

## CLASSIC COCKTAILS

**£11.00 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 - Golden 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 - Brown Sugar**

**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 - Lime Juice**

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.

### **Old Fashioned**

**Bourbon - Sugar - Bitters - Orange Slice**

The staple of any good cocktail bar this humble creation is a firm favourite for whiskey drinkers the world over.

## **Single Malt**

<b>Chivas Royale Salute 21 Years</b> 40%	<b>£14.00</b>
<b>Laphroaig 12 Years</b> 40%	<b>£6.50</b>
<b>Glenfiddich 12 Years</b> 40%	<b>£6.00</b>
<b>Talisker 10 Years</b> 45.8%	<b>£5.50</b>
<b>Oban 14 Years</b> 43%	<b>£7.00</b>
<b>Lagavulin 16 Years</b> 43%	<b>£8.00</b>

## **Brandy & Cognac**

<b>Healy's Cornish Cyder Brandy 4 Years</b> 40%	<b>£4.50</b>
<b>Three Barrels VSOP</b> 40%	<b>£4.00</b>
<b>Hennessy XO</b> 40%	<b>£18.00</b>
<b>Courvoisier VS</b> 40%	<b>£5.00</b>

## **Sherry (50ml)**

<b>Tio Pepe</b> 15%	<b>£3.70</b>
<b>Harveys Bristol Cream</b> 17.5%	<b>£3.70</b>
<b>Mira la Mar Pedro Ximenez</b> 15%	<b>£3.70</b>

## **Port (50ml)**

<b>Churchill Reserve Port</b> 19.5%	<b>£5.00</b>
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## **Liqueurs & Other Spirits**

<b>Aperol</b> 11%	<b>£3.70</b>
<b>Campari</b> 25%	<b>£3.70</b>
<b>Baileys</b> 17%	<b>£3.70</b>
<b>Malibu</b> 21%	<b>£3.70</b>
<b>Cointreau</b> 40%	<b>£3.70</b>
<b>Grand Marnier</b> 40%	<b>£3.70</b>
<b>Olmeca Silver Tequila</b> 38%	<b>£3.70</b>
<b>Tia Maria</b> 20%	<b>£3.70</b>
<b>Luxardo Sambuca</b> 38%	<b>£3.70</b>
<b>Luxardo Limoncello</b> 27%	<b>£3.70</b>
<b>Luxardo Maraschino</b> 32%	<b>£3.70</b>
<b>Blue Curacao</b> 21%	<b>£3.70</b>
<b>Chambord</b> 16.5%	<b>£3.70</b>
<b>Kahlua</b> 16%	<b>£3.70</b>
<b>Disaronno Amaretto</b> 28%	<b>£3.70</b>
<b>Giffard Creme De Cassis Imperial</b> 18%	<b>£3.70</b>
<b>Giffard Triple Sec</b> 25%	<b>£3.70</b>
<b>Angostura Bitters</b> 44.7%	<b>£3.70</b>
<b>Midori Melon Liqueur</b> 20%	<b>£3.70</b>
<b>Galliano Italian Liqueur</b> 35%	<b>£3.70</b>
<b>St Germain Elderflower Liqueur</b> 20%	<b>£3.70</b>
<b>Frangelico Hazelnut Liqueur</b> 20%	<b>£3.70</b>
<b>Martini Dry</b> 15%	<b>£3.70</b>
<b>Martini Rosso</b> 15%	<b>£3.70</b>
<b>Martini Bianco</b> 15%	<b>£3.70</b>
<b>Pimms</b> 25%	<b>£3.70</b>
<b>Jagermeister</b> 35%	<b>£3.70</b>
<b>Seedlip Spice</b> 94 0%	<b>£3.70</b>
<b>Seedlip Grove</b> 42 0%	<b>£3.70</b>
<b>Seedlip Garden</b> 108 0%	<b>£3.70</b>

## WINE

### Champagne & Prosecco

**Prosecco Extra Dry 11%** Bottle **£30.50**

**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 12.5%** Bottle **£60.00**

**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 12%** Bottle **£60.50**

**Nyetimber - 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 13.5%** 125ml **£4.50** / 175ml **£6.50**

**La Loupe d'Oc - France** 250ml **£8.50** / Bottle **£21.00**

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

**Pinot Grigio 12%** 125ml **£2.25** / 175ml **£6.25**

**Ca Luca - DOC Delle Venezie - Italy** 250ml **£8.25** / Bottle **£19.50**

Pinot Grigio dry and well-balanced, it retains a refined acidity matching the subtle peach, pear, melon and apple flavours.

The fruit flavours mingle on the palate to create an easy-drinking yet elegant wine which lingers on the finish. Works well with salads and fish dishes.

**Chenin Blanc 12%** 125ml **£4.00** / 175ml **£6.00**

**Boatmans Drift - South Africa** 250ml **£8.00** / Bottle **£18.95**

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 12.5%** 125ml **£5.75** / 175ml **£8.75**

**Sel et de Sable - France** 250ml **£11.50** / Bottle **£26.75**

Made from one of the oldest grape in Languedoc. Picpoul is a bright straw yellow in colour with 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 13%** 125ml **£6.95** / 175ml **£8.95**

**Turning Heads - Marlborough** 250ml **£11.95** / Bottle **£27.50**

**New Zealand**

A vibrant aroma of ripe gooseberries, herb and nettle aromas are blended 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 fish dishes.

**Albariño 13%** Bottle **£33.00**

**Genio y Figura - Rias Baixas Spain**

A pronounced peachy nose and bursting full of ripe fruit flavours. Apple, peach and nectarine with a fresh, citrus acidity and a subtle mineral character on the finish. A perfect match to shellfish such as lobster or crab.

**Chablis (Organic) 12.5%** Bottle **£50.00**

**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 13.5%** 125ml **£4.25** / 175ml **£6.25**

**Paradossa - Italy** 250ml **£8.25** / Bottle **£19.25**

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) 12.5%** 125ml **£5.75** / 175ml **£8.75**

**La Grande Courtade d'Oc - France** 250ml **£11.50** / Bottle **£26.95**

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

**Provence Rosé 13%** 125ml **£6.95** / 175ml **£8.95**

**Chateau Paradis - France** 250ml **£11.95** / Bottle **£31.00**

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

### Red

**Grenache Noir 13.5%** 125ml **£4.50** / 175ml **£6.50**

**La Loupe d'Oc - France** 250ml **£8.50** / Bottle **£20.50**

Our house red has a peppery nose with herbal scents and juicy ripe fruit flavours, together with a smooth texture and supple, mouth filling finish.

**Merlot 13.5%** 125ml **£4.95** / 175ml **£6.95**

**La Vigneau d'Oc - France** 250ml **£8.95** / Bottle **£22.00**

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) 13.5%** 125ml **£5.95** / 175ml **£8.95**

**Azerbache - Spain** 250ml **£11.95** / Bottle **£27.25**

Good aromatic intensity with red berries, toasty, spicy and balsamic from the wood. This Rioja is tasty and complex in the mouth with a good structure with flavours of redcurrants, cherries and plums. Long lasting on the finish with a pleasant dominance of mature fruit. Goes well with steak.

**Shiraz 14%** 125ml **£6.50** / 175ml **£9.50**

**Pimpala Road - Australia** 250ml **£12.50** / Bottle **£29.00**

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 13.5%** 125ml **£4.25** / 175ml **£6.25**

**Whale Point - Macedonia** 250ml **£8.25** / Bottle **£20.00**

With a soft nose of redcurrants and red cherries, the palate is very smooth with a core of red fruit flavours and sweet spices supported by supple tannins giving structure to the wine. The finish is long and smooth with the raspberry notes lingering on the palate. Goes well with lighter dishes.

**Malbec 14%** 125ml **£6.25** / 175ml **£9.25**

**Alpataco - Argentina** 250ml **£12.25** / Bottle **£28.50**

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 15%** Bottle **£58.00**

**Domaine Montpertuis - France**

A nose of wild herbs, cedar and pepper. It has ample flavours of cherry, strawberry and prune held by a strong spicy character. The powerful dark fruit notes and mineral richness give a strong, spicy finish. Pairs well with a variety of meats.

### Dessert Wine

**Chateau les Mingets 13%** 75ml **£2.50** / Bottle **£7.50**

**Sauternes - France**