

Beers & Ciders

Forward Lager | 4.2%

6.00 / 440ml

Centro Session IPA | 4.0%

6.00 / 440ml

Intuition Pale Ale | 4.4%

6.50 / 440ml

Signals IPA | 5.6%

7.00 / 440ml

Rolling Waves Gluten Free Pale | 4.8%

7.20 / 440ml

Lucid AF Pale | 0.5%

5.50 / 440ml

Guinness | 4.2%

4.95 / 440ml

Napton No3 Dry Apple Cider | 6.0%

5.30 / 500ml

Napton No5 Blackcurrant Cider | 4.0%

5.10 / 500ml

Soft Drinks

Coca-Cola / Diet Coke / 2.50

Fresh Juices / 2.10

(Apple, Orange, Pineapple, Cranberry)

Ginger Beer / 2.60

Marlish Tonic Water / 2.75

Marlish Lemonade / 2.50

Marlish Ginger Ale / 2.75

Marlish Soda Water / 2.10

Marlish Elderflower Tonic / 2.75

Cordials / 0.50

(Lime, Blackcurrant, Elderflower)



Cocktails

£9.95

The Battle of Camp Hill

Martell VS, Marchino Cherry, Earl Grey,
Apple Juice, Egg White

Gin, Mint & Elderflower Fizz

Dry Gin, St Germain, Elderflower,
Apple Juice, Mint, Egg White

Japanese Gin & Lychee Martini

Roku Gin, Martini Extra Dry, Lychee

Limoncello Spritz

Limoncello, Prosecco, Soda Water

Cherry & Whiskey Sour

Jim Beam, Cherry Liqueur,
Cherry Purée

Vodka

Vodka Absolut

3.40 / 25ml

Chase Vodka

3.60 / 25ml

Gin

Cotswold

4.10 / 25ml

Hendricks

4.30 / 25ml

Seedlip Non-Alcoholic

2.80 / 25ml

Jameson's Irish

3.40 / 25ml

Cointreau

3.45 / 25ml

Grand Marnier

3.75 / 25ml

Chambord

3.45 / 25ml

Malibu

3.45 / 25ml

Whiskey

Johnny Walker Black

4.15 / 25ml

Laphroaig 10yr

4.80 / 25ml

Jim Beam

3.40 / 25ml

Makers Mark

4.15 / 25ml

Jack Daniels

3.45 / 25ml

Makers Mark

4.15 / 25ml

Liqueurs

Disaronno

3.45 / 25ml

Southern Comfort

3.75 / 25ml

Rum

Havana 3yr

3.40 / 25ml

Old J

4.15 / 25ml

Brandy

Courvoisier Cognac

3.10 / 25ml

Martell VS

4.15 / 25ml

Makers Mark

4.15 / 25ml

Remy Martin VSOP

4.55 / 25ml

Kahlua

3.45 / 25ml

Aperol

3.50 / 25ml

Baileys

3.55 / 50ml

Campari

3.75 / 50ml

UCB Craft Gin

2 great flavours, hand macerated by our
Level 2 and 3 Food & Beverage students

£3.95 / 25ml

Pairs excellently with Marlish Elderflower Tonic Water

Ask our students for their personal favourite



**UNIVERSITY
COLLEGE
BIRMINGHAM**



Drinks Menu

Wines

125ml/175ml/Bottle

White

1 – Petit Chenin, Ken Forrester, South Africa

Chenin Blanc

Youthful and fresh, quince and pear drop flavours.

6.50 / 8.95/ 31.95

2 - Halfpenny Green Black, England (V)

Madeleine Angevine, Huxelrebe

Medium bodied, elegant and aromatic

6.50 / 7.95/ 29.95

3 - Old Vine Savatiano, Greece (V)

Savatiano

Buttery, lemon, honeysuckle, peach and melon

6.50 / 9.95/ 31.95

4 - Rupe Secca, Sicilia (Ve)

Grillo

Dry crisp, citrus and tropical fruits

28.95

5 - Yalumba Viognier, South Australia (V)

Viognier

Orange blossom, fresh pineapple and dried figs

30.95

6 - Icare Chardonnay, France (Ve)

Chardonnay

Medium dry, buttery and oaky

6.50 / 8.50 / 30.95

7 - Gancedo Godello, Spain (Ve, O)

Godello

Organic, mineral notes with aromas of pear and apple

33.95

Dessert

22 - Banyuls Rimage, France

Grenache, Grenacha

Violets, red fruit, spicy

8.00 75ml / 35.00 50cl

23 - Principe De Viana Late Harvest, Spain

Chardonnay

Complex, fresh citrus, figs, vanilla and spices

7.00 75ml / 28.95 50cl

8 - Petit Pinotage, Ken Forrester, South Africa

Hermitage, Pinot Noir

Juicy, rich, and full of red fruit concentration

6.50 / 8.95/ 31.95

9 - Halfpenny Green Red, England (V)

Pinot noir, Rondo, Regent

Medium bodied, black fruits, cherry

6.50 / 7.95/ 29.95

10 - Aglianico La Guardiense, Italy

Aglianico

Red fruit, vanilla, oak and chocolate

6.50 / 7.95/ 29.95

11 – Tarima Monastrell Tinto, Alicante (Ve, O)

Monastrell

Blueberry and black raspberry fruit aromas, hint of crushed chalk

30.95

12 - Kaba Gayda, Bulgaria

Merlot, Cabernet, Rubin

Intense, blackcurrant, plum and cherry

30.95

13 - Grounded Cru Grenache Shiraz Mourvèdre, Australia (Ve)

Grenache, Shiraz, Mourvèdre

Aged 10 months in French oak barrels, raspberry, spices and black pepper

34.95

Cellar Selection

24 - Sancerre Vacheron, France

Sauvignon Blanc

Ripe white peaches, floral notes of Hawthorn and acacia, mineral flintiness

63.95

25 - Mâcon- Lugny Les Charmes, France (V)

Burgundy

Peach, apricot redcurrant and white blossom aromas with a touch of lemon

45.95

26 - Artadi Viñas de Gain, Spain

Tempranillo

Chocolate, liquorice, black and red fruits, aromas, subtle and velvety tannins

65.95

27 - Côte de Nuits Villages, Louis Latour, France

Burgundy

Wild strawberries, dark berries and black fruit notes and a hint of liquorice, smooth tannins

61.50

Rosé

14 - Petit Rosé, Ken Forrester, South Africa

Grenache

Rose petal, cherry flavours, ripe raspberries

6.50 / 8.95/ 31.95

15 - Halfpenny Green Rosé, England (Ve)

Rondo, Dornfelder

Medium dry, strawberries and raspberries

6.50 / 7.95/ 29.95

Vins Naturels

16 - Blanc Vi Natural Negre, Spain (Ve, O)

Cabernet, Garnatxa and Caroixa

Organic, candied black fruits, Mediterranean undergrowth, liquorice spice

39.00

17 - Kakhuri No8, Georgia

Rkatsiteli, Khikhvi, Kisi

Rich dried fruits, almonds

31.50

Sparkling

18/18a – Lunetta Prosecco white/rosé, Italy (200ml) (Ve)

9.10

19 – Prosecco Zia, Italy (750ml)

30.95

20 - Champagne Joseph Perrier Cuvée, France (Ve)

65.95

21- Nozeco Sparkling 0%, France (Ve)

14.95



V = Vegetarian | Ve = Vegan | O = Organic