUE</b>	33.00
<b>GLENKINCHIE 12 YEAR</b>	9.00
<b>TALISKER 10 YEAR</b>	9.00
<b>DUFFTOWN SINGLETOWN</b>	8.50
<b>OBAN 14 YEAR</b>	12.00
<b>REDBREAST 12 YEAR IRISH WHISKEY</b>	10.25
<b>MICHTER RYE</b>	11.50
<b>BULLEIT RYE</b>	7.00

PRICE PER 25ML SERVING





## BOURBON

JACK DANIEL'S	6.50
JACK DANIEL'S HONEY	7.00
JACK DANIEL'S SINGLE BARREL	10.00
WOODFORD RESERVE	8.75
WOODFORD DOUBLE OAKED	12.00
BUFFALO TRACE	7.25
MAKER'S MARK	7.75
EAGLE RARE	9.25
MICHTER	11.50

PRICE PER 25ML SERVING





## BRANDY

HENNESSEY VS	7.00
HENNESSEY VSOP	9.50
HENNESSEY XO	32.00
RÉMY MARTIN VSOP	8.00
RÉMY MARTIN 1738	11.50
RÉMY MARTIN XO	30.00

## TEQUILA

PATRÓN AÑEJO	10.25
PATRÓN SILVER	9.25
PATRÓN REPOSADO	11.00
OLMECA BLANCO	7.25
OLMECA REPOSADO	8.25
MEZCAL LOS SIETE MISTERIOS	11.50
DON JULIO BLANCO	7.75
DON JULIO 1942	25.00

PRICE PER 25ML SERVING





# LIQUEURS

PRICE PER 25ML SERVING

COINTREAU

PASSOA PASSION FRUIT

ANTICA CLASSIC SAMBUCA

ANTICA BLACK SAMBUCA

SOUTHERN COMFORT

GRAND MARNIER

DISARONNO AMARETTO

BAILEYS IRISH CREAM 50ML

ARCHERS PEACH SCHNAPPS

TIA MARIA

KAHLUA

MARTINI ROSSO 50ML

MARTINI EXTRA DRY 50ML

CAMPARI

BENEDICTINE

ALL

6.50



BEER & CIDER



## DRAUGHT

<b>MAHOU MADRID</b>	7.50
<b>GUINNESS STOUT</b>	7.50
<b>LEFFE BLONDE</b>	7.25
<b>THE MUNICIPAL PALE ALE</b> Brewed uniquely for us by Blacklodge Brewery in Liverpool	7.50
<b>STELLA ARTOIS LAGER UNFILTERED</b>	7.25

PRICE PER PINT PER SERVING





# TIME TO CELEBRATE

## **JÄGERBOMB**

7.00

Jägermeister, Redbull

*Experience the bold fusion of Jägermeister and Redbull, combining herbal and fruity notes for an exhilarating shot. Its intense flavour and energising kick make it a bar favourite, keeping the night alive with every sip.*

## **TEQUILA ROSÉ**

6.00

*Tequila Rosé blends rich strawberry cream with a bold tequila kick, offering the perfect balance of sweet and seductive. With its elegant design and playful details, it's the "little black dress" of cream liqueurs—timeless, alluring, and always captivating.*

## **BABY GUINNESS**

6.50

*The Baby Guinness is a captivating, beer-free cocktail that beautifully mimics the rich allure of a pint of Guinness. With its smooth, creamy taste and delicate layers it adds a touch of elegance and charm to any occasion, making every sip feel like a celebration.*





BEER & CIDER

## BOTTLES

<b>PERONI</b> 330ML	7.00
<b>CORONA</b> 330ML	7.00
<b>CORONA CERO</b> 330ML	7.00
<b>STELLA GF</b> 330ML	7.00
<b>MENABREA BLONDE</b> 330ML	7.00
<b>KOPPARBERG STRAWBERRY AND LIME</b> 500ML	7.75
<b>KOPPARBERG STRAWBERRY AND LIME 0%</b> 500ML	7.75
<b>KOPPARBERG MIXED FRUITS</b> 500ML	7.75
<b>ORCHARD PIG</b> 500ML	7.75
<b>MAGNERS</b> 568ML	7.00





SOFT DRINKS

# SOFT DRINKS

<b>DIET COKE</b> 330ML	5.00
<b>COKE ZERO</b> 330ML	5.00
<b>COKE</b> 330ML	5.00
<b>LEMONADE</b> 200ML	5.00
<b>RED BULL</b> 250ML	6.25
<b>RED BULL SUGAR FREE</b> 250ML	6.25
<b>LONDON ESSENCE TONIC</b> 200ML	5.00
<b>LONDON ESSENCE</b> 200ML <b>GINGER BEER</b>	5.00
<b>LONDON ESSENCE</b> 200ML <b>GRAPEFRUIT SODA</b>	5.00
<b>LONDON ESSENCE</b> 200ML <b>SODA WATER</b>	4.00
<b>LONDON ESSENCE</b> 200ML <b>GRAPEFRUIT &amp; ROSEMARY TONIC</b>	5.00



