

Menu

Picture House Social

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Cocktails

Schiedam Garden Party £6.5

Ketel One Vodka, Velvet Falernum, ginger syrup and lime, topped with a lemongrass and kaffir lime soda. Long and refreshing, the perfect drink for the last days of summer. Glass — Slings.

West Coast Storm £8.5

Talisker 10 year old Whisky, coconut water, salted pineapple syrup and lime oils. A scotch twist on a Piña Colada. Glass — Nick and Nora.

Betsy's Best £6.5

Strawberry infused Bulleit Bourbon, Fraise de Bois liqueur, Averna Amaro, Green Chartreuse, cherry bitters and a saline spray. A herbal well balanced digestif. Glass — Rocks.

House Gimlet £6.5

Tanqueray Gin, homemade kaffir lime cordial and lime juice. The 1928 classic reimaged with our homemade cordial adds bitter note to the sweet classic. Glass — Nick and Nora.

Clarified Margarita £7

Tapatio Blanco Tequila, Cointreau and clarified lime juice. A re-thought classic turned on its head with a much smoother mouth feel. Glass — Atelier Coupe.

Blackberry Royale £7.5

Ketel One Citroen Vodka, Crème de Mure, blackberries, basil, apple and lemon, topped with Prosecco. Using local berries to create a long, refreshing Royale. Glass — Collins.

Affogato Alexander £6.5

El Dorado 5 year old Rum, Cherry Heering, Expré coffee liqueur, Mozart chocolate bitters and cream. Paying homage to Steam Yard's affogato - a favourite of ours. Glass — Rocks.

Charlotte Hemingway £8.5

Bruichladdich Port Charlotte Whisky, Maraschino, grapefruit, lime and a pinch of samphire salt. An elegant, floral and peaty twist on the Hemingway Daiquiri. Glass — Speakeasy Coupe.

- Rye Not** £8
Bulleit Rye, Averna Amaro, salted maple syrup, Orinoco bitters and lemon, topped with ginger ale. Layers of spice topped with ginger ale, lovely warming drink for when winter approaches. Glass — Collins.
- Diamond in the Rough** £7.5
El Dorado 3 year old Rum, Clément Créole Shrub, El Dorado 15 year old Rum, Tiki bitters, pineapple and lime. A straight up tiki concoction. Glass — Hobstar Rocks.
- Tegroni** £6.5
Tapatio Blanco Tequila, Byrrh, Campari and Orinoco bitters. A warming, bitter aperitif. Glass — Rocks.
- Violette Fizz** £6.5
Tanqueray Gin, Crème de Violette and lemon, topped with Prosecco. A simple gin fizz with Voilette mirroring the lovely Heather that surrounds the Peak district. Glass — Flute.
- Mayan Cola** £7
Ron Zacapa 23 Rum, Averna Amaro, cola reduction and Orinoco bitters. A rich digestif to celebrate one of our favourite rums. Glass — Nick and Nora.
- Vanilla Symphony** £6.5
Cariel Vanilla Vodka, Aperol. Fraise de Bois liqueur, vanilla syrup, egg white and lemon, topped with soda. The last throw of summer to drink and reminisce warmer climates. Glass — Sling.
- S7 Hold Up** £6.5
Tanqueray Gin, Aperol, passion fruit, pineapple, egg white and lime. A fitting tribute to a drink we consider modern-day classics from Kevin Armstrong. Glass — Speakeasy Coupe.
- Arancia Spritz** £8.5
Clément Créole Shrub, Grand Marnier and Fernet Branca, topped with soda and Prosecco. A nod to the classic Italian spritz. Glass — Wine.

Gin & Tonics

Our Gin & Tonic menu contains 50ml serves with carefully selected garnishes that compliment the gin's botanicals. These are some of our favourites.

Tanqueray No.10 with Fever Tree tonic With fresh pink grapefruit.	£8.5
Whitley Neill with Fever Tree Mediterranean tonic With fresh orange and black peppercorns.	£8
Nordes and Fever Tree Mediterranean tonic With red grapes and bay leaf.	£10
The Botanist with Fever Tree tonic With juniper berries and a lemon twist.	£9.5
Gin Mare and Fever Tree Mediterranean tonic With rosemary and olive.	£10.5

Beer

Draught

House Lager – pale lager / Germany / 4%	£3.5
Poretti – pilsner / Italy / 4.8%	£4.6
Brooklyn Lager – amber lager / USA / 5.2%	£5.5
Estrella Damm – pilsner lager / Spain / 4.6%	£4.5
Hop House 13 – craft lager / Ireland / 5%	£4.8
Abbeydale Deception – pale ale / Sheffield / 4.1%	£3.5

*plus three hand pulled cask ales and one key keg which change regularly.

Bottled

—Lager / Pilsner

Pacifico Clara – pale lager / Mexico / 4.5%	£4
Modelo Especial – lager / Mexico / 4.5%	£4
Modelo Negra – Vienna lager / Mexico / 5.4%	£4.2
Kona Longboard – lager / Hawaii / 4.5%	£4.4

—Porter and Stout

Anchor Porter – porter / USA / 5.6%	£4.8
Magic Rock Dark Arts – stout / UK / 6%	£4.9
Einstok Porter – toasted porter / Iceland / 6%	£5.8

—Pale

Einstok – pale ale / Iceland / 5.6%	£5.2
Beavertown Gamma Ray – American pale ale / UK / 4.3%	£5
Magic Rock Highwire Grapefruit – pale ale / UK / 5.5%	£4.8

—IPA

Beavertown Neck Oil – session IPA / UK / 4.3%	£5
Red Hook Long Hammer – American IPA / USA / 6.2%	£6

—Wheat

Einstok – white ale / Iceland / 5.2%	£5
Maisel's Weisse Original – hefeweizen / Germany / 5.2%	£6.2
Schneider Weisse Tap 5 – hopfenweisse / 8.2%	£6.2

—Special Requirements

Veltins Alkoholfrei – pilsner / Germany / 0.5%	£3
Estrella Daura – gluten free lager / Spain / 5.4%	£5

—Others

Kona Big Wave – golden ale / Hawaii / 4.4%	£4.4
Liefmans Fruitesse – sparkling fruit beer / Belgium / 4.2%	£4.4
Magic Rock Salty Kiss – gose / UK / 5%	£5
Anchor Steam - steam beer / USA / 4.9%	£4.6

Wine

175ml / 250ml / bottle

—White

Long Beach, Chenin Blanc

£3.9/5.2/14.5

South Africa / 13% / pineapple, melon and green apple.

La Maglia, Pinot Grigio

£4.5/6.1/16.9

Italy / 12% / dry, crisp and floral.

Spy Valley Satellite, Sauvignon Blanc

£6.2/8.6/25

Marlborough, New Zealand / 12.5% / dry with pink grapefruit and elderflower.

—Rosé

La Maglia, Pinot Grigio Blush

£4.8/6.4/17.5

Veneto, Italy / 12% / crisp, fruity and lightly floral.

—Red

Long Beach, Shiraz

£4.5/5.9/17

South Africa / 13% / pepper, red berry and vanilla.

Poeta, Merlot

£4.7/6.3/18

Veneto, Italy / 12% / red currant, black cherry and oak.

Terre di Guimara, Frappato / Nerello / Mascalese (bottle only)

£20

Sicily / 14% / full bodied with black pepper and summer fruits.

—Sparkling

125ml / bottle

Gocce di Favola Prosecco

£5/25

Italy / 11% / fragrant with aromas of pear and apple.

Our Favourite Spirits

Agave

Don Julio Blanco	£4.4
Derrumbes Oaxaca Mezcal	£4.8
Tapatio Anejo	£4.6
La Penca Mezcal	£3.8

Single Malt & Grain Whisky

Highland

Dalwhinnie 15yr	£4.2
Dalmore Cigar Malt	£9.2

Lowland

Haig Club	£5.1
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Speyside

Cragganmore 12yr	£4
Mortlach Rare Old	£6

Islands

Bruichladdich	
Classic Laddie	£4.8
Talisker Storm	£4.2
Talisker 10yr	£4
Lagavulin 16yr	£5.6
Caol Ila 12yr	£4
Caol Ila Moch	£5.5

Blends

Johnnie Walker	
—Black Label	£4.0
—Gold Label	£4.5
—Blue Label	£15
Copper Dog	£3.8

Around the World

Buffalo Trace	£4
Rittenhouse Rye 100	£4
Nikka From the Barrel	£5.5

Food

Our kitchen serves seasonal Neopolitan style pizzas and Italian street food. Many of our ingredients are sourced directly from Italy, including the San Marzano tomatoes and '00' flour.

- 1 — Make your order at the food counter
- 2 — You will be given a timer and ticket number
- 3 — When the timer reaches zero, please return to the counter with your timer and ticket to collect your food.

Food allergies and intolerances

Please speak to a member of staff when placing your order

Food is served until 10pm.

Games

Our games room has three tournament standard ping pong tables. Please hand in your bank card at the bar in exchange for your bats and balls. When you've finished, return the equipment to the bar and settle up. It costs £5 per hour.

We also have a number of range of vintage arcade games for 20p a game.

Venue Information

Opening Hours

Monday – Thursday: 5pm – midnight

Friday: 4pm – 1am

Saturday: midday – 1am

Sunday: midday – midnight

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