



## PARTY MENU

SHARING BOARD,  
MAIN COURSE *and* COCKTAIL  
£25 PER PERSON

### SHARING BOARD

**BABY BACK RIB STACK**  
with sticky BBQ sauce

**BUFFALO HOT CHICKEN WINGS**

**CHILLI SALT CRISPY COD GOUJONS**  
with lime and smoked chilli mayo

### MAIN COURSES

#### NEW YORKER BURGER

Beef burger with grilled bacon, cheddar cheese, lettuce, red onion and gherkin in a toasted brioche bun with fries and apple coleslaw

#### 8oz CHAR-GRILLED SIRLOIN STEAK (*£2 supplement*)

Centre cut from the short loin, cooked medium and served with roasted tomato, grilled mushroom, fries and peppercorn sauce

#### GRILLED SALMON FILLET

On a bed of quinoa, pomegranate, wild rocket, courgette hash brown and a white wine & lemon sauce.

#### BUFFALO HOT CHICKEN

Char-grilled half chicken smothered in Buffalo hot sauce and served with fries and apple coleslaw

#### SMOKIN' RIBS & BBQ CHICKEN COMBO

Baby back rib stack and grilled quarter bone-in chicken with your choice of sticky BBQ sauce or hot Buffalo sauce, served with fries and apple coleslaw

#### MAC'N'CHEESE ☆

Curly macaroni, four cheeses and a biscuit crust

#### VEG-OUT BURGER ☆

Spiced quinoa and cheese patty, roast mushroom and red onions, tomato and chipotle mayo in a toasted brioche bun with fries and apple coleslaw

#### BBQ CHICKEN CHOP SALAD

BBQ chicken strips, salad greens, sweet corn, avocado, roasted red peppers, cherry tomatoes, cheddar, tortilla strips and ranch dressing

#### GRILLED VEGETABLE FAJITA ☆

Skillet seared tequila & lime infused peppers, onions and grilled vegetables served sizzling with sour cream, fresh tomato salsa, guacamole, cheddar cheese and warm flour tortillas

☆ Indicate vegetarian dishes      \* Beef chilli contains bacon

A discretionary service charge of 12.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash of credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.

## DESSERTS

**SALTED CARAMEL DONUT**..... 3.<sup>50</sup>

With vanilla ice cream

**OREO COOKIE ICE CREAM SANDWICH**..... 3.<sup>50</sup>

**TRIPLE SCOOP ICE CREAM**..... 3.<sup>50</sup>

Your choice of strawberry, chocolate, vanilla or pistachio ice cream with strawberry or chocolate sauce

## PARTY COCKTAILS

#### PURPLE RAIN

Stolichnaya vodka, Brugal blanco rum and Teichenne peach schnapps with sours and blue curacao. Topped with lemonade and a grenadine float

#### MAI TAI

A mixture of Brugal blanco and Brugal añejo rums together with orange curacao, apricot brandy, orgeat syrup and pineapple juice

#### LONG BEACH ICED TEA

The big five: Stoli vodka, Tanqueray gin, Sauza Hacienda tequila, Brugal blanco rum and triple sec mixed with sours and topped with cranberry juice

#### LYNCHBURG LEMONADE

Jack Daniels, triple sec and sours topped with lemonade

#### STRAWBERRY MULE

Stolichnaya vodka, strawberry purée and freshly squeezed lime over ice, topped with ginger beer

#### KISS ME QUICK

A Sticky's favourite. With Malibu, Teichenne peach schnapps, Midori and crisp apple juice.  
Served Long

## MOCKTAILS

#### RASPBERRYTINI

Fresh raspberries, pineapple juice and grenadine shaken

#### TROPICAL SMASH

Passion fruit and pineapple juices shaken with mint leaves and topped with soda water

#### WC2

Apple juice, elderflower cordial, egg white and fresh mint leaves shaken and topped with bitters

#### BLACK & GOLD

Fresh blackberries and fresh lime juice with blackberry purée, topped with ginger beer

#### STRAWBERRY SWIRL

Pineapple juice, candy syrup, strawberry purée, fresh milk and cream

★ *Happy Hour* ★

4.30pm to 7.30pm - *Excluding Saturday*

**ALL CLASSIC & SIGNATURE  
COCKTAILS £4**

## PROSECCO & CHAMPAGNES

125ml Bottle

LE DOLCI COLLINE PROSECCO	6.25	29.95
CHAMPAGNE GREMILLET BRUT	7.95	39.95
TAITTINGER BRUT 'LA FRANCAISE' NV		54.95

## WINES

### WHITE

175ml Bottle

CATARRATTO IL MERIDIONE <i>Italy 2015</i>	4.95	18.95
A superb grape offering floral, peach and tropical fruit aromas.		
PINOT GRIGIO MIRABELLO <i>Italy 2015</i>	5.95	22.95
Easy drinking, crisp, fresh & dry with gentle floral and citrus aromas.		
CHARDONNAY CASA AZUL <i>Chile 2015</i>	5.95	22.95
Unoaked, buttery & fruity with a lovely soft mouth feel.		
SAUVIGNON BLANC ELEGANCE <i>France 2015</i>	6.25	23.95
Crisp and refreshing with lots of flowers and fruit flavours.		
CHABLIS GERARD TREMBLAY <i>France 2014</i>		29.95
Medium bodied with crisp, apple acidity, pure fruit flavours of white peach and pears. Classic, steely and dry finish.		

### ROSÉ

BERGERIE DE LA BASTIDE ROSÉ <i>France 2015</i>	5.50	20.95
Deeply coloured and bursting with red summer fruits.		
PINOT GRIGIO BLUSH LA MAGLIA <i>Italy 2015</i>	6.95	22.95
Bright summer fruits, delicate floral notes and crisp acidity.		

### RED

GARNACHA BORSAO <i>Spain 2015</i>	4.95	18.95
Juicy brambly fruit with soft tannins. Very easy drinking.		
MERLOT LES CLAIRIERES <i>France 2014</i>	5.95	22.95
Smooth, plummy, berry fruit with hints of damson and an easy savoury peppery finish.		
RIOJA TEMPRANILLO ARTESA <i>Spain 2015</i>	5.95	22.95
Fruity red with a deep ruby colour and ripe, red berry aromas. Soft & easy-drinking.		
CHIANTI RISERVA 1489 <i>Italy 2013</i>	6.50	25.95
Full bodied and balanced with soft berry characters and a hint of vanilla. Long finish.		
PINOT NOIR LA BOUSOLE <i>France 2015</i>		27.95
Medium bodied with a fresh and lively mouth & flavours of red summer fruits.		

125ml wine measure also available upon request.

★ *Happy Hour* ★

4.30pm to 7.30pm - Excluding Saturday

ALL CLASSIC & SIGNATURE  
COCKTAILS £4

## CLASSIC COCKTAILS

LONG BEACH ICED TEA	7.95
The big five: Stoli vodka, Tanqueray gin, Sauza tequila, Brugal blanco rum and triple sec mixed with sours and topped with cranberry juice.	
MAI TAI	7.95
A mixture of Brugal blanco rum and Brugal añejo rum together with orange curacao, apricot brandy, orgeat syrup and pineapple juice.	
RAFFLES SINGAPORE SLING	7.95
Tanqueray gin, cherry brandy, Cointreau, pineapple and lime juice, a dash of grenadine and Angostura bitters with a benedictine float.	
LYNCHBURG LEMONADE	7.95
Jack Daniels, triple sec and sours stopped with lemonade.	
COSMOPOLITAN	7.95
Stoli Citros vodka and Cointreau with cranberry juice and lime.	
STRAWBERRY MULE	7.95
Stolichnaya vodka, strawberry purée and freshly squeezed lime over ice, topped with ginger beer.	
KILLER ZOMBIE	7.95
Brugal blanco rum and Brugal añejo rum with orange liqueur, Captain Morgan rum, orange juice, blue curacao and grenadine.	
CHERRY JULEP	7.95
Jim Beam bourbon, cherry brandy, mint and sugar topped with soda into a Julep cup.	
BAILEYS BANANA COLADA	7.95
Baileys, Malibu and banana blended with coconut cream, milk & cream.	
MOJITO	7.95
Brugal añejo rum with muddled mint and lime served over crushed ice.	
PORN STAR MARTINI	7.95
Stoli Vanil vodka, passion fruit liqueur and passion fruit purée served with a shot of prosecco on the side.	
AMARETTO SOURS	7.95
Disaronno amaretto, egg white and lemon juice double shaken and finished with Angostura bitters float.	

## SOFT DRINKS

COCA COLA ICON (330ml bottle)	3.50
DIET COKE (330ml bottle)	3.50
KINGSDOWN WATER (75cl bottle, still or sparkling)	3.95
KINGSDOWN SPARKLING PRESSÉ	
Apple Sparkle (330ml)	3.45
Elderflower Sparkle (330ml)	3.45
Cloudy Lemonade (330ml)	3.45

## BEERS & CIDERS

HEINEKEN <i>Draught</i> (5% abv)	half pint 2.75 / pint 5.00
HUBER PREMIUM BEER (340ml can, 4.8% abv)	5.00
LAGUNITAS 12 <sup>TH</sup> OF NEVER ALE (340ml can, 5.5% abv)	5.00
SOL (330ml, 4.5% abv)	4.75
BROOKLYN LAGER (355ml, 5.2% abv)	5.50
BLUE MOON (340ml, 5.4% abv)	5.50
LAGUNITAS IPA (340ml, 6.2% abv)	5.50
REKORDERLIG CIDER STRAWBERRY & LIME (500ml, 4% abv)	5.50
REKORDERLIG APPLE CIDER (500ml, 4% abv)	5.50
HEINEKEN 0.0 <i>Non-Alcoholic</i> (330ml, 0.0% abv)	4.00