



PLEASE MAKE OUR TEAM AWARE OF ANY  
DIETARY REQUIREMENTS OR ALLERGIES  
PLEASE NOTE A DISCRETIONARY 12.5%  
SERVICE CHARGE  
IS ADDED TO ALL FOOD & DRINK

## **BAR FOOD**

*Available 12 - 4pm Thursday to Sunday  
(room service optional for residents only).*

*Please make our team aware of any dietary requirements or allergies.*

## **SOUP**

### **SOUP OF THE DAY - £7.50**

*Warm cheddar scone & celery butter*

### **SANDWICHES - ALL £8.00** Served on White or Brown

*All served with Sheffield Honey dressed mixed leaves*

### **Egg Mayonnaise**

### **YORKSHIRE HAM**

*Piccalilli*

### **SMOKED SALMON**

### **VINTAGE CHEDDAR CHEESE ON TOAST**

*homemade chutney on sourdough*

## **SNACKS - £1.80**

### **KETTLE CRISPS (salted)**

## **CIGARS**

### **UPMANN HALF CORONA – £18.00**

*light /medium, 20 minutes, Half Corona - 3 ½ inch x 44 gauge*

### **QUAI D'ORSAY No.50 – £27.00**

*light, 30-45 minutes, Petit Robusto – 4 3/8 inch x 50 gauge*

### **MONTECRISTO No.4 - £27.00**

*medium / full, 30 minutes, Petit Corona – 5 1/8 inch x 42 gauge*

### **ROMEO Y JULIETA – SHORT CHURCHILL – £37.00**

*medium, 45 minutes Robusto – 4 7/8 inch x 50 gauge*

### **TRINIDAD REYES – £38.00**

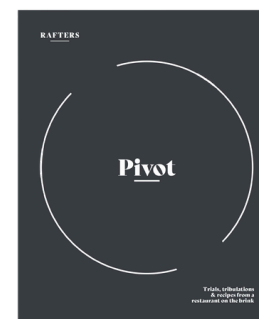
*medium, 20-30 minutes, Petit Corona – 4 3/8 inch x 40 gauge*

### **PARTIGAS SERIE D No.6 – £29.50**

*full, 30 minutes, Petit Robusto – 3 1/2 inch x 50 gauge*

### **COHIBA SIGLO 1 – £37.00**

*medium / full, 20 minutes, Tres Petit Corona – 4 inch x 40 gauge*



RAFTERS DEBUT COOKBOOK "PIVOT"  
by Tom Lawson & Alistair Myers  
50+ dishes, 200+ recipes, 15 cocktails  
40 pounds each

## COCKTAILS

### **MARTINI - £14.00**

*Vodka/Gin*

*Dry/Wet/Dirty*

### **SPICED OLD FASHIONED - £13.00**

*Woodford Reserve – Spiced Syrup – Bitters*

### **HONEY & LAVENDER NEGRONI - £18.00**

*Gin – Campari – Red Vermouth - honey syrup*

### **NUTCRACKER ESPRESSO MARTINI - £13.00**

*Vodka – Baileys –Signature Espresso - Frangelico*

### **RUM & GINGER SOUR - £16.00**

*Spiced Rum – Lemon – Ginger Syrup*

### **POINSETTIA - £14.00**

*Champagne – Cointreau – Cranberry*

### **MAGARITA - £14.00**

*Tequila – Cointreau – Lime & salt*

### **BRAMBLE - £14.00**

*Gin - Lemon - Creme de Cassis*

## COFFEES

*We work closely with Sheffield Coffee Roaster Roastology who we have created our own espresso blend with.*

### **AMERICANO - £4.25**

### **CAPPUCCINO - £4.50**

### **LATTE - £4.50**

### **FLAT WHITE - £4.50**

### **ESPRESSO / DOUBLE ESPRESSO - £2.50 / £3.50**

### **MACCHIATO / DOUBLE MACCHIATO - £3.00 / £4.00**

### **LIQUEUR COFFEE - £10.00**

*- Irish whiskey*

*- Baileys*

*- Tia Maria*

## TEAS / INFUSIONS - All £4.25

### **BREAKFAST TEA**

### **EARL GREY**

### **DARJEELING**

### **PEPPERMINT**

### **DECAF CEYLON**

*Milk options;*

- *whole*
- *semi-skimmed*
- *oat*
- *soya*



## **PORT 50ml**

*Perfect to pair with cheese & dessert or to finish off your meal.*

### **LBV, TAYLORS 2018 - £12.00**

*with flavours of ripe plum, chocolate & aromatics*

### **TAWNY, PORTO POCAS 10 YEAR - £9.00**

*with flavours of dried fruits & marzipan*

### **TAWNY, PORTO POCAS 20 YEAR - £15.00**

*notes of toffee, caramel & nuts*

### **COLHEITA TAWNY PORT 2000 - £30.00**

*an elegant & refined port with complex layers*

## **SIDES**

### **KOFFMAN FRIES - £5.00**

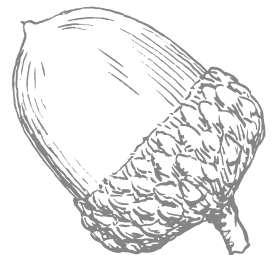
*with parmesan & truffle oil +£1.50*

### **GORDAL OLIVES - £5.00**

## **SWEETS**

### **RIVERSIDE SCONE - £6.50**

*clotted cream & homemade preserve*



**AFTER DINNER 25ml / 50ml**

**WHISKY / WHISKEY**

**PIG'S NOSE BLENDED WHISKY – Scotland - £5.00 / £9.00**

**WIRE WORKS - Derbyshire, England - £13.00 / £25.00**

**ARDBEG 10YR – Islay, Scotland - £10.00 / £19.00**

**GLENFARCLAS 10YR – Highland, Scotland - £9.00 / £17.00**

**DALMORE 12YR – Highland, Scotland - £11.00 / £20.00**

**NIKKA FROM THE BAREL – Japan - £12.00 / £23.00**

**JAMESON BLENDED WHISKEY – Ireland - £5.50 / £10.00**

**WOODFORD RESERVE BOURBON – Kentucky, USA - £6.00 / £11.00**

**JACK DANIELS TENNESSEE WHISKEY – Tennessee, USA - £5.50 / £10.00**

**COGNAC / ARMAGNAC / CALVADOS**

**H BY HINE VSOP – COGNAC – France - £9.00 / £17.00**

**HENNESSY XO – COGNAC – France - £24.00 / £47.00**

**BARON DE SIGOGNAC, ARMAGNAC 20YR – France - £14.00 / £27.00**

**JANNEAU, ARMAGNAC VSOP – France - £9.00 / £17.00**

**NON-ALCOHOLIC COCKTAILS**

**LIGHT N BREEZY - £8.00**

*Lyres Spiced Spirit – Ginger beer - Lime*

**VIRGIN AMARETTO SOUR - £9.00**

*Lyres amaretto – Lemon – Cherries*

**NOT SO GIN & TONIC - £10.00**

*Bax Botanics – Tonic*

**NON-ALCOHOLIC SPIRITS**

**BAX BOTANICS - £5.00 / £9.00**

*Wetherby – England*

**LYRE'S SPICED CANE SPIRIT & LYRE'S AMARETTO - £5.00 / £9.00**

*England*

**TANQUERY 0% - £5.00 / £9.00**

*London, England*



## SPIRITS LIST 25ml / 50ml

### GIN

#### **TANQUERAY - £5.50 / £10.00**

London – England

*paired with Franklins grapefruit & bergamot tonic +£2.50*

#### **HENDRICKS- £7.25 / £13.50**

Scotland

*paired with Franklins elderflower & cucumber tonic +£2.50*

#### **BOMBAY SAPPHIRE - £5.00 / £9.00**

Hampshire – England

*paired with Franklins Indian tonic +£2.50*

#### **WHITLEY NEIL RHUBARB AND GINGER- £7.25 / £13.50**

Edinburgh – Scotland

*paired with Franklins Ginger Ale +£2.50*

#### **MONKEY 47 - £9.00 / £17.00**

Black Forest – Germany

*paired with Franklins Light tonic +£2.50*

#### **MALFY BLOOD ORANGE - £6.00 / £11.00**

Italy

*paired with Franklins Rhubarb and Hibiscus tonic +£2.50*

### VODKA

#### **GREY GOOSE - £8.00 / £15.00**

Cognac - France

### TEQUILA

#### **TAPATIO BLANCO - £6.00 / £11.00**

Jalisco – Mexico

#### **TAPATIO ANJEO- £6.00 / £11.00**

Jalisco – Mexico

## SOFT DRINKS

#### **DIET COCA COLA 330ml - £3.00**

#### **COCA COLA 330ml - £3.00**

#### **FRANKLIN GINGER BEER 275ml- £3.50**

#### **FRANKLIN RASPBERRY LEMONADE 275ml - £3.50**

#### **FRANKLIN RHUBARB LEMONADE 275ml - £3.50**

#### **FRANKLIN GINGER ALE 200ml - £2.50**

#### **FRANKLIN LEMONADE 200ml - £2.00**

#### **FRANKLIN SODA 200ml - £3.00**

#### **JUICE 250ml - £3.00**

Orange – Cranberry – Apple

#### **SCHWEPPS TOMATO JUICE 125ml - £3.00**

#### **BOTTLED WATER 750ml - £5.00**

Still / Sparkling

### FRANKLINS TONICS - All £2.50

#### **TONIC/LIGHT TONIC 200ml**

#### **GRAPEFRUIT & BERGAMOT TONIC 200ml**

#### **RHUBARB & HIBISCUS TONIC 200ml**

#### **ELDERFLOWER & CUCUMBER TONIC 200ml**

### **WINE BY THE GLASS**

*All of our still wines by the glass are now available as 125ml (small), 250ml (large) and 375ml (half bottle Carafe)*

### **SPARKLING - 125ml**

#### **GARDET BRUT TRADITION NV - £14.50**

*A family run Champagne house led by our friend Christophe.*

#### **PROSECCO MILLESIMATO 2020, VALDOBBIADENE - £8.50**

##### **DOCG VILLA SANDI**

*From the heart of Prosecco*

### **WHITE - 125ml / 250ml / 375ml Carafe**

#### **ALBARINO 2022, BODEGAS LEDAS - £8.00 / £16.00 / £22.50**

*Rias Baixas, Spain – Dry, crisp and ultimately refreshing*

#### **SAUVIGNON BLANC 2022, CIRCUMSTANCE - £8.00 / £16.00 / £24.00**

*Western Cape, South Africa –*

*Oozing passionfruit and tropical fruit as it should!*

#### **WHITE RIOJA 2019, CONTINO - £14.00 / £28.00 / £42.00**

*Rioja, Spain – From one of Rioja's most important vineyards, this wine is made using the traditional grape viura*

#### **FALANGHINA DEL SANNIO 2022, FREMONDO - £7 / £13.50 / £20.00**

*Campania - Italy - Rich, round and full of ripe stone fruit*

### **ROSE - 125ml / 250ml / 375ml Carafe**

#### **PIERRE DE TAILLE 2022 - £8.00 / £16.00 / £22.50**

*Provence, France - The rose of the moment. Provence is clean and easy going easy to see why it's so popular.*

### **RED - 125ml / 250ml / 375ml Carafe**

#### **VENETTO ROSSO 2022, GRAN PASSIONE - £8.00 / £16.00 / £22.00**

*Vento, Italy - Merlot given the Amarone treatment, Amarone drinkers stop here!*

#### **RIOJA CRIANZA 2019, RIOJA VEGA - £8.00 / £16.00 / £22.00**

*Rioja, Spain – One of the only bodegas allowed to use the word rioja in their name!*

#### **PINOT NOIR, KUKI - 2021 - £10.00 / £20.00 / £27.50**

*Marlborough, New Zealand – a small, dedicated vineyard producing bright pinot noir through traditional Burgundy methods*

#### **MALBEC 2017, OBRA PRIMA, FAMILIA CASSONE - £9.50 / £19.00 / £28.50**

*Mendoza - Argentina*

### **DESSERT - 100ml**

#### **QUADY ESSENSIA ORANGE MUSCAT - £12.00**

*Central Vineyards, USA - Subtle winter spice, lusciously sticky!*

#### **QUADY ELYSIUM BLACK MUSCAT - £15.00**

*Central Vineyards, USA - Alternative to port for any cheese or chocolate lovers!*

## **BEERS / LAGERS**

**BAKEWELL BEST 4.2% 500ml - £7.00**

*Peak District - England*

**GUINNESS – 6% 500ml - £8.00**

*Dublin – Ireland*

**ESTRELLA 4.6% Pint / Half - £6.50 / £3.50**

*Barcelona – Spain*

**FARMERS BLONDE 4.0% 500ml - £7.00**

*Bradfield Brewery - Sheffield - England*

**JAIPUR IPA 5.9% 500ml - £7.50**

*Thornbridge Brewery - Bakewell - England*

**STRAWBERRY & LIME REKORDERLIG 4% 500ml - £7.00**

*Sweden*

**ESTRELLA DAMM 0% 330ml - £5.00**

*Barcelona – Spain*

## **RUM**

**KRAKEN SPICED RUM - £6.50 / £12.00**

*Trinidad*

**CAPTAIN MORGANS DARK RUM - £6.50 / £12.00**

*Jamaica*

**HAVANA 3YR WHITE - £6.00 / £11.00**

*Havana - Cuba*

## **LIQUEURS / APERITIFS 25ml / 50ml**

**BAILEY'S ORIGINAL IRISH CREAM - £6.50 / £12.00**

*Ireland*

**COINTREAU - £6.00 / £10.00**

*Saint-Barthélemy-d'Anjou, France*

**CAMPARI - £6.00 / £10.00**

*Novara - Italy*

**TIA MARIA - £6.50 / £12.00**

*Jamaica*

**AMARETTO, QUAGLIA - £6.50 / £12.00**

*Saronno – Italy*

**DRAMBUIE - £6.00 / £12.00**

*Scotland*

**PIMMS - £8.00**

*Kent, England*

**APEROL - £8.00**

*Padua, Italy*