DRINKS LIST
WINTER COCKTAILS

Tennessee Fiery Apple
Bring your apple juice to life, Jack Daniels Tennessee fire served over ice & topped with Frobisher cloudy apple juice & bitters with a dusting of cinnamon.

Winter Bramble
For the Gin Lovers, Gordons Gin, Chambord, grenadine & soda. Poured over crushed ice & winter berries.

Pink Gin Fizz
Delicate, Fruity & Refreshing, Gordons Pink Gin topped with lemonade & finished with a topping of prosecco served over ice & strawberries.

Pina Colada
Transport yourself back to the sunshine, Bacardi Rum mixed with pineapple, coconut and cream flavours served with some chunky pineapple on the side.

Chocolate Orange Espresso Martini
Coffee✓ Chocolate✓ Orange Vodka✓
This Chocolate Orange Espresso Martini is for you. Orange Stolichnaya shaken with espresso, Mozart chocolate liqueur and ice, finished with a coffee bean & chocolate on top.

Aperol Spritz
The perfect aperitif, 3 parts prosecco, 2 parts Aperol, 1 part soda served over plenty of ice.

Berry Mojito
Classic with a twist, Fresh lime, Mint & sugar syrup muddles together & topped with crushed ice, Bacardi Rum, Chambord, berries & soda to finish.

Disaronno Sours
Distinctive notes of DISARONNO blend with the scent of freshly squeezed lemons to create this modern classic.

Pornstar Martini
Everyones Favourite, sweet vanilla Stolichnaya vodka balanced by the sharpness of passionfruit shaken with ice and complemented by a shot of prosecco on the side.

£6 EACH
OR 2 FOR £10
HOT WINTER TODDIES

Sipsmiths & Tonic £6.00
Sipsmiths, Sipsmiths Sloe, tonic, syrup
topped up with hot water

Honey JD Hot Toddy £6.00
JD Honey, squeeze of lemon juice
topped up with hot water

Baileys White Chocolate Mocha £5.00
Single espresso shot, white choc powder,
and Baileys topped up with hot milk

Sipsmiths & Gingerbread £6.00
Sipsmiths, gingerbread syrup topped
up with hot water

Strawberry Baileys
White Hot Chocolate £5.00
White choc powder, Strawberry Baileys
topped up with hot milk
PROSECCO & CHAMPAGNE

1. Galanti Prosecco Extra Dry  £22.00
   Italy  £7.00
   Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear and a hint of peach.

2. Moët & Chandon Brut Impérial  £55.00
   France
   A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.

3. Moët & Chandon Rosé Impérial  £65.00
   France
   Salmon-pink in colour, this has a wonderful fresh, floral style with summer strawberry flavours.

4. Veuve Clicquot Yellow Label Brut  £60.00
   France
   Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.

WHITE WINE

5. Monte Verde Sauvignon Blanc,  £15.50
   Central Valley, Chile  £5.50
   Classic gooseberry flavours enhanced by tropical fruit and zesty lemon.

6. Corte Vigna Pinot Grigio  £16.50
   delle Venezie, Italy  £6.00
   Floral, racy and dry with green, crisp fruit: the grapes are grown in north-eastern Italy.

7. La Campagne Viognier, Pays d’Oc  £17.50
   France  £6.00
   Dry with all the classic characteristics of the Viognier grape, exhibiting peaches, dried apricots and floral aromas.

8. Kleine Zalze Cellar Selection  £18.50
   Chardonnay, Western Cape  £6.50
   South Africa  £5.00
   A vibrant, lively wine with aromas of green melon and pear: peach, citrus and a touch of minerality on the palate.

9. Southern Rivers Sauvignon Blanc,  £20.50
   Marlborough, New Zealand  £7.00
   Fresh and crisp with classic characters of gooseberry and tropical flavours.

10. Picpoul de Pinet, Petite Ronde  £22.50
    France  £7.50
    Fresh with a citrussy and stone fruit character highlighted with floral notes.
WHITE WINE

11. Dashwood Pinot Gris, Marlborough, New Zealand £24.50
Spiced apple, quince and ripe Poire William flavours are backed with hints of chai spice. £6.50 £6.00

12. Chablis, Lamblin & Fils, France £30.50
White flowers and citrus fruits backed by minerally notes.

13. Sancerre, Domaine des Chaintres, Joseph Mellot, France £35.50
Aromatic floral aromas of white blossom and grapefruit on the nose; the palate is refreshing and dry.

14. Rioja Blanco, Contino, Spain £45.50
Intense floral nose with integrated spiced peach, melon and pear on a silky palate.

ROSÉ WINE

15. Lavender Hill White Zinfandel, California, USA £15.50
Medium-dry, rather than the usual medium-sweet versions available, shows plenty of watermelon, strawberry and redcurrant fruit. £5.50 £4.00 £3.50

16. Parini Pinot Grigio Rosé, delle Venezie, Italy £16.50
Soft, coppery-pink rosé: delicate and fruity bouquet: soft and fresh on the palate. £6.00 £4.25 £3.75

17. Portillo Malbec Rosé, Uco Valley, Mendoza, Argentina £22.50
Highly aromatic with its ruby-red hints this rosé offers up fruit aromas of cherry, strawberry and raspberry.

RED WINE

18. Monte Verde Merlot, Central Valley, Chile £15.50
A supple and intensely juicy style with intense flavours of ripe red berries and plums. £5.50 £4.00 £3.50

19. Between Thorns Shiraz, South Eastern Australia, Australia £16.50
Cherry and raspberry; complemented by hints of spice and vanilla. £6.00 £4.25 £3.75
20. Rare Vineyards Pinot Noir, France
   £17.50
   From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice.
   £4.50

21. The Guv’nor, Spain, Felix Solis, Spain
   £18.50
   Shows plenty of rich, ripe, sweet red and dark fruit flavours and a juicy finish.
   £5.00

22. Lunaris by Callia Malbec, San Juan, Argentina
   £20.50
   Enticing aromas of cherry, plum with a background of warming spice, with freshness to the finish.
   £5.00

23. Passo Sardo Cannonau, Sardegna, Italy
   £22.50
   Soft, ripe blackberry and raspberry flavours with a pinch of spice.
   £6.00

24. Marqués de Morano Rioja, Spain
   £24.50
   Matured raspberry and cherry fruit with hints of vanilla spice on the lingering, velvety finish.
   £6.50

25. The Federalist 1776 Zinfandel, USA
   £30.50
   Plum and cherry dominate, backed up by cinnamon spice: full-bodied, with a long smooth finish.

26. Amarone della Valpolicella, Classico, Bolla, Italy
   £40.50
   The traditional method of semi-drying the grapes first ensures an enveloping, velvet richness with marzipan, raisin and date flavours.

27. Châteauneuf-du-Pape, France
   £45.50
   On the nose a powerful wine, full, complete and silky with notes of ripe fruit, liquorice and gingerbread. The palate is elegant, rich and deep with mature and velvety tannins.
Dry, refreshing, delicate, light white
Zesty, herbaceous or aromatic white
Juicy, fruit-driven ripe white
Full-flavoured, nutty, oaked white
Rich, fruity rosé
Dry, elegant rosé
Light, bright, fresh red
Juicy, medium-bodied, fruit-led red
Spicy, peppery, warming red
Oaked, intense concentrated red
Sophisticated, polished, complex red
Sparkling wine
Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.

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MC990875C  for the facts, drinkaware.co.uk