

# Public Document Pack

## LICENSING SUB COMMITTEE

7<sup>TH</sup> SEPTEMBER 2022

**AGENDA ITEM 6 - SUPPLEMENTARY INFORMATION (2)**  
**Moon Light, Unit 1, 139 Street Lane, Roundhay, Leeds LS8 1AA**

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## Drinks Menu

### Spirits

#### Gins – Singles £3.25

Gordon's  
Bombay Sapphire  
Hendricks

#### Rum – Singles £3.00

Bacardi  
Bacardi Spiced  
Captain Morgans Gold  
Captain Morgans Dark

#### Whiskey – Singles £3.50

Jack Daniels  
Jack Daniels Honey  
Jack Daniels Apple  
Jack Daniels Fire  
Jameson  
Glenfiddich  
Southern Comfort  
Glengoyne 10 Years  
Glengoyne 12 Years  
Cragganmore 12 Years  
Woodford Reserve  
Johnnie Walker Red Label  
Johnnie Walker Black Label  
Johnnie Walker Double Black  
Label

#### Apéritifs' and Liqueurs – Singles £3.50

Frangelico  
Aperol  
Campari  
Jägermeister  
Tia Maria  
Kahlua  
Baileys  
Archers Schnapps  
Pimm's  
Malibu  
St Germain Elderflower  
Mozart White Chocolate Cream  
Chambord Black Raspberry  
Limoncello

#### Flavoured Gins - Singles £3.25

Slingsby's Rhubarb  
Bombay Bramble  
Gordon's Pink  
Beefeater Blood Orange  
Whitley Neil Watermelon and Kiwi

#### Vodka – Singles £3.50

Smirnoff  
Absolut  
Grey Goose  
Grey Goose Pear  
Summer Fruits

#### Sambuca - Singles £3.75

Antica Classic  
Antica Black  
Antica Raspberry  
Antica Banana

#### Tequila – Singles £3.75

Don Angel Tequila Blanco  
Patron XO  
Patron XO Café  
Patron Reposado  
Cazabel Coffee

#### Brandy – Singles £3.75

Hennessy  
Courvoisier  
Martel  
Metaxa 5 star

#### Specialty Shots – £3.00

B52 – Kahlua, Baileys, Cointreau

After Eight – Vodka, white chocolate liqueur,  
crème de menthe

Firework – Tequila, triple sec, Tabasco

Jam Doughnut – Chambord Black Raspberry  
liqueur and Baileys

Jack Honey – Jack Daniels Honey served  
chilled

Jack Fire – Jack Daniel's Fire served chilled

*All Spirits + £2.75 with mixer*

# Drinks Menu

## Cocktails

£8.50

**Long Island Iced Tea** – White rum, vodka, gin, tequila, triple sec, topped with cola and a squeeze of lime

**Bacardi Daiquiri** – Ice, Bacardi Carta Blanca, lime juice, sugar syrup

**Cosmopolitan** – Vodka, triple sec, a splash of cranberry and a squeeze of lime

**Chambord Royale** – Black raspberry liqueur topped with prosecco

**French Martini** – Vodka, black raspberry liqueur and pineapple juice

**Grey Goose Le Grand Fizz** – Grey Goose vodka, St Germain Elderflower liqueur, fresh lime topped with soda

**Melon Colada** – White rum, Midori melon liqueur, coconut milk and pineapple juice

**Lemon Drop** – Vodka, fresh lemon juice, triple sec, sugar syrup and lemon curd

**Woodford Old Fashioned** – Woodford Reserve Bourbon, sugar syrup, Angostura bitters with a zesty orange peel

**Patron Margarita** – Patron Silver tequila, triple sec, lime juice, sugar syrup. With a salt or sugar rim

**Jumpin Jack Flash** – Jack Daniel's Tennessee whiskey shaken with Jack Daniel's Tennessee Honey, banana and vanilla syrup, with pineapple and orange juice

**Mai Tai** – Bacardi Carta Oro, Bacardi Carta Negra, Bacardi Oakheart with fresh limes, almond liqueur, sugar syrup and fresh mint

**Espresso Martini** – Vodka, Cazabel Coffee tequila, fresh espresso, sugar syrup

**Cuba Libre** – Bacardi Carta Blanca, fresh lime juice, topped with cola

**Raspberry Caipirinha** – Fresh limes, Leblon Cacaca, sugar syrup and Chambord black raspberry liqueur

**Sex On The Beach** – Vodka, tequila, Archers, orange juice and grenadine

**Pina Colada** – Bacardi, Malibu, pineapple juice, coconut syrup and milk

**Mojito** – Fresh mint, white rum, sugar syrup, fresh lime and soda

**Raspberry Mojito** – Fresh mint, fresh raspberries, raspberry syrup, fresh lime and soda

**Tropical Colada** – Bacardi, Malibu, pineapple, coconut and passionfruit

**Winter Rum Punch** – Captain Morgan's Dark Spiced Rum, pineapple, passionfruit

**Watermelon Margarita** – Tequila, lime juice, sugar syrup, watermelon

**Spiced Pineapple Daiquiri** – Captain Morgan's Spiced Gold Rum, fresh lime juice, pineapple juice

**Peach Bellini** – Peach puree topped with prosecco

# Drinks Menu

## Soft Drinks and Mocktails

### Soft Drinks –

- Coca Cola Classic - £2.75
- Diet Coke - £2.75
- Coca Cola Zero Sugar - £2.75
- Fanta Orange - £2.75
- Appletiser - £2.75
- Schweppes Lemonade - £2.75
- J2O Orange and Passionfruit - £3.25
- Still/Sparkling Water - £2.75
- Schweppes Slimline Tonic - £2.75
- Cordials (Lime, Orange, Blackcurrent) - £1.50
- Schweppes Soda Water - £2.75
- Juices (Orange, Apple, Pineapple, Cranberry) - £2.75

### Mocktails – £4.95

- Virgin Mojito** – Also available in strawberry or raspberry flavours
- Fruit Mocktail** – Orange, cranberry, apple, pineapple juices with a dash of grenadine syrup
- Cranberry Citrus Mocktail** – Cranberry, orange juice, fresh mint, lime and soda
- Virgin Flamingo Road** – Orange, pineapple juice, dash of coconut milk, grenadine and non-alcoholic curacao
- Virgin Chocolate Delight** – Chocolate powder, milk and hazelnut syrup
- Virgin Pina Colada** – Pineapple juice, coconut milk and milk
- Strawberry Daiquiri** – Strawberry, lime, ice and grenadine syrup
- Juicy Julep** – Pineapple, orange juice, lime, mint and tonic water

## Hot Drinks

### Teas –

- Classic English Tea - £2.55
- Green Tea - £2.55
- Fresh Mint and Lemon - £2.55
- Earl Grey - £2.55
- Peppermint Tea - £2.55
- Masala Chai £2.55
- Rooibos Orange and Caramel - £2.55

### Coffee –

- Americano - £2.85
- Flat White - £2.85
- Cappuccino - £2.85
- Macchiato - £2.85
- Latte – £2.85
- Espresso (Single/Double) - £2.85
- Liquor Coffee (Jameson, Baileys, Cointreau, Tia Maria, Kahlua) - £5.50

*All Coffees available decaffeinated*

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# TAPAS MENU

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## MEAT

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Serrano Ham Croquettes **£4.50**

Meatballs with a Tomato & Rosemary Sauce **£4.50**

Pan-fried Chorizo in Red Wine **£4.50**

Chicken Skewers with a Spiced Pimiento Mayonnaise **£4.50**

## FISH

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Pan-fried Tiger Prawns with Chilli & Garlic **£6.00**

Tempura Baby Squid with Aioli **£4.50**

Pan-fried Red Mullet with paprika roasted peppers **£5.00**

Cod Croquettes with herb salsa **£4.50**

## SHARING PLATTERS

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Charcuterie Board – Serrano Ham, Milani Salami, Chorizo, Bresaola, Olives, Cornichons & French Bread **£10.00**

Cheese Board – A Selection of French and British Cheeses with Red Onion Marmalade, Biscuits, Celery & Grapes **£10.00**

Seafood Board – Smoked Salmon, Crab Mayonnaise, Marinated Crayfish Tails, Smoked Mackerel, Aioli & French Bread **£10.00**

Vegetarian Board – Marinated Artichokes, Roasted Peppers, Olives, Sundried Tomatoes, Hummous & French Bread **£10.00**

## DESSERTS

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Please ask staff for details of todays desserts

## PAELLA

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Chicken & Chorizo **£8.00/HEAD**

Seafood **£8.00/HEAD**

Vegeterian **£7.00/HEAD**

*(Please allow 40 minutes from time of order, minimum of two people)*

## VEG

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Classic Spanish Tortilla **£3.50**

Potatas Bravas **£3.50**

Padron Peppers **£3.50**

Mushroom Croquettes **£4.00**

Bruschetta with Tomato Salsa & Manchego **£4.00**

## SIDES

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Triple Cooked Chips with Truffle Mayonnaise **£3.00**

Fine Green Beans with Tomato & Toasted Pine Nuts **£3.00**

Side Salad **£3.00**

Bread Basket **£2.00**

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