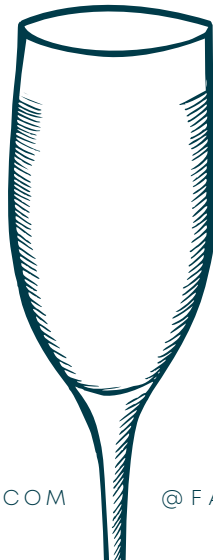


# Liquid Salvations



# Signature Cocktails

CREATED FOR THE PLEASURE AND ENJOYMENT  
OF THOSE WHO DESERVE IT.

*With the theme of Escapism, we have created our signature drinks to aid those desires to see and experience the world. We've done this by bringing the tastes of different cultures and countries onto one menu. Stretching from the heart of Yorkshire to the deserts of Mexico, from the bustling streets of New York to the Pyramids of Egypt. Let Farrands help you escape through the magic of cocktails.*



*All prices are inclusive of VAT. Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.*

## TUNGL

### **Martin Millers 9 Moons Barrel Aged Gin, Martin Millers Dry Gin, Nordic Berry Syrup & Herbal Bitters.**

A delicate yet complex drink, using barrel aged gin that has spent 9 months, or moons, in French Oak Solera casks in Iceland. Paired with a smooth Blueberry syrup and herbal bitters, this drink will transport you to lie under the Aurora Borealis and Icelandic Skies.

*Contains dairy and lactose.*



£12.00

## SUGAR TURMOIL

### **Eminente Ambar Claro Rum, Basil & Lemon Oleo, Lemonaid Lime, Angostura Bitters.**

Recreating this Australian icon, this drink will allow you to elevate your palette with a version of the famous Lemon, Lime & Bitters. A drink sold over 100 million times each year, in the Land Down Under.



£9.50

## TARLOGIE SPRINGS

### **X By Glenmorangie Single Malt Whisky, Peach & Mango, Fresh Lemon, Cardamom Bitters & Soda.**

A Whisky highball based around the creation and flavours of X By Glenmorangie. A long and fresh drink that combines The Highlands of Scotland with the tropical notes of Asia.



£10.00

## THE BEET GOES ON

### **Farrands "Dark Horse" Spiced Rum, Grape, Pomegranate & Blackcurrant Juice, Beetroot Masala Chai, Fresh Lemon.**

Excitingly, around 70% of the world's spices come from India! We've picked the popular spice blend, Masala, to pair with a Grape, Pomegranate and Blackcurrant juice, creating a drink as vibrant and beautiful as the country itself.



£9.00

## A TALE OF TWO

### **Ki No Bi Kyoto Dry Gin, Kakuzo Yuzu Gin Liqueur, Gyokura Tea Syrup, Akshai Tai Yuzushu Sake, Lime.**

A modern adaptation of the classic Tiki drink, the Mai Tai. Developed with the idea of paying homage to the birth of the Tiki Cocktail era, by using flavours from the forerunners of modern hospitality, The Japanese.



£12.00

## VOIAGE

### **Pistachio Infused Hennessy VS Cognac, Cherry Heering, White Chocolate Cream, Cherry Bitters.**

A luxurious drink made with rich flavours and aromas. Using one of the most popular Cognacs in the world, and blending it with smooth white chocolate and cherry, to create a creamy beverage that will quench a sweet tooth thirst.

*Contains dairy.*



£10.00

## A COUPLE OF BLOCKS AWAY

### **Coffee Infused Woodford Reserve Bourbon, Fresh Lemon, Sugar, Angostura Bitters & Red Wine.**

Another take on a historic cocktail, this drink reignites the New York Sour. Twisting the Original recipe to include a staple of New York, Coffee! We allow coffee beans to macerate in the bourbon for 12 hours, allowing it to compliment the flavours of the red wine.



£10.50

## LITTLE BITTER ONES

### **Disaronno Amaretto Liqueur, Amaro, Butterbread, Oat Milk & Fresh Espresso.**

Take a sip into traditional Italian history. The 'Little Bitter Ones', also famously known as Amaretti Biscuits, were born in 1719, with two lovers opening a bakery in Saronno, Northern Italy. Cheers to their special discovery with a creamy base, subtle underlying nutty flavours, and a coffee finish. It's the perfect combination of sweet and bitter. Paired with an Amaretti Biscuit, of course.



£10.00

## HONEYGUIDE

### **Salted Butter-washed Four Roses Original Bourbon, Honeycomb Ale Syrup, Herbal Bitters.**

A Honeyguide is a bird native to sub-Saharan Africa, with the incredible skill of leading humans to bee colonies, in order to seek out delicious honey. Let our Honeyguide, with it's sweet & salt kissed golden liquid, show you the way to cocktail heaven.

*Contains dairy.*



£9.00

## NOT A STING, BUT A BITE

### **Chilli Infused El Tequileno Blanco, Spiced Yucatan Honey, Mezcal Union, Fresh Lemon.**

Named after the bees that derive there, the Melipona Beecheii are one of 16 stingless Bee species from the forests of Yucatan. They do, however, have quite the painful bite - just like our drink! Using Chilli infused Blanco tequilla and Yucatan honey, we are able to create a drink that delivers a spicy punch with a smooth and sweet finish. Topped with a beautiful award winning Mezcal from Oaxaca, Mexico.



£9.50

## A BRIEF EXISTENCE

### **Cariel Vanilla Vodka, Lillet Rose, Earl Grey Infused Lychee, Prosecco.**

The Lychee, or 'Litchi' is a fruit that dates back to the 11th Century, after being found and cultivated first, in the Southwest and Southeast parts of China. Pairing this with another flavour from Chinese History, Earl Grey, allows us to create a drink that has a sweet, yet wholesome flavour. Lengthened with prosecco to create a perfectly refreshing liquid.



£10.00

## MEDICINE OF THE MONKS

### **Benedictine DOM Herbal Liqueur, Kings Ginger, Fresh Mango, Tabasco, Charitea Sparkling Mate.**

The first Monks hailed from Egypt before spanning the globe and eventually reaching France, with Dom Bernardo Vincelli. He created Benedictine as an Elixir intended to support good health. With that in mind we created this drink with ingredients to help restore you to your full capabilities with the help of Vitamins, Spices and Caffeine.



£9.50

# Classic Cocktails

CREATED FOR THE PLEASURE AND ENJOYMENT  
OF THOSE WHO DESERVE IT.

*Our Classics are nothing short of exactly that, a classic! - Focusing on the accessibility of trying something new, we have put together a menu that allows you to choose your favourites, however, experience them in a way you never have before.*



## OLD FASHIONED

### **Four Roses Small Batch Bourbon, Sugar, Angostura Bitters**

The 19th century classic.

*Feeling adventurous? Swap the Bourbon for a delicious Rum.*



**£9.50**

## NEGRONI

### **No.3 Gin, Campari, Barrel-aged Vermouth**

Notorious by name, bright & bold by flavour.

*Fancy a light & refreshing twist? Try the Americano cocktail by adding soda.*



**£10.50**

## THE SPREZZY

### **Luksusowa Vodka, Barrel-aged Vermouth, Agave, Fresh Espresso**

Our tantalising spin on this rich classic. Try it, we dare you!

*If you enjoy the original Espresso Martini - just ask.*



**£9.50**

## SOUTHSIDE

### **Martin Millers London Dry Gin, Fresh Lime, Mint & Sugar**

Chicago Southside mobster's favourite tippie during prohibition.



**£9.00**

## CHARLIE CHAPLIN

### **Haymans Sloe Gin, Apricot Brandy, Fresh Lime**

Named after the comedy legend,  
Sir Charles Spencer 'Charlie' Chaplin.

*This Famous cocktail also tastes delectable  
when lengthened with soda to make a Gin Fizz.*



**£10.00**

## JUNGLE BIRD

### **Farrands "Dark Horse" Spiced Rum, Campari, Fresh Lime, Pineapple & Sugar**

Created in 1978 in Kuala Lumpur and served originally  
in a porcelain bird.

*Lower the ABV and add a tropical note to the drink  
by removing the rum and adding a passionfruit mix.*



**£9.50**

## MARGARITA

### **El Tequileno Blanco Tequila, Cointreau, Fresh Lime & Agave**

A classic known the around the world for its freshness yet  
sharp edge, served with Maldon Sea Salt Flakes.

*Cut the Cointreau, add Pink Grapefruit Soda & Ice to create a  
Mexican favourite, the Paloma.*



**£9.00**

## DAIQUIRI

### **Bacardi Carta Blanca, Fresh Lime & Sugar**

A mouth-watering tigh trope balanced between sweet & sour.

*Fancy a little more funk? Swap the rum for our  
in house made spiced rum – "Dark Horse".*



**£9.00**



## DAISY

### **Luksusowa Vodka, Cointreau, Fresh Lemon & Demerara**

Simple, yet remarkably effective.

*Try this with either Gin, Rum, Whiskey or Cognac instead.*



£9.00

## CLASSIC CHAMPAGNE

### **Hennessy VS Cognac, Brown Sugar Cube, Angostura Bitters & Nyetimber English Sparkling**

Dating back to the birth of our craft, the Classic Champagne cocktail has been around for nearly 200 years.



£13.00

## SOUR

### **Chosen spirit, Fresh Lemon, Angostura Bitters & Sugar**

First mentioned in 1800's by the American cocktail pioneer, Jerry Thomas.

*Commonly served with either Whiskey, Gin, Pisco or Amaretto.*



£10.00

## MANHATTAN

### **Sazerac Rye, Barrel-aged Vermouth, Angostura Bitters**

Welcome to an exquisitely sweet & herbal dimension.

*Try this with Scotch to enjoy a Rob Roy cocktail.*



£11.00

# The Taste

PLEASE USE THE TABLE BELOW TO WORK

## Sour

- Daiquiri
- Daisy
- Margarita
- Sour
- A Couple of Blocks Away

○ Not a Sting  
But a Bite

○ A Tale of Two

- Old Fashioned
- Negroni
- Manhattan

○ Honeyguide

● Classic Champagne

## Strong

# Location

● Classics

● Signatures

OUT YOUR PREFERRED CHOICE OF DRINK.

Soft

● Sugar Turmoil

● Southside

● Charlie Chaplin

● Tarlogie Springs

● Voiage

● Medicine of the Monks

● The Beet Goes On

● The Sprezzy

● Jungle Bird

● Little Bitter Ones

● Tungal

● A Brief Existence

Sweet

# Spirits

BOTTLED SOLUTIONS FOR THE  
CELEBRATION OF IMAGINATION.



## GIN

	25ml
<b>Tanqueray</b> <i>43.1% London Dry, UK</i>	<b>£4.10</b>
<b>No.3</b> <i>46% London Dry, UK</i>	<b>£5.60</b>
<b>Martin Millers</b> <i>40% London Dry, UK</i>	<b>£4.50</b>
<b>Bobby's Scheidam</b> <i>42% Dry Gin, Portugal</i>	<b>£5.00</b>
<b>Hendricks</b> <i>41.4% Scotland</i>	<b>£4.30</b>
<b>Tanqueray No.10</b> <i>47.3% London Dry, UK</i>	<b>£5.80</b>
<b>Gin Mare</b> <i>42.7% Spain</i>	<b>£5.50</b>
<b>Ki No Bi</b> <i>45.7% Kyoto Dry, Japan</i>	<b>£5.90</b>
<b>Martin Millers 9 Moons</b> <i>40% Barrel Aged Gin, UK</i>	<b>£7.00</b>
<b>Martin Millers Westbourne Strength</b> <i>45.2% UK</i>	<b>£5.50</b>
<b>Puerto Di Indias</b> <i>37.5% Strawberry Gin, Spain</i>	<b>£4.30</b>
<b>Wolfe Bros</b> <i>42% Raspberry &amp; Hibiscus Gin, Leeds</i>	<b>£4.30</b>
<b>Haymans Sloe</b> <i>26% Sloe Gin, UK</i>	<b>£4.30</b>

## WHISK(E)Y

	25ml
<b>Four Roses Original Label</b> <i>40% Bourbon, USA</i>	<b>£4.10</b>
<b>Woodford Reserve</b> <i>45.2% Bourbon, USA</i>	<b>£4.20</b>
<b>Four Roses Small Batch</b> <i>45% Bourbon, USA</i>	<b>£4.40</b>
<b>Sazerac Rye</b> <i>45% Rye, USA</i>	<b>£5.80</b>
<b>Four Roses Single Barrel</b> <i>50% Bourbon, USA</i>	<b>£5.80</b>
<b>Johnnie Walker Black Label</b> <i>40% Blended, Scotland</i>	<b>£4.10</b>
<b>Monkey Shoulder</b> <i>40% Blended, Scotland</i>	<b>£4.50</b>
<b>X by Glenmorangie</b> <i>40% Single Malt, Scotland</i>	<b>£4.80</b>
<b>Arbeg 10 Year Old</b> <i>46% Single Malt, Scotland</i>	<b>£5.70</b>
<b>Arran 10 Year Old</b> <i>46% Single Malt, Scotland</i>	<b>£5.10</b>
<b>Macallan 12 Year Old Double Cask</b> <i>40% Single Malt, Scotland</i>	<b>£8.00</b>
<b>Nikka Days</b> <i>40% Blended, Japan</i>	<b>£5.50</b>
<b>Suntory Toki</b> <i>43% Blended, Japan</i>	<b>£4.80</b>
<b>Slane</b> <i>40% Irish, Ireland</i>	<b>£3.50</b>

## RUM

	25ml
<b>Bacardi Carta Blanca</b> <i>37.5% White, Puerto Rico</i>	<b>£4.10</b>
<b>Bacardi Spiced</b> <i>37% Spiced, Puerto Rico</i>	<b>£4.10</b>
<b>Eminente Ambar Claro</b> <i>40% Golden, Cuba</i>	<b>£4.50</b>
<b>Diplomatico Reserva Exclusiva</b> <i>40% Dark Golden, Venezuela</i>	<b>£5.00</b>
<b>Angostura 1919</b> <i>40% Golden, Trinidad &amp; Tobago</i>	<b>£5.20</b>
<b>Don Papa</b> <i>40% Golden, Philippines</i>	<b>£5.00</b>
<b>El Dorado 12 Year Old</b> <i>40% Golden, Guyana</i>	<b>£6.00</b>
<b>Goslings Black Seal</b> <i>40% Dark Rum, Bermuda</i>	<b>£4.20</b>
<b>Aluna Coconut</b> <i>35% Coconut, Guatemala</i>	<b>£4.00</b>
<b>Farrands "Dark Horse" Spiced Rum</b> <i>41.2% Caribbean</i>	<b>£4.40</b>

## VODKA

	25ml
<b>Luksusowa</b> <i>40% Poland</i>	<b>£4.10</b>
<b>Cariel Vanilla</b> <i>37.5% Flavoured, Sweden</i>	<b>£4.50</b>
<b>Absolut Citron</b> <i>40% Flavoured, Sweden</i>	<b>£4.50</b>
<b>Belvedere</b> <i>40% Poland</i>	<b>£6.00</b>

## TEQUILA & MEZCAL

	25ml
<b>El Tequileno Blanco</b> <i>38% Mexico</i>	<b>£4.10</b>
<b>El Tequileno Reposado Gran Reserva</b> <i>38% Mexico</i>	<b>£6.50</b>
<b>Forteleza Reposado</b> <i>40% Mexico</i>	<b>£8.00</b>
<b>Mezcal Union Uno</b> <i>40% Mexico</i>	<b>£6.00</b>

# LIQUEURS

	25ml		25ml
<b>Disaronno Amaretto</b> <i>28% Italy</i>	<b>£4.00</b>	<b>Briottet Framboise</b> <i>18% France</i>	<b>£3.50</b>
<b>Kahlua Coffee</b> <i>16% USA</i>	<b>£3.50</b>	<b>Briottet Fraise</b> <i>18% France</i>	<b>£3.50</b>
<b>Southern Comfort</b> <i>35% USA</i>	<b>£3.50</b>	<b>Briottet Elderflower</b> <i>18% France</i>	<b>£3.50</b>
<b>Heering Cherry</b> <i>24% Netherlands</i>	<b>£4.00</b>	<b>Briottet Apricot</b> <i>25% France</i>	<b>£3.50</b>
<b>Passoa</b> <i>17% France</i>	<b>£3.50</b>	<b>Briottet Creme de Peche</b> <i>18% France</i>	<b>£3.50</b>
<b>Kings Ginger</b> <i>41% Netherlands</i>	<b>£4.00</b>	<b>Briottet Creme de Cassis</b> <i>15% France</i>	<b>£3.50</b>
<b>Benedictine D.O.M</b> <i>40% Poland</i>	<b>£4.00</b>	<b>Briottet Creme de Cacao</b> <i>25% France</i>	<b>£3.50</b>
<b>Aperol</b> <i>11% Italy</i>	<b>£3.50</b>		
<b>Campari</b> <i>25% Italy</i>	<b>£3.50</b>		
<b>Cointreau</b> <i>40% France</i>	<b>£3.50</b>		
<b>Green Chartreuse</b> <i>55% France</i>	<b>£4.80</b>		
<b>Cazcabel Coffee Tequila</b> <i>34% Mexico</i>	<b>£4.50</b>		
<b>Jagermeister</b> <i>35% Germany</i>	<b>£3.50</b>		

## VERMOUTH & MISC

	25ml
<b>Lustau Rojo</b>	<b>£4.10</b>
<b>Antica Formula</b>	<b>£4.10</b>
<b>Noilly Pratt</b>	<b>£3.50</b>
<b>Lillet Rose</b>	<b>£3.50</b>
<b>El Gobernador Pisco</b>	<b>£4.50</b>
<b>Velho Barreiro Cachaca</b>	<b>£3.50</b>
<b>Hennessy VS</b>	<b>£5.50</b>
	50ml
<b>Akashi Tai Yuzushu Sake</b>	<b>£8.00</b>

# BEER

## DRAUGHT

	<i>Half</i>	<i>Pint</i>
<b>Budvar</b> <i>Czech Pilsner 5%</i>	<b>£2.50</b>	<b>£5.00</b>
<b>Farrands Pale Ale</b> <i>IPA 4.7%</i>	<b>£2.65</b>	<b>£5.30</b>
<b>Guinness</b> <i>Irish Dry Stout 4.2%</i>	<b>£2.75</b>	<b>£5.50</b>

## BOTTLES & CANS

<b>Peroni Original</b> <i>330ml 4.7%</i>	<b>£4.00</b>
<b>Curious Apple Cider</b> <i>330ml Traditional Cider 5.2%</i>	<b>£5.00</b>
<b>Vocation Heart &amp; Soul</b> <i>330ml GF Session IPA 4.4%</i>	<b>£4.75</b>
<b>Seven Brothers Honeycomb Pale</b> <i>440ml Pale Ale 4.0%</i>	<b>£5.50</b>
<b>Schofferhofer Grapefruit</b> <i>440ml Wheat Beer Mix 2.5%</i>	<b>£3.00</b>
<b>Heineken 0%</b> <i>330ml Non Alcoholic Lager</i>	<b>£3.50</b>

### Guest Beers (Bottles & Cans)

*We like to host a variety of different breweries and have an ever changing selection of beer in the fridge! Ask the team to see what we have in today!*



# LOW & NO COCKTAILS

## LOW

### **Coffee Tonic**

*Espresso, Light Tonic, Disaronno, Orange Zest.*

**£7.00**

### **If You're Not Into Yoga**

*Coconut Milk, Pineapple Juice, Passionfruit & Lime.*

**£7.00**

## NO

### **Nothing At All Spritz**

*Blood Orange Soda & Orange Juice, Lemon & Demerara.*

**£6.00**

### **Mojit-No**

*Apple Juice, Mint, Lime & Demerara.*

**£6.00**

# LEMONAID

Scan the QR code to learn more about how our soft drink suppliers are making their products sustainable.



<b>Lemonaid Ginger</b>	<b>£4.00</b>
<b>Lemonaid Blood Orange</b>	<b>£4.00</b>
<b>Lemonaid Lime</b>	<b>£4.00</b>
<b>Charitea Black Tea</b>	<b>£4.00</b>
<b>Charitea Mate</b>	<b>£4.00</b>

# SOFT DRINKS

<b>Ginger Beer</b>	<b>£3.00</b>
<b>Ginger Ale</b>	<b>£3.00</b>
<b>Coca Cola / Diet Coke / Coke Zero</b>	<b>£3.00</b>

<b>Fresh Fruit Juice</b>	<b>£2.00</b>
<i>Apple, Cranberry, Grapefruit, Orange, Pineapple, Tomato</i>	

# COFFEE

*All our coffee is supplied by our friends at Bottega Milanese.*

<b>Espresso</b>	<b>£2.00</b>
<b>Macchiato</b>	<b>£2.00</b>
<b>Flat White</b>	<b>£3.00</b>
<b>Latte</b>	<b>£3.00</b>
<b>Cappuccino</b>	<b>£3.00</b>
<b>Americano</b>	<b>£2.50</b>
<b>Irish Coffee</b>	<b>£7.50</b>
<b>Liqueur Coffee</b>	<b>£6.50</b>

*Add any of the following to make your coffee a liqueur coffee  
Baileys, Cointreau, Southern Comfort, Disaronno, Creme de Cacao.*

<b>Hot Toddy</b>	<b>£7.50</b>
<i>Hot water, Slane Irish Whiskey, Ginger, Yucatan Honey &amp; Lemon.</i>	

# SELECTION OF TEAS

<b>Ask a member of our team for flavours</b>	<b>£3.00</b>
<i>Milk alternatives available (oat milk 50p extra).</i>	

# FARRANDSBAR.COM



We'd love to see you again! Head over to our website to make your next reservation.

**bookings@farrandsbar.com**

Get in touch about our private hire. Whether it be a corporate meeting or a private event you seek to host, Farrands could be the perfect venue for you!

**@farrandsbar**

Follow us on Instagram for live updates & to see what we get up to behind the scenes.

As a small independent bar your positive feedback goes a long way. Find us on Tripadvisor or Google by searching Farrands Bar Leeds.

18 Swinegate,  
Leeds, LS1 4AG



# FARRANDS.

## **FARRAND**

*(English, French) Descendant of Ferrand, a contraction of Ferdinand (journey, venture).*

## **FERRAND**

*The name Ferrand comes from the ancient Norman culture that was established in Britain after the Conquest of 1066. It was a name for a person with grey hair, or who habitually dressed in grey. Checking further we found the name was derived from the Old French word, Ferrant, which means grey (a reference to the colour of iron).*

## **FERRANT**

*Iron grey, usually referring to a horse.*

