

HAYLAZ

BRASSERIE

À LA CARTE

Served between 17.00pm - 21.30pm

STARTERS

- ★

Sizzling Garlic Prawns

CHEF'S FAVOURITE

£8.95

Pan-fried, chilli, onion, and extra virgin olive oil
- Hummus & Warm Flat bread**

£7.00

Creamy chickpea hummus, tahini, extra virgin olive oil
- Grilled Halloumi**

£7.00

Chargrilled halloumi, pomegranate molasses
- ★

Golden Calamari

£8.95

Crispy fried squid, garlic aioli & lemon

★ MOST POPULAR

SIGNATURE
- Wild Mushrooms on Toast**

£8.50

Sautéed wild mushrooms, Parmesan, garlic, herbs, truffle oil
- Smoked Aubergine**

£8.00

Smoked aubergine purée, labneh, walnuts, pomegranate molasses

MAINS

- ★

28-Day Aged Ribeye Steak (10oz)

SIGNATURE

£32.00

Served with skin-on fries, grilled portobello mushrooms, cherry tomatoes & asparagus

Add: Peppercorn sauce £2 / Garlic butter £2 / Red wine jus £2
- Filleted Sea Bass**

£21.50

Pan-Seared, Lemon & Caper Sauce, Roasted Potatoes
- ★

Lamb Cutlets

CHEF'S SELECTION

£23.00

Grilled, Smoked Aubergine, Peppers, Pomegranate Sauce
- Mediterranean Lamb Meatballs**

£19.50

Tomato & Pepper Sauce, Creamy Mashed Potato
- ★

Grilled Chicken Supreme

£21.00

Mashed Potato, Mushroom Sauce
- Wild Mushroom Risotto (Vegetarian)**

£18.00

Add Chicken Skewers

£7.00
- Haylaz Gourmet Burger (8oz – Double Patty)**

£17.95

Two Premium Beef Patties, Double Cheddar, Caramelised Onion, Burger Sauce, Brioche Bun & Skin-On Fries
- Pan-Seared Salmon Fillet**

£19.95

Seasoned fresh salmon fillet in butter, white wine & parsley sauce, served with mashed potato and grilled asparagus.

SIGNATURE SHARING

Haylaz Sharing Board (For 2) £55

Hummus, smoked aubergine, sliced ribeye steak, lamb cutlets (2 pcs), chicken skewers, lamb meatballs, grilled portobello mushrooms, cherry tomatoes, skin-on fries, mixed salad



Perfect for sharing

SIDES

- Truffles & Parmesan Fries**

£7.50

Crispy fries, parmesan, truffle oil
- Haylaz Greek Salad**

£11.95

Feta cheese, heritage tomatoes, cucumber, Kalamata olives, red onion, oregano & extra virgin olive oil
- Steamed Broccoli with Garlic Butter**

£7.50

Tender broccoli, garlic butter

DESSERTS

- ★

Raspberry Cheesecake

MOST LOVED

£8.00

Creamy Baked Cheesecake, Raspberry Compote
- Sicilian Lemon or Mango Sorbet**

£8.00

Refreshing & Light
- ★

Pistachio Ice Cream (Gelato)

SIGNATURE SWEET

£8.00

Rich And Creamy Pistachio
- Santiago Tart**

£7.95

Lemon zest, Refreshing & Light

• All prices include VAT • 12.5% Discretionary service charge applies • Please inform staff of allergies



BREAKFAST

Served all day with sourdough bread. all eggs are CLARENCE COURT eggs.

TEA SELECTION PUKKA ORGANIC SERIES

BLACK TEAS

ENGLISH BREAKFAST	£2.8
Rich and robust classic black tea	
EARL GREY	£2.8
Organic black tea with delicate bergamot aroma	

HERBAL & INFUSIONS (Caffeine - Free)

THREE MINT	£3.5
Refreshing organic blend of peppermint, spearmint, and field mint	
LEMON, GINGER & MANUKA HONEY	£3.5
Zesty organic lemon and spicy ginger with a sweet honet twist	
FEEL NEW	£3.5
Light and cleasing organic blend of aniseed, fennel, and cardamom	

MILKSHAKES

KINDER BUENO	£6.0
BANANA	£6.0
CHOCOLATE	£5.5
STRAWBERRY	£5.5
VANILLA	£5.5
OREO	£5.5

SMOOTHIES

MERRY BERRY	£6.00
Blackberry, Strawberry, Raspberry, Blueberry & Banana	
STRAWBERRY SUNSHINE	£6.00
Strawberry, Mango & Banana	
GROOVY GREEN	£6.00
Avocado, Spinach, Pear, Mint, Green Apple & Melon	
GAJI ISLAND	£6.00
Pineapple, Papaya, Carrot and Goji Berries	
TROPICAL CRUSH	£6.00
Passion Fruit, Pineapple, Papaya & Mango	

SOFT DRINKS

COKE / DIET / ZERO	330ml	£3.5
SPRITE	330ml	£3.5
FANTA	330ml	£3.5
STILL WATER	330ml	£3.5 750ml £5.5
SPARLING WATER	330ml	£3.5 750ml £5.5
RED BULL		£4.0
JUICES		£3.5
Apple / Pineapple / Cranberry / Orange		
SODA WATER		£3.5
TONIC WATER		£3.5
BITTER LEMON		£3.5
LEMONADE		£3.5
FRESH ORANGE JUICE		£5.0
FRESH APPLE JUICE		£5.0
FRESH CARROT JUICE		£5.0
FRESH MIX JUICE		£6.5
Orange, Apple or Carrots		
ADD GINGER		£1.0

HAYLAZ BREAKFAST FEAST (To Share - For 2 Persons)

£39.95

Signature Menemen, Sucuk & Eggs (Sahan Style), Grilled Halloumi, Feta Cheese Pastry, Avocado Smash, Feta Cheese, Honey & Clotted Cream, Mixed Olives, Seasonal Tomatoes & Cucumber, Nutella & Seasonal Fruits Selection, Simit & Sourdough Basket, Butter & Homemade Jam. Served with: 2 Fresh Orange Juice Shots and your choice of 2 Teas or 2 Coffees

THE ENGLISH EGM	£11.90
1 fried egg, 1 cumberland sausage, smoked bacons, 2 hash browns, baked beans and sourdough bread.	
SCRAMBLED HEAVEN GMEF	£12.95
Homemade sourdough bread topped with smoked salmon & scrambled eggs, mixed leaves.	
FULL HAYLAZ EGM	£13.95
2 fried eggs, 2 cumberland sausages, smoked bacons, 2 hash browns, portobello mushroom, grilled cherry tomatoes and baked beans.	
TURKISH EGGS GEM	£12.95
Garlic yoghurt, poached eggs with browned butter with pul biber chili flakes, diced spicy beef sausage served with sourdough bread.	
WAFFLE CRISPY CHICKEN GMN SOE	£12.95
2 waffles, 3 crispy chicken tenders and 3 smoked bacons, served with maple syrup.	

VEGGIE (V) EGM	£12.95
2 poached eggs, 1 veggie sausage, grilled halloumi, 2 hash browns, portobello mushroom, grilled cherry tomatoes and baked beans	
VEGAN (V)(VG) SS SO	£12.50
Avocado, Hummus, portobello mushroom, hash brown, baked beans, falafel, a mixed steam vegetables	
MEDITERRANEAN MSS GE	£13.95
2 scrambled eggs, grilled halloumi, mini tomato and cucumber salad, feta borek, grilled spicy sujuk avocado, feta, marinated olives .	
AMERICAN DELIGHTS EGM SO	£13.50
Fluffy pancakes, 1 cumberland sausages, smoked bacons, fried egg, butter and maple syrup.	
FRENCH DELIGHTS GEM	£13.90
Artisan brioche French toast topped with clotted cream maple syrup, chocolate curls, vibrant berries, cumberland sausage, scrambled eggs and crispy bacons.	

BRUNCH

EGG ROYAL GCEMSOF	£12.50
Toasted English muffins, smoked salmon, 2 poached eggs, hollandaise sauce and smoked paprika powder	
FLORENTINE GCEMSO	£12.00
Toasted English muffins, sauteed spinach, 2 poached eggs, hollandaise sauce and smoked paprika powder.	
MEDI SMASH E MG	£12.50
Toasted sourdough, smashed avakado, pomegranate, feta crumble, sliced olives, sundried tomato, oregano and 2 poached eggs	

SHAKSHUKA DELIGHT (V) GEM	£12.50
2 poached eggs, slow cooked in fiery tomato sauce with peppers, spices served with sourdough bread and greek style organic yoghurt	
EGGS BENEDICS GCEMSO	£12.00
2 toasted English muffins, 2 poached eggs sliced ham, hollandaise sauce and smoked paprika powder.	
Add bacons, £3.5	

BRUNCH EXTRAS

Egg (v)	£2.00	Grilled Cherry Tomatoes	£2.00	Smoked Salmon F	£4.00
Fried / Poached / Scrambled		Baked Beans (v)	£1.90	Sweet Potato Fries G	£4.50
Veg Sausage (2pcs) (v) G	£2.50	Hash Browns (2pcs) (v) GM	£2.20	Sautéed Spinach (v) M	£4.00
Avo Smashed (v) (vg)	£2.50	Feta Cheese M	£3.00	Mixed Fruits	£5.00
Portobello Mushroom (1pc) (v) (vg) EGM	£2.20	Olives (v) (vg)	£3.50	Pancakes (2pcs) MEG	£3.50
Toast with Butter (v) GMN	£2.50	Grilled Halloumi (3pcs)	£3.50	Maple Syrup	£1.50
Streaky Smoked Bacons(3pcs)	£3.50	Skin on Fries G	£4.00	Cumberland sausage(1pc) G	£2.50
Sujuk (3pcs)	£3.50	Curly Fries G	£4.00	Nutella SONM	£1.50
Gluten free bread	£2.00			Jam	£2.00

(v) - Vegetarian. (vg) - Vegan Friendly. Allergies: Please inform a member of staff if you have any allergy requirements or dietary intolerances.

Please Note: Substituting ingredients on any dish, can prolong cooking time and may incur additional costs.

ALL BREADS MAY CONTAIN NUTS AND SESAME. THE OILS USED IN OUR RESTAURANT ARE MODIFIED OILS. THEY CONTAIN SOY.

D Dairy Celery Gluten Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Seeds Soya Sulphur Dioxide

Welcome to Haylaz—where good vibes, bold bites, and cheeky cocktails come together all day, every day. From brunch to late-night, we are here for the laughs, the flavours, and the unforgettable moments..



OMELETTES

All served with side salad. Add: Chips OR Curly Fries +£2.5

PLAIN OMELETTE E M	£7.50
OMELETTE 1 Add 1 ingredient from selection below	£8.90
OMELETTE 2 Add 2 ingredient from selection below	£10.50
OMELETTE 3 Add 3 ingredient from selection below	£11.50
ADD ADDITIONAL TOPPINGS OMELETTE INGREDIENTS	£2

Choose from: Grated Cheese **M** / Spinach / Mushroom **M** / Onion / Tomato / Mixed Peppers / Feta Cheese **M** / Ham / Smoked Bacons / Turkish Sujuk / Cumberland Sausage **G**

SANDWICHES

Add: Chips OR Curly Fries + £2.5

STEAK SANDWICH MEMUCG	£15.50
Grilled steak, caramelised onions, rocket, chimichurri mayo, toasted ciabatta	

CHICKEN ESCALOPE MEMUCG	£11.00
Mixed leaves, spicy mayo, tomato, cucumber and melted cheese	
<i>Bread options: Sourdough / Ciabatta / Tortilla</i>	

TUNA MAYO FEMMUG	£11.00
Mixed lettuce, red onion, sweetcorn and melted cheese	
<i>Bread options: Sourdough / Ciabatta.</i>	

CHICKEN WRAP GMC	£11.00
Grilled chicken and halloumi, mixed leaves, smashed avocado, sun-dried tomatoes and balsamic glaze	

CLUB SANDWICH MEMUCG	£11.50
Grilled chicken, bacons, crispy lettuce, tomato, Emmental cheese and mayonnaise	
<i>Bread options: Sourdough / Ciabatta</i>	

VEGAN WRAP GSSSO	£11.00
Grilled Tofu, Falafel, hummus, mixed leaves, red onion, cucumber and sweet chilli sauce	

BURGERS

Add cheese for an extra £2.5

Served with skin on fries & brioche burger bun,

GRILED CHICKEN BURGER CGSSMMUNSDP	£12.50
Served with lettuce, tomatoes & peri peri sauce with skin on fries.	

HAYLAZ GOURMET BURGER (8oz- Double Patty) MEMUG	£14.50
6oz homemade beef patty with caramelised onions, lettuce, tomato, gherkin, American cheese sauce with skin on fries.	

PLANT-BASED VEGAN BURGER (V)	£12.95
A hearty plant-based patty served in a soft bun with fresh lettuce, tomato, vegan cheese, and house sauce. Served with skin-on fries	

Extras: Fried Egg **£2** / Streaky Bacons (3pcs) **£3.5** / 6oz Beef Patty **£6**

FROM THE GARDEN

GRILLED CHICKEN CAESAR	£13.95
Grilled chicken, crouton, mixed leaves, gherkins, parmeson & with ceasar dressing	
Add: 1 poched Egg £2 / Halloumi (3pcs) £3	
Streaky Smoked Bacon (3pcs) £3.5	

GREEK SALAD	£11.95
Feta cheese, tomato, cucumber, red onion, olives mixed pepper & herbs.	

HALLOUMI & AVOCADO SALAD	£13.95
Grilled halloumi, sliced avocado, cherry tometoes, mixed pepper & herbs.	

NOURISH BOWLS

GRANOLA GMN	£8.50
With greek style yogurt and mixed seasoned fruits with honey.	

ACAI BOWL (V) (VG) GN	£9.50
Acai berry purée, granola and mixed seasoned fruits.	

PASTAS

PENNE ARRABIATA (V) EGM	£12.00
Home made tomato sauceõ spicy mix, cherry tomatoes,parsley and permesan cheese	

PENNE POLLO FUNGI (V) EGM	£12.00
Fresh penne pasta, served with mushrooms, chicken and a creamy garlic sauce	

KIDS PLATES

KIDS BREAKFAST EG (May contain nuts N)	£8.00
Cumberland sausage(1pc), fried egg and beans served with slice of sourdough.	

CHICKEN NUGGETS GM	£7.00
Served with fries	

BEEF BURGERS G	£8.00
Served with fries	

CREAMY PENNE PASTA (V) EGM	£7.00
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Pastas may contain **M G C R F S O N M U**

SWEET TEMPTATIONS

BISCOFF DREAM PANCAKES N M G S O E	£12.00
Strawberry and banana with biscoff sauce and crumble, chocolate wafer	

BERRY DREAM PANCAKES N M G S O E	£12.00
Seasonal fruits, clotted cream, forest berry compote flaked almonds, chocolate wafer	

FRENCH TOAST (V) MEG	£12.50
Artizan brioche french toast, filled with nutella caramelised banana and berry compote.	

BELGIAN WAFFLES (V) N M G S O E	£12.00
Two Belgian waffles, served with mixed seasonal fruits, chocolate wafer, marshmallows and choice of nutella or maple syrup.	

COFFEES

ESPRESSO	Single £2.5	Double £2.7
AMERICANO	Regular £3	Large £3.5
CORTADO		£3.2
MACCHIATO		£3.2
FLAT WHITE		£3.4
CAPPUCCINO	Regular £3.6	Large £4.5
LATTE	Regular £3.6	Large £4.5
CHAI LATTE		£4.0
MOCHA		£4.0
GREEN MATCHA LATTE		£4.5
HOT CHOCOLATE		£4.0
EXTRA SHOT		£0.7
SYRUP		£0.5
Vanilla / Caramel / Hazelnut		
ALTERNATIVE MILK		£0.5
Oat / Almond / Coconut		

ALL DOUBLE-SHOT DECAF AVAILABLE

ICED COFFEES

ICED BLACK AMERICANO	£4.0
ICED LATTE	£4.5
ICED MATCHA LATTE	£4.5
ICED MOCHA	£4.5
FRAPPUCCINO	£5.0
SYRUP	£0.5
Vanilla / Caramel / Hazelnut	

LIQUEUR COFFEE

FRENCH COFFEE	£6.5
CALYPSO COFFEE	£6.5
IRISH COFFEE	£6.5

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D Dairy **D** Celery **C** Gluten **G** Crustaceans **C** Eggs **E** Fish **F** Lupin **L** Milk **M** Molluscs **M** Mustard **M** Nuts **N** Peanuts **P** Sesame Seeds **S** Soya **S** Sulphur Dioxide

Sparkling

Tallero Prosecco Treviso DOC, Extra Dry, NV.

Veneto, Italy, ABV 11%.

Vegan/Vegetarian. Vibrant and refreshing with notes of green fruit and citrus.

Les Mazelles, Crémant de Loire Brut, NV.

Loire, France, ABV 12.5%.

Vegan/Vegetarian. Delicate and elegant with notes of honeysuckle, apple and pear.

Moët & Chandon Impérial Brut, NV.

Champagne, France, ABV 12%.

Vegan/Vegetarian. Vibrant and refined with notes of citrus, green apple and brioche.

Perfect for any celebration

Whites

Pacífico Sur Sauvignon Blanc, 2024 Central Valley, Chile, ABV 12.5%.

Vegan/Vegetarian. Crisp & refreshing with notes of citrus, green apple and herbs.

Guillaume Aurèle Chardonnay, 2023 Pays d'Oc IGP, Languedoc,

France, ABV 13.5%.

Vegan/Vegetarian. Ripe tropical fruit with a hint of citrus. Unctuous and persistent.

Arenile Pinot Grigio, 2024, Terre di Chieti IGT, Abruzzo, Italy, ABV 12.5%.

Vegan/Vegetarian. Fresh, fruity and floral with notes of melon, grapefruit and lime.

Gravel & Loam, Sauvignon Blanc, 2024, Marlborough, NZ, ABV 13.5%.

Vegan/Vegetarian. Aromas of gooseberry and fresh herbs with notes of passion fruit, citrus and kiwi

Cave Laetitia Ducroux Sancerre AOC, 2024, Loire, France, ABV 12.5%.

Vegetarian. Low intervention. Crisp & elegant. Ripe citrus fruit, zippy acidity and mineral tones from limestoneclay soil.

Domaine de la Meulière Chablis AOC, 2022, Burgundy, France, ABV 12.5%.

Vegan/Vegetarian. Natural practice. Expressive and persistent.

Notes of white flowers, pear, apple and citrus with a subtle gunflint minerality.

Dessert Wine

Perle d' Arche, 2018, Sauternes AOC, Bordeaux, France, ABV 13.5%.

Rich, lush and concentrated, with notes of honey, dried apricots, almonds and a tangy acidity



6.50



28.00

8.00

37.95

16.00

80.00



7.00



25.50

7.50

28.50

7.95

29.95

8.50

32.00

12.00

45.00

14.00

55.00



5.00



32.00

Rose

Guillaume Aurèle Rosé Pays d'Oc IGP 2024, Languedoc,

France, ABV 12.5%.

Vegan/Vegetarian. Light and floral with notes of red fruit and refreshing acidity.

Hostellerie Pierre de Taille 2024, Coteaux d'Aix en Provence AOP,

France, ABV 12.5%.

Vegan/Vegetarian. Fresh, delicate and perfectly balanced. Notes of red fruit, light citrus and fine minerality.

Charles de Fère Réserve Sparkling Rose. VMQ/NV.

France, ABV 12%.

Vegan/Vegetarian. Traditional Champenoise method. Fine bubbles and expressive with notes of ripe strawberry, raspberry and peach.

Reds

Pacífico Sur Merlot, 2023, Central Valley, Chile, ABV 12.5%.

Vegan/Vegetarian. Smooth & rounded with notes of ripe plum, black cherry and subtle spice.

Palacio de Otoño Crianza Rioja DOC, 2021, Rioja, Spain, ABV 13%.

Juicy and well balanced with notes of red fruit, bramble and vanilla spice.

Domaines André Aubert La Serine, 2023 Côtes du Rhône AOC.

France, ABV 15%.

Vegan/Vegetarian. Rich and fruity with notes of berries, blackcurrant and a hint of earthy spice.

Inacayal Select Malbec, 2021, Mendoza, Argentina, ABV 14%.

Vegan/Vegetarian. Structured, deep and persistent with velvety tannins. Notes of ripe dark berries and plum with hints of spice and smoky leather.

Domaine de Cabriac Pinot Noir, 2022, Pays d'Oc IGP, Languedoc,

France, ABV 14%.

Vegan/Vegetarian. Fresh and delicate. Notes of cherry, raspberry and redcurrant with undertones of dried fig, hazelnut and dark chocolate.

Château Chapelle des Landes Vieilles Vignes, Lussac,

St-Emilion AOC, 2022, Bordeaux, France, ABV 14%

Structured, elegant and aromatic with rounded supple fine tannins. Notes of red cherry, plum and white pepper.

Cascina Radice Poiana, Barolo DOCG, 2020, Piedmont, Italy, ABV 14.5%.

Vegan/Vegetarian. Complex and vibrant with ripe tannins and juicy acidity.

Notes of black cherry, raspberry, chocolate and vanilla with a hint of licorice on the finish



7.95



28.50

9.50

30.00

9.50

32.95



7.50



27.00

8.00

29.50

8.50

32.00

9.50

34.95

11.00

37.00

12.00

39.95

15.00

56.00

GINS

	25ml	50ml
ALCHOCOL FREE GIN	-	5
GORDONS	3.5	6.5
GORDONS Pink	3.5	6.5
BOMBAY SAPPHIRE	4	6.9
TANQUERAY No 10	4	7.5
TANQUERAY Sevilla	4	7.5
HENDRICKS	4	7.5
MONKEY 47	4.5	8

VODKA

	Single	50ml
ABSOLUT	4	6.5
GREY GOOSE	4.5	8
BELVEDERE	4.5	8
SMIRNOF	5	6.5

RUM

	Single	50ml
BACARDI Blanco	4	5.5
CAPTAIN MORGAN	4.5	5.9
HAVANA CLUB 3yrs	4.5	5.9
HAVANA CLUB 7yrs	5	5.9

TEQUILLA

	50ml
PATRON SILVER	7.5
DON JULIO BIANCO	8
JOSE CUERVO	8
TEQUILA ROSE SILVER	7

COGNAC & BRANDY

	25ml	50ml
HENNESSEY VS	4.5	8
COURVOISIER VS	5.5	8.5
MARTEL VS	5.5	8.5
REMY MARTIN VSOP	5.5	9.5

SCOTCH WHISKEY

	25ml	50ml
GLENFIDDICH 12 yrs	4.5	6.5

IRISH WHISKEY

	25ml	50ml
JAMESON	4.5	6

JAPAN WHISKEY

	25ml	50ml
NIKKA FROM THE BARREL	5.5	7.5
YAMAZAKI DISTILLER'S Reserve	7.5	13.5

AMERICAN WHISKEY

	25ml	50ml
WOODFORD Reserve	5.5	7.5
JACK DANIELS	4.5	6.5

BLENDED WHISKEY

	25ml	50ml
CHIVAS REGAL 12 yrs	4	7
MONKEY SHOULDER	4	7
JOHNNY WALKER Red Label	4	7
JOHNNY WALKER Blue Label	14	22

LIQUEURS

	25ml	50ml
SOUTHERN COMFORT	3.5	5
BAILEYS	3.5	5
DISARRONO	4	6
MALIBU	3.5	5
ARCHERS	3.5	5
PIMM'S	4	5.5

ALL MIXERS £2.5

BEERS & CIDERS

	Half Pint	4.0 Pint	6.5		
CRUZCAMPO			6.5	MAGNERS	5
CORONA			4.5	KOPPARBERG	5.5
MORRETI			5	PERONI ZERO	5
ESTRELLA			5		

SIGNATURE COCKTAILS

All signature cocktails, Served with a smoke show.

DRAGON ORCHARD	13.95
Ciroc apple, home made dragon fruit mix Lemon juice. Elderflower liquor	

RUBY PASSION	13.95
Ciroc Red Berry, Passoa, Hibiscus, Lime Juice, Pomegranate	

PINK BLUSH	13.95
Gordon's Pink, Strawberry, Raspberry, Lychee, Lemon Juice	

AEGEAN BLUE	13.95
Absolut Vodka, Blue Curacao, Lemon Juice, Pineapple, Simple Syrup	

TROPIC HEAT	13.95
Havana Club 3yrs, Passion Fruit, Mango, Lime Juice, Pineapple Juice	

CLASSIC COCKTAILS

MOJITO (Add Flavour £1)	12
Passion Fruit / Strawberry Raspberry / Classic	

COSMOPOLITAN	12
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NEGRONI	12
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OLD FASHIONED	12
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Classic / Salted Caramel	
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SEX ON THE BEACH	12
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WHISKEY SOUR	12
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AMARETTO SOUR	12
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LONG ISLAND ICED TEA	12
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MARGARITA (Add Flavour £1)	12
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Classic / Passion Fruit / Strawberry

MARTINI COCKTAILS

LYCHEE MARTINI	12
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FRENCH MARTINI	12
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PORNSTAR MARTINI	12
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ESPRESSO MARTINI	12
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FIZZ COCKTAILS

BELLINI	9
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Passion Fruit/ Peach Strawberry / Raspberry/ Lychee

HUGO SPRITZ	10
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APEROL SPRITZ	10
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PIMMS SPRITZ	10
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MIMOSA	9
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VIRGIN COCKTAILS

VIRGIN LYCHEE MARTINI	8
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VIRGIN PORNSTAR MARTINI	8
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VIRGIN PINA COLADA	8
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VIRGIN FROZEN DAIQUIRI	8
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VIRGIN MOJITO	8
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Classic/ Passionfruit Strawberry / Raspberry

FROZEN COCKTAILS

FROZEN PORNSTAR MARTINI	13
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FROZEN PINA COLADA	13
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FROZEN DAIQUIRI	13
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SHOTS

B52	3.9
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JAGERBOMB	3.9
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BABY GUINNESS	3.9
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SAMBUCA	3.9
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LIMONCELLO	3.9
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TEQUILA ROSE	3.9
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RAKI

	25ml	50ml	35cl	70cl
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YENI RAKI	4.5	6.0	35	65
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TEKIRDAG	5.0	7.0	40	75
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BEYLERBEYI GÖBEK	5.5	7.5	45	80
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