



Drinks Menu



Experience the all-new exciting eating spot
in a vibrant location.

Our Mission

Since 2021, we've extensively curated the finest ingredients to complement our incredible menu. We take pride in keeping produce local, to achieve the freshest and finest dishes we can.

BURSHI-TAILS

Grandfather <i>Aged makers mark bourbon, angostura bitters, demerara sugar</i> 9	LIIT <i>Gin, light rum, vodka, blanco tequila, triple sec, sour mix</i> 12	Riley <i>Passion fruit, vanilla vodka, Passoa, lime juice, sugar syrup, prosecco</i> 11	Puppy <i>White rum, lime juice, strawberry syrup, lime wedge</i> 9
Pascal <i>Gin, vermouth, Campari, slice of orange</i> 10	Royale <i>Vermouth, gin, green olive or lemon rind</i> 8	Ernest <i>White Rum, lime, simple syrup, mint leaves</i> 10	Cassidy <i>Mezcal, Aperol, lime juice, strawberry-rhubarb syrup</i> 9

BEER

Harvey's Wharf <i>4.9%</i> 5	Harvey's Gold <i>4%</i> 5	Harvey's Best <i>4%</i> 5	Brewdog IPA <i>5.1%</i> 5
Guinness <i>4.9%</i> 5	Thatchers <i>4%</i> 5	Asali <i>4%</i> 5	Peroni <i>5.1%</i> 5

Burshi.
Created with passion.



ROSÉ

	175	500	BTL
2018 Syrah Grenache Rosé, Le Campuget Languedoc, France	5.5	15.5	22
2018 Cuvée Marie Christine, Château de l'Aumérade Provence, France	8	22.5	32

RED

	175	500	BTL
2018 Chevanceau Rouge Languedoc, France	5	14	20
2018 Mariana Red, Herdade do Rocim Alentejo, Portugal	6.25	17.5	25
2017 Malbec Premium, Piattelli Vineyards Cafayate, Argentina	8.75	25	35
2018 Pinot Noir, Tramin Alto Adige, Italy	10	28.5	40

WHITE

	175	500	BTL
2018 Smederevka, Tikveš Tikveš, Macedonia	5	14	20
2018 Grenache Viognier, Le Campuget Languedoc, France	5.5	15.5	22
2018 Zibibbo, Vitese, Colomba Bianca Organic Sicily, Italy	6.25	17.5	25
2018 Chardonnay, Ktima Gerovassiliou Epanomi, Greece	10	28.5	40

SPARKLING

	125	BTL
NV Prosecco Brut, Sacchetto Vini Veneto, Italy	6	28
NV Goring, Blanc de Blancs, Wiston Estate Sussex, England	9.5	47.5

CHAMPAGNE

	125	BTL
NV Perrier-Jouët, Grand Brut	12	60
NV Pol Roger, Brut Réserve		75

GIN

Malfy Pink Grapefruit	Whitley Neil Rhubarb	Bombay Star of the East	Roku Japanese Gin	Tanqueray No.10	Brighton Gin
41%	43%	47.5%	43%	47.3%	40%
8	8	9	8.5	9	8

WHISKEY & BOURBONS

Glenmorangie 10y0	Ben Riach Single 10y0	Chivas Regal 12y0	Dalwhinnie 15y0	Makers Mark Bourbon	Nikka from the barrell
40%	43%	40%	43%	45%	51.4%
5	7	5	7	5	6

RUM

Plantation 3 stars	Plantation pineapple	Beckford's caramel	Black Wells	Aluna coconut	Diplomatico
41.2%	40%	20%	40%	35%	40%
5	5	5	4.5	5	5.5

LIQUORS

Baileys	Limoncello	Tuaca	Luxardo	Aperol	Campari
17%	28%	35%	38%	11%	25%
5.5	4	4	4	4	4

VODKA & TEQUILA

Petworth Black Down	Sipsmith Sipping Vodka	Absolut Vodka	El Jimador Blanco	Montelobos Mezcal	Patron XO Café
37.5%	40%	40%	38%	43.2%	55%
4.5	5	4.5	4	5	5

Our Passion

Our customers share our passion when it comes to great food and dining experiences. All our drinks and dishes are mastered by our fantastic team to guarantee quality assurance.



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(from 5-7pm, cheapest cocktail free)

We love cocktails at Burshi and as such, we love offering great deals. All our signature cocktails are included in the two for one offer. The choices are below:

Grandfather

Aged makers mark bourbon, angostura bitters, demerara sugar

9

Pascal

Gin, vermouth, Campari, slice of orange

10

LIIT

Gin, light rum, vodka, blanco tequila, triple sec, sour mix

12

Royale

Vermouth, gin, green olive or lemon rind

8

Riley

Passion fruit, vanilla vodka, passoa, lime juice, sugar syrup, prosecco

11

Ernest

White Rum, lime, simple syrup, mint leaves

10

Puppy

White rum, lime juice, strawberry syrup, lime wedge

9

Cassidy

Mezcal, Aperol, lime juice, strawberry-rhubarb syrup

9

EST. 2021
Burshi
Burger & Sushi



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