



*The  
Spring  
Menu*

**THE SNUG**  
— KITCHEN & COCKTAILS —

**THE SNUG**  
— KITCHEN & COCKTAILS —

## Cocktails...



### Spring Tonic 24

£10.<sup>75</sup>

Beefeater 24 gin mixed with elderflower and cranberry juice, finished with tonic water.



### Dirty Little Bunny

£11.<sup>75</sup>

Salted Caramel Kahlua shaken with Absolut Elyx and fresh espresso. It doesn't get much naughtier...



### Spring Paloma

£9.<sup>75</sup>

A Mexican favourite! Olmecca Altos Resposado stirred with grapefruit soda.



### Snug Fireside Old Fashioned\*

£19.<sup>95</sup>

The Snug's own hand crafted Old Fashioned recipe with Chivas Regal. Sweet and delicious with a hint of smoke. Batched to be shared with friends.

**Available to take home!**

## Bubbles...



### Ultimate Beverley Hills Ice Tea

£15.<sup>25</sup>

The Long Island has been given a Beverley Hills makeover! Served as a sharing cocktail and topped with Perrier Jouet Champagne.



### Champagne Pornstar

£19.<sup>95</sup>

Our most popular cocktail has been given an upgrade. Pornstar Martini served with a whole glass of Perrier Jouet Champagne.



### Champagne Bellini

£11.<sup>95</sup>

A premium Bellini made with Perrier Jouet Champagne.  
Available in Peach, Strawberry, Raspberry, Passion Fruit, Mango or Lychee.

## To Eat...

Choose your appetiser  
£5.95

Choose one of our new sauces.  
Designed by us, just for you.

### Salted Caramel Havana Club Rum Sauce

### Olmecca Tequila Lime Hot Sauce

Double up or go Combo for only £3 extra



### Wings

Four delicious pieces of crispy fried chicken wings. We don't play around with these guys and so you get all three wing joints, piping hot and rolled in your choice of finger sucking sauce.

### Mozzarella bites (v)

Soft, gooey and creamy on the inside; crispy on the outside. Handmade by us, just for you. Either of our new sauces go really well with these bites, so get dipping.



### El Jefe Heat Feast

£9.<sup>95</sup>

Our nod to the Mexican Revolution on 5<sup>th</sup> May. The first line of defence is one of our homemade 6oz burger patties, seasoned with black pepper and oregano. We top this with red onion, sliced green jalapeno peppers and drizzled with our own new Olmecca Tequila Lime Hot Sauce. This is served in a soft brioche bun and a side of skinny fries. Asombroso! ( Amazing ). Upgrade to sweet potato fries or triple cooked chips for £1 extra.