

THE CHOSEN ONES



MAJULAH SINGAPURA £12

Gin, Cherry Brandy, Benedictine, Lime Juice, Grenadine, Cointreau, Pineapple Juice, Cherry Bitters

LOST IN A BLUE NOTE £12

Rum, Blue Curaçao, Coconut Syrup, Fresh Lime Juice, Pineapple Juice

HERBOLOGY £12.5

Green Chartreuse, Velvet Falernum, Benedictine, Mint, Lime, Lemongrass

SMOKE & MIRRORS £13.5

Rittenhouse Rye, Lemon Juice, Honey, Ginger Syrup, Fresh Ginger, Apple Juice Apple Wood Smoked Glass & Shaker

BUGLE CALL RAG £13

Overproof Rum, Coconut Cream, Orange Juice, Pineapple Juice

BOOZY MILKSHAKES £10.5

FILL MY HEART WITH SONG...

Vanilla Vodka, Toffee Vodka, Advocaat, Cream, Vanilla Syrup, Crème Brûlée Top

ERIC WIMP

Toffee Vodka, Butterscotch Schnapps, Banana Liqueur, Fresh Banana, Milk, Cream

DIP IT IN CHOCOLATE

Chocolate Liqueur, Baileys, Orange Curacao, Chocolate Syrup, Cream, Orange Zest

THE ITALIAN JOB £11

Prosecco, Italicus, Limoncello, Chambord, Sugar Syrup

DORIAN GREY £12

Earl Grey Infused Gin, Italicus, Lemon Juice, Sugar Syrup, Absinthe Rinsed Glass

STORYTIME £12.5

Green Chartreuse, Balsamic Vinegar, Black Pepper, Mint, Apple Juice, Strawberry Puree, Fresh Strawberries

BIG ENCHILADA £12

Lemon Grass And Chilli Infused Tequila, Cointreau, Lime Juice, Cherry Brandy In An Applewood Smoked Glass

CIRCLE OF FIFTH £11

Rhubarb And Ginger Gin, Lime Juice, Soda Water, Raspberries, Rhubarb Syrup

DESSERT INSPIRED £11.5

PRETTY AS PEACH

Vanilla Vodka, Chambord, Peach Puree, Cream, Almond Milk, Peach

IF COGNAC WERE JAZZ

Cognac, Vanilla Vodka, Dark Cacao, Disaronno, Kahlua, Espresso, Cream, Chocolate Flake

CHERRY FOREST

Overproof Rum, Cherry Brandy, Chocolate Liqueur, Orgeat, Cream

Allergens:

Attention customers with food allergies. Please be aware that our cocktail and food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts or wheat.

CLASSIC COCKTAILS

"Quality means doing it right when no one is looking." ~ Henry Ford

Experience elevated renditions of iconic cocktails with our new Prestige Classics edition, crafted with top-shelf spirits to create luxurious versions of your favourite drinks.

OLD FASHIONED £11

Bourbon or Rye, Sugar, Angostura Bitters, Orange Bitters

Variations:

Rum instead of Bourbon + £2

Tequila instead of Bourbon + £4

PRESTIGE - £19

Blantons Original Single Barrel Bourbon, Sugar, Fee Bros Old Fashioned Bitters, Orange Bitters

PORN STAR MARTINI £11

Vanilla Vodka, Passion Fruit Puree, Pineapple, Garnished With Fresh Passionfruit And Served With A Shot Of Prosecco

PRESTIGE - £19

Crystal Head Aurora Vodka, Passion Fruit Liqueur, Pineapple Juice, Lime Juice, Vanila Syrup, Garnished With Fresh Passionfruit And Served With A 50ml **Champagne Shot**

ESPRESSO MARTINI £10

Vodka, Kahlua, Fresh Shot of Ristretto Coffee Syrup shot of Vanilla / Caramel / Hazelnut + £0.5

Variation:

Brandy instead of Vodka + £1.50

PRESTIGE - £17

Crystal Head Aurora Vodka, Mr Black, Fresh Shot of Ristretto Coffee

NEGRONI £10

Gin, Sweet Vermouth, Campari

PRESTIGE - £19

Cambridge Distillery Three Seasons Gin, Del Professore Vermouth di Torino Superiore, Campari

PINA COLADA £11

White Rum, Coconut Cream, Cream, Pineapple Juice

Variation:

Add a extra 25ml **Dark Rum Float** + £3

BELLINI £10

Prosecco, Fruit Puree, Lemon Juice

Variation:

Choose a flavour **Peach** / **Passionfruit** / **Strawberry**

PRESTIGE - £17

Heidsieck & Co. Monopole Gold Top Champagne, Peach Puree, Lemon Juice

APEROL SPRITZ £10

Aperol, Prosecco, Soda

CLASSIC COCKTAILS

"Quality is not an act, it is a habit." - Aristotle

MARGARITA £11

Tequila Blanco, Triple Sec, Fresh Lime Juice

Variation:

Pineapple & Passionfruit + £2

Tequila Blanco, Triple Sec, Fresh Passionfruit, Pineapple Juice, Lime Juice

PRESTIGE - £16

Illegal Reposado, Triple Sec, Fresh Lime Juice

MARTINI £11

Gin or Vodka, Dry Vermouth, Olive or Lemon Twist

Variation:

Vesper Martini + £1

Vodka & Gin, Lillet Blanc With a Lemon Twist

PRESTIGE - £28

Cambridge Distillery Three Seasons Gin, Cocchi Extra Dry Vermouth, Olive or Lemon Twist

COSMOPOLITAN £10

Citron Lemon Vodka, Cointreau Triple Sec, Lime Juice, Cranberry Juice

PRESTIGE - £14

Grey Goose Le Citron, Cointreau Triple Sec, Lime Juice, Cranberry Juice

STRAWBERRY DAIQUIRI £11

Rum, Strawberry Puree, Fraise De Boise, Fresh Lime Juice, Fresh Strawberries

Blended or Shaken

MOJITO £10

Rum, Fresh Lime, Mint, Sugar, Soda

Variation:

Raspberry & Basil + £2

Raspberry Vodka, Fresh Raspberries, Fresh Lime, Basil, Raspberry Puree, Soda

ELDERFLOWER TOM COLLINS £9.5

Gin, St Germain Elderflower, Fresh Lemon Juice, Sugar Syrup, Soda

BEE'S KNEES £10

Gin, Fresh Lemon Juice, Honey

BLOODY MARY £10

Vodka, Lemon Juice, Tomato Juice, Pepper, Hot Sauce, Worcestershire sauce

COKTAIL SHOTS 60ML

BIRTHDAY CAKE £5

Vodka, Frangelico, Sugar-Covered Lemon Slice - Take the shot, bite the lemon and make a wish

FRUIT SALAD £4.5

Banana Liqueur, Raspberry, Blackberry

NUTTER £5

Sheepdog Peanut Butter Whiskey, Chocolate Liqueur, Cream

PICKLE SHOT £4.5

Lime, Chilli & Lemongrass infused Tequila, Pickle Juice

SHOTS

La Fee Absinthe

25ml

£4.8

Sambuca Antica

£2.9

Patron Silver

£4.7

BEER

BREW YORK LUPA LION APA 5%

440ml £6

BREW YORK GOLDEN EAGLE PILSNER 4.8%

440ml £6

BREW YORK JUICE FORSYTH TROPICAL IPA 5%

440ml £6

Monthly Beer - Ask Our Friendly Staff

BREW YORK TONKOKO MILK STOUT 4.3%

440ml £6

PERONI

330ml £5

0% BEER

330ml £4.5

CIDER

KOPPARBERG MIXED FRUIT 4%

500ml £5.2

KOPPARBERG STRAWBERRY & LIME 4%

500ml £5.2

REKORDERLING APPLE CIDER | 4.5%

500ml £5.4

0% ALCOHOL KOPPARBERG MIXED FRUIT CIDER

500ml £4.6

TONICS £2

PREMIUM INDIAN | SLIMLINE TONIC | ELDERFLOWER | MEDITERRANEAN | AROMATIC | CLEMENTINE

MOCKTAILS £7.5

Mocktails: 100% fun, 0% regret come morning.

THE FABLES

Balsamic Vinegar, Black Pepper, Mint, Apple Juice, Strawberry Puree, Fresh Strawberries

FRESH START

0% Alcohol Sparkling Wine, Lemon Juice, Peach Puree or Passionfruit Puree or Strawberry Puree

SOPHISTICATED LADY

0% Gin, 0% Alcohol Sparkling Wine, Orange Juice, Fresh Lemon Juice, Sugar Syrup

RASPBERRY & BASIL MOJITO

Fresh Raspberries, Fresh Lime, Basil, Mint, Raspberry Puree, Soda Water

FIRE ALARM

Fresh Lime, Fresh Herbs: Mint, Basil, Sage, Hot Sauce, Pineapple Juice, Peach Puree, Soda Water

FILL MY HEART WITH CREME BRULE

Cream, Caramel Syrup, Butterscotch Syrup, Vanilla Syrup, Crème Brûlée Top

PORN STAR MARTINI

Vanilla syrup, Passion Fruit Puree, Pineapple, Garnished With Fresh Passionfruit And Served With A Shot Of 0% sparkling wine

SOFT DRINKS £2

COCO-COLA | DIET COCA-COLA | LEMONADE | GINGER BEER
GINGER ALE | SODA WATER | APPLE JUICE | ORANGE JUICE
PINEAPPLE JUICE | CRANBERRY JUICE | TOMATO JUICE
Large (300ml) £2.90

HOT DRINKS

ESPRESSO £2 | AMERICANO £3 | CAPPUCCINO £3.5 | LATTE £3.5
HOT CHOCOLATE £4 | TEAS £2
Add Vanilla, Caramel or Hazelnut Syrup + £1
Add Baileys Irish Cream £2.50

SPIRITS

WHISKEY / BOURBON

SCOTLAND

	25ml	50ml
The Macallan 12 Sherry Oak Cask	£9.00	£16.30
Johnnie Walker Blue Label	£13.00	£23.00
Lagavulin 16 Year	£6.50	£11.80
Glenfiddich 12 year	£4.10	£7.40
Cardhu Gold Reserve	£4.10	£7.40
Glenmorangie 10 Year	£3.70	£6.70
Dimple Golden Selection	£4.70	£8.50
Highland Park	£3.30	£6.10

JAPAN

Hatozaki	£3.70	£6.70
Nikka Whiskey from the Barrel	£6.50	£11.80

IRELAND

Jameson	£3.00	£5.60
Green Spot, Irish Whiskey	£4.60	£8.40

USA

Blantons Original Barrel Bourbon	£9.00	£16.30
Elijah Craig Small Batch Bourbon	£4.50	£8.20
Wild Turkey 101 Bourbon	£4.10	£7.40
Woodford Reserve Bourbon	£3.70	£6.70
Makers Mark 46	£4.50	£8.20
Jack Daniels Single Barrel	£4.60	£8.40
Rittenhouse Straight Rye	£4.50	£8.20
Woodford Reserve Rye	£3.70	£6.70
Wild Turkey American Honey	£3.20	£5.80

BRANDY

	25ml	50ml
ABK6 VSOP Cognac	£5.40	£9.90
Berneroy VSOP Calvados	£3.70	£6.70
Chateau De Laubade Armagac	£7.20	£13.20
Hennessey VS	£3.60	£6.60
Remy Martin VOSP	£4.10	£7.40
Remy Martin XO	£14.00	£25.00
Martell VS	£3.70	£6.70

RUM

	25ml	50ml
Plantation 3 Star	£3.20	£5.80
Dark matter	£3.70	£6.70
Diplomatico	£4.50	£8.20
Havana Club 7 Year Old	£3.30	£6.10
Don Papa	£3.50	£6.40
Plantation XO 20th Anniversary	£5.20	£9.60
Plantation O.F.T.D	£4.30	£7.90
Rhum J.M XO	£7.30	£13.30
Gosling's Black Seal	£3.20	£5.80
Kraken Black Spiced	£3.10	£5.70
Pirate's Grog	£3.70	£6.70
Redleg Spiced	£3.30	£6.10
Redleg Spiced Vanilla Ginger & Pineapple	£2.90	£6.10
Old J Spiced	£3.30	£6.10
Wray & Nephews Overproof	£3.20	£5.80
Flor de Cana	£3.70	£6.70

GIN

	25ml	50ml
Burrell's Dry Gin	£3.90	£7.10
Marie Jeanne's Pink Gin	£3.90	£7.10
Aviation American Gin	£3.50	£6.40
Bathtub Gin	£3.50	£6.40
Bombay Sapphire	£3.00	£5.60
Chase Pink Grapefruit & Pomelo	£3.80	£6.90
Chase Seville Marmalade	£3.80	£6.90
Hendrick's	£3.80	£6.90
Herno Old Tom	£5.50	£10.00
Jawbox Gin	£3.70	£6.70
Jinzu Gin	£3.80	£6.90
Monkey 47	£5.50	£9.90
No. 209 Gin	£4.00	£7.30
Portobello Road Gin	£3.20	£5.80
Tanqueray Export Strength	£2.80	£5.30
Tanqueray No. Ten	£3.40	£6.30
Warner Edwards Victoria's Elderflower	£3.90	£7.10
Warner Edwards Victoria's Rhubarb	£3.90	£7.10
Whitley Neill Blackberry	£3.00	£5.60
Whitley Neill Raspberry	£3.00	£5.60
Roku Japanese Craft Gin	£3.50	£6.40
Boe Violet Gin	£3.00	£5.60
Plymouth Original Gin	£3.00	£5.60

VODKA

	25ml	50ml
Absolut Raspberry	£3.00	£5.60
Absolut Vanilla	£3.00	£5.60
Belvedere	£3.70	£6.70
Grey Goose	£4.00	£7.30
Ketel one Vodka	£3.30	£6.10
Ketel one Vodka Orange	£3.30	£6.10
Absolut Blue	£3.00	£5.60
Zubrowka Bison Grass	£3.00	£5.60

TEQUILA

	25ml	50ml
Casa Noble Anejo	£6.70	£12.10
Illegal Anejo Mezcal	£9.00	£16.30
Jose Cuervo Reserva de la Familia Platino	£6.50	£11.80
Tapatio Blanco	£3.50	£6.40
Herradura Reposado	£4.70	£8.50
Patron Silver	£4.70	£8.50
Olmecca Altos Tequila	£3.30	£6.10

LIQUEUR

	25ml	50ml
Baileys	-	£4.00
Chartreuse Green	£4.30	£7.90
Disarano	£2.80	£5.30
Southern Comfort	£2.80	£5.30
Limoncello	£2.70	£5.00

SNACKS

SALTED MIXED NUTS	£3	GOOD & HONEST POPPED CRISPS	£2.5
CHILLI & LIME NUT MIX	£3	Sea Salt Veggie Sweet Chilli	
SALTED CASHEWS	£3.50	LOVE CORN	£3
		Salt & Vinegar Smoked BBQ	
OLIVES, GREEN PITTED	£3	BRITISH POPCORN CO	£2.5
PICKLED GHERKINS	£3	Lightly Salted Sweet	
SALAMI STICKS	£4		

PRE-ORDER FOOD

We have upgraded our food offerings and partnered with a specialist in bespoke event catering and grazing platters, to provide you with an extraordinary food experience!

The Graze and Garnish Kitchen is renowned for its homemade bread, seasonal and locally sourced ingredients and extraordinary food platters. We are delighted to present to you individual portions or double, sharing platters in four variations: Cheese platters, Charcuterie platters, Mixed (cheese and charcuterie), and Vegan. The single portions are priced at £14 each, and double, sharing platters are £26.

You can now order these platters for any one of our events with your ticket purchase, as well as for any table booking. All of our food is pre-ordered, at least 48 hours in advance, and our new partnership means that we can offer you even more delectable options!

For information go to: <https://lincolnjazzcafe.co.uk/menu/#food>

Allergens:

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CHAMPAGNE

	125ml	Bottle
HEIDSIECK & CO. MONOPOLE 'GOLD TOP' CHAMPAGNE 2018 <i>It's the distinct nuttiness that joins notes of peach, nectarine and creamy biscuits that shows this is Champagne from a stellar year. Made from grapes picked by hand, this is no-expense-spared fizz.</i>	£11.50	£54
OEIL DE PERDRIX ROSÉ NV <i>(Champagne, France) - This needs no introduction. A crowd of wine critics has sung its praises, with The Telegraph's Victoria Moore calling it "a delight". It boasts elegant swathes of red cherry, raspberry and refined blossom notes that drift through its delicate mousse. It's pink Champagne at the top of its game.</i>	£13.5	£58
DOM PERIGNON, VINTAGE CHAMPAGNE <i>(Champagne, France) - An icon. Dom Pérignon is vintage champagne, produced in only the best years. An enticing bouquet of floral notes and juicy apricot with hints of rhubarb, mint and white pepper. Vibrant and energetic on the palate, offers penetrating tautness, marked by ginger, tobacco and toasted accents.</i>	-	£295
LAURENT-PERRIER CUVÉE ROSÉ BRUT NV <i>(Champagne, France) - Characterised by its ripe red fruit, high intensity and freshness, the Cuvée Rosé is acknowledged for its consistency and quality ensured at every stage from the meticulous sorting of grapes and using the rare technique of 'saignee' where the wine is kept on skins for 3 days.</i>	-	£125
BOLLINGER SPECIAL CUVÉE <i>(Champagne, France) - Bollinger is one of the last remaining independent Champagne houses, family-managed since 1889. Left to mature on the lees for three years, this is a full-flavoured, classic Champagne made mainly from Grands and Premier Cru areas with the addition of 5% to 10% of their unique reserve wines.</i>	-	£95

SPARKLING WINE

	125ml	Bottle
ZARLINO PROSECCO ASOLO DOCG (VEGAN) (ITALY) <i>The flavour is harmoniously balanced with delicate fruity notes, a low acidity and a moderate alcohol content.</i>	£7.1	£28.5
FIAMMETTA PROSECCO ROSÉ (VEGETARIAN) (ITALY) <i>Light pink in colour, with typical copper hues. The bouquet is intense. Delicate hints of acacia flowers, typical of Glera variety, blend with violet and raspberry notes from Pinot Nero.</i>	£6.7	£27
L'EXTRA PAR LANGLOIS BRUT, CRÉMANT DE LOIRE (FRANCE) <i>Langlois-Chateau is owned by Bollinger, one of Champagne's most prestigious houses. It's made in the same 'traditional method' as Champagne. But because it's from the Loire Valley, it's a fraction of the usual asking price. This contains a spot of Chenin Blanc, which pumps the juiciness up to 11.</i>	-	£36

ROSE WINE

	125ml	175ml	250ml	Bottle
BALADE ROMANTIQUE ROSÉ (VEGETARIAN) (FRANCE) <i>Provence-style rosé at a snip of the usual asking price. Bursting with aromas of stone fruit, raspberry, strawberry and white flowers, and a stroke of acidity on the finish.</i>	£6.3	£7.5	£9	£25
HANGLOOSE WHITE ZINFANDEL ROSÉ (VEGAN) (FRANCE) <i>Bursting with ripe summer fruits. Expect notes of strawberries and red cherries, with a dash of sweetness.</i>	£5.75	£6.9	£8.1	£23
ROSEBLOOD D'ESTOUBLON ROSÉ (FRANCE) <i>Elegant, with a distinctive mineral freshness, in which notes of apricot and peony express themselves freely on a citrusy canvas, ending in elegant tension.</i>	-	-	-	£45

WHITE WINE

	125ml	175ml	250ml	Bottle
LYRARAKIS ASSYRTIKO (GREECE) <i>This is balanced and crisp, with flavours of green apple, citrus and stone fruits. Pair this with rosemary chicken.</i>	£8	£9.6	£11.2	£32
FERNLANDS SAUVIGNON BLANC (NEW ZEALAND) <i>Wonderful balance between tropical and herbaceous flavours. Gooseberry and green pepper mingle with mango and guava.</i>	£7.5	£9	£10.5	£30
GRÜNER VELTLINER LOSSTERASSEN (AUSTRIA) <i>A stunning white from one of Austria's most significant producers. It's a cooperative owned by around 900 small growers who follow strict quality standards year-round. Their wines have won many plaudits from the likes of Wine Enthusiast and Mundus Vini.</i>	£7.3	£8.7	£10.2	£29
CRESCENDO PINOT GRIGIO (VEGAN) (ITALY) <i>A clean, fresh and fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with refreshing finish.</i>	£5.5	£6.6	£7.7	£22
LOUIS LATOUR 'EN PARADIS' POUILLY-VINZELLES (FRANCE) <i>As old vines nourish the tastiest grapes, you can expect an exceptional Chardonnay. It's rich and full, with flavours of pineapple, vanilla and pastry. It has honey aromas which go very well with Comté.</i>	-	-	-	£65
ROBERTO SAROTTO GAVI DOCG DEL COMUNE DI GAVI (VEGAN) (ITALY) <i>Delicate floral blossom aromas with hints of pineapple, apricot and peach. The palate is fresh and vibrant, balanced with extra richness in texture from ageing on the fine lees.</i>	-	-	-	£38
WILD OCEAN CHARDONNAY (VEGAN) (SOUTH AFRICA) <i>Ripe tropical fruit with layers of richness present due to aging in oak barrels. Good acidity provides an elegant balance to the wine.</i>	-	-	-	£23

RED WINE

	125ml	175ml	250ml	Bottle
DOGAJOLO CARPINETO, TOSCANA (ITALY) <i>Soft and intensely fruity, this wine combines the elegance and complexity given by oak-ageing with the fragrant, fresh fruit of a young wine. Soft on the palate with a smooth finish.</i>	£8.3	£9.9	£11.6	£33
APERICENA APPASSIMENTO (VEGAN) (ITALY) <i>Intense red in colour, with a complex bouquet reminiscent of cherries, raspberries and redcurrants. Full-bodied, it is supple and well-balanced, with layers upon layers of dark fruit, fine tannins and a long and lingering finish.</i>	£7.5	£9	£10.5	£30
BARON DE BAUSSAC CARIGNAN (VEGAN) (FRANCE) <i>This wine is crammed with concentrated and voluptuous black cherry fruit, with subtle vanilla providing a polished finish.</i>	£6.75	£8.1	£9.45	£27
CONDE DE CASTILE RIOJA CRIANZA (VEGAN) (SPAIN) <i>Full of black fruit with hints of cocoa, clove and cinnamon. Supple tannins tempered by lush sweet oak.</i>	£7	£8.4	£9.8	£28
ROMERO GONZALEZ MALBEC (VEGAN) (ARGENTINA) <i>This is an elegant, juicy Malbec with lots of pure blackcurrant fruit character. A little grip of tannin helps balance the wine.</i>	£6.25	£7.5	£8.8	£25
VALLE ANTIGUA MERLOT (CHILE) <i>Soft, plummy and eminently drinkable, this possesses harmonious fruit flavours and just a touch of oak flavour on the silky finish.</i>	£6	£7.2	£8.4	£24

RED FINE WINE

	Bottle
CHÂTEAU BATAILLEY, PAUILLAC GRAND CRU CLASSE (BORDEAUX, FRANCE) <i>A very focused, intense bouquet with blackberry, raspberry, cedar and mineral notes, perhaps a little Margaux-like in style as those violets blossom with time in the glass. The palate is medium-bodied with fine tannin, well-judged acidity, a touch of white pepper here lending edginess, gradually building to a very composed and structured finish</i>	£150
DECOY ZINFANDEL, DUCKHORN, SONOMA COUNTY (USA) <i>A generous and straightforward wine, with a defined nose of blueberry, cherry and loganberry fruit, accented by soft vanilla oak. The palate is more robust, with the lush fruit framed by firm tannins.</i>	£67
BERONIA 198 BARRICAS RIOJA RESERVA <i>A rich, complex Rioja with dark berries, vanilla, and spice. Aged in French and American oak, offering smooth tannins, balanced acidity, and a long, elegant finish.</i>	£60
FAMIGLIE VENETE VALPOLICELLA RIPASSO SUPERIORE (ORGANIC) (ITALY) <i>Valpolicella Ripasso is made from fresh Corvina grapes, re-fermented with semi-dried ex-Amarone grape skins. The dried grapes add a touch of sweetness and body, making for this famously bold and flavourful style.</i>	£40
TOAST & HONEY PINOT NOIR (VEGAN) (USA) <i>Formidable Californian Pinot Noir, with delicious toasted baking spice notes and zippy, red honey and berry compote. Pair with smoked meats. Red fruit dominant with cherry and raspberries on the nose, baking spices come through to join the fruit on the palate and linger on the finish</i>	£33

FORTIFIED & DESSERT WINE

	50ml	100ml	Bottle
NECTAR' PEDRO XIMENEZ (VEGAN) (SPAIN) <i>Néctar shows an intense ebony colour with iodine tones and intense legs due to high sugar content. On the nose rich aromas of fruits such as raisins, figs and dates accompanied by honey, syrup and fruit preserve. On the palate velvety and smooth with good acidity which alleviates the sweetness. Long and flavourful finish.</i>	£4.5	£8.4	£45
CROFT RESERVE TAWNY (PORTUGAL) <i>Flavours of dried apricot and roasted almonds and walnuts fly out of the glass directly onto the palate.</i>	£4.1	£7.7	£41
FONSECA BIN 27 (PORTUGAL) <i>A deep and youthful ruby colour, with an intense, fruity nose crammed with blackberry, cassis, cherry and plum aromas. The palate full-bodied and round, with a luscious, velvety texture.</i>	£3.6	£6.7	£36
ELYSIUM BLACK MUSCAT (USA) <i>Virtually black in colour, with a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit. One of the few wines that can stand up to chocolate puddings. Or try it poured over ice cream for the ultimate after-dinner treat!</i>	£3.1	£5.8	£31

BOOK A TABLE

**THIRSTY? BOOK A TABLE FOR YOU AND YOUR FAVOURITE HUMANS
TONIGHT. YOU'LL BE IMMERSSED IN A ONE-OF-A-KIND ATMOSPHERE THAT
FEEDS ALL THE SENSES.**

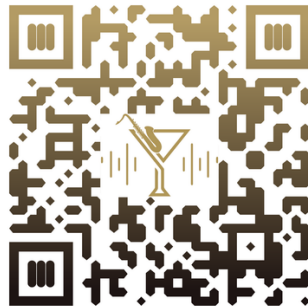
PRIVATE HIRE

**OUR BAR IS PERFECT FOR ANY PARTY OR AS A MEETING ROOM TO LAUNCH
A PRODUCT, HOST SOME TRAINING, HOLD A CONFERENCE,
HAVE A BOARD MEETING OR DO AN INTERVIEW.**

LIVE MUSIC

**WE WELCOME THE UK'S BEST JAZZ AND SWING MUSICIANS ONTO
OUR STAGE EVERY WEEK, FROM SOLO SINGERS TO DUOS, TRIOS,
ACAPPELLA ARTISTS, AND (ALMOST) EVERYONE IN-BETWEEN.**

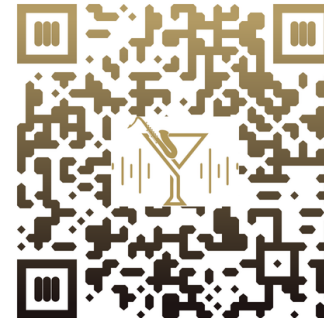
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www.lincolnjazzcafe.co.uk



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leave us a 5-Star review***



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