

## BREWS ON TAP % £

<b>COLD TOWN LAGER</b>	4.0	4.60
4 PINT TOWER		18.50
6 PINT TOWER		27.70
<b>COLD TOWN BALTIC IPA</b>	5.3	5.20
<b>COLD TOWN SEASONAL</b>		

*Ask your server for current brew or a taster*

<b>BIRRA MORETTI</b>	4.6	6.10
<b>GUINNESS</b>	4.1	5.70
<b>CAMDEN PALE ALE</b>	4.0	6.85
<b>BEAVERTOWN NECK OIL</b>	4.3	6.85
<b>ST MUNGO LAGER</b>	4.9	5.70
<b>TENNENTS</b>	4.0	5.00
<b>INCH'S CIDER</b>	4.5	5.20
<b>HEINEKEN ZERO</b>	0.0	5.05

**ROTATIONAL CRAFT & CASKS**  
*Ask your server for current brews  
 or scan the QR for more details!*



## BOTTLES & CANS

<b>BUDWEISER</b>	4.8	5.00
<b>CORONA</b>	4.5	5.00
<b>ERDINGER WEISSBIER</b>	5.3	5.50
<b>PERONI GLUTEN FREE</b>	5.1	4.75
<b>PERONI NASTRO AZZURRO</b>	5.1	4.75
<b>REKORDERLIG 500ML</b>	4.0	5.25
<b>COLD TOWN BEER</b>		<i>Ask your server</i>
<b>WILLIAMS ROTATIONAL 440ML</b>		<i>Ask your server</i>

## LOW & NO

<b>DAYS 0% LAGER / PALE ALE</b>	0.0	5.25
<b>ERDINGER ALKOHOLFREI</b>	0.5	4.20
<b>REKORDERLIG ALCOHOL FREE</b>	0.0	4.20
<b>WILLIAMA ALCOHOL FREE</b>		<i>Ask your server</i>

## HAUF & HAUF'S All 8.00

*A HALF PINT BREW matched with a DRAM!*

- THE 1872** *Cold Town Lager & Turntable Smokin' Riff*
- GLASGOW'S FINEST** *Tennents & Stobcross by Clydeside*
- WHISKEY BUSINESS** *St Mungo & Rittenhouse Straight Rye*
- BLACK GOLD** *Guinness & Jameson Whiskey*
- GOLDEN DELICIOUS** *Inch's Cider & Plantation Barbados*
- HOP SCOTCH** *Cold Town Baltic IPA & Drambuie*
- ROME TO RIO** *Birra Moretti & Abelha Cachaça*
- TO LAND'S END** *Beavertown Neck Oil & Highland Park 12*
- LOCKS & LOCHS** *Camden Pale & Loch Lomond 12*

## HOUSE COCKTAILS All 9.50

**DRUMSTICK**  
*Absolut Vanilia, Creme de Cassis & cranberry  
 garnished with a Drumstick Lolly!*

**PAPA'S NEGRONI**  
*Don Papa Rum, Campari, sweet vermouth*

**CRIMSON COLLINS**  
*Whitley Neill Distiller's Cut, spiced berry syrup, lemon, soda*

**COLD TODDY**  
*Jack Daniels Honey, cinnamon syrup, lemon, ginger beer*

**ELDERFLOWER 75**  
*Darnley's Gin, elderflower cordial, lemon,  
 prosecco, orange zest*

**RESTING PEACH FACE**  
*Dead Man's Fingers Spiced, peach schnapps,  
 sugar syrup, lime, orange, cranberry*

**APEROL SPRITZ**  
*Aperol, soda, prosecco*



## PERFECT SERVES All 9.50

**50ML MEASURES with MIXER and GARNISH**

**GIN OF THE WEEK**  
*Ask your server!*

**CIROC VODKA**  
*Fever-Tree White Grape & Apricot Soda, lemon*

**WHITLEY NEILL RHUBARB & GINGER GIN**  
*Fever-Tree Ginger Ale, lime*

**HENDRICK'S GIN**  
*Fever-Tree Elderflower Tonic, cucumber*

**DEAD MAN'S FINGERS COCONUT RUM**  
*Pineapple juice, lime*

**EL JIMADOR TEQUILA**  
*Ting Grapefruit Soda, lime*

## SLUSHIES All 3.50

*Choose STRAWBERRY or BLUE RASPBERRY  
 Add Vodka, Gin, Rum or Tequila to make it Boozy for £3.50!*

## OLD FASHIONEDS All 9.50

**BUFFALO TRACE** *Sugar syrup & Angostura Bitters*

**OJO DE DIOS CAFÉ** *Vanilla syrup & orange bitters*

**WOODSMAN** *Cherry syrup & Angostura Bitters*

**JACK DANIELS APPLE** *Cinnamon syrup & chocolate bitters*

**SMOKEHEAD** *Demerara syrup & orange bitters*

**HAVANA 7** *White chocolate syrup & walnut bitters*

**GLEN SCOTIA DBL CASK** *Demerara syrup & peach bitters*

## FASHION YOUR OWN...

*Choose any Spirit from above and pair  
 with any syrup and any bitters.*



## FIZZ

### SPUMANTE BAROCCO PROSECCO ITALY

*Delicate / fruity / pear / clean*

### PIAFF BRUT FRANCE

*Crisp / light / floral / brioche*

## WHITE WINE

### HIGHVELD CHENIN BLANC S. AFRICA

*Fresh / zesty / dry*

### ALBA SAUVIGNON BLANC CHILE

*Clean / lemon / citrus*

### LA DELFINA PINOT GRIGIO ITALY

*Soft / round / ripe peach / pear*

### CHATEAU ROUTAS VIOGNIER FRANCE

*Fresh / peaches / honeydew / melon*

## RED WINE

### DEL MORO SANGIOVESE ITALY

*Soft / smooth / cherries*

### LES TERRASSES MERLOT SYRAH FRANCE

*Easy going / bramble / damson fruits*

### CROOKED MICK SHIRAZ AUSTRALIA

*Dark / dense / berries / black pepper*

### CAVA NEGRA MALBEC ARGENTINA

*Complex / blackberries / blueberries*

## ROSÉ WINE

### SANTA LUZ ALBA ROSE CHILE

*Intense / sweet cherry / raspberries*

### LA DELFINA PINOT GRIGIO BLUSH ITALY

*Delicate / creamy / strawberries*

### CHATEAU ROUTAS FRANCE

*Watermelon / ripe peach / floral notes*

125ML BTL

5.80 29.50

80

175ML 250ML BTL

5.80 8.10 24

6.30 8.95 26.50

7.35 10.25 30.50

34.50

175ML 250ML BTL

6.20 8.50 25

6.55 9.20 27.50

30.50

34.50

175ML 250ML BTL

6.40 8.95 26.50

7.35 10.25 30.50

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## BULLSEYE BAR BITES

\*\*\*\*\* 3 for £20 \*\*\*\*\*

### MINI QUESADILLA

*2 x flour tortillas, smoked brisket and pulled pork filled with cheddar and white onion topped with garlic mayo and hot sauce.*

8.50

### MAC & CHEESE v

9.50

### NACHO TRAY v/\*NGC

*Grated cheddar, Pico de Gallo, guacamole, sour cream and jalapeños.*

10.50

*Add* BEEF BRISKET CHILLI 3.25 *Add* BUFFALO CHICKEN 3.25

*Add* PULLED BRISKET 3.25 *Add* PULLED PORK 3.25

### CORN RIBS v

*Garlic mayo and Louisiana Mayo.*

8.50

### HAGGIS BONBONS

*Louisiana Mayo dip.*

9.00

### TRIO OF SLIDERS \*v

*Choice of PULLED PORK, PULLED BRISKET or GRILLED HALLOUMI. With side of pickle & jalapeño slaw.*

12.50

### BUFFALO CHICKEN WINGS \*NGC

*With your choice of BBQ SAUCE or HOMEMADE HOT SAUCE.*

9.50

v VEGETARIAN vG VEGAN NGC NON GLUTEN CONTAINING  
\* DISHES CAN BE MODIFIED TO ACCOMMODATE RESPECTIVE DIETS

*If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Although every effort is made to provide allergen free meals, we use products that contain allergens in our kitchen and cannot rule out contamination due to shared equipment, work surfaces and airborne particles.*

THE RAVEN  
PINT SHOP & ROAST JOINT

