



D R I N K S L I S T

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



Bottle
20cl

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.

Bottle
250ml
175ml
125ml

WHITE WINE

5. 🍷 **Monte Verde Sauvignon Blanc,** £15.50
Central Valley, Chile £5.50
Classic gooseberry flavours enhanced by £4.00
tropical fruit and zesty lemon. £3.50
6. 🍷 **Corte Vigna Pinot Grigio** £16.50
delle Venezie, Italy £6.00
Floral, racy and dry with green, crisp fruit: £4.25
the grapes are grown in north-eastern Italy. £3.75
7. 🍷 **La Campagne Viognier, Pays d'Oc** £17.50
France £6.00
Dry with all the classic characteristics of the £4.50
Viognier grape, exhibiting peaches, dried £4.00
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 £4.50
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 £5.50
of gooseberry and tropical flavours. £5.00
10. 🍷 **Picpoul de Pinet, Petite Ronde** £22.50
France £7.50
Fresh with a citrusy and stone fruit £6.00
character highlighted with floral notes. £5.50

Bottle
250ml
175ml
125ml

WHITE WINE

11. 🍷 **Dashwood Pinot Gris, Marlborough** £24.50
New Zealand £8.50
Spiced apple, quince and ripe Poire William £6.50
flavours are backed with hints of chai spice. £6.00
12. 🍷 **Chablis, Lamblin & Fils** £30.50
France
White flowers and citrus fruits backed by
minerally notes.
13. 🍷 **Sancerre, Domaine des Chaintres,** £35.50
Joseph Mellot
Aromatic floral aromas of white blossom and
grapefruit on the nose; the palate is refreshing
and dry.
14. 🍷 **Rioja Blanco, Contino** £45.50
Spain
Intense floral nose with integrated spiced peach, melon
and pear on a silky palate.

ROSÉ WINE

15. 🍷 **Lavender Hill White Zinfandel,** £15.50
California, USA £5.50
Medium-dry, rather than the usual £4.00
medium-sweet versions available, shows £3.50
plenty of watermelon, strawberry and
redcurrant fruit.
16. 🍷 **Parini Pinot Grigio Rosé** £16.50
delle Venezie, Italy £6.00
Soft, coppery-pink rosé: delicate and £4.25
fruity bouquet: soft and fresh on the palate. £3.75
17. 🍷 **Portillo Malbec Rosé, Uco**
Valley, Mendoza £22.50
Argentina
Highly aromatic with its ruby-red hints
this rosé offers up fruit aromas of cherry,
strawberry and raspberry.

RED WINE

18. 🍷 **Monte Verde Merlot,** £15.50
Central Valley, Chile £5.50
A supple and intensely juicy style with £4.00
intense flavours of ripe red berries and plums. £3.50
19. 🍷 **Between Thorns Shiraz,** £16.50
South Eastern Australia, Australia £6.00
Cherry and raspberry, complemented £4.25
by hints of spice and vanilla. £3.75

Bottle
250ml
175ml
125ml

RED WINE

20. ☞ **Rare Vineyards Pinot Noir, France** £17.50
£6.00
From the foothills of the Pyrenees, soft, £4.50
lightly oaked cherries and blueberries with £4.00
a hint of spice.
21. ☞ **The Guv'nor, Spain, Felix Solis Spain** £18.50
£6.50
Shows plenty of rich, ripe, sweet red and £5.00
dark fruit flavours and a juicy finish. £4.50
22. ☞ **Lunaris by Callia Malbec, San Juan, Argentina** £20.50
£7.00
Enticing aromas of cherry, plum with £5.50
a background of warming spice, with £5.00
freshness to the finish.
23. ☞ **Passo Sardo Cannonau, Sardegna Italy** £22.50
£7.50
Soft, ripe blackberry and raspberry flavours £6.00
with a pinch of spice. £5.50
24. ☞ **Marqués de Morano Rioja Reserva, Spain** £24.50
£8.50
Matured raspberry and cherry fruit with £6.50
hints of vanilla spice on the lingering, £6.00
velvety finish.
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, Les Bartavelles, Jean-Luc Colombo 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.

Wine Expression

- ☼ 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



**THE
ENGINE
ROOM**

BAR + BISTRO

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Food Allergies & Intolerances

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.

MC990875C for the facts drinkaware.co.uk