

THE PEN AND PENCIL

# DRINKS MENU



# BEERS, ALES & CIDER

## Draught

	1/2	Pint
Amstel 4.1%	3.10	6.10
Beavertown Gamma Ray 5.6%	3.60	7.10
Guinness 4.0%	3.10	6.10
Birra Moretti 4.6%	3.20	6.30
Red Stripe 4.7%	3.15	6.20
Orchard Thieves 4.5%	3.10	6.10

## Bottled Beer

Modelo Especial 4.5%	5.10
Brooklyn	5.80
Fruli	6.00
Goose Island IPA	6.50
Pacifico Clara	6.50
Budvar 500ml	6.90
Budvar Dark 500ml	6.90
Heineken 0.0%	3.70

## Bottled Cider

Aspall Suffolk Draught	5.90
Old Mout Berries & Cherries	6.10
Old Mout Kiwi & Lime	6.10
Old Mout Strawberry & Apple	6.10
Old Mout Pineapple & Raspberry	6.10

# SOFTS

<b>Fentimans</b>	3.50
Dandelion & Burdock	
Cherry Cola	
Lightly Sparkling	
Elderflower	

<b>San Pellegrino</b>	2.50
Limonata	
Aranciata	
Aranciata Rossa	

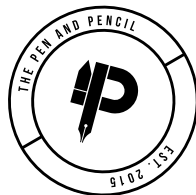
<b>Soda Folk</b>	3.50
Cream Soda	
Root Beer	
Cherry Soda	

<b>Orangina</b>	3.00
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<b>Ting</b>	2.50
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<b>Fruit Juices</b>	2.90
Orange	
Pineapple	
Apple	
Cranberry	
Mango	
Grapefruit	
Tomato	







<b>Pepsi/Pepsi Max/R Whites Lemonade</b>	2.50
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# HOTTIES

	<b>Pen Chai</b>	9		<b>Fat Bee</b>	9
	Kraken, Masala Chai Tea, Hot Coconut Milk, Coconut Syrup			Stoli Vanil, Honeycomb Syrup, Hot Chocolate	
	<b>Sweet Dreams</b>	9		<b>Frostkiller</b>	9
	Stoli Vanil, Crème de Cacao, Horlicks, Hot Oat Milk			Havana 7 Dark Rum, Double Espresso, Honeycomb Syrup, Hot Milk	
	<b>Royal Mint</b>	9		<b>BB11</b>	9
	Sipsmith Lemon, Elderflower, Moroccan Mint Tea			Benedictine, Maraschino, Lemon Bitters, Hot Vimto	













# FIZZIES

	<b>Fizzy Bakewell</b>	9.50		<b>Sparkleberry</b>	9.50
	Amaretto, Cherry Liqueur, Prosecco			Chambord, Strawberry Liqueur, Raspberry Syrup, Lemon, Prosecco	
	<b>Hugo Spritz</b>	9.50		<b>Kir Spritz</b>	9.50
	Tanqueray, Elderflower, Prosecco			Crème de Cassis, Soda, Prosecco	
	<b>French 75</b>	9.50		<b>Aperol Spritz</b>	9.50
	Tanqueray, Lemon, Sugar, Prosecco			Aperol, Soda, Prosecco	

We use a number of allergens on the bar, in our cocktails and for garnishes.







Please inform a member of the team if you have any dietary requirements, intolerances or allergies

# SIGNATURES

	<b>Upstate Martini</b> Rhubarb & Apple Gin, Peach Liqueur, Lemon, Elderflower	9.50
	<b>Midnight Winter Moon</b> Ketel One Citroen, Chambord, Lime, Hibiscus, Cranberry	9.50
	<b>Wall Street</b> Kraken Coffee, Frangelico, Caramel, Espresso	10
	<b>The American</b> Sloe Gin, Lillet Blanc, Sweet Vermouth, Lychee	10
	<b>Mrs. Pencil's Famous Apple Crumble</b> Stoli Vanil, Frangelico, Amaretto, Apple, Cinnamon	10
	<b>Aztec Ruin</b> Tequila Blanco, Maraschino, Lime, Watermelon, Orange & Cherry Bitters	10
	<b>Monkey Nuts</b> Stoli Vanil, Kahlua, Frangelico, Pistachio, Milk, Cream	10
	<b>Black Forest</b> Kraken, Chambord, Vanilla, Milk, Cream, Blackberries, Chocolate Bitters	11
	<b>Long Hot Summer in Rio</b> Cachaca, Triple Sec, Lime, Hibiscus, Pineapple	11
	<b>Loco Moloko</b> Stoli Vanil, La Fee Parisienne Absinthe, Mint, Coconut Milk, Chocolate Bitters	11
	<b>Smoke on the Water</b> Dobel Smoked Tequila, Xante Pear Liqueur, Lime, Lychee, Mango	11
	<b>30 Rock</b> Bulleit Rye, Xante Pear Liqueur, Benedictine, Sweet Vermouth, Cherry Bitters	12

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# CLASSICS & TWISTS

	<b>Salty Russian</b> Vodka, Milk, Kahlua, Salted Caramel	9.50
	<b>Caipirinha</b> Cachaca, Lime, Brown Sugar	9.50
	<b>Pen's Mai Tai</b> El Dorado 3, Diabliesse Clementine, Lime, Orgeat, Cherry Brandy	10
	<b>Mulled Bramble</b> Brockmans Gin, Lemon, Winter Spices, Crème de Mure	10
	<b>Mezcal Sour</b> Mezcal, Lime, Triple Sec, Sugar, Angostura Bitters	10
	<b>Spiced Rum Sidecar</b> Diabliesse Clementine, Lemon, Sugar	10
	<b>Blood Orange Margarita</b> Ocho Tequila, Triple Sec, Blood Orange Syrup, Lime	10
	<b>Fireside Negroni</b> Tanqueray, Campari, Sweet Vermouth, Winter Spices	11
	<b>Maverick</b> Aviation Gin, Crème de Violette, Lavender Syrup, Lemon	11
	<b>Honeycomb &amp; Ginger Martini</b> Tanqueray, White Vermouth, Ginger, Honeycomb	11
	<b>Maple Old Fashioned</b> Woodford Reserve, Maple Syrup, Angostura Bitters	12
	<b>Queens Boulevardier</b> Bulleit Rye, Sweet Vermouth, Aperol, Cherry Brandy, Orange Bitters	12

Can't find what you're looking for? Our bartenders will be more than happy to make your favourite classic cocktails

# WINE

## White Wine

	175ml	250ml	BTL
<b>Cullinan View Chenin Blanc, Western Cape South Africa</b> Deliciously fresh and creamy with peachy fruit character. A classic South African style.	6.70	7.80	23.00
<b>Belvino Pinot Grigio delle Venezie, Italy</b> Delicately flavoured with notes of green apple and pear, with just a hint of sweetness.	6.90	8.10	24.00
<b>Viña Esmeralda, Catalunya, Torres, Spain</b> Blending aromatic Muscat with the spicy Gewürztraminer results in this popular dry white which is both floral and fragrant.	7.20	9.10	27.00
<b>Vidal Sauvignon Blanc, Marlborough New Zealand</b> Classically crisp and herbaceously intense with great complexity, a mingling of passion-fruit and melon flavours.	7.60	10.10	30.00
<b>Gavi di Gavi, Enrico Serafino, Italy</b> Pale straw-yellow, the wine shows floral and citrus aromas, with a minerally, dry palate.			£36.00

## Rose Wine

	175ml	250ml	BTL
<b>Vendange White Zinfandel, California, USA</b> A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness.	6.60	7.90	23.00
<b>Les Nuages, Pinot Noir Rose, France</b> Made from the delicate Pinot Noir grape variety in the cool Loire Valley in France, this elegant rose is deliciously balanced and fruit-filled, with wild strawberry character and a fresh, appetising finish.	7.20	9.00	27.00

## Red Wine

	175ml	250ml	BTL
<b>Berri Estates Merlot, Australia</b> The Merlot grapes, sourced exclusively from Riverland and Sunraysia, were harvested at night to ensure retention of the maximum freshness and fruit flavours. Fermented in stainless steel, a portion of the blend has contact with oak to give an added dimension of spiciness to the plummy fruit and soft tannins.	6.70	7.50	22.00
<b>Berri Estates Shiraz, SE Australia</b> Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.	6.70	7.70	23.00
<b>Brazos Malbec, Uco Valley, Mendoza, Argentina</b> Dark violet with blue hues with typical Malbec aromas reminiscent of ripe red & black fruits as cherries, plums and blackberries. Medium bodied, with soft tannins and balanced acidity. Fruity and spicy finish.	8.00	10.10	30.00
<b>Flagstone Writer's Block Pinotage Western Cape, South Africa</b> Intense concentrated aromas of wild blueberry and ripe cherry, supported by smoky, spicy undertones: ripe and generous: blackberry and plum flavours.			36.00

125ml measure available upon request

# CHAMPAGNE

## Champagne & Sparkling Wine

	125ml	BTL
<b>Pontebello Prosecco Doc Spumante Extra Dry, Italy</b> Elegant and crisp with a fine bubble mousse and delicious apricot, pear and citrus flavours.	6.50	28.00
<b>Moët &amp; Chandon Brut Impérial NV, France</b> A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.		75.00
<b>Veuve Clicquot Yellow Label Brut, France</b> Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.		85.00

# HOUSE POURS

Tanqueray Gin	4.50	El Dorado 3yr	4.50
Ketel One Vodka	4.50	El Dorado 5yr	4.50
The Kraken Black Spiced Rum	4.50	Bulleit Bourbon	4.50
Ocho Blanco Tequila	4.50		

Enjoy a double for just +3.20

We also have an extensive back bar of diverse spirits and liqueurs.

# WE RECOMMEND...

Gabriel Boudier Liqueurs	4.20
Deaths Door Gin	6.00
Chase Smoked Marmalade Vodka	4.50
Tanqueray 10 Gin	5.00
Nikka From The Barrel Japanese Whiskey	6.00
Dobel Maestro Humito Tequila	6.00



Dyna Moe is a New York based artist who specialises in all things Mad Men, and is the creator of AMC's very own Mad Men Yourself avatar app. So, who better to create our new cocktail menu? After putting Manchester's favourite ads to the vote, we tasked Dyna Moe with putting her expert, Mad Men spin on them. And this is the result. Enjoy!