

ORIELS

COCKTAIL BAR

MENU



ORIELS

COCKTAIL MENU

All of our cocktails are built from scratch using the best spirits and ingredients available, and are constantly evolving, with more added each week. Try a true classic taken from recipes devised by the worlds most famous cocktail bars and hotels, or try one of our in house concoctions. Many of our cocktails can be created without alcohol, simply ask your host or at the bar! Proudly independent, we serve Exeter.

VODKA

CLASSIC VODKA MARTINI - £15

The ultimate statement drink. Absolut Vodka, Noilly Prat Dry Vermouth, a lemon twist. Dry or Wet. Shaken or Stirred.

COSMOPOLITAN - £14

A classic, made just as it should be. Absolut Citron, TORS Triple-Sec Liqueur, Lime & Cranberry

METROPOLITAN - £14

A modern twist on a modern twist. Absolut Wild Berri, TORS Triple-Sec Liqueur, Lime & Cranberry

ORIEL STAKES - £16

Our take on a little known blast from the past. Absolut Vodka, Havana Club 3, TORS Raspberry Liqueur, Lime & Grenadine Garnished with a caramelised orange.

PORNSTAR MARTINI - £15

The worlds favourite cocktail. Absolut Vanilla, Passionfruit, Passoa, TORS Triple-Sec, pineapple juice and a half passionfruit filled with prosecco.

ESPRESSO MARTINI - £14

Bold and creamy. Absolut Vanilla vodka, Kaluha, fresh espresso, TORS Caramel & Coffee Liqueur.

PINK FETISH - £15

Just a little bit naughty. Absolut Lime, Archers, Peach Liqueur, cranberry Juice, Orange Juice & Lime.

MUDSLIDE - £16

We're digging this one up from years gone by, an Oriels Favourite. Absolut vanilla, Baileys, Kaluha, Milk or Cream, Mozart White Chocolate Liqueur.

RUM

APRICOT & PEACH DAQUIRI - £14

A fresh take on a true original. Havana club rum, peach liqueur, apricot liqueur, sugar, lime and peaches. A frozen drink topped with a peach and peach syrup.

GOLDEN LILLET MARTINI - £14

This is a show stopper. Havana 7yr Old Dark Rum, Lillet Rose, TORS Limoncello, Demerera Sugar with a lemon twist.

CENTENARIO - £15

A caribbean favourite. Havana 3yr, Havana 7yr, Kaluha, TORS Triple-Sec, Lime, Grenadine and Fresh Mint.

CARIBBEAN MILLIONAIRE - £16

A true icon. Plymouth Sloe Gin, Havana 3yr, Apricot Liqueur, Banana Liqueur, Lemon, Plum Bitters with banana slice.

ZOMBIE - £16

It comes with Fireworks and hits like a long-island. Havana 3yr, Havana 7yr, Hanava Spiced, Apricot Liqueur, Pineapple, Lime, Lemon, Brown Sugar topped with a passionfruit of Wray & Nephew with Flamed Cinnamon.

DARK 'N' STORMY - £14

Simply perfect. Gosling Black Seal Rum, Ginger Beer, Sugar & Fresh Lime.

MOJITO - £13

Fresh and crisp. Havana 3yr, Fresh Lime, Fresh Mint, Sugar, Soda.

MAI TAI - £15

Fruity & Floral. Havana 3yr, Havana 7yr, Orgeat syrup, TORS Triple-Sec & Fresh Lime with a sprig of clapped mint.

WHISKY / WHISKEY

OLD FASHIONED - £15

The owners favourite. Brown Sugar Cubes, your choice Bitters, Bulleit Bourbon & Burnt Orange. With or without Club Soda.

NEW YORKER - £15

Because we love the Big Apple. Bulleit Bourbon, Fresh Lime, Sugar, Grenadine & Lime.

NEW ORLEANS SAZERAC - £16

Something for the advanced Palette. Bulleit Bourbon, Pernod &/or Absinthe, Bitters, Fresh Lemon Juice, Sugar. Shaken or Stirred.

IRISH SHILLELAGH - £16

Coppers Fav. Jamesons Irish Whiskey, Havana Club, Plymouth Sloe Gin, Fresh Lemon Juice, Sugar, Peach Liqueur & Peaches.

THE CNCLD WHISKY SOUR - £15

A tribute to Taylor Swift. Bulleit Bourbon, Fresh Lemon Juice, Simple Syrup, Framboise & Cacao.

SPRITZ

APEROL SPRITZ - £13

A modern Icon. Italian Prosecco infused with Aperol, poured over Ice and paired with a caramelised orange wheel.

HUGO SPRITZ - £13

We have a real connection to this one. TORS Elderflower Liqueur poured over chilled Italian prosecco and topped with Soda, freshened by mint.

LIMONCELLO SPRITZ - £14

A taste of Italy, using TORS Limoncello and fresh lemons, paired with chilled prosecco and soda water.

ORIELS

COCKTAIL MENU

TEQUILA

BONZAI FROZEN MARGARITA - £15

A Japanese take on the classic frozen Margarita. El Jimador white tequila, Midori melon, TORS Triple Sec, Fresh Lime & Sugar. Salt Rimmed to taste.

FROSTBITE - £15

Creamy, Glittering and a true statement piece. El Jimador Tequila, Mozart White Chocolate Liqueur, Creme de Cacao, Blue Curacao, Cream or Milk and a shimmer of edible glitter.

MARGARITA ON THE ROCK - £16

Can you SMELL what the Rock is Cooking?! Teremana Tequila, Chilli Syrup, Fresh Lime, Grapefruit Juice & TORS Triple-Sec with a spicy Tajin Rim.

BIG BLUE SHARK - £14

We're going to need a bigger boat. El Jimador Tequila, Absolut Vodka, Blue Curacao & Vanilla Syrup complete with a Big Blue Shark lurking in between the Ice.

HOT PANTS - £14

Our wake up call on your evening. El Jimador Tequila, Peppermint Schnapps, Pink Grapefruit or Orange Juice, White Sugar & Chilli Syrup.

ENERGY

PETIT-FIL-OOH - £14

It genuinely tastes like one... Absolut Pear Vodka, Absolut Original Vodka, Peach Puree, Peach Liqueur & Red Bull White Peach with a Peach in Syrup to top it all off!

Hot to Tobago - £14

H.O.T.T.O.G.O this one tastes like Tobago... Havana Club 3, Gosling Black Seal Rum, Pineapple, Lime, Banana Liqueur and Passoa with a grenadine bowl and Red Bull Tropical.

GIN

JOSH'S REFRESHER - £16

A taste of the corner shop gone by. Banana Liqueur, Plymouth Sloe Gin, Beefeater Orange Gin, Beefeater Pink Gin, Tors Limoncello, Orange & Pineapple Juice. Frozen and Blended, topped with Grated Refresher Sweets.

TOWER OF LDN SPRITZ - £15

Naughty enough to get you locked away. Beefeater dry gin, Beefeater Pink, Creme de cassis, Rhubarb Liqueur and a soda top.

CLASSIC MARTINI - £15

Plymouth Gin, Noilly Prat Dry Vermouth or Martini Dry. A lemon twist or Olive. Make it Wet or Dry and Shaken or Stirred. Dirty if you want!

TAZMANIAN TWISTER - £15

A Gin Devil. Beefeater Dry Gin, Campari, Martini Rosso, Pink Grapefruit Juice.

TOM COLLINS - £12

Refreshingly Original. Beefeater London Dry Gin, Fresh Lemon, Sugar & Club Soda.

PINK PAMPLEMOUSSE - £13

Say it... SAY IT! Beefeater Pink Gin, Cointreau, Grapefruit Juice with a Lemon Twist. - £13

NEGRONI - £14

Milan meets Exeter. Beefeater Dry Gin, Campari, Martini Rosso and a caramelised Orange.

PERONI NEGRONI - £15

It shouldn't work, but it does. Beefeater Dry Gin, Campari, Martini Rosso and Peroni premium lager served as a long drink with lemon.

HEDGEROW BRAMBLE - £15

A taste of the country. Fresh Blackberries, Fresh Lime, Plymouth Sloe Gin, Beefeater Dry Gin, Creme de Mure & Club Soda.

CHAMPAGNE

PINEAPPLE FLIRTINI - £14

A fruity Fizz. Absolut Passionfruit, Chilled Champagne. Pineapple Juice & Raspberry.

VALENCIA ROYALE - £16

An 80's classic. Apricot Liqueur, Fresh Orange Juice, Chilled Champagne & Martel VS Brandy.

ORIELS 75 - £15

Our twist on one of the worlds most recognisable cocktails. Beefeater Gin, Fresh Lemon Juice, TORS Triple-Sec, Sugar Syrup & Champagne.

VOLCANO - £16

Dark, Glittering, Violent. TORS Raspberry Liqueur, Raspberry Syrup, Blue Curacao, Orange Curacao, Glitter & Chilled Champagne.

PIMMS ROYALE - £15

Anyone for Tennis? Pimms No.1, Fresh Lemon, Beefeater Pink Gin, Chilled Champagne.

ALL OF THE ABOVE

LONG ISLAND ICED TEA - £16

You think it will get you more hammered than the rest... Beefeater London Dry Gin, Absolut Vodka, El Jimador Tequila, Havana Club 3, TORS Triple Sec, Lime, Sugar and Coca-Cola over ice.

Please make your bartender or host aware of any allergies or intolerances prior to ordering.

If you would like a flavoured variant of any classic cocktail our team will endeavour to make this happen!

ORIELS

WINE MENU

SPARKLING

- Tramonto Sparkling** - Italian Sparkling Wine - Glass: £6 / Bottle: £23
Borgo SanLeo Prosecco - Glass: £7 / Bottle: £26
Langlois Cremant De Loire Blanc - Dry - Glass: £9 / Bottle: £38
Lyme Bay Brut Reserve - UK - Glass: £11 / Bottle: £45
Laurent-Perrier La Cuvée Brut - France - Glass: £14 / Bottle: £75
Laurent-Perrier La Cuvée Rosé - France - Glass: £18 / Bottle: £100
Laurent-Perrier Blanc De Blancs Brut Nature - France - Bottle: £120
Laurent-Perrier Grand Siècle - France - Bottle: £250
Dom Pérignon - France - Bottle: £280
Krug Grande Cuvée Brut - France - Bottle: £320

WHITE

- Laroma Pinot Grigio** - Italy - 175ml Glass: £6 / Bottle: £21
Avoir la Peche Chardonnay - France - 175ml Glass: £7 / Bottle: £25
Sepa Moya Sauvignon Blanc - Chile - 175ml Glass: £8 / Bottle: £26
Lago Vinho Verde - Portugal - Bottle: £30
Azabache White Rioja - Spain - 175ml Glass: £9 / Bottle: £32
Laurent Miquel Albarino - France - 175ml Glass: £10 / Bottle: £38
Orchard Lane Sauvignon Blanc - New Zealand - Bottle: £42
Cossetti Gavi di Gavi - Italy - Bottle: £55
Sancerre, Domaine de la Perrière - France - Bottle: £65
Cloudy Bay Chardonnay - New Zealand - Bottle: £80
Saint-Aubin 1er Cru Les Murgers des Dents de Chien, Gerard
Thomas et Filles - France - Bottle: £110

RED

- De Bortoli Estate Shiraz** - Australia - 175ml Glass: £6 / Bottle: £24
Tout un Fromage Merlot - France - 175ml Glass: £7 / Bottle: £26
Agustinos Estate Malbec - Chile - 175ml Glass: £8 / Bottle: £26
Showdown Cabernet Sauvignon - USA - 175ml Glass: £9 / Bottle: £32
Walt Pinot Noir - Germany - 175ml Glass: £10 / Bottle: £38
Ermita de San Felices Crianza Rioja - Spain - Bottle: £40
Apelación Malbec, Zuccardi - Argentina - Bottle: £44
Vallet Frères Bourgogne Pinot Noir - France - Bottle: £55
Chateau de Barbe Blanche - France - Bottle: £65
Cossetti Barolo - Italy - Bottle: £85
Châteauneuf-du-Pape, Colombo & Fille - France - Bottle: £110

ROSÉ

- Terrazzo Zinfandel Rosé** - USA - 175ml Glass: £7 / Bottle: £26
Maison Badet Clément Rosé - France - 175ml Glass: £9 / Bottle: £30
Chateau de la Deidière Rosé - France - 175ml Glass: £13 / Bottle: £45
Whispering Angel - France - Bottle: £60
Whispering Angel Rosé Magnum - France - Bottle: £100

FORTIFIED

- Taylor's Chip Dry White** - Portugal - Glass: £9 / Bottle: £50
Walter Hicks Western Hunt Ruby - Portugal - Bottle: £33
Taylor's 10 Year Old Tawny - Portugal - Bottle: £60
Taylor's 1983 Port - Portugal - Bottle: £110



In partnership with



ORIELS

COCKTAIL BAR

LATE MENU

AVAILABLE FROM 8PM

Pizzas

Hand Stretched Sourdough Pizza topped with homemade marinara sauce and a selection of toppings, cooked to order in a stonebased pizza oven.

Margarita - £12.50 *(Vg)*

Pepperoni - £14.50

Vegetarian - £12.50 *(Ve)*

BBQ Chicken - £14.50

Caramelised Onion, Artechoke & Feta - £15.00 *(Vg)*

Sauces & Extras

Honey BBQ Dip / Balsamic Ketchup / Garlic Aioli - £1

Selection of Olives - £3 *(Ve)*

Fresh Cherry & Vine Tomatoes - £2

Grilled Halloumi in Chilli glaze - £2.50 *(Vg)*

Cheese Board

A selection of local and international cheeses served with fresh fruits, figs, dried fruit, crackers and chutney - £22 *(Vg)*

Charcuterie Board

A selection of local and international cheeses and Meats including pastrami, chorizo, salami, Jamon, Iberico Ham, Prosciutto, Serrano Ham, Sausage Meats and More, served with fresh fruits, figs, bread / crackers and chutney - £27

Biscuits

A selection of Classic Biscuits... Because why not?! - £7

Shortbread, Amaretti, Bourbon, Custard Cream, Digestive, Jammy Dodger, Chocolate Finger, Ginger Nut & Pink Wafer! *(Vg)*

Bar Snacks

A selection of Pork Scratchings, Crisps, Popcorns & Puffed Rice, plus Jerky, Biltongs and Olives... Don't be hungry!! Ask at the bar for Prices.

Homemade Root Vegetable Crisps - £2.50 (Subject to availability)

*All dishes served with seasonal mixed leaf salad & Skin on Fries
Gluten Friendly options & Vegan Options available*

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MENU

Light Bites

Haloumi Fries with Sweet Chilli Jam - £6.50 *(Vg)*
Cauli bites with caramelised onion mayo - £6.50 *(Vg)*
Calamari with Fresh Garlic Aioli - £7.50
Crispy Chicken Wings with BBQ Glaze - £8
Grilled Tenderstem Broccoli with Chilli Glaze - £8 *(Ve)*

Ciabattas

Cherry Tomato & Mozzarella with Fresh Pesto - £9.00 *(Vg/Ve)*
Tuna Mayo & Cheese - £9.50
Honey BBQ Chicken & Somerset Mature Cheese - £9.95

Burgers

Oriels Classic Cheeseburger - 6oz Wagyu Beef Patty, Lettuce, Beef Tomato & Homemade Caramelised Onion Mayo. - £15.45
Oriels Vegan - Moving Mountains Patty, Lettuce, Beef Tomato and Vegan Caramelised Onion Mayo - £12.95 *(Ve)*
Southern Fried Chicken Burger - Chicken Breast, Romaine Lettuce, monterey jack & Sliced Onions with Mayo - £13.95 *(Ve Available)*

Sandwiches

Oriels Classic Club - Triple Stacked with white bread, turkey breast, bacon, vine tomato, romaine lettuce & mayo - £10
Posh Fish Finger - Chunky Fish Fillet on Toasted Sourdough with Tartare Mayo, Lettuce - £11.80
West-Country Mature Cheddar & Classic Piccalilli - Served on Granary Bread with Tenderstem Broccoli and Gerkins - £11 *(Vg)*
Grilled Cheese Sandwich - Mature Cheddar Cheese Toasted in White Bread. - £7.50

Salads

Tuna Nicoise - Tuna, Eggs, Kalamata Olives, Romaine Lettuce, New Potato and Mustard - £11
Classic Chicken Caesar Salad: Romaine Lettuce, Caesar Dressing, Crutons and Parmesan - £8.50 (Also available with Vegan Chick'Aint').

Sides

Homemade Skin on Chips - £7 *(Ve)*
Truffle & Parmesan Fries - £8 *(Vg)*
Feta and portabello croquets - £9 *(Vg)*
Homemade Root Vegetable Crisps - £2.50 (Subject to availability)

*All dishes served with seasonal mixed leaf salad & Skin on Fries
Gluten Friendly options & Vegan Options available*

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Pizzas

Hand Stretched Sourdough Pizza topped with homemade marinara sauce and a selection of toppings, cooked to order in a stonebased pizza oven.

Margarita - £11 *(Vg)*

Pepperoni - £13

Vegetarian - £12 *(Ve)*

BBQ Chicken - £13

Caramelised Onion, Artechoke & Feta - £13.50 *(Vg)*

Chicken & Mushroom - £12.50

Sauces & Extras

Honey BBQ Dip / Balsamic Ketchup / Garlic Aioli - £1

Selection of Olives - £3 *(Ve)*

Fresh Cherry & Vine Tomatoes - £2

Grilled Halloumi in Chilli glaze - £2.50 *(Vg)*

Sweet Treats

Homemade Cheesecake with Biscotti Base & Indulgent Philadelphia Creme, topped with Melted Dark Chocolate & Blueberries - £8 *(Vg)*

Grilled Seasonal Fruit with Honied Lemon Dressing - £9 *(Ve)*

Cheese Board

A selection of local and international cheeses served with fresh grapes, figs, dried fruit, crackers and chutney - £20 *(Vg)*

Local Gelato

A selection of Local Ice Creams, Gelatos & Sorbets - £3.50 per Scoop. Ask for seasonal flavours. *(Vg/Ve)*

Biscuits

A selection of Classic Biscuits... Because why not?! - £6

Shortbread, Amaretti, Bourbon, Custard Cream, Digestive, Jammy Dodger, Chocolate Finger, Ginger Nut & Pink Wafer! *(Vg)*

Coffees & Pastries

Ask your server or at the bar for a selection of Coffees and Boozey alternatives. Plus ask about our pastry selection on the day.

*All dishes served with seasonal mixed leaf salad & Skin on Fries
Gluten Friendly options & Vegan Options available*

ORIELS

VIP MENU

If you hate standing at a bar, aren't a cocktail person or generally don't want to have to stand up, take a look through our Bottle To Table Menu, where you can choose from some incredible super-premium and hyper-local spirits, delivered in incredible vessels, directly to your table by our Host team. Choose your Bottle(s), add your chosen Mixers and let us know if you are celebrating anything, and we'll do the rest... 6x Mixers included with all bottle purchases*

VODKA

ABSOLUT CLASSIC - £90
ABSOLUT FLAVOURS - £100
TORS VODKA - £110
CONNIE GLAZE VODKA - £120
CIROC - £130
GREY GOOSE - £140
BELVEDERE - £135
MAGNUM CIROC - £225

RUM

HAVANA CLUB ESPECIAL - £80
HAVANA CLUB 3YR - £90
HAVANA CLUB SPICED - £95
HAVANA CLUB 7YR - £105
KRAKEN - £110
KRAKEN FLAVOURS - £115
GOSLING BLACK SEAL - £125
MOUNT GAY - £130
WRAY & NEPHEW - £135

GIN

BEEFEATER - £90
BEEFEATER FLAVOURS - £100
BOMBAY SAPHIRE - £105
PLYMOUTH GIN - £110
PLYMOUTH SLOE - £115
MALFY FLAVOURS - £120
PLYMOUTH NAVY STRENGTH - £130
SALCOMBE START POINT - £130
SALCOMBE FOUR SEAS - £130
COTSWOLDS DRY - £135
MONKEY 47 - £140

TEQUILA

EL JIMADOR BLANCO - £90
EL JIMADOR REPOSADO - £100
TEQUILA ROSE - £100
TAKE TEQUILA FLAVOURS - £110
TERAMANA - £120
PATRON - £130
PATRON XO - £140

WHISKEY / WHISKY

JACK DANIELS - £90
SOUTHERN COMFORT - £110
JAMESONS - £110
BULLEIT BOURBON - £120
GLENFIDDICH 12 YEAR - £125
CHIVAS REGAL - £130
WOODFORD RESERVE - £135
JOHNNIE WALKER BLACK LABEL - £135
LAGAVULIN 16 YEAR - £160
JOHNNIE WALKER BLUE LABEL - £320
CHIVAS REGAL ROYAL SALUTE 21 YEAR - £350
CHIVAS REGAL ROYAL SALUTE 25 YEAR - £500

PORT

WALTER HICKS DRY - £33
TAYLORS CHIP DRY - £50
TAYLORS 2019 - £55
TAYLORS 10 YEAR - £60
TAYLORS 1983 - £110

LIQUEURS

ARCHERS - £90
MALIBU - £100
TORS FLAVOURS - £110
FRANGELICO - £120
LIQUOR 43 - £130
DISARRANO - £140

SHOOTERS

LUXARDO SAMBUCA - £110
SHANKYS WHIP - £115
MOZART CHOCOLATE - £115
JAGERMIESTER - £110
CONNIE GLAZE VODKA FLAVOURS - £120

BRANDY

MARTELL VS - £90
HENNESSY - £110
REMY MARTIN - £150
HENNESSY XO - £600

CHAMPAGNE

LAURENT PERRIER - £75
LAURENT PERRIER ROSE - £100
LAURENT PERRIER BLANC DE BLANCS NATURE - £120
DOM PÉRIGNON 2015 - £280
CHAMPAGNE KRUG - £320
ACE OF SPADES - £550

BEERS, CIDERS & RTD

6 x PERONI / PERONI GF - £30
6 x PERONI 0.0% - £25
6 x CORONA - £30
6 x BAYS DEVON ROCK - £38
6 x BAYS ROCK STEADY 1% - £32
6 x THATCHERS FLAVOURS - £38
6 x ST. AUSTELL PROPER JOB - £33
6 x BACARDI BREEZER - £30
6 x WKD BLUE - £26
6 x CRABBIES GINGER BEER - £34

MIXERS

6 x RED BULL - £18
6 x RED BULL TROPICAL - £18
6 x RED BULL PEACH - £18
6 x COCA-COLA - £20
6 x COKE ZERO / DIET COKE - £18
6 x FANTA ORANGE - £18
6 x SCHWEPES TONIC - £8
6 x SCHWEPES GINGER - £8
6 x FEVER TREE TONIC - £10
6 x LUSCOMBE JUICE - £15

BOTTOMLESS BRUNCH CLUB

**£39.95 PER PERSON
(PRE-BOOK ONLY)**

BRUNCH, THE ORIELS WAY

ORIELS

EVERY SATURDAY | 12-4PM



ORIELS

BOTTOMLESS BRUNCH

COCKTAILS

COSMOPOLITAN

A classic, made just as it should be. Absolut Citron, TORS Triple-Sec Liqueur, Lime & Cranberry

PINK FETISH

Just a little bit naughty. Absolut Lime, Peach Liqueurs, cranberry Juice, Orange Juice & Lime.

MOJITO

Fresh and crisp. Havana 3yr, Fresh Lime, Fresh Mint, Sugar, Soda.
ADD A FLAVOUR! - Strawberry, Mango, Peach, Passionfruit, Raspberry or Coconut!

APEROL SPRITZ

A modern Icon. Italian Prosecco infused with Aperol, poured over Ice and paired with a caramelised orange wheel.

CLASSIC NEGRONI

Milan meets Exeter. Beefeater Dry Gin, Campari, Martini Rosso and a caramelised Orange.

TROPICAL SUNRISE

A taste of the beach, in a cellar. TAKE Tequila Pineapple & Grapefruit, Triple-Sec, Sugar and Orange Juice, with Grenadine poured through!

B.B.J. (BASIC B*TCH JUICE)

A very raspberry martini. Beefeater Dry Gin, Grenadine, Raspberry Puree, Sugar and Fresh fruit.

BLUE BALLS SOUR

A very naughty Amaretto Sour. Dissaronno Amaretto, TORS Blueberry Liqueur, Lemon, Lime and sugar topped with Cherry Bitters.

SPICY MARGARITA

Just a little bit hot to handle. TAKE Tequila Blanco, Chilli Sugar, Lime, Triple-Sec and a Tajin Rim with dried chilli garnish.

THE "I'M BRUNCHING WITH THE GIRLIES" STRAWBERRY DAQUIRI

Frozen or Shaken, because we like to make our shift harder. Havana 3yr, Fresh Lime, Sugar, Strawberry Puree and Fresh Strawberries.

6TH FORM PARTY PUNCH

For the one who doesn't really like cocktails... VK Blue, Absolut Vodka, Peach Liqueur, Triple-Sec, Sugar and Fresh Blueberries.

O R I E L S

BOTTOMLESS BRUNCH

MOCKTAILS

NOJITO

Fresh and crisp. Brown Sugar Syrup, Lime, Fresh Mint, Soda.

ADD A FLAVOUR! - Strawberry, Mango, Peach, Passionfruit, Raspberry or Coconut!

APERNOALCOHOL SPRITZ

Why be left out? It's just as good. Pentire Coastal Alcohol Free Spritz, poured over Ice, mixed with Nosecco and soda, paired with a caramelised orange wheel.

MORE PASSION, MORE ENERGY

For the one that doesn't drink but still does a wee in the street. Passionfruit Puree, Sugar Syrup, Lime, Red Bull Tropical and Orange Mist.

TEQUILALESS SUNRISE

You're not hammered in Hawaii. Nogave syrup, Fresh Lime, Sugar and Orange Juice, with Grenadine poured through!

GOOD OLD FASHIONED FUN

Stirred to give that feel of class. Strong Brewed Tea, Brown Sugar, Aromatic Bitters and Peach Syrup.

B.B.J. (BORING B*TCH JUICE)

A very raspberry marfreeni. Tarquins 0.0% Gin, Grenadine, Raspberry Puree, Sugar and Fresh fruit.

WRONG ISLAND ICED TEA

For those who want to look like they're having fun. Sugar syrup, Lime, Lemon, Coke.

YOUR NAN'S TEAPOT

No more than 2 biscuits for you dear. Tea Pigs Green Tea, Pentire Seaward, Peach Puree, Vanilla Syrup, Brown Sugar and Fresh Berries.

"BE HOME BEFORE 8PM OR YOU'RE GROUNDED KATE"

For the rebellious one who stays out until 10 past. Thatchers 0.0% Cider, Pear Puree, Strawberry Puree, Sugar Syrup

ABSTONANCE ON THE BEACH

Zero percent Vodka is literally not a thing... Orange Juice, Cranberry Juice, Peach Puree, Pentire Adrift, Sugar.

O R I E L S

BOTTOMLESS BRUNCH

DRINKS

ON DRAUGHT

Thachers AMBR

Oriels Pilsner

IN A BOTTLE

Peroni

Peroni Zero

SPIRIT & MIXERS

Absolut Vodka

Beefeater Dry Gin / Pink Gin

Havana Especial, Spiced & 3yr Rum

Malibu

Archers

Jamesons

Disaronno

Midori

Pernod

Tarquins 0.0%

Pentire Coastal / Seward

ALCOPOPS

VK Ice

VK Blue

Hooch / Hooch Pink

WINE & PROSECCO

Borgeo San Leo Prosecco

Laroma Pinot Grigio

Terrazzo White Zinfandel

De Bartoli Aus Estate Shiraz

FROM THE GUN

Coca-Cola

Coke Zero

Diet Coke

Schweppes Lemonade

FROM THE FRIDGE

Franklins Ginger Ale

Franklins Ginger Beer

Franklins Lemonade

Franklins Tonics

FEELING JUICY?

Apple

Orange

Cranberry

Pineapple

FROM THE BIG HOT THING

Americano

Latte

Cappuccino

Mocha

Hot Chocolate

Tea, Green or Peppermint

FEELING IFFY?

Water

Cranberry Juice

O R I E L S

BOTTOMLESS BRUNCH

FOOD MENU

BURGERS

Oriels 6oz Wagyu Beef
Southern Fried Chicken
Beyond Vegan

PIZZA

Margarita
Pepperoni
Caramelised Onion & Artechoke

SALADS

Chicken Ceasar Salad
Chick'aint Ceasar Salad

SIDES

Skin-on Fries
Onion Rings
Garlic Bread

All Burgers served with fries and side salad. Gluten Free options available. Please let your server know of any allergies or intollerances when ordering.

O R I E L S

BOTTOMLESS BRUNCH

RULES

**WE WANT EVERYBODY TO HAVE A GREAT TIME!! SO
HERE'S HOW IT ALL WORKS...**

**A table counts as a 4 people (the size of our tables).
In order for us to comply with licensing law (and not get closed down
and all lose our jobs), You can only have a Maximum of 2 Bottles on
your table at any one time. This means 2 Bottles of Wine, 2 Bottles of
Prosecco or 1 of each!**

**When you finish a bottle, please place it upside down in the bucket
and one of our team will take it as a sign to take an order!**

**Don't be greedy! We can only serve you bar drinks / cocktails when, at
least, 1 of your 2 bottles on the table is finished and removed. Karen
can't handle that many drinks all at once!**

**Our cocktails are ALWAYS made from scratch and given the same
love and attention, we don't change the products to cheaper ones, we
don't batch make them in advance and we don't change the recipes!**

**It may take a little while longer to get brunch cocktails out when
busy, please be patient and you'll get some instagram friendly drinks
when ready!**

**If we place water on the table it's probably because one of you is a
little bit tiddy, don't be offended, we're just nice like that!**

Food MUST be ordered for every person on the table!

**Most importantly, don't be a Dick! Everyone is here for a good time
and it's literally the afternoon!**