

TONIC SOCIAL

PLEASE ASK YOUR SERVER FOR RECOMMENDATIONS OR ANY COCKTAIL NOT ON THE MENU

SIGNATURE COCKTAILS £11

TONICS PLANTER'S PUNCH

HOUSE BLENDED RUM, VELVET FALERNUM, PINEAPPLE, ORANGE, LIME, SUGAR, ANGOSTURA BITTERS

DARK TEMPTATION

SMIRNOFF VODKA, PEACH, BRIOTTET CRÈME DE MURE & PECHE, LEMON, VANILLA, BLACKBERRIES

CATA BLANCA

HAVANA 3 YEAR OLD RUM, ALUNA COCONUT RUM, BRIOTTET CRÈME DE BANANA, CARAMEL, CREAM

RHUBARB POP

BRIOTTET CRÈME DE RHUBARB, STRAWBERRY PURÉE, GINGER, PROSECCO

MELLOW DAIQUIRI

HOUSE BLENDED RUM, MIDORI MELON LIQUOR, LIME, VANILLA

BLOOMING GARDEN

BULLEIT BOURBON, BRIOTTET LIQUEUR DE BASIL, GRAPEFRUIT, SUGAR

CLASSIC COCKTAILS £11 | MOCKTAILS £5

HAPPY HOUR £6.50: SUNDAY - THURSDAY 5PM-7PM

PORNSTAR MARTINI

SMIRNOFF VODKA, PASSOA, PASSION FRUIT PURÉE, LEMON, VANILLA, PROSECCO

ESPRESSO MARTINI

SMIRNOFF VODKA, KAHLUA, BAD HAND ESPRESSO, VANILLA

OLD FASHION

BULLEIT BOURBON, SUGAR, ANGOSTURA BITTERS, ORANGE BITTERS

NEGRONI

TANQUERAY GIN, CAMPARI, ANTICA FORMULA

DAIQUIRI

HAVANA 3 YEAR OLD RUM, LIME, SUGAR
FLAVOURS: ORIGINAL, STRAWBERRY, RASPBERRY, PASSIONFRUIT, PEACH

BELLINI / ROSSINI

PROSECCO, PEACH / STRAWBERRY PURÉE
OTHER FLAVOURS: RASPBERRY, PASSIONFRUIT

	175ML	250ML	BOTTLE
WHITE WINE			
LE ROULEUR, BLANC DE BLANC FRANCE, 11.5%	£6.50	£8.70	£22.00
LANYA, SAUVIGNON BLANC CHILE, 12.5%	£7.15	£9.40	£26.50
ROSÉ			
SOSPIRO, PINOT GRIGIO BLUSH ITALY, 11.0%	£6.90	£9.10	£25.00
RED WINE			
LE ROULEUR, MERLOT FRANCE, 13.5%	£6.50	£9.00	£22.00
SPARKLING WINE			
LUNETTA PROSECCO ITALY, 11.0%		GLASS	BOTTLE
		£7.15	£39.00
CHAMPAGNE			
MOËT & CHANDON IMPERIAL BRUT 12.0%			£83.00
MOËT & CHANDON IMPERIAL ROSÉ 12.0%			£94.00
VEUVE CLICQUOT BRUT 12.0%			£94.00
VEUVE CLICQUOT ROSÉ 12.5%			£105.00
BOTTLED BEERS			
PERONI 5.1%			£4.85
PERONI LIBERA 0%			£4.85
SOL 4.4%			£4.65
DRAUGHT BEER & CIDER			
PERONI 5.1%			PINT £6.00
ESTRELLA 4.6%			£5.75
MEANTIME PALE ALE 4.3%			£5.30
CORNISH GOLD CIDER 4.5%			£5.40
ASAHI 5.2%			£5.80
GUINNESS 4.1%			£5.39

SOURDOUGH PIZZAS

SERVED WITH A ROQUETTE & PARMESAN SALAD
(VEGAN CHEESE & GLUTEN FREE BASES AVAILABLE ON REQUEST)

TOMATO, BASIL & MOZZARELLA [V] 14

ROAST CHICKEN, WOOD FIRE PEPPERS, & PANCETTA 14.5

SPINACH, FETA & OLIVE [V] 13.5

PANCETTA, WILD MUSHROOMS, WHITE TRUFFLE OIL, CRISPY SAGE LEAVES 15

PEPPERONI, JALAPEÑOS & RED ONIONS 15.5

We welcome everyone into our restaurant but please remember to always inform us of any allergies or intolerances so we can employ additional controls when serving your food or drink.