THE DUKE ORGANIC

Draught

Lost & Grounded Keller Pils 4.8%	7.2
Lost & Grounded Helles Lager 4.4%	7.2
Siren Lumina Session IPA 4.2% (GF)	7.6
Siren Mesmerist Soft Pale Ale 3.4%	7
Five Points XPA 3.8% (GF)	7.3
Sullivans Black Marble Stout 4.3%	7.5
Umbrella Apple Cider 4.5% (GF)	7
Kirkstall Virtuous Session IPA 4.5% (GF)	7.6
Wiper & True Homegrown Lager 4% (GF)	7.1
Nirvana AF Helles Lager 0.5%	6.7

Real Ale

Five Points Best Bitter 4.1%	6.3
Kirkstall Three Swords Pale ale 4.5%	6.3

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Cocktails

Negroni — 12.5
Beefeater, Campari, Punt e Mes, Rosemary, Grapefruit

Margarita — 12.5
Altos Tequila, Lime, Triple sec

Old Fashioned — 12.5
Nc'Nean Organic Whiskey, House Bitters, Brown Sugar

Espresso Martini — 12.5
Absolut Vodka, Mr Black, 0% Waste Cold Brew, Sugar Syrup

Spritz — 13
Choice of Aperol, Sarti, Hugo or Campari

Non Alcoholic 0%

White 'Nogroni' — 10
Everleaf Forest, Botivo, Lemon Verbena Syrup

Botivo Spritz — 10
Botivo, Soda

Soft & Stormy — 10
Everleaf Forest, Lime Juice, Soda

'Amaretti' Sour — 10`
Amaretti, Aquafaba, Lemon Juice, Sugar Syrup

For any classic cocktails please ask a member of staff



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Bottles & Cans

Umbrella	Blackcurrant or Rhubarb Cider 3.4% (GF)	6.9
Umbrella	Ginger Beer 5%	6.9
Black Isle	Organic Porter 4.6%	6.8
Black Isle	Organic Blond Lager 4.5%	6.6
Black Isle	Organic Goldfinch IPA 3.4% (GF)	6.2
Siren	'Pachanga' Mexican Lager 5.5%	6.7
Wiper & True	Kaleidoscope IPA 4.2%	7.5

Low Alcohol Beer

Nirvana	Bavarian Helles Lager 0.3%	6.7
Nirvana	Cloudy Lemon Lager 0.2%	6.7
Nirvana	Bavarian Hefeweizen 0.3%	6.7
Siren	Soundwave IPA 0.5%	6.7
Siren	Hopwater 0% (GF)	5
Wiper & True	Kaleidoscope IPA 0.5%	6.7

Softs

Gusto Organic	Original Cola / Sugar-free Cola / Yuzu Lemonade / Blood Orange	4
MoMo Kombucha	Elderflower / Raspberry & Hibiscus / Lemon & Ginger	6.9
Eager Juice	Orange / Cranberry / Apple / Tomato / Pineapple	3.75/5
Double Dutch	Ginger Beer	4
Schweppes	Lemonade	3

Better Food Shed (part of Growing Communities) and Riverford are our fresh fruit and veg suppliers. Some seasonal produce makes its way onto our drinks offering, as well as being the base for all our citrus juice.