

# cocktails & dreams (all vegan unless stated otherwise)

We are happy to have a go at making whatever cocktail you want but here are a few of the favourites (you may also have to provide your own dreams):

**espresso martini** £8.00 **aperol spritz** £7.50  
Stolichnaya vodka, Kahlúa, sugar syrup & espresso  
Aperol & prosecco

**mojito** £7.50 **negroni** (not vn) £7.00  
Havana 3yr rum, fresh lime juice, mint, sugar & a splash of soda  
Plymouth gin, Campari, Punt e Mes red vermouth

**caipirinha** £7.00 **margarita** £8.00  
Sagatiba Cachaça, lime juice & sugar  
Tequila, triple sec & fresh lime juice served in a salt-rimmed glass

**whiskey sour** £7.00 **ace of clubs daiquiri** £8.50  
Evan Williams bourbon, sugar syrup, lemon juice & angostura bitters  
Doorly's 5 year old golden rum, creme de cacao, lime juice & sugar syrup

**tom collins** £7.00 **manhattan** £8.50  
Organic gin, lemon juice, sugar syrup & soda. Make it an Elderflower Collins with St Germain liqueur (50p extra)  
Rittenhouse rye whisky 100 proof, Punt e mes sweet vermough, bitters

**culaccino** £7.00 **cuban buck** £7.00  
Prosecco & peach schnapps  
Havana 7yr rum, lime juice, ginger beer & angostura bitters.

**bloody mary** (vn-a) £7.50/£5.50 **apple crumble & custard** £6.50  
50ml/25ml vodka, Worcestershire sauce & Tabasco, celery salt, horseradish (not vn), Guinness, squeeze of lime & tomato Juice  
Zubrowka vodka, Galliano & apple juice

**long island ice tea** £8.00 **martini** (not vn) £8.00  
Tequila, Havana 3yr rum, Stolichnaya vodka, Plymouth gin, triple sec, lime juice, sugar syrup & cola  
Stolichnaya vodka or Plymouth gin with Noilly Prat dry vermouth

**godfather** £7.00 **white russian** (not vn) £7.50  
Tosolini Amaretto Saliza & Monkey Shoulder scotch (contains almonds)  
Stolichnaya vodka, Kahlúa & single cream

**black russian** £7.50  
Stolichnaya vodka, Kahlúa, Guinness & cola

# cuppa?

Espresso	£1.80	Caffeinated Herbal Teas	£2.00
Double espresso	£2.20	Sencha green tea	
Americano	£2.20	Decaffeinated Herbal Teas	£2.00
Cappuccino	£2.50	Pure peppermint, Raspberry inferno, Camomile, Zingy lemon & ginger	
Latte	£2.50	Oat, almond or soya milk	30p
Flat White	£2.40	Whipped cream or marshmallows	30p
Spiced Chai Latte (contains milk powder)	£2.60	Vegan Marshmallows	50p
Mocha	£2.80	<b>syrops</b> 80p full shot, 40p half shot	
Hot Chocolate	£2.60	Vanilla, caramel or almond	
Mini Mocha (espresso sized)	£2.00		
Macchiato (single/double)	£1.90/£2.30		
London Breakfast Tea	£2.00		
Earl Grey	£2.00		
Darjeeling	£2.00		

# soft drinks

Apple & Elderflower	£3.00	Tomato Juice	£2.50
Apple & Ginger	£3.00	Bloody Shame (Virgin Mary)	£3.50
Apple & Raspberry	£3.00	Sparkling Water 330ml	£2.80
Suffolk Apple Juice	£2.50	Still Water 330ml	£2.80
Fairtrade Orange Juice	£2.50	Sparkling 750ml	£4.00
Cranberry Juice	£2.00	Still Water 750ml	£4.00

## norfolk cordials

Elderflower	£2.00	<b>squash / cordials</b>	
Elderflower & Cucumber	£2.00	Blackcurrant	£1.00
Raspberry	£2.00	Orange	£1.00
Rhubarb, Orange & Ginger	£2.00	Lemon	£1.00
		Ginger	£1.00

## fizzy pop

Fentimans Ginger Beer	£3.20	Dandelion & Burdock	£3.20
Fever Tree Tonic	£2.00	Cabana Tonic	£1.40

Soda water	£0.50	Mixer		Splash	
Cabana Cola / Diet Cola	£1.90	£0.95		£0.50	
Lemonade	£1.90	£0.95		£0.50	
Energy Drink	£2.50	£1.25		£0.60	

# peckish?

## nibbles

**frank's bar platter** - mixed bread, olives, hummus, balsamic vinegar & olive oil (vn) (df) £5.00  
Mixed flavoured breads with olive oil/butter & balsamic vinegar £3.50

- add £2.00 per extra person

## ciabatta croutes & hummus

- with your choice of topping (df) (gf-a) (vn) £5.00

- add £2.00 per extra person

## kettle chips

- Lightly sea salted (vn) (gf)  
- Sweet chilli & sour cream (v) (gf)  
- Sea salt & balsamic vinegar (vn) (gf)  
- Mature cheddar & red onion (v) (gf)

## gluten free vegan nibbles

Smoked almonds (df)	£3.50	Peppadew peppers stuffed with cheese	£4.00
Mixed olives with lemon & garlic	£3.60	Boccaccini (mozzarella balls) (df)	£3.50

# wine

(please note all our wines contain sulphites)

	125ml	250ml	Bottle
<b>white wine</b>			
<b>La Brouette Blanc</b> - France - 10.5% (vn) <i>This skilfully blended white is a great opener, plenty of fruit &amp; a dry finish.</i>	£3.50	£6.20	£18.50
<b>Sauvignon Blanc</b> - Panul - Chile - 12% (vn) <i>Classic new world fresh Sauvignon</i>	£3.80	£6.60	£19.50
<b>Chardonnay</b> - El Campesino - Chile - 12.5% (vn) <i>Unoaked, restrained, with refreshing melon &amp; stone fruit flavours.</i>	£4.00	£7.50	£21.50
<b>Viognier</b> - Terre de Lumière - France - 13% (vn) <i>Fresh and fragrant with notes of citrus, hints of blossom and subtle flavour.</i>	£4.50	£8.80	£26.00
<b>red wine</b>			
<b>La Brouette Rouge</b> - France - 13.5% (vn) <i>On its own or with food, the quality of fruit shows through with ease.</i>	£3.50	£6.20	£18.50
<b>Merlot</b> - Panul - Chile - 13% (vn) <i>Classic new world, rich in flavour with a hint of spice.</i>	£3.80	£6.60	£19.50
<b>Tempranillo</b> - Mas Oliveras - Spain - 13.5% (vn) <i>Wild bramble fruit with herby, liquorice notes &amp; ripe juicy berry characters.</i>	£4.00	£7.50	£21.50
<b>Cabernet-Carmenère</b> - El Campesino - Chile - 13% (vn) <i>Juicy, packed full of spicy, black fruit. From Chile's Colchagua Valley.</i>	£4.20	£7.90	£23.50
<b>Malbec</b> - Mendoza Vineyards - Argentina - 14% (vn) <i>Argentina's signature grape variety, from mature vines in the Andes.</i>	£4.50	£8.80	£26.00
<b>rosé wine</b>			
<b>La Brouette Rosé</b> - France - 12% (vn) <i>Dry, fresh with subtle hints of raspberries and strawberries.</i>	£3.50	£6.20	£18.50
<b>bubbles</b>			
<b>Prosecco</b> - Brut - Le Colture - Italy - 11% (vn) <i>A creamy, lemon-tanged palate with a bright, lively finish.</i>	£6.00	-----	£35.00

# fancy a pint?

## draughts

Staropramen (5.0%) (vn)	£4.80
Grolsch (5.0%) (vn)	£4.40
Kozel (4.0%) (vn)	£4.80
Guinness (4.1%) (vn)	£4.60
Blue Moon (5.4%) (vn)	£5.20
Adnams Ghost Ship (4.5%)	£4.20
Grain Redwood (4.3%)	£4.20
Aspall Suffolk cyder (5.5%) (vn)	£4.20

## bottles & cans

Redwell Steam Lager (vn) (gf)	£4.00
Redwell Extra Pale Ale (vn) (gf)	£4.00
Peroni (5.1%) (vn)	£4.00
Peroni GLUTEN FREE (4.2%) (vn)	£4.00
Hop King Pale Ale (4.2%)	£4.00
Corona (4.6%) (vn)	£4.00
Queen of Hops (3.7%) 500ml (vn)	£4.90
Addlestones cider (5%) 500ml	£5.00
<b>alcohol free bottled</b>	
Ghost Ship (0.05%) 500ml (vn)	£4.00
Bitburger Drive (0.05%) 330ml (vn)	£3.00

# that's the spirit (all 25ml and vegan unless stated otherwise)

## vodka

Stolichnaya Red	£3.00
Zubrowka Bison Grass	£3.10
Ghost <i>(Premium British Vodka)</i>	£3.60

## gin

Juniper Green Organic	£3.00
Plymouth	£3.20
Hendrick's	£3.60
Portobello Road No.171	£4.00
Sipsmith sloe gin	£3.70

## rum & cachaça

Havana Club 3YO	£3.00
Havana Club 7YO	£3.10
The Kraken Black Spiced Rum	£3.10
Dooryls 5 YO golden rum	£3.20
Sagatiba Cachaça	£3.10

## whisky

Jameson	£3.00
Canadian Club	£3.00
Southern Comfort	£3.00
Evan Williams extra aged bourbon	£3.20
Monkey Shoulder <i>(blended scotch)</i>	£3.30
Rittenhouse Rye 100	£4.30
Jura Origin Aged 10 Years <i>(single malt)</i>	£4.90
Oban 14YO <i>(single malt)</i>	£5.10

*Ask the staff or see boards for the whisky of the month.*

## tequila

Olmecca classico	£2.90
Olmecca reposado	£2.90
Patron XO coffee liqueur	£4.60
1800 Tequila Reserva 100% agave	£6.00

## sambuca & anise

Sambuca white	£2.90
Sambuca black	£2.90
Ricard	£3.10

## other spirits & liqueurs

### coffee & cream liqueurs

Kahlúa	£3.00
Baileys (50ml) (not vn)	£3.60

### nutty

Frangelico	£3.00
Disaronno	£2.80
Tosolini Amaretto Saliza <i>contains almonds</i>	£3.20
Crème de cacao	£3.00

### fruit, honey & spices

St Germain elderflower	£3.10
Jaegermeister	£2.90
Chambord (50ml) (Not vn)	£4.80
Peach schnapps	£2.90
Cointreau	£2.90
Crème de cassis	£2.60
Crème de mûre (blackberry)	£3.00

## apertifs & digestifs

Courvoisier VS	£3.00
10 year tawny port (50ml) (Not vn)	£4.00
Harveys Amontillado Sherry (50ml)	£2.80
Crabbies ginger wine (50ml) (Not vn)	£2.50
Noilly Prat dry vermouth (50ml) (Not vn)	£3.00
Punt e Mes red vermouth (50ml) (Not vn)	£3.30
Pimms No. 1 (50ml)	£3.80
Campari (50ml)	£3.70
Aperol (50ml)	£3.60
Dubonnet (50ml)	£2.60
Bénédictine D.O.M. Liqueur (not vn)	£3.00

Missing a favourite? Just ask, we may have it in our cocktail cabinet.

wifi: lovelyjob

web: [www.franksbar.co.uk](http://www.franksbar.co.uk)

  : @franksbar