

The Grill

'SMITHS' OF SMITHFIELD'

DRINKS MENU

House Cocktails

SMITHS Smoking Gun / 17

Smiths Signature Smokey Old Fashioned

GinGinger/ 16

Sipsmith Sloe Gin, Apple juice, Ginger syrup, Lime juice

Rhapsody / 16

Haku vodka, Pear syrup, Apricot liqueur, Lemon juice

Spiced Cranberry Margarita/ 16

Olmea silver, Triple sec, Lime juice, Cranberry juice, Cinnamon syrup

SMITHS Winterbird / 16

Havana 7 rum, Jagermeister, Apricot liqueur, Pineapple, Simple syrup, Lime

Golden Bell / 16

Martel VSOP, Allora lemon, Lemon juice, Agave, Peach liqueur

Botivo Negroni / 16

Botivo, Plymouth, Martini Blanco

Manhattan Derby / 16

Horse With No Name Whiskey, Sweet Vermouth, Maraschino Cherry



Dessert Cocktails

Elyx Espresso Martini / 16.5

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

Salted Caramel Martini / 17.50

Absolut Elyx Vodka, Khalua, Baileys, Caramel syrup, Espresso

SMITHS Chocolate Orange Martini / 17.50

Kraken spiced Rum, Chocolate syrup, Baileys, Espresso,
Orange bitters

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



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

No Alcohol Cocktails

Amaretti Sour / 11

Lyres 0% Amaretti, Lemon, Sugar, Egg Whites

Virgin Garden / 11

Elderflower, Apple, Lime, Cucumber, Soda water

Amalfi Spritz / 10

Lyres 0% Italian Aperitif, Fevertree Mediterranean Tonic

Virgin Mary / 11

Spiced Tomato, Tobasco, Worcestershire, lemon & Celery

Virgin Mojito / 11.5

Lime, Mint & Apple, Soda water



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Spirits

25ml

Vodka

Suntory Haku / 6.15
Ciroc / 6.15
Sipsmith Sipping Vodka / 6.15
Grey Goose / 6.45
Absolut Elyx / 6.50

Gin

Plymouth Gin / 6.00
Sipsmith London Gin / 6.20
Hendricks / 6.25
Tanqueray 10 / 6.20
Roku Japanese Gin / 6.30
Ki No Bi Gin / 6.65
Monkey 47 / 7.05

Rum

Havana Club 3 / 5.85
Havana Club 7 / 6.00
Kraken Spiced / 6.00
Merser Double Barrel / 6.15
Diplomatico Reserve / 6.55
Ron Zacapa / 7.05

Tequila

Patrón XO / 6.75
Patrón Silver / 6.75
Patrón Reposado / 7.00
Patrón Añejo / 7.45

Single Malt

Lagavulin 8yrs / 7.20
Glenmorangie / 6.25
Talisker 10yrs / 6.40
Laphroaig 10yrs / 6.55
The Balvenie 14yrs / 6.65
Glenfiddich 15yrs / 6.70
Chivas Regal 18yrs / 7.05
Macallan 12yrs / 7.90
Macallan 18yrs / 18.60

American Whisky & Bourbon

Four Roses Small Batch / 6.05
Makers Mark / 6.15
Woodford Reserve / 6.25
Gentleman Jack / 6.20

Japanese Whisky

Suntory Chita / 7.00
Suntory Hibiki / 7.30

Cognac

Martell VSOP / 6.60
Hennessy XO / 20.60
Tesseron Lot53 XO / 28.00

Armagnac

Janneau VSOP / 5.90
Mousquetaire Du Roy XO / 11.90

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From The Bar

Softs

CocaCola 200ml / 3.15
Diet Coke 200ml / 3.10
Fevertree Mixers 225ml/ 3.35
 Light Tonic
 Mediterranean
 Elderflower
Premium Lemonade
Premium Soda
 Ginger Ale
 Ginger Beer

Eager Juices / 3.25
 Cranberry
 Orange
Cloudy Apple
 Pineapple

Red Bull 250ml / 4.35

Bottled Beers

Peroni 330ml 5% ABV / 5.90
Estrella 330ml 4.6% ABV / 5.90
Corona 330ml 4.5% ABV / 5.90
Asahi 330ml 5% ABV / 5.95
Partizan Pale 5% ABV / 6.60
Gamma Ray Can 330ml 5.4% ABV / 6.60
Aspall Cider 4.5% ABV / 7.05
Daura Damm Gluten Free 330ml
 5.4% ABV / 5.85

Draught Beers

Hawkstone Lager 4.8 % ABV / 8.05
Beavertown Neck Oil 4.3%ABV/ 7.95

Low & No Alcohol

Peroni 0% 330ml / 5.15
Beavertown Lazer Crush 330ml Can
 0.3% / 5.40

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Wines By The Glass

125ml / 175ml

Sparkling Wine & Champagne

NV Nyetimber Classic Cuvée / 13.10

NV Drappier Brut / 15

NV Drappier Rosé Brut / 17.50

Rosé Wine

2024 Whispering Angel , Côtes de Provence, France / 8.75 / 11.70

White Wine

2023 Assyrtiko Kintonis Winery, Peloponnesse, Greece / 7.80 / 10.90

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

2024 Riesling Langmeil Wattle Brae, Eden Valley, Australia 9.85 / 13.75

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

2022 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

2023 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

2021 Touriga Naçional/ Tinta Roriz blend, Prunus Private selection Dão Tinto, Portugal 7.70 / 10.75

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

2022 Corbières , Via Nostrum, Languedoc / 8.95 / 12.50

2022 Zinfandel, Joel Gott, California 9.85 / 13.80

2023 Chianti Classico “Peppoli” Antinori, Tuscany, Italy 10.15 / 14.20

2018 Merlot Ronan by Clinet, Bordeaux, France 10.30 / 14.40

2020 Cabernet Sauvignon “Hussonet”, Haras de Pirque, Chile / 10.40 / 14.50

2022 Malbec “I” Pulenta, Mendoza, Argentina 10.45 / 14.60

2022 Pinot Noir, Black Label, Babich, Marlborough, N. Zealand 10.70 / 14.95

Vintages are subject to availability. All prices are inclusive of VAT.

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