GIN & TONIC

GIN

BEEFEATER LONDON DRY GIN 10

Suggested pairing: Schweppes Signature Collection Crisp Tonic and lemon

BEEFEATER BLOOD ORANGE GIN 10

Suggested pairing: Schweppes Signature Collection Crisp Tonic and orange

BOMBAY SAPPHIRE II

Suggested pairing: Franklin & Sons Natural Tonic and lime



HENDRICK'S GIN

Suggested pairing: Schweppes Signature Collection Quenching Cucumber tonic and cucumber



Suggested pairing: Franklin & Sons Natural Tonic and lemon

WHITLEY NEILL RHUBARB & GINGER II

Suggested pairing: Franklin & Sons Natural Tonic and lime

MALFY GIN ROSA PINK GRAPEFRUIT II

Suggested pairing: Franklin & Sons Sicilian Lemon Tonic and lemon

THE BOTANIST ISLAY DRY GIN 11

Suggested pairing: Franklin & Sons Natural Tonic and lime

PLYMOUTH GIN II

Suggested pairing: Franklin & Sons Natural Tonic and lemon

We'll donate 50p to the Ocean Conservation Trust for every double serve of Plymouth Gin sold.

MONKEY 47 GIN 13

Suggested pairing: Schweppes Signature Collection Crisp Tonic and lime

CEDER'S CLASSIC 0% (4 KCAL) 7

Suggested pairing: Franklin & Sons Natural Ionic

TONIC

SCHWEPPES SIGNATURE COLLECTION 200ml 3.5

Crisp Tonic / Light Tonic / Quenching Cucumber Tonic Natural Tonic / Light Tonic / Sicilian Lemon Tonic

Adults need around 2000 kcal a day.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All spirit measures are 50ml (double) unless otherwise indicated.

Single (25ml) spirit measures are available on request. When ordering alcoholic beverages, proof of age will be required upon delivery. A discretionary service charge (12.5%) will be added to your bill, excluding in-room dining where a tray charge may be applied. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.



• Follow and tag @tasteofhilton #tasteofhilton

FRANKLIN & SONS 200ml

COCKTAILS

N° I

APEROL SPRITZ

The classic Italian aperitif. Aperol, Prosecco and soda water • 10.5



OLD FASHIONED

A classic American cocktail with Woodford Reserve Bourbon Whiskey, orange and cherry aromatics and barrel-aged bitters • **10.5**



N° 7

PASSION STAR MARTINI

Deliciously instagramable. A passion fruit cocktail shaken over ice, served with a shot of Prosecco on the side • **10.5**

STRAWBERRY SPRITZ

Vibrant Beefeater Pink Strawberry Gin with lemonade, topped with Prosecco • 10.5



N°5

ESPRESSO MARTINI

The perfect pick me up, 42 Below Vodka, coffee liqueur and Arabica coffee shaken over ice • **10.5**



N° 3 ENGLISH GARDEN FIZZ

A delicious combination of Beefeater Gin and St Germain Elderflower liqueur, served

long with Appletiser and fresh mint and lime • 10.5



N° 6

MOJITO

A tall, refreshing combination of Havana Club 3 Year Old Rum, soda, crushed lime and mint • **10.5**





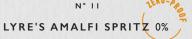
First created at the Hilton Beachcomber hotel in Puerto Rico in 1954, a tropical blend of coconut cream,

Malibu and pineapple • 10.5

LOW AND ZERO-PROOF COCKTAILS



This classic French cocktail pairs Lillet Blanc and Franklin & Sons tonic with a garnish of mint and cucumber • **9.5**



The essence of a classic Italian spritz with zero alcohol. Gently bitter, bubbly, and oh-so drinkable (73 kcal) • 6.5



This is a great twist on the mojito - long, minty and refreshing - an easy sipper (193 kcal) • 6.5

Adults need around 2000 kcal a day.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All spirit measures are 50ml (double) unless otherwise indicated. Single (25ml) spirit measures are available on request. When ordering alcoholic beverages, proof of age will be required upon delivery. A discretionary service charge (12.5%) will be added to your bill, excluding in-room dining where a tray charge may be applied. All prices are in pounds sterling and

inclusive of VAT at the prevailing rate.



O Follow and tag @tasteofhilton #tasteofhilton

N° 8

ORANGE HIGHBALL Jameson Orange, Angostura

Bitters and lemonade

served long over ice

· 10.5

BOTTLE	175ML	250ML	WHITE
26	6.5	9.3	PECORINO, AMODO, TERRE DI CHIETI ABRUZZO (ITALY) Fresh, dry and light-bodied with hints of tropical fruit and a lovely crisp finish.
28	7	10	PINOT GRIGO, VITA (ITALY) Light and fresh with subtle citrus fruit flavours and a hint of pear.
29	7.3	10.4	SAUVIGNON BLANC, SANTA RITA (CHILE) Refreshing and juicy with lively citrus and elderflower flavours.
32	-	-	ALBARIÑO SAIRA COSTERS DEL SEGRE, RAIMAT (SPAIN) Citrussy and refreshing with a hint of sweet spice and dried fruit.
37	-	-	GAVI, CA' BIANCA (ITALY) Dry minerality with white flower and green fruit aromas. If you like Pinot Grigio, you'll love this.
39	-	-	PICPOUL DE PINET, PETITE RONDE (FRANCE) Zesty citrus and stone fruit flavours with floral notes.
27	-	-	CHENIN BLANC, CULLINAN VIEW (SOUTH AFRICA) Sunshine in a glass! Fruity and very refreshing.
30	7.5	10.7	CHARDONNAY, THE PICK (AUSTRALIA) Fresh and fruity white, with a hint of vanilla and brioche.
28	-	-	SAUVIGNION BLANC, DASHWOOD (MARLBOROUGH, NEW ZEALAND Brimming with refreshing citrus and tropical flavours, married with grassy herbaceousness.
39	-	-	CHARDONNAY, VIDAL RESERVE (HAWKE'S BAY, NEW ZEALAND) Beautifully balanced with ripe tropical fruit flavours, a complex minerality and elegant finish.
40	-	-	CHABLIS, LES SARMENTS (FRANCE) Dry and lively with citrus and white blossom notes backed by a finish tinged with minerality.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All wines on the list contain between 8% and 15% alcohol by volume. All prices are in pounds sterling and inclusive of VAT. A discretionary service charge (12.5%) will be added to your bill, excluding in-room dining where a tray charge may be applied. Wine served in 125ml measures by request.



BOTTLE	175мг	250ML	R E D
29	-	-	MERLOT, SANTA RITA (CHILE) Light and fresh, black and red cherry fruit flavours with spicy plum and blackcurrant.
26	6.5	9.3	SALICE SALENTINO, AMODO (ITALY) Fruit-packed, juicy and smooth with a hint of smoke.
38	9.5	13.6	PINOT NOIR, ERRÁZURIZ (CHILE) Vibrant cherry and strawberry notes. Aged in French oak barrels which adds complexity and weight to the palate.
26	-	-	MONTEPULCIANO D'ABRUZZO, VINUVA (ITALY) Bright, fresh and juicy. Bursting with spicy blackcherry fruit.
40	-	-	CHATEAU PONTET BOYARD, MONTAGNE-SAINT-ÉMILION (FRANCE) Smooth and succulent, showing plums and blackcurrant fruit with cedar box style aromas.
30	7.5	10.7	SHIRAZ, THE PICK (AUSTRALIA) Soft, dark and spicy red fruits with a pinch of black pepper.
33	8.3	11.8	MALBEC, LUNA DEL SUR, ARGENTINA (ARGENTINA) Bursting full of ripe, soft black cherry fruit flavours with a hint of violets.
33	-	-	RIOJA RESERVA, MARQUÉS DE MORANO (SPAIN) Fruity and smooth. A mature, graceful wine with a long, lingering, velvety style.
30	-	_	CABERNET SAUVIGNON, THE MANOR, NEDERBURG (SOUTH AFRICA) Ripe fruit and delicate oak spice flavours, firm tannins and a lingering finish.
37	-	-	côtes du rhône, gentilhomme, ogier (france) Subtle oak and bright flavours of black plum, blackberry and ink.
43	-	-	BEAUJOLAIS-VILLAGES COMBE AUX JACQUES, LOUIS JADOT (FRANCE) Fruity, floral and easy drinking with blackberry bramble and pomegranate flavours.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All wines on the list contain between 8% and 15% alcohol by volume. All prices are in pounds sterling and inclusive of VAT. A discretionary service charge (12.5%) will be added to your bill, excluding in-room dining where a tray charge may be applied. Wine served in 125ml measures by request.



воттс	125ML	250ML	CHAMPAGNE
69	13.5	-	POMMERY BRUT ROYAL NV (FRANCE) Lively, refreshing and vivacious with lovely citrus and apple fruit characters.
78	-	-	TAITTINGER BRUT RÉSERVE NV (FRANCE) Delicate, elegant and well-balanced with fresh citrus, hints of biscuit and brioche.
74	-	-	POMMERY BRUT ROSÉ NV (FRANCE) Delightfully soft, romantic and refreshing with gentle, caressing red fruits.
92	-	-	BOLLINGER ROSÉ NV (FRANCE) Using red wine from Bollinger's Grand Cru vineyards; the result: decadent pink champagne!
			SPARKLING
36	7.2	-	PROSECCO EXTRA DRY, IL BACO DA SETA (ITALY) Crisp, fruity and dry with citrus blossom, green apple, honey and pear flavours
37	7.4	-	PROSECCO ROSÉ EXTRA DRY, IL BACO DA SETA (ITALY) Soft and flavourful with delicate bubbles. Lush summer strawberry and raspberries dominate the flavours.
50	-	-	GREYFRIARS CUVÉE BRUT (ENGLAND) Using the same grape varieties as Champagne, dry, refreshing and with persistent citrus characters.
53	-	-	LOUIS POMMERY ENGLAND BRUT (HAMPSHIRE, ENGLAND) A classy toasty English fizz from the house of Champagne Pommery. Complex and elegant.
BOTTLE	175ML	250ML	ROSÉ
31	7.8	11.1	ROSÉ, DOMAINE GORDONNE, LES GRAVIERES (FRANCE) Elegant, dry and delicate Provencal rosé with gentle flavours of cranberry and strawberry.
27	6.8	9.6	ZINFANDEL ROSÉ, RUGGED RIDGE (CALIFORNIA, USA) Medium-sweet pink with sweet raspberry, watermelon and strawberry flavours.
42	-	-	côtes de provence rosé, Héritage, estandon (France) Pale pink with fresh aromas of peach and pear and a well-balanced palate.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All wines on the list contain between 8% and 15% alcohol by volume. All prices are in pounds sterling and inclusive of VAT. A discretionary service charge (12.5%) will be added to your bill, excluding in-room dining where a tray charge may be applied.

Wine served in 125ml measures by request.



SPIRITS

HAVANA CLUB 3 YEAR OLD	10.0	
HAVANA CLUB 7 YEAR OLD	11.0	RUM
DEAD MAN'S FINGERS SPICED	13.0	з
APPLETON ESTATE 12 YEAR OLD	17.0	
ABSOLUT	11.0	<
NADAR VODKA CLIMATE POSITIVE	13.0	VOD
ABSOLUT ELYX	14.4	KA
GREY GOOSE	15.8	
MARTELL VS	13.0	C O
COURVOISIER VSOP	15.0	ດ
MARTELL VSOP	15.8	NAC
OLMECA BLANCO	10.0	-
OLMECA REPOSADO	11.0	EQU
VIVIR CAFÉ	14.6	QUILA
MALIBU	9.6	
ARCHERS PEACH SCHNAPPS	9.6	-
KAHLÚA	10.0	IQU
DISARONNO AMARETTO	11.6	IQUEUR
JÄGERMEISTER	11.6	RS
BAILEYS IRISH CREAM	6.8	

Adults need around 2000 kcal a day.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All spirit measures are 50ml (double) unless otherwise indicated.

Single (25ml) spirit measures are available on request. When ordering alcoholic beverages, proof of age will be required upon delivery. A discretionary service charge (12.5%) will be added to your bill, excluding in-room dining where a tray charge may be applied. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.



BALLANTINE'S FINEST	10.0	œ	
MONKEY SHOULDER	11.0	3 L E N D S	
JOHNNIE WALKER BLACK	11.6		
CHIVAS REGAL 12 YEAR OLD	11.6	0,	
ABERLOUR 12 YEAR OLD (SPEYSIDE)	13.0		
	13.4		SO
GLENLIVET FOUNDERS RESERVE (SPEYSIDE)		SING	COTTISH
GLENLIVET CARIBBEAN RESERVE (SPEYSIDE)	14.4		
GLEMORANGIE ORIGINAL (HIGHLAND)	13.4		
HIGHLAND PARK 12 YEAR OLD (ORKNEY)	13.8	Ē	
LAPHROAIG 10 YEAR OLD (ISLAY)	14.8	MALT	
BALVENIE DOUBLEWOOD 12 YEAR OLD (SPEYSIDE)	15.0	LTS	
GLENFIDDICH 15 YEAR OLD (SPEYSIDE)	15.6		
MACALLAN DOUBLE CASK 12 YEAR OLD (SPEYSIDE)	15.6		
BOWMORE 15 YEAR OLD (ISLAY)	15.6		
JAMESON	11.2	m	
JAMESON ORANGE	11.4	IRE	
			ᅏ
			l ES T
JIM BEAM WHITE	12.0		0
JACK DANIEL'S	12.4	ASU	FTHE
MAKER'S MARK	12.8		
WOODFORD RESERVE	14.0		WORLD
		JA	2LD
SUNTORY TOKI	14.8	PAN	
Adults need around 2000 kcal a	day.	~	

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All spirit measures are 50ml (double) unless otherwise indicated.

Single (25ml) spirit measures are available on request. When ordering alcoholic beverages, proof of age will be required upon delivery. A discretionary service charge (12.5%) will be added to your bill, excluding in-room dining where a tray charge may be applied. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.



	BUDWEISER 4.5% 330ml		5.3			
	BUD ZERO 0% 330ml ZERO-PROOF		4.5			
	CORONA 4.5% 330ml		5.3			
~	PERONI 5.1% 330ml		5.5			
ш	PERONI GLUTEN FREE 5.1% 33		5.5			
6	BROOKLYN SPECIAL EFFECTS	ml LOW-PROOF	4.8			
	GOOSE ISLAND IPA 5.9% 330		5.7			
	INNIS & GUNN MANGOES ON T	HE RUN I	PA 5.0% 440ml	6.0		
	DOOM BAR 4.0% 500ml Ask your server for a sel	ection c	of draught beers	5.9		
œ	ORCHARD PIG 4.5% 500ml			5.8		
DE	ASPALL 5.5% 330ml			5.7		
CID	REKORDERLIG 4% 500ml Strawberry & Lime / Passi	-	6.2			
	соке 330ml		4.1			
	DIET COKE / COKE ZERO / S	RO 330ml	4.0			
s	RED BULL / RED BULL SUGAR	50ml 4.1	/ 4.0			
FT	APPLETISER 275ml		4.0			
s O	FRANKLIN & SONS 275ml 3.7 Raspberry Lemonade, Elderflower Lemonade					
	CAPRI-SUN 200ml		1.5			
	water 330ml / 750ml		2.5	/ 4.5		
	ESPRESSO (6 kcal)	3.3	EXTRAS	0.3		
	DOUBLE ESPRESSO (12 kcal)	3.9	Whipped cream (52 kcal) , Shot of espresso (6 kcal)			
	AMERICANO (12 kcal)	3.9	Flavoured syrups: caramel (110 kcal), hazelnut (90 kcal), vanilla (90 kcal)			
	cortado (24 kcal)	3.9				
	MACCHIATO (39 kcal)	3.9				
ΤO	FLAT WHITE (72 kcal)	4.0	HOPE & GLORY TEA FROM 3.5 English Breakfast, Earl Grey, Chaquoing Green, Peppermint,			
I	CAPPUCCINO (163 kcal)	4.0				
	LATTE (163 kcal)	Red Velvet, Jasmine Pear				
	мосна (152 kcal)	4.0	We have a wide range of teas available, including decaffeinated and fruit infusions (19 kcal).			
	ICED COFFEE (144 kcal)	4.2				

(Tea, coffee & hot drink kcal calculated using semi skimmed dairy milk* - for other milk combinations, please request the kcal matrix)

4.2

Please ask your server for options.

Adults need around 2000 kcal a day.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All beers on this menu contain between 4% and 6% alcohol by volume, unless otherwise stated. A discretionary service charge (12.5%) will be added to your bill, excluding in-room dining where a tray charge may be applied. All prices are in pounds sterling and inclusive of VAT.



HOT CHOCOLATE (152 kcal)