

The Grill

'SMITHS' OF SMITHFIELD'

DRINKS MENU

Signature Cocktails

SMITHS Smoking Gun / 17

Smiths Signature Smokey Old Fashioned

Lychee & Rhubarb Spritz / 15.5

Warner Rhubarb Gin , Lychee Liqueur, Prosecco DOC, Soda

Muse / 16.5

Havana 3yr Rum , Malibu, Coconut Water

St Pauls Picante 18.5

Patron Silver Tequila, Triple Sec, Lime, Hot Honey

Smiths & The City / 17.5

House Infused Elyx Vodka, Fraise De Bois, Strawberry Puree, Basil

The Merchant / 17

Burnt Faith Brandy, House Brewed Lemon & Pear Iced Tea

Botivo White Negroni / 16

Botivo, Plymouth Gin, Martini Blanco

The Crown In Kentucky / 17

Buffalo Trace Bourbon, Peach, Lemon, Egg whites

Classic Cocktails are available on request, subject to ingredient availability.

House Martinis

Classic Martini / 17.5

Ciroc Vodka or Tanqueray 10 Gin Martini, Served your way

Elderflower Martini / 16.5

Absolut Elyx Vodka, St Germain, Elderflower, Lime

Lychee Martini / 16.5

Sapling Vodka, Ly chee Liqueur, Cranberry, Lime, Foaming Bitters

Tomatini / 16.5

Absolut Tabasco Vodka, Housemade Clarified Tomato Consomme

Elyx Espresso Martini / 17

Absolut Elyx Vodka, Khalua, Vanilla, Espresso, Chocolate Bitters

Salted Caramel Martini / 17.5

Absolut Elyx Vodka, Khalua, Baileys, Caramel, Espresso

Strawberry Pavlova Martini / 16.5

Hendricks Gin , Fraise De Bois, Strawberry Puree, Coconut Milk

Velvet Martini / 17

Absolut Elyx Vodka, Cherries, Chocolate syrup

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.

Alcohol Free Cocktails

The Garden / 11.5

Elderflower, Apple, Lime, Cucumber, Soda water

Amalfi Spritz / 10

Lyres 0% Italian Aperitif, Fevertree Blood Orange Soda

Virgin Mary / 11

Spiced Tomato, Tobasco, Worcestershire, lemon & Celery

Virgin Mojito / 11.5

Lime, Mint & Apple, Soda water

Amaretti Sour / 11

Lyres Amaretti 0%, Lemon, Egg White

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Spirits

25ml

Vodka

Ciroc / 6.25
Sipsmith Sipping Vodka / 6.25
Chase Vodka / 6.30
Grey Goose / 6.55
Absolut Elyx / 6.60

Gin

PlymouthG in / 6.10
Sipsmith London Gin / 6.30
Hendricks / 6.35
Tanqueray 10 / 6.30
Ki No Bi Gin / 6.75
Monkey 47 / 7.15

Rum

Havana Club 3 / 6.05
Havana Club 7 / 6.10
Kraken Spiced / 6.10
Merser Double Barrel / 6.25
Diplomatico Reserve / 6.65
Ron Zacapa / 7.15

Tequila

Patrón XO / 6.85
Patrón Silver / 6.85
Patrón Reposado / 7.10
Patrón Añejo / 7.55

Single Malt

Lagavuli n 8yrs / 7.30
Glemorangie / 6.35
Talisker 10yrs / 6.50
Laphroaig 10yrs/ 6.65
The Balvenie 14yrs / 6.85
Glenfiddich 15yrs / 6.80
Chivas Regal 18yrs / 7.15
Macallan 12yrs / 8.00
Macallan 18yrs / 18.70

American Whisky & Bourbon

Buffalo Trace Bourbon / 6.05
Makers Mark / 6.25
Woodford Reserve / 6.35
Gentleman Jack / 6.30

Japanese Whisky

Suntory Chita / 7.10
Suntory Hibiki / 7.40

Cognac

Burnt Faith Brandy / 5.95
Martell VSOP / 6.70
Boulard Calvados / 7.40
Henne ssy XO / 20.70
Tesseron Lot53 XO / 28.10

Armagnac

Janneau VSOP / 6.00
Mousquetaire Du Roy XO / 12.00

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From The Bar

Softs

CocaCola 200ml / 3.25
Diet Coke 200ml / 3.20
Fevertree Mixers 225ml/ 3.35
 Light Tonic
 Elderflower
Premium Lemonade
 Premium Soda
 Blood Orange Soda
 Ginger Ale
 Ginger Beer

Eager Juices / 3.35
 Cranberry
 Orange
 Cloudy Apple
 Pineapple
 Tomato

Red Bull 250ml / 4.35

Bottled Beers

Peroni 330ml 5% ABV / 6.00
Estrella 330ml 4.6% ABV / 6.00
Corona 330ml 4.5% ABV / 6.00
Asahi 330ml 5% ABV / 6.05
Partizan Pale 5% ABV / 6.70
Gamma Ray Can 330ml 5.4% ABV / 6.70
Aspall Cider 4.5% ABV / 7.15
Daura Damm Gluten Free 330ml
 5.4% ABV / 5.95

Draught Beers

Hawkstone Lager / 4.8% ABV / 8.35
Beavertown Neck Oil / 4.3% ABV 8.25

Low & No Alcohol

Peroni 0% 330ml / 5.25
Beavertown Lazer Crush 330ml Can
 0.3 % / 5.50

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Wines By The Glass

Sparkling Wine & Champagne

NV Nyetimber Classic Cuvée / 13.80

NV Drappier Brut / 16

NV Drappier Rosé Brut / 18

Rosé Wine

2025 Whispering Angel , Côtes de Provence, France / 9.45 / 12.70

White Wine

2024 Assyrtiko Kintonis Winery, Peloponnesse, Greece / 7.85 / 10.50

2023 Côtes-du-Rhône-Villages, Samorëns Blanc, Ferraton Père & Fils 8.85 / 12.40

2025 Riesling Langmeil Wattle Brae, Eden Valley, Australia 9.85 / 13.75

2024 Albariño Casal Caeiro Sobre Lias Rias Baixas, Spain 9.95 / 13.95

2023 Chardonnay, Mâcon-Villages, Domaine Les Chenevières 10.40 / 14.50

2023 Sauvignon Blanc/ Semillon/ Chardonnay, Château Ksara Blanc de Blancs,
Lebanon 10.50 / 14.60

2024 Grüner Veltliner Federspiel, Rudi Pichler, Austria 10.85 / 14.95

2023 Sancerre, " La Croix du Roy", Lucien Crochet, Loire, France 12.10 / 16.85

Red Wine

2022 Touriga Nacional/ Tinta Roriz blend, Prunus Private selection Dão Tinto,
Portugal 7.70 / 10.75

2024 Côtes-du-Rhône-Villages, Samorëns Rouge, Ferraton Père & Fils, 8.85 / 12.40

2022 Corbières , Via Nostrum, Languedoc / 8.95 / 12.50

2022 Zinfandel, Joel Gott, California 9.85 / 13.80

2024 Chianti Classico "Peppoli" Antinori, Tuscany, Italy 10.15 / 14.20

2019 Merlot Ronan by Clinet, Bordeaux, France 10.30 / 14.40

2021 Cabernet Sauvignon "Hussonet", Haras de Pirque, Chile / 10.40 / 14.50

2022 Malbec "I" Pulentia, Mendoza, Argentina 10.45 / 14.60

2024 Pinot Noir, Black Label, Babich, Marlborough, N. Zealand 10.70 / 14.95