

Apples & Pears

DRINKS MENU ~ COCKTAILS



APPLES & PEARS £14

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 £14

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.



RASPRESSO MARTINI £14

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.



FRENCH CONNECTION £14

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

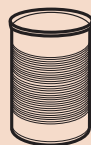
Courvoisier VS, Suntory Whisky Toki, Amaretto, Apricot Liqueur, Cochi Torrinno, Absinthe, Montenegro Amaro, Salt, Chocolate Bitters.



SILVER FOX £14

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.



CAN FROM DEL MONTE £14

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 £14

East meets East by an Asian Persuasion.

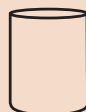
Boodles Gin, A&P Violet Lime Sherbet, Ginger Ale, Flying Saucers.



VANILLA CHEESECAKE MARTINI £14

Baking can be done with a few simple ingredients: vanilla, salted caramel, lemon, egg white and a good dose of vodka.

Stoli Vanilla Vodka, Vanilla Syrup, Salted Caramel Syrup, Lemon Juice, Egg White.



NOT A NEGRONI £14

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 £14

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.

LOW ABV / NON-ALCOHOLIC



CRUMBLE MARTINI £12

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



CHOCOLATE ORANGE MARTINI £12

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



MINT CHOCOLATE MARTINI £12

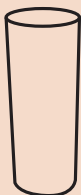
Creme de Menthe, Creme de Cacao Blanc, Baileys, milk, mint sticks. **Low ABV.**



LAVENDER & HIBISCUS MARTINI £11

A fruity-delicious, tropical martini with floral notes and zero alcohol.

Everleaf Marine, Lavender & Hibiscus Syrup, Lemon, Lychee.



EVERLEAF PINA COLADA £11

A creamy, coconut and pineapple harmony with a non-alcoholic makeover.

Everleaf Forest, Creme of Coconut, Lime, Pineapple.



EVERLEAF PALOMA £11

This spicy, slightly sweet non-alcoholic twist on a Paloma is just what the Dr ordered.

Everleaf Mountain, Lime, Spicy Agave, Honey, Ginger, Grapefruit, Ting.

COCKTAIL SPECIALS

WEDNESDAY TO SATURDAY

5PM - 8PM **£9.50 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

£7.50 | £9
£27

Amaru Malbec, El Esteco

Baked plums, raisins, chocolate, vanilla

175ml | 250ml

Bottle

£9.50 | £11
£33

WHITE

Chenin Blanc, Stormy Cape

Crisp, dry and refreshing

175ml | 250ml

Bottle

£7.50 | £9
£27

Stump Jump White

Citrus, stone fruits, passionfruit, guava

175ml | 250ml

Bottle

£9.50 | £11
£33

ROSE

Pinot Grigio Blush, Via Nova

Light, refreshing with citrus flavours

175ml | 250ml

Bottle

£9.50 | £11
£33

SPARKLING / CHAMPAGNE

Prosecco Quadri NV Extra Dry, Botter

By the glass 125ml

Bottle

£7.50
£35

NV Brut Champagne Montaudon

£75

Laurent Perrier Rose

£180

BEERS

Peroni

£5.50

Peroni Zero

£5.50

Asahi Super Dry

£6

Empress IPA

£6.50

Harviestoun Schiehallion Lager

£7

Sierra Nevada Pale Ale

£7.50

ON TAP

Asahi Super Dry 5%

£7.50

CIDER

Cornish Orchards Gold

£7

Cornish Orchards -

Blackberry and Cherry

£7

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

**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