



*The*  
**FOLIO**  
.  
*Bar & Kitchen*  
*Cambridge*



## ***Bar Snacks***

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Mixed Olives **PB** **£4.50**

Zaatar tofu bites, vegan tartar, micro herbs **PB** **£8.00**

Loaded chips, smoked pancetta, wild mushroom **£8.50**

Garlic flat bread **v** **£5.50**  
add cheese + £1.00 **PB**

Chickpea bonbons, hummus, muhammara, pomegranate  
molasses **PB** **£6.50**

Quote by a Fellow that relates nicely to this menu - A person

Chilli cheese toast, mint mayonnaise **v** **£6.50**

Fellows House roasted mixed nuts **PB** **£5.50**

Fellows House crisps (please ask for flavors) **PB** **£4.50**

**V** Vegetarian

**PB** Plant Based

A discretionary service charge of 10% will be added to your bill.

We serve all spirits and liqueurs in a measure of 25ml as standard. Any differences to this are stated on the menu.

Still wine is served in 175ml measures, Champagne in 125ml measures, Dessert wine in 75ml measures.

Menu may change depending on availability or seasonality.

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering.

## *On Tap*

Brewboard Ripchord Pale Ale Cambridgeshire, UK, ABV 4.3%	<b>£7</b>
Camden Hell Lager London, UK, ABV 4.6%	<b>£6.5</b>
Camden Pale Ale London, UK, ABV 4.0%	<b>£6.5</b>
Camden Stout London, UK, ABV 4.0%	<b>£7</b>
Menabrea Lager Biella, Italy, ABV 4.8%	<b>£7</b>
Stella Artois Leuven, Belgium, ABV 4.6%	<b>£5.5</b>

## *Low alcohol bottles*

Pine Trail Pale Ale England, 330ml, ABV 0.5%	<b>£5.7</b>
Menabrea 0% Biella, Italy, ABV 0%	<b>£5.5</b>

## *In the Fridges*

Aspall Suffolk Cyder Suffolk, 330ml , ABV 5.5%	<b>£7</b>
Black Sheep Ale England, 500ml, ABV 4.4%	<b>£7</b>
Coors Lager US, 330ml, ABV 4.2%	<b>£5.5</b>
Curious Session IPA England, 330ml, ABV 4.4%	<b>£5.5</b>
Freedom Lager England, 330ml, ABV 4%	<b>£5.5</b>
Mahou Madrid, Spain 330ml 5.5%	<b>£5.5</b>
Estrella Galicia Gluten Free Spain, 330ml, ABV 5.5%	<b>£5.5</b>



# The Academic Journey

Welcome to our cocktail menu.

Just like a University experience, our crafted cocktails will fuel you and take you on a journey.

Some you may already know, and others are entirely unique creations from our team.

Every cocktail embodies sustainability, discovery and the culture of Cambridge University.

Undergraduates - Zero alcohol mocktails based off the classics. The official elixir of all-nighters, library marathons, and academic wizardry.

Postgraduates - Explore each School filled with bespoke signature cocktails curated by our mixologists.\*

The Fellows - A selection of modern and classic cocktails twisted slightly.

See if you can connect each drink name to the piece of art its name was derived from located in The Fellows House.

\*please note these schools are not actual establishments of education and are purely figments of our imagination.

## Soft Drinks / Mixers

Fevertree Apricot & White grape soda	£3.5
Fevertree Ginger Ale	£3.5
Fevertree Ginger Beer	£3.5
Fevertree Lemonade	£3.5
Fevertree Light Tonic	£3.5
Fevertree Mediterranean Tonic	£3.5
Fevertree Soda Water	£3.5
Fevertree Tonic Water	£3.5
Coca Cola Classic	£3.5
Diet Coca Cola	£3.5
Coca Cola Zero	£3.5

## Juices

Orange Juice	£2.5
Apple Juice	£2.5
Cranberry Juice	£2.5
Pineapple Juice	£2.5
Tomato Juice	£2.5

## Hot Drinks

Americano	£2.9
Cappuccino	£3
Flat White	£3
Latte	£3
Single Espresso	£2.4
Single Macchiato	£2.5
Mocha	£3.2
Hot Chocolate	£3

## Loose Leaf Tea

£3.2 per pot

Earl Grey	Rooibos
English Breakfast	White Peony
Jasmine Blossom	Milk Oolong
Masala Chai	Peppermint
Ginger & Lemon	Fruity Berries
Chamomile	Hunan Green



## Rum

Plantation White	£5
Plantation Dark	£5
Koko Kanu Coconut	£4.2
Discarded Banana	£5.8
Bumbu	£5
Don Papa	£5.5
Plantation XO	£9
Foursquare Spiced	£5

## Vodka

Element 29	£5
Absolut Pear	£4.1
Cariel Vanilla	£4.2
Belvedere	£5.5
Grey Goose L'Original	£6.3

## Tequila & Mezcal

El Jimador Blanco	£5
Cazcabel Honey	£4
Casamigos Reposado	£9
Casamigos Anejo	£9.8
Casamigos Blanco	£9
Bruxo X Mezcal	£6.5
Dos Hombres Mezcal Joven	£9.5



# Undergraduates

£7<sup>ea.</sup>  
Mocktails

## Raspberry Sour

Zingy – Bright – Tangy

Tanqueray 0%  
Fresh Raspberry  
Citrus  
Sugar

## Beach

Crisp – Sweet – Relax

Lyres Italian Spritz 0%  
Peach & Orange  
Citrus

## Minted

Refresh- Sparkle - Chill

Elderflower  
Cucumber  
Mint

## Paradise

Happy - Fruity - Creamy

Coco Real  
Pineapple  
Cream

## Espresso Afternoon - tini

Bold - Robust - Moreish

Sage espresso  
Lyres espresso 0%  
Vanilla



# Postgraduates

£13<sup>ea.</sup>

## School of Culinary Arts

### No Bake Cheesecake

Smooth - Tart - Rich

Linden Leaf & gin  
Cream  
Fresh Raspberries  
Citrus

### Apricot Cobbler

Warming - Stone fruit - Sweet

Buffalo Trace  
Crème Di Apricot  
Honey  
White Grape & Apricot soda  
Citrus

## School of Molecular Mixology

### Emulsification

Fresh - Delicate - Juicy

Cointreau  
Midori  
Mint  
Peppermint foam

### Lighter Than Air

Sour - Zesty - Mousse

Element 29 vodka  
White port  
Citrus air

## School of Botany and Herbology

### Broken Flowers

Smoky - Dry - Mysterious

Mezcal  
Mixed berry cordial  
Citrus  
Soda  
Sage

### The Fallen Apple

Botanic - Floral - Sweet

Linden Leaf &  
Apple juice  
Rose  
Sugar  
Citrus

## Whisky

### Irish

Jameson	£4.2
Roe & Co Irish	£5.1

### Japanese

Hibiki Harmony Suntory	£10
The Chita Suntory	£8.5

### American

Buffalo Trace	£5
Wild Turkey 81 Proof	£5
Woodford Reserve Bourbon	£6
Woodford Reserve Rye	£6.8



## Single Malt

Auchentoshan Three Wood	£7.2
Arran 10 Year	£8
Glenmorangie	£5
Glenmorangie 12 Sherry Cask Finish	£7
Nomad Outland	£4.9
Macallan 12 year Double Cask	£10
The Balvenie Sweet Toast Of American Oak	£8

## Blended

Johnnie Walker Black Label	£5
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## Islay

Lagavulin 16 Year	£14
Bowmore 15 Year	£12



# The Fellows

£13 ea.

<b>City Map</b> Sinful - Tropical - Sweet <hr/> Passoa Cariel vanilla vodka Pineapple Passionfruit	<b>Aslan</b> Delicate - Fine – Elegant <hr/> Linden Leaf 8 Cointreau Citrus Sugar
<b>What defines us</b> Robust - Bold - Moreish <hr/> Cariel vanilla vodka Mr Blacks Sage Espresso blend	<b>Cognac-tive Dream</b> Vintage - Class - Deco <hr/> Remy Martin Cointreau Apple Pineapple syrup Citrus
<b>Galaxy</b> Sweet - Smooth - Golden <hr/> Plantation Dark Rum Golden Caramel Angostura Bitters	<b>Uncle Foster</b> Crystal - Bitter – Perfumed <hr/> Noilly Pratt Cariel vanilla vodka Cocchi Americano

**Cocktail of the week**  
Please ask your server for this week's cocktail

## ***Gin***

Linden Leaf 8 Organic Molecular	£5
Linden Leaf 88 Organic Molecular	£8
Cambridge Dry	£5.5
Citadelle Jardin	£6.2
Citadelle	£5.8
Elephant	£6
Malfy Gin Rosa	£5.5
Monkey 47	£6.5
Hendricks	£5
Japanese	£7.5
Puerto de Indias Strawberry	£5
Chase Seville Orange Gin	£4.8
Tanqueray	£6

## ***Cognac***

Remy Martin VSOP	£5.2
Maxime Trijol - Grande Champagne	£9.5
Remy Martin XO Fine Champagne	£21



## ***Spirits & Liqueurs***

La Fée Parisienne Absinthe	£9
Cointreau	£4
Drambuie	£4
Disaronno	£4
Fernet Branca	£4
Benedictine	£4.5
Grand Marnier	£4
Chambord Liqueur	£4
Cherry Heering	£3.5
Green Chartreuse	£6
Aperol Aperitivo	£3.5
Campari	£3.5
Bailey's (50ml)	£4.6
Mr Blacks	£3.6
Luxardo Limoncello (50ml)	£4.8

