Beer & Cider

Bill's Beer 275ml 4.0% 4.25 Bill's IPA 275ml 4.0% 4.25

Bill's Cornish Cider 330ml 5.0% 4.55

Meantime Yakima Red Ale 330ml 4.1% 4.50 Peroni 330ml 5.1% 4.50 660ml 5.1% 6.95

Peroni Pint 5.1%* 5.75 Half Pint 5.1%* 3.00

Menabrea 330ml 4.8% 4.75

Low/ non-alcoholic

BrewDog Nanny State 330ml 0.5% 3.95

Peroni Libera 330ml 0.0% 3.95

*Draft only available in selected Bill's restaurants

Juices & Smoothies

Pressed Juices

Our special cold pressed juices are close to our greengrocer roots. Using 1/2 a kilo of fruit and veg in every glass. We hope you like them as much as we do!

Superboost 4.55

Strawberry, apple, mint & lemon

Heart Beet 4.55

Beetroot, apple, lemon & ginger

Golden Glow 4.55 Carrot, apple, orange & ginger

Supergreens 4.55

Kale, spinach, celery, romaine, cucumber, apple & lemon

Ginger Fireball Shot 3.25

Orange, lemon, ginger, cayenne, garlic & oregano shot

Cloudy Apple Juice 3.25

Big Tom Spiced Tomato Juice 3.50

Freshly Pressed Orange Juice 3.25

Smoothies

Black Magic 4.65

a mix of blackberries, blackcurrants, cherry, blueberry, banana, apple juice & activated charcoal

Many Berry Smoothie 4.65

a delicious blend of blackberry, raspberry & strawberry, blended with apple juice

Banana Boost 4.65

Espresso, banana, fig, maple syrup & apple blended with milk & oats

Cold drinks

Oreo Milkshake 4.25

Oreo crumb & salted caramel sauce blended with frappe mix & milk

Coke / Diet Coke / Coke Zero 2.85

Peach and Fresh Mint Iced Tea 2.95 Kingsdown Natural Spring Water 2.95 Still or Sparkling 500ml

LA Brewery Ginger Kombucha 4.50 a naturally sparkling, living tea, with refreshing ginger and

citrus notes

Bill's Pink Lemonade 3.75

Bill's Ginger Beer

Bill's Elderflower Pressé 3.75

Elderflower Cordial 2.95 Hot or cold

Hot drinks

Bill's Pot of Tea 2.50

Tea for Two 3.50 English breakfast or Earl Grey

Tea and Infusions

Bill's peppermint, fresh mint, jasmine green tea or fruit tea

Espresso

Single 2.40 Double 2.70

Macchiato

Single 2.45 Double 2.75

Mocha 2.95

Americano 2.50

Flat White 2.95

Latte / Cappuccino 2.75

Turmeric and Coconut Latte 3.25

Matcha and Coconut Latte 3.25

Hot Chocolate 2.95

Hot Chocolate with Cream 3.25

Boozy Hot Chocolate 6.95 Hot chocolate with your choice of Kahlua, Amaretto, Baileys or Frangelico hazelnut liqueur, garnished with a chocolate flake Gingerbread White Hot Chocolate 3.50

White hot chocolate & gingerbread syrup, topped with cream & served with a mini gingerbread man

Hazelnut and Gingerbread White Hot Chocolate 6.95

Frangelico hazelnut liqueur, gingerbread syrup & white hot chocolate topped with cream & garnished with a crumbled chocolate flake

A message from Bill

Our special cold pressed juices continue to be a big hit, and now we've got a drinks list with something for everyone – including a great range of low or no alcohol cocktails.

If you're struggling to choose, Shrub It Off is my current favourite non-alcoholic cocktail!

And as the weather draws in, we've also added some indulgent hot drinks, you must try the Gingerbread White Hot Chocolate.

There should be something here for everyone, and every occasion...all day and into the night.

As always, let me know what you think. See you soon!



BILL COLLISON, Founder hellobill@bills-email.co.uk



Low & No Alcohol

Æcorn Spritz \$\frac{1}{2} 6.95

Æcorn dry aperitif, cloudy apple juice & Mediterranean rosemary, finished with elderflower tonic

Shrub It Off 6.95

Somerset raspberry, blackberry & honey shrub with raspberry syrup finished with lemonade

Virgin Mary 5.50

Spicy tomato juice & celery served with Bill's Hot & Fruity sauce

Blackberry & Lavender Cooler | 4.75

Blackberry & lavender cordial, rhubarb purée & cloudy apple juice, finished with sparkling water Pear and Ginger Cooler $\boxed{1}$ 4.75

Pear & ginger cordial mixed with cloudy apple juice, finished with sparkling water

Watermelon and Raspberry

Cooler [] 4.75

Watermelon & raspberry juice, orange & Bill's Pink Lemonade

Ceder's Classic and Tonic 5.65
Non-alcoholic alt-gin spirit & tonic

Hayman's Small Gin, served with Fever-Tree Slimline Tonic [] 6.95

Cut down on alcohol without sacrificing on flavour. Each serve contains just 0.2 units of alcohol but still tastes like a full-flavour G&T.

Cocktails

Sparkling

Aperol Spritz 7.95
Bittersweet Aperol topped with refreshing Prosecco & soda.
Garnished with an orange wedge

Bill's Collins 7.95

Wyborowa vodka, rose liqueur, rhubarb & lemon, topped with sparkling water

Blackberry Sky 1 7.95

Bill's Gin with cloudy apple juice , blackberry & lavender cordial, finished with ginger kombucha

Hedgerow Fizz \$\frac{1}{2} 6.75\$ Wild Sussex elderflower cordial, frozen blackberry, topped with Prosecco

Short

Sparkling Blackberry
Negroni □ 8.50
Campari, Martini Rosso & blackberry

finished with Prosecco

Hazelnut and Coffee Old Fashioned \Box 8.50

Lot 40 Rye, Frangelico hazelnut liqueur, bitters & espresso beans, stirred over ice

Indulgent

Urban Cookie Collective \triangle 7.95

Koko Kanu coconut rum, salted caramel sauce & Oreo crumb blended with frappe mix & milk

Espresso Martini 7.75 Kahlua coffee liqueur, Wyborowa vodka & fresh espresso

Tall

Bloody Mary 7.50

Wyborowa vodka, spicy tomato juice & celery served with Bill's Hot & Fruity sauce

Beauty and the Beet 7.75
Beefeater gin & Martini Rosso with beetroot, apple, lemon & ginger juice

Sparkling Wine

Serving sizes 125ml | Bottle

Bisol Jeio Rose, Italy 6.95 | 32.95

Vaporetto Prosecco, Veneto, Italy 5.95 | 27.95 House Champagne, NV France 39.95

Bolney Bubbly, Sussex, England 44.50 Veuve Clicquot Brut NV, Reims, France 49.95

Spirits & Mixers

Double measure of spirit (50ml)

Gin & Tonic

Beefeater London Dry Gin, paired with Fever-Tree Indian Tonic 7.95 Garnished with lemon & orange

Beefeater Pink Gin, paired with Fever-Tree Elderflower Tonic 8.50 Garnished with fresh strawberry

Whitley Neill Raspberry Gin, paired with Fever-Tree Lemon Tonic 9.25 Garnished with lemon & raspberries

Monkey 47 Gin, paired with Fever-Tree Indian Tonic 10.95 Garnished with grapefruit

Bulldog London Dry Gin, paired with Fever-Tree Indian Tonic 9.75 Garnished with grapefruit, mint & blackberries

Hendricks Gin, paired with Fever-Tree Elderflower Tonic 9.95 Garnished with cucumber

Bill's Gin, paired with Fever-Tree Indian Tonic 8.50 Garnished with orange

Spirits

Olmeca Altos Plata Tequila, paired with Fever-Tree Lemon Tonic 9.95 Garnished with lime & rosemary

Chivas Regal 12 YR Whisky, paired with Fever-Tree Ginger Ale 9.50 Garnished with lime

Black Cow Vodka, paired with Fever-Tree Lemon Tonic 9.95 Garnished with lime & lavender

Havana Club 3 YR Rum, paired with Ginger Beer 8.50 Garnished with lime

Wyborowa Vodka, paired with Fever-Tree Elderflower Tonic 8.50 Garnished with lemon & lime

Wines

Serving sizes 175ml | 250ml | Bottle

White

Crisp & Refreshing

Gavi Voltolino, *Italy* 29.95

La Maglia Rosa Pinot Grigio, *Italy* 5.95 | 7.50 | 21.95

Macabeo, *Spain* 4.95 | 5.95 | 16.95

Smooth & Rounded

Tomas Cusine Auzells, Spain 34.95

Picpoul de Pinet Cap Cette, France 6.25 | 7.95 | 23.50

Chardonnay Journey's End Haystack, South Africa 25.95

Bold & Full-Flavoured

Chablis 1er Cru Vaillons, France 44.95

> Acacia Tree Chenin Blanc, South Africa 19.50

Sauvignon Blanc Valley of Spies, New Zealand 7.50 | 9.95 | 28.95

Rosé

Lierre Rosé, *Italy* 19.95

95

Provence Rosé Domaine Teisseire, France 6.50 | 8.50 | 24.50

Garnacha Rosado, Spain 4.95 | 5.95 | 16.95

Red

Light & Fruity

Giesen Vineyard Selection Pinot Noir, New Zealand 7.50 | 9.95 | 28.95

Fico Grande Sangiovese, Italy 19.50

Tempranillo Garnacha, Spain 4.95 | 5.95 | 16.95

Medium-Bodied

Lorosco Reserva Merlot, *Chile* 21.95

Le Piazze Chianti Classico Riserva, Italy 39.95

Castillo Clavijo Rioja Crianza, Spain 6.25 | 7.95 | 23.95

Rich & Luxurious

Malbec Tilia, *Argentina* 6.60 | 8.50 | 25.50

Chateau Viramiere St Emilion Grand Cru, France 49.95

Mount Langhi Ghiran Billi Billi Shiraz, Australia 34.95

An optional service charge will be added to your bill. All wines sold by the glass are also available in 125ml.

Wines on this list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance on allergens.