



HOTEL + COCKTAIL BAR



GOLDEN HOURS :: TUESDAY - THURSDAY ALL NIGHT
FRIDAY & SATURDAY 5PM - 8PM
ALL COCKTAILS £7 | BEERS & WINE £6

ENQUIRE FOR **MEMBERSHIP** |   @HOTELBOSCO



LOUNGE SIGNATURES 13

**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 Añejo**ILLEGAL MEZCAL FLIGHT** 25
Joven | Reposado | Añejo

SHOOTERS 5.5

JAM DONUT | TEQUILA ROSE | BABY GUINNESS | JÄGERBOMB

HOTEL CLASSICS 12.5

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 12.5

**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

GOLDEN HOURS : TUESDAY - THURSDAY ALL NIGHT
FRIDAY & SATURDAY 5PM - 8PM
ALL COCKTAILS £7 | BEERS & WINE £6

SOUTH AMERICAN INSPIRED 12.5



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



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



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

CORONA 4.5%

PERONI 5%

ESTRELLA 4.6%

DESPERADOS 4.5%

NOAM 5.2%

SASSY CIDRE BRUT 5%

SASSY CIDRE PINK 3%

DRAUGHT

6.3 CRUZCAMPO 4.4% 7.6

6.3 ASAHI 5% 7.8

6.3 GUINNESS 4.2% 7.8

6.3

7.2

5.5

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

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

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

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

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 [🍖]

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



DON'T MISS OUT

APPLY NOW TO BE CONSIDERED FOR
BOSCO MEMBERSHIP
PERKS | TREATS | A FRIEND WITH BENEFITS

Scan the QR code for more:



Limited numbers. By invitation only.

JOIN US ON OUR SOCIALS



@HOTELBOSCO

^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.

[†] 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

