



175ml 250ml Bottle

## HOUSE WINE

Borsari Inzolia, IGT Terre Siciliane   Italy	6.50	8.00	22.00
Parini Pinot Grigio Rosato delle Venezie   Italy	6.50	8.00	22.00
Vita Sangiovese, IGT Puglia   Italy	6.50	8.00	22.00

## LIGHT FRESH RED

Lightly structured with gentle red-fruit flavours these are the most flexible reds to match with food. Great with tomato-based sauces, spicy dishes and white meats and meaty fish.

Vita Sangiovese, IGT Puglia   Italy	6.50	8.00	22.00
Joseph Mellot Destinée Pinot Noir, Val de Loire   France			36.00

## JUICY, FRUIT-LED REDS

For fuller flavoured white meat dishes and grilled red meats.

Errázuriz 1870 Teno Block Merlot, Curicó Valley   Chile	8.50	10.50	32.00
Don Jacobo Rioja Crianza, Bodegas Corral   Spain			31.00
Côtes du Rhône, Auguste Bessac   France			28.00
Chateau Musar, Jeune Rouge, Bekaa Valley   Lebanon			48.00
Alamos Malbec Mendoza   Argentina			32.00

## PEPPERY, WARMING REDS

An ideal partner to grilled red meats and fuller flavoured red meats dishes.

Familia Zuccardi Brazos Malbec, Uco Valley, Mendoza   Argentina	7.75	10.50	32.00
St Hallett Faith Shiraz, Barossa   Australia	9.50	11.30	35.00
Fiorebella Rosso Appassimento, Rosso del Veneto   Italy			35.00
Domaine Wardy Beqaa Valley   Lebanon			65.00

## OAKED, INTENSE, CONCENTRATED REDS

A great match for rich red meats dishes and game.

Chateau Musar, Hochar Père et Fils Red, Bekaa Valley   Lebanon			52.00
Vieux Chevalier Chateauneuf du Pape Rouge			60.00
Angus The Bull Cabernet Sauvignon, Central Victoria   Australia			35.00

## ROSÉ

Chicken, fish and summer-cuisine can all be enhanced with a chilled glass of these delicious rosés

Parini Pinot Grigio Rosato delle Venezie   Italy	6.50	8.00	22.00
Wicked Lady White Zinfandel, California   USA			21.00



175ml 250ml Bottle

## DRY AND DELICATE WHITES

Ideally suited to partner light, delicately flavoured dishes, particularly fish, shellfish and light salads

Borsari Inzolia, IGT Terre Siciliane   Italy	6.50	8.00	22.00
Parini Pinot Grigio delle Venezie   Italy	6.50	8.00	23.00

## ZESTY, AROMATIC WHITES

Pairs well with full-flavoured starters and lightly spiced dishes.

Pulpo Sauvignon Blanc, Marlborough   New Zealand	7.75	10.75	32.50
Errázuriz 1870 Peñuelas Block Sauvignon Blanc, Casablanca Valley Chile	7.50	9.50	26.50
Quinta das Arcas Arca Nova Branco, Vinho Verde   Portugal			22.00

## JUICY, FRUIT-DRIVEN WHITES

These wines have the weight and flavour to cope with more full-flavoured seafood dishes, white meats and lightly spiced dishes.

Weingut Winter Riesling Trocken, Rheinhessen   Germany			42.00
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## ELEGANT, MINERAL-LACED WHITES

With such delicate flavours and brilliantly fresh palates these wines are perfect candidates for fine, classic French or modern British dishes that may include white fish, shellfish, pan-fried light meats, green herbs and creamy, white sauces.

Soellner Wogenrain Organic Grüner Veltliner, Wagram Austria			40.00
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## CHAMPAGNE

Moët & Chandon Brut Impérial (Mini-Moët)   France	20cl		21.00
Moët & Chandon Brut Impérial NV   France			72.00
Taittinger Brut Réserve, NV   France			68.00
Veuve Clicquot Yellow Label Brut NV   France			90.00

## SPARKLING WINE

Bottega Poeti Prosecco Brut DOC   Italy	20cl		10.00
Pontebello Prosecco DOC Spumante Extra Dry   Italy			25.00

## DESSERT WINE

	175ml	37.5cl	
Château Grand Jauga, Sauternes, Bordeaux   France	8.50		25.00

125ml measure available on request.

Vintage available on request.



## COCKTAILS

### LONG ISLAND ICED TEA 12.50

vanilla vodka, gin, tequila, rum, triple sec, lime juice, cola

### RASPBERRY DAIQUIRI 10.50

orange liqueur, rum, raspberries, sugar, lime juice

### STRAWBERRY DAIQUIRI 10.50

rum, lime juice, strawberries, and sugar

### MOJITO 10.50

white rum, lime juice, soda, sugar, mint leaves

### PASSIONFRUIT MOJITO 10.50

white rum, passion fruit, lime juice, soda, mint leaves, sugar

### PORNSTAR MARTINI 11.00

a moreish blend of vodka, passionfruit, vanilla and lime using premium ingredients

### ESPRESSO MARTINI 11.00

a revitalising blend of vodka, coffee and coffee liqueur

### COSMOPOLITAN 10.00

vodka, cointreau, cranberry juice, lime

### TEQUILA SUNRISE 10.00

tequila, orange juice and grenadine

### YUCCA 10.00

malibu, archers, passion fresh juice and sirop de curacao

### APEROL SPRITZ 10.00

aperol, soda, prosecco

### CORONA SUNRISE 10.00

corona, tequila, orange juice and a dash of grenadine

### SEX ON THE BEACH 10.00

vodka, archers, orange juice and cranberry juice



## COCKTAILS

PINK GIN ICED TEA 10.00

pink gin, spiced rum, elderflower cordial and pink grapefruit juice

PINK GIN SOUR 10.00

pink gin, lime juice, sugar syrup

THE HENNESSY BERRY 10.50

hennessy, cranberry juice, pineapple juice

SALTED CARAMEL MARTINI 10.50

baileys, disaronno, vanilla vodka, salted caramel syrup, coffee

APEROL & LIMONCELLO 10.50

vodka, limoncello, triple sec, aperol, orange juice

LIMONCELLO MOJITO 11.00

white rum, limoncello, sugar, mint and soda

MARGARITA 10.00

tequila, lime juice and triple sec

PINK GIN SPRITZ 9.50

pink gin, prosecco and soda water

## MOCKTAILS

VIRGIN STRAWBERRY MOJITO 7.50

VIRGIN PASSION FRUIT MARTINI 7.50

VIRGIN APEROL SPRITZ 7.50

VIRGIN STRAWBERRY DAIQUIRI 7.50

VIRGIN MOJITO 7.50

VIRGIN ESPRESSO MARTINI 17.50

VIRGIN PASSIONFRUIT MOJITO 7.50



<b>VODKA</b>	25ml
JJ Whitley Grain Vodka	3.50
Belvedere Vodka	4.50
Absolut Blue	4.00
Grey Goose L'Original Vodka	5.00
Smirnoff Vodka	3.50
Absolut Vanilla	4.00

<b>GIN</b>	25ml
Beefeater Pink - Strawberry Gin	4.00
Beefeater Blood Orange Gin	4.00
JJ Whitley London Dry Gin	4.00
Tanqueray London Dry Gin	4.00
Bombay Sapphire London Dry Gin	4.00
Bathub Gin - Old Tom Gin	5.00
Malfy Con Limone Italian Gin	5.00
Monkey 47 Schwarzald Dry Gin	7.00
Gordon's London Dry Gin	4.50

<b>RUM</b>	25ml
Captain Morgans	4.50
Havana Club 3 Year Old	4.00
Bacardi Carta Blanca	4.00
Mount Gay Eclipse	4.50
Five Hundred Cuts Botanical Rum	4.50
Bacardi Spiced	4.50

<b>WHISKEY</b>	25ml
Jameson's Irish Whisky	4.00
Johnnie Walker Black Label	4.50
Glenfiddich 12 Year Old	4.50
Jack Daniel's	4.00
Glenmorangie The Original	4.50
Jack Daniel's Honey	4.00

<b>OTHER SPIRITS &amp; COGNAC</b>	25ml
Hennessy VS ***	5.00
Martell *** Cognac	4.50
Olmecca Altos Plata	4.00
Cazcabel Coffee	4.00
Aperol Aperitivo	3.50
Martini Rosso	3.50
Martini Extra Dry	3.50

Martini Bianco	3.50
Malibu Coconut Rum	4.00
Cointreau	4.00
Archers Peach Schnapps	4.00

<b>BEERS</b>	
Birra Poretti	Pint 6.00 Half Pint 4.00
Budweiser 330ml	4.00
Peroni Nastro Azzurro 330ml	4.00
Corona 330ml	4.00
Asahi Super Dry 330ml	4.00
San Miguel 330ml	4.00
Estrella Galicia Gluten Free 330ml	4.50
Estrella Galicia 0.0%	4.00
Wadworth 6X 500ml	4.75
Peroni 0%	4.00

<b>CIDER</b>	
Aspall Draught 330ml	3.50

<b>SOFT DRINKS</b>	per bottle
Fever-Tree Light Tonic 200ml	2.50
Fever-Tree Tonic Water 200ml	2.50
Fever-Tree Soda Water	2.50
Belvoir Fruit Farms Organic 250ml	4.00
Elderflower Presse	
Belvoir Fruit Farms 250ml	4.00
Organic Lemonade	
Schweppes Lemonade 330ml	3.50
Diet Coke 330ml	3.50
Coca Cola 330ml	3.50
Fanta 330ml	3.50

<b>WATER</b>	per bottle
Still 250ml	3.00
Still 750ml	5.00
Sparkling 250ml	3.00
Sparkling 750ml	5.00

<b>JUICE</b>	per glass
Cranberry	3.50
Orange	3.50
Pineapple	3.50
Apple	3.50
Tropical Juice	3.50



## NON-ALCOHOLIC DRINKS

Gordons 0.0%	3.50
Gordons Pink 0.0%	3.50
Tanqueray 0.0%	3.95
Captain Morgan 0.0%	3.95
Rhubarb and Ginger Spirit + Tonic	3.50
Pink Rose Spirit + Tonic	3.50
Estrella 0.0%	3.75
Peroni 0.0%	3.75

## HOT DRINKS

Americano	3.00
Decaffeinated Americano	3.00
Espresso	3.00
Cappuccino	3.00
Latte	3.00
Breakfast Tea	2.50
Early Grey Tea	2.50
Everyday Brew	2.50
Superfruit Tea	2.50
Chamoile Tea	2.50
Peppermint Tea	2.50
Green Tea	2.50
Fresh Mint Tea	2.50
Decafinated Breakfast Tea	2.50

(Syrup optional available  
caramel, vanilla 50p)

## AFTER DINNER DRINKS

St Ambecco	4.00
Limoncello	4.00
Shanky Whip	4.50
Tia Maria	4.00
Baileys Irish Cream Liqueur	4.00
Disaronno Amaretto	4.00

\*Food Allergies & Intolerances\*

Please let our staff know if you have any allergies or special requests  
and we will do our best to accommodate them.