

EVENING MENU

THE LONGSTORE

STEAKS & SEAFOOD

ALL OUR MEAT AND SEAFOOD IS SOURCED FROM CORNISH BUTCHERS & FISHMONGERS

LONGSTORE BAR BITES

Cornish Gilda <i>anchovy, guindilla, olive, cornichon, pickled onion</i>	2
Potato Shaving, Tomato Salt, Aioli (vgo)	5
Padron Peppers, Cornish Flaked Sea Salt (vg)	5.5
Nocellara Olives, Cornish Breads & Breadsticks (vgo) <i>olive oil, sea salt & seasonal butter</i>	6
Sticky Crispy Beef <i>wasabi mayo, pickled chilli, coriander</i>	7
Sage & Anchovy Fritters <i>garlic aioli</i>	7
Frickles & Dip (v) <i>Cornish beer battered pickles, dijonnaise</i>	6

STARTERS

Chargrilled Steak Bruschetta <i>flat iron steak served pink, charred sourdough, blue cheese aioli, rocket</i>	9.5
St Austell Bay Mussels <i>classic moules marinière, Da Bara bread</i>	9
Chargrilled Vegetable Salad (vg) <i>Olive oil, butter bean hummus, hand-stretched flatbread</i>	8.5
Braised Pork Croquettes <i>herb aioli, dressed fennel & watercress</i>	8
Monkfish Roasted Over Coals <i>marinated monkfish tail, roasted garlic aioli, pickled cucumber</i>	12
Wild Mushroom Arancini (v) <i>Old Winchester, black truffle aioli, rocket</i>	8
Spiced Crispy Squid <i>tarragon & lemon aioli</i>	8
Chargrilled Peach & Burrata (v) <i>parsley, garlic, lemon, shaved fennel</i>	9
'Nduja Risotto <i>Longstore Cornish 'nduja, 36-month aged Davidstow, ricotta, pangrattato</i>	9

SALAD

Sticky Beef w/Chilli, Lime & Coriander <i>Asian slaw, fennel, pickled vegetables, wasabi dressing</i>	18.5
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STEAKS

Roasted garlic & onion purée, crispy shallots, slow roasted tomato, house basting sauce*	
Ribeye 285g (10oz we suggest medium)	28
Sirloin 285g (10oz)	26.5
Fillet 200g (8oz)	29.5
Butcher's Cut (10oz) <i>Our chef's speciality choice, showcasing small farms, rare breeds & exceptional meat - ask your server for today's butcher's cut and price</i>	

LONGSTORE BIG CUTS

Our big cuts are perfect to share, **served with your choice of two sauces and two sides:**

Porterhouse (7 per 100g) <i>similar to the T-Bone, but cut from the rear, wider end of the loin, ensuring a larger fillet and sirloin portion</i>	9.5
Tomahawk (6 per 100g) <i>this impressive bone-in ribeye is marbled & flavoursome, we recommend medium, to ensure the flavoursome marbling is well rendered & juicy</i>	9

Veggie (vgo) <i>the perfect sharing platter with today's selection of two vegetarian specials</i>	8.5
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GRILLS

Chargrilled Chicken Supreme <i>pearl barley & chorizo stew, spring vegetables, gremolata</i>	19.5
BBQ Slow Roasted Pork Belly Ribs <i>barbeque & chipotle glaze, fennel & watercress salad</i>	19
Marinated Lamb Rump <i>polenta, parmesan, bitter leaf salsa verde, jus, crispy shallots</i>	23
Longstore Burger <i>double stacked beef patty, smoked cheddar, French's mustard & ketchup, lettuce, diced onion</i>	15.5
Maple Roasted Butternut Squash (vg) <i>Charred & roasted harissa butternut, tahini, tomato salsa, pumpkin brittle</i>	17
Jack Stack Burger (vg) <i>crispy tempura spiced jackfruit, sweet soy, Asian slaw, tangy kimchi aioli</i>	14
Celeriac Steak (vgo) <i>chimichurri, roasted onion & garlic puree, crispy shallots, slow roasted tomato</i>	17

SAUCES & BUTTERS 3

- Roast garlic butter
- Classic chimichurri sauce
- Peppercorn sauce
- Beef & red wine jus
- Blue cheese sauce

Roasted Bone Marrow 4
pangrattato, herbs

SEAFOOD

St Austell Bay Mussels <i>classic moules marinière, Da Bara bread</i>	21	Whole Roasted Plaice <i>lemon, caper & dill butter, crispy samphire</i>	23
Squid Ink Linguine <i>white crab, harissa, garlic, white wine, brown crab butter</i>	25	Beer Battered Catch of the Day <i>mushy peas, tartare sauce, curry sauce</i>	18.5
Roasted Hake Loin <i>charred gem hearts, lardons, peas, anchovy & caper aioli, pangrattato</i>	23.5		

CHOOSE YOUR SIDE

One side included with each steak, grill or seafood dish **EXTRA SIDES 4**

Hand Cut Chips	House Salad Asian dressing
Skinny Fries rosemary salt	Seasonal Greens <i>lemon oil, Maldon sea salt</i>
Blackened Sweet Potato Wedges <i>avocado aioli</i>	Mac & Cheese Fritters <i>chilli ketchup, crispy shallots</i>
Crushed New Potatoes <i>mint, parsley, olive oil</i>	

DESSERTS

Ice cream supplied by Callestick Farm near Truro

Dark & Stormy Sticky Toffee Pudding <i>rum-soaked raisins, dates, vanilla ice cream</i>	Ricotta & Tonka Bean Doughnuts <i>chocolate delice, vanilla ice cream</i>
Cornish Milk Panna Cotta <i>rose water jelly, dark chocolate shavings, pistachio & cardamom shortbread</i>	Peanut Butter & Dark Chocolate Blondie (vg) <i>raspberries, lemon verbena, vanilla ice cream</i>
Peach, Cherry & Almond Mess <i>double cream, cherry curd, meringue, amaretti</i>	Duo of Cornish Sorbet (vg) <i>ask your server for tonight's selection</i>

Winestore Cheeseboard 8.5
selection of artisan cheese, chutney

ALL 7.5

(v) vegetarian (vg) vegan (vgo) vegan option available for this dish - please ask your server

Allergies & Intolerances If you have any specific food allergies or intolerances, please inform your server before you place your order. Although we separate our ingredients and diligently clean all surfaces and equipment, due to the presence of allergenic ingredients on our premises and those of our suppliers, we are unable to guarantee that any of our dishes or drinks are free of those ingredients. Our allergy matrix is available on request. Please speak to our duty manager with any questions, who will be very happy to help. *our steak house basting sauce contains dairy

LUNCH MENU

STARTERS

St Austell Bay Mussels classic moules marinière, Da Bara bread	9
Chargrilled Vegetable Salad (vg) Olive oil, butter bean hummus, hand-stretched flatbread	8.5
Braised Pork Croquettes herb aioli, dressed fennel & watercress	8
Wild Mushroom Arancini (v) Old Winchester, black truffle aioli, rocket	8
Spiced Crispy Squid tarragon & lemon aioli	8
Chargrilled Peach & Burrata (v) parsley, garlic, lemon, shaved fennel	9

SALADS

Sticky Beef w/Chilli, Lime & Coriander Asian slaw, fennel, pickled vegetables, wasabi dressing	18.5
Spiced Courgette & Sweetcorn Fritters (v) avocado & tomato salsa, harissa aioli	13

SIDES

One side included with each main dish **EXTRA SIDES 4**

Hand Cut Chips
Skinny Fries rosemary salt
Crushed New Potatoes mint, parsley, olive oil
House Salad Asian dressing
Seasonal Greens lemon oil, Maldon sea salt

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THE LONGSTORE

STEAKS & SEAFOOD

MAINS

All our mains come with your choice of one side

Seafood Stew St Austell Bay mussels, clams & calamari with chorizo, tomato & pearl barley, aioli	14
Whole Roasted Plaice lemon, caper & dill butter	8
Beer Battered Catch of the Day mushy peas, tartare sauce, curry sauce	8
St Austell Bay Mussels classic moules marinière, Da Bara bread	8
Steak Frites 10oz sirloin, béarnaise sauce, watercress	9
Longstore Burger double stacked beef patty, smoked cheddar, French's mustard & ketchup, lettuce, diced onion	15.5
Celeriac Steak Frites (vgo) chimichurri, slow roasted tomato, watercress	18.5
BBQ Slow Roasted Pork Belly Rib barbeque & chipotle glaze, fennel & watercress salad	15
Jack Stack Burger (vg) crispy tempura spiced jackfruit, sweet soy, Asian slaw, tangy kimchi aioli	14

DESSERTS

Ice cream supplied by Callestick Farm near Truro

Dark & Stormy Sticky Toffee Pudding rum-soaked raisins, dates, vanilla ice cream	Peanut Butter & Dark Chocolate Blondie (vg) raspberries, lemon verbena, vanilla ice cream
Peach, Cherry & Almond Mess double cream, cherry curd, meringue, amaretti	Duo of Cornish Sorbet (vg) ask your server for today's selection

ALL OUR MEAT AND SEAFOOD IS SOURCED
FROM CORNISH BUTCHERS & FISHMONGERS

LONGSTORE COCKTAILS

Aperol Spritz (sparkling, dry, bitter) Aperol, soda, prosecco	9
Classic Champagne Cocktail (classic, sweet, elegant) Remy Martin V.S.O.P, sugar, bitters, Veuve Clicquot	13.5
Melon & Elderflower Spritz (sweet, sparkling, refreshing) Melonade, St Germain, citrus, soda, prosecco	9
Strawbar 75 (dry, strawberries, sparkling) Strawberry eau de vie, lemongrass cordial, Ruggeri prosecco	10
Rose Tinted Glasses (long, floral, fruit) The Reid single malt vodka, Campari, Rue berry cordial, Peychaud's, raspberry & rose soda	10.5
The Hussey (fruity, tropical, classic) Absolut vanilla, Passoa, passion fruit puree, vanilla, lemon prosecco	9
Espresso Martini (rich, chocolatey, smooth) Cocoa nib-infused vodka, Conker cold brew, Mozart dark chocolate, tonka and vanilla infused cold brew Yallah coffee	9
Raspberry Bramble (sweet, tart, berries) Tarquin's raspberry & rhubarb gin, Plymouth sloe gin, fresh raspberry cordial	9
Melon Margarita (citrus, fruity, melon) Olmecca silver tequila, Melonade, Triple Sec, agave, lime	9
Classic Mojito (refreshing, long, sparkling) Havana Especial rum, fresh mint, lime, sugar, soda Choose from: raspberry, passionfruit, blueberry	9
Coconut Gimlet Coconut-washed Plymouth Gin, Lemongrass cordial	9

MOCKTAILS

Virgin Mojito
Elderflower Spritz
Fresh Lemonade
Raspberry Lemonade
Mango & Pomegranate Cooler

ALL 7.5

ALL 5.5

SUNDAY LUNCH MENU

THE
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STEAKS & SEAFOOD

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STARTERS

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Chargrilled Vegetable Salad (vg) Olive oil, butter bean hummus, hand-stretched flatbread	8.5	Spiced Crispy Squid tarragon & lemon aioli	8
Braised Pork Croquettes herb aioli, dressed fennel & watercress	8	Chargrilled Peach & Burrata (v) parsley, garlic, lemon, shaved fennel	9

LONGSTORE ROASTS

LOW & SLOW CORNISH BEEF
12HR ROASTED PORK BELLY
ROAST CHICKEN SUPREME

ALL 14.5

ROAST TRIMMINGS

Our beef, pork and chicken roasts are served with rich red wine & beef gravy and Yorkshire pudding, sausage meat stuffing, rosemary & garlic roasted potatoes, cauliflower cheese, roasted root vegetables, seasonal greens, swede & carrot mash

LENTIL & MIXED NUT ROAST (VGO)

Served with veggie gravy and Yorkshire pudding, rosemary & garlic roasted potatoes, cauliflower cheese, roasted root vegetables, seasonal greens, swede & carrot mash

14.5

KIDS ROAST

Choose any of our full size roasts and we'll create it at the perfect size for a child, served with all the trimmings

7.5

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SIGNATURE MAINS

Served with your choice of side

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SIDES

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House Salad Asian dressing
Seasonal Greens lemon oil, Maldon sea salt

SALAD

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DESSERTS

Dark & Stormy Sticky Toffee Pudding rum-soaked raisins, dates, vanilla ice cream	ALL 7.5
Ricotta & Tonka Bean Doughnuts chocolate <i>delice</i> , vanilla ice cream	
Peach, Cherry & Almond Mess double cream, cherry curd, meringue, amaretti	
Peanut Butter & Dark Chocolate Blondie (vg) raspberries, lemon verbena, vanilla ice cream	
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MOCKTAILS

Virgin Mojito Elderflower Spritz Fresh Lemonade Raspberry Lemonade Mango & Pomegranate Cooler	ALL 5.5
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SPARKLING WINE

	125ml	Bottle
Wild Life Botanicals Cornish Sparkling Cornwall White 'Nude' 0.5% ABV	5	29.5
NV Argeo Prosecco Brut, Ruggeri Veneto, Italy Zesty-Green Apple-Citrus	6	33.5
Argeo Rosé Prosecco Brut D.O.C. Ruggeri Veneto, Italy Strawberry-Raspberry-Crisp		33.5
NV Lobban Sparkling Shiraz Champagne, France Red Fruits-Juicy-Chocolate	5	30
Knightor Brut Trehurgy, Cornwall Pear-Jasmine-Brioche		48
NV Yellow Label, Veuve Clicquot Champagne, France Apple Blossom-Pears-Hawthorn Flowers	10	59
2012 Vintage, Veuve Clicquot Champagne, France Biscuity-Candied Fruit-Crisp		95
2010 Cuvée Dom Pérignon, Moët et Chandon Champagne, France Floral-Toast-Hay		240

ROSÉ BY THE GLASS

	175ml	Carafe	Bottle
Rosé d'Anjou, Domaine des Nouelles, Chéreau-Carré France Loire Valley, France Semi Sweet-Strawberries-Fresh	6	16.7	25
Côtes de Provence Rosé, La Vidaubanaise Cotes de Provence, France Strawberries-Lavender-Dry	7.5	20	30
Sancerre Rosé Petit Broux, Cave de Sancerre Loire Valley, France Redcurrant-Peach-Fragrant			34

SOFT DRINKS

Sparkling Softs Elderflower, Ginger Beer	3.5	Frobishers Juices Apple, Pineapple, Orange, Cranberry	3
Appletiser or Fanta	2.85	Spring Water (750ml) Still or Sparkling	3.95
Frobishers Fusions Apple & Raspberry, Orange & Passionfruit	3.25		
	16oz	Pint	
Coca Cola	2.8	3.5	
Diet Coke or Lemonade	2.6	3.2	

WHITE WINE

	Bottle	Rich & Smooth	Bottle
Light & Crisp			
Pinot Grigio, Tunella Veneto, Italy, Fresh-Expressive-Elegant	32	Chablis, Domaine Fournillon Burgundy, France Citrus-Mineral-Complex	42
Gavi di Gavi Fratelli Antonio e Raimondo Piedmont, Italy Ripe Pear-Floral-Mineral	39	Diamantakis Diamenoptera Crete, Greece Pineapple-Vanilla-Rounded	45
Petit Chenin Blanc, Ken Forrester Western Cape, South Africa Pear Drop-Green Apple-Fragrant	28	Piquentum Malvazija, Dimitri Brecevic (organic) Istria, Croatia Orange Wine-Honey-Natural	45
Albariño, Mar de Frades Rias Baixas, Spain Sparky-Mango-Pineapple	39.5	Viognier/ Marsanne, The Hermit Crab d'Arenberg McLaren Vale, Australia Peach-Floral-Mineral	33
Aromatic & Fruity			
Grüner Veltliner, Crazy Creatures Kremstal, Austria Honeysuckle-Lime-Orange Zest	41	Seresin Estate Chiaroscuro Waipara, New Zealand Organic-Sweet Pear-Creamy	42
Green Fish Verdejo, Bodegas Gallegas Atlantic, Spain Rich-Aromatic-Stone Fruit	23	Cellar Selection	
Riesling, Hills & Valleys, Pikes Clare Valley, Australia Refined-Lime-Intense	32	Chardonnay, Cakebread Cellars Napa Valley, California Rich-Tropical Fruit-Mineral	65
Vermentino di Sardegna, Villa Solais, Santadi Sardinia, Italy Golden-Herbal-Aromatic	30	Pouilly-Fuissé, Joseph Drouhin Burgundy, France Butter-Soft-Energetic	52
		Sancerre, Domaine Cédric Bardin Loire Valley, France Gooseerry-Slate-Elegant	44

WHITE BY THE GLASS

	175ml	Carafe	Bottle
La Cadence Blanc, Languedoc, France Soft-Floral-Melon	5.1	14.1	21
Sauvignon Blanc, Eradus Marlborough, New Zealand Passionfruit-Grapefruit-Zingy	7.5	21.3	32
Carpe Diem, Knightor Winery Trehurgy, Cornwall Off Dry-Apple-Lemon	8.1	23.2	34.5
Picpoul de Pinet, Réserve de la Roquemolière Languedoc, France Peach-Stone-Pure	6.1	17.3	26
The Money Spider Organic Roussanne, d'Arenberg McLaren Vale, Australia Exotic-Papaya-Tangy	8.6	24.1	36
QL Vinho Verde, Quinta da Lixa Vinho Verde, Portugal Tangerine-Spritz-Fresh	5.9	16.7	25

RED BY THE GLASS

	175ml	Carafe	Bottle
La Cadence Rouge Languedoc, France Fruity-Red Berries-Nutmeg	5.1	14.1	21
Pinot Noir, Voyage Des Animaux Languedoc, France Raspberry-Velvety-Juicy	5.5	15.4	23
Merlot, Bogle Vineyards California, USA Jammy-Plums-Spice	8.6	24.1	36
Viu Manent Secret Carmenere Colchagua Valley, Chile Elegant-Black Fruit- Peppery Spice	9.3	26.1	39
Rioja Crianza, Ramón Bilbao Rioja, Spain Fresh-Blackberries-Blackcurrants	7.1	19.7	29.5
Amaru Malbec, El Esteco Salta, Argentina Plum-Red Fruit-Juicy	7.7	21.4	32

RED WINE

	Bottle	Fruity & Smooth	Bottle	Spicy & Intense	Bottle
Pinot Noir, Carmel Road Monterey, California Silky-Cherries-Cedar-Spice	53	Castellani, Chianti Classico DOCG Tuscany, Italy Cherry-Plum-Oak	23	Amarone della Valpolicella, Le Vigne Veneto, Italy Hedgerow Berries-Ripe Fruit-Elegant	52
Petit Pinotage, Ken Forrester Western Cape, South Africa Mulberry-Cherry-Redcurrant	28	Côte de Beaune-Villages, Joseph Drouhin Burgundy, France Smoky-Dark Cherries-Delicate	54	Yellow Label Monastrell, Juan Gill Jumilla, Spain Alluring-Spice-Dark Fruit	27
Rich & Complex				Zinfandel, Avalon Sonoma County, California Blackberry Jam-Pepper-Cherry	39.5
Vega Douro Tinto Douro, Portugal Wild Fruit-Violets-Complex	42	Rioja Reserva, Ramón Bilbao Rioja, Spain Serious-Ripe-Tobacco	65	The Love Grass Shiraz, d'Arenberg McLaren Vale, Australia Violet-Fresh Berries-Earthy	36.5
Cellar Selection				Cabernet Franc, Estacion 1883 Trapiche Mendoza, Argentina Blueberry-Pepper-Blackcurrant	31
Syrah, Chateau Ste Michelle Washington State, USA Warm-Black Pepper-Leather	52	Barolo DOCG, Ascheri Piemonte, Italy Raspberry-Ethereal-Sweet Spice	38.5	Cellar Selection	
Cotes Du Rhone, Colombo & Fille Rhone Valley, France Black & Red Berries-Rounded-Smooth	44	Cellar Selection		Psi Bodegas Y Vinedos Alnardo Ribera Del Duero, Spain Generous-Red & Black Fruits-Spicy	59
				2002 Chateau Musar Bekaa Valley, Lebanon Black Fruits-Spicy-Cedar	65

DRAUGHT BEERS & CIDER

	Pint	Half
Butcher's Hook 4.5% ABV Our very own IPA brewed in partnership with Sharp's Brewery	4.95	2.5
Pravha 4% ABV Crisp light and easy drinking Czech pilsner	4.95	2.5
Madri 4.6% ABV "The soul of Madrid" a classic European-style lager: crisp, clean & refreshing with a malty finish	5.5	2.75
Chieftain IPA 5.5% ABV Modern Irish IPA from acclaimed Franciscan Wells brewery, Citra hopped for a tropical grapefruit palate	6	3
Blue Moon 5.4% ABV Belgian-style wheat beer brewed with orange peel for a subtle sweetness & citrus aroma	5.75	2.9
Doombar Amber Ale 4% ABV Perfectly balanced with sweet roasted malts, the perfect pairing with our winning Sunday roast.	4.5	2.25
Aspall Dry Cyder 5.5% ABV Crisp medium dry cider with a delicate aroma of freshly pressed apples	4.95	2.5

BOTTLED BEERS & CIDER

Jubel Peach Gluten Free 4% ABV (330ml)	4.5	Lucky Saint Low ABV 0.5% ABV (330ml)	4
Brew Dog Punk IPA 5.6% ABV (330ml)	4.5	Doombar 0% ABV (500ml)	4
Peroni 5.1% ABV (330ml)	4.25	Rekorderlig Wild Berries Cider (500ml)	4.95