

SCIENCE + INDUSTRY
WINTER 17/18

COCKTAILS

Classically-inspired drinks with modern twists.

We invite you to take a seat and relax – no need to come to the bar, once you know what you fancy, our floor team will take your order and bring the drinks to your table.

We've tried to keep it simple – drinks are listed from 'accessible' to 'complex'.

If nothing catches your eye, we'll gladly make you a classic – just let us know what you'd prefer.

Allergies and intolerances: please speak to our staff about the ingredients in your meal when making your order.

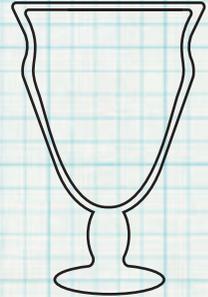
If you'd like to take a menu home, we'd be happy to oblige – but please ask for a fresh copy to go.

COCKTAILS ALL £9.5 UNLESS MARKED

VENICE

Low ABV%. Aperitivo as f*ck.

- Aperol
- Rinomato Americano
- Green cardamom
- Citrus sherbet
- Rhubarb
- Rose
- Prosecco



MR. BRADSELL

Inspired by his famous creation - the Bramble. So long, Dick.

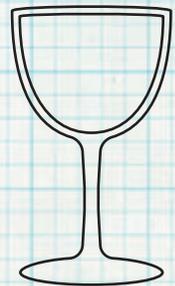
- Copper Head gin
- Berry-vanilla cordial
- Chamomile tincture
- Lemon
- Syrup



MEXICAN GIMLET

Double agave, simply stirred with citrus and eucalyptus.

- Herradura Reposado tequila
- De1 Maguey Crema de Mezcal
- Grapefruit-eucalyptus cordial
- Lemon
- Saline



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SKIES AND RIVERS

An exaggerated version of the Aviation.

- Three Rivers gin
- Del Maguey Crema de Mezcal
- Violette
- Luxardo Maraschino
- S+I bitters
- Lemon
- Saline



DAZED WITH MY YOUTH

Fresh, crisp and unexpectedly complex.

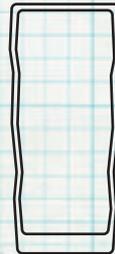
- Anise-infused Grey Goose vodka
- S+I limoncello
- Apple
- Lemon
- Peychaud's bitters
- Prosecco
- Syrup
- Soda



THE FINAL CUT

Science does tiki.

- S+I rum blend
- Five-grain 'milk'
- Spiced grilled plantain
- Lime
- Angostura bitters

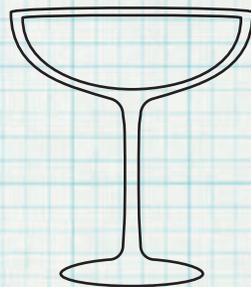


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HIGHLAND WHISPERS

Breakfast Martini variation.
Good at any time of day.

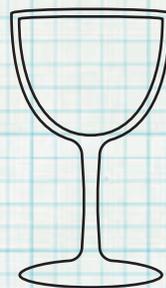
- Daffy's gin
- Rinomato Americano
- Pineapple jam
- Fig & fennel shrub
- Grapefruit-eucalyptus cordial



THE DOWN OF NOW

Savoury, spiced Margarita twist.

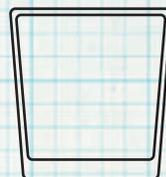
- Ocho Blanco tequila
- Habanero-infused Del Maguey Vida mezcal
- S+I spiced grenadine
- Peach perfume
- Lime
- Saline



THE TRIBUNAL EXPRESS

Like Tom Hardy.
Short, rich and good-looking.

- Arabica-infused Havana Club 7 rum
- Chilli-cacao
- Syrup
- TnT tincture
- Coconut foam
- Clouds
- Saline

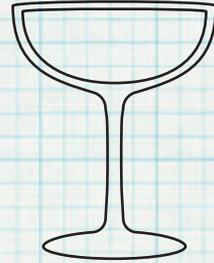


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MANFORTE MANHATTAN

Manhattan + Fire + Funk + Fruit

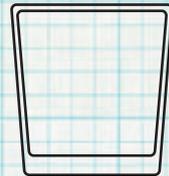
- Woodford Reserve
bourbon & rye whiskeys
- Mancino rosso
- Benedictine
- Jerry Thomas bitters
- Rum-caramelised raspberry



BARREL-AGED OLD FASHIONED

Mostly whiskey, approach with respect.

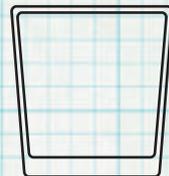
- wild Turkey rye whiskey
- Woodford Reserve bourbon
- Ardbeg 10 whisky
- Angostura & orange bitters
- Port
- Syrup



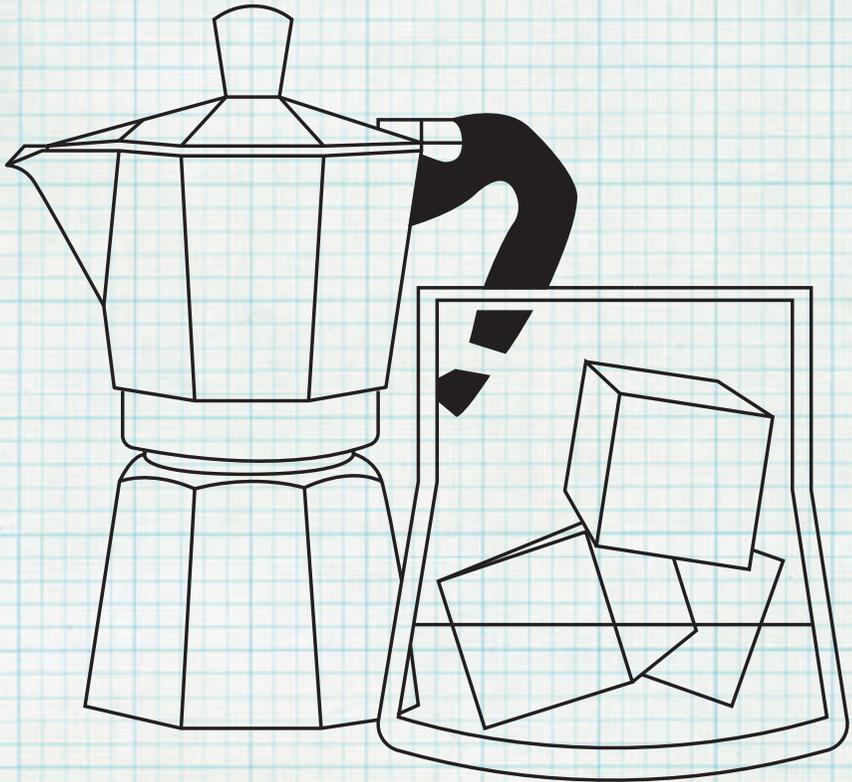
LORD OF THE SEAS

Short, savoury, sour

- Freya birch spirit
- Roots mastiha
- Lemon
- Syrup
- Sea foam



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NEGRONI RISTRETTO

Bittersweet, boozy buzz

- Star of Bombay gin
- Mr Black Espresso liqueur
- Mancino Rosso
- Campari
- Cocchi Torino

WINES

WHITE

125ML 175ML BOTTLE

Lazy Bones Sauvignon
Semillion
£3.60 £4.60 £15.50

Millstream Chenin Blanc
£3.80 £4.80 £17.50

O&E Pinot Grigio
£3.80 £4.90 £18.50

RED

125ML 175ML BOTTLE

Lazy Bones Shiraz Cabernet
Sauvignon
£3.60 £4.60 £15.50

Ribshack Shiraz Pinotage
£3.80 £4.90 £18.50

Trapiche Malbec
£4.10 £5.60 £22.50

PINK

125ML 175ML BOTTLE

PINOT GRIGIO BLUSH
£3.60 £4.60 £15.50

SPARKLING

	GLASS	BOTTLE
Lytic Procecco	£6.00	£22.00
Perrier Jouet Grand Brut		£50.00
Perrier Jouet Blason Rose		£60.00
Perrier Jouet Belle Epoque		£125.00

BEER AND CIDER

Our beer and cider list changes regularly so please
ask your server for the current selection.

HOT DRINKS

COFFEE

Espresso	£2.00
Flat white	£2.50
Latte	£2.50
Cappuccino	£2.50
Americano	£2.50
Mocha	£2.70

QUINTESENTIAL FINE TEA BOUTIQUE

Independent artisanal loose leaf tea hand crafted in Cheshire by Bernadine.

Served by the pot **All £3.50**

SIGNATURE BREAKFAST: A fragrant composition of Ceylon, Assam and Indonesian tea that is excellent with or without milk.

IMPERIAL EARL GREY: Black and rare milky oolong are combined with bergamot to give buttery vanilla earl grey like no other.

GREEN FLAMINGO: This green tea is flavoured with exotic graviola fruit. Light and fresh with a sweet fragrance.

WHITE ELIXIR: This cleansing white tea is delicately blended with jasmine petals, ginko leaves and spirulina.

BRITISH MINT & CARAMEL: This fine peppermint tea is carefully blended with the right amount of caramel to add a creamy sweetness to this fresh icy herb

TALES OF THE ORIENT: Rooibos tea with lemongrass, mango, chilli and lime - caffeine free

CLEANSE: An invigorating combination of cinnamon, ginger, dates, malt grains, cacao beans and pepper makes this blend perfect for after a heavy meal.

BAR BITES

BURNT ENDS £5

Beef rib cut offs, deep fried and coated with hot as f*ck sauce

POPCORN SHRIMP £6

Deep fried shrimp, coriander and red pepper bites, served with tangy lemon mayo

CHICKEN WINGS £5

6 wings coated in sticky BBQ or hot as f*ck sauce, served with blue cheese dip

SMOKED MIXED SAUSAGES £5

Old English, bratwurst and American pork and sage sausages with French's mustard

MAPLE GLAZED £4

POTATOES (v)

Roast potatoes with maple glaze, served with sour cream and chive dip
Add dried bacon dust and chopped bacon £1

CHEESE HUSH £4

PUPPIES (v)

Deep fried cheese balls served with spicy chipotle mayo

BABY BACK RIBS £5

¼ rack of baby back ribs with maple glaze

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FRIES

HOUSE (v) £2
Heavily seasoned in tiki salt

TRIPLE THREAT £4
House fries, bacon, bacon dust and baconaise topped with melted cheddar cheese

KANSAS CITY £5
House fries, pulled pork, bacon and American mustard

SWEET POTATO (v) £3
Seasoned sweet potato fries

TRUFFLE CHEESE (v) £4
House fries, cheese sauce and truffle oil
Add bacon £1
Add mixed mushrooms £1 (v)

BRISKET + PIT BEANS £5
House fries, mixed pit beans, peppers, onions, cajun spice and coriander topped with smoked beef brisket and spring onion

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SIDES

- | | |
|--|---|
| MAC + CHEESE £4 | HOUSE SLAW (v) £3 |
| Macaroni and three cheese sauce, topped with melted red cheddar
Add beef brisket £2 | Red and white cabbage, carrot, onion and chipotle mayo |
| CHEESY MASH (v) £3 | SIDE SALAD (v) £3 |
| Mashed potato with three cheese sauce | Shredded baby gem lettuce, cucumber, tomato and red onion with ranch dressing |
| COLLARD GREENS (v) £2 | PIT BEANS (v) £3 |
| Seasonal green veg with sautéed onion
Add bacon £1 | Smoked mixed beans
Add beef brisket £2 |
| SPAM FRIES £3 | BEER BATTERED ONION RINGS (v) £3 |
| Yeah you heard, spam fries! | Homemade with Big Wave beer, served with Memphis Mop sauce |

FEASTIN' TRAYS

- | |
|---|
| HOUSE TRAY £18 |
| Bacon chop, 1 St. Louis rib, ¼ rack of baby back ribs, smoked sausage, house slaw, fries, pickles |
| LOS POLLOS £15 |
| ½ roast chicken, 3 chicken wings
cheesy mash, bourbon gravy |
| BONEYARD FEAST £40 |
| GOOD FOR TWO
Full rack of baby back ribs, 2 St. Louis ribs, ½ roast chicken, brisket mac & cheese, fries, pickles |

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MEAT & BONES

All meat is coated in our dry rub, smoked low and slow, then covered in your choice of sauce

BABY BACK RIBS **HALF £8** **FULL £15**
Cut from the loin, these ribs are sweet and tender

ST. LOUIS RIBS **FOR ONE £5** **FOR THREE £13**
By the bone, as many as you can handle. These are big, meaty ribs cut from the belly

BEEF SHORT RIBS **HALF £11** **FULL £20**
Also known as the Jacob's Ladder. This huge chunk of beef is tender and flavoursome

ROAST CHICKEN **HALF £10** **FULL £18**
Half consists of one leg, wing and breast. Go for the full chicken if you're sharing

SAUCE

MEMPHIS MOP
STICKY BBQ
SIGNITURE
MAPLE GLAZE
HOT AS FK**
BOURBON GRAVY

Additional sauce £1 each

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STUFF IN BREAD

CANE + GRAIN BURGER £9

Quarter pound beef patty topped with pulled Pork, jack cheese and house slaw, served in a seeded and glazed brioche bun

DEEP SOUTH BURGER £9

Buttermilk marinated chicken breast, southern fried then topped with cheese and lemon mayo, served in a seeded and glazed brioche bun

CHEESE BURGER £8

Quarter pound beef patty, jack cheese, pickles and homemade burger sauce, served in a seeded and glazed brioche bun
Add bacon £1

SHRIMP PO BOY £9

Deep fried shrimp, pickles, chipotle mayo and mustard, served on a soft sub roll

MEXICAN BEAN BURGER (v) £8

Spicy, breaded bean burger topped with cheese, salsa and nachos, served in a seeded and glazed brioche bun

BOURBON BRISKET + BACON SUB £9

Smoked USDA beef brisket layered with bacon and bourbon glazed red onion, served on a soft sub roll

PULLED BUFFALO CHICKEN SANDWICH £9

Roast pulled chicken coated in buffalo hot sauce and topped with jack cheese, served in a seeded and glazed brioche bun

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DESSERTS

All £5

BROWNIE SUNDAE

Choco-fudge brownie, vanilla and chocolate ice cream topped with whipped cream and toffee sauce

PECAN PIE

Chopped pecans, syrup and honeycomb nuggets
Served with honeycomb ice cream and whipped cream

CHOCOLATE FUDGE CAKE

Layers of sponge cake coated in chocolate fudge icing then drenched with pouring cream

COOKIES AND MILK

Home baked triple chocolate cookies,
served with ice cold milk for dipping

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