



PARTY MENU

SHARING BOARD,
MAIN COURSE *and* COCKTAIL
£27.50 PER PERSON

SHARING BOARD

BABY BACK RIB STACK
with sticky BBQ sauce

BUFFALO HOT CHICKEN WINGS

CHILLI SALT CRISPY COD GOUJONS
with lime and smoked chilli mayo

MAIN COURSES

NEW YORKER BURGER

Beef burger with grilled bacon, cheddar cheese, lettuce, red onion and gherkin in a toasted brioche bun with fries and apple coleslaw

8oz CHAR-GRILLED SIRLOIN STEAK
(£2 supplement)

Centre cut from the short loin, cooked medium and served with roasted tomato, grilled mushroom, fries and peppercorn sauce

GRILLED SALMON FILLET

On a bed of quinoa, pomegranate, wild rocket, courgette hash brown and a white wine & lemon sauce

BUFFALO HOT CHICKEN

Char-grilled half chicken smothered in Buffalo hot sauce and served with fries and apple coleslaw

SMOKIN' RIBS & BBQ CHICKEN COMBO

Baby back rib stack and grilled quarter bone-in chicken with your choice of sticky BBQ sauce or hot Buffalo sauce, served with fries and apple coleslaw

MAC'N'CHEESE ☆

Curly macaroni, four cheeses and a biscuit crust

VEG-OUT BURGER ☆

Spiced quinoa and cheese patty, roast mushroom and caramelised red onions, tomato and chipotle mayo

BBQ CHICKEN CHOP SALAD

BBQ chicken strips, salad greens, sweet corn, avocado, roasted red peppers, cherry tomatoes, cheddar, tortilla strips and ranch dressing

GRILLED VEGETABLE FAJITA ☆

Skillet seared tequila & lime infused peppers, onions and grilled vegetables served sizzling with sour cream, fresh tomato salsa, guacamole, cheddar cheese and warm flour tortillas

☆ Indicate vegetarian dishes * Beef chilli contains bacon

A discretionary service charge of 12.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash of credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.

DESSERTS

SALTED CARAMEL DONUT 3.⁵⁰

With vanilla ice cream

OREO COOKIE ICE CREAM SANDWICH 3.⁵⁰

TRIPLE SCOOP ICE CREAM 3.⁵⁰

Your choice of strawberry, chocolate, vanilla or pistachio ice cream with strawberry or chocolate sauce

PARTY COCKTAILS

PURPLE RAIN

Stolichnaya vodka, Brugal blanco rum and Teichenne peach schnapps with sours and blue curacao. Topped with lemonade and a grenadine float

MAI TAI

A mixture of Brugal blanco and Brugal añejo rums together with orange curacao, apricot brandy, orgeat syrup and pineapple juice

LONG BEACH ICED TEA

The big five: Stoli vodka, Tanqueray gin, Sauza Hacienda tequila, Brugal blanco rum and triple sec mixed with sours and topped with cranberry juice

LYNCHBURG LEMONADE

Jack Daniels, triple sec and sours topped with lemonade

STRAWBERRY MULE

Stolichnaya vodka, strawberry purée and freshly squeezed lime over ice, topped with ginger beer

KISS ME QUICK

A Maxwell's favourite. With Malibu, Teichenne peach schnapps, Midori and crisp apple juice.
Served Long

MOCKTAILS

RASPBERRYTINI

Fresh raspberries, pineapple juice and grenadine shaken

TROPICAL SMASH

Passion fruit and pineapple juices shaken with mint leaves and topped with soda water

WC2

Apple juice, elderflower cordial, egg white and fresh mint leaves shaken and topped with bitters

BLACK & GOLD

Fresh blackberries and fresh lime juice with blackberry purée, topped with ginger beer

STRAWBERRY SWIRL

Pineapple juice, candy syrup, strawberry purée, fresh milk and cream

★ Happy Hour ★

ALL CLASSIC & SIGNATURE COCKTAILS £4.50

HOUSE CHAMPAGNE £28.95

BOTTLE OF AMSTEL £2.95

All Day Sunday & Monday
Tuesday to Friday 5pm - 8pm

PROSECCO & CHAMPAGNES

	125ml Bottle	
LE DOLCI COLLINE PROSECCO	6. ²⁵	29. ⁹⁵
CHAMPAGNE GREMILLET BRUT	8. ⁵⁰	41. ⁹⁵
CHAMPAGNE GREMILLET ROSÉ		43. ⁹⁵
TAITTINGER BRUT 'LA FRANCAISE' NV		59. ⁹⁵
BOLLINGER SPECIAL CUVÉE		79. ⁹⁵
DOM PÉRIGNON VINTAGE		179. ⁹⁵

WINES

	175ml Bottle	
WHITE		
CATARRATTO IL MERIDIONE <i>Italy 2015</i>	5. ²⁵	19. ⁹⁵
A superb grape offering floral, peach and tropical fruit aromas.		
PINOT GRIGIO MIRABELLO <i>Italy 2015</i>	5. ⁹⁵	23. ⁹⁵
Easy drinking, crisp, fresh & dry with gentle floral and citrus aromas.		
CHARDONNAY CASA AZUL <i>Chile 2015</i>	5. ⁹⁵	23. ⁹⁵
Unoaked, buttery & fruity with a lovely soft mouth feel.		
SAUVIGNON BLANC ELEGANCE <i>France 2015</i>	6. ²⁵	24. ⁹⁵
Crisp and refreshing with lots of flowers and fruit flavours.		
CHABLIS GERARD TREMBLAY <i>France 2014</i>		29. ⁹⁵
Medium bodied with crisp, apple acidity, pure fruit flavours of white peach and pears. Classic, steely and dry finish.		

ROSÉ

BERGERIE DE LA BASTIDE ROSÉ <i>France 2015</i>	5. ⁵⁰	20. ⁹⁵
Deeply coloured and bursting with red summer fruits.		
PINOT GRIGIO BLUSH LA MAGLIA <i>Italy 2015</i>	6. ⁹⁵	22. ⁹⁵
Bright summer fruits, delicate floral notes and crisp acidity.		

RED

GARNACHA BORSAO <i>Spain 2015</i>	5. ²⁵	19. ⁹⁵
Juicy brambly fruit with soft tannins. Very easy drinking.		
MERLOT LES CLAIRIERES <i>France 2014</i>	5. ⁹⁵	23. ⁹⁵
Smooth, plummy, berry fruit with hints of damson and an easy savoury peppery finish.		
RIOJA TEMPRANILLO ARTESA <i>Spain 2015</i>	5. ⁹⁵	23. ⁹⁵
Fruity red with a deep ruby colour and ripe, red berry aromas. Soft & easy-drinking.		
CHIANTI RISERVA 1489 <i>Italy 2013</i>	6. ⁷⁵	26. ⁹⁵
Full bodied and balanced with soft berry characters and a hint of vanilla. Long finish.		
PINOT NOIR LA BOUSOLE <i>France 2015</i>		29. ⁹⁵
Medium bodied with a fresh and lively mouth & flavours of red summer fruits.		

125ml wine measure also available upon request.

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HOUSE CHAMPAGNE £28.95
BOTTLE OF AMSTEL £2.95

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CLASSIC COCKTAILS

COSMOPOLITAN	7. ⁹⁵
Stoli Citros vodka and triple sec with cranberry juice and a dash of lime	
MAI TAI	7. ⁹⁵
A mixture of Brugal blanco rum and Brugal añejo rum together with orange curacao, apricot brandy, orgeat syrup and pineapple juice	
LONG BEACH ICED TEA	7. ⁹⁵
Stoli vodka, Tanqueray gin, Sauza Hacienda tequila, Brugal blanco rum and triple sec mixed with sours and topped with cranberry juice	
RAFFLES SINGAPORE SLING	7. ⁹⁵
The classic recipe from 1915. Tanqueray gin, cherry brandy, Cointreau, pineapple and lime juice, a dash of grenadine and Angostura bitters with a Benedictine float	
PURPLE RAIN	7. ⁹⁵
Stolichnaya vodka, Brugal blanco rum and Teichenne peach schnapps with sours and blue curacao. Topped with lemonade & grenadine float	
LYNCHBURG LEMONADE	7. ⁹⁵
Jack Daniels, triple sec and sours topped with lemonade	
LEMON TREE	7. ⁹⁵
A refreshing combination of Bacardi Limon rum, passion fruit juice and Chambord, with lemon juice and fresh mint	
STRAWBERRY MULE	7. ⁹⁵
Stoli vodka, strawberry purée, fresh lime juice topped with ginger beer	

BEERS & CIDER

HUBER PREMIUM BEER (340ml can, 4.8% abv)	4. ⁷⁵
LAGUNITAS 12 TH OF NEVER ALE (340ml can, 5.5% abv)	4. ⁷⁵
AMSTEL (300ml, 4.1% abv)	4. ²⁵
SOL (330ml, 4.5% abv)	4. ⁷⁵
LAGUNITAS IPA (340ml, 6.2% abv)	5. ⁵⁰
BLUE MOON (340ml, 5.4% abv)	5. ⁵⁰
BROOKLYN LAGER (355ml, 5.2% abv)	5. ⁵⁰
ORCHARD THIEVES APPLE CIDER (330ml can, 4.2% abv)	5. ⁰⁰
REKORDERLIG STRAWBERRY & LIME CIDER (500ml, 4%)	5. ⁰⁰
HEINEKEN 0.0 <i>Non-Alcoholic</i> (330ml, 0.0% abv)	4. ⁰⁰

SOFT DRINKS

COCA-COLA / DIET COKE (served in 16oz glass)	2. ⁷⁵
FANTA (served in 16oz glass)	2. ⁷⁵
SPRITE (served in 16oz glass)	2. ⁷⁵
COCA COLA ICON / DIET COKE (330ml bottle)	3. ⁵⁰
KINGSDOWN WATER (75cl bottle, still or sparkling)	3. ⁹⁵
KINGSDOWN SPARKLING PRESSÉ	
Apple Sparkle (330ml)	3. ⁴⁵
Elderflower Sparkle (330ml)	3. ⁴⁵
Cloudy Lemonade (330ml)	3. ⁴⁵