

BOTTLES AND CANS

LAGER

Peroni 330ml 5.0%	6.25
Sol 330ml 4.2%	6.25
Coors 330ml 4.0%	6.05
Heineken 330ml 5.0%	6.05
Peroni Gluten Free 330ml 5.0%	6.25
Desperados 330ml 5.9%	6.80

A FULL DRAUGHT BEER
& CIDER RANGE IS AVAILABLE

ALE

Newcastle Brown Ale 550ml 4.7%	7.20
Doom Bar 500ml 4.3%	7.00

CIDER

Bulmers Original 500ml 4.5%	7.10
Old Mout Berries & Cherries 500ml 4.0%	7.20
Old Mout Pineapple & Raspberry 500ml 4.0%	7.20
Rekorderlig Strawberry & Lime 500ml 4.0%	7.20

LOW / NO ALCOHOL

Heineken 0.0 330ml 0.0%	4.95
Old Mout Berries & Cherries 500ml 0.0%	6.70
Beavertown Lazer Crush Can 330ml 0.5%	6.60
Lucky Saint 330ml 0.5%	6.25

TAP + BREW

CRAFT BEER + KITCHEN



Brewed at SALT Taproom, just a mile away
from SALT beer factory, fresh and flavourful
craft beer for everyone!

CRAFT BEER FROM THE
SALT BEER FACTORY.

DRAUGHT

PINT / HALF PINT

ALPACALYPSE

7.59 / 4.19

Session IPA | 4.3% | Vegan Friendly
Citrus, Tropical, Bitter, Refreshing

LOOM

7.99 / 4.39

Pale Ale | 4.0%
Crisp, Full-flavoured, Refreshing

CANS

330ML

JUTE

6.50

Session IPA | 4.2% | Vegan Friendly
Hazy, Juicy, Punchy

HUCKABACK

6.50

NEIPA | 5.5% | Vegan Friendly
Juicy lemon, soft fruits

(NGCI) = No Gluten Containing Ingredients

TAP + BREW

CRAFT BEER + KITCHEN

SPARKLING	125ml	175ml	Bottle
House Champagne	19.69	22.99	66.00
Lanson Père et Fils Champagne			81.00
Prosecco	10.39	12.49	34.49
Rosé Prosecco	11.19	13.19	35.49
Organic Prosecco	11.59	14.69	41.00
WHITE	175ml	250ml	Bottle
House White	7.89	9.19	25.49
Pinot Grigio	9.79	11.39	31.49
Sauvignon Blanc	10.69	12.39	34.49
Chardonnay	8.89	10.19	28.49
Gavi	11.39	13.19	36.49
ROSÉ	175ml	250ml	Bottle
House Rosé	7.89	9.19	25.49
Pinot Grigio Rosé	10.09	11.69	32.49
Zinfadel	9.19	10.59	29.49
RED	175ml	250ml	Bottle
House Red	7.89	9.19	25.49
Montepulciano	9.79	11.39	31.49
Shiraz	10.39	12.09	33.49
Merlot	8.89	10.19	28.49
Malbec	10.99	12.79	35.49

COCKTAILS

Bloody Mary	11.49
Smirnoff Red vodka, tomato juice and celery, spiced the way you like it!	
UPGRADE TO GREY GOOSE VODKA	2.00
Aperol Spritz	11.49
Aperol, prosecco and soda water.	
Mimosa	11.49
Prosecco topped with orange juice.	
Elderflower Collins	11.49
Gordon's gin, fresh mint and lemon, finished with sparkling elderflower	

COCKTAILS ON DRAUGHT

PREMIUM COCKTAILS
SERVED

Served Passion Fruit Martini	11.99
Founders Reserve Vodka, passion fruit liqueur and vanilla.	
Served Espresso Martini	11.99
Founders Reserve Vodka, cold brew and coffee liqueur.	
Served Margarita	11.99
Founders Reserve Tequila, triple sec and lime.	

We also have a range of local spirits, please ask your server for more information.

GIN
Gordon's
Bombay Sapphire
Hendrick's
Tanqueray
RUM
Bacardi
Captain Morgan
Lamb's Navy
Havana Club

50ml standard serve - all our spirits are also available in a 25ml measure.

VODKA
Smirnoff
Absolut
Grey Goose
WHISKY
Jack Daniel's
Johnnie Walker Black
Glenfiddich 12yo
Jameson
LIQUEUR
Tia Maria
Disaronno

Tia Maria
DISARONNO

FIZZY DRINKS

Coca-Cola	139 kcal	4.39
Diet Coke	0 kcal	4.29
Sprite Zero	0 kcal	4.29
Fanta Orange	63 kcal	4.29
Coke Zero	330ml	3.30
Orangina	250ml	3.99

JUICE 4.15

Orange Juice	157 kcal	Juice calories are based on regular serving size. Other sizes are available, please ask your server.
Apple Juice	129 kcal	

FEVER-TREE 3.29

Ginger Ale Elderflower Tonic Water Mediterranean Tonic Water Premium Indian Tonic Water Refreshingly Light Tonic Water
SCHWEPPES 3.05
Tonic Water Slimline Tonic Water
Soda Water Ginger Ale

WATER

Sparkling or Still; 330ml	2.99	or 750ml	4.79
Buxton takeaway bottle	750ml	2.79	

COLD DRINKS

Espresso	6 kcal	3.69
Double Espresso	12 kcal	3.89
Americano	35 kcal	3.89
Cappuccino	130 kcal	4.09
Latte	161 kcal	4.09
Flat White	116 kcal	3.89
Mocha	269 kcal	4.19
Hot Chocolate	260 kcal	4.19
Tea	21 kcal	3.69
Herbal Teas	0 kcal	3.69

Alternative milks available
Syrups: Vanilla, Hazelnut, Caramel

All hot drink calories are based on 16oz regular serving size. Other sizes are available, please ask your server.



ALLERGIES?

PLEASE SCAN THE QR CODE OR SPEAK TO A MEMBER OF THE TEAM IF YOU HAVE A QUESTION ABOUT ALLERGENS.

Please do ask us on every visit, as we may occasionally need to change our products and recipes. We use shared equipment to prepare our food and beverages, therefore we cannot guarantee they are allergen free.

This includes NGCI, vegetarian and plant-based products that may come in to contact with eggs and dairy. Our bakery products may contain traces of nuts, peanuts and food additives that might affect attention in children.