

## SOFT DRINKS MENU

**Apple juice** (Frobishers) £3.45  
**Pineapple juice** (Frobishers) £3.45  
**Cranberry juice** (Frobishers) £3.45  
**Orange juice** (Frobishers) £3.45  
**Tomato Juice** £2.95  
**Appletiser** £2.95  
**Fever-Tree Tonic** £2.90  
**Fever-Tree Slim Line Tonic** £2.90  
**Fever-Tree Soda** £2.90  
**Fever-Tree Ginger** £2.95  
**Fever-Tree Ginger Ale** £2.95

**Coke** (Bottle 330ml) £3.45  
**Diet Coke** (Bottle 330ml) £3.45  
**Fanta** (Bottle 330ml) £3.45  
**Sprite** (Bottle 330ml) £3.45  
**Elan still water** (750ml) £4.90  
**Elan sparkling water** (750ml) £4.90  
**Homemade lemonade**  
Classic £4.50  
Strawberry £4.95  
Passionfruit £4.95

## BEER AND SPIRITS MENU

### Draft Beer

Pint £6.25 | Half £4.75  
Peroni (Italian beer)  
Stella (Belgium beer)

### Bottled Beer

Peroni (Italian beer) £4.75  
Budweiser Budvar Czech £4.40  
Corona Extra Mexico £4.75  
Meantime English £4.90  
Aspall draft bottle £5.95  
Efes draft bottle £6.95

### Single Malt

Jameson £4.50 | £7.00

Highland Park 12YR £6.50 | £11.50  
Laphroaig 10YR £7.50 | £13.50  
Dalwhinnie 15YR £6.50 | £11.50  
Auchentoshan 3 Wood £6.50 | £13.50  
Balvenie Caribbean Cask 14YR  
£11.50 | £22.50

### Blended Scotch Whisky

Chivas Regal 12YR £5.90 | £9.90  
Johnnie Walker Black £5.90 | £9.90

### American Whisky

Whyte Makay £4.50 | £7.50  
Woodford Reserve £5.90 | £9.50  
Jack Daniels £5.00 | £7.90

# CHAMPAGNE AND PROSECCO MENU

## CHAMPAGNE

### **Laurent Perrier Rosé** France £135

*Made, unusually, using 100% Pinot Noir grapes from Grand Cru villages. The grapes are allowed only three days brief contact with the skins to give the wine that glorious pink colour.*

### **Bollinger Special Cuvée Brut** France £110

*Its full-bodied style results from the Pinot-dominated blend, the majority of which uses grapes from the Grand Cru village of Aÿ. Rigorous adherence to their Quality Charter ensures that Bollinger's reputation remains intact.*

### **Champagne Testulat Carte d'Or Brut Blanc de Noirs** France £75

*Rich, fruity champagne with notes of vanilla and peaches. Elegant and well-balanced.*

### **Champagne Drappier Carte d'Or Brut** France £90

*A Pinot Noir-based champagne of style and finesse. Dry and elegant palate.*

## PROSECCO

### **Bottega Gold**

Small Bottle (20cl) £10

*This sparkling wine is made from the prosecco grapes in Venetto and is fresh and crisp with wild flowers.*

### **Bottega Rose Gold**

Small Bottle (20cl) £11

*A delicate colour and notes of mixed red berries alongside the floral.*

### **Prosecco** (75cl) £25

*A classic example of the Glera grape grown in the Prosecco region. Pear and peach fruit on a lively, yet soft and generous palate.*

### **Da Luca Prosecco Rosato Spumante** (75cl) £29

*Fresh and vibrant raspberry and strawberry scented fizz made from a blend of Merlot and Raboso.*

### **THIRSTY THURSDAYS**

*£17.95 for any bottle of prosecco all day on Thursday.*

# ROSE WINE MENU

### **Ca Nova Pinot Grigio Blush**

Italy £6.90 | £22

*Tasty and harmonious, it balances and enhances the lively acidity that distinguishes it within adequate minerality.*

### **Giardino Rosato, Santa Cristina**

Tuscany, Italy £32.50

*One of Tuscany's original rose, Santa Cristina shows a delightful mid-pink colour, aromas of cherries.*

### **M de Minuty Côtes de Provence Rosé**

Provence, France £45.00

*A beautiful pale pink colour, with aromas of redcurrants giving way to a fresh, well-rounded palate.*



## COCKTAIL MENU

### **Bloody Mary £10.95**

*Russian Standard Platinum Vodka, tomato juice and our homemade special spice mix. Garnished with celery, lemon wedge and crack black pepper.*

### **Pina Colada £10.95**

*Coconut syrup, Barcardi, Malibu, double cream and pine apple juice.*

### **Black Russian £10.95**

*Vodka Kahlua over ice.*

### **Moscow Mule £10.95**

*Russian Standard Platinum Vodka, lime juice, gomme syrup topped up with ginger beer. Garnished with fresh lime.*

### **Aperol Spritzer £10.95**

*Aperol, soda, Prosecco. Garnished with orange twist and Maraschino cherry.*

### **Gingerbread Old Fashioned £10.95**

*Angostura 1919  
Your choice of spirit stirred with gingerbread syrup, Angostura Bitters, orange bitter. Garnished with orange twist.*

### **Amaretto Sour £10.95**

*Amaretto, lemon juice, gomme syrup, angostura bitters.*

**THIRSTY THURSDAYS - 2 FOR 1 COCKTAILS\* 12PM-8PM**

**\*Buy one get same one free**

## MOCKTAIL MENU

### **Virgin Mojito £7.95**

*Flavours: Classic, Passionfruit, Strawberry Apple juice, soda, brown sugar. Garnished with limes and mint leaves.*

### **Virgin Pina Colada £7.95**

*Coconut syrup, pineapple juice, double cream.*

### **Big Berry £7.95**

*Funkin strawberry puree, shaken with Ocean Spray cranberry juice, apple juice and lime juice, served long.*

### **Orange Teeny £7.95**

*Funkin passion fruit puree, shaken, strained with orange juice topped with Schweppes lemonade.*

# COCKTAIL MENU

## **Espresso Martini £10.95**

*Green Mark Vodka, Kahlua and a double shot of espresso.  
Garnished with coffee beans.*

## **Negroni £10.95**

*Gin, Martini Rosso, Campari.  
Garnished with an orange twist.*

## **Kiwi Martini £10.95**

*Vodka, lemon, kiwi syrup, sugar cane.*

## **Hendricks Gin Sidecar £11.95**

*Hendricks Gin, Cointreau, lime juice,  
gomme syrup.*

## **Mojito £10.95**

*Flavours: Classic, Passionfruit, Strawberry  
Havana Especial Rum, fresh mint leaves,  
lime and brown sugar, topped up  
with soda water. Garnished with mint  
leaves and lime wedge.*

## **Royal Mojito £10.95**

*Havana Especial Rum, fresh mint leaves,  
lime and brown sugar, topped up  
with Prosecco. Garnished with mint  
leaves and lime wedge.*

## **Woo Woo £10.95**

*Vodka Peach, Schnapps, cranberry.*

## **French75 £10.95**

*Gin, lemon juice, gomme syrup.*

## **Lychee Martini £10.95**

*Gin, lychee liqueur, lychee juice, lemon  
juice, gomme syrup.*

## **Bling Bling £10.95**

*Green Mark Vodka, strawberry puree,  
cream de fraise, gomme syrup and lemon  
juice topped with Prosecco. Garnished  
with fresh strawberry.*

## **Strawberry Daiquiri £10.95**

*Havana Especial, Cointreau, strawberry  
puree, gomme syrup and lime juice.  
Garnished with fresh strawberry.*

## **Whisky Sour £10.95**

*Markes Mark Bourbon, Angostura Bitters,  
lemonjuice, gomme syrup. Garnished with  
Maraschino cherry.*

## **Caipirinha £10.95**

*Sagatiba Cachaca, fresh lime and brown  
sugar. Garnished with fresh lime.*

## **Bramble £10.95**

*Gordons Gin, fresh lime, blackberries,  
cream de mure, lemon juice and gomme  
syrup. Garnished with lemon slice.*

## **Porn star Martini £11.95**

*Absolut Vanilla Vodka, passionfruit puree,  
vanilla syrup and lemon juice.  
Garnished with star fruit served with  
a Prosecco Chaser.*

**THIRSTY THURSDAYS - 2 FOR 1 COCKTAILS\* 12PM-8PM**

**\*Buy one get same one free**



# WHITE WINE MENU



## **Pinot Grigio Ca Nova**

Italy | 2019 £6.50 | £23

*Soft straw yellow colour. Delicate, characteristic fruity nose with floral notes and hints of melon and lemon. Fresh, pleasant, harmonic palate.*



## **Chardonnay IGP Matronae Surrealism**

£6.95 | £24

*Pale yellow with bright, greenish hues. Distinct nose of exotic fruit, banana, citrus fruits and delicate hints of yellow flowers. Fresh, soft and pleasant. Medium body with good persistence.*



## **Sauvignon Blanc IGP Monnalisa Matronae**

Puglia-Italy | 2018 £6.95 | £24

*Straw yellow colour, balanced and great olfactory complexity, fresh, with notes of jasmine flowers, sage and inches of fruity citrus. On the palate it is rich of exotic and citrusy shades. Sapid and persistent.*



## **Ca Nova Trebbiano D'abruzzo**

Italy | 2019 £6.95 | £25

*Pale yellow with pleasant aromas of fresh exotic fruit blending with delicate floral notes. Full-bodied, soft, flavourful and lingering.*

## **Morandé Pionero Chardonnay Reserva**

Valle Maule, Chile £27

*A cool-climate Chardonnay has a bright, citrusy aroma with pear and green apple fruit.*

## **Tarrantica Falanghina**

Puglia, Italy £28

*Straw yellow colour. Tropical fruit and vanilla with soft and warm, savory with good persistence.*

## **Organic Passo Blanco, Masi Tupungato**

### **Pinot Grigio**

Torrontes £35

*Organic grapes produced on the Masi Tupungato La Arboleda. Straw yellow in colour that displays aromas of flowers and ripe fruit, peaches and dried apricots. The palate is fruit, refreshing with good acidity and hints of lemon.*

## **Babich Family Reserve Marlborough Sauvignon Blanc**

South Island, New Zealand £37.50

*Zesty aromas of grapefruit and lemon and mineral notes on the medium palate. A vibrant wine.*

## **Gavi di Gavi La Contessa**

Piedmont, Italy £39.50

*Great texture and precision, with distinctive greengage and almond notes on the palate.*

## **Malagouzia/Assyrtiko, Thymiopoulos**

Macedonia, Greece £42

*The perfect marriage of the rich stone fruit of Malagouzia with the minerality of Assyrtiko.*

## **Serra da Estrela Albariño**

Galicia, Spain £46

*A surprisingly intense wine with apricot and ripe exotic fruits complemented by citrus minerality.*

## **Pouilly-Fumé Les Chailloux Silex, Chatelain**

Loire, France £58

*A lively, intense nose of green fruit, then focused mineral notes on the palate.*

## **Chablis 1er Cru Vau Ligneau, Hamelin**

Burgundy, France £75

*Expressive nose of green apple and citrus, round yet elegant palate, with classic minerality and a dry finish.*

## WINE DOWN WEDNESDAYS

Dine with us on Wednesdays and enjoy a selected bottle of house wine for £16.95.



-Included in offer

# RED WINE MENU



## **Merlot Ca Nova** Italy | 2017 £5.95 | £23

*Ruby red. Herbal hints and light spicy notes blended together with the aroma of mature fruit. Fresh, harmonious, mid-bodied, with good length.*



## **Cabernet Sauvignon** Puglia-Italy | 2018 £6.50 | £24

*It has a rich and complex scent, with aromas of small red fruits, spicy notes and nuances of leather.*



## **Shiraz** Italy | 2018 £6.95 | £25

*Moreto, Castelão and Trincadeira grapes are employed to make this fruit-driven wine, the first and third can be used in the production of port – called Tinta Francisca and Tinta Amarella in the Douro.*



## **Ca Nova Montepulciano D'abruzzo** Italy | 2017 £6.95 | £26

*Montepulciano d'Abruzzo is an Italian red wine made from the Montepulciano wine grape in the Abruzzo region of east-central Italy.*

## **Nero D'Avola con Turbante** Italy | 2019 £6.95 | £26

*The Nero d'Avola has a wide and elegant smell, enriched by mineral and berries notes. On the palate it is sweet, with a fruity, long, harmonious and persistent aftertaste.*

## **Primitivo Spirelli** Italy | 2019 £26

*It's a very complex wine with a full body taste, refined and persistent. Intense, sweet smelling and with a tip of red fruited aromas. It's color identifies itself with ruby red.*

## **Morandé Pionero Merlot Reserva** Valle Maule, Chile £28

*Smooth ripe plum and raspberry fruit with savoury cinnamon spice and a neat medium-bodied texture.*

## **Artisan's Blend Shiraz/Viognier,** **Deakin Estate**

Victoria, Australia £30

*This Rhône-inspired blend offers a brilliant mix of plum and blackberry fruit with sweet spice.*

## **Montipagano Montepulciano,** **Umani Ronchi - Organic** Abruzzo, Italy £32

*Plentiful fresh red berries and subtle notes of spice from the oak. Medium-bodied and elegant.*

## **Perdriel Malbec, Norton** Mendoza, Argentina £37.50

*A ripe, succulent wine offering aromas of violets, spice and tobacco, leading to a round palate.*

## **Promesa Rioja Crianza** Rioja, Spain £38

*A classic style! Strawberry, blackberry and cocoa smoothness during twelve months in oak barrels.*

## **Chianti Superiore, Santa Cristina** Tuscany, Italy £44

*A classic Chianti, offering aromas of red berry fruit, with vanilla and floral hints of violets.*

## **Barolo, Ricossa** Piedmont, Italy £68

*Garnet red with intense aromas of redberries, with a full-bodied, velvety and well-balanced palate.*

## **Château Perron, Lalande-de-Pomerol** Bordeaux, France £75

*Supple and fleshy, with the generous plum/berry fruit, lifted by a seam of mineral elegance.*

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*-included in offer*





# PORT AND DESSERT WINE MENU

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## PORT

### **Grahams 10yr Tawny**

*100ml Glass £6.50    Bottle £39.50*

### **Dow Quinta Do Bomfim Vintage 2004**

*Bottle £55.*

## DESSERT WINE

### **Muscat de Frontignan, Ch de Stony – Organic**

*Glass £6.90*

*375ml Bottle £37.00*

*Languedoc-Roussillon, France*

*Sweet and highly perfumed with lovely honey and orange marmalade fruits.*

*Rich and floral on the finish.*

### **Tokaji Late Harvest, Oremus**

*500ml Bottle £60.00*

*Tokaj, Hungary*

*Fruit-driven, with the perfect balance between tangy grapefruit,*

*orange marmalade and fresh acidity.*