

COCKTAIL MENU

Fizz Cocktails

Sbagliato	9
Prosecco, campari, Cocchi sweet vermouth with an orange twist	
Hugo	9
Prosecco, gin, elderflower syrup, fresh mint, dash of soda, lime slice	
Aperol Spritz	8
Prosecco, Aperol, splash of soda, and orange garnish	

Signature Cocktails

Greedy Boy	8
Vodka, pomegranate juice, cardamom syrup, fresh lemon	
About Thyme	9
Tanqueray Gin, Akashi-Tai Shiruame Umeshu Plum-infused Sake, thyme and ginger syrup, fresh thyme	
A Nice Pear	9
Fresh pear, Akashi-Tai Shiruame Umeshu Plum-infused Sake, Rittenhouse Rye Whiskey and agave	
Rose Lemon Spritz	8
Vodka, rose-water, fresh lemon, pomegranate juice, lemonade and rose petals	

Classics

Mezcal Negroni	9
Mezcal, Campari, Cocchi sweet vermouth, orange bitters	
Negroni	9
Tanqueray Gin, Campari, Cocchi sweet vermouth, orange bitters and an orange twist	
Mojito	9
Rum, elderflower cordial, lime juice, mint leaves, splash of soda	
Margarita	9
Tequila, Cointreau, fresh lemon and lime juice, with a salt rim	
Spicy Margarita	9.5
Tequila, Cointreau, fresh chilli syrup, fresh lemon and lime juice	
Espresso Martini	7.5
Vodka, Darkwoods double espresso, cardamom syrup, coffee liqueur	

Non-alcoholic Cocktails

Mock Rose Lemon Spritz	5.5
Fresh lemon, rosewater, pomegranate juice, soda and rose petals	
Cucumber No-jito	5
Mint, cucumber, soda and fresh lemon juice	
Mock Greedy Boy	5.5
Pomegranate juice, fresh lemon, cardamom syrup, splash of soda	
Mock-jito	5.5
Fresh lime juice, elderflower cordial, fresh mint, soda water	
Ginger fizz	5.5
Fresh lime juice, ginger ale, grenadine and soda water	

BEER MENU

Samuel Smith's Organic Lager	5%	550ml	5.8
Arbor Shangri-La Session IPA	4.2%	568ml	6.5
Triple Point Helles Lager	4.1%	440ml	5.5
Triple Point Cirrus Hazy Pale	5%	440ml	6
Bradfield Farmers Blonde	4%	500ml	4
Sam Smiths Organic Cider	5%	550ml	5.5
Northern Monk Holy Faith Pale	0.5%	330ml	3.9

WINE MENU

		125ml / 175m	bottle
Sparkling			
Lunetta Prosecco Italy			
<i>Light, fruity, ripe stone fruit</i>	11%	6.20	26.50
White			
Azulejo Vinho Lisboa Portugal			
<i>Light bodied crisp white from Portugal</i>	9.5%	4.90 / 5.70	23
Fedele Pinot Grigio Italy			
<i>Dry, crisp apple notes (organic)</i>	12.5%	5.15 / 6.50	24
Green Fish, Verdejo, Spain			
<i>Light, citrus notes</i>	12%	5.65 / 6.80	26.90
Ontanon Vetiver Viura Rioja Spain			
<i>Oaked, aromas of pear and jasmine and tropical notes</i>	13%		29
La Gioiosa Italy			
<i>0% sparkling from a famous Prosecco producer</i>	0%	2.50 / 3.20	14.50
Red			
Azulejo Vinho Lisboa Portugal			
<i>Light, easy-drinking red</i>	13%	4.90 / 5.70	23
Fedele Nero D'Avola Italy			
<i>Full-bodied black cherry and licorice (organic)</i>	13.5%	5.15 / 6.50	24
Mont Rocher Malbec France			
<i>Deep in colour, ripe plum, blackberries and cherries</i>	13%		30
Rose			
Azulejo Rose Vinho Lisboa Portugal			
<i>Medium bodied fresh rose</i>	12.5%	4.90 / 5.70	23
Organic Fedele Rose Italy			
<i>Fresh and lively with ripe berry flavours (organic)</i>	12.5%	5.15 / 6.50	24

WEDDINGS / BIRTHDAYS / PRIVATE
DINING/ CORPORATE EVENTS / BOOK
LAUNCHES/ BABY SHOWERS

South Street Kitchen is the perfect evening or daytime location to host your event. We love to take care of all the details so you can eat, drink, relax & enjoy!

We are fully licensed serving a range lovely wines and craft beers and a menu of classic and signature cocktails.

We offer a range of bespoke food packages to suit any type of event from informal gatherings to private dining. We can cater for events with up to 75 people.

For more information on hire costs and our food and drinks packages, please email info@southstreetkitchen.org

Here is some of the feedback from recent events we have hosted:

“My friends and I had such a great time and the venue was a huge part of that ... all the staff were lovely ... lots of people had not been before and loved the setting and food which was absolutely delicious”

“The food was beautiful and there was SO much I couldn't believe it”