

BO  CO

HOTEL + COCKTAIL BAR



GOLDEN HOURS : TUESDAY - THURSDAY ALL NIGHT
ALL COCKTAILS £7 | BEERS & WINE £6

LIVE MUSIC
THURSDAYS

ENQUIRE FOR
MEMBERSHIP

 
@HOTELBOSCO



LOUNGE SIGNATURES 12.50



SHIZZLE

Belvedere vodka, Select aperitivo, grapefruit, edible gold and hibiscus



BUTTERSCOTCH SCHNAPPS ESPRESSO MARTINI

Kahlua, Absolut Original vodka, butterscotch schnapps, espresso



SKYLINE

Patron Reposado tequila, kaffir lime, watermelon, verjuice



THE BOSCO MULE

Grey Goose vodka, Double Dutch ginger beer, served in a copper tumbler



SAILING IN THE TROPICS

Havana Club 3 Años rum, lime, mint, sugar, soda, topped with passionfruit and watermelon juices



WHISPERING ANGEL BELVEDERE SPRITZ

Whispering Angel Rosé, Belvedere Vodka, Noilly Prat vermouth, orange bitters, grapefruit soda



VOLCAN PALOMA

Volcan Tequila, lime, grapefruit juice, Double Dutch soda



PATCHWORK SYMPHONY

Locally distilled Bone Idol Pink Gin and Aperol



WHISKY BUSINESS

Johnnie Walker black label, mango liqueur, peach, egg white, lemon



CUCUMBER AND ROSE PETAL G+T

Hendricks gin, cucumber syrup, lime, rose petals, Double Dutch tonic

FLIGHTS

PATRON TEQUILA FLIGHT 21
Silver | Reposado | Barrel Select AñejoILLEGAL MEZCAL FLIGHT 25
Joven | Reposado | Añejo

SHOOTERS 5.5

JAM DONUT | TEQUILA ROSE | BABY GUINNESS | JÄGERBOMB

HOTEL CLASSICS 12

CLASSIC CHAMPAGNE HENNESSY COCKTAIL

STOLICHNAYA MARTINI

FRENCH 75

NEGRONI

LYCHEE MOJITO

STRAWBERRY DAIQUIRI Straight up or blended

OLD FASHIONED

COSMOPOLITAN

PASSION MARTINI

BRAMBLE

MARGARITA

BOSCO MARTINIS 12



RUBY

Vodka, St Germain, almond syrup, Chambord



MEZCAL

Mezcal, passion fruit, lemon, orange, rimmed with smoked salt



MANHATTAN

Dry and sweet vermouth, Bulleit 95 rye, bitters, morello cherry









LE CITRONE






Bacardi, coconut rum, pineapple, citrus

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SOUTH AMERICAN INSPIRED 12

-  **SPICY PEPINO** *🍸*
Volcan Blanco Tequila, lime, cucumber, coriander, jalapeno, agave
-  **INDECENT PROPOSAL**
Pisco, cacao liqueur, hibiscus syrup, lemon juice, egg white, orange bitters
-  **MEZCAL MARGARITA**
Ojo de Tigre Mezcal, triple sec, lime, agave, bitters
-  **CAIPIRINHA**
Sagatiba cachaca, lime, sugar
-  **PERUVIAN BLEND**
Rumbullion rum, fig liqueur, Pedro Ximenez, espresso, coconut milk, almond, tonka
-  **PICANTE** *🍸*
Patron Reposado tequila, agave, lime juice, chilli

NON-ALCOHOLIC COCKTAILS 9

- | | |
|--|--|
| <ul style="list-style-type: none">  GEMSTONE
Raspberry, citrus, vanilla, mint, lemon  THE CURE
Apple, basil, pineapple and orange juice  LIMA MOJITO
Mint leaves, lemon pieces, muddled together and apple juice | <ul style="list-style-type: none">  PASSION
Passion fruit, citrus, Double Dutch lemonade, peach purée  GIN-LESS TONIC
Lyre's non-alcoholic gin, Double Dutch tonic, cucumber ribbon, juniper berries and mint |
|--|--|

ON REQUEST

VIP BOTTLE SERVICE

BOTTLES

DRAUGHT

CORONA 4.5%	6.3	CRUZCAMPO 4.4%	7.6
PERONI 5%	6.3	ASAHI 5%	7.8
ESTRELLA 4.6%	6.3	GUINNESS 4.2%	7.8
DESPERADOS 4.5%	6.3		
NOAM 5.2%	7.2		
SASSY CIDRE BRUT 5%	5.5		
SASSY CIDRE PINK 3%	5.5		

NON-ALCOHOLIC BOTTLES

ASAHI SUPER DRY 0%	6.3
PERONI NASTRO AZZURO 0%	6.3

CLASSIC SOFT DRINKS

- DOUBLE DUTCH TONICS + HOUSE SODAS** 3.95
Tonic, light tonic, elderflower, ginger ale, pink grapefruit, cucumber & watermelon
- COKE** 3.8
- DIET COKE** 3.8
- COKE ZERO** 3.8
- BELU STILL MINERAL WATER** 750ml 5
- BELU SPARKLING MINERAL WATER** 750ml 5

WHITE WINE

	GLASS	BOTTLE
FRESH CRISP ELEGANT		
Boatman's Drift, Chenin Blanc South Africa	8.5	29
Trois Mats, Picpoul de Pinet Languedoc	9.5	37
Le Monde, Pinot Grigio, Venezia Giulia Italy	10	39
Pouilly-Fumé, Les Pierres Blanches France		60
Sancerre Calcaire, Dom. André Neveu France		72
SUCCULENT AROMATIC DIVERSE		
Viento Aliseo, Viognier Spain		35
Wairau River Estate, Sauvignon Blanc	9.5	36
Terrazas de los Andes, Chardonnay Argentina	10	39
Gavi Tenuta Neirano, Piedmont Italy	11	41
Les Quinze Hommées Organic, Muscadet Loire		46
RICH STRUCTURED TEXTURAL		
Tempranillo Blanco Fincas de Azabache, Rioja		40
Albariño Noelia Biela, Galicia Spain		63
Chablis Domaine Dauvissat France		73
Pouilly-Fuissé Pentacrine Burgundy		112
Chassagne-Montrachet Blanc Les Houillères Côte d'Or		138

RED WINE

	GLASS	BOTTLE
SMOOTH SILKY AFFABLE		
Sangiovese Rubicone Allegri Italy	8.5	29
La Vigneau, Merlot Languedoc	9	35
Lisboa Touriga Casa do Lago, Cabernet Portugal		36
Côtes du Rhône, Dom. de l'Amandine France	10	39
Long Barn, Pinot Noir USA		41
RICH WONDERFUL STRUCTURED		
Montepulciano d'Abruzzo Riserva Italy		33
Marques de Riscal Arienzo Crianza Rioja	11	42
Terrazas de los Andes, Malbec Argentina	11	43
Ruminat Primitivo Lunaria Italy		45
Jacko's McLaren Vale Shira Australia		58
BIG BOLD REFINED		
Domaine des Remizieres Crozes-Hermitage Northern Rhône		68
Ch. La Rose St-Georges Saint Émilion		70
Gigondas Cuvee Tradition Dom. Gour de Chaulé Southern Rhône		83
Châteauneuf-du-Pape, Domaine du Grand Tinel		110
Ségla Margaux Ch. Rauzan France		139

CHAMPAGNE + SPARKLING

	GLASS	BOTTLE
Veuve Clicquot Yellow Label NV	15	89
Veuve Clicquot Rosé Pink Label NV	17	99
Moët & Chandon Impérial Brut NV		70
Borgo del Col Alto Prosecco DOC, Veneto	9	36
Della Vite, Prosecco Rosé DOC, Veneto		52
Nyetimber Classic Cuvée NV		65
Ayala Brut Majeur		68
Moët et Chandon Rosé NV		90
Laurent-Perrier Cuvée Rosé NV		110
Ruinart Blanc de Blancs NV		125
Dom Pérignon		335
Krug Grande Cuvée		385
Louis Roederer Cristal Brut		475
Armand de Brignac		535
MAGNUMS		
Moët & Chandon Brut Impérial		165
Veuve Clicquot Yellow Label		175
Laurent-Perrier Cuvée Rosé		275
LARGER FORMATS		
Veuve Clicquot Jeroboam		699
Veuve Clicquot Methuselah		1400

ROSÉ

	GLASS	BOTTLE
Pinot Grigio Ramato Il Barca Rosé, Veneto Italy		38
Whispering Angel Rosé Côtes de Provence	13	51
Rock Angel Rosé Côtes de Provence		65
MAGNUMS		
Whispering Angel Rosé Côtes de Provence		98
LARGER FORMATS		
Whispering Angel Rosé Jeroboam Côtes de Provence		230

BAR MENU

SOURDOUGH PIZZA | £14.50

MARGHERITA v

Tomato, mozzarella, fresh oregano
GF available on request

PANCETTA

Tomato, mozzarella, pancetta,
mushroom, mascarpone

VEDURA vg

Broccoli, red onion, chickpea,
mushroom

PEPPERONI f

Tomato, mozzarella, smoked salami, chilli

FLORENTINE v

Tomato, mozzarella, mushroom, spinach,
roasted garlic

CHARCUTERIE & ARTISAN BOARDS

PERFECT FOR TWO TO SHARE

MEAT & CHEESE BOARD | £23

A curated selection of premium cured meats including Serrano ham, salchichón and chorizo, paired with Northern Blue, Wookey Hole cave-aged Cheddar and Ragstone goat's cheese. Served with smoky chipotle honey, apple and onion chutney, gherkins and toasted flatbread.

VEGGIE & CHEESE BOARD v | £20

An assortment of sun-dried cherry tomatoes, marinated artichokes, and balsamic-glazed Borettane onions, accompanied by Northern Blue, Wookey Hole cave-aged Cheddar and Ragstone goat's cheese. Served with smoky chipotle honey, apple and onion chutney, gherkins and toasted flatbread

SNACKS

NOCERELLA
DEL BELICE
OLIVES vg, gf
£4.50

SALT & PEPPER
CASHEW NUTS
v gf
£4

ROOT
VEGETABLE
CRISPS v
£4

TRUFFLE &
PECORINO
NUTS v gf
£4.50



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V These dishes are made from ingredients that do not contain meat or fish.

VG These dishes are not made with any animal products.

GF Dishes are made from products which do not contain gluten as an ingredient.

F Fish dishes may contain small bones.

We have a dedicated preparation / cooking area for vegetarian, vegan and gluten free food. We follow good hygiene practices in our kitchen

but, due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item.

We advise you speak to a member of staff if you have any food allergies or intolerance.

A discretionary service charge of 10% will be added to your final bill. We accept all major credit and debit cards.

All prices are inclusive of VAT at the current rate.

We welcome your feedback. Please speak to a member of our management team or email us at: feedback@hotelbosco.co.uk

