

## COCKTAILS

### NEGRONI £9.50

Made using damrak gin, galliano aperitivo & vermouth rosso this cocktail includes many extracts & infusions of Mediterranean citrus. A strong bitter-sweet classic cocktail

### ESPRESSO MARTINI £9.50

House vodka, bols coffee liqueur & coffee - a truly sophisticated cocktail best enjoyed shaken with ice and served in a martini glass with a coffee bean garnish

### MOJITO £9.50

A Cuban classic; a combination of sweetness, refreshing citrus, and mint flavours that complement the potent kick of rum

### PORNSTAR MARTINI £9.50

House vanilla vodka, bols passion fruit liqueur, passion fruit and lime juice - a playful cocktail best served shaken with ice and served in martini glass with passion fruit garnish

### AMARETTO SOUR £9.50

Bols amaretto, lemon and lime juice - an Italian classic best enjoyed shaken with ice and served in a tumbler with rocks and lemon wedge garnish

## SPIRITS 25ml

JJ Whitley Grain Vodka	£3.50
Belvedere Vodka	£4.50
Absolut Blue	£3.50
Grey Goose L'Original Vodka	£4.50

Beefeater Blood Orange Gin	£4.00
JJ Whitley London Dry Gin	£4.00
Tanqueray London Dry Gin	£4.00
Bombay Sapphire	£4.00
Beefeater Pink - Strawberry Gin	£4.00
Bathub Gin - Old Tom Gin	£5.00
Malfy Con Limone Italian Gin	£5.00
Monkey 47 Schwarzdald Dry Gin	£6.50

Havana Club 3 Year Old	£3.50
Bacardi Carta Blanca	£3.50
Mount Gay Eclipse	£4.50

Jameson's Scotch Whisky	£3.50
Johnnie Walker Black Label	£4.00
Glenfiddich 12 Year Old	£4.50
Jack Daniel's	£3.50

Martell *** Cognac	£3.00
Olmecca Altos Plata	£3.50
Olmecca Altos Reposado	£4.00
Aperol Aperitivo	£3.00
Martini Rosso	£3.50
Martini Extra Dry	£3.50
Martini Bianco	£3.50
Malibu Coconut Rum	£3.50
Cointreau	£3.00
Baileys Irish Cream Liqueur	£3.00
Tia Maria	£3.00
Disaronno Amaretto	£3.00
Archers Peach Schnapps	£3.00

## BEERS

Birra Piretti Pint £4.80 Half Pint	£2.40
Budweiser 330ml	£3.50
Peroni Nastro Azzurro 330ml	£3.50
Corona 330ml	£3.50
Asahi Super Dry 330ml	£3.50
San Miguel 330ml	£3.70
Estrella Galicia Gluten Free 330ml	£4.00
Estrella Galicia 0.0%	£3.25
Wadworth 6X 500ml	£4.50

## CIDER

Aspall Draught 330ml	£3.50
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## SOFT DRINKS per bottle

Fever Tree Spring Soda 200ml	£2.20
Fever Tree Light Tonic 200ml	£2.20
Fever Tree Tonic Water 200ml	£2.20
Fever Tree Elderflower 200ml	£2.20
Belvoir Fruit Farms Organic 250ml Elderflower Presse	£3.95
Belvoir Fruit Farms 250ml Organic Lemonade	£3.95
Schweppes Lemonade 200ml	£3.00
Diet Coke 330ml	£3.00
Coca Cola 330ml	£3.00
Fanta 330ml	£3.00

## WATER per bottle

Acqua Panna Still 250ml	£2.25
Acqua Panna Still 750ml	£4.00
Sanpellegrino Sparkling 250ml	£2.25
Sanpellegrino Sparkling 750ml	£4.00

## JUICE per glass

Cranberry	£3.00
Orange	£3.00
Pineapple	£3.00
Apple	£3.00

## HOT DRINKS

Americano	£2.20
Decaffeinated Americano	£2.20
Espresso	£2.20
Macchiato	£2.50
Mocha	£3.00
Cappuccino	£2.50
Latte	£2.50
Flat White	£3.00
Hot Chocolate	£3.50
Breakfast Tea	£2.20
Early Grey Tea	£2.20
Moroccan Mint Tea	£2.20
Green Tea	£2.20
Decaffeinated Earl Grey Tea	£2.20



# DRINKS LIST

	175ml	250 ml	Bottle
<b>HOUSE WINE</b>			
Borsari Inzolia, Terre Siciliane Italy	£4.75	£6.25	£18.00
Parini Pinot Grigio Rosato delle Venezie Italy	£4.75	£6.25	£18.00
Vita Sangiovese, Puglia Italy	£4.75	£6.25	£18.00

## CHAMPAGNE

Moët & Chandon Brut Impérial NV France		20 cl bottle	£17.50
Taittinger Brut Réserve NV, France			£65.00
Taittinger Prestige Brut Rosé NV France			£75.00
Perrier-Jouët Grand Brut France			£90.00
Ruinart Blanc de Blanc NV France			£115.00
Dom Perignon Brut France			£250.00
Louis Roederer Cristal Brut France			£350.00
Vintage available on request			

## SPARKLING WINE

Bottega Poeti Prosecco Brut DOC Italy		20 cl bottle	£8.00
Pontebello Prosecco DOC Spumante Extra Dry Italy			£22.00
Da Luca Rosato Spumante Italy			£24.00

## DRY AND DELICATE WHITES

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

Gavi DOCG, Ca' Bianca Italy			£26.00
Borsari Inzolia IGP Terre Siciliane Italy	£4.75	£6.25	£18.00
Vinuva Organic Pinot Grigio IGP Terre Siciliane Italy			£20.00

## ELEGANT, MINERAL-LACED WHITES

Great with all types of fish and white meat dishes.

Pulpo, Albariño Pagos del Rey, Rías Baixas Spain			£28.00
Valdubón Verdejo, Rueda Spain			£25.00
Chablis 1er Cru 'Les Sarments', Vignerons de Chablis France			£46.00

## ZESTY, AROMATIC WHITES

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

	175ml	250 ml	Bottle
Pulpo Sauvignon Blanc, Marlborough, New Zealand	£6.50	£9.00	£27.00
Errázuriz 1870 Peñuelas Block Sauvignon Blanc, Casablanca Valley Chile	£6.25	£8.35	£24.00
Pouilly-Fumé 'Cuvée du Troncsec', Joseph Mellot France			£38.00
Zuccardi Serie A Torrontes, Salta Argentina			£35.00
St Hallett Riesling, Eden Valley Australia			£39.00
Nederburg The Beautiful Lady Gewürztraminer, Stellenbosch South Africa			£34.00

## 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.

Reign of Terroir White Blend, Swartland South Africa			£24.00
Élevé Marsanne-Viognier, Pays d'Oc France	£5.75	£7.65	£22.00
Osado White Malbec, Mendoza Argentina			£26.00

## FULL-FLAVOURED, OAKED WHITES

Delicious with seafood and all but the darkest meats. Perfect with lightly smoked foods, rich creamy sauces and spicier, richer sauces.

Vine Roots Garnacha Blanca, Rioja Spain			£30.00
Esporão Reserva Branco, Alentejo Portugal			£34.00

## ROSÉ

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

Reflet, Coteaux Varois en Provence Rosé, Estandon France			£28.00
Parini Pinot Grigio Rosato IGP delle Venezie Italy			£18.00
Lavender Hill White Zinfandel, California USA			£18.00

## 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 IGP Puglia Italy	£4.75	£6.25	£18.00
Brouilly, Domaine des Dames de la Roche, Jean Loron France			£28.00
Amodo Pinot Noir IGP Pavia Italy			£20.00

## JUICY, FRUIT-LED REDS

For fuller flavoured white meat dishes and grilled red meats.

Don Jacobo Rioja Crianza, Bodegas Corral Spain			£29.00
Cotes du Rhone, Auguste Bessac France			£23.00
Quinta dos Murças Assobio Tinto, Douro Portugal			£27.00
Chateau Musar, Jeune Rouge, Bekaa Valley Lebanon			£35.00
Errázuriz 1870 Teno Block Merlot, Curicó Valley, Chile	£6.25	£8.65	£25.00

## PEPPERY, WARMING REDS

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

Familia Zuccardi Brazos Malbec, Uco Valley, Mendoza Argentina	£6.75	£9.50	£28.00
Errázuriz Carmenère, Aconcagua Valley Chile			£24.00
St Hallett Faith Shiraz, Barossa Australia			£32.00
Zuccardi Q Cabernet Franc, Uco Valley, Mendoza Argentina			£42.00

## INTENSE, CONCENTRATED REDS

A great match for rich red meats dishes and game.

Quinta dos Murças Reserva, Douro Portugal			£48.00
Angus The Bull Cabernet Sauvignon, Central Victoria Australia			£30.00
Chateau Musar, Hochar Père et Fils Red, Bekaa Valley Lebanon			£46.00
Châteauneuf-du-Pape, Les Clés de la Tour, France			£57.00

## SOPHISTICATED, POLISHED, REDS

These highly regarded wines are perfect with game birds, braised red meats and steaks.

Barolo, Enrico Serafino Italy			£55.00
Château Pey La Tour Réserve, Bordeaux Supérieur France			£35.00
Bourgogne Pinot Noir, Jomard, Pierre Dupond France			£36.00
Kavakloidere 1929 Cabernet Turkey			£85.00

## DESSERT WINE

Château Grand Jauga, Sauternes France	£7.50		£21.50
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125ml measure and Vintage available on request