## THE PEN AND PENCIL

# DRINKS MENU



# BEERS, ALES & CIDER

Draught		
Draught	1/2	Pint
Amstel 4.1%	3.20	6.30
Beavertown Neck Oil 4.3%	3.40	6.70
Guinness 4.0%	3.40	6.70
Birra Moretti 4.6%	3.40	6.70
Red Stripe 4.7%	3.30	6.50
Inch's Cider 4.5%	3.20	6.30

#### **Bottled Beer**

Modelo Especial 4.5%	5.30
Brooklyn	5.80
Fruli	6.00
Goose Island IPA	6.50
Pacifico Clara	6.50
Budvar 500ml	6.90
Budvar Dark 500ml	6.90
Heineken 0.0%	3.80

#### **Bottled Cider**

Aspall Suffolk Draught	5.90
Old Mout Berries & Cherries	6.50
Old Mout Kiwi & Lime	6.50
Old Mout Strawberry & Apple	6.50
Old Mout Pineapple & Raspberry	6.50
Old Mout Berries & Cherries 0%	4.70

## COFFEE

All coffees available as iced

Americano Double Espresso Cappuccino Latte Flat White	3.20 3.20 3.40 3.40
Mocha	3.80
Syrup shot vanilla, hazelnut, caramel, amaretto, coconut, honeycomb  Milk alternatives coconut / oat / almond / soy	0.80
Hot Chocolate	£3.80
Chai Latte	£3.80
TEA  English Breakfast	£3.20

£3.40

Green Lemon & Ginger Moroccan Mint

Earl Grey,

Fruit Burst

Hot drinks served until 9pm

#### SOFTS

#### TONICS/SODA

Fentimans Dandelion & Burdock, Ginger Beer, Lightly Sparkling	3.50	London Essence Original Indian Tonic Water	Dash	1/2
Elderflower, Rose Lemonade  Soda Folk Root Beer	3.50	Blood Orange & Elderflower Tonic	1.70	3.00
Orangina	3.00	Grapefruit & Rosemary Tonic	1.70	3.00
Ting	2.50	White Peach & Jasmine Soda	1.70	3.00
Appletiser	3.00	Raspberry & Rose Soda	1.70	3.00
Red Bull	3.00	Delicate Ginger Ale	1.70	3.00
Juices Orange, Pineapple, Apple, Cran- berry, Mango, Grapefruit, Tomato	3.00			
Pepsi, Pepsi Max R Whites Lemonade	2.50			

## P&P MOCKTAILS



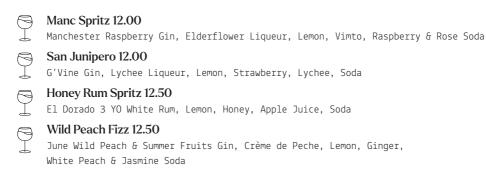
We use a number of allergens on the bar, in our cocktails and for garnishes.

Please inform a member of the team if you have any dietary requirements, intolerances or allergies

#### **SIGNATURES**

Little Honey Bee 11.50 Benedictine, Maraschino, Honey, Lemon, Cherry Bitters
Espresso Caramello 11.50 Bumbu Rum, Licor 43, Fresh Espresso, Salted Caramel
Moonage Daydream 11.50 1800 Coconut Tequila, Pineapple Liqueur, Mandarin, Lime, Pineapple Juice, Pomegranate Juice
Castaway 11.50 Anne Bonny Spiced Rum, Crème de Cacao, Frangelico, Coconut Milk, Coconut Cream, Chocolate Bitters
Mother Earth 12.00 Zubrowka Bisongrass Vodka, Elderflower Liqueur, Kiwi, Lemon, Apple Juice, Bitters
<b>UFO 12.00</b> Manchester Raspberry Gin, Crème de Violette, Lemon, Blueberry, Cherry Bitters
Candy Man 12.00 Ciroc Red Berries Vodka, Triple Sec, Melon Liqueur, Lemon, Grapefruit Sherbet, Pomegranate Juice
Swamp Thing 12.50 La Fee Parisienne Absinthe, Licor 43, Coconut Cream, Vanilla, Apple Juice
Island In The Sun 13.00 Brockman's Gin, Strawberry Liqueur, Grapefruit Sherbet, Hibiscus, Lemon, Raspberry & Rose Soda

#### **SPRITZES**



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# CLASSICS / TWISTS

	Pineapple Daiquiri 11.00 Plantation Pineapple Rum, Lime, Sugar, Pineapple Juice
	Caipirinha 11.50 Abelha Cachaca, Lime, Sugar
7	Aviation 12.00 Tanqueray no.10 Gin, Maraschino Liqueur, Crème de Violette, Lemon
	Smoky Lychee Margarita 12.00 Dobel Smoked Tequila, Lychee Liqueur, Lime, Lychee, Agave
	Mango & Mandarin Colada 12.50 El Dorado 3 YO White Rum, Mango Juice, Mandarin, Coconut Cream
8	Summer Sun Negroni 12.50 G'Vine Gin, Aperol, Sweet Vermouth, Mandarin
	Hazelnut Old Fashioned 12.50 Woodford Reserve Bourbon, Frangelico, Chocolate & Orange Bitters
8	*Pen And Pencil Penicillin 13.50 Monkey Shoulder Blended Scotch, Ardbeg 10 Year Old Single Malt, Honey, Lemon, Ginger
	*Pen's Rum Swizzle 14.00 Gosling's Black Seal Rum, Plantation Pineapple Rum, Velvet Falernum, Blue Curacao Syrup, Hibiscus, Orange Juice, Pomegranate Juice, Lemon
	*Not available on our 2 for £14 cocktail offer

## **SPRITZES**

Limoncello Spritz 12.00 Limoncello, Prosecco, Soda
Cherry Gin Daisy 12.00 Hayman's Old Tom Gin, Cherry Brandy, Lemon, Maraschino Syrup, Soda
Hugo Sanchez 12.50 Casamigos Tequila, Elderflower Liqueur, Lemon, Elderflower, Prosecco, Soda
Jasmine Paloma 12.50 1800 Tequila, Grapefruit, Jasmine, Lime, White Peach & Jasmine Soda

#### Can't find what you're looking for?

Our bartenders will be more than happy to make your favourite classic cocktails

# WINE

White Wine	175ml	250ml	BTL
Cullinan View Chenin Blanc, Western Cape South Africa Deliciously fresh and creamy with peachy fruit character. A classic South African style.	7.20	8.70	26
Belvino Pinot Grigio delle Venezie, Italy Delicately flavoured with notes of green apple and pear, with just a hint of sweetness.	7.50	9.20	27
Vidal Sauvignon Blanc, Marlborough New Zealand Classically crisp and herbaceously intense with great complexity, a mingling of passion-fruit and melon flavours.	8.40	11.20	33
Gavi di Gavi, Enrico Serafino, Italy Pale straw-yellow, the wine shows floral and citrus aromas, with a minerally, dry palate.			40
Rose Wine	175ml	250ml	BTL
Vendange White Zinfandel, California, USA A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness.	7.20	8.70	26
Les Nuages, Pinot Noir Rose, France Made from the delicate Pinot Noir grape variety in the cool Loire Valley in France, this elegant rose is deliciously balanced and fruit-filled, with wild strawberry character and a fresh, appetising finish.	8.40	10.90	33
Red Wine	175ml	250ml	BTL
Berri Estates Shiraz, SE Australia Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.	7.20	8.70	26
Berri Estates Merlot, Australia The Merlot grapes, sourced exclusively from Riverland and Sunraysia, were harvested at night to ensure retention of the maximum freshness and fruit flavours. Fermented in stainless steel, a portion of the blend has contact with oak to give an added dimension of spiciness to the plummy fruit and soft tannins.	7.50	9.20	27
Brazos Malbec, Uco Valley, Mendoza, Argentina Dark violet with blue hues with typical Malbec aromas reminiscent of ripe red & black fruits as cherries, plums and blackberries. Medium bodied, with soft tannins and balanced acidity. Fruity and spicy finish.	8.40	11.20	33
Vidal Reserve Pinot Noir, Marlborough New Zealand Fragrant with red berry and floral aromas, with notes of cherry and spice on the silky palate.			40

## **CHAMPAGNE**

Champagne & Sparkling Wine	125ml	BTL
Pontebello Prosecco Doc Spumante Extra Dry, Italy Elegant and crisp with a fine bubble mousse and delicious aprepear and citrus flavours.	6.70 icot,	30
Bottega Poeti Rosé Prosecco Doc, Italy A fine and persistent fizz, with a rich fruitiness and hints white peach, citrus and wild strawberry.	of apple,	35
Moët & Chandon Brut Impérial NV, France A well known blend of older reserves with young wines to ensural consistency of this flowery aroma and warm biscuit hints.	re	75
Veuve Clicquot Yellow Label Brut, France Reflecting the traditions of the past, this is full, yet dry a rich, creamy style with biscuity flavours.	and has	85

## HOUSE POURS

Tanqueray Gin	4.70	El Dorado 3yr	4.70
Ketel One Vodka	4.70	El Dorado 5yr	4.70
The Kraken Black Spiced Rum	4.70	Bulleit Bourbon	4.70
Ocho Blanco Tequila	4.70		

Enjoy a double for just +3.20

We also have an extensive back bar of diverse spirits and liqueurs.

#### WE RECOMMEND...

Gabriel Boudier Liqueurs	4.20
Deaths Door Gin	6.00
Chase Smoked Marmalade Vodka	4.50
Tanqueray 10 Gin	5.00
Nikka From The Barrel Japanese Whiskey	6.00
Dobel Maestro Humito Tequila	6.00



Dyna Moe is a New York based artist who specialises in all things Mad Men, and is the creator of AMC's very own Mad Men Yourself avatar app. So, who better to create our new cocktail menu? After putting Manchester's favourite ads to the vote, we tasked Dyna Moe with putting her expert, Mad Men spin on them. And this is the result. Enjoy!