

The Grill

'SMITHS' OF SMITHFIELD'

DRINKS MENU

House Cocktails

SMITHS Smoking Gun / 17

Smiths Signature Smokey Old Fashioned

Lychee Kiss / 16

Absolut Elyx Vodka, Lychee Liqueur, cranberry, lime

Coconut Margarita / 17

Olmecca Tequila, Coconut, Pineapple, lime

Eves's Temptation / 16

Plymouth Sloe Gin, Apple, Elderflower, cucumber, Soda water

Butterfly Blue / 17

Sipsmith Vodka, Lillet Blanc, Apricot Liqueur, Butterfly Blue infused syrup

Cherry Daiquiri / 16

Havana Especial Rum, Maraschino Cherry, lime

Peach Gimlet / 16

Plymouth Gin, Peach Liqueur, lime

Bees / 16

Beefeater 24 Gin, Honey & Thyme, Ginger beer

The Chilean / 17

Aba Pisco, Pineapple, Mint, Whites, Lemon

Habanero Julep / 16

Horse With No Name Whiskey, Mint, Simple Syrup



Dessert Cocktails

Elyx Espresso Martini / 15

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

Baked Apple Sour / 17

Balvenie Carribbean Cask Whiskey, Egg Whites, Apple, Lemon

SMITHS Chocolate Martini / 16

Kraken Coffee Rum, Chocolate Baileys, Espresso

The Oleksandr / 16

Cinnamon Infused Vodka, Khalua, Double Cream

Classic Irish Coffee / 12

Jameson Irish Whiskey, Cafe Americano, Double Cream Float

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 / 11

Lyres 0% Italian Aperitif, Fevertree Mediterranean Tonic

Virgin Mary / 7

Spiced Tomato, Tobasco, Worcestershire, lemon & Celery

Virgin Mojito / 8

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

Glenlivet / 6.25

Glemorangie 10yrs / 6.25

Talisker 10yrs / 6.40

Laphroaig 10yrs / 6.55

Lagavulin 8yrs / 7.20

The Balvenie 14yrs / 6.75

Glenfiddich 15yrs / 6.70

Chivas Regal 18yrs / 7.05

Macallan 12yrs / 7.90

Macallan 18yrs / 18.60

American Whisky & Bourbon

Haig Club / 5.70

Gentleman Jack / 6.20

Makers Mark / 6.15

Woodford Reserve / 6.25

Japanese Whisky

Suntory Toki / 6.15

Suntory Chita / 7.00

Suntory Hibiki / 7.30

Cognac

Martell VSOP / 6.60

Hennessy XO / 20.60

Tesseron Lot53 XO / 35.60

Armagnac

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

Draught Beers

Estrella Lager 4.6% ABV 7.60

Beavertown Neck Oil 4.3%ABV/ 7.95

Bottled Beers

Peroni 330ml 5% ABV / 5.90

Estrella 330ml 4.6% ABV / 5.90

Asahi 330ml 5% ABV / 5.95

Corona 330ml 4.5% ABV / 5.90

Partizan Pale 330ml 5% ABV / 6.60

Gamma Ray Can 330ml 5.4% ABV / 6.60

Aspall Cider 500ml 4.5% ABV / 7.05

Daura Damm Gluten-Free 330ml
5.40% ABV / 5.85

Low & No Alcohol

Peroni 0% 330ml / 5.15

Asahi 0% 330ml / 5.20

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

2023 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

2023 Riesling Langmeil Wattle Brae, Eden Valley, Australia 9.85 / 13.75

2023 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 12.00 / 16.85

Red Wine

2021 Touriga Nacional/ Tinta Roriz blend, Prunus Private selection DãoTinto,
Portugal 7.70 / 10.75

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

2020 Corbières , Via Nostrum, Languedoc / 8.95 / 12.50

2022 Zinfandel, Joel Gott, California 9.80 / 13.70

2021 Malbec "I" Pulenta, Mendoza, Argentina 9.90 / 13.85

2022 Chianti Classico "Peppoli" Antinori, Tuscany, Italy 10.15 / 14.20

2018 Merlot Ronan by Clinet, Bordeaux, France 10.40 / 14.50

2020 Cabernet Sauvignon 'Hussonet', Haras de Pirque, Chile / 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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