

Drinks Menu

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Draught Beer

Lagers

Asahi Super Dry 5.2%	7.50
Peroni 5.1%	7.30
Amstel 4.1%	6.35

Cask Ale

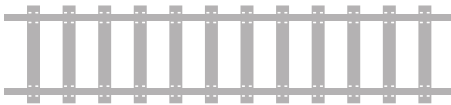
London Pride 4.1%	6.10
Hophead 3.8%	6.25
ESB 5.5%	6.40
Seafarers 3.8%	5.50

Keg Beers

Neck Oil 4.3%	7.65
Guinness 4.2%	7.05

Cornish Orchards 4.5% 6.70
Gold Cider

With regular guest editions from Verdant, Tiny Rebel, Siren,
Signature Brew, and more.
For our full tap list, please ask your server.



Bottles

Lagers

Asahi Super Dry 5%	6.15
Peroni 5.1%	6.00
Peroni Capri 4.2%	6.15
Peroni 0.0%	4.70
Asahi 0.0%	5.60
Big Drop Citra IPA 0%	4.55
Peroni Gluten Free 5.1% (gf)	6.00

Ciders

Bulmer's	6.65
Old Mout	6.80
Berries and Cherries	
Kiwi and Lime	
Pineapple and Raspberry	
Crabbies	6.85

Craft and World Beers

Erdinger Hefe 5.3%	6.40
Liefman's Kriek Brut 6%	6.85
Newcastle Brown 4.7%	6.10
Brewdog Punk IPA (gf) 5.6%	5.20
Jubel Peach (gf) 4%	6.75
Brewdog Hazy Jane 5%	7.45
Camden Pale Ale 4%	6.35
Tiny Rebel Cali Pale 5%	6.35

Fuller's Ales

Bengal Lancer IPA 5.3%	6.40
Golden Pride 8.5%	6.55
1845 6.3%	6.40
London Porter 5.4%	6.30
Black Cab Stout 4.5%	6.25

Stout

Guinness 0.0	6.40
Bristol Milk Stout	6.20



Sparkling

125ml | Btl.

Bolney Estate Bubbly Brut NV, <i>West Sussex, ENG (pb)</i> Zesty and fresh. For the perfect toast.	50
Moinet Prosecco DOCG, <i>Conegliano, ITA (pb)</i> Peachy with pear notes. Ideal to get the party started.	7.50 36
La Tordera Tor Se Prosecco Rosé Brut, <i>Treviso, ITA (pb)</i> Soft with strawberry notes. For nights to remember.	8.1 39
Laurent-Perrier La Cuvee Brut NV, <i>Champagne, FRA (vg)</i> Floral and moreish. For those special occasions.	79
La Tordera Prosecco DOC [magnum], <i>Treviso, ITA (pb)</i> Dry and zippy. Perfect for sharing.	64
Laurent-Perrier Rosé NV, <i>Champagne, FRA</i> Iconic and elegant. To let the celebrations roll.	94

Wine

White

175ml | 250ml | Btl.

Reserve St. Marc Sauvignon Blanc, <i>Languedoc, FRA</i> Citrusy and ripe. Pairs with chicken schnitzel or fish.	29
Folio Pinot Grigio, <i>Vento, ITA (vg)</i> Crisp with apple notes. Perfect with squid or oyster mushrooms	7.30 10.40 29
La Palma Chardonnay, <i>Cachapoal, CHI (vg)</i> Peachy and unoaked. Delicious with chicken or pork.	7.40 10.60 29.5
Villadoria Gavi di Gavi, <i>Piemonte, ITA (vg)</i> Stony and citrusy. Great with cured meat or fish.	40
Picpoul de Pinet Chemin des Dames, <i>Languedoc, FRA (pb)</i> Fresh with pear notes. Perfect with fresh salads or fishcakes.	8.30 11.90 33
Sancerre Vieilles Vignes, Dom. Durand, <i>Loire, FRA</i> Citrus with a long finish. Delicious with spicy food or cheese.	49
Chablis Domaine d'Elise, <i>Burgundy, FRA (pb)</i> Complex with notes of red apple. Pairs with fish or mild cheese.	51
'Y' Reserve Sauvignon Blanc, <i>Cachapoal, CHI (vg)</i> Intense and grassy. Pairs with vegetables or seafood.	8.10 11.70 32.50
La Capitana Barrel Reserve Chardonnay, <i>Cachapoal, CHI (pb)</i> Lightly oaked and rounded. Delicious with cod or poultry.	34
First Voyage Sauvignon Blanc, <i>Malborough, NZ (sust)</i> Intense with pineapple notes. Perfect with soft cheese or raw salads.	9.80 14 39

Wine

White

175ml | 250ml | Btl.

Vermentino Corte dei Mori, *Sicily, ITA (pb)* 26
Citrusy and grassy. Pairs with chicken salad or light dishes.

Zela Loureiro, *Vinho Verde, POR (pb)* 30
Zippy and fresh. Perfect with squid or whitebait.

Balfour Liberty's Bacchus, *Kent, ENG (pb)* 44
Elderflower and lime. Delicious with fresh salads or fishcakes.

NU.VO.TE Floreal, *Languedoc, FRA (org) (pb)* 7.50 | 10.80 | 30
Floral with orange notes. Great with cured meat and fish.

Rosé and Orange

Comino dei Prati Pinot Grigio Blush, *Veneto, ITA (pb)* 7.50 | 10.80 | 30
Refreshing and pale. Excellent with cod or salads.

Reine des Fleurs, *Minervois, FRA (pb)* 8.00 | 11.50 | 32
Fresh with red fruit notes. Perfect with burgers and chips.

Maison Mirabeau Classic, *Provence, FRA (sust) (pb)* 10.30 | 14.80 | 41
Elegant and peachy. Pairs with Caesar salad or whitebait.

Casal de Ventozela 'Deep Skin' Orange, *Vinho Verde, POR* 31
Peach and almond. Great with vegetarian dishes or light snacks.

Wine

Red

175ml | 250ml | Btl.

Le Guepier Organic Merlot, <i>Pays d'Oc, FRA</i> Ripe and plummy. Ideal with steak and mushrooms.	7.80 11.20 31
Lanark Lane Pinot Noir, <i>Malborough, NZ</i> Smoky with cranberry notes. Perfect with chicken burger and sirloin.	8.90 12.80 35.50
Cruz Alta Reserve Malbec, <i>Mendoza, ARG (vg)</i> Peachy and unoaked. Delicious with chicken or pork.	8.50 12.20 34
CS Earl Shiraz, <i>Barossa Valley, AUS (pb)</i> Savoury and dark. Pairs with beef burger and chips.	7.50 10.80 30
Raidis 'Billy' Cabernet Sauvignon, <i>Coonawarra, AUS (pb)</i> Powerful with cassis notes. Perfect with hearty beef or chicken.	51
Rioja Reserva, Marques del Atrio, Rioja, SPA Elegant with notes of currant. Perfect with chorizo.	37
Il Sole Rosso Nero d'Avola, <i>Sicily, ITA (org) (pb)</i> Smooth and earthy. Ideal with beef roast or chorizo.	7.00 10.10 28
Fleurie 'La Madone', Bichot, <i>Beaujolais, FRA (pb)</i> Soft with cherry notes. Great with beef or sausages.	40
Musar Jeuna Rouge, <i>Bekka Valley, LBN (sust) (pb)</i> Herbal with notes of strawberries. Excellent with cured meats.	46
Domaine Sarrelon Bold and herbal.. Perfect with roast vegetables or chorizo.	9 13 36
Beaune Bichot, Burgundy, FRA Bold and earthy. Pairs with beef burger or chicken schnitzel.	59
Ch. du Moulin Rouge 2016, Haut-Medoc, <i>Bordeaux, FRA</i> Cassis and spice. Perfect with hearty meats and strong sauces.	51

125ml measurements are also available. A discretionary 12.5% service charge will be added to your bill.



Explore the world of botanicals with our unique gin selection.

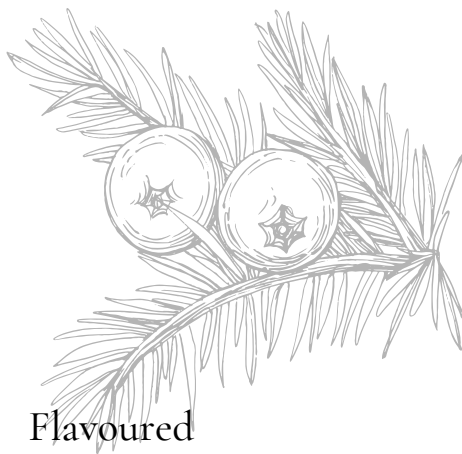
Dry

Tanqueray	5.30
Sipsmith	5.90
Aviation	6.50
Monkey 47	6.45
Hendricks	6.20
Tanqueray 10	6.60
Roku	5.70
Portobello Road	5.70
Sipsmith Freeglider 0.0%	3.15



Team Favourites

Tarquin Strawberry and Lime	6.50
Sipsmith Lemon Drizzle	6.10
One Gin Sage and Apple	6.50
Warner Edwards Honeybee	6.45
Just Dill Gin	5.30



Flavoured

Whitley Rhubarb and Ginger	6.15
Bombay Bramble	5.70
Warner Edwards Elderflower	6.05
Sipsmith Sloe	5.90
Gordon's Pink	5.65

*All of our gins pair perfectly with
London Essence naturally Light Tonic on Tap*

Indian Tonic
Grapefruit Tonic
Rhubarb Tonic
Elderflower Tonic
Cucumber Tonic

See server for recommendations

Vodka, Rum and Tequila

Get the party started or find your perfect tippie with our carefully crafted spirit menu.

Vodka

Smirnoff Black	5.30
Absolut Blue	5.45
Absolut Vanilla	5.80
Absolut Citron	5.80
Belvedere Citrus	5.90
Grey Goose	6.10
Ketel One	5.90
Black Cow Strawberry	5.15

Rum

Havana Club 3	5.40
Havana Club 7	6.15
Bacardi	5.40
Bacardi Carta Ocho	6.50
Equiano	6.35
Diplomatico	6.80
Kraken Spiced	5.90
Ron Zacappa	6.60
Malibu	5.00

Tequila

El Rayo Reposado	6.15
Vivir Anejo	5.90
Patron Anejo	6.75
Cazcabel Coffee	5.65
Tequila Rose	5.00
Zingum Mezcal	6.15



Whiskey

"What whiskey will not cure, there is no cure for." – Irish proverb

Blended

Johnny Walker Red Label	4.95
Johnny Walker Black Label	5.50
Monkey Shoulder	5.30
Hibiki Harmony	7.50
Canadian Club	5.40

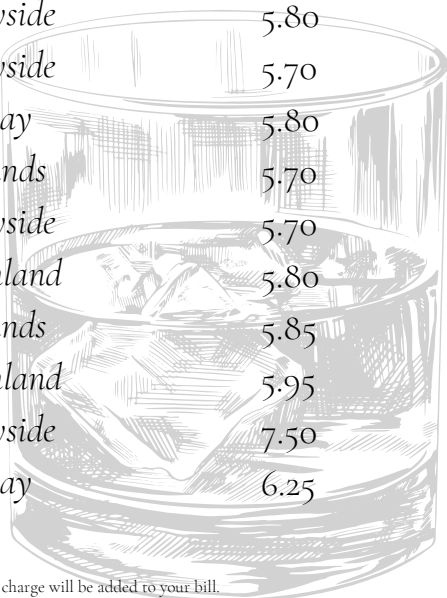
USA and Irish

Jack Daniels	5.70
Jack Daniels Honey	5.90
Makers Mark	5.55
Jim Beam	5.10
Buliet	5.50
Sazerac Rye	6.30
Jameson	5.60
Bushmills	5.10

Scotch

Auchentoshan
Balvenie 12
Glenfiddich 12
Laphroaig
Isle of Jura
Glenlivet Founders Reserve
Glenmorangie
Talkiser
Oban 14
Glenfarclas 105
Lagavulin 16

Lowland	5.70
Speyside	5.80
Speyside	5.70
Islay	5.80
Islands	5.70
Speyside	5.70
Highland	5.80
Islands	5.85
Highland	5.95
Speyside	7.50
Islay	6.25



Price shown are for 25ml measures. A discretionary 12.5% service charge will be added to your bill.

Liqueurs and Brandy

Perfect to whet your appetite or finish your meal.

Brandy and Cognac

Courvoisier VS	5.00
Remy Martin VSOP	6.00
Hennessy	5.15
Martell	5.00
Calvados	5.25

Apéritif

Aperol 50ml	4.95
Campari 50ml	4.60
Martini Dry 50ml	4.85
Absinthe	

Digestif

Amaretto Disaronno	5.35
Baileys 50ml	6.25
Drambuie	5.45
Grand Marnier	5.55
Cointreau	5.35
Ramazotti Sambuca	5.15
Martini Rosso 50ml	4.60
Southern Comfort	5.35
Limoncello	5.00
Jägermeister	5.45
Taylor's LBV Port 50ml	3.10
Pimm's 50ml	4.45
Pernod	5.25



Hot and Soft Drinks

Soft Drinks

Pepsi 122kcal	3.45
Pepsi Max 2kcal	3.35
Lemonade 3kcal	3.35
J2Os	3.65
Cawston Sparkling Apple	3.30
Cawston Sparkling Orange	3.30
Cawston Kids Cartons	2.50
Selection of Juices	3.55
Belu Still Water 330ml/750ml	4.30/5.40
Belu Sparkling 330ml/750ml	4.30/5.30

Hot Drinks

Americano 24kcal	3.00
Cafe Latte 122kcal	3.25
Cappuccino 122kcal	3.25
Flat White 97kcal	3.25
Mocha 82kcal	3.40
Espresso 24kcal	2.75
Macchiato 49kcal	3.00
Selection of Teas 24kcal	2.75
Hot Chocolate 238kcal	3.25





Cocktails

Martinis

Pornstar 12.50

Absolut Vanilla, Passionfruit Liqueur,
Vanilla Syrup, Passionfruit Puree, La
Tordera DOCG Prosecco

Espresso 12.50

Smirnoff Black, Kahlua, Espresso, Sugar Syrup

Cosmopolitan 13.50

Absolut Citron, Cointreau, Lime, Cranberry

Classic 12.50

Ketel One Vodka, Martini Extra Dry, Lemon

On The Rocks

Old Fashioned 13.25

Woodford Reserve, Angostura, Orange bitters

Long Island 13.00

Cointreau, Smirnoff Black, Olmeca Tequila,
Bacardi White Rum, Tanqueray Gin, Pepsi

Negroni 13.00

Tanqueray, Martini Rosso, Campari

Amaretto Sour 13.50

Amaretto, lemon juice, sugar

Specials

Mojito 13.50

Bacardi Blanca, lime, mint

Margarita 13.00

Patron Silver, Cointreau, Lime Juice, Salt

Mimosa 10.00

Prosecco, Grand Marnier, Orange Juice

Picante 12.80

Patron Silver, lime juice, fresh chilli, tabasco

Shots

Baby Guinness 5.00

Kaluha, Bailey's Irish Cream

Jäger Bomb 5.70

Jägermeister, Red Bull

Slippery Nipple 5.25

Ramazotti Sambuca, Bailey's Irish Cream

The Parcel Yard

The Parcel Yard is built within the old parcel office in King's Cross Station. It was built in 1852 and designed by Lewis Cubitt. We have retained many original features to create a unique and historic space; a perfect spot to wait for your train.

We have four gorgeous function rooms available to hire for any occasion, from corporate meetings to weddings.

Book your space now at:
parcelyard.nr-bookings@fullers.co.uk
02077137258

We'd love to hear your feedback about your visit today. Take a couple of minutes to fill in our online feedback survey and we'll enter you into a prize draw to win £250 to spend with Fuller's.

