

DRINKS

SOFT DRINKS

- SPARKLING WATER SMALL £2.55 LARGE £4.10
STILL WATER SMALL £2.55 LARGE £4.10
COKE / DIET COKE £2.55
ORANGINA £2.55
GINGER BEER £2.55
LEMONADE £2.45
APPLETISER £2.55
FRESH ORANGE & LEMONADE £2.55
TONIC WATER £2.55
SAN PELLEGRINO LIMONATA £2.55
ELDERFLOWER PRESSE £2.55
JUICES: ORANGE, APPLE, CRANBERRY,
PINEAPPLE, TOMATO £2.45
IRN BRU £2.45

KIRS

KIR £6.25
Creme de Cassis and Sauvignon Blanc

KIR ROYAL £12.50
Creme de Cassis and Champagne

APÉRITIFS

- PERNOD RICARD £3.95
VINTAGE PORT £4.70
MARTINI (*Rosso, Bianco / Extra Dry*) £4.10
CAMPARI £4.60
SWEET SHERRY - PEDRO XIMENEZ £4.50
DRY SHERRY - TIA PEPE £4.35

BEERS AND CIDER

- MENABREA, ITALY £4.95 PINT / £3.65 HALF PINT
OSSIAN GOLDEN ALE, PERTH 500ML £5.60
MORITZ BEER, SPAIN 330ML £4.25
LEFFE BLONDE, BELGIUM 330ML £4.25
TENNETT'S, SCOTLAND 500ML £4.25
BECKS BLUE, GERMAN, ALCOHOL FREE £3.40
HOP HOUSE 13, IRISH 330ML £4.25
KRONENBURGH 1664, FRENCH 275ML £3.95
LONGUEVILLE NORMANDY APPLE 500ml £5.90

COCKTAILS

STRAWBERRY DAIQUIRI £6.40
Bacardi Rum, Fresh Lime Juice, Strawberry Coulis and Sugar Syrup

FRENCH 75 £7.70
Champagne, Hendricks Gin, Lemon Juice and Sugar

FRENCH MARTINI £7.20
Absolut Blue Vodka, Chambord, Pineapple Juice and Lemon Peel

ESPRESSO MARTINI £6.40
Absolut Blue Vodka, Coffee Liqueur and Espresso

MOCKTAILS (ALCOHOL FREE)

BERRY BUZZ £5.50
Cranberry Juice, Apple Juice, Lime and Raspberry Sorbet

SPARKLING

PROSECCO CA' DI ALTE, VENETO, ITALY
£5.95 (125ml) / £27.95 (Bottle)

Light straw yellow with fine bubbles. A pleasant bouquet with notes of pear and floral hints is followed by a very bright, clean and lifted, palate.

The finish is very dry, with lingering freshness.
Grape: 100% Glera

GRANDE RESERVE, DEVAUX, BAR-SUR-SEINE,
CHAMPAGNE

£9.95 (125ml) / £32.95 (Half Bottle) / £55.95 (Bottle)

A lovely Pinot Noir richness on the nose, with aromas of baked apples and vanilla. On the palate, it is full, rounded and well balanced, with a lively, persistent finish.

Grape: 69% Pinot Noir, 31% Chardonnay

HOUSE WINE

Available in rose, white and red

£3.20 (125ml) / £5.90 (250ml) / £11.90 (500ml) / £16.90 (Bottle)

ROSE WINE

Bottle / 500ml / 250ml / 125ml

RIOJA ROSADO, HACIENDA GRIMON, SPAIN
£27.50 / £18.50 / £9.75 / £4.75

Medium bodied, ripe and juicy Rioja Rosé made with 100% Garnacha. Bursting with raspberry and fruit of the forest flavours, this fresh but fruity rosé is very satisfying.

Grape: 100% Garnacha

Food Match: Mediterranean seafood dishes, grilled meat

CÔTES DE PROVENCE, CHATEAU PESQUIÉ,
PROVENCE, FRANCE

£35.00 / £24.95 / £12.15 / £6.25

Classy Provence rosé, delicate but complex with notes of raspberries and cranberries, long floral finish.

Grape: Cinsault, Grenache, Rolle

Food Match: Grilled Mediterranean style seafood, light meaty salads

WINE

WHITE WINE

Bottle / 500ml / 250ml / 125ml

SAUVIGNON BLANC, LANGUEDOC, FRANCE

£23.00 / £15.00 / £7.95 / £3.95

Refreshing and citrusy with lovely grassy notes without being sharp.

Grape: Sauvignon Blanc **Food Match:** Seafood, Goat cheese, Asparagus

VERDEJO, LA RIOJA, SPAIN

£25.95 / £17.50 / £9.00 / £4.55

Pale yellow with a green hue, this wine displays aromas of fresh citrus fruits and white peach alongside floral notes.

Grape: Verdejo **Food Match:** Tomatoes, Olives and Fish

PINOT GRIGIO, VENETO, ITALY

£21.95 / £14.85 / £7.45 / £3.75

Straw yellow in colour, this wine has delicate citrus perfumes, an attractive biscuit character and white floral notes on the nose.

Grape: Pinot Grigio **Food Match:** White Meat, Salads

MACABEO, MURCIA, SPAIN

£20.95 / £13.95 / £6.95 / £3.55

Organic, bright, fresh and fruity wine. Fragrant on the nose with notes of white fruits, apple and citrus, palate, it is soft and fruity.

Grape: Macabeo **Food Match:** White Fish, Pork, Asparagus

SAUVIGNON BLANC, NEW ZEALAND

£25.95 / £17.50 / £9.00 / £4.55

Typical Marlborough Sauvignon Blanc with delicious tropical fruit flavours showing passion fruit and papaya.

Grape: Sauvignon Blanc **Food Match:** Rich tomato dishes

PICPOUL DE PINET CUVÉE, LANGUEDOC, FRANCE

£27.95 / £18.50 / £9.75 / £4.95

A great alternative to Sauvignon Blanc, bursting with ripe lemon and elderflower characters, zesty and fresh.

Grape: Picpoul **Food Match:** Shellfish, Grilled Seafood, Salads

CHARDONNAY, "TANGUERO", MENDOZA, ARGENTINA

£23.95 / £16.00 / £7.95 / £4.00

This unoaked chardonnay is bright yellow in colour with green hints.

The nose is fresh and fruity, notes of ripe pineapple and melon.

Grape: Chardonnay **Food Match:** Shellfish, Grilled White Meat

MUSCADET DE SEVRE ET MAINE SUR LIE,

LOIRE, FRANCE

£28.50 / £19.50 / £9.95 / £4.95

Zippy elegant with lovely orchard fruit flavours, hints of nuts finish.

Grape: Melon de Bourgogne **Food Match:** Oysters, Shellfish

PETIT CHABLIS, BURGUNDY, FRANCE

£35.95 / £24.25 / £12.15 / £6.25

Crisp and mineral, lovely green apple characters with flinty finish.

Grape: Chardonnay **Food Match:** Escargots, Seafood

SAINT AUBIN, CÔTE DE BEAUNE, BURGUNDY

£59.95

Gold in colour with a very expressive nose. Notes of yellow peach and apricot supported by vanilla nuances from judicious oak ageing.

Grape: Chardonnay **Food Match:** Lobsters, White Game, Pate

RED WINE

Bottle / 500ml / 250ml / 125ml

CARIGNAN, LANGUEDOC, FRANCE

£21.95 / £15.45 / £7.85 / £3.95

Bright red in colour with deep purple hints. The nose is aromatic and lifted, with cassis, plum and herbs. Palate is medium to full.

Grape: Carignan **Food Match:** Duck, Rich Game and Beef

CABERNET SHIRAZ MERLOT RELEAF, SOUTH AFRICA

£24.95 / £17.95 / £8.95 / £4.50

Organic heart-warming, spicy, full bodied with jammy notes and a herbal finish.

Grape: Cabernet, Shiraz, Merlot **Food Match:** Casseroles and Steaks

PINOT NOIR, LANGUEDOC, FRANCE

£27.95 / £18.50 / £9.75 / £4.75

Light, juicy with dusty tannins and satisfying black cherry flavours.

Grape: Pinot Noir **Food Match:** Fish, Duck, Light Poultry

TEMPRANILLO, LA MANCHA, SPAIN

£20.95 / £13.95 / £6.95 / £3.55

Organic medium bodied and round with bright, spicy notes and cherry jam characters. Light dusty tannins.

Grape: Tempranillo **Food Match:** Light Meaty Dishes, Lamb Dishes

CÔTES DU RHÔNE, RHÔNE, FRANCE

£29.50 / £22.00 / £11.30 / £5.95

Organic medium bodied with delicious bramble characters, hints of liquorice and garrigue herbs.

Grape: Syrah, Grenache, Carignan **Food Match:** Lamb Dishes

MALBEC CEDRUS, CAHORS, FRANCE

£29.00 / £20.00 / £10.20 / £5.20

From the original home of Malbec, plummy and round yet full and satisfying on the palate.

Grape: Malbec **Food Match:** Red Meat Dishes, Particularly Beef

BIERZO MENCIA, GALICIA, SPAIN

£27.95 / £18.50 / £9.30 / £4.80

Morello cherry red in colour with violet hues. The varietal aromas of red fruits dominate the bouquet with hints of vanilla from the oak.

Grape: Mencia **Food Match:** Poultry, Mushrooms and Lamb

CHAKALAKA SPICE ROUTE, SWARTLAND,

SOUTH AFRICA

£37.95 / £25.60 / £12.95 / £6.85

Deep Ruby colour, aromas of cloves, plums & hints of elegant spice.

Grape: Syrah, Carignan, Mourvedre, Tannat, Petite Sirah and Grenache **Food Match:** Venison, Game, Beef

I MURI PRIMITIVO, PUGLIA, ITALY

£29.00 / £20.00 / £10.20 / £5.20

A deep ruby red colour with violet reflections. On the nose, it has red berry fruit perfumes with a hint of spice. Full-bodied.

Grape: 100% Primitivo **Food Match:** Cheese, Rich Red Meat, Spice

CHÂTEAU LA GRAVIÈRE POMEROL,

BORDEAUX, FRANCE

£49.95

A blend of Merlot and Cabernet Franc, aged for 18 months in oak barrels.

Lovely dark fruit flavours with toasty and smoky characters.

Grape: Merlot and Cabernet Franc **Food Match:** Chateaubriand, Meaty Dishes