



# Drinks Menu

## FRESHLY SQUEEZED

Limeade	4.95
<i>(Strawberry, Raspberry, Cherry or Mango)</i>	
Homemade Ginger Ale	4.95
Jugs of the Above (Serves 4)	10.95
Fresh Press Apple Juice	4.50
Fresh Orange Juice	4.50

## SOFT DRINKS

Coke / Diet / Zero	3.95
Fanta Orange	3.95
Sprite	3.95
<i>(FREE REFILLS ON THE ABOVE)</i>	
Still / Sparkling Water 330ml	3.30
Still / Sparkling Water 750ml	5.50
Syrup Sodas	3.95
<i>(Strawberry, Raspberry, Cherry, Blackcurrant, Elderflower)</i>	

## BOTTLED BEERS 300ml

Heineken (330ml)	6.00
Heineken 0.0%	4.80
Moretti	6.20
Orchard Thieves Pt Btl (500ml)	6.70
West Coast Cooler	6.00
West Coast Cooler Rosé	6.00
Sol	6.00

## CRAFT BEER 440ml

Arcadia Lager Gluten Free	6.50
Tundra Tropical	6.50
Mammoth IPA	6.50
Wildfire Hopy Red Ale	6.50

## DRAUGHT BEERS

Ask Your Server for Draught Selection

## SIGNATURE COCKTAILS

<i>Shipwreck</i>	11.95
<i>Dark Rum, Ginger Syrup, Limeade</i>	
<i>Pink Elly (13)</i>	10.95
<i>Casa Gheller Prosecco, Cider, Raspberry Purée</i>	
<i>Mimosa (13)</i>	10.95
<i>Casa Gheller Prosecco, Freshly Squeezed Orange Juice</i>	
<i>Bellini (13)</i>	10.95
<i>Casa Gheller Prosecco, With A Choice Of Either, Raspberry, Strawberry, Or Mango Purée</i>	
<i>Passion Martini (13)</i>	11.95
<i>Casa Gheller Prosecco, Absolut Vanilla, Pineapple, Passionfruit</i>	
<i>Margarita</i>	11.95
<i>Olmecca Tequila Resposado, Cointreau, Lime</i>	
<i>Greenwich Goblet</i>	11.95
<i>Beefeater Gin, Limeade, Elderflower Tonic</i>	
<i>Espresso Martini</i>	11.95
<i>Absolut Vodka, Kahlua, Espresso</i>	
<i>New York Mule</i>	11.95
<i>Absolut Vodka, Homemade Ginger Ale, Lime</i>	
<i>Gin &amp; Ginger</i>	11.95
<i>Gin, Homemade Ginger Ale</i>	
<i>Lillet Strawberry Spritz (13)</i>	11.95
<i>Lillet Rosé, Strawberry Liqueur, Casa Gheller Prosecco</i>	
<b>SPIRIT-FREE COCKTAILS</b>	
<i>Little Mule</i>	7.50
<i>Ceder's Crisp, Homemade Ginger Ale, Lime Juice</i>	
<i>Guiltless Goblet</i>	7.50
<i>Ceder's Crisp, Limeade, Elderflower Tonic</i>	

**ELEPHANT & CASTLE****WHITE WINE**

Glass Bottle

<i>La Coste Le Blanc</i> Aix-en-Provence, France	8.20*	32.00
<i>Gecko Ridge Chardonnay</i> Western Cape, South Africa	7.50*	29.00
<i>Acacia Tree Chenin Blanc</i> Western Cape, South Africa	7.70*	30.00
<i>Le Poesie Pinot Grigio</i> Veneto, Italy	7.70*	30.00
<i>Stoneleigh Sauvignon Blanc</i> Marlborough, New Zealand	7.70*	31.00
<i>Picpoul, Cap Cette</i> Languedoc, France	7.90*	34.00
<i>Iselen Blanco (Sauvignon / Verdejo)</i> Rioja, Spain		35.00
<i>Morra o Conto Albarino</i> Rias Baixas, Spain		38.00

**RED WINE**

Glass Bottle

<i>La Coste Rouge</i> Aix-en-Provence, France	8.20*	32.00
<i>Gecko Ridge Cabernet Sauvignon</i> Western Cape, South Africa	7.50*	29.00
<i>Cafayate Etchard Malbec</i> Salta, Argentina	7.70*	30.00
<i>Paddock - Shiraz</i> Southeastern Australia	7.90*	31.00
<i>Stoneleigh Pinot Noir</i> Marlborough, New Zealand	7.90*	31.00
<i>La Serre Merlot</i> Pays d'Oc, France	8.20*	32.00
<i>Agronika Montepulciano</i> Montepulciano d'Abruzzo, Italy		35.00
<i>Letargo Rioja Crianza</i> Rioja, Spain		38.00

**SPARKLING WINE**

Glass Bottle

<i>Casa Gheller Prosecco Frizzante</i> Veneto, Italy	9.30*	39.00
<i>Casa Gheler Valdobbiadene Prosecco Superiore</i> Veneto, Italy (glass contains sulphates)	13*	55.00

**ROSÉ WINE**

Glass Bottle

<i>La Coste Chateau Rosé</i> Aix-en-Provence, France	8.50*	36.00
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We have a selection of spirits available to suit everyone!  
Please ask your server for more details.  
All wines served by the glass contain sulphites.



Customers: All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but can not guarantee the absence of allergen transfer. Please scan QR code to view allergens used in our products/dishes. Please ask our staff should you have additional queries. All of our beef is of Irish origin. Mar2022