



*The*  
**FOLIO**  
.  
*Bar & Kitchen*  
*Cambridge*



Quote by a Fellow that relates nicely to this menu - Anon



### ***Soft Drinks / Mixers***

Fevertree Ginger Ale	<b>£3.5</b>
Fevertree Ginger Beer	<b>£3.5</b>
Schwepps Lemonade	<b>£3.5</b>
Fevertree Light Tonic	<b>£3.5</b>
Fevertree Mediterranean Tonic	<b>£3.5</b>
Fevertree Soda Water	<b>£3.5</b>
Fevertree Tonic Water	<b>£3.5</b>
Coca Cola Classic	<b>£3.5</b>
Diet Coca Cola	<b>£3.5</b>
Coca Cola Zero	<b>£3.5</b>

### ***Hot Drinks***

Americano	<b>£3.2</b>
Cappuccino	<b>£3.4</b>
Flat White	<b>£3.3</b>
Latte	<b>£3.4</b>
Single Espresso	<b>£2.6</b>
Single Macchiato	<b>£3.1</b>
Mocha	<b>£3.2</b>
Hot Chocolate	<b>£3.3</b>

### ***Juices***

Orange Juice	<b>£2.5</b>
Apple Juice	<b>£2.5</b>
Cranberry Juice	<b>£2.5</b>
Pineapple Juice	<b>£2.5</b>
Tomato Juice	<b>£2.5</b>

### ***Loose Leaf Tea***

**£3.2 per pot**

Earl Grey	Rooibos
English Breakfast	White Peony
Jasmine Blossom	Milk Oolong
Masala Chai	Peppermint
Ginger & Lemon	Fruity Berries
Chamomile	Hunan Green

## ***Bubbles***

Prosecco Bernardi, Vino Frizzante, Veneto, Italy	£8
Champagne Jean-Paul Deville, France	£13.5

## ***White***

Madregale Bianco, Cantina di Tollo, Abruzzo, Italy	£6
Sauvignon Blanc, Ruakana, New Zealand	£10.5
Soave Castelcerino, Cantina Filippi, Veneto, Italy	£9.5

## ***Rose***

Madregale Rose, Cantina di Tollo, Abruzzo, Italy	£6
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## ***Red***

Madregale Rosso, Cantina di Tollo, Italy	£6
Malbec Terre Rouge, France	£8
Merlot, Les Clairieres, France	£7
Pinot Noir, Naciente, Casablanca, Chile	£9



## Bar Snacks

Mixed Olives <b>PB</b>	<b>£5.50</b>
Fellows House roasted mixed nuts <b>PB</b>	<b>£5.50</b>
Fellows House salted crisps <b>PB</b>	<b>£4.50</b>
Zaatar tofu bites, vegan tartar, micro herbs <b>PB</b>	<b>£8.00</b>
House Chips	<b>£6.50</b>
<i>Add Pancetta</i>	<b>£2</b>
<i>Add Cheese</i>	<b>£2</b>
Garlic flat bread <b>V</b>	<b>£5.50</b>
<i>add cheese + £1.00</i>	
Chickpea Arancini served with hummus and Tzatziki	<b>£8.50</b>
Chilli cheese toast <b>V</b>	<b>£6.50</b>
Nachos with guacamole, salsa, cheese, jalapenos and crème fraiche <b>V</b>	<b>£8.00</b>
Vegan sausage roll <b>PB</b>	<b>£8.00</b>
Grilled Broccoli, seasoned with parmesan	<b>£5.00</b>

**V** Vegetarian

**PB** Plant Based

A discretionary service charge of 10% will be added to your bill.

We serve all spirits and liqueurs in a measure of 25ml as standard. Any differences to this are stated on the menu.

Still wine is served in 175ml measures, Champagne in 125ml measures, Dessert wine in 75ml measures.

Menu may change depending on availability or seasonality.

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering.

## Rum

Planteray White	<b>£6</b>
Planteray Dark	<b>£6</b>
Koko Kanu Coconut	<b>£6</b>
Discarded Banana	<b>£6</b>
Bumbu	<b>£6</b>
Diplomatico	<b>£6</b>
Don Papa	<b>£6.5</b>
Foursquare Spiced	<b>£6</b>

## Tequila & Mezcal

El Jimador Blanco	<b>£6</b>
Don Julio Anejo	<b>£8</b>
Casamigos Anejo	<b>£9</b>
Casamigos Blanco	<b>£9</b>
Bruxo X Mezcal	<b>£6.5</b>
Del Maguey Mezcal	<b>£9</b>

## Vodka

Belvedere	<b>£7</b>
Linden Leaf Vanilla Vodka	<b>£6</b>
Ciroc Raspberry	<b>£6</b>
Singularity Vodka	<b>£6</b>
Grey Goose L'Original	<b>£7</b>



## Whisky

### Irish

Jameson	£6
Bushmills 10 Year	£7

### Japanese

Hibiki Harmony Suntory	£10
The Chita Suntory	£8.5

### American

Buffalo Trace	£6
Wild Turkey 81 Proof	£6
Woodford Reserve Bourbon	£6
Woodford Reserve Rye	£7
Eagle Rare 10 year	£7



## On Tap

Brewboard Ripchord Pale Ale Cambridgeshire, UK, ABV 4.3%	£7.5
Camden Hell Lager London, UK, ABV 4.6%	£7
Camden Pale Ale London, UK, ABV 4.0%	£7
Camden Stout London, UK, ABV 4.0%	£7
Menabrea Biella, Italy, ABV 4.8%	£7.5
Stella Artois Leuven, Belgium, ABV 4.6%	£6

## Low alcohol bottles

Pine Trail Pale Ale England, 330ml, ABV 0.5%	£5.5
Menabrea 0% Biella, Italy, ABV 0%	£5.5

## In the Fridges

Aspall Suffolk Cyder Suffolk, 330ml , ABV 5.5%	£7
Coors Lager US, 330ml, ABV 4.2%	£6
Curious Session IPA England, 330ml, ABV 4.4%	£6
Corona Mexico, 330ml, ABV 4.5%	£6
Estrella Galicia Gluten Free Spain, 330ml, ABV 5.5%	£6



# The Academic Journey

*Welcome to our cocktail menu.*

*Just like a University experience, our crafted cocktails will fuel you and take you on a journey.*

*Some you may already know, and others are entirely unique creations from our team.*

*Every cocktail embodies sustainability, discovery and the culture of Cambridge University.*

## *Undergraduates*

*Zero alcohol mocktails based off the classics. The official elixir of all-nighters, library marathons, and academic wizardry.*

## *Postgraduates*

*Explore each School filled with bespoke signature cocktails curated by our mixologists.*

## *The Fellows*

*A selection of modern and classic cocktails twisted slightly. See if you can connect each drink name to the piece of art its name was derived from located in The Fellows House.*

## **Single Malt**

Arran 10 Year	£8
Glenmorangie	£6
Glenmorangie 12 Sherry Cask Finish	£7
Macallan 12 year Double Cask	£10
Macallan 15 year Double Cask	£18
Macallan 18 year Double Cask	£30
The Balvenie Sweet Toast Of American Oak	£8
The Balvenie Caribbean Cask	£10

## **Blended**

Johnnie Walker Black Label	£6
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## **Islay**

Lagavulin 16 Year	£14
Bowmore 15 Year	£12



## **Gin**

Botanist	£6
Cambridge Dry	£6
Chase Seville Orange Gin	£6
Gin Mare	£7
Hendricks	£6
Japanese	£7.5
Monkey 47	£7
Malfy Gin Rosa	£6
Puerto de Indias Strawberry	£6

## **Cognac**

Remy Martin VSOP	£6
Remy Martin XO Fine Champagne	£22



# Undergraduates

£7 ea.  
Mocktails

## **Raspberry Sour**

Tanqueray 0%  
Fresh Raspberry  
Citrus  
Sugar

## **Paradise**

Coco Real  
Pineapple  
Cream

## **Minted**

Elderflower  
Mint  
Soda

## **Espresso Afternoon-tini**

Sage Espresso Blend  
Lyres Coffee 0%  
Caramel



# Postgraduates

£13<sup>ea.</sup>

## School of Culinary Arts

### Orange Pavlova

Cointreau  
Vanilla Vodka  
Pastel Meringue  
Cheesecake Syrup

### Banana Drop

Discarded Banana Rum  
Homemade Chai  
Banana  
Lime  
Pineapple Leaf



## School of Molecular Mixology

### Summer Clouds

Limoncello  
Maraschino  
Elderflower  
Soda  
Elderflower Foam

### AU Bubbly

Aperol  
Chambord  
Lemon  
Shimmering Prosecco  
Mango Boba Balls

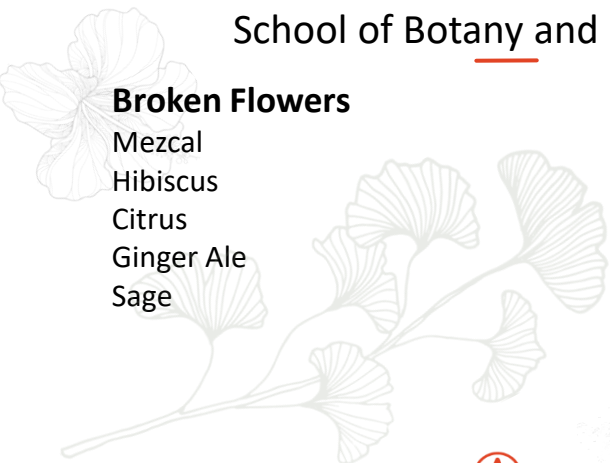
## School of Botany and Herbology

### Broken Flowers

Mezcal  
Hibiscus  
Citrus  
Ginger Ale  
Sage

### Saffron Fields

Lanique Rose  
Singularity Vodka  
Saffron Syrup  
Fresh Raspberries  
Soda



# The Fellows

£13<sup>ea.</sup>

### City Map

Passoa  
Vanilla Vodka  
Passionfruit  
Prosecco

### What Defines Us

Vanilla Vodka  
Mr Blacks  
Sage Espresso Blend  
Sugar

### Cognac-tive Dream

Remy Martin VSOP  
Cointreau  
Apple  
Pineapple Syrup  
Citrus

### Chronicles of a King

Don Papa  
Kings Ginger  
Citrus  
Orgeat  
Coral Tuile

### Galaxy

Plantation Dark Rum  
Golden Caramel  
Bitters  
Popcorn

### Newtons Negroni

Manzana Verde  
Campari  
Cocchi Americano  
Vanilla Perfume

