

## CLASSIC COCKTAILS

**All £9.50 Each**

### **Negroni**

**Gin - Campari - Vermouth**

A simple combination of bitter and citrus flavours that when sipped and savoured will stimulate your appetite.

### **Gimlet**

**Gin - Lime Cordial - Lime Juice**

A classic cocktail, popular since the 1920's, it packs a tangy, sweet yet sour punch.

### **Kir Royale**

**Berry Liqueur - Prosecco**

The perfect pre-dinner celebratory bubbles.

### **Aperol Spritz**

**Aperol - Prosecco - Soda**

A dry, sparkling, continental tippie that really hits the spot on a bright sunny day.

### **Moscow Mule**

**Vodka - Ginger Beer - Lime Juice**

A crisp and deliciously fizzy cocktail with a fiery ginger kick.

### **Mai Tai**

**Dark rum - Orange Liqueur - Pineapple Juice**

**Almond Syrup**

A bright and fruity tiki cocktail, it's sure to conjure thoughts of a tropical beach paradise.

### **Sidecar**

**Cognac - Orange Liqueur - Lemon Juice**

A simple mix created during WW1, it's a forgotten hero that's sharp, strong and straight up.

### **Tom Collins**

**Gin - Lemon Juice - Soda Water - Sugar Syrup**

A fresh & fizzy, straightforward long drink created by the famous American mixologist Jerry Thomas.

### **Cosmopolitan**

**Vodka - Cranberry Juice - Orange Liqueur - Lime Juice**

Synonymous with the 90's & Carrie Bradshaw's favourite. It's sharp, crisp & light.

### **Mojito**

**White Rum - Soda Water - Sugar Syrup - Lime Juice**

**Lime Wedges - Mint**

A crisp & refreshing drink from Cuba but loved around the World and remains as popular as ever.

### **Pimms Cup**

**Pimms - Lemonade - Fruit Slices - Cucumber**

The quintessential English summer tippie. It's zesty, herbal and fresh.

### **Margarita**

**Tequila - Orange Liqueur - Lemon Juice - Lime Juice Salt**

Another long-standing classic, popular since the 1920's. It's tangy sharp & salty.

### **Bramble**

**Gin - Lemon Juice - Berry Liqueur - Sugar Syrup**

Created in the 80's and named after the bush where blackberries grow. It's a great balance of sweet & sour flavours.

### **Manhattan**

**Bourbon - Sweet Vermouth - Bitters**

A straight-up and strong cocktail from New York parties in the 1800's, reportedly the favourite of Winston Churchills mother.

## **Rum**

<b>Captain Morgan Dark</b>	<b>£3.00</b>
<b>Captain Morgan Spiced</b>	<b>£3.25</b>
<b>Bacardi</b>	<b>£3.50</b>
<b>Sailor Jerry</b>	<b>£3.50</b>
<b>Dead Mans Fingers Coconut</b>	<b>£3.50</b>
<b>Dead Mans Fingers Spiced</b>	<b>£3.75</b>
<b>Dead Mans Fingers Coffee</b>	<b>£4.50</b>
<b>Havana Club 3 year</b>	<b>£4.75</b>
<b>Havana Especial</b>	<b>£4.50</b>
<b>Havana Club 7 year</b>	<b>£3.50</b>
<b>SC Dogs Honey Spiced</b>	<b>£3.75</b>
<b>SC Dogs White</b>	<b>£3.75</b>
<b>SC Dogs Gold</b>	<b>£3.75</b>

## **Whisk(e)y/Bourbon**

<b>Jim Beam</b>	<b>£3.00</b>
<b>Jack Daniels</b>	<b>£3.00</b>
<b>Jack Daniels Honey</b>	<b>£3.00</b>
<b>Bells</b>	<b>£3.25</b>
<b>Monkey Shoulder</b>	<b>£3.75</b>
<b>Jamesons</b>	<b>£3.50</b>
<b>Bullet Frontier</b>	<b>£4.00</b>
<b>Famous Grouse</b>	<b>£4.00</b>

## **Single Malt**

<b>Talisker 10 year</b>	<b>£5.50</b>
<b>Glenffidich 10 year</b>	<b>£6.00</b>
<b>Oban 14 year</b>	<b>£7.00</b>
<b>Lagavulan 16 year</b>	<b>£8.00</b>

## **Brandy & Cognac**

<b>Healy's Cornish Cyder Brandy</b>	<b>£4.50</b>
<b>Three Barrels VSOP</b>	<b>£4.00</b>
<b>Hennessy XO</b>	<b>£6.00</b>
<b>Courvoisier VS</b>	<b>£5.00</b>

## **Liqueurs & Other Spirits**

<b>Aperol</b>	<b>£3.00</b>
<b>Campari</b>	<b>£3.00</b>
<b>Baileys (50ml)</b>	<b>£3.00</b>
<b>Malibu</b>	<b>£3.00</b>
<b>Archers</b>	<b>£3.00</b>
<b>Olmecca Silver Tequila</b>	<b>£3.50</b>
<b>Tia Maria</b>	<b>£3.00</b>
<b>Sambuca</b>	<b>£3.00</b>
<b>Limoncello</b>	<b>£3.00</b>

## WINE

### Sparkling

**Prosecco Extra Dry** 125ml **£6.50** / Bottle **£35.00**

**Portnova - Italy**

Pale and delicate wine with persistent bubbles. A clean and fruity aromatic bouquet with hints of flowers, honey and apple leads to a well-balanced light and fresh taste on the palate.

**Premier Cru Brut Champagne** Bottle **£55.00**

**Lombard et Cie - France**

A mature and well-structured champagne with an abundance of bubbles. Fresh with aromas of peach, apricot and touches of vanilla. The palate is rounded and full of citrus, honey and brioche flavours. The finish is long and elegant with a lasting grapefruit freshness. Great with crab or lobster or simply on its own.

**Classic Cuvee** Bottle **£60.00**

**Nytimber - England**

This delicate English premium sparkling wine is toasty on the nose with complex aromas. The palate supports this with honey, almond, and baked apple flavours. Very fine and elegant with a great combination of intensity, delicacy and length.

### White

**Grenache Blanc** 125ml **£4.30** / 175ml **£6.25**

**La Loupe d'Oc - France**

Bottle **£21.00**

Our house white is a lovely, fresh mid-bodied white with light peach & melon flavours and a dry finish.

**Pinot Grigio** 125ml **£4.55** / 175ml **£6.50**

**Ca Luca - DOC Delle Venezie - Italy**

Bottle **£23.00**

Dry and well-balanced with refined acidity matching the subtle peach, pear and lemon flavours. The fruit flavours mingle on the palate to create an easy drinking wine which lingers nicely. Works well with salads and fish dishes.

**Chenin Blanc** 125ml **£4.70** / 175ml **£7.10**

**Boatmans Drift - South Africa**

Bottle **£25.00**

Pale lemon in colour with a bouquet of apple and white flowers. The palate is crisp with notes of mango and a fresh zesty acidity. Goes really well with halloumi.

**Picpoul de Pinet** 125ml **£5.75** / 175ml **£7.80**

**Sel et de Sable - France**

Bottle **£27.00**

Made with a lovely Languedoc grape it has a very fresh and floral nose. The palate is dry and refreshing with notes of citrus, some tropical fruits and a distinctive mineral edge. Best enjoyed with seafood.

**Sauvignon Blanc** 125ml **£5.95** / 175ml **£7.90**

**Havoc & Harmony - Marlborough New Zealand**

Bottle **£30.00**

A vibrant aroma of ripe gooseberries and herb blend to create an expressive dry white that exhibits tropical flavours of pineapple and lime. Yet retains a crisp citrus acidity to balance a richly textured palate. Lovely with any fish dishes.

**Albariño** Bottle **£34.00**

**Genio y Figura - Rias Baixas Spain**

A pronounced peachy nose and bursting full of ripe fruit flavours. Apples, peach and nectarine with fresh citrus acidity on the finish.

**Chablis (Organic)** Bottle **£48.00**

**Cuvee Emeraude - Domaine de Gauteron France**

The aroma is fragrant with lemon and mineral notes. It has a complex finish with a ripe and silky feel in the mouth..

### Rose

**Rosato** 125ml **£4.30** / 175ml **£6.25**

**Paradossa - Italy**

Bottle **£21.00**

An easy drinking rosé that is soft, crisp and well balanced. With a fruit scented bouquet, notes of summer fruits and fresh acidity. Goes well with grilled seafood and delicately spiced dishes.

**Languedoc Rosé (Organic)** 125ml **£5.75** / 175ml **£7.50**

**La Grande Courtade d'Oc - France**

Bottle **£27.00**

Produced from organic fruit grown on the small estate. It's a dry rose with summer fruits on the palate and a refreshing and crisp acidity. Perfect for salads, seafood or chicken dishes.

**Provence Rosé** Bottle **£35.00**

**Chateau Paradis - France**

A classic light Provençal Rosé that has an exuberant nose of fresh fruits and is subtle on the palate with ripe red fruits.

### Red

**Grenache Noir** 125ml **£4.30** / 175ml **£6.25**

**La Loupe d'Oc - France**

Bottle **£21.00**

Our house red has a peppery nose with scents juicy ripe fruits. It's a well-balanced wine with a smooth texture and supple, mouth filling finish.

**Merlot** 125ml **£4.55** / 175ml **£6.50**

**La Vigneau d'Oc - France**

Bottle **£23.00**

A soft and appealing Merlot, well balanced and concentrated with blackcurrants and ripe berry fruits. The nose hints of leather and the palate gives supple herbs and blackberry. Lovely with Rump steak.

**Rioja (Organic)** 125ml **£4.70** / 175ml **£7.10**

**Azerbache - Spain**

Bottle **£25.00**

Good aromatic intensity with red berries, toast, spices and balsamic. It has a complex mouth feel with good structure and fruit flavours of cherries, redcurrants and plums. Long lasting on the finish with a pleasant dominance of fruit. Goes really well with Sirloin or Ribeye steak.

**Shiraz** 125ml **£5.75** / 175ml **£7.80**

**Pimpala Road - Australia**

Bottle **£27.00**

A complex and rich leathery palate with hints of smoky oak. Soft tannins and intense berry fruit flavours continue with a long finish of dark chocolate and spice. Nice with lamb dishes and anything spiced.

**Pinot Noir** 125ml **£5.95** / 175ml **£7.90**

**Whale Point - Australia**

Bottle **£30.00**

With a soft nose of red currants and cherries, it's very smooth with supple tannins and sweet spices. The finish is long and raspberry notes linger on the palate. Lovely with any meat starters.

**Malbec** Bottle **£34.00**

**Alpataco - Argentina**

The palate is smooth with a velvety mouthfeel. It's fresh and fruity with plenty of blackcurrant, black cherry, plum and violet notes. A perfect match for any grilled steaks.

**Chateaufeuf du Pape** Bottle **£55.00**

**Domaine Montpertuis - France**

A nose of wild herbs, pepper and tobacco notes preceded a palate rich with mulberry fruit, blackcurrant and supple tannins. The powerful dark fruit notes are matched with rustic, leather and mineral richness and a strong spicy finish.