

## PROSECCO & CHAMPAGNE

Jeio, PROSECCO/PINOT BIANCO, Italy NV

25.85

Jeio, ROSE, Italy NV

26.85

Champagne Moutard, Grand Cuvee NV

36.95

Perrier Jouet Grand Brut NV

43.45

Laurent Perrier Rose NV

71.55

## COCKTAILS

### CLASSIC CHAMPAGNE COCKTAIL

Angostura coated sugar cube soaked in Courvoisier & submerged in Champagne

7.15

### CLASSIC BELLINI

Crème de peche & white peach puree shaken & topped with Prosecco or try a Melba or Raspberry Bellini

6.95

### ROYAL FLIRTINI

Stolichnaya Vanilla vodka shaken with Chambord & Raspberry puree, topped with Champagne

7.15

### KIR ROYALE

A classic mix of crème de cassis topped with Champagne

7.15

### MARGARITA

Tequila shaken with Triple Sec, freshly squeezed lime juice & agave syrup. Served on the rocks or try a Very Berry Margarita with crème de cassis & Grand Marnier

6.95

7.15

### COLLINS

Bombay Sapphire Gin or Russian Standard Vodka with fresh lemon juice & sugar, topped with soda or try with either, Passion fruit, Raspberry, Elderflower or Honey.

6.95

7.15

### CAIPIRINHA

Whole lime muddled with sugar & Sagatiba Pura Cachaca or try with Stolichnaya Vodka & either Honey or Berries

6.95

7.15

### SOURS

Choose from Midori, Amaretto, Chambord, Makers Mark or Jamesons, Shaken with lemon juice, sugar, egg white (opt) & bitters. Served over crushed ice

6.95

### BLOODY MARY

Russian Standard Vodka with tomato juice & The Duke's Mary mix. Served tall with a celery stick

6.95

## PORT

Fonseca Bin 27

50ml

4.80

Taylors 20 Year Old Tawny Port

7.15

## RUM

Sailor Jerry

25ml

4.20

Mount Gay

4.20

Mount Gay XO

7.25

## COGNAC

Courvoisier

25ml

3.20

Remy Martin VSOP

4.00

Remy Martin XO

5.75

## SPIRITS & LIQUEURS

Limoncello

25ml

3.25

Baileys (50ml)

3.25

Tuaca

3.25

Cointreau, Disaronno Amaretto,

3.25

Frangelico, Sambuca, Kahlua,

Tia Maria, Grand Marnier

## ARMAGNAC

Janneau VSOP

50ml

6.15

Janneau XO

9.15

## CALVADOS

Berneroy XXX

50ml

7.15

For more teas and coffees or if there's something you would like that's not listed - just ask the team!

All wines available in 125ml glass on request

## DRAUGHT

Becks Vier

Half

Pint

2.00

3.85

Kronenbourg 1664

2.05

3.90

Staropramen

2.25

4.25

Hoegaarden

2.35

4.60

Leffe

2.95

Guinness

2.10

4.05

Guest Ales

please ask the team

## BOTTLED BEER & CIDER

Corona (Mexico)

3.65

Budvar (Czech)

3.65

Peroni (Italy)

3.65

Bulmers Original

4.40

Bulmers Pear

4.40

## JUICES & MINERALS

Pure Life still & sparkling water

Glass 1.80

Btl 3.30

For every litre of Life water bought, a litre of clean drinking water is delivered to communities in the developing world

Filtered water

free

Eager juices

2.65

Belvoir Organic sparkling presses

2.65

Elderflower, Blood Orange & Mandarin or Ginger Beer

Coca-Cola / Diet Coca-Cola

2.60

## COCKTAILS (ALCOHOL FREE!)

Mint Zing

3.30

A mix of fresh mint, cucumber, sugar & apple juice

Lemon & Ginger Mojito

3.30

Fresh lemon, mint & topped with Belvoir organic ginger beer

Cran-Apple Cooler

3.30

Cranberry & apple juices shaken with strawberry & blackberry puree, finished off with passion fruit syrup & lemonade

Passion Fruit Ice Tea

3.30

English breakfast tea, lemon juice & passion fruit syrup

**MOST OF US TEND TO OPT FOR SAUVIGNON,  
CHARDONNAY, PINOT GRIGIO OR MERLOT**

*To make life easier & more interesting our wines are grouped  
- so if you know you like your Sauvignon's, you can be pretty  
sure you're going to love the other grape styles too!*

**WHITES**

**SAUVIGNON BLANC & MORE EDGY**

<i>Valdivieso, Sauvignon Blanc, Valle Central, Chile, 2010</i>	18.95	6.55	4.55
<i>Kleine Rust, Fairtrade Chenin/Sauvignon, Stellenbosch, South Africa, 2010</i>	21.95		
<i>Rey Santo, Verdejo, Rueda, Spain, 2010</i>	23.95		
<i>Chateau Bonnet Entre-Deux-Mers, Sauvignon Blanc, Bordeaux, 2009</i>	27.15		
<i>Saint Clair Tuatara Bay, Sauvignon Blanc, Marlborough, New Zealand, 2010</i>	27.65	9.15	6.60

**PINOT GRIGIO & EASY DRINKERS**

<i>El Muro, Blanco Macabeo, La Mancha, Spain, 2009</i>	15.55	5.45	3.90
<i>Petit Papillon, Grenache Blanc, Vin de Pays d'Oc, 2009</i>	17.65	6.10	4.25
<i>Sacchetto, Pinot Grigio, Veneto, Italy, 2010</i>	20.95	7.20	5.00
<i>Riva Leone, Cortese, Gavi, Piedmont, 2009</i>	24.95		

**CHARDONNAY & FULLER CHARACTERS**

<i>Domaine Pourthie, Chardonnay, Languedoc, 2009</i>	18.15	6.25	4.30
<i>Cuatro Rayas, Verdejo, Rueda, Spain 2009</i>	21.95		
<i>Paul Buisses, Vouvray Clos Berger, Chenin Blanc, Loire, 2009</i>	25.65		
<i>Journeys End Haystack, Chardonnay, Western Cape, South Africa, 2009</i>	27.65		
<i>Rully Clos des Mollepiepieres, Chardonnay, Burgundy, 2008</i>	30.65		

**RIESLING & AROMATICS**

<i>Sibarita's, Riesling, Bio Bio Valley, Chile, 2010</i>	20.65	7.15	4.95
<i>Chateau de L'Hospitalet, Viognier, Languedoc, 2009</i>	22.95	7.85	5.85
<i>Andaluna, Torrontes, Mendoza, Argentina, 2010</i>	26.65		

**WICKED WINES OF THE WEEK**

*Every week we choose some great wines & knock down the prices  
so you can treat yourself at our expense - just ask the team*

**ROSE**

<i>La Serre, Rose de Syrah, Vin de Pays d'Oc, 2009</i>	17.25	6.00	4.15
<i>El Talud, Tempranillo, Rioja 2008</i>	22.70	7.25	5.15
<i>Chateau d'Astros, Grenache/Syrah, Cotes de Provence, 2009</i>	25.45		

**RED**

**MERLOT, RICH & SMOOTH**

<i>Domaine Pourthie, Merlot, Languedoc, 2009</i>	18.95	6.55	4.55
<i>Vina Echeverria, Carmenere, Curico Valley, Chile, 2009</i>	21.65	7.55	5.35
<i>Boer &amp; Brit, Petit Verdot/Pinotage, South Africa, 2009</i>	22.65		

**PINOT NOIR, LIGHT & SMOOTH**

<i>Sollazzo, Sangiovese, Umbria, Italy, 2010</i>	15.55	5.45	3.90
<i>Sibarita's, Pinot Noir, Valle Central, Chile, 2010</i>	18.65	6.45	4.50
<i>Les Sablons, Grenache/Syrah, Cotes du Ventoux, 2008</i>	18.55	6.40	4.45
<i>Le Beau Chene, Pinot Noir, Languedoc Roussillon, 2009</i>	23.65		

**RIOJA & BURSTING WITH FRUIT**

<i>Villa dei Fiori, Primitivo, Toscana, Italy, 2009</i>	19.25		
<i>TerraGens, Sangiovese, Romagna, Italy, 2009</i>	20.55		
<i>Cuma, Organic Malbec, Cafayate, Argentina, 2010</i>	23.65	8.15	6.00
<i>Castillo de Clavijo, Tempranillo, Rioja Crianza, Spain, 2009</i>	23.65		

**CABERNET SAUVIGNON & FULLER BODIED**

<i>Thesaurum, Corvina/Cabernet Sauvignon, Veneto, Italy, 2008</i>	21.95	7.65	5.45
<i>Domaine Andre Brunel, Grenache/Syrah, Cotes Du Rhone, 2008</i>	24.65		
<i>Chilcas, Organic Cabernet Sauvignon, Valle Central, Chile, 2010</i>	24.65		
<i>The Black Shiraz, Australia, 2008</i>	26.95		
<i>San Silvestro, Nebbiolo, Piedmont, Italy, 2007/8</i>	27.15		