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Please note an optional service charge of 10% will be added to your bill. Please do not hesitate to ask if you wish this to be removed.



Bar Food

Daily Selection of Canapés
Chef's Selection from our menus
12

Lamb Skewer^{NGCI}
Spring Onion | Lemon Yogurt | Mint
7

Glazed Chicken Wings
Blue Cheese Mayonnaise
8

Soft Shell Crab
Bao Bun | Asian Slaw | Coriander
7

Smoked Scottish Salmon^{NGCI}
Capers | Gherkins
Shallots | Crème Fraiche
7

Grilled Haloumi Salad^V
Roasted Pepper | Bulgur Wheat
Crisp Pitta Bread
8

Caramelised Onion Tart^{V, NGCI}
Goats Cheese | Rocket | Balsamic
8

Fish & Chips
Crushed Minted Peas | Tartar Sauce
10

Slow Braised Beef Cheek^{NGCI}
Creamed Potato | Pancetta | Beef Sauce
10

Sweet Potato Fries
4.5

Pomme Pont Neuf
4.5



Bar Food

Desserts

Terrarium Tart^{V, N}

Orange Curd | Raspberry Sorbet
Green Tea Sweet Pastry | Pistachio Crumble
5.5

Exotic Coconut

Mango | Coconut Meringue | Chocolate
Sponge
Passion Fruit | Tropical Sorbet
5.5

Hot Chocolate & Marble Cake^{V, N}

Cardamom Hot Chocolate | Rose
Pistachio Ice Cream | Chocolate Truffle
Mousse
5.5

Orange Mousse^{NGCI}

Soft Strawberry Centre | Wild Strawberry
Chocolate Ice Cream | Lemon Snow
5.5

Peanut Butter Parfait^N

Caramelised Plum | Chocolate
Lime Foam | Kumquat
5.5

Cheese Selection^N

Miller's Biscuits,
Homemade Chutney Pickled Preserve
5.5

Scones

Served with Jam & Clotted Cream
5

Café Gourmand^N

Espresso served with a taster of mini desserts
chosen at our chef's whim
7

*Bar Food is served 12pm – 9:30pm
12pm – 8pm Sunday*



Luxury Afternoon Tea

A glass of Gusbourne Rosé Sparkling Wine,
Champagne or a drink of choice

Appetiser

Red Onion Quiche Lorraine

Selection of Handmade Finger Sandwiches

Bacon, Lettuce, Tomato
Pecorino Cheese, Mizuna, Hummus
Teriyaki Chicken Roll
Smoked Salmon, Lemon & Dill

Selection of Pastries

Plain Scone
Chocolate Chip Scone
Salted Caramel Tart
Lemon Bavarois
Tiramisu Macaron
Mango & Poppy Seed Syllabub
Ruby & Pistachio Crèmeux Gateau

Served with a choice from our selection of
teas & coffees

Tea or Coffee
33 per Person

Afternoon Tea

Selection of Handmade Sandwiches

Bacon, Lettuce, Tomato
Pecorino Cheese, Mizuna, Hummus
Teriyaki Chicken Roll
Smoked Salmon, Lemon & Dill

Selection of Pastries

Plain Scone
Chocolate Chip Scone
Salted Caramel Tart
Lemon Bavarois
Tiramisu Macaron
Ruby & Pistachio Crèmeux Gateau

Served with a choice from our selection of
teas & coffees

Tea or Coffee
22 per Person

We are also able to offer a Gluten Free Afternoon Tea
with 48 hours' notice



Children's Afternoon Tea

Daily Selection of child friendly Sandwiches

Salted Caramel Tart
Lemon & Poppy Seed Cake
Coconut Macaron
Marshmallow Cookie

Children's Afternoon Tea
12.5

Afternoon Tea is served between 12pm-5pm

Allergen information is available on request

Hot Drinks

Freshly Brewed Coffee	3.7
Espresso	3.7
Macchiato	3.7
Hot Chocolate	3.7
Floater Coffee	4.05
Cappuccino	3.95
Latte	3.95
Mocha	3.95
Liquor Coffee	7.25

- French – Cognac
- Irish – Irish Whisky
- Italian - Disaronno Amaretto
- 'Maria Kraken' – Tia Maria & Kraken Rum
- Panoramic – Grand Marnier & Kahlúa

Café Gourmand

Espresso served with a taster of
mini desserts chosen at our chef's
whim 7

Selection of Taylors of Harrogate Tea's

- English Breakfast Tea
- Earl Grey
- Darjeeling
- Assam
- Organic Peppermint
- Green Tea with Jasmine
- Blackberry & Raspberry 3.75 each

Panoramic Signature

Cocktails

Classic Hemmingway

Aged Rum, Heering Cherry Liqueur
Pomegranate Juice, Orgeat

10.95

Flight of the Bumblebee

Whiskey, Bentianna Honey Liqueur, Fresh Honeycomb
Bee Pollen Syrup, Lemon Juice

10.95

Versailles Garden

Cognac, Pear Juice, Vanilla Syrup, Rosemary

10.95

Black Raspberry Cosmopolitan

Vodka, Cointreau, Blackberry Liqueur, Blackberry,
Raspberry, Lime, Cranberry

10.95

Extra Old Fashioned

Aged Rum, Heering Cherry Liqueur, Peychaud's Bitters,
Brown Sugar

10.95

Very Berry Mai Tai

Gold Rum, Cointreau, Raspberry, Blackberry
Almond Syrup, Pineapple Juice, Lime

10.95

Frozen Watermelon Margarita

El Jimador Reposado, Cointreau
Watermelon Syrup, Lime

10.95

Hazelnut and Coffee Martini

Vodka, Frangelico, Espresso, Demerara Sugar

10.95

Berry Cross the Mersey

Tanqueray, Elderflower, Blackberry, Tonic, Mûre

10.95

United Gindom

Hint of Sevilla

Tanqueray Flor de Sevilla, Blood Orange, Pomegranate,
Panoramic Tonic

10.95

Red Bush

Tanqueray, Panoramic Strawberry & Raspberry Syrup,
Lemon, Panoramic Tonic

10.95

English Garden

Hendrick's, Panoramic Cucumber & Rose Syrup,
Panoramic Tonic

10.95

Forest Walk

Whitley Neil Rhubarb & Ginger, Nettle Syrup, Knotweed
& Ginger Jam, Panoramic Tonic

10.95



Classic Cocktails

Sours

Amaretto, Whiskey, Tequila or Rum
Mixed with Citrus, Sugar Syrup And
Shaken with Egg Whites (Optional)
10.95

Bramble

Gin, Citrus, Sugar Syrup, Mûre
10.95

Mojito

Mint, Lime, White or Dark Rum, Sugar
10.95

Caipirinha

Cachaça, Sugar, Fresh Lime
10.95

Margarita

Tequila, Cointreau, Fresh Lime Juice
Served in A Half Salt Rimmed Glass
10.95

Cosmopolitan

Vodka, Cointreau, Cranberry Juice, Citrus
10.95

Traditional Dry Martini

Grey Goose or Tanqueray 10, Dry Vermouth
Garnished with an Olive or a Twist of Lemon
10.95

Porn Star Martini

Vodka, Passoa, Vanilla, Passion Fruit
Served with a shot of Champagne
10.95

French Martini

Vodka, Chambord, Pineapple Juice, Vanilla, Raspberry
10.95

Espresso Martini

Espresso Coffee, Vodka, Kahlua, Vanilla
10.95

Old Fashioned

Makers Mark, Bitters, Hint of Sugar
10.95

White Russian

Kahlua, Vodka, Cream Layer
10.95

Mai Tai

Anejo Rum, Cointreau, Lime, Orgeat
10.95

Tommy's Margarita

Tequila, Cointreau, Lime, Agave
10.95

Daquiri

Rum, Lime, Dash of Sugar, (Flavoured Frozen Daiquiris
Available on Request)
10.95



Non-Alcoholic Cocktails

Mojito

Soda, Brown Sugar, Lime, Mint
Strawberry, Raspberry or Apple

6

Passion Delice

Mango, Passionfruit, Apple Juice, Mint

6

Ginger Flower

Apple Juice, Elderflower, Ginger, Rosemary, Ginger
Beer, Crystallised Ginger

6

Seedlip & Tonic 'Garden 108'

Herbal and Floral- Pea, Hay, Spearmint,
Rosemary, Thyme, Hops

7.5

Seedlip & Tonic 'Spice 94'

Aromatic and Woody - Oak, Cardamom, All Spice,
Lemon, Grapefruit, Cascarilla Bark

7.5

Wine by the Glass

White Wine 175ml

Chenin Blanc, Lowry's Pass South Africa	5.5
Picpoul de Pinet, Domaine de Morin Langaran France	7.5
Sauvignon Blanc, Krizno, Slovenia	7
Sauvignon Blanc, Lofthouse Estate New Zealand	9.5
Chablis, Domaine Vincent Dampit France	10

Rosé Wine 175ml

La Brouette Rosé France	5.5
Bolney Rosé Bolney Estate, England	8.5

Red Wine 175ml

Merlot, St Estève France	6
Pinot Noir, Three Realms, Romania	6
Cabernet Sauvignon, Kirstenbosch Paarl, South Africa	7
Rioja Joven, Altos de Barroja Spain	7.5
Malbec, Bodega Ruca Malen Argentina	8.5

Champagne & Sparkling 125ml

Perrier Jouët Grand Brut NV	10.5
Nyetimber Special Cuvée	10
Gusbourne Rosé	12.5

Dessert Wine 75ml Bottle

Sticky Mickey Late Harvest Sauvignon Blanc 2014	6.5	35
San Emilio Pedro Ximenez Solera Reserva Emilio Lustau (NV)	5	45
Chateau Briatte, Sauternes 2009	5.5	30

For a full Wine and Champagne list please ask your server
125ml Measures available on request.



Beers

Peerless Oatmeal Stout

Stout – England (5% abv – 50.0cl)

Full bodied black stout. The use of oats gives a good mouthfeel and dark malts provide lots of backbone with toffee and caramel tones. This is a very easy drinking stout. This stout has just been judged SIBA Overall Champion Bottled Beer for the North West for 2015.

5.95

Five Grain Lager

Lager – France (5% abv – 33.0cl)

Barley, rye, wheat, maize and rice combine to result in a complex yet refreshing pale gold lager, while the use of aromatic French Strisselpalt hops lends a distinctive refreshing citrus aroma.

4.95

Rekorderlig Apple

Cider – Sweden (4.5% abv – 50.0cl)

Rekorderlig Apple Cider has a freshly cut apple aroma and is semi-sweet on the palate with strong fresh apple notes on the finish with very little acidity. This more traditional cider is made with the purest Swedish spring water.

5.3

Rekorderlig Strawberry & Lime

Cider – Sweden (4% abv – 50.0cl)

This cider is made using the finest fermented pears with an added summery burst of strawberry & lime to make a truly wondrous cider that is deliciously refreshing.

5.3

Erdinger Alkoholfrei Low Alcohol Lager

Low Alcohol Beer – Germany (<0.5% abv – 50.0cl)

Well bubbled yeasty cloudiness upon which sits a massive, glass filling crown. The nose is soft wheat with hints of baking bread and clove.

4.95

Formby Red Star IPA

IPA – Liverpool (4% abv – 50.0cl)

A session IPA (meaning not too strong)

Brewed using the finest English malts and New Zealand hops then finished with a hint of elderflower for the perfect balance of bitterness and flavour.

6.2

Aperitif

Pernod	4.3
Martini Bianco	4.2
Martini Dry	4.2
Martini Rosso	4.2
Noilly Prat	4.7
Campari	3.8
Aperol	3.8
Pimm's No 1	6

Liqueurs

Amaretto	4.3
Archer's Peach	3.7
Baileys 50ml	5.3
Benedictine	4.8
Chambord	4.3
Cointreau	4.3
Drambuie	4.3
Frangelico	4.3
Grand Marnier	4.3
Limoncello	4.3
Southern Comfort	4.3
Tia Maria	4.3

Vodka

Ketel ONE Vodka	5
Grey Goose Vodka	5.5
Ciroc Vodka	5.5

Gin

Tanqueray Gin	4.8
Bombay Sapphire	4.8
Hendrick's Gin	5
Whitley Neill	5
Whitley Neill Quince	5
Whitley Neill Rhubarb & Ginger	5.5
Tanqueray Sevilla Orange	5.5
Tanqueray Rangpur	5.5
Spitfire Gin	5.5
Tanqueray 10 Gin	5.8
Liverpool Organic Gin	6
Saffron Gin	6
Jinzu	6.5
Monkey 47	6.5

Rum

Pampero Bianco	4.5
Pampero Anejo	4.5
Malibu	4.5
Cachaça	4.5
The Kraken, Black Spiced Rum	4.9
Goslings Black Seal	4.9
Ron Zacapa 23 Year Old	6.5



Whiskies

Bushmills Black Bush	4.5
Jack Daniels	4.5
Jameson	4.5
Laphroaig	4.8
Chivas Regal 12 Year	4.8
Maker's Mark	4.8
Bulleit Rye Whisky	5.5
Haig Club	6.5
Copper Dog	6.5
Dalwhinnie 15 Year	7.5
Glenkinchie 12 Year	7.5
Johnnie Walker Black Label	8
Johnnie Walker Gold Label	12

Cognac & Armagnac

Martell VS	4.4
Calvados	4.6
Remy VSOP	5.3
Janneau VSOP Armagnac	6.3
Courvoisier VSOP	6.5
Courvoisier XO	9.5
Remy XO	10.7
Hennessey Paradis	38

Ports, Sherry & Grappa

Grahams LBV	5
Grahams 10yrs Tawny	7
Grahams Vintage 2001	10
Tio Pepe	4.4
Harveys Bristol Cream	4.4
Supreme Grappa Ramandolo	5

Tequila

El Jimador Blanco	4.4
Don Julio	7

Soft Drinks

Diet Coca Cola	2.55
Coca Cola	2.95
Appletiser	2.85
Fentimans Tonic	3.5
Fentimans Light Tonic	3.5
Fever tree Soda Water	3.5
Fentimans Ginger Beer	3.65
Schweppes Lemonade	3.5

Fruit Juices

Apple	2.95
Orange	2.95
Cranberry	2.95
Pineapple	2.95
Big Tom Spiced Tomato Juice	3.25

