

summer  
on the square



**drinks**

# cocktails

all £10

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## aperitivo

### **Bloody Mary**

Vodka, tomato, lemon, tobasco, spices

### **Negroni**

Gin, campari, sweet vermouth

### **Spicy Señorita**

Tequila, pink grapefruit, pink chilli salt, cranberry, lemon

## fizz

### **Aperol Spritz**

Aperol, prosecco, soda

### **Hugo Spritzer**

Gin, prosecco, elderflower cordial, soda, mint, lime

### **French 75**

Gin, lemon, prosecco

## timeless

### **Espresso Martini**

Vodka, kahlua, espresso

### **Cosmopolitan**

Vodka, triple sec, lime, cranberry

### **Long Island Iced Tea**

Vodka, gin, rum, triple sec, tequila, lemon, cola

### **Margarita Or Verdita Margarita**

Tequila, triple sec, lime, agave, verdita

### **Old Fashioned**

Bourbon, bitters, orange

## free spirited all £6.50

### **Virgin Hugo**

Lime, mint, elderflower, soda

### **Ginger Stinger**

Ginger beer, lemon, ginger

### **Miss Temple**

Ginger ale, grenadine, lime, soda

**we're happy to create your favourite cocktail;  
ingredients allowing!**

# wines by the glass

ve - vegan | v - vegetarian

## white

175ml

<b>Michel Servin Blanc</b> France	<b>£6.40</b>
<b>Lua Nova Vinho Verde</b> (ve) Portugal	<b>£6.80</b>
<b>The Parodist Pinot Grigio</b> (ve) Hungary	<b>£7.10</b>
<b>Riscos Viogner Reserva</b> (ve) Chile	<b>£7.30</b>
<b>Kokako Sauvignon Blanc</b> New Zealand	<b>£8.50</b>
<b>Passion du Sud Organic Albariño</b> (ve) France	<b>£8.70</b>
<b>Toast &amp; Honey Chardonnay</b> (ve) USA	<b>£9.40</b>
<b>Ghost in the Machine Chenin Blanc</b> (ve) South Africa	<b>£10.80</b>

## red

175ml

<b>Michel Servin Rouge</b> France	<b>£6.40</b>
<b>Vista Plata Malbec</b> (ve) Argentina	<b>£7.30</b>
<b>Mozzafiato Primitivo</b> (ve) Italy	<b>£7.50</b>
<b>Pavillion des Trois Arches Merlot</b> (ve) France	<b>£7.80</b>
<b>Toast &amp; Honey Cabernet Sauvignon</b> (v) USA	<b>£9.40</b>
<b>Fernlands Pinot Noir</b> New Zealand	<b>£9.60</b>
<b>Ghost in the Machine Malbec-Viogner</b> (ve) South Africa	<b>£10.80</b>
<b>Beronia Rioja Crianza, CZA Edicion Limitada</b> Spain	<b>£11.50</b>

## rosé

175ml

<b>Pescadero Point White Zinfandel</b> (ve) USA	<b>£6.40</b>
<b>Ombrellino Pinot Grigio delle Venezie</b> (ve) Italy	<b>£6.80</b>
<b>Nicolas Rouzet, Coteaux d'Aix en Provence</b> (v) France	<b>£8.90</b>

## sparkling

125ml

<b>Prosecco Bel Canto</b> (ve) Italy	<b>£7.50</b>
<b>Vilarnau Brut Gold Organic Cava</b> (ve, organic) Spain	<b>£9</b>
<b>Langlois-Chateau 'L'Extra par Langlois' Crémant de Loire Brut</b> France	<b>£9</b>
<b>Chapel Down Brut NV</b> England	<b>£13</b>
<b>Cattier Champagne</b> France	<b>£14</b>

**enjoy with a few small plates,  
menu can be found at the back.**

# draught

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<b>Black Sheep Bitter</b> 3.8%	<b>£5</b>
<b>Timothy Taylor's Landlord</b> 4.3%	<b>£5.50</b>
<b>Guest Ale</b>	<b>£5</b>
<b>Guinness</b> 4.2%	<b>£6</b>
<b>Leffe Blond</b> 6.6% (Half Pint)	<b>£4.50</b>
<b>Beavertown Neck Oil</b> 4.3%	<b>£6.50</b>
<b>Brooklyn Stonewall Inn IPA</b> 4.5%	<b>£6.50</b>
<b>Birra Moretti</b> 4.6%	<b>£6.50</b>
<b>Birra Moretti Sal Di Mare</b> 4.8%	<b>£6.80</b>
<b>Kronenbourg 1664 Blanc</b> 5%	<b>£6.50</b>
<b>San Miguel</b> 5%	<b>£6</b>
<b>Carlsberg Pilsner</b> 3.4%	<b>£5</b>
<b>Thatchers Gold</b> 4.8%	<b>£5.50</b>

# bottles

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<b>Cruzcampo</b> 4.4%	<b>£4.50</b>
<b>San Miguel</b> 5%	<b>£4.50</b>
<b>Peroni</b> 5%	<b>£5</b>
<b>Corona</b> 4.5%	<b>£4.80</b>
<b>Old Mout</b> 4%	
Berries & Cherries, Kiwi & Lime, Strawberry & Apple	<b>£6.50</b>
<b>Adnams Ghost Ship</b> 0.5%	<b>£5</b>
<b>Heineken</b> 0%	<b>£3.50</b>

# shots

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<b>Baby Guinness</b>	<b>£5</b>
<b>Mescal &amp; Veredita</b>	<b>£8</b>

# digestif

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**all £7.95**

<b>Irish Coffee</b> Jameson's
<b>Café L'Orange</b> Cointreau
<b>Café Classico</b> Disaronno

## soft drinks

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<b>Lemonade / Coke Zero / Diet Coke</b> 16oz	<b>£3.40</b>
<b>Coke or Diet Coke Bottle</b> 330ml	<b>£3.20</b>
<b>Schweppes Appletiser</b>	<b>£3.50</b>
<b>Sparkling Elderflower</b>	<b>£3.00</b>
<b>Fentimans</b>	<b>£3.50</b>
Ginger Beer, Rose Lemonade	
<b>Juices</b>	<b>£3.00</b>
Orange, Apple, Cranberry, Pink Grapefruit	
<b>J20</b>	<b>£3.20</b>
Orange & Passionfruit, Apple & Mango, Apple & Raspberry	
<b>Fevertree Tonics</b>	<b>£2.50</b>
Premium Indian, Naturally Light, Mediterranean, Elderflower, Aromatic	
<b>Big Tom Spiced Tomato Juice</b>	<b>£3.20</b>
<b>Still or Sparkling Mineral Water</b> 330ml	<b>£2.50</b>
<b>Still or Sparkling Mineral Water</b> 750ml	<b>£5.50</b>

## hot drinks

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<b>Single Espresso</b>	<b>£3.05</b>
<b>Double Espresso</b>	<b>£3.30</b>
<b>House Coffee</b>	<b>£3.40</b>
<b>Macchiato</b>	<b>£3.15</b>
<b>Latte</b>	<b>£3.50</b>
<b>Cappucino</b>	<b>£3.50</b>
<b>Americano</b>	<b>£3.30</b>
<b>Flat White</b>	<b>£3.50</b>
<b>Mocha</b>	<b>£3.90</b>
<b>Small Hot Chocolate</b>	<b>£3.45</b>
<b>Large Hot Chocolate</b>	<b>£3.80</b>
<b>English Breakfast Tea</b>	<b>£3.30</b>
<b>Speciality Tea</b>	<b>£3.50</b>
Earl Grey, Peppermint, Camomile, Green, Fruit	
<b>Iced Coffee</b>	<b>£3.50</b>
<b>Milkshake</b>	<b>£3.50</b>
<b>Babycino / Baby Hot Chocolate</b>	<b>£1</b>
<b>Extra Shot</b>	<b>50p</b>
<b>Alternative Milk</b>	<b>50p</b>
<b>Syrup</b>	<b>50p</b>

# white wine

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## wines of interest

	175ml	Bottle
<b>Teixadal Treixdura</b> Spain, Galicia		<b>£37</b>
<b>Ghost in the Machine Chenin Blanc (ve)</b> South Africa, Stellenbosch	<b>£10.80</b>	<b>£45</b>
<b>Craggy Range 'Te Munda Road' Sauvignon Blanc</b> New Zealand, Martinborough		<b>£50</b>

## fresh & elegant

	175ml	Bottle
<b>Lua Nova Vinho Verde (ve)</b> Portugal, Vinho Verde	<b>£6.80</b>	<b>£28</b>
<b>The Parodist Pinot Grigio (ve)</b> Hungary, Neszemely	<b>£7.10</b>	<b>£29</b>
<b>Gruner Veltliner Lossterassen</b> Austria, Kremstel		<b>£34</b>
<b>Passion du Sud Organic Albariño (ve, organic)</b> France, Pays D'oc	<b>£8.70</b>	<b>£36</b>
<b>Boschetto Gavi di Davi DOCG (ve)</b> Italy, Piedmont		<b>£40</b>

## rich & rounded

	175ml	Bottle
<b>Riscos Viogner Reserva (ve)</b> Chile, Colchagua Costa	<b>£7.30</b>	<b>£30</b>
<b>Toast &amp; Honey Chardonnay (ve)</b> USA, California	<b>£9.40</b>	<b>£39</b>
<b>Henri Ehrhart Gewurztraminer Element Terre</b> France, Alsace		<b>£47</b>
<b>Louis Latour 'En Paradis' Pouilly-Vinzelles</b> France, Burgundy		<b>£70</b>
<b>E. Guigal Condrieu, Rhone Valley</b> France, Rhone		<b>£80</b>
<b>Alain Chavy 'Les Charmes' Puligny-Montrachet</b> France, Burgundy		<b>£110</b>

# white wine

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## crisp and zesty

	175ml	Bottle
<b>Michel Servin Blanc</b> France, Vin De Pays	<b>£6.40</b>	<b>£26</b>
<b>Kokako Sauvignon Blanc</b> New Zealand, Marlborough	<b>£8.50</b>	<b>£35</b>
<b>Lyrarakis Assyrtiko</b> Greece, Sitia		<b>£38</b>
<b>Domaine Passy Le Clou Chablis (ve)</b> France, Burgundy		<b>£60</b>

# red wine

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## wines of interest

	175ml	Bottle
<b>Toast &amp; Honey Cabernet Sauvignon (v)</b> USA, California	<b>£9.40</b>	<b>£39</b>
<b>Domaine des Tourelle Cuvee Pierre Brun</b> Lebanon, Beqaa Valley		<b>£42</b>
<b>Ghost in the Machine Malbec-Viognier (ve)</b> South Africa, Western Cape	<b>£10.80</b>	<b>£45</b>

## soft, easy & fruity

	175ml	Bottle
<b>Michel Servin Rouge</b> France, Vin De Pays	<b>£6.40</b>	<b>£26</b>
<b>Lua Nova Lisboa Red (ve)</b> Portugal, Lisboa		<b>£29</b>
<b>Pavillion des Trois Arches Merlot (ve)</b> France, Vin De Pays	<b>£7.80</b>	<b>£32</b>
<b>Fernlands Pinot Noir</b> New Zealand, Marlborough	<b>£9.60</b>	<b>£40</b>

# red wine

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## Medium bodied

	175ml	Bottle
<b>Claro Carmenere Reserva (ve)</b> Chile, Colchagua Valley		<b>£28</b>
<b>Mozzafiato Primitivo (ve)</b> Italy, Puglia IGT	<b>£7.50</b>	<b>£31</b>
<b>Barolo, Ciabot Berton</b> Italy, Piedmont		<b>£70</b>
<b>Gervery Chambertin Alexandre Gauvin</b> France, Burgundy		<b>£95</b>

## full bodied, rich & opulent

	175ml	Bottle
<b>Vista Plata Malbec (ve)</b> Argentina, Mendoza	<b>£7.30</b>	<b>£30</b>
<b>Famiglie Venete Valpolicella Ripasso Superiore Organic (organic)</b> Italy, Veneto		<b>£43</b>
<b>Beronia Rioja Crianza, CZA Edicion Limitada</b> Spain, rioja	<b>£11.50</b>	<b>£48</b>
<b>Wirra Wirra Catapult Shiraz (v)</b> Australia, McLaren Vale		<b>£49.50</b>
<b>Segla, Margaux</b> France, Bordeaux		<b>£80</b>

# rosé wine

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	175ml	Bottle
<b>Pescadero Point White Zinfandel (ve)</b> USA, California	<b>£6.40</b>	<b>£26</b>
<b>Ombrellino Pinot Grigio delle Venezie (ve)</b> Italy, Veneto	<b>£6.80</b>	<b>£28</b>
<b>Nicolas Rouzet, Coteaux d'Aix en Provence (v)</b> France, Provence	<b>£8.90</b>	<b>£37</b>
<b>Henri Ehrhart</b> France, Alsace		<b>£45</b>
<b>Roseblood d'Estoublon</b> France, Mediterranee		<b>£55</b>



# sparkling wine

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	125ml	Bottle
<b>Prosecco Bel Canto (v)</b> Italy, Prosecco DOC	<b>£7.50</b>	<b>£32</b>
<b>Fiammetta Prosecco Rosé (v)</b> Italy, Prosecco DOC		<b>£34</b>
<b>Vilarnau Brut Gold Organic Cava (ve, organic)</b> Spain, Penedes	<b>£9</b>	<b>£39</b>
<b>Langlois-Chateau 'L'Extra par Langlois'</b> <b>Crémant de Loire Brut</b> France, Loire Valley	<b>£9</b>	<b>£39</b>
<b>Graham Beck Brut</b> South Africa, Robertson		<b>£48</b>
<b>Chapel Down Brut NV</b> England, Kent	<b>£13</b>	<b>£69</b>

# champagne

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	125ml	Bottle
<b>Cattier Premier Cru Brut</b> France, Champagne	<b>£14</b>	<b>£75</b>
<b>Cattier Premier Cru Rosé</b> France, Champagne		<b>£80</b>
<b>Pol Roger Brut Reserve</b> France, Champagne		<b>£90</b>

**our new and more extensive  
wine list now includes a range  
of vegetarian, vegan and organic  
options as well as more choice of  
wines by the glass**

# spirits

all 25ml unless stated

## gin

<b>Bombay Sapphire</b>	<b>£4.25</b>
<b>Gordons</b>	<b>£4</b>
<b>Hendricks</b>	<b>£5</b>
<b>Malfy Gin Rosa, Grapefruit</b>	<b>£5</b>
<b>Tanqueray 10</b>	<b>£6</b>
<b>Tanqueray Seville</b>	<b>£4.25</b>
<b>Mallard Point Gin</b>	<b>£5</b>
Pinot Noir, English Rose	
<b>Multum Gin Parvo</b>	<b>£5</b>
Strawberry & Rutland Lavender, Earl Grey & Rutland Honey, Devil's Nest	
<b>Warner's, Rhubarb</b>	<b>£5.50</b>

## rum

<b>Bacardi</b>	<b>£4</b>
<b>Goslings Black Seal</b>	<b>£4</b>
<b>Kraken Spiced</b>	<b>£4.25</b>
<b>Sailor Jerry's</b>	<b>£4</b>
<b>El Dorado 15 Year Old</b>	<b>£9</b>

## whisk(e)y

<b>Bushmills Black Bush</b> Irish	<b>£4.50</b>
<b>Jamesons</b> Irish	<b>£4</b>
<b>Teeling Small Batch</b> Irish	<b>£9</b>
<b>Glendfiddich – Speyside</b> Scottish	<b>£5.50</b>
<b>Glemorangie – Highland</b> Scottish	<b>£5.50</b>
<b>Highland Park 12 Year</b> Scottish	<b>£5.50</b>
<b>Talisker Islay</b> Scottish	<b>£8</b>
<b>Jack Daniels</b> American	<b>£4.25</b>
<b>Markers Mark Bourbon</b> American	<b>£5</b>
<b>Nikka From the Barrel</b> Japanese	<b>£9.50</b>

## vodka

<b>Ketel One</b>	<b>£4.50</b>
<b>Smirnoff Red</b>	<b>£4</b>

## cognac

<b>Courvoisier VS</b>	<b>£4.50</b>
<b>Remy Martin VSOP</b>	<b>£8</b>

# spirits

all 25ml unless stated

## fortified wine

<b>Pedro Ximenez – 12 Year Old</b> 100ml	<b>£10</b>
<b>Grahams 10 Year Tawny Port</b> 50ml	<b>£9</b>
<b>Taylor's LBV Port</b> 50ml	<b>£5</b>

## mezcal

<b>Don Julio Tequila</b>	<b>£8</b>
<b>QuiQuiQui Mezcal</b>	<b>£6.50</b>

## liqueurs

<b>Baileys Irish Cream</b> 50ml	<b>£4.50</b>
<b>Cointreau</b>	<b>£4.25</b>
<b>Kahlua</b>	<b>£4</b>
<b>Pimm's No. 1</b> 50ml	<b>£4.50</b>

## zero proof

<b>Tanqueray 0%</b>	<b>£4</b>
<b>Warner's Pink Berry 0%</b>	<b>£4</b>

## small plates

Available:

12 - 3pm and 6 - 9:30pm Monday to Friday

12 - 9.30pm on Saturday

12 - 8pm on Sunday

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<b>Pot of Nuts (v / ve / gf)</b>	<b>£1.50</b>
<b>Pot of Olives (v / ve / gf)</b>	<b>£3.25</b>
<b>Bang Bang Cauliflower, Lime Pickle (ve / gf)</b>	<b>£6</b>
<b>Satay Chicken Skewers, Cucumber</b>	<b>£7</b>
<b>Ham Croquettes</b>	<b>£8</b>
<b>Garlic King Prawns &amp; Chorizo (gf)</b>	<b>£9</b>
<b>Wild Mushroom Arancini, Ssamjang (v)</b>	<b>£7</b>
<b>Spanish Meatballs, Warm Tomato Sauce (gf)</b>	<b>£8</b>



Please make staff aware of personal dietary requirements as we will always try our best to accommodate. Please ask any member of staff for a full list of allergen information.

Visit us online at [www.donpaddys.co.uk](http://www.donpaddys.co.uk)  
or check out our social media pages!



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