



Drinks Menu

Draught Beers	2
Bottles	3
Wine	4-7
Gin	8
Rum, Vodka and Tequila	9
Whiskey	10
Liqueurs and Brandy	11
Soft and Hot Drinks	12
Cocktails	13

Cocktails



Martinis



Pornstar 13.50

Absolute Vanilla, Passionfruit Liqueur, Vanilla Syrup, Passionfruit Puree and shot of Prosecco

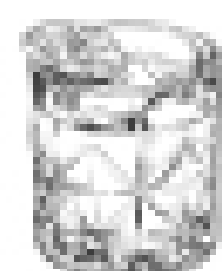
Espresso 13.50

Smirnoff Black, Kahlua, Espresso, Sugar Syrup

Cosmopolitan 14.50

Absolut Citron, Cointreau, Lime, Cranberry

On The Rocks



Negroni 13.50

Tanqueray, Martini Rosso, Campari

Amaretto Sour 14.50

Amaretto, lemon juice, sugar

Bramble 13.50

Tanqueray, lime juice and creme de mure

Shots



Baby Guinness 5.00

Kalaha, Bailey's Irish Cream

Jäger Bomb 5.70

Jägermeister, Red Bull

Traditional

Mojito 14.00

Bacardi Blanca, lime, mint and soda

Long Island 13.50

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

Bloody Mary 11.50

Smirnoff Black, Tomato juice, Worcestershire sauce, Tabasco, black pepper, salt and celery

Dark & Stormy 11.50

Gosling Black Seal rum, ginger beer and lime juice

Margarita 13.50

Cazadores Blanco, Cointreau, Lime Juice, Salt

Aperol Spritz 10.50

Aperol, Prosecco and soda

Bellini 11.50

Peach Puree and Prosecco

Mimosa 11.50

Prosecco, Grand Marnier, Orange Juice

Draught Beers



Lagers

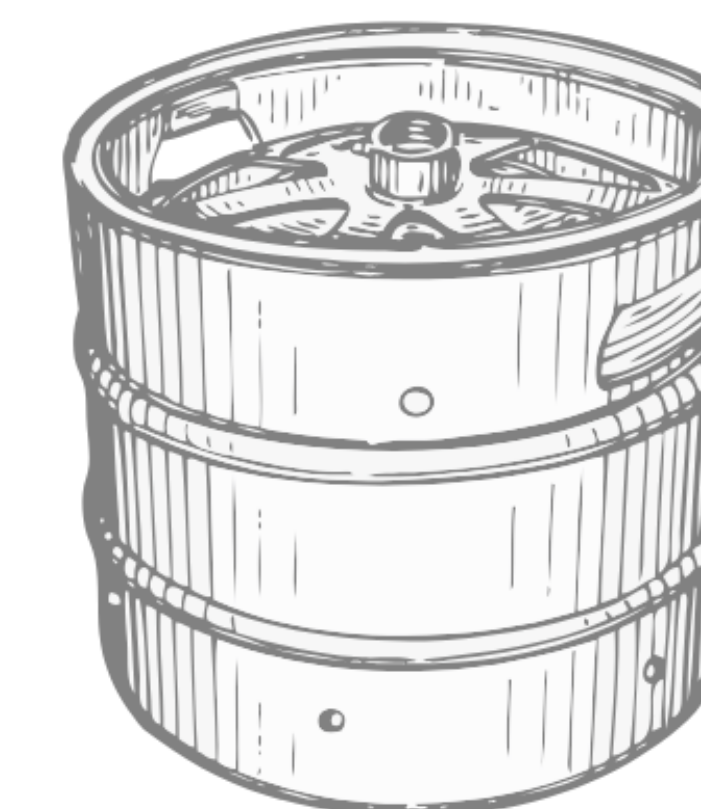
Asahi Super Dry	5.2%	7.95
Peroni	5.1%	7.75
Amstel	4.1%	6.80

Keg Beers

Guinness	4.2%	7.40
Neck Oil	4.4%	8.10
Siren Lumina	4.2%	8.05
Clwb Tropica	5.5%	8.60
Cornish Orchards	4.5%	7.20
(Gold Cider)		

Cask Ale

London Pride	4.1%	6.45
Hophead	3.8%	6.60
ESB	5.5%	6.75
Seafarers	3.8%	5.85



With regular guest editions from Verdant, Tiny Rebel, Siren, Beavertown, DEYA and more.

For our full tap list, please ask your server.



Draught is stated in pints. 1/2 pints are available. A discretionary 12.5% service charge will be added to your bill.

Liqueurs and Brandy

Liqueurs

Amaretto Disaronno	5.80
Baileys 50ml	6.70
Grand Marnier	6.00
Cointreau	5.80
Ramazotti Sambuca	5.60
Martini Rosso 50ml	4.80
Southern Comfort	5.80
Limoncello	5.45
Jägermeister	5.90
Pimm's 50ml	4.65
Aperol 50ml	5.20
Campari 50ml	4.85
Archers Schnapps	5.55

Brandy and Cognac

Courvoisier VS	5.45
Hennessy	5.60
Martell	5.45



Sparkling Wine & Champagne

125ml | Btl. | Magn.

Bolney Estate Bubbly Brut NV, West Sussex, ENG (pb) Zesty and fresh. For the perfect toast.	52
Moinet Prosecco DOCG, Conegliano, ITA (pb) Peachy with pear notes. Ideal to get the party started.	7.90 38
La Tordera Tor Se Prosecco Rosé Brut, Treviso, ITA (pb) Soft with strawberry notes. For nights to remember.	8.50 41
Laurent-Perrier La Cuvee Brut NV, Champagne, FRA (vg) Floral and moreish. For those special occasions.	82
Laurent-Perrier Rosé NV, Champagne, FRA Iconic and elegant. To let the celebrations roll.	97
Dom Pérignon Vintage 2013 Aromatic notes of candied fruit, ripe hay and hints of licorice.	261.50
Balfour Leslie's Reserve, Champagne, ENG Citrus fruits, with subtle notes of Greengage and dried herbs	51
La Tordera SERRAI, Conegliano, ITA Extra Dry has intense and pleasant aromas reminiscent of citrus fruits.	40
La Tordera Saomi, Conegliano, ITA Fruity with notes of rennet apple and Mediterranean spices	65.50



Rum, Vodka & Tequila

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

Rum

Bacardi	5.85
Bacardi spiced	6.05
Bacardi Carta Ocho	6.95
Diplomatico	7.25
Kraken Spiced	6.35
Malibu	5.45
Goslings Black Seal	6.00
Wray & Nephew	6.10
Aluna coconut rum	6.40

Tequila

Cazadores Blanco	5.45
Cazcabel Coffee	6.10
Tequila Rose	5.45
Patrón Añejo	7.20
El Rayo	6.60

Vodka

Smirnoff Black	5.65
Grey Goose	6.45
Ketel One	6.25
Absolut Citron	6.15
Absolut Vanilla	6.15

Rose Wine

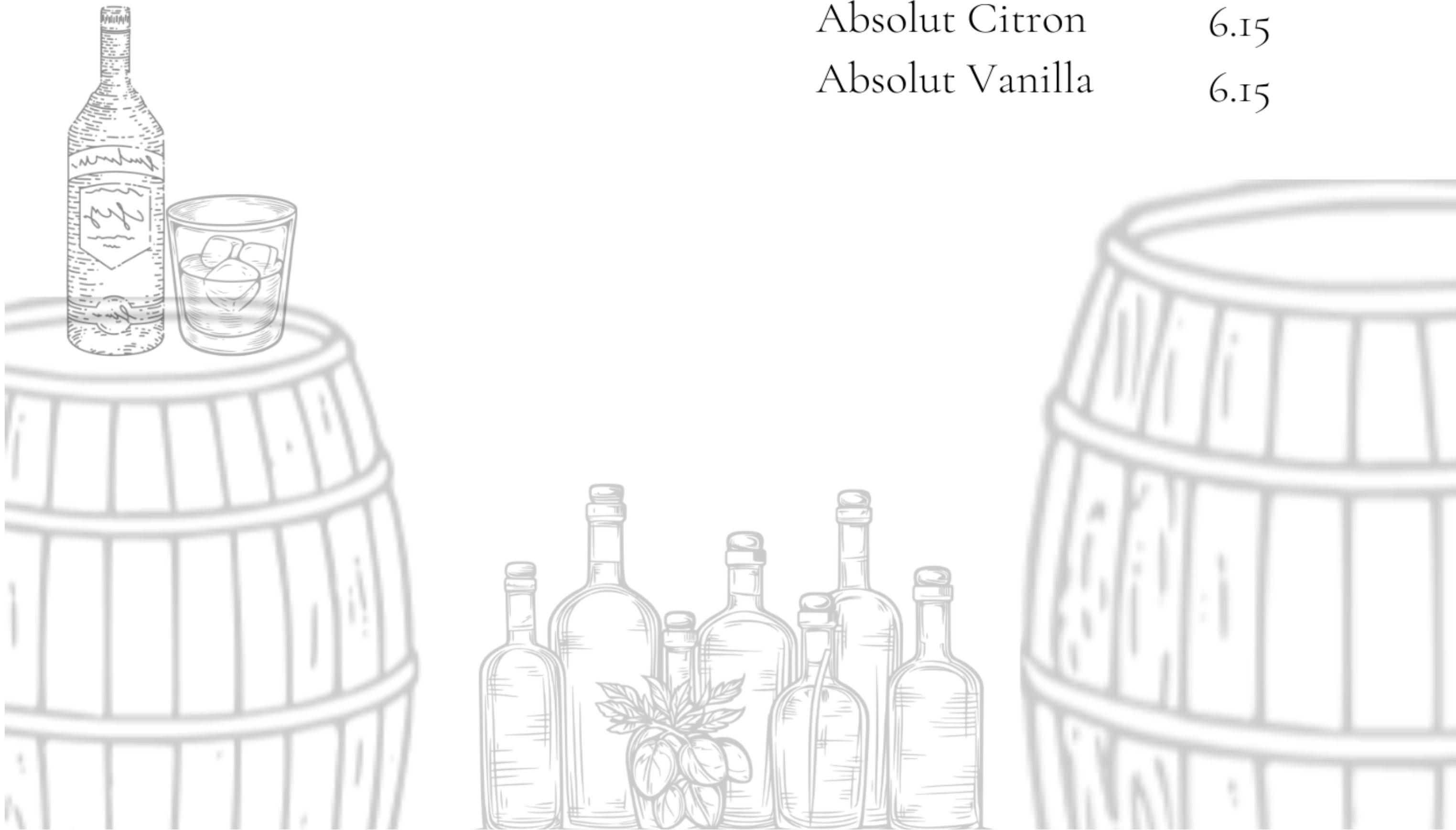
175ml | 250ml | Btl.

Comino dei Prati Pinot Grigio Blush, Veneto, ITA (pb) Refreshing and pale. Excellent with cod or salads.	7.90 11.30 31.50
Maison Mirabeau Classic, Provence, FRA (sust) (pb) Elegant and peachy. Pairs with Caesar salad or whitebait.	10.60 15.30 42.50
Sartori di Verona Fira Rosa, ITA Peach and almond. Great with vegetarian dishes or light snacks.	36.00

Cellar Selection

(Savour our discounted cellar wines)

Zela Loureiro, Vinho Verde, POR (pb) Zippy and fresh. Perfect with squid or whitebait.	25.20
Balfour Liberty's Bacchus, Kent, ENG (pb) Elderflower and lime. Delicious with fresh salads or fishcakes.	36
Furleigh Estate Rose, ENG Sparkling rosé wine from Dorset, with aromas of wild strawberries	40.80
Villadoria Gavi di Gavi, Piemonte, ITA (vg) Stony and citrusy. Great with cured meat or fish.	33.20
La Capitana Barrel Reserve Chardonnay, Cachapoal, CHI (pb) Lightly oaked and rounded. Delicious with cod or poultry.	28.40
Capelio Chenin Blanc, AF Tropical fruit, peach & nectarine.	21.60
Gundog Estate 'Wild' Semillon, AUS 2021 vintage with lemongrass, peach and some herbal tea notes.	40





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.n1-bookings@fullers.co.uk
02077137258

Allergens can often be overlooked when it comes to drinks, but if you are unsure whether it contains or may contain your allergen, it is best to ask your server. If uncomfortable, scan the QR code.



Bottles

Lagers

Asahi Super Dry	5.0%	6.65
Peroni	5.0%	6.50
Peroni Gluten Free	5.0%	6.50
Lucky Saint	0.5%	5.20

Craft and World Beers

Newcastle Brown	4.7%	6.60
Crabbies	5.0%	7.35
Erdinger Hefe	5.3%	6.90

Ciders

Bulmer's	4.5%	7.15
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Old Mout flavours:

Berries and Cherries	4.0%	7.35
Kiwi and Lime	4.0%	7.35
Pineapple and Raspberry	4.0%	7.35

Fuller's Ales

Golden Pride	8.5%	7.05
1845	6.3%	6.90
London Porter	5.4%	6.80
Black Cab Stout	4.5%	6.75

Alcohol Free

Berries and Cherries cider	6.45
Asahi	6.25
Peroni	5.35
Big Drop Citra IPA	5.20
Guinness	7.05

Hot and Soft Drinks

Soft Drinks

Pepsi 122kcal	3.95
Pepsi Max 2kcal	3.85
Lemonade 3kcal	3.85
J2O Apple & Raspberry	3.85
J2O Orange & Passion Fruit	3.85
Cawston Sparkling Apple	3.50
Cawston Sparkling Orange	3.50
Cawston Kids (apple & pear)	2.70
Juice: Apple, Orange, Cranberry and Tomato	3.75
Pineapple juice 200ml	3.25
Appletiser Sparkling Apple	3.30
Ginger Ale	3.35
Ginger Beer	3.35

Water

Belu Still 330ml	4.30
Belu Still 750ml	5.90
Belu Sparkling 330 ml	4.30
Belu Sparkling 750 ml	5.90

Hot Drinks

Americano 24kcal	3.60
Caffe Latte 122kcal	3.85
Cappuccino 122kcal	3.85
Flat White 97kcal	3.85
Mocha 82 kcal	4.00
Espresso 24 kcal	3.35
Double Espresso	3.40
Selection of Teas 24 kcal	3.40
English breakfast	3.35
Super fruit tea	3.60
Decaf Tea	2.40
Hot Chocolate 238 kcal	3.85

White Wine



175ml | 250ml | Btl.

Reserve St. Marc Sauvignon Blanc, *Languedoc, FRA* 30.00
Citrusy and ripe. Pairs with chicken schnitzel or fish.

Folio Pinot Grigio, *Vento, ITA (vg)* 7.60 | 11.00 | 30.50
Crisp with apple notes. Perfect with squid or oyster mushrooms

La Huppe Organic Chardonnay, Pays d'Oc, FRA (pb) (org) 8.10 | 11.70 | 32.50
Dry wine with fruity aromas and delicate floral notes.

Vermentino Corte dei Mori, *Sicily, ITA (pb)* 27.50
Citrusy and grassy. Pairs with chicken salad or light dishes.

Picpoul de Pinet Chemin des Dames, *Languedoc, FRA (vg)* 8.80 | 12.60 | 35
Fresh with pear notes. Perfect with fresh salads or fishcakes.

Sancerre Vieilles Vignes, Dom. Durand, *Loire, FRA* 48.50
Citrus with a long finish. Delicious with spicy food or cheese.

Chablis Domaine d'Elise, *Burgundy, FRA (pb)* 52.50
Complex with notes of red apple. Pairs with fish or mild cheese.

'Y' Reserve Sauvignon Blanc, *Cachapoal, CHI (vg)* 8.50 | 12.20 | 34
Intense and grassy. Pairs with vegetables or seafood.

First Voyage Sauvignon Blanc, *Malborough, NZ (sust)* 10.10 | 14.60 | 40.50
Intense with pineapple notes. Perfect with soft cheese or raw salads.

RAAR, *Chenin Blanc, South AFRICA* 53
Citrus notes with smoky finish. Perfect to pair with meat

Whiskey



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

Blended

Johnny Walker Red Label 5.35
Johnny Walker Black 5.90
Label Monkey Shoulder 5.70
Hibiki Harmony 7.90

USA and Irish

Jack Daniels 6.10
Jack Daniels Honey 6.30
Makers Mark 5.90
Buliet 5.90
Bushmills 5.50
Woodford Reserve 6.15

Scotch

Balvenie 12
Glenfiddich 12
Laphroaig
Glenlivet Founders Reserve
Glenmorangie
Talisker
Oban 14
Lagavulin 16



Speyside 6.20
Speyside 6.10
Islay 6.20
Speyside 6.10
Highland 6.20
Islands 6.25
Highland 6.35
Islay 6.65

Red Wine

175ml 250ml Btl.	
Le Guepier Organic Merlot, <i>Pays d'Oc, FRA</i> Ripe and plummy. Ideal with steak and mushrooms.	8.10 11.70 32.50
Cumbres Pinot Noir, Curicó, CHL (<i>vg</i>) Notes of red fruits. Perfect with pasta and pork dishes.	8.30 11.90 33
Cruz Alta Reserve Malbec, <i>Mendoza, ARG (vg)</i> Peachy and unoaked. Delicious with chicken or pork.	8.90 12.80 35.50
Richland Black Shiraz, AUS (<i>pb</i>) Intense with rich blackberry, plum, blueberry and spicy notes	7.90 11.30 31.50
Riebeek Pinotage, RSA Notes of ripe plum with oak aftertaste. Perfect with lamb.	28.50
Rioja Reserva, Marques del Atrio, Rioja, SPA Elegant with notes of currant. Perfect with chorizo.	39
Baci al sole, Nero d'Avola, Sicilia, ITA (<i>org</i>) Red ruby with violet shades, intense and spices. Perfect with meat	7.40 10.60 29.50
Casa Pruno, Valpolicella Ripasso Superiore, ITA Nose of ripe cherries with a finish note of hazelnut.	37
Villadoria Barolo Serralunga, ITA Intense, elegant, balanced aged wine.	73
Domaine Sarrelon, Cotes du Rhone, FRA (<i>org</i>) Bold and herbal.. Perfect with roast vegetables or chorizo.	9.40 13.50 37.50
Beaune Bichot, Burgundy, FRA Bold and earthy. Pairs with beef burger or chicken schnitzel.	62
Lurent Perrachon, Beaujolais Village, FRA Dominant blackcurrant and strawberry flavours.	36
Chateau Franc Pipeau St Emilion Grand Cru, FRA Balanced on the palate with fresh fruit and slightly woody notes	66



Dry

London N3 Gin	7.30
Tanqueray	5.65
Sipsmith	6.25
Monkey 47	6.80
Hendricks	6.55
Tanqueray 10	6.95

Flavoured

Whitley Rhubarb & Ginger	6.45
Tarquin Strawberry and Lime	6.85
Gordon's Pink	6.00
One Gin Sage and Apple	6.85
Warner Edwards Honeybee	6.80
Bombay Bramble	6.05
Tarsier pink	6.40
Sipsmith Sloe gin	6.35

Alcohol Free

Sipsmith Freeglider 0.0%	3.25
Tanqueray 0.0%	4.35

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

Original Indian Tonic	3.25
Blood Orange & Elderflower	
White Peach & Jasmine	
Raspberry & Rose	
Aromatic Orange	

