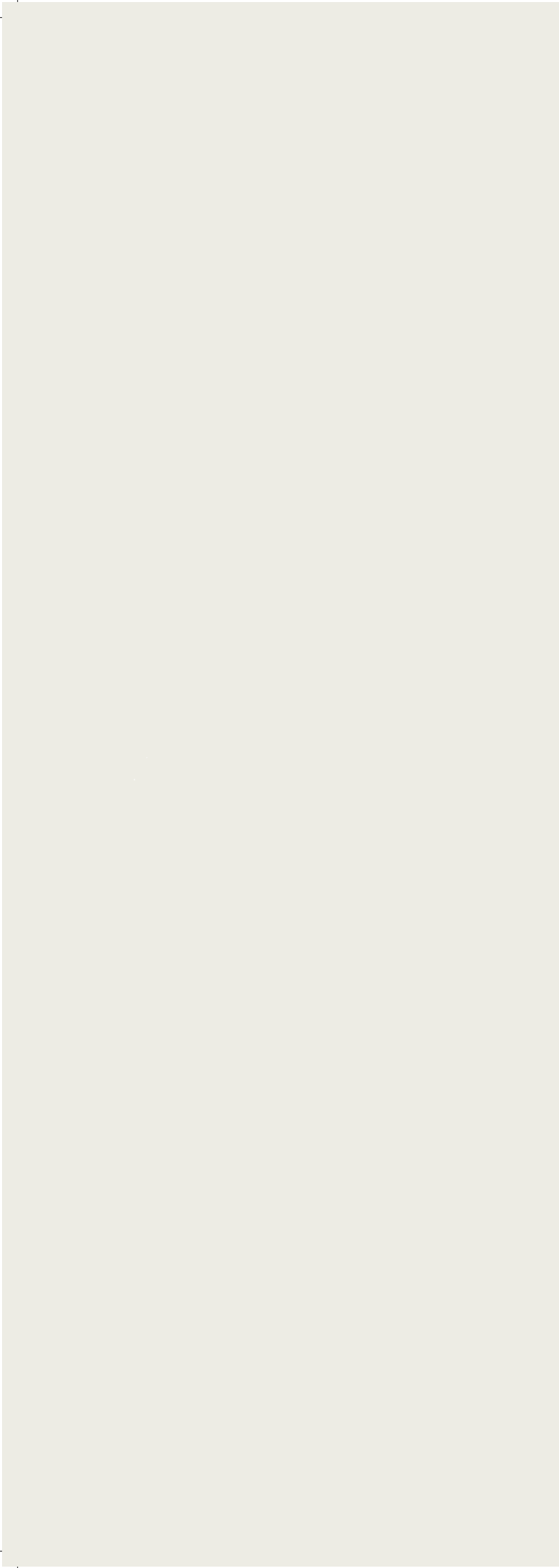




*Scan Here*

*Drinks Menu*



## *Prosecco Cocktails*

**Bakewell Fizz 9.50**  
Amaretto, Cherry Liqueur,  
Prosecco

**English Garden 9.50**  
Elderflower Gin, Lemon Juice,  
Sugar Syrup, Prosecco

**Prosecco Royal 8.50**  
Chambord, Prosecco

**Rosecco 8.50**  
Chef's homemade Rose Syrup,  
Prosecco

## *Sparkling Wine*



**Santa Fosca Prosecco**

**£27.95**



**Extra Dry**

125ml **£5.95**

**Italy**

The soft bubbles married together  
with the flavours of green apple & pear  
with a hint of honeysuckle.



**Greyfriars Cuvée Brut,**  
**England**

**£39.00**



125ml **£7.25**

Dry, elegant with a refreshing  
palate and fine mousse.



**Louis Dornier et Fils Brut**  
**France**

**£42.00**



125ml **£7.50**

A light, fresh, vigorously youthful  
Champagne with a fine, elegant,  
slightly lemony nose, lively mousse  
and long, crisp palate.






**Perrier-Jouët Grand Brut**  
**France**



**£69.00**



Dynamic, fresh and lively, showing  
white flowers, grapefruit and notes  
of pineapple and honey.


## White Wine

- 1**  **Panuelo Blanco, Spain** **£18.95**

 Ripe and fruity, with notes of melon and pear. 175ml **£5.50**  
250ml **£6.50**
- 2**  **Solstice Pinot Grigio delle Venezie Italy** **£20.95**

 Fresh, crisp with subtle notes of citrus and pear fruit. 175ml **£6.20**  
250ml **£7.20**
- 3**  **Tekena Sauvignon Blanc, Central Valley Chile** **£21.95**


 Refreshing, with citrus and tropical fruit flavours and a crisp finish. 175ml **£6.20**  
250ml **£7.20**
- 4**  **Southern Rivers Sauvignon Blanc, Marlborough New Zealand** **£28.00**


A fresh, grassy-gooseberry Sauvignon Blanc from the East Coast region
- 5**  **Gavi Ca' Bianca Italy** **£28.50**

White flower and green fruit aromas, with a touch of honey and refreshing minerality on the palate.

## Rosé Wine

- 6**  **Casa Albali Garnacha Rosé, Valdepeñas Spain** **£18.95**

 Generously flavoured rosé with ripe raspberry and red plum aromas. 175ml **£5.50**  
250ml **£6.50**
- 7**  **Lavender Hill White Zinfandel, California USA** **£21.50**









Medium-dry, rather than the usual medium-sweet versions available, shows plenty of watermelon, strawberry and redcurrant fruit.
- 8**  **Don Jacobo Rioja Rosado, Bodegas Corral Spain** **£25.00**

Delightfully deep-coloured from Spain's premier wine region, with fresh summer fruits and a lively zing.

## Red Wine

- 9**  **Panuelo Tinto** **£18.95**  
**Spain** 175ml **£5.50**  
 Ripe red and dark berry fruit 250ml **£6.50**  
 flavours, with a smooth finish.
- 10**  **Tekena Cabernet Sauvignon** **£21.95**  
**Central Valley** 175ml **£6.20**  
**Chile** 250ml **£7.20**  
 Light-bodied and juicy, with a plum  
 and bramble-fruit character.
- 11**  **Luna del Sur Malbec,** **£23.50**  
**San Juan** 175ml **£6.20**  
**Argentina** 250ml **£7.20**  
 Plenty of ripe, soft berry fruit flavours with  
 the usual pinch of spice associated with  
 Malbec
- 12**  **Togale Merlot del Lazio** **£24.50**  
**Fontana Candida, Italy** 175ml **£6.20**  
 Plush and rounded cherry 250ml **£7.20**  
 and plum fruit with a juicy  
 and soft character.
- 13**  **Don Jacobo Rioja Crianza,** **£29.00**  
**Bodegas Corral**  
**Spain**  
 A blend of 90% Tempranillo with small  
 additions of Garnacha and Mazuelo  
 varieties

## Wine Expression

-  Dry, refreshing, delicate, light white
-  Zesty, herbaceous or aromatic white
-  Juicy, fruit-driven ripe white
-  Juicy, medium-bodied, fruit-led red
-  Spicy, peppery, warming red
-  Dry, elegant rosé
-  Rich, fruity rosé
-  Champagne and sparkling wine

125ml measure available upon request

## ***Draught***

**Pint**

<b>Peroni</b>	<b>6.25</b>
<b>Corona</b>	<b>5.95</b>
<b>Stella Artois</b>	<b>4.95</b>
<b>Becks</b>	<b>4.85</b>
<b>Camden Pale</b>	<b>5.95</b>
<b>Orchard Pig cider</b>	<b>4.95</b>
<b>Guinness Surger</b>	<b>5.50</b>

## ***Spirits***

**25ml**

**50ml**

<b>Smirnoff Red label Vodka</b>	<b>3.05</b>	<b>6.00</b>
<b>Grey Goose Vodka</b>	<b>4.75</b>	<b>9.00</b>
<b>Gordon's Gin</b>	<b>3.05</b>	<b>6.00</b>
<b>Gordons Pink Gin</b>	<b>3.25</b>	<b>6.25</b>
<b>Bombay Sapphire Gin</b>	<b>3.50</b>	<b>6.95</b>
<b>Jack Daniel's</b>	<b>3.15</b>	<b>6.00</b>
<b>Bacardi Carta Blanca</b>	<b>3.05</b>	<b>6.00</b>
<b>Captain Morgans Spiced</b>	<b>3.25</b>	<b>6.10</b>
<b>Captain Morgans Dark Rum</b>	<b>3.05</b>	<b>6.00</b>

## *Soft Drinks*

### **Frobishers 250ml 3.25**

Jubilant juice – bashed and bottled,  
simply fabulous fruit

**Apple | Mango | Orange**

### **Fentimans 275ml 3.75**

Over 100 years since Fentimans started  
brewing botanical drinks & business is still  
in the Fentimans family & owned by the great  
grandson of Thomas Fentiman.

**Traditional Ginger Beer**

**Rose Lemonade**

**Gently Sparkling Elderflower**

**Dandelion & Burdock**

**Mandarin & Seville Orange Jigger**

\*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

**for the facts [drinkaware.co.uk](http://drinkaware.co.uk)**

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