



Drinks Menu

FRESHLY SQUEEZED

Limeade	5.15
<i>(Strawberry, Raspberry, Cherry or Mango)</i>	
Homemade Ginger Ale	5.15
Jugs of the Above (Serves 4)	11.40
Fresh Press Apple Juice	4.70
Fresh Orange Juice	4.70

SOFT DRINKS

Coke / Diet / Zero	4.15
Fanta Orange	4.15
Sprite	4.15
<i>(FREE REFILLS ON THE ABOVE)</i>	
Still / Sparkling Water 330ml	3.45
Still / Sparkling Water 750ml	5.75
Syrup Sodas	4.15
<i>(Strawberry, Raspberry, Cherry, Blackcurrant, Elderflower)</i>	

BOTTLED BEERS 300ml

Heineken (330ml)	6.25
Heineken 0.0%	5.00
Moretti	6.45
Orchard Thieves Pt Btl (500ml)	7.00
West Coast Cooler	6.25
West Coast Cooler Rosé	6.25
Sol	6.25

CRAFT BEER 440ml

Arcadia Lager Gluten Free	6.80
Tundra Tropical	6.80
Mammoth IPA	6.80
Wildfire Hopy Red Ale	6.80

DRAUGHT BEERS

Ask Your Server for Draught Selection

SIGNATURE COCKTAILS

<i>Shipwreck</i>	12.45
<i>Dark Rum, Ginger Syrup, Limeade</i>	
<i>Pink Elly *</i>	11.40
<i>Casa Gheller Prosecco, Cider, Raspberry Purée</i>	
<i>Mimosa *</i>	11.40
<i>Casa Gheller Prosecco, Freshly Squeezed Orange Juice</i>	
<i>Bellini *</i>	11.40
<i>Casa Gheller Prosecco, With A Choice Of Either, Raspberry, Strawberry, Or Mango Purée</i>	
<i>Passion Martini *</i>	12.45
<i>Casa Gheller Prosecco, Absolut Vanilla, Pineapple, Passionfruit</i>	
<i>Margarita</i>	12.45
<i>Olmecca Tequila Resposado, Cointreau, Lime</i>	
<i>Greenwich Goblet</i>	12.45
<i>Beefeater Gin, Limeade, Elderflower Tonic</i>	
<i>Espresso Martini</i>	12.45
<i>Absolut Vodka, Kahlua, Espresso</i>	
<i>New York Mule</i>	12.45
<i>Absolut Vodka, Homemade Ginger Ale, Lime</i>	
<i>Gin & Ginger</i>	12.45
<i>Gin, Homemade Ginger Ale</i>	
<i>Lillet Strawberry Spritz *</i>	12.45
<i>Lillet Rosé, Strawberry Liqueur, Casa Gheller Prosecco</i>	
SPIRIT-FREE COCKTAILS	
<i>Little Mule</i>	7.80
<i>Ceder's Crisp, Homemade Ginger Ale, Lime Juice</i>	
<i>Guiltless Goblet</i>	7.80
<i>Ceder's Crisp, Limeade, Elderflower Tonic</i>	

ELEPHANT & CASTLE**WHITE WINE**

Glass Bottle

La Coste Le Blanc 8.55* 33.30
Aix-en-Provence, France

Gecko Ridge Chardonnay 7.80* 30.20
Western Cape, South Africa

Acacia Tree Chenin Blanc 8.05* 31.20
Western Cape, South Africa

Le Poesie Pinot Grigio 8.05* 31.20
Veneto, Italy

Stoneleigh Sauvignon Blanc 8.05* 32.25
Marlborough, New Zealand

Picpoul, Cap Cette 8.25* 35.40
Languedoc, France

Iselen Blanco (Sauvignon/ Verdejo) 36.40
Rioja, Spain

Morra o Conto Albarino 39.55
Rias Baixas, Spain

SPARKLING WINE

Glass Bottle

Casa Gheller Prosecco Frizzante 9.70* 40.60
Veneto, Italy

**Casa Gheler Valdobbiadene
 Prosecco Superiore** 13.60* 57.20
Veneto, Italy (glass contains sulphates)

RED WINE

Glass Bottle

La Coste Rouge 8.55* 33.30
Aix-en-Provence, France

Gecko Ridge Cabernet Sauvignon 7.80* 30.20
Western Cape, South Africa

Cafayate Etchard Malbec 8.05* 31.20
Salta, Argentina

Paddock - Shiraz 8.25* 32.25
Southeastern Australia

Stoneleigh Pinot Noir 8.25* 32.25
Marlborough, New Zealand

La Serre Merlot 8.55* 33.30
Pays d'Oc, France

Agronika Montepulciano 36.40
Montepulciano d'Abruzzo, Italy

Letargo Rioja Crianza 39.55
Rioja, Spain

ROSÉ WINE

Glass Bottle

La Coste Chateau Rosé 8.85* 37.50
Aix-en-Provence, France

*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.*

* Contains Sulphites (3) Egg

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 ask our staff if you would like to view our list of allergens used in our products / dishes or should you have additional queries.
 All of our beef is of Irish origin.