

# 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  
SANPELEGRINO LEMON £2.45  
SANPELEGRINO ORANGE £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  
TENNENT'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

# DRINKS

## COFFEE

- BLACK COFFEE £2.20
- WHITE COFFEE £2.20
- ESPRESSO £2.30
- DOUBLE ESPRESSO £2.90
- MOCHA £2.70
- MACCHIATO £2.40
- CAPPUCCINO £2.40
- CAFE LATTE £2.40
- FLAT WHITE £3.20
- EXTRA SHOT £0.50
- DECAF COFFEE AVAILABLE

## LIQUEUR COFFEE

- GROUSE, JAMESON, TIA MARIA, BAILEYS,  
COINTREAU, DRAMBUIE, AMARETTO,  
GRAND MARNIER, MARTEL  
ALL £6.20

## TEA

### BREAKFAST TEA £2.50

*A traditional, all day English Breakfast blend of single estate teas from India and Africa.*

### EARL GREY £2.50

*A stunning Earl Grey tea infused with the finest organic Sicilian bergamot oil and vibrant blue cornflowers.*

### GREEN TEA £2.50

*A very light, revitalizing, gingery sweet green tea. A harmonious balance of ginger, ginseng and pineapple blended with Sencha green tea.*

### CHAMOMILE £2.50

*Whole chamomile flowers are delicately hand picked to produce a honey-golden, delicate, floral cup.*

### WHOLE PEPPERMINT £2.50

*Quite possibly the best peppermint tea in the world. Whole peppermint leaves create an incredibly fresh, purifying cup.*

### APPLE LOVES MINT £2.50

*A combination of sweet, tart apple, minty freshness and aromatic baby rose buds create a light, delight for the senses.*

## DIGESTIF (25ml)

- TIA MARIA £3.90
- JACK DANIELS £3.90
- BAILEYS £3.90
- COINTREAU £3.90
- DRAMBUIE £3.90
- AMARETTO £3.90
- GRAND MARNIER £3.90
- CALVADOS £4.50
- TEQUILA REPOSADO £3.90

## DESSERT WINE

- £4.25 (50ML) £26.95 (BOTTLE)
- PLEASE ASK YOUR SERVER

## RUM (25ml)

- BACARDI £3.90
- MORGAN'S SPICED £3.95
- KRAKEN BLACK SPICED £4.25

## COGNAC & ARMAGNAC (25ml)

- MARTEL £4.10
- GODET GASTRONOME 14 YR £6.20
- GODET PEARADISE £4.70
- ARMAGNAC £4.70

## WHISKY (25ml)

- FAMOUS GROUSE £3.90
- MACALLAN GOLD £4.50
- GLENMORANGIE £4.50
- TALISKER £4.50
- OBAN 14 YEARS £5.90

## GIN (25ml)

- BOMBAY £3.95
- HENDRICKS £4.10
- TANQUERAY £4.30
- EDEN MILL LOVE GIN £4.40

## VODKA (25ml)

- ABSOLUT £4.00
- BELVEDERE £4.50