THE REACH AT PICCADILLY · MANCHESTER

LOCK 84.

DRINKS MENU

COCKTAILS · WINE · BEER · SPIRITS

LOCK84.COM

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LOCK 84

THE REACH AT PICCADILLY · MANCHESTER

HUNGRY?

BAR FOOD

A taste of our full food menu, right here at the bar. Fancy something more? Ask your server for today's Food Menu, freshly prepared throughout service.

SMALL PLATES & NIBBLES

Nocellara Olives (ve) £6.00
Confit lemon & parsley.

Cauliflower Cheese Croquettes (v) £9.00
Mrs Kirkham's Lancashire, tomato relish, garlic mayonnaise, pickled onions.

Halloumi Fingers (v) £10.00
Vimto chilli jam, toasted sesame, garlic aioli.

Manchester Scotch Egg £10.00
Bury black pudding, rustic piccalilli.

Roasted Baby Chorizo £11.00
Rioja, garlic aioli, chives.

The Lock Keepers' Board £25.00
Manchester Scotch Egg, Cauliflower Cheese Croquettes and Halloumi Fingers, with their dips. Made to share.

FROM THE KITCHEN

Chip Shop Croquettes (ve) £16.00
Pea & potato croquettes, fries, split lentil curry sauce.

Giant Chilli Hot Dog £18.00
Chilli beef frankfurter, toasted brioche roll, melted cheddar, sauerkraut, German mustard, crispy onions, fries.

Northern Chicken Burger £19.00
Vimto chilli jam, baby gem, pickled onion, tomato, crispy shallots, fries.

Hand-Pressed Beef Rib Cheeseburger £19.00
Cheddar, baby gem, pickled onions, tomato, fries.

Chicken Caesar Salad £19.00
Panko-crusted chicken, anchovies, bacon crumb, sourdough croutons, parmesan, truffle Caesar dressing.

Lock 84 Battered Haddock £23.00
Salt & vinegar chips, pea & mint purée, Sicilian lemon and dill mayonnaise.

BAR SNACKS

Kettle Chips: Lightly Salted · Sea Salt & Balsamic Vinegar · Mature Cheddar & Red Onion

Dormen's: Salted Peanuts · Roasted Peanuts · Salted Cashews

AFTER HOURS

Doughboy's Pizza

AVAILABLE ALL NIGHT, EVERY NIGHT

Fresh stone-baked pizza from our friends at Doughboy's. Ask your server for today's selection.

IN PARTNERSHIP WITH FEVER-TREE

FEVER-TREE PERFECT SERVES

We partner with Fever-Tree for premium mixers, sodas, and soft drinks in our bars. With their carefully selected naturally sourced botanicals and perfect carbonation, they pair with and enhance the finest of spirits.

Aperol Spritz £12.00
BRIGHT · BITTERSWEET · CLASSIC

The bar's best-seller for a reason — bittersweet, bright and about as easy as a drink gets before dinner — Aperol, Prosecco, Fever-Tree Soda, Orange.

The Americano Spritz £12.00
BITTERSWEET · ORANGE · CLASSIC

The Milanese original, and the drink the Negroni was built from — equal parts Campari and red vermouth, lengthened with blood orange soda rather than prosecco. Properly bitter, and the one to order before dinner rather than after — Campari, Martini Rosso, Fever-Tree Blood Orange Soda, Orange.

Limoncello Spritz £12.00
ZESTY · HERBACEOUS · EFFERVESCENT

Sun-drenched and effervescent, built for long afternoons on the towpath — Luxardo Limoncello, Prosecco, Fever-Tree Soda, Mint.

Malfy Blood Orange Spritz £12.00
ZESTY · CITRUS · SICILIAN

Sicilian blood orange gin brought to life with a soda made from the same fruit — Malfy Gin con Arancia, Prosecco, Fever-Tree Blood Orange Soda, Orange Slice.

Sarti Spritz £12.00
FLORAL · CRISP · SUMMERY

A softer, rosier spin on the classic spritz, built on hibiscus, pink grapefruit and peach rather than bitter orange — Sarti Rosa, Prosecco, Fever-Tree Soda, Grapefruit.

Italicus Spritz £12.00
FLORAL · BITTERSWEET · ELEGANT

The spritz for anyone who finds Aperol too sweet — bergamot and chamomile over prosecco, finished with a green olive rather than an orange slice, which sounds wrong and is exactly right — Italicus Rosolio di Bergamotto, Prosecco, Fever-Tree Soda, Green Olive.

Hugo Spritz £12.00
FRAGRANT · HERBACEOUS · LIGHT

Born in the Italian Alps and still the most refreshing spritz going — elderflower and mint keep it breezy and pale — St-Germain Elderflower Liqueur, Prosecco, Fever-Tree Soda, Mint, Lime.

Tall Paloma £12.00
CRISP · CITRUS · REFRESHING

Tequila's easy-drinking cousin, built long over ice and rather more refreshing than a Margarita — Olmeca Altos Plata, Fever-Tree Pink Grapefruit Soda & Grapefruit.

Long Margarita £12.00
TALL · TART · SESSIONABLE

A margarita built for sipping slowly all evening rather than knocking back — Olmeca Altos Plata, Fever-Tree Mexican Lime Soda, Orange Bitters & Lime.

The Perfect 'Ten & Tonic' £12.00
CLASSIC · CITRUS · CLEAN

Built on Tanqueray No. TEN, distilled with whole fresh citrus, so it wants grapefruit rather than lemon — Tanqueray No. TEN, Mediterranean Tonic, Grapefruit Slice.

Black Barrel & Ginger £12.00
WARMING · SPICED · EASY

Simple, honest and impossible to get wrong — and built on the Black Barrel rather than the standard bottle, because ginger ale deserves something with a bit of char behind it — Jameson Black Barrel, Fever-Tree Ginger Ale & Lime.

Salford Storm £12.00
DARK · SPICED · EASY

Dark rum and fiery ginger, built long and easy over ice — and made with rum from a mile up the road — Salford Dark Spiced Rum, Fever-Tree Ginger Beer & Lime.

52 North Yuzu Fizz £12.00
ZESTY · JAPANESE · BRIGHT

Japanese yuzu and fresh lime over a British base, lengthened until it sparkles — 52 North Yuzu Lime Liqueur, Fever-Tree Mexican Lime Soda, Lime.

CRAFTED IN-HOUSE

SIGNATURE COCKTAILS

Ten cocktails, all built in-house — from bar classics with a twist to genuinely original creations you won't find anywhere else. Most can be made alcohol-free with Lyre's — ask your server.

Szarlotka £16.00

APPLE · WARM SPICE · MOREISH

Polish apple pie in a glass, and about as comforting as a cocktail gets. Bison grass vodka brings the grassy, vanilla note it is famous for; a measure of Polish rye vodka gives it a backbone the original never had — Żubrówka Bison Grass, Belvedere Pure, Cloudy Apple, Lemon, Cinnamon.

Strawberries 'n' Cream £15.00

REFRESHING · CREAMY · TASTY

Blended till silky and drunk like a milkshake with a kick, and the drink that most often comes back for a second round — Havana Club Spiced, Coconut Cream, Strawberry Purée, Pineapple Juice.

Spicy Margarita £14.00

FIERY · BALANCED · DARING

Our classic margarita with a fiery streak, Tabasco and chilli turning up the heat behind the lime and the salt rim keeping it honest. Ask and we will make it hotter — Olmeca Altos Plata, Cointreau, Lime Juice, Tabasco, Chilli Flakes.

The Smoky Paloma £15.00

SMOKY · CITRUS · BOLD

A smoky twist on the classic Paloma, built over ice on straight grapefruit juice rather than soda, which makes it drier and a good deal more serious — the mezcal smoke and the grapefruit bitterness pulling against each other the whole way down — QuiQuiRiQui Mezcal, Grapefruit Juice, Lime, Salt Rim.

The Northern Vimto Bramble £14.00

TART · SWEET · TANGY

A Manchester twist on a British classic, gin laced with the unmistakable tang of a cordial invented half a mile from here in 1908. Sweet, sharp and entirely local — Beefeater Gin, Vimto Syrup, Lemon Juice.

Cottonopolis £15.00

SILKY · FRUITY · ELEGANT

The French Martini rebuilt — raspberry and pineapple still do the talking, but a measure of Italicus cuts the sweetness the original never manages. Named for what this city used to be called, and about as silky as a drink gets — Absolut Vanilla, Chambord, Italicus Rosolio di Bergamotto, Pineapple Juice.

The Piccadilly Iced Tea £14.00

BOLD · FRUITY · REFRESHING

Our answer to the Long Island, named for the station at the end of the street — Havana Club Spiced, Strawberry Purée, Lemon Juice, Earl Grey Tea, Vanilla Syrup.

The Worker Bee Espresso Martini £15.00

RICH · BOLD · INDULGENT

Made with coffee roasted by our Stockport neighbours rather than whatever is nearest the till, which is exactly why this one keeps the night going — Absolut Vodka, Mr Black Coffee Liqueur, Worker Bee Coffee.

The Majestic Raspberry Mojito £14.00

FRESH · FRUITY · VIVID

Built like a proper Mojito, then stirred through with Majestic raspberry preserve from Single Variety Co — Majestic is the variety, one named fruit picked at its peak and nothing else in the jar. Sharper and a great deal more raspberry than any syrup manages — Havana Club 3 Year Old, Majestic Raspberry Preserve, Lime, Mint, Soda.

The Glasshouse £14.00

FLORAL · FRUITY · BRIGHT

Cucumber and rose from the gin meet elderflower and passion fruit — the most garden-like thing we make — Hendrick's Gin, St-Germain Elderflower Liqueur, Passion Fruit Purée, Lemon Juice.

BUILT YOUR WAY **The Espresso Martini — Same drink, your choice of bottle**

Absolut £15 · Belvedere Pure £17 · Grey Goose £18 · Belvedere 10 £26

MADE PROPERLY

CLASSIC COCKTAILS

The ones that never needed improving, all £12 unless stated. Built to spec and served properly — tell your server how you like yours and we'll make it that way. Several can be built alcohol-free with Lyre's — ask your server which.

Negroni £12.00
Bitter, bracing and the best possible argument for drinking before dinner — it wakes the palate up rather than dulling it. Equal parts, stirred over ice — Beefeater Gin, Campari, Martini Rosso, Orange.

Daiquiri £12.00
Three ingredients and absolutely nowhere to hide — get the balance right and it is the finest short drink there is. Sharp, clean and deceptively simple. Havana Club 3 Year Old, Lime, Sugar.

Mojito £12.00
Cuba's answer to a hot afternoon, and worth the time it takes to build properly — the mint gets pressed rather than shredded, which is the difference between a good one and a bad one. Havana Club 3 Year Old, Lime, Mint, Sugar, Soda.

Margarita £12.00
Everyone thinks they know this one, and hardly anybody has had it made properly with fresh lime rather than sour mix. Straight up or on the rocks, salt rim optional — Olmeca Altos Plata, Cointreau, Lime.

Whisky Sour £12.00
The gateway drink for anyone who insists they don't like bourbon — sweet, sour and soft enough to change their mind. Silky, tart and properly balanced. Buffalo Trace, Lemon, Sugar, Bitters.

Dark 'n' Stormy £12.00
Bermuda's own, and about as refreshing as dark rum ever gets — spicy, long and made for a warm evening outside. The island takes the pairing seriously enough to have trademarked it. Goslings Black Seal, Fever-Tree Ginger Beer, Lime.

Cosmopolitan £12.00
Ordered with a raised eyebrow, drunk with genuine pleasure — dry, tart and a very long way from sweet and pink. A great deal better than its reputation. Absolut Citron, Cointreau, Cranberry, Lime.

Dry Martini £12.00
Cold, clean and completely uncompromising, this is the drink every other cocktail quietly measures itself against. Gin or vodka, stirred not shaken, olive or twist — your call, we'll make it exactly as you like it.

Old Fashioned £12.00
The oldest cocktail worth the name, and still the best — spirit, sweetness, bitters and a bit of patience, nothing more. Sugar, bitters, whiskey and time — Buffalo Trace, Demerara, Angostura, Orange.

Manhattan £12.00
Autumn in a glass and the grown-up end of the whiskey list — rich, spicy and stirred down until it turns silky. Rye-led, as it should be — Bulleit Rye, Martini Rosso, Angostura.

Amaretto Sour £12.00
Sharp, silky and a great deal more grown-up than it sounds — the almond sweetness pulled back into line by lemon and a shake that gives it a proper foam. Disaronno Amaretto, Lemon, Sugar, Angostura.

Sidecar £12.00
Nobody orders this any more, which is a genuine shame — bright, sharp and one of the best-balanced classics going. Hennessy VS Cognac, Cointreau, Lemon.

Pornstar Martini £12.00
Britain's best-selling cocktail and not remotely apologetic about it — passion fruit and vanilla shaken sharp and served with a shot of Prosecco alongside. Sip, shot, repeat. Passion fruit, vanilla and a Prosecco chaser on the side — Absolut Vanilla, Passoã, Passion Fruit, Lime, Vanilla, Prosecco.

Kir Royale £15.00
Barely a cocktail, and that is entirely the point — two ingredients, one glass, and the evening is properly under way. Crème de Cassis topped with Taittinger Brut Réserve, because it should be made with real Champagne.

BUILT YOUR WAY **The Old Fashioned — Same drink, your choice of bottle**

Buffalo Trace £12 · Woodford Reserve £13 · Jameson Black Barrel £14 · Woodford Reserve Rye £15 · Heaven's Door £18

CHOSEN BY THE TEAM

LOCK KEEPERS' FAVOURITES

The drinks our team would order for themselves, given half a chance — from cocktail to nightcap. Several of them are made within a few miles of the bar.

COCKTAIL — £15.00

The Worker Bee Espresso Martini

Made with coffee roasted by our Stockport neighbours, which is exactly why this one keeps the night going — Absolut Vodka, Mr Black Coffee Liqueur, Worker Bee Coffee.

OUR OWN BEER — ½ pint £3.70 · Pint £7.20

Lock 84 IPA

Brewed four and a half miles up the road with Seven Bro7hers. Citrus and pine, a smooth bitterness and an easy finish — the one to order if you only order one. Manchester – 4.7%

ENGLISH SPARKLING — 125ml £7.50 · Bottle £45.00

Balfour Leslie's Reserve Brut

Kent, England, NV. From the Hush Heath Estate, whose Brut Rosé was the first English wine to win gold and the Trophy at the International Wine Challenge. Elegant, linear, unmistakably English.

TREAT YOURSELF — 125ml £11.50 · 175ml £16.00 · 250ml £23.00 · Bottle £69.00

Châteauneuf-du-Pape La Bernardine, M. Chapoutier

Rhône, France. Old-vine Grenache leads a generous, spice-laden performance of liquorice, coffee and dark plum. The bottle for when it is that kind of night.

LOCAL RUM — 25ml £6.30

Salford Dark Spiced Rum

Caribbean rum rested with cinnamon, clove and orange peel — deep, warming, and the bottle behind our Salford Storm. Made a few miles away, inspired by the old Salford Docks.

BIN-ENDS · 25% OFF — WHILE STOCKS LAST

The last bottles of Chateau Ste. Michelle from Washington State, our recent Winemaker of the Quarter.

Columbia Valley Chardonnay — 125ml £5.80 · 175ml £8.10 · 250ml £11.70 · Bottle £35.20
Crisp orchard fruit, a soft, creamy finish. — was £7.80 · £10.80 · £15.60 · £47.00

Columbia Valley Cabernet Sauvignon — 125ml £6.60 · 175ml £9.30 · 250ml £13.30 · Bottle £39.70
Blackcurrant and dark cherry, firm tannins, a little cedar. — was £8.90 · £12.40 · £17.80 · £53.00

Domaine Ste. Michelle Brut Rosé — 125ml £5.60 · Bottle £33.70
Washington sparkling: red berries, fine bubbles, a crisp finish. — was £7.50 · £45.00

CELEBRATE

CHAMPAGNES & SPARKLING WINE

PROSECCO & SPARKLING

Bottega Sparkling 0% ····· 125ML £4.00 · BTL £21.00

Treviso, Italy. Made from Glera — the same grape as Prosecco — then gently de-alcoholised, so the pear, green apple and fine bead all survive. Dry rather than sugary, and it holds its bubble.

Galanti Prosecco Spumante DOC Extra Dry ····· 125ML £5.90 · BTL £35.00

Prosecco, Italy, NV. Fully sparkling spumante, not frizzante. Crisp green apple and white peach with a flirt of white flowers — off-dry, easygoing and dangerously drinkable.

Galanti Prosecco Spumante Rosé ····· 125ML £5.90 · BTL £35.00

Prosecco, Italy, NV. Glera with a splash of Pinot Noir — a style the Rosé DOC has only allowed since 2020. Pale pink, soft mousse, ripe red berry, clean dry finish.

BALFOUR LESLIE'S RESERVE BRUT ····· 125ML £7.50 · BTL £45.00

Hush Heath Estate, Kent, England, NV

Richard and Leslie Balfour-Lynn planted their first vines on the Hush Heath Estate in Kent in 2002. Five years later, Balfour Brut Rosé 2004 became the first English wine to take gold and the Trophy at the International Wine Challenge — it's since turned up in British Airways First Class and on the Orient Express. Leslie's Reserve Brut is the same idea, distilled: elegant, linear, unmistakably English.

CHAMPAGNE

Taittinger Brut Réserve ····· 125ML £12.50 · ½ BTL £35.00 · BTL £69.00

Champagne, France, NV. The house's calling card — white flowers, oven-fresh brioche and a citrus zip that lingers long after the glass is empty. Chardonnay gives it the poise, Pinot Noir and Pinot Meunier the backbone: Champagne doing precisely what Champagne is supposed to do.

Taittinger Prestige Brut Rosé ····· 125ML £15.50 · BTL £85.00

Champagne, France, NV. A delicate salmon blush with a fine, persistent mousse and a flush of red berries over Taittinger's signature freshness. There's real romance to this one, and none of the weight some rosé Champagnes carry — pour it somewhere with decent lighting and let it do the talking.

Veuve Clicquot Brut ····· 125ML £16.50 · ½ BTL £45.00 · BTL £90.00

Champagne, France, NV. Bold, structured Pinot Noir gives this a big, generous mouthful of ripe orchard fruit and brioche — impossible to order quietly. That yellow label is the most recognisable in Champagne, and this is the equivalent of a firm handshake — a bottle that announces itself the moment it lands on the table.

Taittinger Brut Vintage ····· 125ML £17.50 · BTL £95.00

Champagne, France, 2015. Richer and deeper than the Réserve, with toasted almond and ripe orchard fruit riding a fine, chalky mineral spine. The house's more serious older sibling — save it for the toast that actually matters, then order a second bottle anyway.

Laurent-Perrier Cuvée Rosé ····· 125ML £19.00 · BTL £105.00

Champagne, France, NV. Vivid, silky and deep with berry fruit, made entirely from Pinot Noir — less an aperitif, more a statement piece. One of the most talked-about rosé Champagnes in the business, and it arrives at a table with its own gravitational pull.

Perrier-Jouët Belle Époque ····· BTL £250.00

Champagne, France, 2013. Poured from that unmistakable hand-painted bottle — delicate white flowers and citrus blossom over ripe stone fruit and a fine, chalky finish. Built for the moment somebody reaches for their phone — every bit as good-looking on the table as it is in the glass, and with the length and grace to back the looks up.

Dom Pérignon Brut ····· BTL £265.00

Champagne, France, 2013. This is the one you order when you mean it — laser-precise citrus and white flowers give way to toasted brioche and hazelnut. Years spent quietly maturing on its lees have paid off in spades, and the finish carries on long after the conversation has moved on.

NV VS. VINTAGE — *NV is the house signature, blended for consistency. Vintage is one great year, bottled on its own.*

SERVED RIGHT — *Chilled hard and poured into proper flutes — never a coupe.*

BY THE GLASS OR BOTTLE

WHITE WINE

JUICY, FRUIT-DRIVEN, RIPE

	125ML	175ML	250ML	BTL
Short Mile Bay Chardonnay South-Eastern Australia. Ripe stone fruit and a soft, buttery roundness — unfussy, sunny Chardonnay that does exactly what it says.	£4.40	£6.10	£8.70	£26.00
Kleine Zalze Bush Vines Chenin Blanc Coastal Region, South Africa. Lees-aged for real texture, with ripe pineapple and guava rounding out into a long, soft, sun-warmed finish. Good on its own, better with anything off the grill.	£5.40	£7.40	£10.70	£32.00

IF YOU LOVE... Love the Chardonnay? The Kleine Zalze Chenin gives you that same easy weight with a little more texture behind it.

DRY, ELEGANT, INTRICATE

	125ML	175ML	250ML	BTL
Antonio Rubini Pinot Grigio IGT Pavia Pavia, Italy. Ripe pear and elderflower with real character, balanced by a soft, lingering apple finish.	£4.40	£6.10	£8.70	£26.00
Balfour Skye's Chardonnay Hush Heath Estate, Kent, England. Still English Chardonnay from the same estate as our Leslie's Reserve Brut — lean, citrus-led and gently oaked.	£7.50	£10.50	£15.00	£45.00
Gavi di Gavi, Enrico Serafino Piedmont, Italy. Cortese at its most precise — green apple, almond and a saline, chalky finish that keeps everything taut.	£9.20	£12.80	£18.40	£55.00

IF YOU LOVE... Enjoy Pinot Grigio? The Gavi di Gavi is its more elegant Italian cousin — same easy drinkability, extra polish.

ZESTY, HERBACEOUS & AROMATIC

	125ML	175ML	250ML	BTL
Luis Felipe Edwards Lot 66 Sauvignon Blanc Rapel Valley, Chile, 2018. Cut grass, lime zest and a burst of passion fruit — Chilean Sauvignon Blanc turned up to eleven. Impossible to sip slowly, however hard you try.	£4.40	£6.10	£8.70	£26.00
Chateau Ste. Michelle Dry Riesling Washington State, USA. Juicy peach and pear with a thread of lime zest, balanced acidity keeping things bright through an off-dry finish.	£6.50	£9.10	£13.00	£39.00
Sancerre, La Gravelière, Joseph Mellot Loire Valley, France, 2017. Grapefruit and gooseberry crash into a flinty, chalky minerality, finishing bone dry and bright as a button. Properly grown-up Sauvignon Blanc, and a gift with goat's cheese.	£9.90	£13.70	£19.70	£59.00
Chablis Fourchaume 1er Cru, Louis Jadot Burgundy, France. Premier Cru Chablis at its most understated — ripe citrus and orchard fruit over that famous wet-stone minerality.	£14.90	£20.60	£29.70	£89.00

OUR FAVOURITE WHITE WINES

	125ML	175ML	250ML	BTL
Viña Real Barrel Fermented Rioja Blanco Rioja, Spain. Lees-aged in American oak, layering creamy texture and gentle toast over bright citrus and grapefruit acidity.	£5.90	£8.10	£11.70	£35.00
Yealands Babydoll Sauvignon Blanc Marlborough, New Zealand. Zesty stone fruit and ripe melon, named after the Babydoll sheep that graze the vineyard — vivid, precise, and hard to put down. A proper step up if you already love the style.	£6.50	£9.10	£13.00	£39.00
Zuccardi Serie A Torrontés Salta, Argentina. Heady white flowers, orange peel and a savoury herbal twist — perfumed, aromatic and genuinely different.	£8.20	£11.40	£16.40	£49.00

IF YOU LOVE... If Sauvignon Blanc is your usual, the Zuccardi Torrontés is Argentina's floral cousin — a similar zing with a perfumed, spiced twist.

BY THE GLASS OR BOTTLE

RED WINE

JUICY, MEDIUM-BODIED, FRUIT-LED

	125ML	175ML	250ML	BTL
Los Romeros Merlot Central Valley, Chile. Soft, plummy and easy-going, with rounded tannins and a hint of vanilla oak. The red for people who want a red and nothing more complicated.	£4.40	£6.10	£8.70	£26.00
Viña Real Rioja Crianza Rioja, Spain. Supple Tempranillo tannins carry raisin, toffee and warming cinnamon spice from patient oak ageing. Old-school Rioja.	£5.90	£8.10	£11.70	£35.00
Chateau Ste. Michelle Columbia Valley Merlot Washington State, USA. Velvety texture wrapped around ripe, lush berry depth, finishing smooth and warm.	£8.20	£11.40	£16.40	£49.00

IF YOU LOVE... Love the Merlot? The Viña Real Crianza is the same easy drinking with a little more age and warmth behind it.

SPICY, PEPPERY, WARMING

	125ML	175ML	250ML	BTL
Short Mile Bay Shiraz South-East Australia, 2022. Blackberry and damson fruit dressed in black pepper and clove, with a jammy richness that fills the glass right up. Big, bold and entirely unapologetic.	£4.40	£6.10	£8.70	£26.00
Portillo Malbec, Uco Valley Mendoza, Argentina. Velvety tannins wrap around ripe plum and blackberry, with a touch of vanilla and warm spice from time spent in oak. High-altitude fruit, and real depth for the money.	£4.90	£6.70	£9.70	£29.00
Flagstone Dragon Tree Cape Blend Stellenbosch, South Africa. Cabernet, Shiraz and Pinotage blended the way only the Cape does it — black fruit, woodsmoke and a savoury, peppery edge.	£7.50	£10.50	£15.00	£45.00
Barbera d'Alba, Enrico Serafino Piedmont, Italy. High acid, low tannin and full of sour cherry — the everyday red of Piedmont, and a genuinely good match for anything with tomato in it.	£8.20	£11.40	£16.40	£49.00

IF YOU LOVE... Enjoy our Beaujolais Cru? Barbera d'Alba shares that same bright, food-friendly spirit — all cherry fruit and zippy acidity, with a touch more warmth.

OAKED, INTENSE, CONCENTRATED

	125ML	175ML	250ML	BTL
Moulin-à-Vent, Château des Jacques, Louis Jadot Beaujolais, France. The Cru that ages like a Burgundy — dark cherry, iris and a mineral, granitic edge, with real structure under the fruit.	£9.20	£12.80	£18.40	£55.00
Châteauneuf-du-Pape La Bernardine M. Chapoutier, Rhône, France. Old-vine Grenache leads a generous, spice-laden performance of liquorice, coffee and dark plum.	£11.50	£16.00	£23.00	£69.00

OUR FAVOURITE RED WINES

	125ML	175ML	250ML	BTL
Angus The Bull Cabernet Sauvignon Central Victoria, Australia. Bold blackcurrant and blackberry, a whiff of violet, and firm, structured tannins built to go the distance. A Cabernet that all but demands a steak.	£6.50	£9.10	£13.00	£39.00
Yealands Estate Single Pinot Noir Awatere Valley, New Zealand. Vibrant dark cherry, savoury spice and a whisper of smoky oak — cool-climate Pinot at its most elegant.	£8.20	£11.40	£16.40	£49.00
Jose Zuccardi Malbec Uco Valley, Argentina. Single-vineyard Malbec from high altitude — dense blackberry, violet and graphite, with real elegance for its weight.	£14.90	£20.60	£29.70	£89.00

IF YOU LOVE... Love the Portillo Malbec? Ask about the Jose Zuccardi — its bigger, bolder sibling from the same valley.

PALE, BRIGHT & BEAUTIFUL

ROSÉ, ORANGE & SWEET WINE

ELEGANT ROSÉ & ORANGE WINES

	125ML	175ML	250ML	BTL
Antonio Rubini Pinot Grigio Rosato Italy. Pale pink, delicately fragrant, and dressed in soft strawberry notes — crisp, easy, and every bit as food-friendly as its white sibling. Pinot Grigio's prettier alter ego, with a little extra charm thrown in at no extra cost.	£4.40	£6.10	£8.70	£26.00
Portillo Malbec Rosé Argentina. High-altitude Mendoza Malbec reimagined in pink — soft, juicy and fruit-forward, with ripe strawberry and raspberry front and centre. Proof that Malbec can do delicate every bit as convincingly as it does bold, and a good shout for anyone who'd otherwise reach for red.	£5.40	£7.40	£10.70	£32.00
Côtes de Provence Roumery Rosé Provence, France, 2018. Delicate strawberry, grapefruit and peach, bone dry and endlessly refreshing — Provence in a glass, minus the flight. Chill it hard and let it disappear over a long lunch; just as happy with a bowl of olives as it is with a whole afternoon.	£8.20	£11.40	£16.40	£49.00
Gérard Bertrand Orange Gold, Occitanie France, 2020. Extended skin contact gives a striking amber hue, a textured, savoury character and a burst of candied fruit — inspired by Georgia's ancient winemaking.	£9.20	£12.80	£18.40	£55.00
Whispering Angel, Château d'Esclans Côtes de Provence, France. The rosé that put Provence pink on every top table — pale, bone-dry and effortlessly elegant, with delicate red berry and citrus. Famous for good reason, and it never waits for an occasion; one glass has a habit of becoming a bottle before anyone's ordered food.	£11.00	£15.30	£22.00	£65.00

> IF YOU LOVE...
> Enjoy a glass of red with dinner? The Gérard Bertrand Orange Gold gives you that same grip and depth in a white — skin contact adds colour, texture and a savoury edge.

SWEET & STICKY WINES

	125ML	175ML	250ML	BTL
Floralis Moscatel Oro, Torres Catalunya, Spain. Intensely perfumed orange blossom and honeyed stone fruit — lusciously sweet and generously poured. Dessert in wine form and entirely unapologetic about it: happy to stand in for pudding, happier still beside a fruit tart.	—	£6.50	—	£39.00
Zuccardi Malamado Fortified Malbec Mendoza, Argentina. Rich, silky and warming, with quince, ripe figs, raisins and dark plum layered on thick. Port, but make it Malbec — the wine equivalent of pulling a blanket over your knees, and a natural with anything chocolatey.	—	£9.90	—	£59.00

PORT & SHERRY

González Byass Néctar, Pedro Ximénez Dulce £6.50
Jerez, Spain. Sun-dried Pedro Ximénez grapes turned into something close to liquid raisin — figs, molasses and dark treacle, thick enough to pour over ice cream.

Dow's Quinta do Bomfim, Vintage Port £12.50
Douro, Portugal. Single-quinta vintage port from Dow's finest site — blackberry, liquorice and dark chocolate, firm and dry at the finish.

ON TAP & IN THE BOTTLE

BEER, ALE & STOUT

OUR OWN BEER

Lock 84 IPA ½ PT £3.70 · PT £7.20

BREWED WITH SEVEN BRO7HERS · TRAFFORD PARK, MANCHESTER – 4.7%

We didn't want a house beer with someone else's recipe on it, so we made one four and a half miles up the road with the seven brothers at Seven Bro7hers. Citrus and pine on the nose, a smooth balanced bitterness underneath, and an easy finish that doesn't ask anything of you — about as local as a pint gets in this city, and the one to order if you only order one.

DRAUGHT

Manchester Union Lager ½ PT £3.40 · PT £6.60
Crisp, clean and brewed just up the road in Ardwick on a Czech decoction-mash brewhouse. Manchester, UK – 4.8%

Kopparberg Crisp Apple ½ PT £3.50 · PT £6.80
Crisp apple sweetness against a clean, refreshing finish, with just enough sparkle – 4%

Camden Hells ½ PT £3.70 · PT £7.20
Bready and mellow with a clean, hoppy finish — a proper Bavarian-style Helles, brewed just down the road in London. London, UK – 4.6%

Guinness Irish Stout ½ PT £3.85 · PT £7.50
Silky and roasty with that famous cascading pour — dark chocolate and espresso over a smooth, creamy head. The original Irish stout – 4.1%

Guinness 0 PINT £6.50
All the silky, roasty cascading pour of the original, alcohol-free, dispensed by the pint only through our MicroDraught system – 0.0%

Modelo Especial ½ PT £3.90 · PT £7.60
A full-flavoured Mexican pilsner-style lager, pale gold and crisply refreshing. Mexico – 4.5%

Peroni Nastro Azzurro ½ PT £4.00 · PT £7.80
Italy's best-known lager, and a different drink on draught — crisp, golden and effortlessly easy, with a clean, cracker-dry finish. Lombardia, Italy – 5.0%

Hawkstone Premium Lager ½ PT £4.00 · PT £7.80
Jeremy Clarkson's own brew, British-grown barley and proudly home-grown. Cotswolds, England – 4.8%

BOTTLES & CANS

Corona £5.50
Light-bodied and crisp with a faintly sweet finish — best with a wedge of lime. Mexico – 4.5%

Asahi Super Dry £6.70
Brewed to Japan's Karakuchi method for a taste the brewery calls Super Dry — bone-clean, bracingly crisp and gone before you have finished thinking about it. Tokyo, Japan – 5.0%

Jubel Peach £6.30
Lager cut with real peach — dreamt up on a ski trip in the French Alps, brewed for one purpose: pure, easy-drinking joy. London, UK – 4.0%

Kopparberg Fruit Ciders £6.80
A rotating selection of bottled fruit ciders, always crisp, always a little sweet – 4%

Noam £7.10
Unfiltered and naturally hazy, brewed to Germany's strict Purity Law for a clean, full-bodied finish – 5%

FULL FLAVOUR, NO ALCOHOL

FREE SPIRITS & SODAS

ALCOHOL-FREE BEER & CIDER

Corona Cero £4.80
Refreshing 0.0% lager, Mexico

Lucky Saint Lager £5.80
Unfiltered, alcohol-free lager. London, UK – 0.5%

Lucky Saint Hazy IPA £5.80
Hazy, alcohol-free IPA. London, UK – 0.5%

Kopparberg Mixed Fruits Alcohol Free £5.80
A summery burst of fruits of the forest – 0%

FREE SPIRITS

Gin & Tonic, 0% £8.50
Lyre's London Dry Spirit, Fever-Tree Indian Tonic Water, Lime

Mojito, 0% £8.50
Lyre's White Cane Spirit, Mint, Lime, Soda

Old Fashioned, 0% £8.50
Lyre's American Malt, Orange Bitters, Orange

Espresso Martini, 0% £8.50
Lyre's Coffee Originale, Lyre's White Cane Spirit, Worker Bee Espresso

Cordino Spritz £8.50
Cordino Italian Drink, Soda, Orange Slice

LYRE'S ALCOHOL-FREE SPIRITS · 25ML · £5.00

London Dry Spirit · White Cane Spirit · American Malt · Coffee Originale

FRUIT SPRITZES, ZERO ADDED SUGAR

Majestic Raspberry & Pomegranate £6.00
Sonata Strawberry & Mango £6.00
Amalfi Lemon & Elderflower £6.00
Orange & Passionfruit £6.00
Passionfruit & Pineapple £6.00

SINGLE VARIETY Co

SINGLE VARIETY CO

Every can is finished with real single-variety fruit preserve from this family-run Bristol maker — one fruit, sourced at its peak, in every batch. No syrups, no shortcuts, just proper fruit.

25ML SERVE

GIN

Beefeater — £5.00

Distilled in Kennington since 1863 and still made in the city it is named after, which almost no other London Dry can say. The botanicals steep for a full twenty-four hours before the still is fired — juniper first, then Seville orange and lemon peel over a clean, unfussy backbone. The house gin, and the one a Negroni was written for. London Dry Gin, UK – 40%

Beefeater Pink — £5.50

The London Dry above, rested with real strawberries rather than dosed with syrup afterwards — which is why it stays dry underneath the fruit instead of tipping into sweet. Soft red berry over the juniper, and very good long with tonic and a wedge of strawberry. Strawberry Gin, London, UK – 37.5%

Beefeater 24 — £8.00

Named for the twenty-four hour steep, and built around Japanese sencha and Chinese green tea alongside the juniper and grapefruit peel — a genuinely unusual thing to put in a London Dry, and it works. Softer and more aromatic than the standard bottle, with a faint tannic grip on the finish. Worth the step up in a Martini. Super Premium London Dry Gin, UK – 45%

Bombay Sapphire — £6.00

Vapour-infused rather than steeped — the spirit passes through the botanicals as vapour instead of boiling with them, which is why it lands lighter and more floral than most London Drys. Ten botanicals, with coriander and orris root doing most of the talking. The reliable G&T. London Dry Gin, UK – 40%

Cotswolds Signature Dry Gin — £7.00

Distilled slowly and never chill-filtered, which is why it turns cloudy the moment tonic hits it — that is the oils staying in rather than a fault. Lavender and bay from the Cotswolds alongside fresh grapefruit and lime zest, cut with black pepper. Full-bodied and generous. The Cotswolds, UK – 46%

Hendrick's Dry Gin — £7.00

Two stills, two spirits, married together and then infused with Bulgarian rose and cucumber after distillation rather than during — which is why both come through so clearly. Unmistakable, and the gin that persuaded a generation the garnish mattered. Cucumber, not lemon, and never anything else. Ayrshire, Scotland – 41%

Another Hendrick's — £7.00

The first new Hendrick's in nine years, and a permanent one rather than another limited release. The same rose and cucumber, with orange blossom and cacao added, so it lands rounder and softer, with a whisper of chocolate on the finish. Superb in a spritz with apple juice and a dash of cherry. Ayrshire, Scotland – 41.4%

Make It A Double

A second 25ml measure, half price, on any spirit on this page.

25ML SERVE

GIN — THE PREMIUM SHELF

Malfy Gin con Arancia £7.50

Italian gin distilled at Moncalieri in Piedmont and steeped with Sicilian blood oranges — vivid, juicy citrus over a light juniper base. Moncalieri, Italy – 41%

Malfy Gin con Limone £7.50

Italian gin from Moncalieri, made with Sfusato lemons hand-picked on the Amalfi Coast and steeped whole, peel and all. Vivid lemon oil over a light juniper base — closer to a limoncello's brightness than to a London Dry's austerity. Moncalieri, Italy – 41%

Drumshanbo Gunpowder £8.50

Warm, spiced and faintly smoky, with oriental citrus and a green-tea tannin running along under the juniper. Superb with tonic and a slice of pink grapefruit. Co. Leitrim, Ireland – 43%. Twelve botanicals — eight pot-distilled, four vapour-infused — built around Chinese gunpowder tea alongside juniper, citrus and local Irish botanicals.

Tanqueray No. TEN £8.50

Bright, oily citrus and a proper hit of juniper — the Martini gin on this list, and stiff enough to hold its shape against tonic. Cameronbridge, Scotland – 47.3%. Distilled in a small pot still nicknamed "Tiny Ten" with whole fresh citrus — hand-chopped oranges, limes and grapefruit — for a brighter, punchier profile than the original.

Gin Mare £9.00

Distilled on the Spanish coast from Arbequina olives, rosemary, thyme and basil alongside the juniper, which makes it savoury where every other gin here is floral or citric. Extraordinary with tonic and a sprig of rosemary, and it turns a Negroni into something else entirely. Vilanova i la Geltrú, Spain – 42.7%

Plymouth Navy Strength £9.50

The gin the Royal Navy carried, at 57% — the strength below which spilt spirit will no longer light gunpowder. Earthy juniper, cardamom and orange, with real weight behind it. Ask for it in a Martini. Plymouth, England – 57%

Monkey 47 ..... £10.50

Forty-seven botanicals from the Black Forest, lingonberry included — dense, complex and faintly bitter, with far more going on than any one gin strictly needs. Schwarzwald Dry Gin, Germany – 47%

Ki No Bi Kyoto Dry Gin £13.50

Built on a rice spirit rather than grain, with yuzu, sansho pepper, hinoki cypress, bamboo and gyokuro tea distilled in six separate groups before blending. Delicate, complex and nothing like a London Dry. Kyoto, Japan – 45.7%

BUILT YOUR WAY **The Martini — Wet, dry or dirty — your choice of gin**

Beefeater £12 · Tanqueray No. TEN £14 · Plymouth Navy Strength £15 · Monkey 47 £16 · Ki No Bi £18

25ML SERVE

VODKA, TEQUILA & MEZCAL

VODKA

Absolut Vodka £5.00

Swedish winter wheat, continuously distilled, which keeps it soft and reliably smooth. The one behind half the cocktails on this menu. Åhus, Sweden – 40%

Żubrówka Bison Grass Vodka £6.50

Rye vodka infused with bison grass from the Białowieża forest, a single blade in every bottle — grassy, faintly vanilla-sweet and famously good with apple juice. Białystok, Poland – 37.5%

Grey Goose £7.50

Soft French winter wheat and spring water from Gensac give this its rounded, almond-tinged smoothness — the safe order that has never once disappointed anybody. Gensac-la-Pallue, France – 40%

Belvedere Pure £7.00

Polish rye distilled four times and cut with water from the distillery's own well — creamy and gently sweet, with a black-pepper snap on the finish. Żyrardów, Poland – 40%

Belvedere 10 ..... £19.00

The flagship of the Belvedere range and priced accordingly — ten years in the making, single estate Dankowskie rye, and rested rather than rushed. Silky, full-bodied and gently spiced, with a long, clean, almost creamy finish. Pour it neat and very cold; a mixer would be a waste. Żyrardów, Poland – 40%

TEQUILA & MEZCAL

Olmeca Altos Plata £6.50

Made with tahona-crushed agave, which keeps it sweet and grassy with a bright citrus lift. Our Margarita tequila, and there's a good reason for that. Jalisco, Mexico – 38%

QuiQuiRiQui Matatlán Mezcal £8.50

Made in Matatlán by a family who have been distilling there for generations, from espadín agave roasted in earth pits and crushed by a horse-drawn tahona stone. Smoke, green pepper and citrus over a clean, mineral finish — a proper artisanal mezcal rather than an industrial one wearing the label. Matatlán, Oaxaca, Mexico – 45%

Don Julio Blanco Tequila £7.50

Unaged and clean, with sweet cooked agave, citrus and a gentle pepper finish. Sip it neat, or let it lead a very good Margarita indeed. Jalisco, Mexico – 38%

Don Julio Añejo Tequila £9.50

Eighteen months in barrel gives this real weight — caramel, toasted oak and dried fruit sitting over the agave. Drink it slowly, and treat it like whisky. Jalisco, Mexico – 38%

Don Julio 1942 Tequila £21.00

Two and a half years in American oak, and it shows — vanilla, warm caramel and toasted oak over soft agave. The one for a proper occasion. Jalisco, Mexico – 38%

Make It A Double

A second 25ml measure, half price, on any spirit on this page.

25ML SERVE

RUM

Havana Club 3 Year Old, White Rum £5.50

Three years in oak then filtered back to clear, which is the Cuban way and why it has body where other white rums have none. Light, faintly grassy and built for a Daiquiri or a Mojito. Havana, Cuba – 40%

Havana Club Spiced £5.50

Cuban rum steeped with vanilla, cinnamon and citrus peel until it turns warm and softly sweet, without ever tipping over into syrup. Pleasant enough over ice on its own, but it really comes alive poured long with ginger beer and a good squeeze of lime. Havana, Cuba – 35%

Havana Club 7 Year Old, Dark Rum £7.00

Seven years in Cuban oak under a hot, humid climate gives this real depth — cocoa, pipe tobacco and dried fruit over a long, faintly bitter finish. Sweet enough to sip neat over one big cube, and the bottle that makes most people take Cuban rum seriously. Havana, Cuba – 40%

Goslings Black Seal Dark Rum £6.50

Bermuda's own dark rum, and the trademarked half of a Dark 'n' Stormy — the island takes that particular pairing seriously enough to have registered it. Thick with burnt caramel, butterscotch and molasses, with a dry, smoky edge that keeps the sweetness firmly in check. Bermuda – 40%

Bumbu Original Rum £9.50

Barbados rum blended with vanilla, cinnamon and warm baking spice until it lands somewhere very close to dessert — soft, round and dangerously easy to drink. The purists will grumble about it, and the bottle could not care less. Serve it over plenty of ice. Black Rock, St Michael, Barbados – 35%

Ron Zacapa Centenario XO Rum £13.00

The 23 taken further and finished in French oak cognac casks — honey, dried apricot, toffee and baking spice, with a body so rich it barely needs ice. Zacapa, Guatemala – 40%

SALFORD RUM — ONE OF OUR LOCAL PIONEERS

Inspired by the history of Salford Docks and the produce once supplied from there, the team at Salford Rum have created a truly premium rum range. Their artwork takes pride of place on every bottle, showcasing the city of Salford and its docks.

Salford Dark Spiced Rum £6.30

Caribbean rum rested with cinnamon, clove and orange peel — deep, warming, and the bottle behind our Salford Storm.

Salford Spiced Rum £6.30

Lighter and brighter than the Dark, vanilla and ginger over a soft citrus lift. Long with ginger ale.

Salford Honey Spiced Rum £7.30

Real honey stirred through the spiced blend — rounder, not sweeter. Very good neat over ice.

52 NORTH — ONE OF OUR LOCAL PIONEERS

52 North was founded by two friends, Donna and Gemma, who set out to make a British rum that didn't hide behind a pirate on the label — triple distilled, blended in small batches and unapologetically British about all of it. The spiced rum collects medals; the chocolate caramel and yuzu lime liqueurs get ordered twice. Dion Dublin is among their proudest supporters.

52 North, Original Spiced Rum £6.30

Triple distilled and small batch, spiced with vanilla and warm baking spice rather than sugar.

52 North, Yuzu Lime Liqueur £6.80

Japanese yuzu and fresh lime over the same British rum base — the reason our Yuzu Fizz works.

52 North, Chocolate Caramel Liqueur £6.80

Dark chocolate and burnt caramel over British rum, rich without turning sticky.

Make It A Double

A second 25ml measure, half price, on any spirit on this page.

25ML SERVE

SCOTCH WHISKY

SINGLE MALT

Glenmorangie 12 Year Old £7.00

Distilled in the tallest stills in Scotland — only the lightest spirit makes the sixteen-foot climb. Orange blossom, vanilla and ripe peach. Tain, Scotland – 40%

Glenmorangie 18 Year Old £15.00

Fifteen years in American oak, then three more in Oloroso sherry casks — richer and nuttier than the standard pour, with dried fruit and honeyed malt. Tain, Scotland – 43%

Glenmorangie Signet £19.00

Built on chocolate malt — roasted barley of the kind you would find in a stout, which no other distillery uses at this scale — and married with some of the oldest stock Glenmorangie holds. Espresso, dark chocolate orange and warm spice. Nothing else here tastes like it. Tain, Scotland – 46%

Glenfiddich 12 Year Old £7.50

The world's best-selling single malt, and there is a reason for it: pear, green apple and vanilla oak, soft enough to drink any night of the week and still made by the family that founded it in 1887. Speyside, Scotland – 40%

Ardbeg 10 Year Old £8.50

Uncompromising Islay peat with a surprising sweetness underneath — soot, lime and vanilla, bottled without chill-filtering so it keeps every bit of its oily weight. Isle of Islay, Scotland – 46%

Talisker 10 Year Old £10.00

The only distillery on Skye, built on the shore at Carbost where the sea spray reaches the warehouses — and it tastes like it. Maritime smoke rather than medicinal, with a crack of black pepper on the finish no other malt manages. Isle of Skye, Scotland – 45.8%

Macallan 12 Year Old Sherry Oak £13.50

Matured entirely in sherry-seasoned Spanish oak, which is where the dried fruit, ginger and Christmas-cake richness comes from. The benchmark everyone else gets measured against. Craigellachie, Scotland – 40%

Macallan Double Cask 18 Year Old £27.50

Eighteen years split between European and American oak sherry casks, married at the end — the European brings dried fruit and spice, the American vanilla and softness. Dense, sweet and unmistakably Macallan, with the weight the 12 only hints at. Allocated, so what is on the shelf is what there is. Craigellachie, Scotland – 43%

The Glenlivet 18 Year Old £15.50

Longer in oak gives this real depth — toffee apple, dried orange and a spiced, creamy finish that lands somewhere between elegant and downright indulgent. Ballindalloch, Scotland – 40%

The Balvenie 21 Year Old PortWood £50.00

Twenty-one years in oak, then finished in port pipes that held Portuguese fortified wine for decades before it arrived — a cask you cannot buy twice. Dried fruit, honeyed malt and a thread of something faintly medicinal underneath, with a finish that goes on well after you have put the glass down. The finest thing on this page. Speyside, Scotland – 40%

BLENDED SCOTCH

Chivas Regal 12 Year Old £5.50

Speyside malts at its heart, giving a rounded, honeyed blend with orchard fruit and a nutty finish — smoother than a blend at this price has any right to be, and the entry point to the whole category. Scotland – 40%

Johnnie Walker Black Label £7.00

Around forty whiskies, none younger than twelve years — dried fruit, vanilla and a clear wisp of Islay peat. The blend the rest measure themselves against. Scotland – 40%

Johnnie Walker Blue Label £22.00

Blended from casks chosen one in ten thousand, which is marketing until you taste it — then it is smoke, honey and dried fruit layered so smoothly you cannot pick the joins. Meant to be drunk neat and slightly under room temperature. The bottle people order to mark something. Scotland – 40%

Make It A Double

A second 25ml measure, half price, on any spirit on this page.

25ML SERVE

WORLD WHISKY

Jameson £5.00

Triple-distilled and easygoing by design — green apple, vanilla and a light nuttiness, with the kind of smoothness that explains why it goes so well with ginger. Dublin, Ireland – 40%

Jameson Black Barrel £7.00

Standard Jameson given a second run at heavily charred bourbon barrels — deeper, richer and toastier, with butterscotch, toasted wood and a good lick of vanilla. Dublin, Ireland – 40%

Buffalo Trace £5.50

Made on the oldest continuously operating distillery site in America, which kept running straight through Prohibition on a medicinal licence — vanilla, brown sugar and a gentle rye spice. Our Old Fashioned bourbon. Frankfort, Kentucky, USA – 40%

Jack Daniel's £5.50

Charcoal-mellowed drop by drop through ten feet of sugar maple before it ever sees a barrel, which is what makes it Tennessee whiskey rather than bourbon — banana, caramel and toasted oak. Lynchburg, Tennessee, USA – 40%

Woodford Reserve £6.50

Kentucky's small-batch benchmark, triple pot-still distilled rather than column-run — toffee, dried fruit and a long, spiced finish that keeps its shape in a cocktail. Versailles, Kentucky, USA – 43.2%

Woodford Reserve Rye £7.00

The same Kentucky distillery as the bourbon, but rye-led rather than corn-led — pot-still distilled, so it keeps Woodford's weight while turning peppery and dry. Green apple, mint and clove. The bottle our Manhattan is built on. Versailles, Kentucky, USA – 45.2%

Cotswolds Single Malt £8.00

Made from barley grown within sight of the distillery, floor-malted and matured in ex-bourbon and red wine casks — honey, marmalade and a hint of Christmas cake. English single malt done properly. The Cotswolds, UK – 46%

Penderyn Madeira Cask £9.50

Wales's first legal distillery in over a century, water drawn from beneath the Brecon Beacons. Madeira-finished: raisin and toffee apple. Brecon Beacons, Wales – 46%

Heaven's Door Double Barrel Whiskey £12.50

Bob Dylan's whiskey, and rather more than a name on a label — he chose the blend himself, and the artwork on every bottle is cast from the iron gates he welds at his own studio in California. Three straight whiskeys married and finished in toasted oak: vanilla, cherry, cinnamon and a long, warming finish. Nashville, Tennessee, USA – 50%

Redbreast 15 Year Old £14.50

Single pot still Irish whiskey at its most generous — sherried dried fruit, marzipan and that thick, oily texture the style is rightly famous for. Cork, Ireland – 46%

The Yamazaki 12 Year Old £15.50

Japan's first single malt and still its most recognisable — peach, honey and a faint incense-like smoke that comes from time spent in Japanese Mizunara oak, a wood so porous and awkward to work that only the Japanese bother with it. Delicate, precise and entirely its own thing. Yamazaki Distillery, Japan – 43%

BUILT YOUR WAY **The Old Fashioned — Same drink, your choice of bottle**

Buffalo Trace £12 · Woodford Reserve £13 · Jameson Black Barrel £14 · Woodford Reserve Rye £15 · Heaven's Door £18

25ML SERVE UNLESS STATED

COGNAC, BRANDY & DIGESTIFS

COGNAC & BRANDY

Martell VS *** Cognac £5.50

The everyday Martell — grape-led and clean, with ripe plum, orchard fruit and a light spice. The one we reach for the moment a Sidecar is ordered. Cognac, France – 40%

Hennessy VSOP £9.50

Created in 1817 to a specification written by the future George IV, which makes it the oldest continuously produced VSOP in existence. Four years minimum in French oak gives clove, cinnamon and candied fruit over a rounded, quietly confident body. Fine neat, and rather better than it needs to be in a highball. Cognac, France – 40%

Rémy Martin XO Cognac Fine Champagne £20.00

Made entirely from Grande and Petite Champagne grapes, the two finest crus in the region — which is what Fine Champagne on the label actually means, and almost nobody else can claim it. Blended from eaux-de-vie aged for decades: plum, hazelnut, candied orange and a texture like velvet. Cognac, France – 40%

DIGESTIFS & AFTER DINNER

Luxardo Sambuca dei Cesari £5.00

Clear, sweet and intensely aniseed, made with Mediterranean star anise and elderflower. Serve it properly ice-cold, or set fire to it if you really must. Torreglia, Italy – 38%

Baileys Irish Cream (50ml) £5.50

Irish whiskey and fresh cream, exactly as you remember it — chocolate, vanilla and pure comfort. Poured over ice, ideally, and never measured too carefully. Dublin, Ireland – 17%

Mr Black Cold Brew Coffee Liqueur £5.50

Cold-brew Arabica and Australian wheat spirit with far less sugar than the usual coffee liqueur — bitter, roasty and the whole reason our Espresso Martini works. NSW Central Coast, Australia – 23%

Disaronno Amaretto £6.50

Built from apricot kernels rather than almonds, which is the trick — all that marzipan sweetness comes from stone fruit. Rich, syrupy and unmistakable, in the same square decanter since 1942. Excellent over ice, better still with a splash of cola, and the backbone of an Amaretto Sour. Saronno, Italy – 28%

Luxardo Limoncello £7.00

Made by the Luxardo family in the Veneto from whole Sorrento lemon peel steeped in spirit — bracingly zesty and sweet without being cloying. Best served straight from the freezer in a very small glass. Torreglia, Italy – 27%

Make It A Double

A second 25ml measure, half price, on any spirit on this page.

25ML SERVE UNLESS STATED

APERITIFS & LIQUEURS

Aperol Aperitivo £5.00

Invented in Padua in 1919 by two brothers who wanted something lighter than Campari — bitter orange and rhubarb at a gentle 11%, which is why a Spritz is a drink you can have two of. Padua, Italy – 11%

Campari £5.00

The recipe has been a secret since 1860. Bracingly bitter, with orange peel and a herbal depth that makes it the backbone of both the Negroni and the Americano. Milan, Italy – 25%

Martini Vermouth (50ml) £5.00

Turin's finest and the backbone of half the classics on this menu — Rosso for sweetness and spice, Bianco for vanilla and citrus, Extra Dry for a proper Martini. Served over ice with a slice, as they drink it in Italy. Turin, Italy – 15%

Sarti Rosa £5.50

A modern Italian aperitivo built on white wine, hibiscus, pink grapefruit and peach — pale rose in the glass and much softer than Aperol or Campari, at a barely-there 14%. The one to start someone on if bitter is not their thing. Italy – 14%

Chambord Liqueur £5.50

Black raspberries, blackberries, Madagascan vanilla and cognac, made in the Loire to a recipe supposedly served to Louis XIV. Deep, dark and properly fruity rather than sweet — and the reason a French Martini tastes like it does. Loire Valley, France – 16.5%

Malibu Coconut Rum £5.50

Caribbean rum with coconut, and there is no point pretending otherwise — it is sweet, it is easy and it does exactly what people want it to do with pineapple juice. Barbados – 18%

Southern Comfort £5.50

Created in New Orleans in 1874 by bartender M. W. Heron, who steeped fruit and spice into whiskey to smooth it out. Peach, orange and warm spice — best over ice or with lemonade. USA – 35%

Cointreau £7.50

Sweet and bitter orange peels distilled together in Angers since 1875 — clean, bright and far drier than the triple secs it gets lumped in with. In a Margarita, a Sidecar or a Cosmopolitan, this is the bottle doing the quiet work. Angers, France – 40%

Italicus Rosolio di Bergamotto £8.50

A revival of rosolio, the aperitivo Italian nobility drank two centuries before Aperol existed — Calabrian bergamot and Sicilian cedro over chamomile and gentian. Floral, bittersweet and unlike anything else here. Moncalieri, Italy – 20%

St-Germain Elderflower Liqueur £9.50

Made from elderflower blossoms picked by hand in the French Alps each spring and brought down the mountain on bicycles — which sounds like marketing and is apparently true. Delicate, floral and lightly sweet. France – 20%

Make It A Double

A second 25ml measure, half price, on any spirit on this page.

TO REFRESH

SOFT DRINKS, JUICES & MIXERS

FEVER-TREE TONICS & SODAS · £3.70

Indian Tonic Water · Elderflower Tonic Water · Mediterranean Tonic · Lemon Tonic Water · Light Aromatic Tonic · Ginger Ale · Blood Orange Soda · Mexican Lime Soda

FEVER-TREE PREMIUM SODAS & LEMONADES · £4.70

Cloudy British Apple · Sicilian Lemonade · Raspberry & Orange · Ginger Beer

DRAUGHT SOFT DRINKS

Pepsi	½ PT £2.90 · PT £5.30
Diet Pepsi	½ PT £2.90 · PT £5.30
Pepsi Max	½ PT £2.90 · PT £5.30
R White's Lemonade	½ PT £2.90 · PT £5.30
Tango Sugar Free	½ PT £2.90 · PT £5.30

SAN PELLEGRINO · 330ML CANS · £4.70

Aranciata (Orange) · Limonata (Lemon) · Pompelmo (Grapefruit) · Aranciata Rossa (Blood Orange) · Limone & Menta (Lemon & Mint)

FRUIT JUICES & OTHER SOFT DRINKS

Cordials	£1.20	Apple Juice	£3.50
Belu Still Water 330ml	£3.00	Coca-Cola	£4.70
Belu Sparkling Water 330ml	£3.00	Diet Coke	£4.70
Orange Juice	£3.50	Coca-Cola Zero Sugar	£4.70
J2O Apple & Mango	£3.50	Belu Still Water 750ml	£5.50
Pineapple Juice	£3.50	Belu Sparkling Water 750ml	£5.50
Cranberry Juice	£3.50	Red Bull	£5.50
Lemonaid Blood Orange	£4.70	ChariTea Iced Tea	£4.70

TO FINISH

TEA & COFFEE

WORKER BEE COFFEE

100% ethically sourced coffee carrying the proud badge of Fairtrade and vegan, with organic options. Roasted, blended and delivered with the least possible impact on the environment.

Espresso	£3.50	Cappuccino	£4.80
Macchiato	£3.90	Latte	£4.80
Cortado	£4.20	Mocha	£5.00
Double Espresso	£4.20	Hot Chocolate	£5.00
Americano	£4.50	Deluxe Hot Chocolate, cream, marshmallows & a flake	£6.00
Flat White	£4.80	Babyccino	£1.50

ICED COFFEE

Iced Americano · CLASSIC £5.00 · +SYRUP £6.00

Iced Latte · CLASSIC £5.00 · +SYRUP £6.00

Iced Matcha · CLASSIC £5.00 · +SYRUP £6.00

DECAF AT NO EXTRA CHARGE; SYRUPS 50P; OAT, ALMOND AND SOYA MILK FREE.

LIQUEUR COFFEES

Irish Coffee £9.50

Jameson, demerara, Worker Bee coffee, lightly whipped cream.

Baileys Coffee £9.50

Baileys Irish Cream, Worker Bee coffee, lightly whipped cream.

French Coffee £9.50

Martell VS Cognac, Worker Bee coffee, lightly whipped cream.

Highland Coffee £9.50

Chivas Regal 12, honey, Worker Bee coffee, lightly whipped cream.

Calypso Coffee £9.50

Havana Club 7 Year Old, Worker Bee coffee, lightly whipped cream.

GRANDPA GREENE'S ARTISAN ICE CREAM

Handcrafted in Saddleworth using quality, locally sourced ingredients for perfectly balanced flavours and luxuriously smooth textures — rated to Visit England's highest quality standard, and voted the North West's best independent café by the Cafelife Awards.

Affogato £6.50

A scoop of Grandpa Greene's vanilla drowned in a Worker Bee double espresso — pudding and coffee in one glass.
From £2.20 a scoop — ask your server for today's flavours.

BREW TEA CO. — LOOSE LEAF TEAS

Founded in 2012 by Phil and Aideen Kirby, armed with a few Sharpies, a stash of foil bags and a determination to do tea properly.

English Breakfast	£4.50	Apple & Blackberry	£4.50
Earl Grey	£4.50	Lemon & Ginger	£4.50
Yunnan Green	£4.50	Decaffeinated Breakfast	£4.50
Moroccan Mint	£4.50	Chai	£4.80

SERVED AS A POT, LOOSE LEAF. ALTERNATIVE MILKS AT NO EXTRA CHARGE.

LOCAL ROOTS, PREMIUM CRAFT

OUR PIONEERING PARTNERS

Not everything here is grown down the road — turns out wine doesn't grow especially well in Manchester. So where we can't go local, we go for the best in the world instead, and pour it with just as much pride.

SALFORD RUM

SALFORD, GREATER MANCHESTER

Inspired by the history of Salford Docks and the produce once supplied from there, the team at Salford Rum have created a truly premium rum range. Their artwork takes pride of place on every bottle, showcasing the city of Salford and its docks.

WORKER BEE COFFEE

STOCKPORT, GREATER MANCHESTER

Worker Bee Coffee, based in Stockport, is one of our nearest partners and a true pioneer in quality and sustainability. With a dedication to 100% ethically sourced and Fairtrade coffee, tea, and chocolate, they craft blends to suit every taste while keeping their environmental impact minimal.

SEVEN BRO7HERS

TRAFFORD PARK, MANCHESTER

Seven brothers who started brewing together in Greater Manchester have filled our back bar with their beer, and helped us produce our own house IPA, Lock 84 IPA. Explore their ever-changing flavours at www.sevenbro7hers.com

MANCHESTER UNION LAGER

ARDWICK, MANCHESTER

Manchester's first dedicated craft lager brewery, tucked away in Ardwick. Founded in 2018 by a bar operator, a beer supplier and a brewer who bonded over a shared love of proper Czech-style pilsner, they run an authentic decoction-mash brewhouse — old-world method, unmistakably Mancunian attitude.

BREW TEA CO.

MANCHESTER

Founded in 2012 by Phil and Aideen Kirby, armed with a few Sharpies, a stash of foil bags and a determination to do tea properly.

FEVER-TREE

GLOBAL PARTNER, SINCE DAY ONE

Our mixer partner throughout this menu — naturally sourced botanicals and perfect carbonation, selected to pair with and enhance the finest spirits.

LOCK 84.

THE REACH AT PICCADILLY · MANCHESTER

Canal-side on the Rochdale, and open to everyone.

Reserve a Table

Scan to book via OpenTable, or ask any of the team.

We keep our allergen menu online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur, and our menu descriptors do not include all ingredients.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.