

# The Apple Tree

## FOOD

### **BURRATA PLATE | 9**

Artisan burrata drizzled with olive oil and balsamic vinegar reduction, and served with ciabatta, sun dried tomatoes and rosemary olives (smoked paprika, chives, mixed peppers and herbs, and salt flakes).

### **SMOKED BURRATA PLATE | 9**

Smoked burrata drizzled with olive oil and balsamic vinegar reduction, and served with ciabatta, sun dried tomatoes and rosemary olives (smoked paprika, chives, mixed peppers and herbs, and salt flakes).

### **MOZZARELLA PLATE | 9**

Mozzarella drizzled with olive oil and balsamic vinegar reduction, and served with ciabatta, sun dried tomatoes and rosemary olives (smoked paprika, chives, mixed peppers and herbs, and salt flakes).

### **MIXED PLATTER | 12.50**

Mixed platter with ciabatta, mixed olives with chilli, sun dried tomatoes, grilled artichokes and mixed smoked nuts.

### **CHEESY NACHOS | 9**

Cheesy nachos with tomato salsa, jalapenos, guacamole and sour cream.

### **HOUMOUS & PITTA BREAD | 4.50**

Houmous drizzled with olive oil with pitta bread.

### **OLIVES, ARTICHOKE & SUN DRIED TOMATOES | 3**

Side of olives/grilled artichokes/sun dried tomatoes.

### **MIXED NUTS | 3**

### **VINEGAR BROAD BEANS | 3**

### **VEGAN SAUSAGE ROLLS | 4.50**



If you have a food allergy or a special dietary requirement, please inform a member of staff.

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## COCKTAILS

### **GIN FLOWER SHERBERT | COUPETTE | 8.50**

A floral gin-sipper with hints of elderflower, fresh citrus and a dash of Angostura bitters.

### **RAINBOW DREAM | HI-BALL | 10**

The Apple Tree house cocktail - we miss our rainbow stairs! A colourful and tasty concoction of rum, pineapple, Blue Curacao, melon and grenadine

### **NEGRONI | ROCKS | 8.50**

A herby, rooty, bitter cocktail with notes of deep dark fruit flavours as well as the classic juniper tang of gin. Gin, red vermouth and Campari.

### **MARGARITA/GINGER MARGARITA | COUPETTE OR ROCKS | 9.50**

Straight-up Margarita, done the old-fashioned Mexican style. Don't ask for salt! Ginger - does what it says on the tin, if traditional isn't your style.

### **ESPRESSO MARTINI | COUPETTE | 9.50**

From our shiny new coffee machine, the classic espresso martini with freshly brewed coffee. For when you need that caffiene with a kick.

### **APEROL SPRITZ | SPRITZ GLASS | 10**

Italy's answer to Pimms, Aperol is slightly bitter with a sweet hint of orange and a light tang of herbs. Prosecco gives it sparkle and soda water refreshes.

### **SEEN YOUR RITA | COUPETTE | 8.50**

An Aperol and peachy twist on the classic Margarita with bitters and foam.

### **OLD FASHIONED | ROCKS | 8.50**

Aptly named, this most classic of whisky cocktails with a hint of orange and bitters.

### **SPARK ME UP | FLUTE | 9.50**

A fizzy, spicy mix of prosecco, chambord and cinnamon.



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## COCKTAILS

### AMERICANO | SPRITZ | £9.00

The original negroni is here with wonderful aperitif notes, combined with the freshness of bubbly soda.

Ingredient: Campari, Red vermouth, Soda water

### My ELDERFLOWER DREAM | HI-BALL | £11.00

The sweet elderflower notes of Saint Germain shine with the lemonade in this spritzer.

Ingredients: Saint Germain, Lemonade, Soda water

### PORNSTAR MARTINI | COUPE | £10.50

A fruity kick of passionfruit and vanilla vodka will awaken your senses.

Ingredients: Passionfruit, Vanilla vodka, Passion Fruit liqueur, prosecco

### EARL GRAY MARTINI | COUPE | £11.00

The brilliant Combination of tea infused gin, lemon and sugar brings the tannins of the earl gray in a delightfully refreshing way.

Ingredients: Tea infused gin, lemon, sugar syrup(in house made), foamers

### PAINSOOTHER | HI-BALL | £11.00

Our riff on the painkiller will take all of your worries away and leave you asking for more.

Ingredients: Dark rum, coconut cream, Orange Juice, Pineapple juice, Lime juice

### BIJOU | ROCKS | £11.00

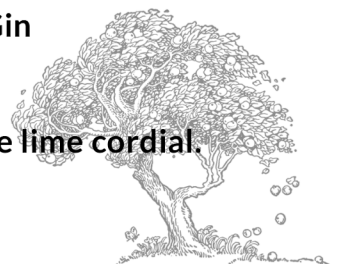
Green chartreuse shines in this cocktail, combined with the sweet vermouth and uses gin as a vehicle.

Ingredients: Green chartreuse, Red Vermouth, Gin

### GIMLET | ROCKS | £10.00

A simple, yet unbeatable freshness of gin and our homemade lime cordial.

Ingredients: Gin, lime cordial (made in house)



# The Apple Tree

## NON-ALCOHOLIC COCKTAILS

### PIAZZA | HI-BALL | 8

A Lyre's spritz and tonic with a touch of orange.

### AMARETEENTEE | ROCKS | 8

Lyre's amaretti with vegan foamer and lemon.

### I'M THAT BEACH | HI-BALL | 8

A summery sweet drink. Lyre's cane spirit with sugar syrup, lime and pineapple and a hint of spice.

### THE TRINITY | HI-BALL | 8

A Lyre's spritz and tonic with a touch of orange. A refreshing sweet and sour mix.

### OCEANS 31 | ROCKS | 8

Lyre's amaretti with vegan foamer and lemon. A sparkling spritz.



## DRAUGHT

half pint / pint

Brooklyn Lager | 3.75 / 6.40

Somersby Cider | 3.75 / 6.20

Hobgoblin IPA | 3.75 / 6.40

## BOTTLED BEERS, ALES AND CIDER

Corona | 5.50

Guinness | 6

Birra Moretti | 4.50

Old Mout Berries & Cherries | 6

Becks | 5.50

Curious Apple | 4.50

Estrella Galicia | 5.75

Punk IPA | 4.90

San Miguel | 5.50

## NON-ALCOHOLIC

Peroni (0.0%) | 4

Kombucha | 4

Lyres Italian Spritz | 50ml - 5.50

Tanqueray 0% | 25ml - 5.00 | 50ml - 6.50

Lyres Pink London Spirit | 50ml - 5.50

## SOFT DRINKS

Schweppes Lemonade | 2.50

Coke | 2.50

Schweppes soda | 2.50

Diet Coke | 2.50

Tonic Water | 2.50

Orange Juice | 2.75

Schweppes S/L Tonic | 2.50

Cranberry | 2.75

Fever Tree Med Tonic | 2.50

Pineapple Juice | 2.75

Schweppes Ginger Beer | 2.50

Apple Juice | 2.75

Fever Tree Ginger Ale | 2.50

Belvoir Elderflower | 2.50

Red Bull | 2.75

Lemonade | 2.75 / 3.75



## WINES

	Bottle (750ml)	Glass (175ml)	Glass (250ml)
<b>White wines</b>			
Mureva Organic Verdejo	24	5.80	8
Patersons Grove Sauvignon Blanc	30	7.50	9.50
Picpoul de Pinet, Petite Ronde	30	7.50	9.50
<b>Red wines</b>			
Castillo de Mureva Tempranillo	23	5.80	8
Luis Felipe Edwards Reserva Pinot Noir	27	7	9
Galadino Montepulciano	26	6.55	8.50
<b>Rosé wines</b>			
Le Bosq Rosé	30	7.50	9.50
Astros Provence Rosé	36	8.50	10.50
<b>Sparkling wines</b>			
Da Luca Prosecco	30	7.50	

