



REUBEN'S

BEER & GIN HOUSE

A SELECTION FROM OUR GINVENTORY...

— CLASSIC DRY GIN —

LONDON DRY GIN IS THE BEST-KNOWN AND MOST WIDELY PRODUCED STYLE OF GIN IN THE WORLD TODAY. MANY PEOPLE CONSIDER IT THE BENCHMARK WHEN IT COMES TO DEFINING GIN. IT IS DEFINITELY JUNIPER-FORWARD.

— FOUR PILLARS RARE DRY GIN —

AN AUSTRALIAN GIN THAT IS LIGHT, WITH SWEET NOTES SUPPORTED BY CHOPPED MINT, FRESH CITRUS AND FLORAL HINTS. PERFECT WITH PREMIUM TONIC AND ORANGE ZEST.

— FOLKLORE SOCIETY GIN —

BRIMMING WITH BOTANICALS WITH HAND-PICKED PLUMS, FIGS AND A HEALTHY AMOUNT OF JUNIPER, A COSY GIN WITH WARMING PROPERTIES. PERFECT WITH EITHER PREMIUM TONIC OR GINGER ALE WITH APPLE AND BLACKBERRIES.

— HEDGEROW ORIGINAL —

BORN AND RAISED IN THE COUNTRYSIDE OF YORKSHIRE. THE CLASSIC G&T BLENDING DRY, SUBTLE FRUITY, FLORAL FLAVOURS WITH A DISTINCTIVE SAVOURY FINISH. IDEAL WITH FRESH THYME AND CRISP APPLE SLICES.

— HENNERS CLOUDY GIN —

THE ESSENCE OF THIS GORGEOUSLY AROMATIC AND DOWNRIGHT DELICIOUS GIN IS GARNISHED WITH CRUNCHY CUCUMBER AND FRESH MINT, WITH ELDERFLOWER TONIC IS PERFECTION.

— MASONS —

DISTILLED IN A SMALL COPPER STILL CALLED STEVE, MASONS DRY YORKSHIRE GIN PROVIDES A CITRUS PUNCH WITH A PEPPERY FINISH, GARNISHED WITH ORANGE PEEL.

— GIN MARE —

PRODUCED IN A CONVERTED CHAPEL IN THE SMALL TOWN OF VILANOVA, SPAIN, THIS MEDITERRANEAN STYLE GIN FEATURES BOTANICALS SUCH AS ROSEMARY, THYME, OLIVE AND BASIL.

— WHITTAKERS NAVY 57% ABV —

INTERNATIONALLY AWARD WINNING SUPER SMOOTH LONDON DRY GIN. YOU GET A BIG HIT OF 57% ALCOHOL ON YOUR PALETTE FIRST BUT THEN IT MELLOWS ALMOST INSTANTLY LEAVING YOU WITH AN ALMOST FRUITY AFTER TASTE.

— HOOTING OWL | WEST YORKSHIRE —

INFUSED WITH 26 BOTANICALS INCLUDING CARDAMOM, TURMERIC, CUMIN, GINGER AND LIQUORICE FOR A COMPLEX SPICED GIN OF MANY LAYERS.

— OXLEY LONDON DRY —

TO CAPTURE NATURE'S FRESHNESS, IT IS MADE AT -5C USING A COLD DISTILLATION PROCESS. THIS ALLOWS FRESH FROZEN CITRUS PEEL TO BE USED INSTEAD OF THE TYPICAL DRIED PEEL, CREATING A BRIGHT, DISTINCT, SIPPABLE GIN.

— ROCK ROSE —

THIS BEAUTIFUL SCOTTISH CITRUS, COASTAL AND FLORAL GIN WORKS BEST WITH A CURL OF ORANGE AND A SPRIG OF ROSEMARY.

— SLINGSBY —

AWARD-WINNING GIN CRAFTED USING LOCALLY SOURCED BOTANICALS FROM HARROGATE. BEST SERVED WITH PINK GRAPEFRUIT AND AROMATIC TONIC.

— MONKEY 47 —

WITH 47 BOTANICALS, THIS DRY GIN FROM GERMANY'S BLACK FOREST GREET'S DRINKERS WITH A MULTITUDE OF SPICE, EARTH AND CITRUS NOTES.

— THOMAS DAKIN —

THIS IS A SMALL BATCH GIN OF UNMISTAKABLE CHARACTER, HANDCRAFTED USING THE FINEST BOTANICALS. INSPIRED BY THOMAS DAKIN, THE FOREFATHER OF QUALITY ENGLISH GIN.

— EDINBURGH LONDON DRY GIN —

THIS CLEAN, JUNIPER FORWARD GIN MAKES FOR A REFRESHING G&T, BEST SERVED WITH A ZESTY ORANGE TWIST AND PREMIUM TONIC WATER.

— ROKU —

PRODUCED AND BOTTLED IN JAPAN USING 6 UNIQUE JAPANESE BOTANICALS. BEST PAIRED WITH FRESH LEMON & GINGER.

— OLD TOM —

OLD TOM GIN IS A SWEETER VERSION OF LONDON DRY GIN, ORIGINALLY USED FOR THE POPULAR TOM COLLINS AND THE GIN OF CHOICE FOR MUCH OF THE 19TH CENTURY.

— BATHTUB OLD TOM —

THIS GOLD MEDAL WINNER OLD TOM OFFERS A FULL-BODIED SWEETNESS, PERFECTLY BALANCED WITH JUNIPER AND SPICE NOTES.

—BOATYARD OLD TOM—

DISTILLED WITH 8 DIFFERENT BOTANICALS. ONCE DISTILLED, THE SPIRIT RESTS FOR A MINIMUM OF FOUR MONTHS - DRAWING FLAVOUR AND COLOUR FROM THE CASK - BEFORE THE ADDITION OF FERMANAGH HONEY.

— HAYMAN'S OLD TOM —

A GLORIOUS QUANTITY OF BOTANICALS CREATES THIS BOLD CITRUS AND JUNIPER GIN WITH A SUBTLE SWEETNESS, PERFECT FOR A FULL FLAVOURED G&T.

— LANGLEY'S OLD TOM —

THIS IS A SUPERB RENDITION OF THIS GIN STYLE, BASED ON A RECIPE FROM THE 18TH CENTURY, AND EXACTLY WHAT YOU WOULD EXPECT FROM AN OLD TOM - BOTANICALLY INTENSE WITH LOTS OF SWEETNESS THROUGHOUT.



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— FLAVOURED GIN —

THE NEW KID ON THE BLOCK IN THE GIN WORLD AND GROWING INCREASINGLY POPULAR. FLAVOURED GINS ARE STILL JUNIPER BASED AND ARE TRADITIONALLY A LONDON DRY GIN, TO WHICH DISTILLERIES HAVE ADDED RHUBARB, BERRIES OR CITRUS FRUITS TO CREATE NEW FLAVOURS.

— WHITLEY NEILL —

LUXURIOUS HANDCRAFTED GINS WITH FLAVOURS, SUCH AS 'BLACKBERRY', 'PEACH', 'PARMA VIOLET', 'PINEAPPLE' AND 'QUINCE'.

— SLINGSBY BLACKBERRY —

INFUSED WITH YORKSHIRE BLACKBERRIES, THE RESULT IS A BRIGHT, FRUITY AND REFRESHING GIN WITH A SWEET FINISH AND A WELL-ROUNDED MOUTHFEEL. HAVE YOU TRIED THEIR 'GOOSEBERRY', 'RHUBARB' OR 'ORANGE MARMALADE' GIN?

— HEDGEROW RHUBARB & RASPBERRY —

HANDMADE IN SMALL BATCHES, THIS GIN PAIRS PERFECTLY WITH ELDERFLOWER TONIC, RASPBERRIES AND FRESH MINT. HAVE YOU TRIED THEIR 'BLACKBERRY AND APPLE' GIN?

— SALCOMBE ROSÉ SAINTE MARIE —

THE TASTE OF SUNSHINE IN A GLASS. INFUSED WITH STRAWBERRIES FOR THE ULTIMATE SUMMER DRINK. INSPIRED BY THE FLAVOURS AND LIFESTYLE OF THE SOUTH OF FRANCE.

— CHASE PINK GRAPEFRUIT & POMELO —

DISTILLED WITH GRAPEFRUIT PEELS TO CREATE A ZIPPY AND ZESTY GIN, WITH FLAVOURS OF FRESH GRAPEFRUIT, JUNIPER, AND LIME. HAVE YOU TRIED THEIR 'RASPBERRY AND BASIL' OR 'RHUBARB AND BRAMLEY APPLE' GIN?

— BOË VIOLET —

AN INCREDIBLY SMOOTH GIN WITH A GORGEOUS COLOUR. IT IS SLIGHTLY SPICED WITH LIGHT FLORAL NOTES LEAVING A WONDERFULLY DELICATE TASTE OF SWEET VIOLETS.

— SLOEMOTION SLOE GIN —

FRUITY NOTES FROM THE WILD HAND-PICKED SLOES FROM YORKSHIRE, STEEPED IN LONDON GIN TO PRODUCE A CHERRY NOTE, UNDERPINNED BY A CLASSIC ENGLISH BACKBONE.

— MALFY GIN ARANCIA —

THE SICILIAN BLOOD ORANGE PEEL IS MACERATED IN DISTILLED ALCOHOL FOR 36 HOURS, TOGETHER WITH THE FINEST BOTANICALS AND ITALIAN JUNIPER BERRIES, TO GIVE THE GIN ITS BEAUTIFUL RUBY COLOUR AND FLAVOUR.

— MASONS —

MASON'S BOAST AN AWARD-WINNING RANGE OF FLAVOURED GINS, INCLUDING 'YORKSHIRE TEA', 'PEAR AND PINK PEPPERCORN', 'ORANGE AND LIME LEAF', 'PINK GRAPEFRUIT CUCUMBER' AND 'FRUIT OF THE TROPICS'.

— YORKSHIRE LASS BRONTE BRAMBLEBERRY —

A TRADITIONAL SMALL BATCH GIN DISTILLED IN THE HEART OF BRONTE COUNTRY. IT'S A BERRY MEDLEY OF RASPBERRY, STRAWBERRY, REDCURRANT, BLACKCURRANT AND CHERRIES, PAIRED WONDERFULLY WITH ELDERFLOWER TONIC.

— FINDERS —

A GIN TO SATISFY EVERY SWEET TOOTH, WITH 'FRUITS OF THE FOREST', 'LEMON AND LIME' AND 'ORANGE & POMEGRANATE' AMONG THEIR RANGE.

— EDINBURGH ORANGE & BASIL —

HANDCRAFTED USING A BLEND OF TRADITIONAL BOTANICALS, MIXED WITH ORANGE PEEL AND FRESH BASIL LEAF. HAVE YOU TRIED THEIR 'RASPBERRY' GIN FOR A SWEETER SENSATION?

— SOMETHING DIFFERENT —

AS GIN HAS BECOME MORE POPULAR, DISTILLERS HAVE BECOME MORE INVENTIVE WITH THEIR BOTANICALS, CREATING SOME WEIRD AND WONDERFUL FLAVOURS TO TEASE TASTEBUDS.

— FOUR PILLARS | BLOODY SHIRAZ | OLIVE LEAF —

BOTH AUSTRALIAN GINS ARE BATCH DISTILLED, THE BLOODY SHIRAZ GIN IS THEN STEEPED WITH VICTORIAN SHIRAZ GRAPES, WHEREAS THE OLIVE LEAF GIN IS A COMPLETELY DELICIOUS SAVOURY GIN INSPIRED BY THE MEDITERRANEAN.

— SAFFRON GIN —

THE NAME ALONE IS AN INVITATION TO GO ON A JOURNEY. BOUDIER'S SAFFRON IS A UNIQUE RECIPE DISCOVERED IN THE ARCHIVES OF FRANCE'S COLONIAL PAST. ENJOY OVER ICE OR WITH PREMIUM TONIC AND ORANGE PEEL.

— WHITTAKER'S CLEARLY SLOE —

A VERY UNIQUE SPIN ON SLOE GIN. SLOE BERRIES ARE STEEPED FOR A MINIMUM OF 6 MONTHS, DECANTED BACK INTO THE STILL, LACED WITH LIQUORICE ROOT AND LEFT FOR 24 HOURS TO MACERATE. GREAT WITH TONIC AND GARNISHED WITH BLUEBERRIES.

— WHITEWOOD DRY GIN —

A UNIQUE DRY GIN MADE FROM LIFTING CITRUS, DEEP SPICE AND A SUBTLE EARTHY ANISE BUILT FROM 12 BOTANICALS. THE DILUTION PROCESS USES BIRCH SAP, HARVESTED FROM ANCIENT TREES IN SCOTTISH FORESTS, WHICH IS NATURALLY VISCOUS AND DELICATELY SWEET.

— THAT BOUTIQUE-Y GIN COMPANY —

'STRAWBERRY AND BALSAMICO GIN' - AN ASTOUNDINGLY DECADENT TIPPLE WITH FRESH STRAWBERRIES AND THE VERY FINEST BALSAMIC VINEGAR MONEY CAN BUY.

— NORDES ATLANTIC GIN —

AN INTRIGUING SPANISH GIN MADE WITH AN ALBARINO-GRAPE BASED SPIRIT ALONG WITH 11 BOTANICALS. A HERBAL AROMA WITH NOTES OF WHITE FRUIT, WHICH IS FRESH, SUBTLE AND WELL-BALANCED.



REUBEN'S

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— GIN COCKTAILS —

— REUBEN'S BRAMBLE - £8 —

A SWEET AND SOUR DELIGHT. YORKSHIRE LASS BRAMBLEBERRY GIN, FRESH LEMON AND A LITTLE SUGAR, SWEETENED UP WITH BLACKBERRY LIQUEUR. DECEPTIVELY EASY TO DRINK – A STAPLE IN ANY BAR.

— CUCUMBER & ELDERFLOWER TIPPLE - £8 —

A REFRESHING AND CLEAN MIX OF MARTIN MILLERS GIN AND A SPLASH OF ELDERFLOWER, CUCUMBER BITTERS, TOPPED WITH FRANKLIN & SONS CUCUMBER AND ELDERFLOWER TONIC. THE PERFECT SUMMER REFRESHER!

— PEACH & APRICOT COLLINS - £9 —

A SIMPLE YET REFRESHING DRINK WITH PEACH GIN, LEMON JUICE, SUGAR SYRUP AND TOPPED WITH A WHITE GRAPE AND APRICOT SODA.

— BRAMBLE SPRITZ - £9 —

FLAVOURS FROM SLINGSBY'S BLACKBERRY GIN COMBINED WITH LEMON JUICE AND PROSECCO MAKE FOR A WONDERFUL TASTE THAT SIGNIFIES SUMMER IN A GLASS.

— BLOOD ORANGE MARTINI - £9.50 —

LIKE YOUR DRINKS A LITTLE STIFFER? OUR BLOOD ORANGE MARTINI COMBINES MALFY BLOOD ORANGE GIN WITH A COMPLEX MEDIUM-DRY VERMOUTH AND ORANGE BITTERS. HARD HITTING, BUT SMOOTH FROM THE FIRST SIP.

— BLACKBERRY & ELDERFLOWER FIZZ - £8.50 —

SWEET YET TANTALISING. A MIX OF HAYMANS LONDON DRY GIN, CRÈME DE CASSIS AND ELDERFLOWER MAKE FOR A DELICIOUS AND EXCITING COCKTAIL. TOPPED WITH SODA AND FRESH BLACKBERRIES - THIS IS A MUST FOR PROSECCO LOVERS!

— CLASSIC COCKTAILS —

— APEROL SPRITZ - £8 —

APEROL TOPPED WITH TOSTI PROSECCO AND SODA WATER. THE DRINK OF SUMMER!

— DARK & STORMY - £8 —

DARK SPICED RUM WITH OLD JAMAICA GINGER BEER AND FRESH LIME. A TIMELESS FAVOURITE!

— WHISKEY | AMARETTO SOUR - £8 —

MAKER'S MARK BOURBON OR DISARONNO, BITTERS, LEMON AND SUGAR (NO EGG WHITES).

— NEGRONI - £8 —

A CLASSIC GIN NEGRONI WITH CAMPARI AND COCCHI VERMOUTH, GARNISHED WITH A TWIST OF ORANGE PEEL.

— ESPRESSO MARTINI - £8.50 —

A SUMPTUOUS MIX OF VODKA, COFFEE LIQUEUR AND ESPRESSO. IT'S RICH, INDULGENT AND CREAMY AND THE SHOT OF ESPRESSO WILL GIVE YOU THAT BOOST OF ENERGY IF YOU ARE FLAGGING AFTER A BUSY DAY!

— OLD FASHIONED - £9.50 —

AN OLD FASHIONED IS A TRUE CLASSIC COCKTAIL. OURS IS MADE WITH MAKER'S MARK BOURBON, BROWN SUGAR, ANGOSTORA BITTERS AND ORANGE PEEL.

— JUNGLE BIRD - £8 —

THIS TROPICAL RUM COCKTAIL IS A TIKI CLASSIC! BITTER CAMPARI OFFSETS SWEET PINEAPPLE JUICE TO MAKE A BALANCED, REFRESHING, SUMMER MIXED DRINK.

— SIGNATURE SERVES —

— VIOLA SPRITZ - £9 —

AN UPLIFTING MIX OF BOË VIOLET GIN, GRAPEFRUIT LIQUEUR AND VANILLA WITH A SODA TOP. THIS LONG DRINK EASILY SATISFIES YOUR THIRST!

— TOMMY'S MARGARITA - £8 —

TOMMY'S MARGARITA IS A VARIANT OF THE MARGARITA COCKTAIL. THE KEY TWIST THAT DISTINGUISHES THIS FROM THE ICONIC CLASSIC IS THE INGREDIENT THAT MAKES TEQUILA SO SPECIAL IN THE FIRST PLACE: AGAVE. BRIGHT, TART, AND WITH JUST THE RIGHT BALANCE OF SWEETNESS.

— PALOMA FAITH - £9 —

CREATED IN MEXICO DURING THE 1950s, THIS IS A REFRESHING CLASSIC THAT COMES WITH A MODERN TWIST. A HEALTHY MEASURE OF TEQUILA AND GRAPEFRUIT LIQUEUR, LIME JUICE AND AGAVE SYRUP TOPPED WITH TING, FINISHED WITH A NORTHERN MONK 'FAITH' BEER FLOAT.

— MAIN STREET ICED TEA - £9 —

A COOLING COMBINATION OF THE USUAL FIVE WHITE SPIRITS, LEMON AND SUGAR, BUT RATHER THAN COKE, WE HAVE MIXED IT UP AND USED OUR FAVOURITE FRANKLIN & SONS DANDELION & BURDOCK.

— BRANDY AIN'T NO STRIPPER - £8 —

A CLASSIC HI-BALL DRINK MADE UP OF MARTELL VS, PEACH LIQUEUR, PINEAPPLE SYRUP, CITRUS, TOPPED WITH SODA - VERY EASY DRINKING.

— COCONUT DAIQUIRI - £8 —

A TWIST ON THE TRUE CUBAN CLASSIC, THE DAIQUIRI. WITH THE USUAL LARGE MEASURE OF RUM AND COMPLIMENT OF LIME JUICE, WE LIKE TO SHAKE IT UP WITH A DASH OF COCONUT SYRUP.



REUBEN'S

BEER & GIN HOUSE

— WINE LIST —

— WHITE —

CITRUS TREE CHARDONNAY.....AUSTRALIA.....£22
125ML.....£3.90 // 175ML.....£5.50 // 250ML.....£7.50

IL MOLO PINOT GRIGIO.....ITALY.....£22
125ML.....£3.90 // 175ML.....£5.60 // 250ML.....£7.50

MACK & COLLIE SAUVIGNON BLANC.....NEW ZEALAND.....£26
125ML.....£4.50 // 175ML.....£6.30 // 250ML.....£8.80

— ROSÉ —

IL MOLO PINOT GRIGIO BLUSH.....ITALY.....£22
125ML.....£3.90 // 175ML.....£5.60 // 250ML.....£7.50

— RED —

VAMONOS MERLOT.....FRANCE.....£22
125ML.....£3.90 // 175ML.....£5.50 // 250ML.....£7.50

MONTE 'LLANO RIOJA.....SPAIN.....£25
125ML.....£4.40 // 175ML.....£6.20 // 250ML.....£8.50

PROJECT MALBEC.....ARGENTINA.....£26
125ML.....£4.70 // 175ML.....£6.40 // 250ML.....£8.70

— SPARKLING —

TOSTI PROSECCO.....ITALY.....£26
125ML.....£5.00

— WHISKEY FROM £4.20 —

MAKERS MARK
BUFFALO TRACE
WOODFORD RESERVE
JACK DANIELS
JACK DANIELS HONEY
JACK DANIELS APPLE
JAMESON
LAPHROAIG
MACALLAN 12 YEAR
TALISKER 10 YEAR
HIGHLAND PARK 12 YEAR

— RUM FROM £4.20 —

HAVANA 3 YEAR
HAVANA ESPECIAL
HAVANA 7 YEAR
HAVANA SPICED
DIPLIMATICO RESERVA
BACARDI COCONUT
MOUNT GAY ECLIPSE
APPLETON ESTATE
GOSLINGS SPICED
KRAKEN

— OTHER SPIRITS FROM £3.50 —

APEROL
BAILEYS
DISARONNO
KAHLUA
MARTELL VS BRANDY
ERISTOFF VODKA
SAINT GERMAIN
CAZCABEL TEQUILA
(ORIGINAL/HONEY/COFFEE)
JÄGERMEISTER
SAMBUCA

— 0% COCKTAILS —

— NOMAS COLLINS - £6.00 —

TANQUERAY 0%, LEMON JUICE, SUGAR SYRUP AND FRESH BLUEBERRIES.

— BOUNTIFUL GRACE - £6.50 —

TROPICAL GAME CHANGER. TANQUERAY 0%, LIME JUICE, RASPBERRY PUREE AND COCONUT SYRUP. SHORT AND FANCY.

— ARUBA JAMAICA - £6.50 —

IMAGINE A NON-ALCOHOLIC EXOTIC DARK & STORMY. SEEDLIP AROMATIC, FRESH LIME JUICE, PINEAPPLE, ANGOSTURA BITTERS AND FIERY GINGER BEER.

— REUBEN'S APPLE BLOSSOM - £7.00 —

A REFRESHING MIX OF TANQUERAY 0%, CLOUDY APPLE JUIC, LEMON JUICE AND ELDERFLOWER TO ADD THAT TOUCH OF SWEETNESS TO CREATE A REFRESHING LONG DRINK!

— NO / LOW SPIRITS AND BEER —

NON-ALCOHOLIC SPIRITS: TANQUERAY 0% | SEEDLIP AROMATIC 0% | SEEDLIP GARDEN 0%
VELTINS 0% - ALCOHOL-FREE PILSNER LAGER
LUCKY SAINT 0% - ALCOHOL-FREE LAGER
ERDINGER 0% - ALCOHOL-FREE WHEAT BEER
NORTHERN MONK - HOLY FAITH, ALCOHOL-FREE HAZY PALE ALE
SCHOFFERHOFER - GRAPEFRUIT WHEAT BEER 2.5% ABV
SCHOFFERHOFER - PINEAPPLE WHEAT BEER 2.5% ABV

— FEVER-TREE —

ELDERFLOWER TONIC
MEDITERRANEAN TONIC
SICILIAN LEMON TONIC
RHUBARB & RASPBERRY TONIC
SPICED ORANGE GINGER ALE
GINGER ALE
WHITE GRAPE & APRICOT SODA
BLOOD ORANGE SODA
RASPBERRY & ORANGE BLOSSOM SODA

— SOFT DRINKS FROM £2.50 —

COCA COLA
COKE ZERO
DIET COKE
CLOUDY APPLE JUICE
OLD JAMAICAN GINGER BEER
TING
FANTA
7UP FREE
PINEAPPLE JUICE

— FRANKLIN & SONS —

RASPBERRY LEMONADE
DANDELION & BURDOCK
RHUBARB LEMONADE
ELDERFLOWER LEMONADE
DAMSON & SWEET CHERRY
ORANGE & GRAPEFRUIT SODA
CUCUMBER & ELDERFLOWER TONIC
PREMIUM TONIC
PREMIUM LIGHT TONIC



REUBEN'S

BEER & GIN HOUSE

— CHEESE AND CHARCUTERIE SHARING BOARDS — (PRE-ORDER AT TIME OF BOOKING)

A VARIETY OF CHEESES WITH A SELECTION OF CRACKERS, GRAPES, SILVER SKIN PICKLED ONIONS, MIXED MARINATED OLIVES AND RED ONION CHUTNEY.

6 PERSON SHARING BOARD - £24

ADD A SELECTION OF COLD MEATS FOR AN EXTRA £6

4 PERSON SHARING BOARD - £20

ADD A SELECTION OF COLD MEATS FOR AN EXTRA £4

2 PERSON SHARING BOARD - £12

ADD A SELECTION OF COLD MEATS FOR AN EXTRA £2

*CHEESES AND MEATS ARE DEPENDENT ON AVAILABILITY AND SUBJECT TO CHANGE, PLEASE ASK FOR THE CURRENT SELECTION.

— BAR SNACKS FROM £1.50 —

REAL HANDCOOKED CRISPS

SALTED, SALT & VINEGAR, CHEESE & ONION, SWEET CHILLI, ROAST OX & HAM & ENGLISH MUSTARD.

PORK SCRATCHINGS

BACON FRIES

SCAMPI FRIES

MINI CHEDDARS

SALTED NUTS

ROASTED NUTS

SPICY MIXED NUTS

MARINATED OLIVES

— BOARD GAMES —

(ASK AT THE BAR FOR AVAILABILITY)

BATTLESHIPS

CARDS AGAINST HUMANITY

DOBBLE

CATCH PHRASE

CHESS

TRIVIAL PURSUIT

GUESS WHO

JENGA

PLAYING CARDS

DOMINOES

DRAUGHTS

LUDO

CONNECT 4

UNO

SCRABBLE

SNAKES & LADDERS

PASS THE PIGS

BAD PEOPLE

— EVENTS —

SUNDAY NIGHT QUIZ - £3.00PP

JOIN US AND OUR QUIZ HOST, NELSON, EVERY SUNDAY FROM 7PM FOR YOUR CHANCE TO WIN A £25 BAR TAB. ENJOY COMPLIMENTARY CHEESEBOARDS AT HALF-TIME.

REUBEN'S GIN BINGO - £18PP

LAST WEDNESDAY OF EVERY MONTH. 4 GAMES OF BINGO, 8 CHANCES TO WIN GIN-BASED PRIZES, A WELCOME DRINK, CHEESE & CHARCUTERIE SHARING BOARDS AT HALF-TIME!

VISIT OUR WEBSITE FOR MORE DETAILS AND TO PURCHASE TICKETS | WWW.REUBENSHOUSE.CO.UK

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