

BUBBLES

| | 125ml | 750ml |
|--|-------|-------|
| Prosecco Jeio Valdobbiadene Brut, Italy | £7.5 | £36 |
| Chapel Down Vintage Reserve Brut Prestige, England | £9.5 | £54 |
| Mercier Brut NV | £11.5 | £62 |
| Mercier Rose NV | £12 | £66 |
| Moet & Chandon Brut Imperial NV | | £75 |

COCKTAILS

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| The Black Pearl Blackberries infused Beefeater gin, lemon juice and sugar, laced with a touch of Chambord blackberry liqueur, served on crushed ice | | £9.5 |
| The Kraken Four Roses bourbon and a touch of maple syrup, top up with Curious Brew stout and a couple of ice cubes | | £9 |
| Southeastern Margarita Dry mango infused Jose Cuervo golden tequila, lime juice and Cointreau orange liqueur | | £9.5 |
| Lifeboat Sidecar Blackberry and Vanilla infused Martel cognac, lemon juice and Cointreau orange liqueur | | £9.5 |
| Royal Caipirihna Fresh raspberries infused Cachaca, lime wedges and sugar, served on crushed ice | | £9 |
| HMS Bellini Dry peaches and lemongrass infused Absolut vodka, lemon juice and peach nectar, top up with Prosecco | | £9 |

WHITE WINE

| | 175ml | 750ml |
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| Sauvignon Blanc, La Croix Vermentino Vin de Pays d'Oc, France '14 | £5.95 | £21 |
| Falanghina, Terre di Vulcano Campania, Italy, '13 | £7 | £27 |
| Chenin Blanc, Savennières, Clos de Coulaine Loire Valley, France, '13 | | £51 |

ROSÉ

| | 175ml | 750ml |
|--|-------|-------|
| Ceppaiano Rosato, IGT Toscana, Italy, '13 | £6.5 | £22.5 |

RED

| | 175ml | 750ml |
|---|-------|-------|
| Grenache Merlot, La Croix Vin de Pays d'Oc, France '14 | £5.95 | £21 |
| Tempranillo, Finca la Estacada Castilla La Manca, Spain, '13 | £7 | £27 |
| St-Emilion Grand Cru, Château Viramiere Bordeaux, France, '11 | | £55 |

(125ml glass of wine available upon request)

BEER AND CIDER

| | | |
|---------------------------|------|--------|
| Staropramen | £5 | £2.75 |
| Czech Republic | Pint | ½ Pint |
| Estrella Galicia | | £4.5 |
| Galicia, Spain | | 330ml |
| Curios Brew, Chapeldown | | £5 |
| Kent, England, | | 330ml |
| Curious IPA, Chapel Down, | | £5 |
| Kent | | 330ml |
| Cidre Breton, Brittany, | | £5 |
| France, | | 330ml |

SPIRITS

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| House spirit with mixer | | £8.5 |
| Premium spirit with mixer | from | £9.5 |

(50ml standard serve, 25ml upon request)

HOT DRINKS

| | | |
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| Espresso, americano, macchiato | | £2.5 |
| Cappuccino, latte, double espresso, macchiato | | £3.5 |
| Hot chocolate | | £4.25 |
| English breakfast, earl grey, camomile, peppermint, green tea, spiced orange, rooibos | | £3.25 |

NIBBLES

| | | |
|--------------------|--|-------|
| Gordal Olives | | £4.5 |
| Giant Salted Corn | | £3.75 |
| Chilli Broad Beans | | £3.75 |
| Smoked Almonds | | £4.5 |

SHARING BOARDS

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| British Cheese | | £18 |
| A choice of 3 cheeses, quince paste, walnut, dried apricot, grape chutney | | |

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| From the Farm | | £21 |
| Bayonne ham, smoked duck, susunsec salami, Bresaola, cornichons, grape chutney, pickles | | |

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| From the Sea | | £26.5 |
| Smoked mackerel pate, hand-picked crab, beetroot cured salmon, anchovy, cornichons, grape chutney | | |

All served with a selection of artisan breads

March - October 2016

Monday – Saturday: 12pm – late
Sunday: 12pm – 6pm

Food served: 12pm - 9.30pm

To book your perfect summer party for 6 – 30 guests at
Tom's Kitchen Bar please email
reservations@tkhmsbelfast.co.uk
or call 0207 940 6316