

# drink

## GUIDE TO SYMBOLS

v = veggie

vg = vegan

n = nuts

gf = gluten-free

## ISLAND COCKTAILS

We proudly home make our purees and cordials with real fruit and spices. We use acids to replicate citrus in our cocktails for three reasons: consistency, time efficiency, and sustainability. As a general guide, citric is used for lemons; malic for apples, grapes and rhubarb; and the two combined for lime. For the full Island Cocktail menu, visit us at Mango Cocktail Club in Ocean Village.

### JUNGLE FEVER 8

*punchy. fresh. sweet. sour. blueberry. mint.*

Havana Especial rum, home-made blueberry orgeat, fresh mint. (vg, n)

### BEACH, PLEASE 8.50

*fruity. tangy. raspberry. vanilla. pineapple.*

Havana 3yr rum, raspberry liqueur, home-made Tahitian vanilla, pineapple juice. (vg)

### CANTALOUPE ISLAND 9

*fruity. tropical. refreshing. pineapple. melon.*

Pineapple Redleg rum, home-made honeydew puree, Melonade float, pineapple juice. (vg)

### WHY DID THE MEXICAN CROSS THE ROAD? 8.50

*orange. margarita. zesty. sweet. sour. strong.*  
Olmeqa tequila, orange cordial, malic, agave syrup. (vg)

### MOUNTAIN HIPPY 7.50

*herbaceous. cherries. blackberries. rosemary. sparkling.*

Cherry Heering brandy, crème de mure, Mediterranean tonic, fresh rosemary. (vg)

### SWEET JOOB JOOB 8

*floral. delicate. romantic. lychee. rose. rhubarb. sparkling.*

Absolut rhubarb vodka, lychee liqueur, home-brewed rose petal syrup, soda. (vg)

## BAMBOO STRAWS

Reusable & biodegradable 1

## HAPPY HOURS

**TWO COCKTAILS THE SAME FOR £12**  
**SUN-THURS 'TIL 7PM &**  
**FRI-SAT 'TIL 6PM & AFTER 10PM**  
*(must be the same, made at the same time)*

## GIN

This season we will be mostly drinking these great gins... We've listed 50ml measures as for us this is the perfect ratio to a bottle of tonic.

### classic, floral & herbaceous

**AVIATION** Coriander & orange peel, USA 8

**BOTANIST** Cool mint & woodlands, Scotland 8

**MONKEY 47** Lingonberries & hibiscus, Germany 12

**TWISTED NOSE** Watercress & fennel, Winchester 8

### citrus

**BEACHCOMBER** Oranges & kaffir lime, New Forest 8.60

**CONKER** Samphire & elderberries, Bournemouth 9

**SIR ROBIN** Elderflower & pink grapefruit, Yorkshire 9

**TINKER** [DISCONTINUED] Lemons, limes & apple, Yorkshire 11

### fruity

**BEEFEATER STRAWBERRY** London 5.50

**MANCHESTER RASPBERRY** Manchester 11

**POETIC LICENSE TUTTI FRUITY** Sunderland 9

**SLINGSBY RHUBARB** Yorkshire 7.40

## ALCOHOL FREE

### mocktails

**PEACH OR RHUBARB ROYAL FLUSH BELLINI** 6

Darjeeling kombucha, known as the Champagne of Teas with white fruits and gooseberry notes. (vg)

**ELDERFLOWER GARDEN** 6.50

Seedlip 108 'gin', cucumber, elderflower, tonic. (vg)

**WATERMELON MOJITO** 5.50

Home-made watermelon purée, fresh mint, malic. (vg)

### grown-up alternatives

**MUSCAT, TORRES NATUREO** 5 (175ml) / 17 (0.00%), Spain

Fresh and fruity de-alcoholised white wine. (vg)

**SEEDLIP GARDEN 108** 4 (25ml) / 7 (50ml)

(0.00%), UK  
Gin alternative flavoured with mint, rosemary & thyme. (vg)

**BIG DROP PALE ALE ALC FREE** 4.20

(0.05%), 330ml bottle, UK (gf, v)

### softs

**COCA-COLA / DIET COKE** 3

**ORANGE / PINEAPPLE / CRANBERRY / MANGO JUICE** 2

**STILL / SPARKLING WATER** 2.50 (330ml) 5 (750ml)

**DOUBLE DUTCH TONICS INDIAN / LIGHT / CUCUMBER & WATERMELON / POMEGRANATE & BASIL / MEDITERRANEAN (FEVER TREE)** 2.20 (200ml)

# WINE

We've got red, white, fizz and rosé. Same, same, but different... All our wines are carefully sourced through PDN, a local independent wine merchant based in Emsworth, Hampshire, so you can be assured that our menu features wines of quality and individuality.

## white

<b>CHENIN BLANC</b> 5.80 / 7.50 / 21.50 Millberg Cellars. <i>Stellenbosch, South Africa</i> Off-dry. Clean, fresh and floral with tropical fruit aromas and a soft mouth feel.	<b>SAUVIGNON BLANC</b> 6.40 / 8.20 / 24.50 Vina Ravanal. <i>Colchagua Valley, Chile</i> Dry with zesty lemon and herbaceous flavours and a full, rounded finish. (vg)	<b>PICPOUL DE PINET</b> 7 / 9 / 26.50 Domaine de Bellemare. <i>Languedoc, France</i> Fresh, crisp and dry with great minerality, clean acidity and a lightly salted finish. (vg)
<b>PINOT GRIGIO</b> 25.50 Cantina Danese. <i>Veneto, Italy</i> Medium-dry with apricot and peach flavours and a rounded lengthy finish.	<b>ALBARIÑO</b> 32 Bodegas Val Do Xuliana. <i>Rías Baixas, Spain</i> Peaches and grapefruit with a racy sherbert twist, finishing with minerality and honey notes. (vg)	<b>SAUVIGNON BLANC</b> 35 Lowlands. <i>Marlborough, New Zealand</i> Bright and vibrant with grapefruit and lime zest. Unfolding herbs and a long, refreshing finish. (vg)

## red

<b>CABERNET SAUVIGNON</b> 5.80 / 7.50 / 23 Viña Ravanal. <i>Colchagua Valley, Chile</i> Delicate easy drinking red with chocolate mocha notes and silky soft tannins. (vg)	<b>MERLOT</b> 6.50 / 8.60 / 25 Viña Ravanal. <i>Colchagua Valley, Chile</i> Soft and jammy with full berry flavours and a classic, mellow finish. (vg)	<b>MALBEC 1482</b> 7.50 / 9.50 / 28 Don Cristobal. <i>Mendoza, Argentina</i> Intense, rich, almost savoury wine. Full of red fruits and spice with lovely length. (vg)
<b>SHIRAZ</b> 34 Monsoon Valley. <i>Hua Hin, Thailand</i> Dark ruby red with sweet and spicy plums and cherries, with fine tannins and length. (vg)	<b>PINOT NOIR</b> 30 Cantina Danese. <i>Veneto, Italy</i> Elegant and light with a medium-body and aromas of cherries, blackcurrants and raspberries.	<b>RIOJA TINTO CRIANZA</b> 32 Bodegas Olarra. <i>Cerro Anon, Spain</i> Smooth, mellow, refined; aged for up to 12 months in oak. (vg)

## sparkling

<b>PROSECCO SPUMANTE</b> 6 / 27 Pontebello. <i>Veneto, Italy</i> Elegant and crisp with a fine bubble mousse.	<b>PROSECCO ROSÉ EXTRA DRY</b> 28 Baco da Seta. <i>Veneto, Italy</i> Soft and delicate with strawberries and raspberries.	<b>PERRIER-JOUËT CHAMPAGNE</b> 60 <i>Champagne, France</i> The ultimate celebration drink. (vg)
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## rosé

<b>CINSAULT ROSÉ</b> 5.80 / 7.50 / 22.50 Millberg Cellars. <i>Western Cape, South Africa</i> Crisp with a medium-dry super-fresh finish.	<b>ROSÉ MALBEC</b> 7 / 9 / 25 Domaine Roussille. <i>Languedoc-Roussillon, France</i> Medium-sweet with strawberries and white fruit. (vg)	<b>CUVÉE DU GOLFE DE ST TROPEZ ROSÉ</b> 28.50 Les Vignerons de Grimaud. <i>Côtes de Provence, France</i> Pale shell pink. White peaches and fresh citrus, dry length on the finish. (vg)
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# BEER AND HIP HOPS

## draught

<b>555 Mango</b> 2.50 / 4.95 (4.5%) Germany, pilsner (vg)
<b>CORONA EXTRA</b> 3.00 / 5.95 (4.5%) Mexico, sunshine lager (vg)
<b>CAMDEN PALE ALE</b> 2.25 / 5.50 (4.0%) UK, pale ale (vg)

## bottles/cans

<b>SINGHA</b> 4.30 (330ml) / 6.50 (630ml) (5%) bottle, Thailand, pale lager (vg)	<b>UNITY CONFLUX</b> 6.50 (4.8%) 440 ml can, Southampton UK, pale ale (vg)
<b>CAMDEN OFF MENU</b> 5.90 (5.8%) 330 ml can, UK, IPA (vg)	<b>ORCHARD PIG REVELLER</b> 4.90 (4.5%) 500 ml bottle, UK, cider (vg, gf)
<b>CAMDEN PIÑA LAGER</b> 5.70 (4.5%) 330 ml can, UK, IPL (v)	<b>REKORDERLIG MANGO &amp; RASPBERRY</b> 5.80 (4.0%) 500 ml bottle, Sweden, fruit cider (vg, gf)
<b>JUBEL PEACH/ELDERFLOWER</b> 5.20 (4%) 330 ml can, UK, fruit lager (vg, gf)	