

COCKTAILS

The cocktail menu features classic, simple, but perfectly formed concoctions all served in beautiful glassware. The highly trained bar staff provide expert advice on the best cocktail to suit a particular mood or taste and will deliver it to you with that extra little bit of Lucky Pig panache. If you cannot see the drink you love, tip us the wink and we will be happy to whip you up something special.

A 12.5% discretionary service charge, which is given to our staff, is added to food, waited tables, private hire and bills over £100.

FAITHFUL

Slingsby gooseberry gin,
Rives sloe gin, Rhubarb
liqueur, Apple juice,
Lemon juice
Fruity and fresh
£14

MEXICAN NEW FASHIONED

Hacien pineapple tequila,
Agave syrup, Lime juice,
Grapefruit juice
Strong with exotic flavours
£14

TRAITOR

Kraken dark rum,
Lychee liqueur,
Olde Jamaica ginger beer,
Coconut liqueur
*Tropical and fruity with
a hint of spice*
£13

FIZZ-ROVIA 24

Black Cow vodka,
Aperol, Prosecco,
Rhubarb liqueur, Rose syrup
Fruity with a hint of rose
£12.50

THE ENERGISER

Kaveri organic ginger
vodka, Ashwagandha,
Ginseng, Kombucha,
Green tea, Pineapple juice
*Fresh and herbal with
a bit of spice*
£16

PERSEPHONE

Hendricks gin, St-Germain
elderflower liqueur,
Cointreau, Ginger syrup,
Lavender syrup, Lemon
juice, Apple juice, Egg white
Flowery and fresh
£15

SEXY SMOKER

Montelobos Mezcal,
Cointreau liqueur,
Bittermens Hellfire bitters,
Agave syrup, Lime juice,
Grapefruit juice
*Smokey and sour with
a spicy kick*
£14

SAILORS STORY

Sailor Jerry spiced rum,
Bacardi Negra, Woods
Old Navy rum, Lime juice,
Cranberry juice, Grapefruit
juice, Grenadine
Exotic and fruity
£14

LUCKY PAPA

Don Papa rum, Peychaud
bitters, Pineapple juice,
Vanilla syrup, Lime juice,
Grapefruit juice
Sour with a sweet after kick
£14

TEA DANCE 24

Bombay Sapphire gin infused
with Earl Grey tea, Apricot
liqueur, Grand Marnier,
Orange bitters, Lemon juice
Herbal with a citrus flavour
£13

ORCHARD HEAVEN

Glenfiddich Orchard
Experiment, Laphroig
whiskey, Homemade apple,
cinnamon and cardamon
syrup, Ginger, Lemon juice
Deep warming spiced apple
£15

SECRET SIESTA

El Jimador tequila, Campari,
Lime juice, Grapefruit juice,
Fresh raspberries
Refreshing, tangy and fruity
£13.50

MAVERIK

Tarquins gin, Dry Vermouth,
Crème de Violette,
Lavender syrup,
Lemon juice, Egg white
Fruity and fresh
£13.50

PECAN SMOKED OLD FASHION

Makers Mark bourbon,
Angostura Bitters, Maple
syrup, Smoke infused with
pecan wood chips
*Nutty and smokey with
a hint of sweetness*
£15

SILENT SUMMER

Silent Pool gin, Ferdinands
apple and lemon thyme
bitters, Hibiscus tea,
Lavender syrup,
Sour cherry molasses,
Apple juice, Lemon juice
Refreshing and floral
£14

BOUNTY OLD FASHIONED

Aluna coconut rum,
Mozart dark chocolate
liqueur, Bittermens
chocolate bitters
Boozy Bounty chocolate bar
£14

A VINTAGE AFFAIR

Abelha Cachaca,
St Germain elderflower
liqueur, Raspberries,
Fresh lime, Egg white
Fruity and fresh
£13.50

THE FLORA

Hendricks Flora Adora gin,
Chambord, Hibiscus tea,
Lavender syrup, Lime juice
Fresh and floral
£13.50

THE SUMMER AFFAIR

Black Cow strawberry
vodka, Chambord,
Mas Fleury Rose wine,
Strawberry syrup, Lemon
juice, Soda water
Refreshing and summery
£13

FOOD AND DRINK ALLERGY NOTICE

Please note that we cannot guarantee a nut-free, wheat-free or any other allergen-free environment in either our food or our drink and traces of allergens may be present in both. If you have any allergies, please speak to a member of the team when ordering

CLASSIC COCKTAILS

EAGLE RARE OLD FASHIONED

Eagle Rare bourbon,
Angostura bitters,
Brown demerara sugar,
Orange peel
Smokey with a hint of orange
£15

SAZERAC

Bulleit Rye, Absinthe,
Peychaud bitters, Sugar
Intense and slightly spiced
£14

CLASSIC CHAMPAGNE COCKTAIL

Prosecco, Hennessy VS,
Angostura bitters, Sugar cube
A bittersweet classic with a bubbly kick
£14

DIRTY VODKA MARTINI

Kaveri Pure vodka,
Dry vermouth, Olive brine
Slightly salty with a hint of bitter
£15

SOBER COCKTAILS

A selection of our favourite, non-alcoholic cocktails. If you don't see your favourite, just ask the bar staff

SOBER ENERGISER

Ginger, Ashwagandha, Ginseng,
Kombucha, Green tea, Pineapple juice
Fresh and herbal with a bit of spice
£11

SOBER SILENT SUMMER

Ferdinands apple and lemon thyme bitters,
Hibiscus tea, Lavender syrup, Sour cherry
molasses, Apple juice, Lemon juice
Refreshing and floral
£9

SOBER AMARETTO SOUR

Orgeat, Lemon juice, Sugar, Egg white
*Refreshing, sweet and sour taste with
a hint of almond*
£9

SOBER VINTAGE AFFAIR

Elderflower syrup, Raspberries,
Lemon juice, Egg white
Creamy, fresh and fruity
£9

LAGER, ALE & CIDER

A beautifully crafted selection of lager, ale and cider. All lovingly created in Britain.
A 12.5% discretionary service charge, which is given to our staff, is added to food, waited tables, private hire and bills over £100.

GILT & FLINT ORGANIC LAGER

Devon, England

A lightly fruity and highly refreshing easy drinking organic Helles style lager.
£6

GILT & FLINT ORGANIC PALE ALE

Devon, England

A good bodied Pale Ale with a refreshing citrus aroma.
£7

CIDER

Please see a member of staff for our weekly British guest cider.
£7.50

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STILL & SPARKLING WINE

Bursting with flavour and expertly picked for their unique flavour and variety, our delicious selection of wine will have a tippie to take your fancy. A 12.5% discretionary service charge, which is given to our staff, is added to food, waited tables, private hire and bills over £100.

WHITE

GOLETA SAUVIGNON BLANC

Valle Central, Chile 2020

Goleta is a classical Sauvignon blanc with bright aromas of citrus fruits and herbaceous notes of capsicum. A refreshing wine with crisp acidity that will have you coming back for more
£30 (Glass 175ml £8)

FRUNZA PINOT GRIGIO

Romania 2021

This Pinot Grigio is packed with fresh citrus and white stone fruit aromas that follow through on the palate with a bright finish
£32

BOLNEY ESTATE PINOT GRIS

Bolney Wine Estate,
West Sussex 2022

A luscious expression of an English Pinot Gris, brimming with flavours of tropical fruits and ripe peach. Fragrant and floral character which leads to a long finish, redolent of pink lady apples and honeyed blossoms held together by a well-integrated acidity
£55

ROSÉ

MAS FLEUREY ROSÉ

Cotes de Provence, France 2022

Crisp refreshing Provence rose full of delicious raspberry and peach. Perfect for a long hot summer's day

£35 (Glass 175ml £9)

RED

RESERVE M MERLOT

Languedoc, Pays d'Oc,
France 2022

A bright, typically Merlot purple hue with aromas of raspberries, red cherries, and blackcurrant leaf, followed by plush forest and generous fruits flavours. A hint of black pepper on the finish

£30 (Glass 175ml £8)

SPIER SEAWARD CABERNET SAUVIGNON

Spier, Stellenbosch,
South Africa 2020

Vibrant aromas of red and blackberries with cedar spice deliver a complex middle palate and balanced freshness. This medium- to full-bodied wine shows beautiful integration

£38

BOLNEY PINOT NOIR

West Sussex,
England 2022

A fantastic example of a cool-climate Pinot Noir. Light to medium body, full of red cherry and summer fruits which gives a lovely complexity to the bouquet and palate

£55

SPARKLING

ADALINA PROSECCO

Veneto, Italy

This Prosecco is beautifully balanced and fresh, with flavours of ripe apple, peach and very subtle grapey-ness and persistent bubbles leading to a crystal clean finish

£48 (Glass 125ml £10)

BOLNEY BRUT

West Sussex,
United Kingdom

This wonderful English sparkling wine has creamy, bread and toasty aromas with an elegant and delicate elderflower flavour, the finish is crystal clear with a fine spritz

£65

BOLLINGER CHAMPAGNE

Champagne, France

A golden colour of unique black grape varieties and very fine bubbles giving way to beautiful and complex aromas of ripe fruit and hints of roasted apples, apple compote and peaches

£150

NOUGHTY NON-ALCOHOLIC SPARKLING CHARDONNAY

Rheingau, Germany

Non-vintage Chardonnay dealcoholised to retain its rich crisp-apple flavour. Certified vegan, halal and organic and just lovely for anyone who chooses not to drink alcohol but wants to enjoy this style of wine

£45

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Please note, all vintages are subject to change.

SPIRITS

We sell an extensive range of spirits, please ask a member of staff for our full selection. A 12.5% discretionary service charge, which is given to our staff, is added to food, waited tables, private hire and bills over £100.

PERFECT SERVES

We love the personal touch, so we've sought some expert advice on how best to complement the array of spirits we serve. Whatever your preference is, our knowledge allows us to deliver the secret to the ideal tasting experience

SILENT POOL GIN

Surrey Hills, England

Creating floral, earthy and citrusy sensations by using 24 different botanicals such as chamomile, elderflower, bergamot and local British honey to create a complex bouquet of fresh flavours

Paired with Fever-Tree Elderflower Tonic and orange peel

£13

TARQUIN'S GIN

Cornwall, England

With the reputation of being one of the world's best gins, lies a basket of flavours, such as cardamom from Guatemala, cinnamon from Madagascar, and Devon violets with borrowed elements of citrus such as bitter orange

Paired with Fever-Tree Mediterranean Tonic mint and an orange twist

£13

SIPSMITH GIN

London, England

Distilled with 10 botanicals with the aim of creating an incredibly dryer than dry gin. This gin is as simple as it can be with the focus of mellow juniper notes and subtle citrus

Paired with Fever-Tree Slimline Tonic and a lime twist

£13

DISCARDED BANANA PEEL RUM

Scotland

A banana peel Rum blending exotic flavours such as treacle toffee and dried fruit that has been aged in Whiskey casks

It can be enjoyed neat, on the rocks or mixed incorporated into a classic Daiquiri

£14

REYKA VODKA

Iceland

Reyka Vodka is clean and elegant, made in Iceland, using filtration through volcanic rocks and glacial spring water to make it as natural as possible.

Reyka is an ancient Icelandic word for "steam" or "smoke." Reyka Vodka is distilled from barley and wheat. The key to its superior smoothness is glacial water sourced from the Grabok Spring, which runs through a 4,000-year-old lava field.

Best served as Vodka Martini with a twist of lemon

£13

POURING SPIRITS

Here's a selection of our house spirits. We have lots more to choose from, so do ask the staff for their expert guidance. All include non-premium mixers

KAVERI VODKA	WHITLEY NEIL DISTILLERS CUT GIN	BACARDI RUM	MONKEY SHOULDER SCOTCH WHISKY	EL JIMADOR TEQUILA
Single £8 Double £12	Single £8 Double £12	Single £8 Double £12	Single £8 Double £12	Single £8 Double £12

BOTTLES

70CL (Unless otherwise stated)

All bottles come with a selection of mixers (non-premium). If you would like premium mixers please ask, this is an extra charge, please see below

We have an extensive range of bottles available if you are interested in any that are not listed please ask a member of staff

HOUSE SPIRITS

£160 PER BOTTLE

WHITLEY NEIL DISTILLERS CUT	KAVERI VODKA	BACARDI BLANCO WHITE RUM
BOMBAY SAPPHIRE GIN	FINLANDIA VODKA	JACK DANIELS TENNESSEE WHISKEY
HENDRICKS GIN	MAKERS MARK BOURBON	

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PREMIUM BOTTLES

70CL (Unless otherwise stated)

PREMIUM SPIRITS

£180 PER BOTTLE

SILENT POOL GIN	BELVEDERE VODKA	EAGLE RARE BOURBON
BOBBYS GIN	REYKA VODKA	WOODFORD RESERVE BOURBON
TANQUERAY 10 GIN	PATRON SILVER TEQUILA	PLANTATION RUM
LONDON NO3 GIN	CAZCABEL COFFEE TEQUILA	DIPLOMATICO RUM
BLACK COW VODKA	MONKEY SHOULDER WHISKEY	

ULTRA PREMIUM SPIRITS

ZACAPA RUM, PREMIUM £250	E.H TAYLOR SMALL BATCH BOURBON £400	DON JULIO 1942 TEQUILA £450
CHIVAS REGAL 18 YEAR OLD WHISKY £250	YAMAZAKI 12 YEAR OLD WHISKY £450	HENNESSY XO COGNAC £550

DRINKS PACKAGES

GOLETA
SAUVIGNON BLANC
10 bottles £270
(10% discount)

FRUNZA PINOT GRIGIO
10 bottles £288
(10% discount)

BOLNEY ESTATE
PINOT GRIS
10 bottles £495
(10% discount)

MAS FLEUREY
ROSÉ
10 bottles £315
(10% discount)

RESERVE M
MERLOT
10 bottles £270
(10% discount)

SPIER SEAWARD
CABERNET
SAUVIGNON
10 bottles £342
(10% discount)

BOLNEY
PINOT NOIR
10 bottles £495
(10% discount)

ADALINA
PROSECCO
10 bottles £432
(10% Discount)

BOLNEY BRUT
10 bottles £585
(10% discount)

BOLLINGER NV
CHAMPAGNE
10 bottles £1,350
(10% discount)

COALITION UNITY
LAGER
50 bottles £270
(10% discount)

POURING SPIRITS
& LAGER
1 bottle Pouring Spirit
(including non-premium
mixers). 25 bottles
Coalition Unity Lager
£279
(10% discount)

POURING SPIRITS
& PROSECCO
2 bottles Pouring
Spirits (including
non-premium mixers).
2 Bottles of Prosecco
£353.60
(15% Discount)

PREMIUM SPIRITS
& PROSECCO
2 bottles Premium Spirits
(including 20 premium
mixers plus non-premium
mixers). 2 Bottles
Adalina Prosecco
£385.60
(15% Discount)

PREMIUM SPIRITS
& CHAMPAGNE
2 bottles Premium Spirits
(including 20 premium
mixers plus non-premium
mixers). 2 bottles Bollinger
£561
(15% Discount)

FOOD

Here at The Lucky Pig, we are proud that our food uses freshly-sourced ingredients. All deliciously more-ish and packed full of fresh flavours, designed to be eaten in your hands, they're the perfect accompaniment to our cocktails. A 12.5% discretionary service charge, which is given to our staff, is added to food, waited tables, private hire and bills over £100.

NIBBLES

NUTS

Harissa, Rosemary,
Truffle
£5

OLIVES

Chilli, Rosemary, Smokey Salamanca
(all pitted)
£5.50

PIZZAS

MARGHERITA

Mozzarella, Tomato, Basil,
Parmigiano Reggiano, Extra
Virgin Olive Oil
(contains wheat, egg, dairy)
£13

CHORIZO

Mozzarella, Tomato,
Chorizo, Chili
(contains wheat, egg, dairy
& meat products)
£15

ARUGULA

Mozzarella, Tomato,
Prosciutto, Parmigiano
Reggiano, Rocket
(contains wheat, egg, dairy
& meat products)
£15

VEGETARIAN

Mozzarella, Tomato, Roasted
Mediterranean Vegetables
(contains wheat, egg, dairy)
£15

VEGAN MARINARA

Tomato, Black Olives, Capers,
Rocket salad
(contains wheat)
£15

**Please note all pizzas
are also available with a
gluten free base*

SHARING PLATTERS

LUCKY PIG CHEESE PLATTER

Mix of British cheeses served
with a side of crackers,
olives and British chutney
(contains wheat and dairy,
possible trace of nuts)
£16

LUCKY PIG MIXED PLATTER

British cheeses and meats
served with a side of crackers,
olives and British chutney
(contains wheat, dairy and
meat, possible trace of nuts)
£18

BUCKET OF FRIES

Served with sauces
£5.50

OCCASION FOOD

CANAPÉS

We have an extensive range of canapés for every occasion and can meet all dietary requirements, please ask for a sample menu.

(Minimum 5 days' notice required, minimum order is 100 canapés)

6 canapés £20 per head

9 canapés & welcome drink* £30 per head

12 canapés & welcome drink* £40 per head

**Glass of prosecco, wine, lager, or soft drink*

CUP CAKES

£2 each

Vanilla, Chocolate and Red Velvet cupcakes available
(contains wheat and dairy, possible traces of nuts)

(Minimum 3 days' notice required, minimum order 5 cupcakes)

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