BAR MENU

NIBBLES FOR HAVING WITH TIPPLES SMOKED ALMONDS (VG) 10 GORDAL OLIVES with crumbled feta cheese (V) 14 JAPANESE CRACKERS (V) 2,10,12,13	5.50 5.00 4.00
CLASSIC COCKTAILS YOU ALREADY KNOW AND LOVE	
CLASSIC MOJITO Rum, lime, mint, sugar	11
PASSIONFRUIT MOJITO Rum, passionfruit, lime, mint, sugar	11.80
STRAWBERRY & BASIL MOJITO Rum, strawberry, basil, lime, mint, sugar	11.80
MARGARITA Tequila, Cointreau, lime, sugar syrup	11.50
PASSIONFRUIT MARTINI Vodka, passion fruit liquor, pineapple juice, vanilla syrup	11.80 P
COSMOPOLITAN Vodka, cointreau, cranberry juice, lemon juice	11
LIFESAVER BLOODY MARY 2, 5, 14 Vodka, tomato juice, lime juice, Worcester sauce, salt, pepper, tabasco	11.50
TOM COLLINS Gin, lime juice, sugar syrup, soda water	10.50
NEGRONI Gin, Campari, Martini Rosso	11
APREOL SPRITZ Apreol, prosecco, soda water	11
PIMM'S & LEMOANDE Glass 8.00 Jug 20 Served with strawberries, apple, cucumber, orange and mint	0.50
PRICES INCLUSIVE OF 5% GST. A DISCRETIONARY SERVICE CHARGE OF 40% IS ADDED TO	OUR BILL.

Our team receives 100 % of all gratuities.

LB SIGNATURES WE KNOW YOU'LL LOVE!

LB JERSEY RUM SOUR Tidal rum, lime juice, sugar syrup, aquafaba	11.50
LA BRISE TONIC Rum, lime, tonic water, angostura bitters, fresh lemon, lime and orange	12.50
HOLA MEXICO Bay leaf infused tequila, apple liquor, Cointreau, pineapple puree, lime sugar syrup	13.75 juice,
RAZZLE BASIL Gin, raspberry, basil, Cointreau, aquafaba	11
LB "OLD SMOKEY FASHEGRONI" YUPwe WENT THERE Bourbon, Martini Rosso, Cointreau, orange juice, sugar syrup	13.75
GINGER & LIME WHISKY SOUR Bourbon, ginger syrup, lime juice, aquafaba	12.50
FROZEN COCKTAILS FOR WHEN YOU NEED TO CHILL OUT	
FROZEN STRAWBERRY MARGARITA AR & COFFEE SHO Tequila, Cointreau, strawberry, lime, sugar syrup	13.75
SPICY LOVER Tequila, mango sorbet, chili, salt, lime juice	13.75
PIÑA COLADA Rum, Pineapple juice, coconut	12.50
GINGER & PASSION FRUIT DAIQUIRI Rum, Ginger, passion fruit, lime juice, sugar syrup	11.50
MANGO DAIQUIRI Rum, mango, lime juice, sugar syrup	11.50

SWEET COCKTAILS FOR HAVING WITH OR INSTEAD OF DESSERT

BRANDY ALEXANDER - 7 Cognac, Creme de cacao, cream, nutmeg	11.50
ESPRESSO MARTINI Vodka, rum, Kahlua, espresso, vanilla syrup	11
LB NAUGHTY IRISH AFFOGATO -7 Amaretto, Baileys, espresso, vanilla ice cream	13.75
WHITE RUSSIAN "THE DUDE ABIDES" - 7 Vodka, Kahlua, heavy cream	10.50

ZERO ALCOHOL COCKTAILS FOR ANGELIC ONES!

Coconut milk, coconut cream, pin	leapple pure	e, lime sugar syru	p
HAWAIIAN GINGER ALE			7.50
Ginger ale, ginger sugar syrup, pi	neapple juic	e, lime juice, mint	
VIRGIN MOJITO			SHO 7.50

VIRGIN FROZEN PINA COLADA 7.50

Muddled lime, mint, & sugar with your choice of plain, strawberry & basil or passionfruit flavour

DIFTARY INFORMATION

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V - Vegetarian VG - Vegan

BEERS & CIDERS

DRAUGHT Heineken Lager 5% 2 Cruzcampo Lager 2 Stowford Press Cider Liberation Pale Ale - Local 2 Heineken Shandy2 Cruzcampo Shandy 2	1/2 PINT 3.15 3.20 3.60 2.60 3.15 3.20	PINT 6.10 6.30 7.00 5.00 6.10 6.30
CRAFT Stinky Bay IPA - Local 2 Liberation IPA- Local 2 Liberation Herm Island Gold- Local 2 Bliss Saint Pale Ale - Local 2 Bliss Smile Hoppy Pilsner 2 Branchage Cider - Local	330ml 500ml 500ml 440ml 440ml 500ml	6.90 8.00 8.00 8.90 9.15 8.00
OTHER BOTTLED & CANNED		
Corona 2 Peroni 2 Guinness Can 2 Rekorderlig Can	330ml 330ml 440ml 330ml	4.80 5.00 5.00 5.80
LOW TO NO ALCOHOL Heineken (non alc) 2 Guinness 0% 2 Rekorderlig Strawberry & Lime 0.2% Liberation Zero IPA 0.5% 2	330ml 440ml 330ml 330ml	4.20 5.80 6.40 4.30

SPIRITS

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Wheadon's "House Pour" Gin - Local	25ml	4.20
Wheadon's Rock Samphire & Grapefruit - Local	25ml	4.70
Pink Granite - Local	25ml	4.70
Jersey Royal Gin - Local	25ml	4.80
Gordon's	25ml	4.30
Bombay Sapphire	25ml	4.60
Hendricks	25ml	4.70
Tanqueray	25ml	4.60
Brockman's	25ml	4.70
Gin Mare	25ml	5.50

RUM

Bacardi	25ml	4.30
Captain Morgan Gold	25ml	4.20
Captain Morgan Dark	25ml	4.20
Tidal Rum - Local	25ml	5.00
Don Papa	25ml	6.50
Havana 7 Years	25ml	5.00
El Dorado 12 Years	25ml	6.50
Kraken	25ml	5.00
C.I. Distillery Indica Spiced - Local	25ml	5.80
C.I. Distillery Indica - Local	25ml	5.80
Cachaca Sagatiba	25ml	4.20

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Wheadon's "House Pour" Vodka - Zocal	25ml	4.20
Jersey Royal Vodka - Zocal	25ml	4.80
Absolut	25ml	4.30
Ketel One	25ml	4.80
Grey Goose	25ml	5.80

MALT WHISKY

Laphroaig 10 Years	25ml	6.20
Talisker 10 Years	25ml	6.20
Glenfiddich 12 Years	25ml	5.80
Glenfiddich 15 Years	25ml	7.00

WHISKY

Johnny Walker Red Label	25ml	4.30
Johnny Walker Black Label	25ml	5.00
Jameson	25ml	4.40
Monkey Shoulder	25ml	4.50
Suntory Toki Japanese	25ml = = =	4.60
Jack Daniel's	25ml	4.40
Markers Mark	25ml	4.70
Canadian Club	25ml	4.60
Southern Comfort	25ml	4.20

BRANDY AND COGNAC

Courvoisier VS	25ml	5.00
Remy Martin VSOP Mature Cask	25ml	6.10
Jersey Apple Brandy	25ml	5.10
Armagnac	25ml	5.20
Calvados	25ml	5.10

Aperol

Kahlua

Malibu

Passoa Tia Maria

Limoncello

Aperor	ZJIIII	4.10
Campari	25ml	4.20
Martini Dry	50ml	4.20
Martini Rosso	50ml	4.20
Noilly Part	50ml	4.20
Pernod	50ml	5.50
Pimm's	50ml	4.90
LICHELIDS		
LIQUEURS		
Amaretto	25ml	4.30
Archers Peach	25ml	4.30
Baileys	50ml	5.00
Cointreau	25ml	4.30
Drambuie	25ml	4.30
Glayva	25ml	4.30
Grand Marnier	25ml	4.30
Jose Cuervo Gold Tequila	25ml	4.30
1800 Tequila Silver Blanco Reserva	25ml	5.25

25ml

25ml

25ml

25ml

25ml

BAR 25ml

4.10

4.30

4.30

4.30

4.30

4.30

4.30

Sambuca	
D ○ DT	AND SHERRY

Dows Ruby	50ml	4.20
Dows 2003 Vintage Port	50ml	9.00
Tio Pepe	50ml	4.10
Croft Original	50ml	4.10
Amontillado	50ml	4.10
Bristol Cream	50ml	4.10

SOFT DRINKS

Britvic 55		275ml		3.50
Coke/Diet Coke		200ml		2.30
Ginger Beer		200ml		3.70
Ginger Ale		200ml		2.60
Tonic/Slim Line Tonic		200ml		2.60
Lemonade	Pint	2.20	1/2 Pint	1.30
J20		250ml		3.30
Britvic Juices		200ml		2.30
Flavoured Tonic		200ml		2.60
Robinson Fruit Shoot		275ml		2.40
Still/Sparkling Water		750ml		3.20



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COFFEE SHOP MENU

HOT DRINKS

AMERICANO	3.00
ESPRESSO	1.95
DOUBLE ESPRESSO	2.50
FLAT WHITE 7	3.00
CAPPUCCINO 7	3.00
CAFÉ LATTE 7	3.00
HONEY, ALMOND MILK FLAT WHITE 7, 11	3.50
POT OF TEA	3.00
English breakfast, Earl Grey, Chamomile, Peppermint, Re	ed Berry Tisane
HOT CHOCOLATE 7	3.00
LIQUOR COFFEES 7	8.00
Jamesons, Remy Martin VSOP, Courvoisier, Amaretto, Tid	a Maria, Spiced Rum,
Cointreau or Baileys	
ICED COFFEE 7	4.00

All coffees and teas are available decaffeinated. Our milk coffee's are made with full fat milk, but you can have with low-fat or Soya Milk (13) if you wish

BAR & COFFEE SHOP

FRESH PRESSED JUICES	
ORANGE JUICE	4.00
APPLE JUICE	4.00
VITAMIN C BOOST - Orange, carrot, lemon & ginger	5.00
DETOX JUICE - Cucumber, celery, apple & lime	5.00
HAWAILLAN PUNCH - Pineapple, strawberry, lemon & ginger	5.00
LEAN GREEN - Apple, kale, coconut & ginger	5.00

SMOOTHIES

BLUEBERRY BLITZ 10, 11

Blueberries, banana, peanut butter, coconut milk	7.50
TROPICAL TWIST 7 Passion fruit, mango, cream, coconut milk	7.50
STRAWBERRY, BANANA & RASPBERRY 7 Strawberries, banana, raspberries, honey, milk	7.50
MILKSHAKES BECAUSE CALORIES DON 'T COUNT ON HOLIDAY	
CHOCOLATE 7 Blanc Pignon chocolate gelato, milk, Chantilly cream	7.50
CAPPUCCINO 7 Blanc Pignon coffee gelato	7.50
ODEO S MANIELA -	1150

7.50

OREO & VANILLA 7				11.50
Blanc Pianon vanilla	a gelato, oreo, mi	ilk. Chantilly cred	ım	

SALTED CARAMEL &	BANANA 7	8.50
Blanc Pignon salted	caramel ice cream, banana, milk,	Chantilly cream

PISTACHIO & COCONUT 7	8.50
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Blanc Pignon pistachio gelato, coconut milk, Chantilly cream

STAWBERRY & ALMOND 7 10.00

Blanc Pignon strawberry gelato, fresh strawberries, almond milk, Chantilly cream

PASSION FRUIT, MANGO & COCONUT 7 10.00

Passion fruit puree, mango sorbet, coconut milk, Chantilly cream

HOME-MADE CAKES FROM THE COUNTER

FROSTED CARROT CAKE 2,4,7,10	6.00
CHOCOLATE FUDGE BROWNIE 2,4,7,10,11	6.00
ORANGE AND POLENTA CAKE (VG) 10	6.00
MATCHA GREEN TEA CAKE 2,4,7	6.00
2 SCONES WITH CLOTTED CREAM AND STRAWBERRY JAM 2,4,7	8.00
COCONUT & CHERRY FLAPJACK 2,7	4.50
ESPRESSO, WHITE CHOCOLATE AND WALNUT CAKE 2,4,10	6.00

COLD SANDWICHES

GREENLAND PRAWNS IN COCKTAIL SAUCE WITH CUCUMBER & LITTLE GEM 1,2,3,4,5,7,9,14	12.00
ROAST CHICKEN & HERB MAYO 2,4,7,9,14	9.00
SMOKED SALMON, DILL CREAM CHEESE & PICKLED RED ONION 2,7,9,14 BAR & COFFEE	11.50 \$ H O
LOCAL CRAB WITH ROCKET & LEMON MAYO 2,3,4,7,9,14	18.00
SMOKED APPLEWOOD CHEDDAR, PICCALILLI, TOMATO & GHERKIN (V) 2,7,9,14	9.00
BBQ HAM & DIJON MUSTARD 2,9, 7, 14	8.50

All served with dressed salad and root vegetable crisps, white, granary or aluten-free bread

HOT SANDWICHES

SLOW-COOKED LAMB SHOULDER ON HOMEMADE FLAT BREAD 2,7,9,10,14 With raita, dukkah, pickled cucumber, tomato, leaf salad & skin on fries	16.50
STEAK CIABATTA 2,7,9,10,14 With Romesco sauce & gruyere and skin on fries	19.00
ROASTED CHICKEN FOCACCIA 2,4,7,9,14 With Parma Ham, herb mayo, sun-blushed tomatoes, rocket and skin on fr	15.00 ries
BLANC PIGNON DAIRY MOOLLOUMI & ROASTED BUTTERNUT SQUASH WRAP (V) 2,4,7,9,10,14 With basil pesto, lemon mayo, leaf salad & skin on fries	15.50

SIDE ORDERS

TRUFFLE & PARMESAN FRIES 7,13
6.00
HAND-CUT CHIPS 13
5.00
HOUSE SALAD 9,14
5.00
TENDER STEM BROCCOLI, FINE BEANS, SHALLOT & HAZELNUTS 7,10
6.00
SEASONAL NEW POTATOES, HERB BUTTER (Royals when in season)7

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