

## Cocktails

### **Aperol spritzer**

Aperol & Prosecco, topped up with soda,  
finished with orange zest **£7.95**

### **Classic Bellini**

Prosecco with pureed peaches  
stirred through **£4.50**

### **Mimosa**

Classic breakfast cocktail Prosecco and  
orange juice served over ice **£4.50**

### **Cosmopolitan**

Vodka, triple sec, fresh lime juice,  
cranberry juice, shaken, strained and  
garnished with orange zest **£8.95**

### **Kir Royale**

Elegant blend of crème de cassis and  
Prosecco **£5.95**

### **Marmalade Martini**

A unique Marmalade vodka blended with  
martini and a dash of sugar syrup **£8.95**

### **Tequila sunrise**

Jose Cuervo Tequila and orange juice served  
over ice with Grenadine **£5.95**

### **Espresso martini**

A shot of espresso, Vodka, Kahlua and Crème  
De cacao, garnished with coffee beans **£8.95**

### **Long island ice tea**

Vodka, gin, dark rum, cointreau shaken  
together and topped up with coke **£8.95**

### **Amaretto sour**

Mixture of amaretto and lemon juice gives it  
a bitter sweet taste **£6.95**

## **Non alcoholic cocktails**

### **San Francisco**

Orange juice & pineapple juice with  
a splash of grenadine **£3.50**

### **St Clements**

Orange juice topped with bitter lemon  
& garnished with a slice of orange **£3.50**

### **Virgin Bellini**

Peach puree topped up with  
lemonade **£3.00**

## Wine by the glass

<b><u>White</u></b>	<b><u>175ml/250ml</u></b>
House white	£4.05/£5.40
Sauvignon Blanc	£4.45/£5.75
Chardonnay	£4.45/£5.75
Pinot Grigio	£4.55/£5.95
<b><u>Red</u></b>	
House red	£4.05/£5.40
Cabernet Sauvignon	£4.45/£5.75
Merlot	£4.45/£5.70
Shiraz	£4.55/£5.95
<b><u>Rose</u></b>	
House rose	£4.05/£5.55
White Zinfandel	£4.55/£5.95
Pinot Grigio Blush	£4.55/£5.95
<b><u>Sparkling</u></b>	<b><u>125ml</u></b>
Prosecco	£4.00

## Lagers & Beers

<b><u>Draught</u></b>	<b><u>1/2pint/1 pint</u></b>
House Lager 4%	£1.90/£3.80
Pilsner Urquell	£2.00/£4.00
Black Sheep Bitter	£1.75/£3.50
Peroni	£2.35/£4.75

### **Bottles**

Corona	£3.40
Moretti	£3.40
Desperado	£3.70
Becks Blue	£2.90
Timothy Taylor Landlord	£3.75
Bombardier	£3.75
Spitfire	£3.75
Guinness surged	£3.50
Rekorderlig Cider	£4.25
(ask server for flavours)	

## Spirits & Liqueurs

<b><u>Aperitif/Fortified wine</u></b>	<b><u>50ml</u></b>
Martini Rosso/Extra Dry/Bianco	£2.70
Tio Pepe	£2.70
Bristol cream/Amontillado	£2.70
Campari	£2.70
Pimms	£2.70
Pernod	£2.70
Cockburn ruby port	£2.70
Taylors LBV	£3.65

<b><u>Rum / Tequila</u></b>	<b><u>25ml</u></b>
Tequila white/gold	£3.00
Captain Morgan's	£2.90
Bacardi	£2.95
Havana club 7	£3.30
Malibu	£2.80
<b><u>Gin</u></b>	<b><u>25ml</u></b>
Gordons	£2.95
Bombay sapphire	£3.15
Hendricks	£3.65
Tanqueray No.10	£3.95
<b><u>Vodka</u></b>	<b><u>25ml</u></b>
Smirnoff	£2.95
Grey goose	£3.95
Chase vodka/Marmalade vodka	£4.30
<b><u>Whisky</u></b>	<b><u>25ml</u></b>
Bells	£2.85
Bushmills 10yr	£3.95
Glenfiddich 12yr	£3.95
Glenkinchie 12yr	£3.95
Glenmorangie 10yr	£3.95
Jack Daniels	£3.10
Jamesons	£2.95
J+B Rare	£2.95
Laphroig	£4.20
Talisker	£4.20
Kilbeggan	£3.50
Knob Creek	£3.95
<b><u>Brandy</u></b>	<b><u>25ml</u></b>
Courvoisier VS	£2.95
Hennessy XO	£8.60
Janneau Armagnac	£3.90
Martell VS	£3.10
Remy Martin VSOP	£4.50
<b><u>Liquors</u></b>	<b><u>25ml</u></b>
Archers	£2.80
Benedictine	£3.10
Baileys (50ml)	£3.50
Tia marina	£3.10
Amaretto	£3.10
Drambuie	£3.10
Cointreau	£3.10
Grand Marnier	£3.10
Sambuca black/white	£3.10
Tequila white/gold	£3.00
Southern comfort	£2.80
Goldschlager	£3.10
Kahlua	£2.80

# Soft Drinks

## Juices

Orange juice	£2.10
Apple juice	£2.10
Cranberry juice	£1.35
Pineapple juice	£1.35
Grapefruit juices	£1.35
Tomato juice	£1.35
Bitter lemon	£1.35
J2O Apple & mango	£2.20
J2O Orange & passion fruit	£2.20
J2O Apple & raspberry	£2.20

## Sparkling Drinks

Coke/Diet coke	£1.70
Lemonade	£1.70
Appletiser	£2.10
Fentimans Victorian lemonade	£2.30
Fentimans Rose lemonade	£2.30
Fentimans Mandarin & Seville	
Orange jigger	£2.30
Fentimans Dandelion & burdock	£2.30
Fentimans Ginger beer	£2.30
Fentimans wild English elderflower	£2.30
Ginger ale	£1.35
Still / Sparkling water (330ml)	£1.80
Still / Sparkling water (750ml)	£3.50
Tonic	£1.35
Slim tonic	£1.35

## Tea & Coffee

Espresso	£1.80
Double espresso	£2.30
Americano	£2.40
Flat white	£2.60
Cappuccino	£2.60
Latte	£2.80
English breakfast tea	£1.85
Earl grey	£1.85
Herbal teas	£1.95
(ask server for flavours)	

## White wines

### **House White**

An off dry white wine with a wonderfully structured finish **£15.95**

### **Pouilly Fume: France**

Elegant and well balanced with a light smoky aroma & a hint of flint **£27.95**

### **Chardonnay: Australia**

Lightly oaked with ripe tropical aromas of peach & melon **£16.95**

### **Piesporter: Germany**

Hint of peaches & green apples that are balanced perfectly with crisp acidity **£17.50**

### **Gavi di Gavi: Italy**

Easy drinking dry wine with steely minerality **£19.95**

### **Sancerre: France**

An aromatic leafy, blackcurrent character and an extra richness of gooseberry **£29.95**

### **Sauvignon Blanc: New Zealand, Marlborough**

Rich grapefruit and tropical fruit come through in this classic **£22.95**

### **Chablis: France**

French classic, typically bone dry & steely **£27.95**

### **Chenin Blanc: South Africa**

Pear, green apple and cashew provide an array of aromatic characters. **£21.95**

### **Sauvignon Blanc: Chile**

Tropical fruit aromas with delicate hints of white flowers **£16.95**

### **Viognier**

Lively aromatics include apricot, white peach, honeysuckle and white pepper **£23.95**

### **Riesling: Australia**

Primary citrus characters are balanced with a subtle musk spice. **£25.95**

### **Macon-Villages: France**

ripe and complex with nutty flavours and buttery palate. **£26.95**

### **Pinot Grigio: Italy**

A well crafted classic dry white for any occasion **£17.25**

## Red wine

### **House Red**

A full bodied wine with soft spice & hints of blackcurrant **£15.95**

### **Zinfandel: USA**

An explosion of berry, blackcurrant & Plum with spicy nuances **£25.95**

### **Chateau Barrail laussac: France**

This has red berry fruits with a peppery edge on the nose and palate **£25.95**

### **Nero d'Avola/Syrah**

Sicily A deeply coloured, juicy red with crunchy black cherry fruit **£19.50**

### **Merlot: Chile**

Full of blackberry aromas with a touch of spice **£16.95**

### **Massaya Classic: Lebanon**

A blend of Cinsault, Cabernet Sauvignon and Syrah. Easy to drink , hints of cherry, and strawberry **£25.95**

### **Shiraz: Australia**

A young, juicy wine with bold spicy black fruit character **£17.25**

### **Tannat: Uruguay**

Great density in the mouth with robust jammy wild fruit & berry flavours **£27.95**

### **Pinot Noir: Chile**

A bright, lively looking red with a typical Pinot nose **£18.95**

### **Barolo: Italy**

A rich and powerful wine with aromas of violet roses **£38.95**

### **Vega Tinto: Portugal**

A rich Douro red with plum, cherry & mineral elements **£19.95**

### **Amaronae Valpolicella: Italy**

Rich and full bodied with structured yet velvety tannins **£44.95**

### **Malbec: Argentina**

Soft and full on the palate **£21.95**

### **Rioja Reserva: Spain**

Black cherry colour with a complex black & red nose **£24.95**

### **Shiraz/Malbec: Australia**

Intense flavour of black & red berries, with a textured structure **£21.95**

### **Chateau neuf du pape: France**

A softer Châteauneuf with ripe fruit and nice herby, spicy, brambly notes and a soft round palate **£29.95**

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### **Pinotage: *South African***

Good, chocolatey Pinotage, clean, easy and with attractive freshness on the finish **£23.95**

### **Los Coches Carmenere, Valle de Rapel**

A deliciously fruity wine full of bright cherry and plum fruit and spices **£18.95**

### **Cabernet Sauvignon: *Chile***

A fruity, soft & flavoursome red with ripe tannins **£16.95**

### **Chateau Gachon: *France***

A deep ruby wine with purple hues and a soft nose of cherry and spice **£29.95**

### **Shiraz/Cabernet/Petit Verdot: *Australia***

A complex mixture of lifted berry fruit pencil shavings, chocolate and oak **£24.95**

## Rose wines

### **House Rosé**

A fruity and full-bodied medium rosé with a bold finish **£15.95**

### **White Zinfandel: *USA***

This is full of strawberry & cranberry with a zesty freshness **£17.25**

### **Pinot Grigio Blush: *Italy***

A light, dry blush rosé with delicate fruit flavours **£17.25**

## Champagne & Sparkling wines

### **Prosecco: *Italy***

Simple, stylish, sparkling wine from Venetie, a delightful aperitif **£22.95**

### **Prosecco Rosado: *Italy***

Delicate sparkling rosé with delicate fruit flavours **£23.95**

### **House Champagne: *France***

With its clean citrus and apple flavours and a lovely, light toastiness this is a great Brut Champagne **£33.95**

### **Veuve Clicquot: *France***

This wine has a firm structure with finesse needed for perfect balance **£45.95**

### **Bollinger Special Cuvée: *France***

Developed in some of the finest vineyard holdings of Champagne **£49.95**

### **Louis Roederer Brut premier: *France***

The finest champagne for which Louis Roderer is most famous for gentle on the palate **£45.95**

**Dom Pérignon 2006** **£160.00**

### **Laurent Perrier Cuvée**

#### **Rosé Brut: *France***

Aromas and rounded flavours of strawberries & raspberries **£75.95**