

WARWICK ST

SOCIAL

COCKTAILS

APERITIF

Bellini – Peach foam topped with prosecco £6.00

Aperol Spritz – Aperol, orange liqueur, topped with prosecco £7.00

Elderflower Fizz – St. Germain elderflower liqueur & mint topped with lemonade & prosecco £7.00

FOR AFTERS...

Espresso Rumtini – Dark rum, kahlua & espresso. (Or for a classic have vodka instead of rum.) £8.00

Lemon Meringue Pie – Tuaca vanilla brandy, vodka, limoncello a spoon of lemon curd & freshly squeezed lemon juice £8.00

FIZZ

Sacchetto, Prosecco Extra Dry Fili - Named after the founder in 1920 Filiberto Sacchetto, full ripe tree fruits with plenty of bubbles £6.00/£27.00

Winbirri Vineyards Vintage Reserve, Norfolk, England - Award winning Norfolk Winery, pale gold, great clarity, with citrus fruit freshness £40.00

Champagne Moutard, Grande Cuvée - Moutard has been producing Champagne since the seventeenth century, 100% Pinot Noir, Brioche & almonds notes £44.00

Champagne Bollinger, Special Cuvée - Biscuit aroma with baked apple fruit from this classic Grand Marque £75.00

TERRACE

Our outside space is one of the biggest in Norwich & is our best-kept secret.

When the sun shines on Norwich, why not join us for a pint. Grab a spot in the sun & enjoy an al fresco ale.

CONTEMPORARY CLASSICS

Almond Old Fashioned – Saliza amaretto, Jack Daniel's, honey & angostura bitters, stirred with fresh sage leaves £8.00

Garden Mojito – Home-grown mint, thyme & rosemary, muddled with lime & sugar. Topped with Havana 3yr old rum & soda £7.50

Chilli and Pineapple Margarita – Fiery red chilli, vigorously shaken up with gold tequila, orange liqueur, lime & pineapple juice £7.00

Strawberry and Vanilla Martini – Vodka infused in-house with strawberries & vanilla pods. Shaken with a touch of lemon juice £8.00

Ginger and Coriander Collins – Home-grown muddled ginger & coriander with Bombay gin, fresh lemon juice, smashed blueberries & a ginger beer top £7.50

WHITE

Gran Fondo, Bianco d'Italia - Fun & fruity with re-freshing acidity £4.25/£5.50/£16.00

Sacchetto, Pinot Grigio Venezia Giulia - Sourced from the superior area of Veneto in the North of Italy, Lightly spiced with a bitter lemon finish £5.00/£7.00/£20.00

Vina Edmara, Sauvignon Blanc - Grapfruit & lemon peel here, a firm favourite. £5.00/£7.00/£20.00

Cave De L'ormarine, Picpoul de Pinet Le Rocher de Saint Victor - Ever popular Picpoul from the Languedoc, Fresh green apple characters & fresh acidity. £5.75/£8.00/£24.00

Pazo Do Mar, Albarino Coral do Mar - Fresh flavours of tropical fruit & white flowers with a fennel finish. Classic zesty Albariño £27.00

Bishop's Leap, Bishop's Leap Sauvignon Blanc - Passion fruit, Guava & gooseberry fruit, clean finish £28.00

Domaine Grand Roche, Chablis - From the small village of Saint Bris le Vineux small parcels sorced from three private estates produces this attractive Chablis, warm bread aromas & citrus notes backed-up with piercing acidity £36.00

NON ALCOHOLIC

Virgin Cucumber Mojito – Muddled lime & cucumber, mixed with elderflower, mint & apple juice then topped with soda £4.00

Berry Fresher - Strawberry puree & orange juice with a splash of milk & honey. Mixed with fresh berries £4.00

SOCIAL DRINKS (JUGS)

Red – Fruity red wine & Blackberry liqueur, fresh fruits and berries £14.00

White – Crisp white wine & gin, with fresh fruits & elderflower £14.00

RED

Gran Fondo, Rosso d'Italia - Fruit-laden & easy-drinking £4.25/£5.50/£16.00

Wild Paw, Shiraz - Bramble fruits with a white pepper finish £4.50/£6.50/£18.75

Carmen, Merlot Reserva - Oldest winery in Chile since 1850. Stylish Merlot with dark plum & spiced oak characters £5.50/£7.25/£22.00

Hugonell, Rioja Crianza - A classic Rioja blend of rich strawberry fruit, beautifully integrated vanilla & savoury characters. £5.75/£7.75/£23.50

Piattelli Vineyards, Alto Molino Malbec - Vibrant & fruity with a heady mix of dark, brambly fruits, plum jam notes combined with sweet tannins & a velvety finish £24.50

Domaine De La Solitude, Cotes du Rhone Rouge - Domaine Solitude been making wines for hundreds of years. A medium-bodied wine with an enticing perfume of ripe plum & cherry, very appealing £31.00

Carpineto, Vino Nobile Di Montepulciano Riserva Doccg - 100% Sangiovese A traditional Tuscan wine showing warm & savoury flavours enhanced by herbal and liquorice tones, textured soft & powerful £41.00

BOTTLED BEERS/CIDERS

Peroni £3.80
Estrella Inedit £4.00
Modelo Especial £4.00
Erdinger £4.50
Brooklyn £4.20
Duvel £4.50
Brewdog Punk IPA £4.20
Becks Blue £3.15
Rekorderlig Strawberry & Lime £4.50
Old Mout Apple and Passionfruit + Summer Berries £4.50

BOTTLED SOFT DRINKS

Coke/Diet Coke £2.50
San Pellegrino Limonata/Aranciata £2.50
Fentimans Ginger Beer/Elderflower £2.50

JUICES

Fresh orange/apple juice £2.00
Other juices available.
Please ask your server

ROSE

Sollazzo, Rosato d'Italia - Fun & Fruity & easy-drinking £4.75/£6.00/£18.00

Domaine Des Cedres, Rosé d'Anjou - Classic area in Loire this Rose will suit a sweeter tooth £5.75/£8.00/£24.00

DESSERT

Quady, Elysium Black Muscat Halves - Crystalline fruits, rose-petal & intensely sweet, award winning £6.00/£22.00

FORTIFIED

Barros, Late Bottled Vintage £4.50
Barros, 10 Year Old Tawny £5.50

SOCIAL CLUB

Join our A-List

Want to be in the loop & land a few extra treats?

Sign up to receive exclusive news and offers straight to your inbox. Social Club members get access to all the good stuff going on.

