

DRINKS

MENU

COFFEE

	SMALL	REGULAR
Americano.....	£2.70	£2.90
Latte.....	£2.75	£3.15
Cappuccino.....	£2.75	£3.15
Italian Hot Chocolate.....	£2.85	£3.25
(Add Cream/Marshmallows to your Hot Chocolate for an extra 50p each)		
Chai Latte.....	£2.75	£3.15
Mocha.....	£3.00	£3.40
Espresso.....	£2.10	£2.50
Macchiato.....	£2.55	£2.75
Piccolo.....	£2.75 (One Size)	
Flat White.....	£2.95 (One Size)	

(Add a flavoured syrup to your coffee for only 55p)

'Other plant based milks available please ask'

	Tea for 1	Tea for 2
Tea-English Breakfast/Earl Grey.....	£2.50	£4.50
Fruit & Herbal Teas:		
-Kiwi & Strawberry		
-Apple & Lemon		
-Camomile		
-Blue Lady-(Petals of mallow & marigold flowers)		
-Green		
-Peppermint		
-Rooibos-(Red Bush-Naturally caffeine free)		
-Decaf Ceylon		
.....	£2.50	£4.50



Americano



Latte



Cappuccino



Hot Chocolate



Chai Latte



Mocha



Espresso



Piccolo



Macchiato



Flat White



Tea

WINE

WHITE

<u>Pulpo Sauvignon Blanc</u>	125ml	175ml	250ml
<i>New Zealand</i>	£4.35	£5.95	£8.20

The classic grassy, gooseberry flavours that you would associate with the famous "Kiwi" Sauv Blanc are more than evident in this crisp and herbaceous wine. Perfectly paired with our olives, anchovies & asparagus.

Bottle £23.95

<u>Cullinan View Chenin Blanc</u>	£3.85	£5.25	£7.25
<i>South Africa</i>			

This well-balanced wine has a fruity character and a fresh, zesty acidity. A fantastic food wine that pairs with our Camembert and other soft cheese's as well as the Morbier Tartiflette tapas.

Bottle £20.95

<u>Quinta Das Arcas Arca Nova Branco, Vihno Verde</u>	£ 3.85	£5.25	£7.25
<i>Portugal (Vegan)</i>			

A delightfully fruity and fresh wine due to the nature of the care given to preserving the grape's aromatic character. With herbal hints & a touch of sprits on the finish this Vinho Verde is extremely quaffable, especially with its lower alcohol content.

Bottle £20.95

<u>Paco & Lola Lolo Tree Albariño</u>	£4.65	£6.40	£8.85
<i>Spain</i>			

The Albariño grapes for Lolo come from young vines in the Val do Salnés sub-region of Rías Baixas. Due to their location by the sea, the grapes can attain briny flavours as well as notes of green apple and lemon peel. The palate is dry and fresh, with citrus notes and a balancing bitter note on the finish. Delicious!

Bottle £25.95

<u>Lunaria Sauvignon Blanc</u>	£4.30	£6.00	£8.40
<i>Italy (Sq'orange direct import from vineyard)</i>			

A personal favourite and stunning wine, directly imported from the vineyard by ourselves. Straw yellow in colour with a hint of lime and grapefruit. *Not to be served ice cold!* Delicious with food but equally delightful on its own!

Bottle £24.75

RED

<u>La Voilera Primitivo</u>	125ml	175ml	250ml
<i>Italy (Sq'orange direct import from vineyard)</i>	£4.55	£6.25	£8.45

Full bodied and intense with lots of plummy taste and a long elegant finish. The estate in the heart of the Itria Valley, Puglia. The dedication and boundless energy of the Girolamo family now reveal themselves in the 50 hectare of vineyard in which there are the finest indigenous Pugliese grapes as well as renowned grapes from around the world. Due to the lack of tannin, it is perfectly paired with our tomato based dishes, so essentially most of the Square Orange menu!

Bottle £24.95

<u>La Voilera Negroamaro</u>	£4.25	£5.95	£8.15
<i>Italy (Sq'orange direct import from vineyard)</i>			

Rich and intense, filled with ripe rich fruit with a plethora of spices. Pairs beautifully with our pizzas and dishes that contain some heat and spice. Strangely, we would not recommend you pair this wine with our cheese menu as it is better suited to the other dishes.

Bottle £23.95

<u>Daciana Pinot Noir</u>	£4.25	£5.95	£8.15
<i>Romania (Vegan)</i>			

An elegant, light bodied wine that contains notes of black cherry, raspberry and strawberry along with a hint of cinnamon. Romania has become well credited for its wine making capabilities and this wine is testament to that. Pair with our Morbier, Camembert, Chorizo and Meatball Tapas.

Bottle £23.95

<u>Don Jacobo Rioja</u>	£4.75	£6.75	£9.15
<i>Spain (Vegan)</i>			

A lively, fresh Rioja made from sustainable and organically farmed Tempranillo grapes. This bright wine shows aromas of ripe cherry, plum and blackberry with a hint of liquorice. Pairs well with our Nachos, chorizo and spicier tapas dishes as well as most of the cheese menu.

Bottle £26.95

<u>Los Intocables Black Malbec</u>	£4.75	£6.75	£9.15
<i>Argentina (Vegan)</i>			

Meaning "The Untouchables" this Malbec uses low yield grapes that have been aged in bourbon barrels, providing distinctive aromas of red berries marked by notes of caramel and vanilla. With volume and meatiness this wine pairs wonderfully with our smokey chorizo.

Bottle £26.95

PINK

Parini Pinot Grigio Rosato delle Venezie 125ml 175ml 250ml
 £3.65 £4.85 £6.75
Italy (Vegan)

A delicate pink wine full of fresh, summer-fruit aromas and flavours. Made using the pink-skinned Pinot Grigio grapes and vinified to be just off-dry. A definite crowd pleaser and compliments the Buratta tapas beautifully.

Bottle £20.95

FIZZ

Codorníu Brut Cava (*Dare we say it.it's better than Prosecco*)
Spain (Vegan)

A classic, dry sparkling wine using the three historic and indigenous grape varieties, Parellada, Xarello and Macabeo. The Traditional Method of production is used with bottle-fermentation and the wine is aged on the lees for nine months. This lush Cava can also be enjoyed by our Vegan drinkers and pairs well with our salt cod tapas.

Glass£5.25
 Bottle.....£25.95

DRAUGHT & CASK

Half Pint

Hawkshead Helles (Hawkshead) 4.3%.....	£2.35	£4.70
Angelo Poretti (Italian) 4.8%.....	£2.40	£4.80
Lefte (Belgium) 6.6%.....	£3.75	£4.35 (33cl)...
Bad Apple (Herefordshire) 5.1%.....	£2.40	£4.80
Erdinger Weissbier (Germany) 5.3%.....	£2.70	£5.40
Craft IPA (Rotating).....	Prices vary depending on ABV	

We change our Cask Ales & IPA regularly so please see the hand pulls on the bar for which ones are available.

Prices from **£1.95** a half & **£4.50** a pint according to %

Any more information regarding the ales please ask our friendly staff :)

COCKTAILS

Espresso Martini-A sumptuous mix of Vodka, Kahlua and Espresso Coffee. Rich & Indulgent with a kick!
£8.25

Bloody Mary-Vodka, Tomato Juice, Tabasco, Worcester Sauce and a splash of Port! Great if you are feeling a little delicate from the night before.
£6.75

Classic Mojito-Refreshing and zesty, this Cuban drink is an inspired combination of Havana Club Rum, Mint Lime & Sugar.
£8.25

Margarita-A Mexican favourite and balanced cocktail perfection with Tequila, Cointreau and Lime Juice shaken over ice and served in a salt rim glass.
£7.95

Dark & Stormy-The Kraken dark rum, Ginger Beer & Lime Juice come together to create this tornado in a glass!
£8.25

Apple & Rosemary Fizz-Bison Grass Vodka, Apple Juice, Rosemary Syrup, Fresh Lime & a splash of Bad Apple Cider makes this refreshingly green & quirky beverage!
£7.95

Aperol Spritz - Aperol and Cava with plenty of ice and Orange slices
£7.95



CRAFT BEERS, BOTTLES & CANS

UK

Tynt Meadow-English Trappist Ale-	7.4%	5.45
Northern Monk-Striding Edge micro IPA-	2.8%	4.75
Northern Monk-Eternal IPA-	4.1%	4.75
Northern Monk-Faith Hazy IPA—	5.4%	5.50
Magic Rock-Highwire-Grapefruit IPA-	5.5%	5.15
Magic Rock-Fantasma-(GF) IPA	6.5%	5.15

USA

Anchor-Porter-	5.6%	5.15
Sierra Nevada-Pale Ale-	5.6%	5.15
Brooklyn Lager-Special Effects-	0.4%	3.40

GERMANY

Schofferhofer-Grapefruit wheat beer-	2.5%	4.10
Erdinger-Alcohol free wheat beer-	0.4%	4.10
Flensburger-Pilsner-	4.8%	4.95

BELGIUM

Kwak-Strong Ale-	8.4%	5.95
Timmermans-Lambic Strawberry beer-	4%	4.45

ITALY

Peroni Red — Pale crisp lager —	4.7%	4.25
--	-------------	-------------