



COCKTAILS £11.50

BRAMBLE

BROCKMANS GIN, CHAMBORD, LEMON JUICE, RASPBERRY SYRUP,
BLACKBERRY SYRUP

CHERRY WHISKEY SOUR

COPELAND WHISKEY, CHERRY LIQUEUR, LEMON JUICE, CHERRY SYRUP,
CHERRY BITTERS

FRENCH MARTINI

ABSOLUT VANILLA VODKA, CHAMBORD, PINEAPPLE JUICE, SUGAR SYRUP

HAZELNUT ESPRESSO MARTINI

JJ WHITLEY VODKA, FRANGELICO, HAZELNUT SYRUP, ESPRESSO

HOT HONEY APPLE MULE

JJ WHITLEY VODKA, HOT HONEY, LEMON JUICE, APPLE JUICE, GINGER BEER

PORNSTAR MARTINI

ABSOLUT VANILLA VODKA, PASSOA, LIME JUICE, PASSIONFRUIT PUREE,
SUGAR SYRUP

SPICED BLACKBERRY MOJITO

BACARDI SPICED RUM, LIME JUICE, BLACKBERRY SYRUP, SODA WATER

WHITE CHOCOLATE ORANGE WHITE RUSSIAN

PRAVDA ORANGE VODKA, WHITE CRÈME DE CACAO, WHITE CHOCOLATE
SAUCE, MILK, CREAM

All dishes cooked to order - please advise of any allergies or intolerances.

Gluten free bread (additional charge of £1.00 per substitution)

* Denotes choice of side order. (v) vegetarian (ve) vegan (gf) gluten free option (gff) gluten free.

THE JAMAICA INN

COCKTAILS £11.50

MARGARITAS

BLOOD ORANGE AND COCONUT

CAZCABEL COCONUT TEQUILA, COINTREAU, BLOOD ORANGE SYRUP, LIME JUICE

CUCUMBER AND ELDERFLOWER

EL SUENO TEQUILA, ST GERMAIN, ELDERFLOWER LIQUEUR, LIME JUICE, FRESH CUCUMBER

PINK GRAPEFRUIT AND JALAPENO

EL SUENO TEQUILA, PINK GRAPEFRUIT LIQUEUR, SUGAR SYRUP, LIME JUICE, FRESH JALAPENOS

SPRITZES

APEROL SPRITZ

APEROL, PROSECCO, SODA WATER

PUMPKIN SPICE SPRITZ

COPELAND RESERVE RUM, PUMPKIN SPICE SYRUP, LEMON JUICE, PROSECCO, GINGER ALE

RASPBERRY AND MINT HUGO SPRITZ

COPELAND RASPBERRY AND MINT GIN, ST GERMAIN, PROSECCO, SODA WATER

JUGS TO SHARE £25

CINNAMON SPICED SANGRIA JUG

RED WINE, GRAND MARNIER, CINNAMON SYRUP, GINGER ALE

MAPLE APPLE CIDER SPRITZ JUG

COPELAND WHISKEY, MAPLE SYRUP, LEMON JUICE, PROSECCO, CIDER

SPICED BLACKBERRY MOJITO JUG

BACARDI SPICED RUM, LIME JUICE, BLACKBERRY SYRUP, SODA WATER

WHITE WINES

DRY RIVER CHARDONNAY, AUSTRALIA £28/ £9.70/ £6.80

RICH AND ROUNDED WITH PEACH, VANILLA AND SOFT OAK WITH A SMOOTH BUTTERY FINISH

BEAUVIGNAC PICPOUL DE PINET, FRANCE £34.00/ £11.50/ £8.70

BRIGHT AND ZESTY WITH CRISP LEMON, GREEN APPLE AND A FRESH MINERAL AND SALINE FINISH

ALMORANO PINOT GRIGIO, ITALY £24.00/ £9.30/ £6.50

LIGHT AND FRESH WITH PEAR AND CITRUS NOTES

ART INDOMITA SAUVIGNON BLANC, CHILE £24.00/ £9.30/ £6.50

VIBRANT AND AROMATIC, LIME, GOOSEBERRY AND TROPICAL FRUIT. CRISP AND REFRESHING

FAIRHILL CLIFFS SAUVIGNON BLANC, NEW ZEALAND £32.00/ £11.50/ £8.75

CLASSIC MARLBOROUGH STYLE BURSTING, PASSIONFRUIT, GRAPEFRUIT AND FRESH HERBS

TENUTE DI DONNA FALANGHINA, PUGLIA, ITALY £27.50

PEACH, CITRUS BLOSSOM AND A CLEAN MINERAL FINISH

LA FOLIETTE MUSCADET, FRANCE £30.00

DRY AND MINERAL DRIVEN WITH LEMON, GREEN APPLE AND SUBTLE SALINE EDGE

VILLA DEI FIORE PECORINO, ITALY £26.00

FRESH AND TEXTURED WITH CITRUS, WHITE PEACH AND GENTLE HERBS

CHAMPAGNE & SPARKLING WINES

CASA FARIVE VALDOBBIADENE PROSECCO DOCG, ITALY £34.00/ £7.00 (125ML)

FRESH PEAR, APPLE AND DELICATE BUBBLES

SIMONSIG KAAPSE VONKEL ROSE, PINOT NOIR/PINOTAGE SOUTH AFRICA £40.00

ELEGANT TRADITIONAL-METHOD ROSE WITH FRESH STRAWBERRY, RASPBERRY AND FINE BUBBLES

GUILLAUME DE VARGY CREMANT DE BOURGOGNE, FRANCE £42.50

REFINED AND CREAMY WITH APPLE, CITRUS AND LIGHT

RED WINES

NOVECENTO MALBEC, ARGENTINA £28.50/ £9.80/ £6.90

SMOOTH AND JUICY WITH PLUM, RIPE BLACKBERRY AND SOFT SPICE

MOULIN DE GASSAC PINOT NOIR, FRANCE £34.50/ £11.50/ £8.30

LIGHT AND SILKY WITH RED CHERRY, RASPBERRY AND SUBTLE EARTHY NOTES

LITTLE MAFALDA, DOURO, PORTUGAL £31/ £10.50/ £7.90

RICH AND STRUCTURED WITH DARK BERRIES WITH WARM SPICE

ART INDOMITA CABERNET SAUVIGNON, CHILE £24.00/ £8.90/ £6.25

FULL BODIED WITH CASSIS, BLACKCURRANT AND SMOOTH TANNINS

DOMAINE DE L'AMANDINE CUVÉE MATHILDE MERLOT FRANCE £29.50

JUICY RED AND BLACK BERRIES WITH HINTS OF LIQUORICE, COCOA AND PEPPER

CANTINE FALCONE NERO DI TROIA, ITALY £33.00

DEEP AND COMPLEX WITH DARK CHERRY, SPICE AND SUBTLE SMOKY NOTES

CARLOS SERRES TEMPRANILLO BIOLOGICO, SPAIN £31.50

SMOOTH AND ROBUST WITH RED BERRIES WITH GENTLE OAK

DRY RIVER SHIRAZ, AUSTRALIA £28

BOLD AND WARMING WITH BLACKBERRY, PLUM AND BLACK PEPPER

ROSE WINES

FOUNDERS STONE ZINFANDEL ROSE, CALIFORNIA £25.50/ £9.30/ £6.70

LIVELY AND FRUITY WITH SWEET STRAWBERRY AND WATERMELON

SARTORI PINOT BLUSH, ITALY £25.50/ £9.30/ £6.70

DELICATE AND REFRESHING WITH SOFT RED BERRIES AND FLORAL NOTES

MURALHAS VINHAO/ ALVARELHAO/ PEDRAL, VINHO VERDE, PORTUGAL
£26.50

LIGHT, CRISP AND SLIGHTLY SPRITZY WITH FRESH STRAWBERRY AND CRISP CITRUS

DRAUGHT BEERS & CIDERS

BEAMISH STOUT (ABV 4.1%) £6.20/ 3.20

CAMDEN PALE ALE (ABV 4%) £6.70/ 3.45

CORONA (ABV 4.5%) £6.50/ 3.35

ESTRELLA (ABV 4.6%) £6.50/ 3.35

GUINNESS (ABV 4.1%) £6.30/ 3.25

HEVERLEE (ABV 4.4%) £6.50/ 3.35

MAGGIES LEAP (ABV 4.7%) £6.40/ 3.30

MENABREA (ABV 4.8%) 6.70/ 3.45

OUTCIDER (ABV 4%) 6.40/ 3.30

TENNENTS (ABV 3.7%) £6.20/ 3.20

ESTRELLA 0.0 (ABV 0%) £6.30/ 3.15