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# **BULLITT**

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**DRINKS  
& EVENING NIBBLES**

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## BULLITT COCKTAILS

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**Dark N Stormy** .....£8.45

*Gosling's Black Seal Rum, fresh lime and angostura bitters topped with ginger beer. Bermuda's national tippie.*

**Bullitt Signature G&T** .....£8.45

*Beefeater 24 Gin served with dehydrated pink grapefruit and London Essence Company Grapefruit & Rosemary tonic*

**Bullitt Bloody Mary** .....£8.45

*Horseradish-infused Absolut Vodka, house-made spice mix, tomato juice*

**Paloma** .....£8.45

*1800 Gold Tequila, fresh lime and smoked sea salt topped with Grapefruit Soda*

**Cuba Libre** .....£8.45

*Havana Club 7-year-old Rum and fresh lime juice topped with Coca-Cola. A toast to Cuba!*

**Tatanka** .....£8.45

*Zubrowka Bison Grass Vodka topped with cloudy apple juice and a dehydrated apple slice*

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## **BULLITT COCKTAILS**

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**Airmail .....£10.95**

*Havana Club Especial Rum, honey and fresh lime juice are shaken together before being topped with Dolci Prosecco. Raise a glass to all those who made global communication “fast” in the days before email.*

**Blushing Bullitt Spritz .....£10.95**

*House-made lychee and pink grapefruit sherbet, Peychaud’s aromatic bitters and lime juice, shaken and then charged with Dolci Prosecco*

**Pink Lady.....£8.95**

*Plymouth Gin, Laird’s Applejack, house-made grenadine, egg white and fresh lemon juice are shaken twice and fine strained.*

**Bullitt Brooklyn .....£8.95**

*Bulleit Rye Whiskey, Noilly Prat Dry Vermouth, Luxardo Maraschino and Amer Picon are all stirred down and served neat.*

**Camilla’s Collins .....£8.95**

*Absolut Vodka, Poire Williams, St Germain Elderflower Liqueur shaken with lemon juice and house-made pear purée, then lengthened with soda water*

**Chocolate Cherry Flip .....£9.95**

*Ron Zacapa 23, Mozart Dark Chocolate Liqueur, Cherry Heering, whole yolk and cream shaken and served neat, topped with chocolate.*

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- Domaine Coste Chaude, Côtes du Rhône..... £7.00 .....£30.00**  
*Rhône, France – Red and black fruit with some floral notes on the nose.  
Fresh and medium bodied on the palate with velvety tannins and flavours  
of sweet violet, cranberries and spices.*
- Wyndham Estate 555 Shiraz..... £6.25 .....£26.00**  
*Hunter Valley, Australia – This wine displays ripe plum and pepper  
characters with delicious berry fruit flavours enhanced by soft tannins.*
- La Linda Malbec ..... £7.00 .....£28.50**  
*Argentina – A complex and robust wine with hints of ripe strawberry and cherry.  
An intense palate smooths out to an elegant finish.*
- Marqués de Mundaiz Crianza ..... £7.00 .....£27.50**  
*La Rioja, Spain – Velvety raspberry fruit with a note of pipe tobacco  
on the warm, satisfying finish.*
- Porta 6 ..... £6.25 .....£23.50**  
*Lisboa, Portugal – Intense, ripe summer pudding fruits with a spicy accent.  
Refreshing, modern style with linen-textured tannins and bright acidity,  
the fruit and oak are well-integrated. Long finish.*
- Ceppi Storici Barbera d'Asti..... £7.00 .....£29.50**  
*Piedmont, Italy – Packed with concentrated black cherry fruit  
leading to a ripe, smoky finish.*
- De Loach Pinot Noir..... £7.00 .....£37.50**  
*California, USA – Delicate, fragrant and balanced with a moreish,  
silky texture.*
- Creu Celta..... £7.00 .....£47.50**  
*Priorat, Spain – Rich, complex and full bodied with opulent, dark, spicy  
fruit flavours that are lifted by a fresh finish.*
- Wine of the Month..... Ask your server for details**
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## WHITE WINE

Glass 175ml

Bottles

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- The Jumper Sauvignon Blanc** ..... £7.00 ..... £27.75  
*Marlborough NZ – Luscious yet refreshing notes of asparagus, gooseberry and passionfruit.*
- Wyndham Estate 222 Chardonnay** ..... £6.50 ..... £26.50  
*Hunter Valley, Australia – Quality aromatic, well balanced wine with delicious peach and gentle oak flavours from this famous New South Wales Estate.*
- Ca Di Alte Pinot Grigio** ..... £6.25 ..... £25.50  
*Veneto, Italy – A lovely straw-yellow Pinot Grigio with delicate citrus, white flower and freshly baked biscuit aromas. The wine is medium bodied and balanced, with a surprisingly fruity palate and a fresh, rounded finish.*
- Sartarelli Verdicchio** ..... £31.00  
*Le Marche, Italy – A well-structured wine with aromas of white peach, elder and hawthorn. Soft on the palate with a characteristic slightly bitter almond aftertaste.*
- Walt Riesling** ..... £30.00  
*Pfalz, Germany – A dangerously drinkable, off-dry Riesling with a touch of spice, pear, white peach and refreshing apple crispness.*
- Viña Sobreira Albariño** ..... £29.00  
*Rías Baixas, Spain – A complex wine with high aroma and freshness on the palate. Brilliantly clean with intense fruit, delicate white flowers and light touches of green apple.*
- Underworld Grenache Blanc** ..... £29.75  
*Western Cape, South Africa – Exotic fruit aromas followed by a refreshing burst of lime on the palate. Phenomenally curious and tasty.*
- Château De Tracy Pouilly Fumé** ..... £47.50  
*Pouilly Fumé, Loire Valley, France – Supple and full-bodied Sauvignon with peach aromas, followed by fresher flavours of lime, mint, citrus and star anise. A stunningly long finish that continues developing nuances of flavour.*
- Wine of the Month** ..... *Ask your server for details*
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## ROSÉ WINE

Glass 175ml

Bottles

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Ancora Rosé..... £6.25 .....£24.00  
*Piedmont, Italy – Delicate, light-bodied rosé with quaffable strawberry fruit.*

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## SWEET WINE

Glass 70ml

Bottle 375ml

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Tabali Late Harvest Muscat ..... £4.50 .....£21.00  
*Limari Valley, Chile – Honeyed and luscious with a fresh, citrus finish.*

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## SPARKLING

Glass 175ml

Bottles

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Dolci Colline Prosecco Spumante ..... £8.50 ..... £29.95  
*Veneto, Italy – Fresh, frothy and frivolous with plenty of apple and peach notes.*

Moët & Chandon..... £11.50.....£65.00  
*Champagne, France – Distinctively dry and light in character.  
The best-selling Champagne in the world.*

Moët Rosé.....£70.00  
*Champagne, France – A deliciously rich and full bodied rosé displaying raspberry, strawberry and redcurrant aromas. The mouth-filling mousse is well rounded and silky smooth with a long lingering finish.*

Dom Perignon ..... £180.00  
*Champagne, France – Named after the famous abbot of Hautvillers this full bodied and rich Champagne is arguably the world's finest.*

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## **BEERS • 330ML BOTTLES / CANS**

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Heineken.....	£4.30
Corona.....	£4.30
Sierra Nevada.....	£5.35
Einstök White Ale.....	£5.95
Heineken Zero .....	£3.75
HopHouse.....	£4.85
Beavertown Gamma Ray APA.....	£5.50
Beavertown Lupoloid IPA.....	£5.50
Estrella Daura Damm (GF).....	£5.60
Estrella Damm.....	£4.30
Magic Rock Fantasma IPA (GF).....	£5.15
Highwire Grapefruit IPA.....	£5.50
Boundary Imbongo (440ml).....	£6.25
White Hag Little Fawn IPA.....	£4.45
White Hag Atlantean NEIPA.....	£4.45

## **BEERS • 500ML BOTTLES**

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Fulcrum Wheat Beer.....	£5.50
Tidefall Lager .....	£5.50
Rowlock IPA.....	£5.50
Magners Flavoured .....	£4.95

## **DRAFT**

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Bullitt Lager.....	£4.75
Heverlee.....	£5.05
Clonmel.....	£4.95
Estrella .....	£5.05
Dowds Lane Cider.....	£4.95
Hallion Red Ale.....	£4.95
Maggies Leap.....	£4.95
Guinness.....	£4.75

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## SNACKS & SMALL PLATES / SERVED FROM 4PM–10PM

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### SNACKS & NIBBLES

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Flatbreads and bits .....	£4.00
Nocellara olives .....	£3.00
Escabeche vegetables .....	£3.00
Pepitas .....	£2.00

### SMALL PLATES

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*Small plates are for sharing or all-day grazing.  
Choose 2 or 3 per person or 1 for an afternoon snack.*

Mozzarella, pistachio crumbs and bois boudran sauce .....	£7.50
Salt hake carpaccio .....	£7.25
Smoked tomato soup (v) .....	£5.75
Chermoula tiger prawns, flatbreads .....	£7.50
Hot pickled sausage, burnt onion cream .....	£6.50
Spiced sweet potato and buttermilk croquetas.....	£6.25
'Ispini' lomo pork loin, fennel purée, escabeche vegetables ...	£7.25
Fries .....	£3.50
Sharing platter for two .....	£11.50

*flatbreads and bits, nocellara olives, escabeche vegetables and pepitas*

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*Please advise your server of any food allergies.  
We cannot guarantee that our dishes will be completely allergen free.*

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