



YORK

DRINKS LIST

## SPARKLING WINES & CHAMPAGNES BY THE GLASS

**Prosecco Brut**, Vaporetto DOC, Veneto, Italy  
**£8/125ml (£35/bottle)**

*Light & very refreshing with flavours of peach, pear & apple blossom*

**Bruno Paillard Premier Cuvée NV**, Champagne, France  
**£12/125ml (£70/bottle) £140 magnum** – subject to availability  
*Elegant; gooseberry & apple lead to raspberry & Morello cherries & a brioche finish*

## WHITE WINES BY THE GLASS

**Columbard**, Ugni Blanc, Côtes de Gascogne, France  
**£5.70/175ml (£23/bottle)**  
*Classic Southern French blend; floral with pink grapefruit with crisp minerality*

**Chardonnay**, Santa Rita Gran Hacienda, Central Valley, Chile  
**£6.30/175ml (£25/bottle)**  
*Fresh citrus, tropical notes and lush mouthfeel*

**Sauvignon Blanc**, Cuatro Rayas, Rueda, Spain  
**£6.70/175ml (£27/bottle)**  
*Zesty & herbaceous with white grapefruit & peach*

**Verdicchio**, dei Castelli di Jesi, Marotti Campi, Le Marche, Italy  
**£6.70/175ml (£27/bottle)**  
*Wildflowers, almonds, chamomile & acacia; classic Verdicchio*

**'Riff' Pinot Grigio**, Alois Lageder, Alto Adige, Italy  
**£7.20/175ml (£29/bottle)**  
*Biodynamic wine with pronounced flavours of lemon, apple & peach*

**Chenin Blanc**, Signature, Spier, Stellenbosch, South Africa  
**£7.50/175ml (£30/bottle)**  
*Fresh & zippy with ripe fruit; spiced pear & an undertone of honey*

**Jacquère**, Apremont Cuvée Gastron, J Perrier, Savoie, France  
**£7.50/175ml (£30/bottle)**  
*An 'indie wine' with flavours of yellow apple, fennel & lemon zest*

**Sauvignon Blanc**, Spy Valley, Marlborough, New Zealand  
**£8.80/175ml (£35/bottle)**  
*Classic NZ Sauvignon; racy flavours of passion fruit, cut grass & nettle*

**Macon Villages**, Crepillionne, D Fichet, Burgundy, France  
**£9.50/175ml (£38/bottle)**  
*Flavours of citrus & grapefruit with notes of roses & acacia*

## ROSÉ WINES BY THE GLASS

**Pinot Grigio Blush** delle Venezie, Lamberto, Veneto, Italy  
**£6.50/175ml (£26/bottle)**  
*Light & easy drinking with lots of red fruit character*

**Argento Rosé** Lujan de Cuyo, Mendoza, Argentina  
**£7/175ml (£28/bottle)**  
*Intense aromas of fresh red berries with cherry & plum flavours*

*Prices shown for wines by the glass are for 175ml measures.  
125ml measures are available on request*

## SEASONAL COCKTAILS

**Life's a Peach £7**  
Absolut Vodka,  
Aperol,  
Crème de Pêche,  
Egg White,  
Lime,  
Peychaud's Bitters

**No Way, Rosé £7.50**  
Amalfy Rosa Gin,  
Belsazar Rosé Vermouth,  
Fruits de la Passion,  
Lemon

**Bobby's Margerita £8.50**  
Olmeca Reposado Tequila,  
Aperol,  
Agave Syrup,  
Lime

**B.R.B. £9**  
Hennessy Cognac,  
The Real McCoy 5 Year Rum,  
Benedictine D.O.M.,  
Peychaud's Bitters

**Blood Orange Mai Tai £8**  
Plantation 3 Star White Rum,  
Plantation Original Dark Rum,  
Cointreau Blood Orange,  
Orgeat,  
Pineapple Juice,  
Lime

**The City Sour £8**  
Jameson's Irish Whiskey,  
Southern Comfort,  
Triple Sec,  
Orange Bitters,  
Egg White,  
Lemon

**Passionate Fizz £8**  
Fruits de la Passion,  
Hibiscus Syrup,  
Lemon,  
Prosecco

**Rhubaspberry Sour £8.50**  
Slingsby Rhubarb Gin  
Creme de Framboise  
Lemon Juice  
Gomme  
Egg White

## CLASSIC COCKTAILS

### Espresso Martini £10

Absolut Vodka,  
Kahlua,  
House Espresso Blend

### Bloody Mary/Red Snapper £7

Absolut Vodka/ J.J. Whitley Gin,  
Tomato Juice,  
Henderson's Yorkshire Relish,  
Tabasco,  
Celery Bitters

### Twinkle, Twinkle £9

Fiorente Elderflower Liqueur,  
Lemon Juice,  
Prosecco

### Negroni £9

J.J. Whitley Gin,  
Campari,  
Vermouth

### Old Fashioned £10

Four Roses Bourbon,  
Brown Sugar,  
Angostura Bitters

### Bellini £9

Take your pick from Peach, Rhubarb, Blackcurrant, Raspberry or Blackberry liqueurs topped with Prosecco

or upgrade to Bruno Paillard NV Champagne £14

## MOCKTAILS

### Rhubarb Iced Tea £4.50

Taylor's of Harrogate Rhubarb Tea,  
Lemon,  
Sugar Syrup,  
Apple Juice

### Apple & Elderflower Spritz £4.50

Elderflower Cordial,  
Lemon,  
Fresh Apple Juice,  
Soda



## RED WINES BY THE GLASS

**Merlot**, Maison Belenger, Côtes de Gascogne, France

**£5.70/175ml (£23/bottle)**

Red fruits & sweet spice; soft, smooth & generous

**Tempranillo**, Bodegas San Valero, Cariñena, Spain

**£6/175ml (£24/bottle)**

Barrel-aged with flavours of raspberries, brambles & sweet vanilla

**Pinot Noir**, Santa Rita Gran Hacienda, Central Valley, Chile

**£6.30/175ml (£25/bottle)**

Bright strawberry & cherry notes; elegant with a savoury finish

**Frappato Nerello Mascalese**, Caruso & Minini, Sicily

**£6.70/175ml (£27/bottle)**

Smooth & earthy with volcanic minerality & jammy raspberries; structured tannins

**Grenache**, Little James Basket Press, Château de Saint Cosme, France

**£7.50/175ml (£30/bottle)**

A 'solera' wine with aromas of black cherry & pepper; hints of ginger & lavender

**Shiraz Mourvèdre Viognier**, 'The Huntsman', South Africa

**£8/175ml (£32/bottle)**

Forest fruits, dried herbs & white pepper with a slight oakiness

**Rioja Crianza**, Dinastia Vivanco, Rioja Alta, Spain

**£8.80/175ml (£35/bottle)**

Smooth & velvety oaked Tempranillo blend; strawberry & festive spices

**Bourgogne Pinot Noir**, Domaine Roux, Burgundy, France

**£10/175ml (£40/bottle)**

Aromas & flavours of strawberries, cherries & blackcurrants; lively & well-balanced

**Malbec Catena Zapata Vista Flores**, Mendoza, Argentina

**£10.50/175ml (£42/bottle)**

Full-bodied Malbec packed with black fruits & exotic spice

## SWEET WINES BY THE GLASS

Pedro Ximenez 'Solera 1927', Alvear, Montilla-Moriles, Spain

**£4/75ml**

Richly sweet with flavours of dried figs & prunes, treacle & Christmas spices

Semillon Sauvignon Blanc, Château Loupiac Gaudiet, Bordeaux, France

**£5/75ml**

Sweet; dried apricots and honey with Botrytis flavours & strong acidity

Tokaji Late Harvest, The Royal Tokaji Company, Tokaji, Hungary

**£5.50/75ml**

Sweet with flavours of candied citrus & tropical fruit; honeyed finish

## SHERRIES BY THE GLASS

'Barbiana' Manzanilla, Rodriguez La-Cave, Sanlúcar de Barrameda, Spain

**£4/75ml**

Bone dry with lots of citrus, chamomile & sea salt. Long brioche finish

Fino, Alvear, Montilla-Moriles, Spain

**£4/75ml**

Almond & white flowers on the nose: lemon, yeast & crusty bread on the palate

'Rio Viejo' Oloroso Seco, Emilio Lustau, Jerez de la Frontera, Spain

**£4/75ml**

Full-bodied & dry; decadent & rich with flavours of walnuts & bitter chocolate

## GIN & TONIC

### York Gin, York

A perfectly balanced gin with juniper, cardamom, lemon peel & black peppercorn served with 200ml Fever Tree Classic Tonic & Orange  
**£6.50/25ml gin or £9.80/50ml**

### York Gin Roman Fruit, York

Infused with fruits brought to the city by the Romans for flavours of strawberry, apple & hibiscus served with 200ml Fever Tree Mediterranean Tonic & raspberries  
**£6.50/25ml gin or £9.80/50ml**

### Slingsby Rhubarb, Harrogate

Tart rhubarb & summer berries with a gentle spice served with Fever Tree Classic Tonic, Raspberries & Garden Mint – or with Fever Tree Ginger Ale  
**£6.50/25ml or £9.80/50ml**

### Slingsby Gin, Harrogate

Intense citrus & grapefruit with a jasmine blossom finish served with Fever Tree Mediterranean Tonic, Pink Grapefruit & Blueberries  
**£6.50/25ml or £9.80/50ml**

### Slingsby Gooseberry, Harrogate

Quintessential English flavours served with Fever Tree Mediterranean Tonic & White Grapes  
**£6.50/25ml or £9.80/50ml**

### Sing Gin, Yorkshire Dales

Mint, orange peel & traditional Yorkshire flax served with Fever Tree Classic Tonic & Orange  
**£6.50/25ml gin or £9.80/50ml**

### Rare Bird, Malton, North Yorkshire

A Mediterranean-style gin with pungent orange, rosemary & hibiscus served with Fever Tree Mediterranean Tonic & Pink Grapefruit  
**£6.50/25ml gin or £9.80/50ml**

### Sir Robin of Locksley, Sheffield

Infused with elderflower & dandelion; a long citrus finish served with Fever Tree Elderflower Tonic & Fresh Lemon  
**£6.10/25ml or £9/50ml**

### Whittakers, Harrogate

Dry, well-defined juniper, full & creamy with a tart & savoury finish served with Fever Tree Classic Tonic, Lemon & Thyme  
**£6.20/25ml or £9.20/50ml**



**FEVER-TREE**  
PREMIUM NATURAL MIXERS

## 'REST OF THE WORLD'

### Brockmans, London

served with Fever Tree Elderflower Tonic, Fresh Orange & Blueberries  
**£6.50/25ml or £9.80/50ml**

### Bathtub, Tunbridge Wells

served with Fever Tree Mediterranean Tonic, Fresh Orange & Coriander Seeds  
**£6/25ml or £9.80/50ml**

### Eden Mill Love, St Andrews, Scotland

served with Fever Tree Classic Tonic, Strawberry & Black Pepper  
**£6.50/25ml or £9.80/50ml**

### Portobello Road, London

served with Fever Tree Classic Tonic & Pink Grapefruit  
**£5.90/25ml or £8.60/50ml**

### Hendricks, Girvan, Scotland

served with Fever Tree Elderflower Tonic & Cucumber  
**£6/25ml or £8.80/50ml**

### Bombay Sapphire, Hampshire

served with Fever Tree Classic Tonic & Fresh Lemon  
**£6/25ml or £8.80/50ml**

### J. J. Whitley, Liverpool

served with Fever Tree Classic Tonic, Lemon Zest & Coriander  
**£5.80/25ml or £8.40/50ml**

### Malfy Gin Rosa, Moncalieri, Italy

served with Fever Tree Mediterranean Tonic & Pink Grapefruit  
**£7/25ml or £11/50ml**

### Gin Mare, Barcelona, Spain

served with Fever Tree Mediterranean Tonic, Lemon & Thyme  
**£6.50/25ml or £9.80/50ml**

### Aviation, Oregon, USA

served with Fever Tree Classic Tonic, Lemon & Lavender  
**£6.30/25ml or £9.40/50ml**

### Death's Door, Wisconsin, USA

served with Fever Tree Classic Tonic, Fresh Orange & Fennel Seeds  
**£7.20/25ml or £11/50ml**

## SPARKLING WINES BY THE BOTTLE

### Prosecco Brut NV,

Vaporetto DOC, Veneto, Italy **£35**

Light & very refreshing with flavours of peach, pear & apple blossom

### Bruno Paillard Premier Cuvée NV,

Reims, Champagne, France

**£70/£140 magnum** subject to availability

Elegant; gooseberry & green apple lead to raspberry & Morello cherries with a brioche finish

### Taittinger Brut NV Cuvée,

Reims, Champagne, France **£75**

Refined; brioche & white peaches. Lively & harmonious; open & expressive

### Ruinart Blanc de Blancs,

Reims, Champagne, France **£110**

Elegant, fine bubbles; fresh citrus, white flowers & peach dominate this classic made solely with Chardonnay grapes

### Laurent Perrier Rosé,

Tours-sur-Marne, Champagne, France **£110**

Strawberries, raspberries & blackcurrants with subtle toasty notes. Supple & fresh

### Dom Perignon, Vintage,

Épernay, Champagne, France **£ on request**

(subject to availability)

Expressive & decadent. Flavours of tarte tatin, biscuits & an extremely spicy finish

## ROSÉ WINES BY THE BOTTLE

### Pinot Grigio Blush

delle Venezie, Lamberto, Veneto, Italy **£26**

Light & easy drinking with lots of red fruit character

### Argento Rosé

Lujan de Cuyo, Mendoza, Argentina **£28**

Intense aromas of fresh red berries with cherry & plum flavours

## PORTS BY THE GLASS & BOTTLE

LBV, Warre's, Douro, Portugal

**£5.50/50ml/ £50/75cl**

Sweet & smooth; black fruit flavours with a slightly floral nose

'Otima', 10 yr Tawny, Warre's,

Douro, Portugal,

**£6/50ml/ £55/50cl**

Sweet & nutty with dried fruit, figs, toffee & caramel flavours

## WHITE WINES BY THE BOTTLE

Colombard, Ugni Blanc, Maison Belenger, Côtes de Gascogne, France **£23**

Classic Southern French blend; pink grapefruit & floral with crisp minerality

Chardonnay, Santa Rita Gran Hacienda, Central Valley, Chile **£25**

Fresh citrus, tropical notes and a lush mouthfeel

Sauvignon Blanc, Cuatro Rayas, Rueda, Spain **£27**

Zesty & herbaceous; white grapefruit & peach

Verdicchio dei Castelli di Jesi Classico Superiore Luzano,

Marotti Campi, Italy **£27**

Wildflowers, almonds, chamomile & acacia; a classic Verdicchio

'Riff' Pinot Grigio, Alois Lageder, Alto Adige, Italy **£29**

Biodynamic wine with pronounced flavours of lemon, apple & peach

Chenin Blanc, Signature, Spier, Stellenbosch, South Africa **£30**

Fresh & zippy with ripe fruit; spiced pear & an undertone of honey

Jacquère, Apremont Cuvée Gastronomie, Jean Perrier,

Savoie, France **£30**

An 'indie wine' with flavours of yellow apple, fennel & lemon zest

Pinot Gris, Jean Biecher & Fils, Alsace, France **£32**

Richly textured with lots of spice & red apples

Chardonnay, Haystack, Journey's End, Stellenbosch, South Africa **£32**

Oak & fruit are perfectly matched; citrus peel, lime & melon on the palate

Viognier, Creation Wines, Walker Bay, South Africa **£34**

White peaches & cream; crisp minerality

Grüner Veltliner, Weitgasse, Mantlerhof, Kremstal, Austria **£35**

Dry & citrusy with flavours of pear, greengage & green fig leading to a spiced finish

Macon Villages, Crepillionne, D Fichet, Burgundy, France **£38**

Flavours of citrus & grapefruit with notes of roses & acacia

Riesling, Rieslingfreak No 5, Clare Valley, Australia **£40**

Off-dry with refreshing acidity; lime & orange, a hint of sweetness & touch of spice

Unfiltered Riesling, Peth Wetz, Rheinhessen, Germany **£38**

Dry & fragrant; apple, white peach, pineapple & melon.

Light spritz on the finish

Sauvignon Blanc, Spy Valley, Marlborough, New Zealand **£35**

Classic NZ Sauvignon; racy flavours of passion fruit, cut grass & nettle

Chablis, Domaine Jean Defaix, Burgundy, France **£45**

Sophisticated Chardonnay; orchard fruits, citrus & wet stone

Sancerre, Le Manoir André Neveu, Loire, France **£48**

Suave & elegant Sauvignon Blanc. Herbaceous & citrusy; fresh & ripe

St Aubin 1er Cru, La Chatenière, Dom Roux, Côtes de Beaune,

Burgundy, France **£70**

Peachy & flinty with lovely minerality. Rich, elegant palate & a touch of sweet spice

## RED WINES BY THE BOTTLE

**Merlot**, Maison Belenger, Côtes de Gascogne, France **£23**

*Red fruits & sweet spice. Soft, smooth & generous*

**Tempranillo**, Bodegas San Valero, Cariñena, Spain **£24**

*Barrel-aged with flavours of raspberries, brambles & sweet vanilla*

**Pinot Noir**, Santa Rita Gran Hacienda, Central Valley, Chile **£25**

*Bright strawberry & cherry notes; elegant with a savoury finish*

**Frappato Nerello Mascalese**, Caruso & Minini, Sicily, Italy **£27**

*Smooth & earthy with volcanic minerality & jammy raspberries; structured tannins*

**Grenache**, Little James Basket Press, Ch.de St Cosme, France **£30**

*A 'solera' wine with aromas of black cherry & pepper; hints of ginger & lavender*

**Merlot**, Pasarisa, Patagonia, Argentina **£30**

*Super supple red plum & strawberry with a velvety finish*

**Shiraz Mourvèdre Viognier**, 'The Huntsman', South Africa **£32**

*Forest fruits, dried herbs & white pepper with a slight oakiness*

**Rioja Crianza**, Dinastia Vivanco, Rioja Alta, Spain **£35**

*Smooth & velvety oaked Tempranillo blend; strawberry & festive spices*

**Shiraz Cabernet Sauvignon**, 'Passion Has Red Lips',

Some Young Punks, Australia **£35**

*Rich, punchy dark fruits & Black Forest Gateau; guava & black pepper*

**Fleurie 'Les Roches'**, Domaine Lucien Lardy, Beaujolais, France **£37**

*Floral & delicate Gamay. Bright red cherry & wild berries.*

**Valpolicella Ripasso**, Superiore Classico, La Dama, Veneto, Italy **£37**

*Ripe & textured with elegance & finesse. Dried fruit with sweet vanilla spice*

**Grenache Cinsault**, Spinifex Papillon, Barossa Valley, Australia **£38**

*Light-bodied; raspberry splashed with spice. Fennel, cloves & pepper*

**Bourgogne Pinot Noir**, Domaine Roux, Burgundy, France **£40**

*description line*

**Cariñena Garnacha**, Acustic Cellars 'Ritme', Priorat, Spain **£40**

*Concentrated redcurrant & black cherry notes; smooth & full-bodied*

**Malbec**, Catena Zapata Vista Flores, Mendoza, Argentina **£42**

*Full-bodied Malbec packed with black fruits & exotic spice*

**Nebbiolo**, Vietti 'Perbacco', Langhe, Piemonte, Italy **£48**

*Ample black cherry, violet & tobacco with very punchy tannins & herby finish*

**Château Viramiere Grand Cru**, Saint Émilion, Bordeaux, France **£49**

*Ripe blackberry, damson & cherry with juicy tannins; cedar & cinnamon on the nose*

**Château Tour Pibran 2013**, Pauillac, Bordeaux, France **£60**

*Powerful with great structure. Bold cassis, violet, vanilla & a hint of cinnamon*

**Château Peyrabon 2005**, Haut-Médoc, Bordeaux, France **£65**

*Dried blackcurrant, sweet tobacco, leather & subtle orange blossom*

## SWEET WINES BY THE BOTTLE

Semillon Sauvignon Blanc,  
Château Loupiac Gaudiet, Bordeaux, France  
**£24/37.5cl**

*Sweet; dried apricots and honey with Botrytis flavours & strong acidity*

Tokaji Late Harvest,  
The Royal Tokaji Co, Hungary  
**£36/37.5cl**

*Sweet with flavours of candied citrus & tropical fruit; honeyed finish*

## POST PRANDIALS

### BRANDIES, 25ml

Hennessey VS **£3.50**

Martell VS **£3.50**

1615 De Gran Terruño Pisco **£4.25**

Daron Calvados **£4.25**

Baron De Sigagnac Bas Armagnac **£9**

Martel XO **£13**

### LIQUEUR/OTHER, 25ml unless stated

Amaretto Disaronno **£3.10**

Aperol (50ml) **£3.20**

Averna **£3.20**

Campari (50ml) **£3.20**

Cassis **£3.20**

Dry Curaçao **£3.20**

Fiorente Elderflower Liqueur **£3.20**

Fratello Hazelnut Liqueur **£3.20**

Kahlua **£3.20**

Limoncello **£3.20**

Luxardo Sambuca **£3.20**

Mandarine Napoleon **£3.50**

Southern Comfort **£3.55**

Xante Pear **£3.55**

Antica Formula Sweet Vermouth (50ml) **£4**

Noilly Pratt Dry (50ml) **£3.60**

King's Ginger **£4**

Baileys (50ml) **£4.50**

Benedictine D.O.M. **£4.50**

Balsazar Rosé Vermouth (50ml) **£5**

Green Chartreuse **£5.50**

## TEQUILA 25ml

Olmecca Altos Plata **£3.80**  
Olmecca Altos Reposado **£4.20**  
Lajita Mezcal **£4.30**

## VODKA 25ml

Absolut **£3.10**  
Ketel One **£4.00**  
Holy Grass **£4.50**

## WHISKY 25ml

Jim Beam **£3.15**  
Famous Grouse **£3.30**  
Jameson's **£3.30**  
Four Roses Bourbon **£3.50**  
Bushmill's Black Bush **£4.20**  
Ritterhouse Rye **£4.45**  
Chivas Regal **£4.50**  
Glenkinchie **£4.50**  
Glenmorangie **£4.50**  
The Balvenie **£4.50**  
Springbank **£4.80**  
Ardbeg **£5**  
Dalwhinnie **£5**  
Glenlivet **£5**  
Glenfarclas **£5.20**  
Bunnahabhain **£5.30**  
Macallan Gold **£6**  
Caol Ila **£6.50**  
Hibiki Japanese Harmony **£7**  
Lagovulin **£8.30**

## RUM, 25ml

Bacardi **£3.30**  
Koko Kanu **£3.30**  
Plantation 3 Stars White **£3.30**  
Goslings Bermuda Black Rum **£3.50**  
Plantation Dark Rum **£3.50**  
Kraken Black Spiced **£3.55**  
Red Leg **£3.80**  
The Real McCoy 5 yr **£4.20**  
Abelha Cachaça **£4.50**  
Rumbullion **£4.80**  
Diplomatico Reserva **£5**

## BEERS

Pilsner Urquell, **£5.50/pint**  
Brew York Craft – please ask your bartender or waiter for our current offering!  
Timothy Taylors Knowle Spring, **£4.50/pint**

## HOT DRINKS

### 'DANCING GOAT' COFFEES

Cappuccino, *the frothy one* **£3.50**  
Latte, *the milky one* **£3.50**  
Flat White, *the normal one* **£3.50**  
Macchiato, *the small one with a little froth* **£3.50**  
Americano, *the straight black one with hot or cold milk* **£3.50**

## THE USUAL SUSPECTS

Double Espresso, *the small, strong black one* **£2.50**  
Ginger Parkin Latte, *the quirky one* **£4**  
Hot Chocolate **£3.50**, *with marshmallows* **£4**

## PROPER YORKSHIRE TEAS

Pot of Yorkshire Tea **£3**  
TAYLORS OF HARROGATE TEAS  
Traditional Teas, **all £3.50:**  
Breakfast Tea Decaf, Earl Grey, Pure Assam Tea, Yorkshire Gold  
Fruit Teas & Infusions, **all £3.50:**  
Chamomile & Vanilla, Green Tea, with Jasmine, Lemon & Orange, Lemongrass & Ginger, Organic Peppermint, Raspberry & Vanilla, Spiced Apple, Sweet Rhubarb

## COLD DRINKS

### SHAKES

Rhubarb & Custard Milkshake **£4**  
Narna & Chocolate Milkshake **£4**  
Strawberry & Vanilla Milkshake **£4**

## JUICY LUCY'S, 125ml

Fresh Orange Juice **£2.50**  
Apple Juice **£2.50**  
Cranberry Juice **£2.50**  
Grapefruit Juice **£2.50**

## DRAUGHT SOFT DRINKS

Coca Cola **£2.10/small** or **£3.40/large**  
Diet Coke **£1.70/small** or **£2.90/large**  
Lemonade **£1.70/small** or **£2.90/large**

## BRITVIC J20

Subject to seasonal variations **£2.50**



