Ricks

At Ricks, our drinks menu reflects the energy and laid-back sophistication at the heart of our city-centre hidden retreat.

From carefully selected wines and craft beers to expertly made cocktails and refreshing alcohol-free options, every drink is chosen to suit the rhythm of the day.

Our approach to cocktails is simple: familiar favourites, made exceptionally well, alongside modern interpretations of the classics. Timeless in spirit, with a contemporary twist, each drink brings something fresh to the flavours everyone knows and loves.

Whether you're joining us for slow mornings, boozy brunches, late-night cocktails, or celebrations with friends, there's something for every moment and every modern explorer.

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The Big Three

MARTINIS, OLD FASHIONEDS & NEGRONIS

Martini £11
Choice of:
Grey Goose Vodka *or* Sipsmith Gin, Noilly Prat, Lemon Oils

Ricks Modern Martini £13
Gin Mare, Feta-Washed House Vermouth, Cucumber, House Elderflower Pickles

Old Fashioned £11
Choice of:
Glenmorangie 12-Year-Old Whisky *or* Maker's Mark Bourbon, Sugar, Bitters

Ricks Modern Old Fashioned £13
Buffalo Trace Bourbon, Eagle Rare Bourbon, Sazerac Rye Whiskey, White Chocolate, Salted Maple Syrup, Popcorn

Negroni £11
Cygnet Gin, Martini Riserva, Martini Bitter

Ricks Modern Negroni £13
Suntory Roku Gin, Byrrh, Wild Berry-Infused Carpano Bitter, Strawberry-Infused Pinot Noir Reduction

The Crowd Pleasers

The world's most popular drinks, the ones we all know and love.

CLASSIC RECIPE

Pornstar Martini £12
Grey Goose Vodka, Chinola Passion Fruit Liqueur, Vanilla Syrup, Pineapple, Passion Fruit

Margarita £12
Casamigos Blanco Tequila, Gabriel Boudier Triple Sec, Lime, Sugar, Salt

Cosmopolitan £11
Blackwoods Vodka, Gabriel Boudier Triple Sec, Cranberry, Lime

French Martini £11.5
Belvedere Vodka, Chambord Black Raspberry Liqueur, Pineapple

Espresso Martini £11.5
Three Sixty Vodka, Tia Maria, Coffee, Sugar

Paloma £12
Teremana Blanco Tequila, Fever-Tree Grapefruit Soda, Fresh Lime, Salt

Piña Colada £11.5
Bacardi Carta Blanca Rum, Mozart Coconut, Pineapple, Lime, Coconut Cordial

RICKS MODERN RECIPE

Retired Pornstar Spritz £13
Earl Grey-Infused Another Hendrick's Gin, Pine-Aperol, Woodruff, Veuve Clicquot Champagne, CODA Cocktail Cordial, Soda

Yuzu & Jalapeño Daisy £13
Casamigos Blanco Tequila, Ancho Reyes Verde, Jalapeño, Pineapple & Yuzu Shrub, Coriander

Blood Orange Cosmo Highball £12
Cranberry-Infused Suntory Haku Vodka, Double Orange Liqueur, Blood Orange, Lime Powder

Le Orchard Martini £12.5
Ben Lomond Raspberry & Elderflower Gin, St-Germain Elderflower Liqueur, Poire Williams, Apple, Jasmine, Citrus

Tiramisu Iced Coffee £12.5
The Dalmore 12-Year-Old Whisky, Caffè Borghetti, Stambecco Tiramisu Liqueur, Chicory Coffee, Oat 50, Dalgona Whip, Savoiardi Biscuits

Coconut & Guava Paloma £13
Patrón Silver Tequila, Bacardi Coconut Rum, Guava Cordial, Acids, Soda, Sherbet

Miami Rice £12.5
Dead Man's Fingers Golden Spiced Rum, Rice Krispies, Oat Milk Horchata, Winter Spices, Berry Ice

The Forgotten Favourites

A selection of our favourite drinks from years gone by.

CLASSIC RECIPE

Mai Tai £11
Bacardi Carta Blanca Rum, Gabriel Boudier Triple Sec, Lime, Orgeat, Bitters

Collins £11.5
Ben Lomond Gin, Lemon Juice, Sugar, Soda

Southside £11
Bombay Sapphire Gin, Lemon, Mint, Sugar

Blood & Sand £12
Glenmorangie 12-Year-Old Whisky, Orange, Cherry Heering, Martini Rosso

Whisky Sour £11
Jura 10-Year-Old Whisky, Lemon, Sugar, Bitters

Godfather £12
Laphroaig 10-Year-Old Whisky, Disaronno Amaretto, Bitters, Sugar

RICKS MODERN RECIPE

Mango & Pistachio Cobbler £12
Teremana Blanco Tequila, Oloroso Sherry, Pistachio Shell Syrup, Mango, Acids

Strawberries & Cream Soda £12.5
Sipsmith Gin, Chambéryzette, Wild Strawberry Cream Soda, Whey Syrup, Cream Sherry, CODA Cocktail Cordial, Meringue

Grasshopper 2.0 £12
Reyka Vodka, Branca Menta, Crème de Menthe, Crème de Cacao, Oat Cream, Sesame Oil, Dark Chocolate

Berries & Cherries £13
Highland Moon Rawberry, Sakura Cherry, Chambord Black Raspberry, Carpano Vermouth, Acids

Stone Fruit Sour £12
Disaronno Amaretto, The Dalmore 12-Year-Old Whisky, Buckwheat Honey, Apricot, Rinquinquin, Acids, Bee Pollen, Laphroaig Spray

Smokey Toki £13
Suntory Toki Japanese Whisky, Smoked Peach, Black Tea Blend, Lemon, Bitters, CODA Cocktail Cordial, Soda

Spritz

Crystal Rosé Spritz £10
Minuty M Provence Rosé, CODA Cocktail Cordial, Club Soda

Aperol Spritz £10
Aperol, Prosecco, Club Soda

Limoncello Spritz £10
Bepi Tosolini Limoncello, Prosecco, Club Soda

Hugo Spritz £10
St-Germain Elderflower Liqueur, Elderflower, Garden Mint, Prosecco, Club Soda

Pink Paloma Spritz £10
Neurita Rosa Tequila, Catalan Rosé, Fever-Tree Pink Grapefruit, Citrus Salt

Dirty Martini Spritz £10
Ben Lomond Gin, Sauvignon Blanc, Fever-Tree Tonic Water, Olive

Non-Alcoholic Cocktails

Clean Pornstar £8
CleanCo V 0%, Passion Fruit Purée, Pineapple, Vanilla Syrup

Clean Yuzu Margarita £8
CleanCo T 0%, Yuzu & Pineapple Shrub, Citrus

Clean Blood Orange Southside £8
CleanCo G 0%, Blood Orange, Mint, Acids

Clean Mango Mai Tai £8
CleanCo R 0%, Mango, Pistachio Orgeat, Lime

Beer & Cider

DRAUGHT *(pint)*

Birra Moretti *Italy*, 4.6% **£6.95**
Heineken *Netherlands*, 5% **£6.5**
Cruzcampo *Spain*, 4.4% **£6.5**
Beavertown Neck Oil Session IPA *England*, 4.3% **£7.5**
BrewDog Hazy Jane IPA *Scotland*, 5% **£7.95**
Asahi Super Dry *Japan, 5%* **£7**
Guinness *Ireland*, 4.2% **£6.95**
Jubel Cut With Peach Lager *England*, 4% **£7**

CANS & BOTTLES

Heineken *Netherlands*, 5% *(330ml)* **£5.9**
Asahi Super Dry *Japan*, 5% *(330ml)* **£5.5**
Stewart Brewing Edinburgh Gold *Scotland*, 4.8% *(330ml)* **£5.6**
Pilot Blønd Session IPA *Scotland*, 4% *(330ml)* **£5.8**
Vault City Iron Brew Sour *Scotland*, 4.8% *(440ml)* **£6.5**
Bellfield Craft Lager *Scotland*, 5.2%, *Gluten Free (330ml)* **£5.5**
Inch's Apple Cider *England*, 4.5% *(500ml)* **£5.9**
Old Mout Cherries & Berries Cider *New Zealand*, 4% *(500ml)* **£6.95**
Old Mout Mango & Passion Fruit Cider *New Zealand*, 4% *(500ml)* **£6.95**

Low & No

BERO Kingston Golden Pils *England*, 0.5% *(330ml)* **£6**
BERO Double Tasty IPA *England*, 0.5% *(330ml)* **£6**
Beavertown Lazer Crush *England*, 0.3% *(330ml)* **£6**
Guinness 0% *Ireland*, 0% *(538ml)* **£6.5**
Old Mout Cherries & Berries Cider *New Zealand*, 0% *(500ml)* **£6.5**

White Wine

Villa Real Blanco Macabeo 2024 *Spain*, 12%
Crisp apple, citrus zing, cheerful white
175ml **£8** | 250ml **£10.75** | Btl **£30**

Pinot Grigio Lucido IGT Terre Siciliane - Seramaris NV *Italy*, 10.5%
Pear, lemon freshness, easygoing sipper
175ml **£9** | 250ml **£12** | Btl **£35**

Senora Rosa Sauvignon Blanc 2025 *Chile*, 12%
Gooseberry, lime sparkle, lively white
175ml **£9** | 250ml **£12** | Btl **£35**

Mooiplaas The Peach Chenin Blanc Stellenbosch *South Africa*, 13%
Ripe peach, honeyed hints, generous charm
175ml **£9** | 250ml **£12** | Btl **£35**

Sumo Cat Riesling 2024 *Germany*, 10.5%
Lime sherbet, floral flair, cheeky Riesling
175ml **£9** | 250ml **£12** | Btl **£35**

Côtes De Thau Piquepoul-Terret 2024 *France*, 11.5%
Salty citrus, green apple, seaside freshness
175ml **£9.75** | 250ml **£13.25** | Btl **£38**

The Fifth Quarter Vinho Verde 2024 *Portugal*, 11%
Light fizz, limey freshness, carefree Quaffer
175ml **£10** | 250ml **£14** | Btl **£40**

Enzed Sauvignon Blanc 2025 *New Zealand*, 12%
Passionfruit, lime, zippy white
175ml **£11.3** | 250ml **£15** | Btl **£44**

Maison Wessman White Raven Chardonnay, *France, 13%*
Exotic fruits, brioche, citrus
175ml **£13** | 250ml **£18** | Btl **£56**

Terrazas De Los Andes Chardonnay 2024 *Argentina*, 13%
Golden peach, creamy citrus, polished Chardonnay
Btl **£65**

Cloudy Bay Sauvignon Blanc 2025 *New Zealand*, 13%
Zesty passionfruit, herbal punch, iconic white
Btl **£75**

Red Wine

Villa Real Tempranillo/ Syrah 2024 *Spain*, 13%
Juicy berries, peppery swagger, smooth red
175ml **£9** | 250ml **£12** | Btl **£34**

Rioja Tinto Joven Marques De Altillo 2024 *Spain*, 13%
Bright cherries, gentle spice, youthful Rioja
175ml **£9.25** | 250ml **£12.5** | Btl **£36**

Santa Ema Ruta 5 Cabernet Sauvignon 2022 *Chile*, 12.5%
Blackcurrant punch, savoury spice, smooth finish
175ml **£9.25** | 250ml **£12.5** | Btl **£36**

Veldt Range Merlot 2023 *South Africa*, 12%
Plummy softness, cocoa hints, comforting red
175ml **£9.5** | 250ml **£13** | Btl **£37**

Goyenechea Malbec Mendoza 2024 *Argentina*, 13%
Blackberries, spice, polished Malbec
175ml **£9.75** | 250ml **£13.25** | Btl **£38**

Appassimento Ca Vittoria 2024 *Italy*, 14.5%
Ripe cherries, warming spice, velvety red
175ml **£9.5** | 250ml **£13** | Btl **£38**

Maison Wessman Raven Blood *France, 14%*
Blackcurrant, violet, spice
175ml **£13.5** | 250ml **£18.5** | Btl **£58**

Terrazas De Los Andes Reserva Malbec 2024 *Argentina*, 13%
Ripe blackberries, sweet spice, smooth finish
Btl **£55**

Cloudy Bay Pinot Noir 2023 *New Zealand*, 13.5%
Red cherry, subtle smoke, elegant Pinot
Btl **£81**

Rosé

Villa Real Tempranillo Rosado 2025 *Spain*, 13%
Vibrant pink, juicy strawberries, refreshingly fruity
175ml **£8** | 250ml **£10.75** | Btl **£30**

Almorano Pinot Grigio Blush 2024 *Italy*, 11%
Blush pink, summer berries, crisp finish
175ml **£8.75** | 250ml **£11.75** | Btl **£33**

Château Routas Rosé Coteaux Varois 2024 *France*, 12.5%
Pale salmon pink, ripe peach, fresh citrus
175ml **£10.25** | 250ml **£14** | Btl **£40**

Stellenzicht Thunderstone Rosé *South Africa, 13%*
Wild strawberries, florals, freshness
175ml **£12** | 250ml **£17** | Btl **£50**

Minuty M Provence Rosé 2025 *France*, 12.5%
Pale pink, red berries, fresh & fruity
175ml **£12.5** | 250ml **£17** | Btl **£50**

Minuty Prestige Provence Rosé 2025 *France*, 12.5%
Very pale pink, white peach, crisp & mineral
Btl **£65**

Minuty Rosé Et Or, Provence Rose 2024 *France*, 12.5%
Pale pink, exotic fruits, fresh
Btl **£80**

Champagne

Veuve Clicquot Yellow Label Brut NV *France*, 12.5%
Pale gold, crisp apple, toasted brioche
125ml **£15** | Btl **£80**

Veuve Clicquot Rosé NV *France*, 12.5%
Blush pink, ripe red berries, delicate brioche
125ml **£17** | Btl **£90**

Ruinart Blanc De Blancs NV *France*, 12.5%
Pale yellow, citrus blossom, elegant freshness
Btl **£150**

Dom Pérignon Vintage 2017 *France*, 12.5%
Brilliant gold, toasted brioche, refined citrus
Btl **£325**

Sparkling

Vita Amica Prosecco Ucia NV *Italy*, 10.5%
Pear drops, lemon zest, lively fizz
125ml **£7.5** | Btl **£40**

Lorentz Crémant D'alsace Brut NV *France*, 12.5%
Toasty brioche, orchard fruit, elegant bubbles
Btl **£50**

Della Vite Millesimato Rosé Prosecco *Italy*, 11.5%
Pale coral pink, wild berries, delicate bubbles
Btl **£54**

Stellenzicht Cap Classique *South Africa*, 12%
Green apple, citrus, brioche
Btl **£58**

Sparkling 0%

French Bloom Blanc Non Alc Sparkling Wine *France*, 0%
Crisp pear, citrus zest, mineral freshness
Btl **£50**

French Bloom Rosé Non Alc Sparkling Wine *France*, 0%
Wild berries, white peach, elegant bubbles
Btl **£55**

Soft Drinks

Coca-Cola Classic | Diet Coke | Coca-Cola Zero Sugar | Sprite Zero | Fanta | Irn-Bru *(330ml)* **£4.5**

Appletiser *(275ml)* **£4.95**

Fever-Tree Sparkling Raspberry & Rose Lemonade *(275ml)* **£4.95**

Sanpellegrino Limonata *(330ml)* **£4.05**

Oasis Summer Fruits *(330ml)* **£3.85**

TRIP CBD Infused Elderflower & Mint *(250ml)* **£5.5**

TRIP Magnesium Infused Wild Strawberry *(250ml)* **£5.5**

IV Seltzer sparkling electrolyte seltzer with added vitamins *(250ml)* **£5**

Red Bull Original *(250ml)* **£4.75**

Draught Diet Coke | Coca-Cola Classic | Schweppes Lemonade *(Pint)* **£3.85**

Mixers & Tonics

Fever-Tree Premium Ginger Beer | Ginger Ale | Pink Grapefruit Soda | Blood Orange Soda *(200ml)* **£3.85**

Fever-Tree Premium Indian Tonic Water | Refreshingly Light Tonic Water | Mediterranean Tonic Water *(200ml)* **£3.85**

Please inform your waiter of any food allergies or dietary requirements you may have.
Scan the QR code for allergy and nutritional information on each dish.