

Apples & Pears

DRINKS MENU ~ COCKTAILS



APPLES & PEARS £13

Our house classic served straight up from the stairs.

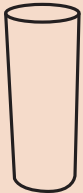
Moskovskaya Vodka, Merlet Creme de Poire, Homemade Garam Masala Caramel, Cloudy Apple, Lemongrass, Lemon Juice, Angostura Bitters.



BLACK AND STORMIER £14

Once you go black...! A remake on the Dark-N-Stormy that's like a refreshing but dangerous dip into the exotic.

Kraken Black Spiced Rum, Pimento Dram, Blackberry Jam, Ginger Beer, Lime Juice, Absinthe.



COCOCABANA £13

A surprisingly light but boozy-banoffee fizz; need we say more?

Bushmills Irish Whiskey, Aluna Coconut Liqueur, Banane de Basil Liqueur, Walnut Liqueur, Donut Syrup, Chocolate Bitters, Milk, Coco Real, Egg White.



ELEANOR RIGBY £12

{Names drink after niche reference no one will understand} nevermind... It's basically a very posh Long Island Iced Tea on crack.

Havana 3yo Rum, Triple Sec, Cola Syrup, Agave, Martini Bianco, Orange Bitters.



#FYREFESTIVAL £14

No lengthy description, integrity or excessive substance needed... A bright and floral stone fruit sour.

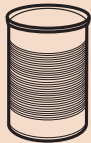
Abelha Organic Cachaca, Triple Sec, Apricot Liqueur, Orange Flower Water, Salt, Honey, Lemon, Egg White.



FRENCH CONNECTION £14

Like a night out at the Moulin Rouge for your mouth.

Courvoisier VS, Suntory Whisky Toki, Amaretto, Apricot Liqueur, Cochi Torrinno, Absinthe, Montenegro Amaro, Salt, Chocolate Bitters.



CAN FROM DEL MONTE £13

The man from Del Monte knows the perfect pineapple; the man from Del Monte say's YES!

Angostura Amaro, Chairman's Reserve Spiced Rum, Smith & Cross Rum, Pineapple Juice, Fresh Lime Juice, Orgeat, Angostura Bitters.



OLD MARY ROSE £13

East meets East by an Asian Persuasion.

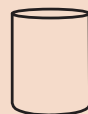
Boodles Gin, A&P Violet Lime Sherbet, Ginger Ale, Flying Saucers.



MATCHA MAN BRANDY SAVAGE £13

The cream of the crop! The tower of power! Too sweet to be sour! Funky like a monkey! Space is the place for this intergalactically, quaffable bevvy!

Courvoisier VS, Coconut Cream, Orgeat, Maple Syrup, Pimento Dram, Pineapple Juice, Lemon Juice, Bitters.



NOT A NEGRONI £13

Well, it's not. Bitter, boozy with a splash of forest fruits and woken up with Prosecco.

Makers Mark, Kummel Wolfschmidt, Chambord, Martini Rosso, Campari, Maple Syrup, Prosecco.



DRINKS MENU ~ COCKTAILS



NO WHEY, JOSE £14

Mexicana meets Tropicana: fruit and fiery with just a touch of smoke.

Montelobos Mezcal, Jose Cuervo Traditional Reposado, Laphroaig, Agave, Lemongrass, Pineapple Liqueur, Ginger Liqueur, Pineapple Juice, Lime Juice.



PICNIC IN MANHATTAN £13

Big Bear: “Hey Boo boo! Somebody stole my pic-i-nic basket!”

Small Bear: “No, they didn’t Yogi. They just put a turbo-tasty, strawberry, vanilla and elderflower delicious cocktail in it, and legged it”.

Reyka Vodka, Strawberry Vermouth, Marsala Wine, Vanilla, Creme de Fraise, Elderflower, Rosewater, Lime.



RASPRESSO MARTINI £13

One to wake you up and f*%k you up... and in memory of a true London legend.

Black Cow Vodka, Chambord, Coffee Liqueur, Double Espresso shot.



SILVER FOX £13

A smokey and allusive drink with a mature sex appeal.

Bruxo No 1. Mezcal, Gran Centenario Tequila, Kummel, Grapefruit Chilli Shrub, Ancho Reyes, Agave Syrup.

DESERT COCKTAILS



VANILLA CHEESECAKE MARTINI £14

Stoli Vanilla Vodka, vanilla syrup, salted caramel syrup, lemon juice, egg white.



CHOCOLATE ORANGE MARTINI £12

*Cointreau, Baileys, dark chocolate sauce, milk, chocolate orange. **Low ABV.***



CRUMBLE MARTINI £12

*Xante Dark Chocolate and Pear Liqueur, pear and ginger juice, egg white, grated chocolate and cinnamon. **Low ABV.***



MINT CHOCOLATE MARTINI £12

*Creme de Menthe, Creme de Cacao Blanc, Baileys, milk, mint sticks. **Low ABV.***

COCKTAIL SPECIALS*

**WEDNESDAY TO SATURDAY
5PM - 8PM £8.50 COCKTAILS**

*Classic Daiquiri (flavours available), Tommy’s Margarita, Bramble, French Martini, Planters Punch, Lychee Martini and Paloma.

***If you have an allergy or intolerance, please speak to a member of our team about any drinks in our menu.**



DRINKS MENU ~ WINE/BEERS

RED

Tooma River Shiraz

Juicy dark fruits, chocolate, spices

175ml | 250ml

Bottle

£7 | £8.50

£24

Amaru Malbec, El Esteco

Baked plums, raisins, chocolate, vanilla

175ml | 250ml

Bottle

£7.50 | £9

£26

WHITE

Chenin Blanc, Stormy Cape

Crisp, dry and refreshing

175ml | 250ml

Bottle

£7 | £8.50

£24

Stump Jump White

Citrus, stone fruits, passionfruit, guava

175ml | 250ml

Bottle

£7.50 | £9

£26

ROSE

Pinot Grigio Blush, Via Nova

Light, refreshing with citrus flavours

175ml | 250ml

Bottle

£7.50 | £9

£26

125ml glasses available. Please ask us at the bar.

SPARKLING / CHAMPAGNE

Prosecco Quadri NV Extra Dry, Botter

By the glass 125ml

Bottle

£7

£30

NV Brut Baron De Marck,

Gobillard, FRA

Laurent Perrier Rose

£70

£140

BEERS

Peroni

Peroni Libera (non-alcoholic)

Asahi Super Dry

Harviestoun Schiehallion

Empress

Tidal Wave

Sierra Nevada Pale Ale

£5

£5

£5.50

£5.50

£5.50

£5.50

£6.50

ON TAP

Asahi Super Dry 5%

£7

CIDER

Kopparberg Apple

Kopparberg Strawberry & Lime

£6.50

£6.50

ALL COCKTAIL CLASSICS AND NON-ALCOHOLIC COCKTAILS ARE AVAILABLE,
INCLUDING PREMIUM SPIRITS AND MIXERS.

FANCY A PIZZA?

A wood fired pizza menu is available for pre-orders.

For a menu, please email us on bookings@applesandpearsbar.com

SOCIAL MEDIA

FACEBOOK /ApplesandPearsBar

INSTAGRAM /ApplesPearsBar

PARTY FOOD

For private hire for 30 guests and above, we have canape and bowl menus available.

Please email Kim for a menu:

bookings@applesandpearsbar.com