

**BOOZE**

**BOOZE**

**BOOZE**

The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every entry, no matter how small, should be recorded to ensure the integrity of the financial data. This includes not only sales and purchases but also expenses, income, and any other financial activities.

The second part of the document provides a detailed breakdown of the accounting process. It starts with the identification of the accounting period, followed by the collection and classification of data. The next steps involve the recording of transactions in the journal, the posting of these transactions to the ledger, and the preparation of the trial balance.

The third part of the document focuses on the preparation of financial statements. It explains how the trial balance is used to verify the accuracy of the records and how it leads to the preparation of the income statement, balance sheet, and statement of cash flows. The document also discusses the importance of comparing these statements with the previous period to identify trends and anomalies.

The fourth part of the document discusses the role of the accountant in providing financial information to management and other stakeholders. It highlights the need for clear communication and the ability to interpret the data in a way that is useful for decision-making. The document also touches on the ethical responsibilities of accountants and the importance of maintaining confidentiality and objectivity.

The fifth part of the document provides a summary of the key points discussed in the previous sections. It reiterates the importance of accuracy, thoroughness, and transparency in the accounting process. The document concludes by emphasizing the value of accounting as a tool for understanding and managing the financial health of an organization.

## Let's Be Better

We try to do things the right way at The National, not because we're trendy or because we're tree hugging hippies. We do it because we want to make as much of a difference as we can. We've made a conscious effort to reduce our carbon footprint and plastic consumption. All our print, takeaway cups and menus, including this one, are 100% sustainable.

## Our Drinks

This menu has been split into sections that reflect the offering at The National. We've changed our approach with the aim of reducing the needless fruit waste that usually goes into a drinks list, providing a sustainable and environmentally friendly future for The National. We might not always get it right, but we promise we'll try.

**Allergens:**

Please inform your server if you have allergies and we will advise accordingly.

# CURES BRAC

# GERS FIXES

## Irish Coffee £10

Powers 3 Swallows Irish Whiskey,  
House Microlot Filter Coffee, Cacao  
Nib & Spent Coffee Syrup, Double  
Cream, Nutmeg & Dark Chocolate



Style – Rich & Warming

Mood – Morning & Afternoon

## Bellini £12

Moët & Chandon Impérial  
Brut Champagne, Second Time  
Fortified Peach Purée



Style – Sparkling & Fruity

Mood – Brunch & Early Evening

## Bloody Mary £10

Belvedere Vodka, Dry Sherry, Tomato Juice, Carrot Juice, Darjeeling Tea Sour Mix, Spice Mix, Salt & Pepper, Berocca Tabasco and Worcestershire sauce



Style – Satisfying & Savoury

Mood – Morning & Afternoon

## Greyhound £10

Belvedere Pink Grapefruit Vodka, Ruby Grapefruit Juice, Grapefruit Sherbet, Toast



Style – Detox & Fizzy

Mood – Brunch

SESSION

LOW A

NO ALCO



# MS ALCOHOL HOL

## The National Spritz £10

Riesling White Wine, Amaro  
Montenegro, Cacao Blanc, Strawberry  
Sherbet, Cucumber, Soda Water



Style – Sparkling Cooler

Mood – All Day

## Garibaldi £10

Campari, Martini Rubino,  
Fresh Pressed Orange Juice,  
Grapefruit Sherbet



Style – Fresh & Bitter

Mood – Long Game

## Caffè Corretto £8

Amaro Averna, Fernet Branca,  
Coconut, Espresso, Biscotti



Style – Bitter Pick Me Up

Mood – Afternoon & Early Evening

## Slow and No £6

Seedlip Garden 108 Non-Alcoholic  
Gin, Hopped Syrup, Raspberry Shrub,  
Ginger, Soda Water, Raspberry Dust



Style – Fresh & Uplifting

Mood – Designated Driver

# COOL HIGHWAY P

CKTAILS

LLS

PUNCHES

## Nitro Espresso Martini £10

Belvedere Vodka, Nationals Cold Brew Coffee, Kahlúa, Cacao Nib & Spent Coffee Syrup



Style – Sweet & Smooth

Mood – Wakey Wakey

## Rum & Coke £10

Havana Club Anejo Especial Rum, Averna, Cacao Blanc, Vanilla, Cola, Lavender, Citric Acid, Soda Water



Style – Thirst Quenching

Mood – Post Siesta

## Milk Punch £10

Jameson Caskmates Irish Whiskey  
Stout Edition, Aquavit, Second Time  
Green Tea, Lemon, Vanilla, Barista  
Milk, Cream, Kaffir Lime Leaf



Style – Rich & Boozy  
Mood – Night Time Sipper

## Raspberry Crusta £10

Beefeater 24 Gin, Martini Rosato  
infused with Raspberry, Maraschino,  
Raspberry Sherbet, Aquafaba,  
Raspberry Dust, Rosemary



Style – Dry & Fruity  
Mood – Saturday Night

## Champagne Cooler £12

Italicus Bergamot Liqueur, Martini  
Ambrato infused with Peach, Lemon &  
Champagne Cordial, Moët & Chandon  
Impérial Brut Champagne



Style – Light & Fizzy

Mood – Feeling Fancy

## Chopping Board Mai Tai £10

Altos Plata Tequila, Strega Herbal  
Liqueur, Pineapple & Chopping Board  
Cordial, Ruby Grapefruit & Hibiscus  
Stock, Avocado Pit Syrup, Basil



Style – Sweet & Tropical

Mood – All Night Long



## Tropical Negroni £10

Beefeater 24 Gin, Martini Rosato infused with Strawberry, Aperol, Pineapple Rind Cordial, Rose Water, Saline



Style – Bitter & Boozy  
Mood – After Dinner

## AppleJack £10

Jack Daniel's Rye Whiskey, Poire William, Armagh Apple, Gooseberry Verjus, Rosemary, Honey



Style – Crisp & Dry  
Mood – Jack of all trades

**PLONK A  
BUBBLES**

# AND S

## Verdejo/Sauvignon Blanc

£6<sub>175ml</sub> / £11<sub>350ml</sub> / £22<sub>75cl</sub>

Costa Cruz

La Mancha, Spain

## Pinot Grigio

£6.50<sub>175ml</sub> / £12<sub>350ml</sub> / £24<sub>75cl</sub>

Ca Di Alte

Delle Venezie, Italy

## Riesling

£7.50<sub>175ml</sub> / £13<sub>350ml</sub> / £26<sub>75cl</sub>

Gustave Lorentz

Alsace, France

## Syrah

£6<sub>175ml</sub> / £11<sub>350ml</sub> / £22<sub>75cl</sub>

Familia Pacheco (Organic)

Jumilla, Spain

## Sangiovese/ Cabernet Sauvignon

£6.50<sub>175ml</sub> / £12<sub>350ml</sub> / £24<sub>75cl</sub>

Banfi Col Di Sasso

Tuscany, Italy

## Pinot Noir

£7.50<sub>175ml</sub> / £13<sub>350ml</sub> / £26<sub>75cl</sub>

Brancott Estate

Marlborough, New Zealand

## Rosé Pinot Grigio

£6<sub>175ml</sub> / £11<sub>350ml</sub> / £22<sub>75cl</sub>

Ancora

Monferrato, Italy

## Prosecco Extra Brut

£7.50<sub>175ml</sub> / £30<sub>75cl</sub>

Valdo

Veneto, Italy

## Champagne Brut

£14<sub>175ml</sub> / £80<sub>75cl</sub>

Moët & Chandon

Champagne, France



