

Arts

DRINKS

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COCKTAILS

THE WHITE ROSE

Roku, Briottet Rose, Supasawa & Egg White

8.5

ART'S ICED TEA

Bacardi Anejo Cuatro, Mezcal San Cosme Oaxaca, Mango Vermouth & Earl Grey Tonic

9.0

BEETROOT MOJITO

Beetroot infused Bacardi, Lime, Mint & Soda

8.0

PEAR DROP FIZZ

Bombay Sapphire, Elderflower Cordial, Pear Puree & Prosecco

8.5

ART'S BLOODY MARY

Horseradish infused Vodka, Red Wine, Spice Mix, Lemon & Tomato Juice

Make it a Red Snapper by swapping Vodka for Four Pillars Shiraz Gin

8.0

MEZCAL & BLOOD ORANGE SOUR

Mezcal San Cosme Oaxaca, Blood Orange Puree, Supasawa & Egg White

8.5

NEGRONI

Campari, Bombay Sapphire & Antica Formula

8.5

OLD FASHIONED

Woodford Reserve Bourbon, Angostura Bitters & an Orange Twist

8.0

GINS

BOMBAY SAPPHIRE

served with Fevertree Tonic & slices of Lemon & Lime

8.0

HENDRICK'S

served with Fevertree Tonic & Cucumber Slices

8.0

MASON'S YORKSHIRE GIN

served with Fevertree Tonic & Orange Slices

8.5

BOSFORD PINK GIN

served with Fevertree Naturally Light Tonic & Dehydrated Strawberry

8.5

SLINGSBY RHUBARB

served with Fevertree Naturally Light Tonic & Lemon Slices

8.5

ROKU GIN

served with Fevertree Tonic, Lemon Slices & Juniper

9.0

SPIRITS Add a mixer for 1.5

25ml

VODKA

Grey Goose

4.5

Mason's Yorkshire Vodka

3.5

Eristoff

4.0

RUM

Kraken

4.0

Bacardi

3.5

Bacardi 8YO

3.8

Appleton Estate

3.8

WHISK(E)Y

Woodford Reserve Bourbon

4.2

Haig Club Scotch Whisky

4.5

Jack Daniels Bourbon

3.8

Dalwhinnie Scotch Whisky

4.5

Bushmills Blackbush Whiskey

4.0

Slane Irish Whiskey

3.8

Nikka Coffey Malt Whisky

5.0

Arts

WINE

WHITE

125ml 175ml BTL

Frost Pocket, Sauvignon Blanc (Marlborough, New Zealand) <i>2018 - Gooseberry, Lime & Tropical Fruits (13%)</i>	6.6	9.2	27.0
Les Hauts de Janeil, Grenache Blanc (Languedoc-Roussillon, France) <i>2018 - White Flowers, Peach & Citrus (11.5%)</i>	4.6	6.2	18.0
Rioja Blanco Heredad de Tejada, Viura (Rioja, Spain) <i>2018 - Dates, Oak & Banana (12.5%)</i>	•	•	27.0
FRAM, Chenin Blanc (Western Cape, South Africa) <i>2016 - Peach, Pineapple & Honeysuckle (12.5% Ve)</i>	•	•	45.0
Sartori, Pinot Grigio Arcole (Veneto, Italy) <i>2018 - Floral, Pear & Tropical Fruits (12% Ve)</i>	5.2	6.8	19.5
Bogle Vineyards, Viognier (California, USA) <i>2017 - Apricot, Pear & Orange Blossom (14.5% Ve)</i>	•	•	32.0
Quinta da Lixa, QL Flowers Loureiro (Vinho Verde, Portugal) <i>2018 - Green Apple, Melon & White Peach (11% Ve)</i>	6.2	8.8	26.0
Sandbar, Bacchus (Devon, England) <i>2016 - Grapefruit, Guava & Blackcurrant (11% Ve)</i>	•	•	37.5
Madfish, Riesling (WA, Australia) <i>2017 - Mineral, Citrus & Apple (12%)</i>	•	•	28.5
Les Mougeottes IGP, Chardonnay (Languedoc-Roussillon, France) <i>2018 - Vanilla, Lemon & Oak (13.5% Ve)</i>	4.8	6.6	19.0
Castelo do Mar, Albariño (Rias Baixas, Spain) <i>2017 - Peach, Apricot & Lemon (13%)</i>	•	•	26.0

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RED

	125ml	175ml	BTL
Rioja Tempranillo Heredad de Tejada, Tempranillo (Rioja, Spain) <i>2017 - Licorice, Red Fruit & Savoury (13.5%)</i>	5.8	8.6	24.0
Les Hauts de Janeil, Syrah, Grenache (Languedoc-Roussillon, France) <i>2017 - Black Fruits, Licorice & Strawberry (12.5%)</i>	4.8	6.4	18.0
El Esteco, Cuma Organic Malbec (Salta, Argentina) <i>2018 - Savoury, Herbs & Dates (13.5% Ve)</i>	6.6	9.4	28.0
Kleinood, Tamboerskloof Syrah (Western Cape, South Africa) <i>2015 - Plum, Violet & White Pepper (14% Ve)</i>	•	•	45.0
Columbia Crest, Grand Estates Cabernet Sauvignon (Washington, USA) <i>2016 - Vanilla, Plum & Chocolate (13.5%)</i>	•	•	32.0
Viña Leyda, Merlot Reserva (Leyda Valley, Chile) <i>2018 - Plum, Tobacco & Chocolate (13%)</i>	5.6	7.2	21.0
McWilliams On the Grapevine, Shiraz (NSW, Australia) <i>2017 - Mocha, Cherry & Black Pepper (13.5%)</i>	•	•	21.0
Les Granges de Félines, Grenache Merlot (Languedoc-Roussillon, France) <i>2016 - Red Berry, Cherry & Fruity (13%)</i>	•	•	19.0
Valpolicella Ripasso DOC, Corvina (Veneto, Italy) <i>2016 - Raspberry, Spice & Black Cherry (13.5%)</i>	•	•	36.0
Fowles Wine, Are You Game Pinot Noir (Victoria, Australia) <i>2017 - Strawberry, Oak & Cherry (13.5% Ve)</i>	6.8	9.6	28.5

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WINE

ROSÉ

Comte de Provence Rosé, Grenache (Provence, France)
2018 - Wild Strawberry, Peach & Melon (12%)

Ciró Rosato Librandi, Gaglioppo (Calabria, Italy)
2018 - Raspberry, Summer Fruits & White Rose (13.5% Ve)

125ml	175ml	BTL
6.6	9.0	26.0
5.2	7.0	19.0

CHAMPAGNE & SPARKLING WINE

Prosecco Brut, Ruggeri, Glera
NV - Veneto, Italy (13% Ve)

Classic Reserve, Hattingley Valley, Chardonnay
NV - Hampshire, England (11.5%)

Hattingley Valley Rosé, Pinot Noir
2014 - Hampshire, England (12.5% Ve)

Brut Réserve, Taittinger, Pinot Noir Meunier
NV - Champagne, France (12.5%)

Brut Classique, Alfred Gratien, Chardonnay
NV - Champagne, France (12.5%)

5.6	•	28.0
•	•	55.0
•	•	55.0
•	•	65.0
•	•	62.0

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BEER

DRAUGHT

Guest Ale <i>Various %</i>	2.3 4.5
Cruzcampo 4.8%	2.3 4.5

BOTTLE

Flying Dog, Snake Dog 7.0%	6.5
Flying Dog, Bloodline 4.5%	5.2
Stone, Ripper 5.7%	4.6
Ilkley, Lotus IPA 5.9%	4.7
Ilkley, Alpha Beta 4.5%	4.5
Erdinger Weisse 5.3%	4.5
Quilmes 4.9%	3.9
Duvel 8.5%	4.5
Guinness Surger 4.1%	4.1
Sol 4.5%	3.9
Orchard Pig Truffler 6.0%	4.8
Apple Rekorderlig 4.5%	4.5
Mango & Raspberry Rekorderlig 4.0%	4.5
Strawberry & Lime Rekorderlig 4.0%	4.5
Peroni Gluten Free 5.1%	4.0
Veltins Alcohol Free <0.5%	3.0

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HOT DRINKS

Decaffeinated also available

Espresso	2.5
Macchiato	2.75
Cortado	2.75
Americano	2.5
Cappuccinno	2.75
Latte	2.75
Mocha	3.0
Yorkshire Tea	2.0
<i>Taylors of Harrogate Earl Grey / Peppermint / Green Tea / Raspberry and Blackberry</i>	
Hot Chocolate	3.0
— Oat Milk	0.3

Arts

SOFT DRINKS

Iced Coffee	3.0
Iced Mocha	3.0
Iced Chocolate	3.0

SOFT DRINKS

Juices-Cranberry/Orange/Apple/Pineapple	2.75
San Pellegrino Sparkling Blood Orange (330ml)	2.75
San Pellegrino Sparkling Water (500ml)	3.0
Aqua Panna Still Water (500ml)	3.0
Coca Cola & Diet Coke (330ml)	2.75
Appletiser (275ml)	2.75
Fentimans Ginger Beer (275ml)	2.75
Fentimans Victorian Lemonade (275ml)	3.0
Fentimans Dandelion & Burdock (275ml)	3.0

Arts

42 CALL LANE
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