

# COCKTAILS

## **Sazerac**

10.50

Originally created in New Orleans, a major hub of the cotton trade, this drink features your choice of bourbon or cognac with Peychaud's bitters and a dash of Absinth.

## **Classic Martini**

10.50

No vodka and not shaken are the true origins of this drink, but we're happy to make yours however you like it!

## **Kir Royale**

14.00

A deceptively simple combination of Champagne and crème de cassis, first created by Felix Kir, the Major of Dijon.

## **Manhattan**

10.50

First created back in the 1860s, this cocktail has stayed true to its origins: whisky, vermouth and a dash of bitters.

## **Bramble**

10.50

A classic creation from the legendary Dick Bradsell - gin and red fruits combined to perfection.

## **Mojito**

10.50

The world's most popular cocktail! Fresh mint, lime and a good dose of rum.

## **Bloody Mary**

10.50

A savoury concoction of vodka, tomato juice and spices - reportedly a great hangover cure!

## **Agricola's Fort**

10.50

Named after the founder of Roman Manchester, this drink combines Zymurgorium Quince & Ginger Liqueur with The Lakes Vodka and a dash of rhubarb.

## **Grelley's Manor**

10.50

Raise a mug to Lord Grelley, the first Lord of Manchester Manor, with our combination of tea infused The Lakes Gin, bergamot, citrus and The Lakes Elderflower liqueur.

## **Arkwright's Mill**

10.50

Named after England's very first cotton mill, the Arkwright features Steel Bonnets British Malt Whisky and marmalade to bring forth a distinctive smoky flavour.

## **Pankhurst's Revolution**

10.50

A drink to honour the leader of the suffragettes, Emmeline Pankhurst, that uses Zymurgorium Cherry Bakewell Liqueur and a dash of Vimto, served on ice and topped with Prosecco.

## **Davies' Clubhouse**

10.50

Our Executive Chef's favourite drink inspired by John Henry Davies, the first president of Manchester United. It's a modern twist on a classic amaretto sour!



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RESTAURANT & BAR

## BEERS AND CIDERS

<b>Becks Vier</b>	½ PINT 2.00	PINT 4.00
<b>Camden</b>	½ PINT 2.25	PINT 4.50
<b>Goose Island IPA</b>	½ PINT 3.00	PINT 6.00
<b>Bowland Froz'n</b>	½ PINT 2.50	PINT 5.00
<b>Budweiser</b>		BTL. 3.50
<b>Corona</b>		BTL. 3.50
<b>Peroni Nastro Azzurro</b>		BTL. 3.75
<b>Budweiser Prohibition</b>		BTL. 3.50
<b>Innis and Gunn Original</b>		BTL. 4.50
<b>Goose Island 312</b>		BTL. 4.75
<b>Bowland Buster IPA</b>		BTL. 4.00
<b>Bowland Deer Stalker</b>		BTL. 4.00
<b>Bowland Pheasant Plucker</b>		BTL. 4.00
<b>Orchard Pig Truffler Cider</b>		BTL. 6.00
<b>Rekorderlig Wild Berries Cider</b>		BTL. 5.25
<b>Rekorderlig Pear Cider</b>		BTL. 5.25

## SOFT DRINKS

<b>Double Dutch Tonic</b>		2.50
• Skinny		
• Cranberry & Ginger		
• Pomegranate & Basil		
• Cucumber & Watermelon		
<b>Coke / Diet Coke</b>	200ML BTL. 2.00	330ML BTL. 3.25
<b>Red Bull / Red Bull Sugar Free</b>		3.50
<b>Franklin &amp; Sons</b>		
• British Dandelion & Handpicked Burdock with Star Anise		3.25
• Sicilian Lemon Tonic		2.50
• Lemon & Elderflower with Juniper		3.25
• Ginger Ale / Ginger Beer		1.90
<b>Belu Still Water</b>	330ML BTL. 2.00	750ML BTL. 3.50
<b>Belu Sparkling Water</b>	330ML BTL. 2.00	750ML BTL. 3.50



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