

CUSTOMER RELATIONS

Holy Highballs

A large measure of our favourite spirits & how we like to drink them

Belsazar Rose Vermouth 7.5

Served with Franklin's Indian Tonic & fresh raspberries

Tapatio Blanco Tequila 7.5

Served with Franklin's Indian Tonic & fresh pink grapefruit

Johnnie Walker Black Label Whisky 7.5

Served with soda & a lemon twist

Bulleit Rye Whiskey 7.5

Served with dry ginger ale with fresh orange

Appleton Estate Signature Blend Rum 7.5

Served with Ting & fresh pink grapefruit

Draft Beer & Cask

House Lager Light lager, USA, 3.5% 4.0

Peroni Lager, Italy, 5.1% 5.2

Asahi Super dry lager, Japan, 5% 5.1

Spaten Helles lager, Germany, 5.2% 4.9

Guinness Dry stout, Irel&, 4.2% 4.9

Meantime Yakima Red ale, Engl&, 4% 4.9

Goose Isl& IPA India Pale, USA, 5.9% 5.9

Abbeyle Deception Pale ale, Sheffield, 4.1% 3.8

Orchard Pig Cider, Engl&, 4.5% 4.0

Please ask the team for our list of guest draft, bottles & cans

White Wine

Simples

Airen-Sauvignon Blanc, Spain 175ml 4.8 / 250ml 6.2 / bottle 18

Pinot Lovers

Pinot Gris, Australia 175ml 5.8 / 250ml 7.6 / bottle 22

A Bit Fancy

Chenin Blanc, South Africa by the bottle 25

The Big Tasty

Sauvignon Blanc, New Zeal& 175ml 7.2 / 250ml 9.2 / bottle 27

Rose Wine

Fruiteh

Tempranillo Rose, Spain 175ml 4.8 / 250ml 6.2 / bottle 18

Red Wine

Housey

Merlot, France 175ml 5.0 / 250ml 6.5 / bottle 19

Reyt Good

Malbec, Argentina 175ml 5.8 / 250 ml 7.6 / bottle 22

The Big Red

Cabernet Shiraz, India by the bottle 26

Fizz

A Belter

Prosecco, Italy 125ml 5.0 / bottle 25

Cocktails

GATSBY

Gatsby Gold

Five Stars



From Gatsby With Love 7.5

Appleton Signature Blend rum, Cocchi Rosa vermouth, lemon, apple, raspberries, sugar, topped with ginger beer



Owt Owt 8.5

Belsazar Rosé vermouth, La Penca mezcal, lime, agave



Rhubarb & Custard 8.0

Cîroc French Vanilla Vodka, rhubarb, lemon, apple, vanilla



In & Oranje Mouth 8.0

Ketel One Oranje vodka, Solerno, lemon, passionfruit, sugar, egg white



Castaway 8.0

Tapatio Blanco tequila, Koko Kanu rum, coconut water, coconut, pineapple

We don't use straws in many of our drinks but the ones we do use are biodegradable



Ginny Hendrix 7.5

Tanqueray gin, triple sec, lemon, elderflower, apple, cucumber, mint



Espresso Martini 8.0

Ketel One vodka, Appleton Signature Blend rum or Tapatio Blanco tequila, Expre coffee liqueur, sugar, espresso



Zombie 10.0

Our secret blend of house rums, absinthe, passionfruit, pineapple, grapefruit, bitters, lime, fire



Salted Caramel Old Fashioned 7.5

Bulleit Bourbon, salted caramel, chocolate bitters



Coffee Negroni 7.5

Tanqueray gin, Expre coffee liqueur, Cocchi di Torino, Campari

Gatsby Daiquiris 7.5

Hemingway Daiquiri

Appleton White rum, maraschino liqueur, grapefruit, lime, sugar

Strawberry

Appleton White rum, strawberries, lime

Coconut

Appleton White rum, Koko Kanu rum, lime, coconut

Tasty x3



She's Here Look 9.0

Hayman's Sloe gin, Cocchi Rosa vermouth, Tosolini amaro, cherry, vanilla, soda, topped with prosecco



12 O'Clock Somewhere 8.5

Habanero infused Tapatio Blanco tequila, Green Chartreuse, house made verditia



I Carried a Watermelon 7.5

Ketel One vodka, prickly pear, watermelon, lemon, soda



Cherry Bakewell (n) 7.5

Whitley Neil Raspberry gin, Chambord liqueur, lemon, orgeat, egg white



Breakfast of Champions 7.5

Tanqueray gin, Cocchi Rosa vermouth, rhubarb, grapefruit, lemon, sugar, topped with prosecco



Pondicherry Pear 10.0

Amrut Fusion whisky, Johnnie Walker Black Label whisky, spiced pear, topped with ginger ale

Never Again

Non-Alcoholic



Spice Bois 4.0

Orange, mango, raspberries, chilli, lime, lemonade



Express Yourself 4.0

Espresso, maple syrup, coconut water



Detox Hendrix 4.0

Elderflower, apple, lemon, sugar, cucumber, mint

Fun times

Two for One Cocktails

4-7pm

Monday to Friday
& all day Sundays

Excluding £10 cocktails

DOESNT EVEN KNOW
WHO SPARKS ARE. ★



DAISY'S

**Our calm above the storm,
available for private hire**

For enquiries please ask the team or contact us

0114 2731050

ggsheffield@gmail.com

Coffee

Espresso 2.0

Americano 2.5

Flat White 2.5

Latte 2.8

Cappuccino 2.8

Mocha 2.8

Hot Chocolate 2.5

Tea 2.00

GATSBY

House breads, chutney and pickles (V) £5

Stuffed olive pakora with Yorkshire rhubarb chutney (V) £5

Squash and coconut dal, house rotis (VG) £5

Salt and pepper oyster mushrooms (VG) (NGCI) £6

Keralan fried chicken, red onion salad, lime pickle mayonnaise £6

Beansprout kimchi spring rolls, Korean barbecue sauce (VG) £5

Masala okra fries, mango chutney (VG) (NGCI) £5

and from our charcoal grill...

Turkish peppers, smoked garlic tahini, sumac salt (VG) (NGCI) £5

Tandoori whole cauliflower, pink peppercorn raita,
pistachio, fried curry leaves (V) (N) (NGCI) £7

Kashmiri monkfish, pickled carrot, vadouvan mayonnaise (NGCI) £7

Tenderstem broccoli yakitori, black garlic, sesame and yuzu (VG) (NGCI) £6

Ox heart satay, crispy Thai shallot (NGCI) £5

Lamb Adana flatbread, pomegranate yoghurt, pickles, sumac onion £7

Baby aubergine flatbread, chermoula, almond dukkah, sumac onion (V) £6

**Any 4 dishes for £20
OR every dish for £60**

(N) Contains Nuts (VG) Vegan (V) Vegetarian (NGCI) Non Gluten Containing Ingredients

Some of our dishes can be made vegan on request. Just ask the team.

Due to the nature of our small kitchen environment, we cannot guarantee food to be completely allergen free.

Please inform our staff of any allergens you may have.

Gatsby Glossary

Adana

Adana is a large city in Turkey. The Adana kebab is the city's spicier version of the famous kofte kebab. We make ours with a blend of lamb and Turkish spices like Ufra pepper, Turkish chilli, sumac and cumin then cook them to order over charcoal.

Black Garlic

Black garlic is made by heating whole bulbs of garlic over the course of several weeks, resulting in black cloves and a more subtle, sweet flavour we liken to balsamic vinegar. Originating from Korea and Thailand, we make ours over four weeks for our yakitori broccoli dish.

Chermoula

Chermoula is a marinade and subtly spicy relish used in North African cooking. Made from cumin, garlic, coriander, lemon juice and olive oil. We use ours as a smoky base for our baby aubergine flatbreads.

Dukkah

Duqqa, or dukkah is an Egyptian mixture of herbs, nuts and spices. It is typically used as a dip with bread or fresh vegetables. We make ours with toasted almonds and use to top our aubergine flatbreads.

Kimchi

Korea's most famous food export. Kimchi is similar to sauerkraut, the most well known version is made with cabbage and fish sauce. We make the Gatsby version with beansprouts and dried seaweed, so our spring rolls are completely vegan.

Sumac

This is a spice made from grinding sumac berries into powder. We blend sea salt with sumac and use that to season our Turkish peppers and lamb kebabs.

Paneer

Paneer is a fresh cheese common in India & Pakistan. It is unaged, non-melting farmer cheese. We make ours with local Our Cow Molly milk, lemon juice & spices. It has a soft cheese consistency and is stuffed into our olive pakoras.

Yakitori

In Japan you'll find the streets lined with charcoal barbecues cooking little skewers of chicken. Whilst cooking, the skewers are brushed with seasoning and a sweet yet savoury soy based sauce. The Gatsby version is made the same way but with tenderstem broccoli over our own Japanese charcoal grill.

Yuzu

Yuzu is a citrus fruit and plant used in Japanese, Chinese and Korean cooking. It is a bit of a mashup of lemon, orange and sharp grapefruit. We use fresh yuzu juice to balance out our black garlic sauce with a kick of citrus.