

The National Café

Drinks list

Our Trafalgar Room
is also available for
Private Dinners

Please ask us for further information
or visit us at www.peytonandbyme.co.uk

All spirits served in 50ml measures
A 12.5% optional service charge will be added to your bill
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Wines by the glass

all our wines available by the small glass 150ml ,carafe 500ml and by the bottle

Champagne & Sparkling Wine

Prosecco, Jeio Desiderio, Brut, Valdobriadene, Italy	125ml	7.50
De Nauroy NV, Champagne, France		8.50

Rosé Wine

Marseilla, vin de pays de Mediteranee, France	175ml	5.25
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White Wine

El Muro Macabeo, Aragon, Spain 2010	175ml	4.00
Argento, Torrontes, Mendoza Argentina 2010		4.25
Vermentino, Di Sardegna, Italy 2010		4.50
Sauvignon Blanc, Valdeveiso, Chile 2010		5.00
Gruner Veltliner, Sepp Vineyards, Kamptal, Austria 2010		6.50
Albarino A20, Bodegas Castro Martin, Spain 2009		7.00

Red Wine

El Muro, Gamacha-Tempranillo Spain 2010	175ml	4.00
Primitivo, Fiori, Puglia, Italy 2010		4.25
Tempranillo, Solarena, Carinea, Spain 2010		4.75
Merlot, Valdivieso, Vallee central Chile 2011		5.50
Rioja, DinastiaVivanco crianza, Spain 2008		6.50
Malbec, Finca Decero, Mendoza, Argentina 2009		7.00

Beers and ales

Becks Vier	5.0%	330ml	3.60
Budweiser Budvar	5.0%	330ml	3.60
Fuller London Pride	4.7%	500ml	5.10
Old Speckled Hen	5.2%	500ml	5.10
Westons Cider	6.5%	500ml	5.10

Bar Snacks

from 5.30pm

Assortment of homemade breads 2.25

Smoked salted almonds 3.25

Manzanilla olives 3.50

Hand cut chips with chilli aioli 3.50

4.50 each or 3 for 12.00

Mini meze plate (v)

Chilli squid with aioli

Manchego & membrillo (v)

Chorizo

Spicy meatballs in tomato sauce

Tomato buffalo mozzarella & onion salad (v)

Charcuterie plate

Cheese board

Cheeses are served with homemade

bread & biscuits 11.00

Our a la Carte menu is also available in the bar area

Soft drinks and Juices

Blenheim water Sparkling or still	3.10
Glass Sparkling or still	1.50
Mixers Softs	2.60
Elderflower Presse / Cranberry / Pineapple / Grapefruit	2.60
Fresh Orange Juice	3.20
Organic Apple or Pear Juice	3.20

Coffee

Filter Coffee	1.95
Espresso	2.40
Double Espresso	2.60
Cappuccino	2.50
Mocha	2.60
Latte	2.50
Americano	2.40
Macchiato	2.40
Hot Chocolate	2.60

Tea

Builder's	2.30
Earl Grey	2.30
Assam Tea	2.30
Camomile	2.30
Peppermint	2.30
China	2.30
Fresh Ginger	2.50
Fresh Mint	2.50

Spirits

Gin

Beefeater/Plymouth	5.00
Bombay/Sloe	5.50
Hendrick's	6.00

Rum

Bacardi	5.00
Havana 3yr	5.00
Havana 7yr, Cosling	5.50

Bourbon

Canadian Club	5.00
Jack Daniels	6.00
Maker's Mark	6.50
Woodford Reserve	7.00

Sherry/Port

Manzanilla	4.50
Pedro Ximines	5.00
Ruby Port	5.50

Tequila/Grappa

José Cuervo Silver or Gold	4.50
Grappa Moscato	5.50

Liqueurs

Amareto, Baileys, Drambuie, Sambuca, Tia Maria, Frangelico, Southern Comfort, limoncelo, Absinth	5.00
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Aperitive

Pemod, Campari, Matini Dry, Martini Rosso, Martini Bianco, Pomona, Kingston Black	5.00
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Vodka

Stolichnaya	5.00
Zubrowka	5.50
Belvedere	6.00

Cachaca

Sagatiba	5.00
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Whisky - Irish

Bushmills	5.00
Jameson	5.50
Blackbush	6.00

Whisky - Scotch

Bells	5.00
Chivas	6.50
Walker Black	7.00

Malt

Glenfiddich 12yr	7.00
Macallan 10yr	7.00
Iaphroaig	7.00
Dalwhinnie 15yr	8.00

Cognac/Calvados

Martell	6.00
Hennesy VS	7.00
Daron	6.00

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National Favourites 7.00

Clementine Negroni ☒

Gin, martini rosso with campari muddled with clementines

Bramble ☒

gin with Creme de Mure and fresh lemon juice poured over crushed ice

Pear Mojito ☒

rum muddled with mint, limes topped with pear juice and syrup

Berry Collins ☒

gin with Raspberries, blackberries and blueberries finished with lemon juice

Blueberry Daiquiri ☒

rum with fresh blueberries, limes and vanilla syrup

Passion Fruit Margarita ☒

Tequilla, passion fruit pureé with fresh limes and Cointreau

Caipirinha / Caipiroska ☒

cachaca or vodka with fresh limes and sugar

try it with:-

Mango - Kiwi

Kiwimanjaro ☒

vodka and kiwi liqueur with fresh kiwi finished with crushed ice

Amaretto or Whisky Sours ☒

with lemon juice, dash of bitters and syrup

Martinis 8.00

Dirty Pear

vodka shaken with pear pureé, lime juice and vanilla syrup

After Eight

vodka shaken with cremé cacau and mint liqueur

Espresso Martini

Vodka, kahlua and espresso shaken!

Manhattan

Rye Whisky, Martini Rosso and dry martini

Classic, Vodka or Gin

gin or vodka stirred with Noilly Prat served with olive or lemon twist or Dirty Martini stirred with muddled olives

Gimlet

Vermouth replaced with lime cordial

Bubbles 8.00

Camparoni

campari, clementines topped with fizz

Belini Disaronno

Amaretto with peach pureé topped and fizz

Le Fizz

pear vodka, st germain elderflower, lime juice

After Dinner 5.00

Irish Coffee

Jameson with a cream float

Choc and Rum

Hot chocolate served with rum

Baileys Latté

baileys with steamed milk and espresso

Mocktails 4.00

Virgin Mojito

fresh mint muddled with limes, dash of bitters and lemonade

Apple Fizz

fresh organic apple juice with elderflower and ginger ale

National Thirst

fresh orange juice with bitter, muddled mint and soda

Smoothies 4.50

Basil and Cucumber

cucumber and basil blended with organic apple and pear juice

Banana

banana with fresh orange and honey

Veggie Spice

tomato juice blended with carrot, cucumber, celery, finished with ice and spice