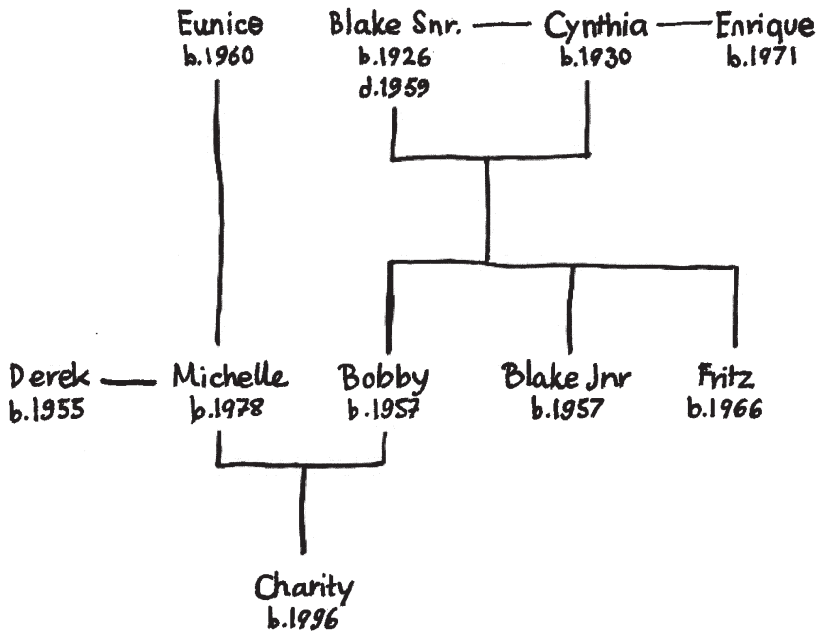


## FITZPATRICKS & CO.



A discretionary 12.5% service charge will be added to your bill for table service. All service charge goes directly to our team.

## BOBBY'S FAVOURITES

### **Right Hand Cocktail ..... 11**

Real McCoy 5yr, Campari, vermouth blend, chocolate bitters

### **El Presidente ..... 11**

Havana Club 7yr, Cocchi Americano, triple sec, pomegranate syrup

### **Clover Club ..... 11**

Beefeater gin, dry vermouth, raspberries, lemon, aquafaba

### **Singapore Sling ..... 11**

Beefeater gin, cherry Heering, Bénédictine, triple sec, lime, pomegranate, pineapple, bitters

### **Knickerbocker ..... 11**

Plantation Xaymaca, triple sec, raspberry, lime

### **Rum Vieux Carré ..... 11.5**

Doorly's 5yr, Sazerac rye whiskey, Martell VS cognac, vermouth blend, Bénédictine, bitters

### **Zombie (for 2 to share) ..... 19**

House blend of rum, Bobby's falernum, absinthe, pomegranate & almond syrups, bitters, passionfruit, lime, pineapple

### **Limited Edition Plantation Panama 2007 ..... 65 \***

Exclusively bottled for Bobby's, this rum from Panama has been aged in Bourbon, Cognac & Champagne casks. \*Take away price

## FAMILY AFFAIR

### **Coffee with Michelle** ..... 10.5

Westerhall Estate 7yr, coffee liqueur, espresso, almond syrup,  
chocolate bitters

### **Eunice Rocks** ..... 11

Olmeca tequila, peach, cardamom, lime, agave syrup

### **Alison Mahoney** ..... 10

Havana Club 3yr, spices, lime, ginger syrup

### **Blake's Swizzle** ..... 10

Chilli spiced Sailor Jerry, triple sec, lime, vanilla sugar

### **Cynthia's Ruin** ..... 10.5

Beefeater gin, white wine, raspberries, passionfruit,  
lime, apple

### **Enrique The 5th** ..... 11.5

Vida mezcal, Aperol, pineapple, lime, demerara, absinthe, aquafaba

### **Sour Fritz** ..... 9.5

Bobby's falernum, lime, aquafaba, black pepper

### **Derek's On The Wagon (alcohol free)** ..... 7.5

High Point alcohol free smoked digestive, lime, agave syrup

# NATURAL WINE

125ML / BOTTLE

## SPARKLING

**Cantina Bernardi Prosecco [O] [V] ..... 7.5 / 37**

Italy, 11.5%

## WHITE

**Tule Cattarato [O] [U] [V] ..... 4.9 / 25**

Italy, 12%

**Samurai Chardonnay [V] ..... 5.5 / 30**

Australia, 13.5%

**Chateau de la Mirande Picpoul de Pinet [V] .... 6.5 / 34**

France, 13%

# NATURAL WINE

125ml / BOTTLE

## ROSÉ

**Reserve de Gassac Rosé [O] ..... 5.20 / 28**

France, 12%

## RED

**Tule Nero d'Avola [O] [U] [V] ..... 4.9 / 25**

Italy 12.5%

**Gran Cerdo Tempranillo [O] [V] ..... 6 / 32**

Spain, 13.5%

**Bodega Cecchin Malbec [O] [V] ..... 6.8 / 39**

Argentina, 13.5%

[O] ORGANIC

[U] UNFILTERED

[V] VEGAN

## BEER & CIDER

### DRAUGHT

**Moor Bobby's Lager** ..... **3.1 / 5.9**

4.4%

**Dream Factory Pale Ale - Two Tribes**..... **3.1 / 6**

4.4%

### BOTTLES

**Pacifico (355ml)** ..... **4.9**

Mexican Lager, ABV 4.5%

**Siren Lumina (GF, can)** ..... **5.5**

Pale Ale, ABV 4.2%

**Lucky Saint** ..... **5**

Lager, ABV 0.5%

**Sanford Orchards (500ml)** ..... **6.5**

Raspberry/Elderflower Cider, ABV 4.0%

## PIZZA BOARDS

**Margherita ..... 8**

Tomato, fior di latte, oregano (*vegan available + £1*)

**Mushroom, blue cheese & fennel jam ..... 9**

White base, fior di latte

**Artichokes, olives & smoked chilli ..... 9.5**

Tomato, fior di latte (*vegan available + £1*)

**Pork & fennel salami ..... 10**

Tomato, fior di latte, pickled chilli

**Lamb merguez sausage, onion & feta ..... 10**

Tomato, fior di latte

**Smoked bacon, rocket & goats cheese ..... 10.5**

Tomato, fior di latte

## SNACKS & SMALL PLATES

**Smoked almonds ..... 3.5**

**Verdi Dolci olives ..... 4**

**Buttermilk fried chicken, garlic aioli ..... 7.5**

**Siracha & sesame cauliflower wings ..... 7.5**

**Padron peppers ..... 6.5**

**Nduja & scamorza croquettes, aioli ..... 7.5**