



DRINK MENU

Pirate Cocktails

BOTTLE'O'RHUM

Dead Man's Fingers & Red Leg Spiced Rum with Orange Bitters, Lime & Ginger Beer - £8

COCO-LOCO-LOCO

A contemporary take on the Pina Colada; Coconut Rum, Pineapple infused Bacardi Rum, Coconut Water all served in a frozen Pineapple - £9

GOOD GIRL GONE BAD

Red Leg Spiced Rum, Chambord, Blackberries, Lime and Pineapple Juice served Long and Refreshing - £7½

ZOMBIES!

A blend of 7 Rums including Bacardi & 14 Liquors, Pomegranate, Pineapple, topped with Blavod and Flamed

ZOMBIE #4 - £10

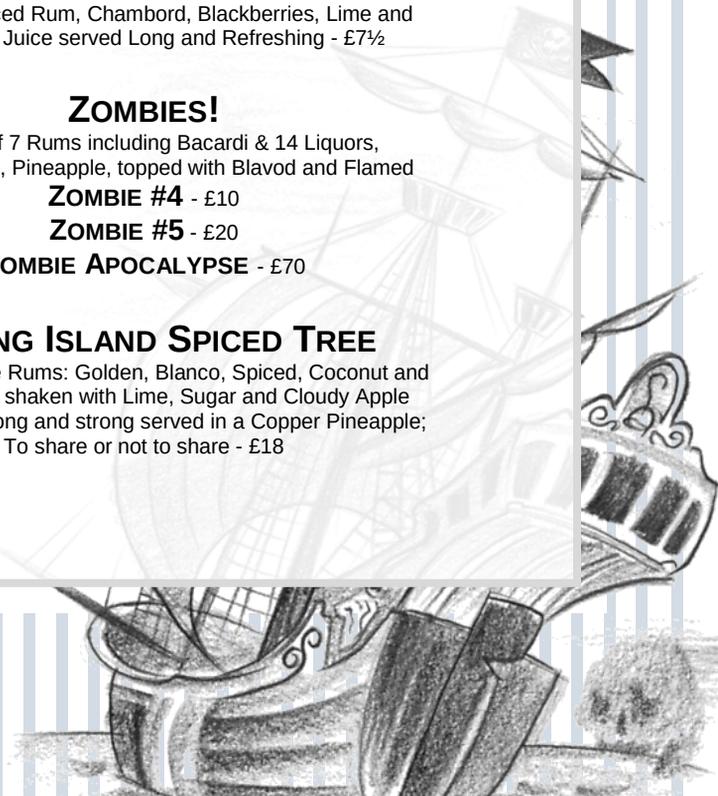
ZOMBIE #5 - £20

ZOMBIE APOCALYPSE - £70

WRONG ISLAND SPICED TREE

A blend of Five Rums: Golden, Blanco, Spiced, Coconut and Zombie Rum shaken with Lime, Sugar and Cloudy Apple Juice served long and strong served in a Copper Pineapple;

To share or not to share - £18



Lovers Cocktails

FRENCH FANCY

Oooh Fancy! Chambord is shaken with the Elderflower of St Germain, Lemon Juice and topped with Prosecco - £8

LIGHT FLOWER MARTINI

Grey Goose Orange Vodka, St Germain, Lemon Juice all shaken with Rose Petals to give it a Pink Hue - £8

THE DUCHESS

Like the Duchess this drink means business - Complex flavours with a strong kick. Bombay Gin, St Germain Elderflower Liqueur, Lemon, Sugar and Rhubarb Bitters all topped with Poppy Liqueur - £7

DOUBLE BLUSH

Did Somebody Say Fruity Vodka Drink? Raspberry Vodka, Chambord, Pomegranate & Lemon Topped with Lemonade. Served in a goblet with Seasonal Fruits - £7

MANGO FANDANGO

Finlandia Mango & Peach Liqueur are shaken with lemon and Mango Juice and served long with a Lai - £7½



Sweet Cocktails

MR BAKEWELL

Cherry Brandy, Amaretto, Lemon, Sugar and a dash of Egg
White served straight up - Sweet but full of flavour - £7

BITCH JUICE

Raspberry Vodka, Chambord, St Germain Elderflower Liqueur
with a Sicilian Lemonade top and a Pink Sherbet Rim - £7

ACCEPTABLE IN THE 80S

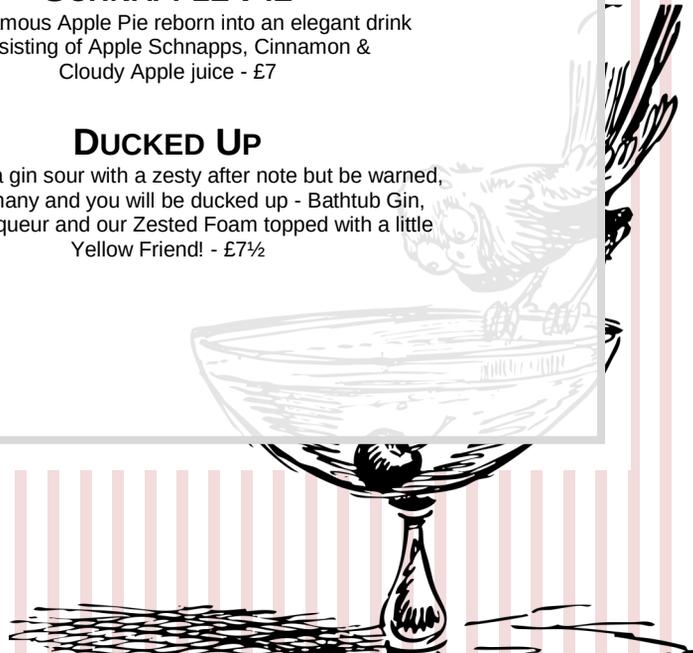
A throw back to a drink that was lost in the 80s and its time to
bring it back with a twist. This time shaken hard with
Cranberry, Peach and Pineapple - £7

SCHNAPPLE PIE

The infamous Apple Pie reborn into an elegant drink
consisting of Apple Schnapps, Cinnamon &
Cloudy Apple juice - £7

DUCKED UP

A twist on a gin sour with a zesty after note but be warned,
one too many and you will be ducked up - Bathtub Gin,
Orange Liqueur and our Zested Foam topped with a little
Yellow Friend! - £7½



Garden Cocktails

SPRING WATCH

An Alb Favourite with a Big Serve! Hendricks Gin, St Germain Elderflower Liqueur, Lime, Cucumber, Mint & Fresh Apple Juice served in a large goblet - £8

GLASS SLIPPER

A Shimmering Rose Fizz straight from Cinderella but hopefully you will leave with both your heels. Peach Liqueur, Sherbet syrup & Prosecco - £8

BEE'S KNEES & TEAS

Camomile infused Bombay Gin, Apricot Liqueur, Lemon and Pineapple Juice shaken & served short, sweet & juicy - £7

TEQUILA MOCKINGBIRD

Golden Tequila, St Germain Elderflower Liqueur, Lime, Blackberries & Apple Juice served long & juicy - £7

CLOUD NINE

Our Twist on the classic Aviation - Higher than the clouds. Aviation Gin is shaken with Kings Ginger, Crème de Violette, Lemon, Egg White and Sugar served straight up - £7½



Silky Cocktails

SLUT DROP

Amaretto, Frangelico Hazelnut, Cream and a whole egg are shaken hard and served long with a drizzle of chocolate - £7

SECRET AGENT

A secret blend of ██████████, ██████████, ██████████ and ██████████
██████████ finished with ██████████ shaken ██████████
██████████ on Fire - £8

ON THE FLIP SIDE

A twist on a classic flip; Brandy, Chocolate liquor, Pistachio, Vanilla, Cream, a Whole Egg with a dusting of Pistachio - Trust us on this one! - £7

BARTENDER'S BREAKFAST

A shot of Espresso, Caramel, Woodford Bourbon, Chocolate and Guinness served on the Rocks - £7½

BUTTERBEER

"Why don't we go and have a butterbeer in the Three Broomsticks, it's a bit cold, isn't it?"
Caramel Syrup, Mozart chocolate liquor, Vanilla Vodka, Cream and Milk make this Potter classic - £7



0% ABV Mocktails

SECRET GARDEN

An Alb Favourite! Elderflower, Cucumber, fresh Mint and Apple Juice. A big & refreshing serve - £4

BERRY'N'APPLE

Cloudy Apple Juice, Raspberries, Lemon and Elderflower are served long - £4

VIRGIN PORNSTAR

Passion Fruit Syrup, Lemon & Orange Juice shaken, served long & fruity - £4

CHOCOLATE OREO

Chocolate, Cream and Milk is blended with Chocolate Sauce and served with Oreo Dust - £4

STRAWBERRIES & CREAM

Strawberry, Cream and Milk shaken hard and served on the rocks with a Cream Top - £4

ON THE BOUNTY

Cream, Milk, Coconut and Chocolate finished with a Coconut Rim - £4



Hey! Hot Stuff

COFFEE

AMERICANO

Piacetto Coffee topped up with hot water to give it a smooth finish. Served with hot milk - £2½ / £3

CAPPUCCINO

The Breakfast of Champions! Silky milk on top of our Espresso with a dust of Chocolate - £3 / £3½

LATTE

Smooth and creamy milk with very little foam finished with Espresso - £3

ESPRESSO

Piacetto Espresso Coffee - £1½ / £2

MOCHA

Hot Chocolate with a kick of Piacetto Espresso
Coffee topped with vanilla cream - £3½

TEA

PAVILION TEAS

Inspired by the grace and refinement of the Victorian Era boasting the perfect blend of Elegance and Contemporary Style. A selection of Fairtrade fruit and classic teas.

Breakfast Tea	£2¾
Deaf Breakfast Tea	£2¾
Green	£3
Peppermint	£3
Earl Grey	£3
Summer Berry	£3

HARD COFFEE

When the kick of affine isn't quite enough hard coffee's are here to save the day - A double shot of espresso, the spirit of your choosing all topped with homemade whipped cream

Baileys	£5
Amaretto	£5
Jamesons	£5
Cognac	£5
Frangelico (Hazelnut)	£5
Kahlua	£5
Grand Marnier	£5

HOT CHOCOLATES

CLASSIC VANILLA

Topped with homemade whipped cream, marshmallows and a drizzle of chocolate sauce - £3

TRIPLE NUT

Coconut, Hazelnut and Almond syrup topped with homemade cream and Chocolate - £3½

AFTER 8

Hot Chocolate, Mint topped with Homemade Cream and chocolate sauce - £3½

KARAMEL-SUTRA

Caramel and Chocolate Make this hot chocolate naughtier than expected - £3½

From the Grape Vine

RED

(PRICES IN 175ML / BOTTLE)

SHIRAZ

Chalk Farm – Australia – Dark full-bodied red wine. Earthy blackcurrant and dark cherry. Flavours with a spicy pepper note. Matches most food. Surprisingly good - £4 / £16

MERLOT

Yellow Rock – Chile – Deep and beautiful ruby colour. Dried fruit and fig on the nose. A fruity taste of fresh cranberries and cherries. Perfect with white meat and fish - £5 / £18

MALBEC

Trivento – Argentina – Vibrant violet colour. Pure fruit characteristics of plum and cherry flavours with a light medium body. Enjoy with red meats. Big and Bold - £6 / £20

WHITES

(PRICES IN 175ML / BOTTLE)

CHARDONNAY

Riptide – Australia – Medium body showing citrus flavours and tropical fruits. A slightly creamy finish with fresh acidity - £4 / £16

SAUVIGNON

Petirrojo – Chile – Notes of grapefruit, peach and fresh lemongrass. This excellent wine has a long crisp finish. Pair with salad, white meat and fish. Lovely and Exotic - £5 / £18

PINOT

La Umbra – Romania – Subtle aromas with slightly spicy notes. Green pears and nectarines stand out flavours. Perfect with light foods or on its own - £6 / £20

ROSE

(PRICES IN 175ML / BOTTLE)

ZINFANDEL

Riptide Zinfandel – USA – Sweet with a strawberry and cream flavour. Zesty, crisp finish but Lovely and refreshing. Perfect on a hot summers day - £5 / £18

BLUSH ROSE

Domaine Le Pive Rose – France – A pale wine with expressive nose which notes of summer fruits. A fine balance on the palate between acidity, roundness and fruity aromas - £6 / £20

FIZZ

(PRICES IN 175ML / BOTTLE)

PROSECCO ITALIA

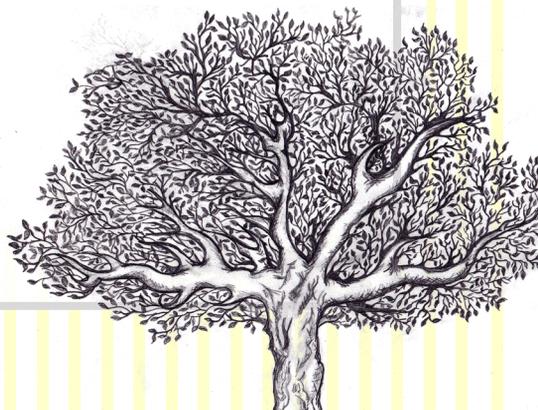
Hints of apple and peach on the nose. Light and delicate with citrus notes - this wine is dry, soft and creamy - £6 / £22

VEUVE CLICQUOT

Vintage champagne is rich flavoursome and fruity, and Clicquot make one of the best - £50

LP ROSE

Clear and wonderfully fresh, aromas of red and black fruit like raspberries, black cherries and blackcurrants - £85



Beer^{and} Cider

LAGERS

COORS LIGHT	£2- / £4-
STAROPRAMEN	£2¼ / £4½
GROLSCH	£2¼ / £4½

CRAFT BEER

BLUE MOON	£2½ / £4¾
WOLF ROCK	£2½ / £4¾

TRADITIONAL BEER

GUINNESS	£2½ / £4¾
ALB ALE	£2- / £4
LONDON PRIDE	£2- / £4

CIDERS

ASPALL	£2¼ / £4½
REKORDERLIG	£2½ / £5-

BOTTLES

ANCHOR STEAM	£4½
San Francisco, USA - 4.8%	
PERONI (GF)	£4¾
Vigevano, Italy - 5.1%	
BUDWEISER (VEG)	£3½
Missouri, USA - 4.8%	
ASAHI (VEG)	£4¾
Tokyo, Japan - 5%	
MODELO (VEG)	£3½
Mexico City, Mexico - 4.5%	
CAPLE ROAD	£3½
Cider from Hereford, UK - 5.2%	
ERDINGER	£3-
Non Alcoholic - Erding, Germany - 0.5%	
BLIND PIG CIDER'S	£4½
Apple, Honey & Whiskey - 5.5%	
Poached Pear & Rum - 5.5%	
Blueberry & Bourbon - 5.5%	



It's a *Gin* thing

TRADITIONAL

Bathtub	£4	£7
Bathtub Sloe	£4½	£9
Beefeater	£3¾	£5¼
Bombay Sapphire	£3¾	£5¼
Brockmans	£3½	£5½
Haymans Old Tom	£3½	£6½
No.209	£3½	£5½
Plymouth	£3¾	£5¼
Portabello Road	£3	£6
Tanqueray	£3	£5

NEW AGE

Caorun	£3½	£5½
Daffys Gin	£3¾	£5¾
Death's Door	£4	£7½
Hendricks	£3½	£5½
Monkey 47	£4	£6

FLAVOURED & SPICED

Rives Pink Gin	£3	£5
Edinburgh Raspberry	£3	£5
Edinburgh Rhubarb	£3	£5
Chase - Grapefruit	£3½	£5½
Chase - Orange	£3½	£5½
Gin Mare	£4¼	£8½
Opihr	£3½	£5½
Plymouth Sloe	£3½	£5½

GRAPE BASED

Xorigueur [Mahon]	£3¾	£5
Citadelle	£4	£7

NAVY STRENGTH

Haymans Navy	£4½	£8
Plymouth Navy	£4½	£8

PREMIUM

Elephant	£4¾	£8½
Fifty Pound Gin	£4	£7
No.3	£4	£7
Star of Bombay	£4½	£8½
Tanqueray 10	£4½	£8½
The Botanist	£4½	£8½

GIN CARAFE

A carafe filled with botanically-balanced gin and tonic, made for sharing! 4 servings

- BOMBAY -

The fresh flavours of Bombay are lifted with fresh lime, lemon twigs and juniper berries - £18½

- BROCKMAN'S -

The winter fruit flavoured gin is served with Blackberries, Grapefruit, Mint and Fevertree Tonic Water - £19

- HENDRICK'S -

The Scottish Gin is finished with elderflower tonic, cucumber, rose petals and fresh lemon juice - £19

- GIN MARE -

Served with Rosemary and Thyme, lime juice and Mediterranean Tonic Water - £20

HOUSE RULES

If you come on your own please leave in pairs



Gents always offer seats to ladies



No fighting, play fighting or talking about fighting



If your drink is too sweet / sour / strong—*please* tell us and we will always do our best to adjust



If you stay to the end (and we hope you do) we suggest you don't phone your ex!



Don't see what you like on the menu? We will happily create something bespoke for you—just ask



Try something new: We won't disappoint



Let us know before ordering any allergies or specific dietary requirements and we will always do our best to advise you on your drink / food choices

