

CLASSIC

Cherry Apple	6.75
Cherry & blackcurrant vodka w Eager apple juice	
Pear & Vanilla Rickey	6.75
Vanilla vodka, pear liqueur & lemonade	
Amaretto Sour	6.75
Disaronno Amaretto, lemon juice & sugar	
Passion Island Ice Tea	6.75
Passion fruit vodka blended with classic Long Island Tea mix - topped with Pepsi	
Lychee Martini	6.75
Lychee liqueur bathed in Russian Standard vodka & mint	
Espresso Martini	6.75
Stolichnaya vanilla vodka, Kahlua, Tia Maria & coffee	
Mojito - Raspberry or Classic	6.75
Keep it Cuban. Bacardi Superior over muddled limes, sugar & mint with crushed ice	
Caipirinha or Classic	6.75
Keep it Brazilian. Cachaca muddled with fresh lime & sugar	
Margarita - Classic or Tiki (almond flavour)	6.75
Straight up, frozen or on the rocks, tequila savoured, not slammed	
Coco Berry Martini	6.75
Raspberries, Bacardi & chocolate	
Luxury Hot Chocolate	6.75
Hot chocolate with baileys & amaretto - for grown ups	
Winter Pimms	6.50
Apple, orange, lemon & warm Eager apple juice	
Irish Coffee	6.75
Hot coffee, Irish whisky & double cream	
Mai Tai	6.75
Bacardi Gold rum, apricot & orange liqueur, pineapple, orange and lime juice w almond syrup	
Orange Pop	6.75
Stolichnaya vanilla vodka, fresh orange juice, lemonade & cinnamon	
Negroni	6.00
Bombay Gin, Martini Rosso & Campari - The Italian classic	
Monkey Smash	6.75
Peach & mint flavours mixed with Monkey Shoulder whisky	
Sailor Libre	6.75
Sailor Jerry's, lime & Pepsi	
Chocolate Truffle Martini	6.75
Cream, chocolate, almond liqueur & Italian brandy	

CHAMPAGNE COCKTAILS

Bellini	7.50
Peaches & Prosecco	
Royal Noire	7.50
Twisted Bucks Fizz	
Champagne Cocktail	7.50
Brandy & Champagne	
Kir Royale	7.50
Berries & Champagne	

NON-ALCOHOLIC

Lemon & Ginger Mojito	3.00
Lemon instead of lime & ginger beer instead of rum	
Thai Lemon	3.00
Coriander muddled with almond & ginger beer	
Ginger Alert	3.00
Pear & apple mixed with ginger ale	
Raspberry Cooler	3.00
Raspberries, lemon juice & soda	
Mint Zing	3.00
Cucumber & lime muddled with mint & apple juice	
Passion Fruit Ice Tea	3.00
An English iced tea with a passion fruit twist	

EVENING MENU

Mini cocktail sausages w ketchup & mustard	5.00
Loaded potato skins w cheddar cheese, bacon & sour cream	5.00
Satay chicken skewers w sweet chilli sauce	5.00
Goujons of plaice w mayonnaise	5.00
Smoked mackerel pate w wholegrain toast	6.00
Antipasto - 2 slices of chorizo, salami, air dried ham, buffalo mozzarella, sun blushed tomatoes, roasted vegetables, celeriac & olives	9.95
Greek platter: feta cheese, olives, pickled chilli's, houmous, tzatziki & pitta bread	7.50
Classic Sharer	9.25
Mini cocktail sausages, satay chicken, goujons of plaice, home cut chips w ketchup & mayonnaise	
Nachos - melted cheddar cheese, tomato salsa, sour cream, guacamole & pickled chilli's	6.50/8.95
Olives	2.50
Wasabi crackers	1.75
Smoked salted almonds	1.75
Vegetable crisps	1.75
Salted cashews	1.75
Corn kernels	1.75
Satay broad beans	1.75

WHITE

Bottle Small Large

CLEAN & CRISP

Côte À Côte Blanc, Vin de Pays d'Oc, UGNI BLANC/MACABEO, France 2008 14.65 3.65 4.90

Petit Papillon, GRENACHE BLANC, France 2008 15.95 3.85 5.40

Terra Andina SAUVIGNON BLANC, Central Valley, Chile 2008 17.25 4.05 5.80

Celso, PINOT GRIGIO, Veneto, Italy 2008 19.05 4.50 6.45

Gavi, Riva Leone, CORTESE, Piemonte Italy 2008 22.65

Chablis 1er Cru Montmains, Domaine des Marronniers, CHARDONNAY, France 2007 41.55 Half 21.55

FULLER FRUIT & BODY

Dolia, CHARDONNAY, France 2008 16.15 3.90 5.65

Sept Saisons, VIOGNIER, Languedoc Roussillon, France 2008 21.35 5.10 7.15

Vallis Agri, PINOT GRIGIO, Veneto, Italy 2007 22.55

Woolaston RIESLING, Nelson, New Zealand 2007 25.55

Woolaston SAUVIGNON BLANC, Nelson, New Zealand 2007 25.55 6.35 8.55

Sancerre Domaine de la Chezatte, SAUVIGNON BLANC, Loire, France 2007 27.65

ROSÉ

CLEAN & EASY GOING

La Serre, SYRAH, Vin de Pays d'Oc, France 2007 15.45 3.75 5.25

Vidigal, BAGA, Portugal 2008 16.45

FULLER FRUIT

El Talud, TEMPRANILLO, Martinez Laorden, Rioja, Spain 2008 19.75 4.65 6.65

PROSECCO, SPARKLING & CHAMPAGNE

Jeio, PROSECCO/PINOT BIANCO Italy NV 23.55 5.35

Cloudy Bay Pelorus New Zealand PINOT NOIR/CHARDONNAY NV 29.55

Albert Beerens NV 33.55 6.55

Perrier Jouet Grand Brut NV 39.55

Laurent Perrier Rose NV 59.55

RED

Bottle Small Large

CLEAN & LIGHT

Il Banchetto SANGIOVESE, Veneto, Italy 2007 14.65 3.65 4.90

Cotes du Ventoux, GRENACHE/SYRAH, France 2007 16.75 4.00 5.65

Sibarita PINOT NOIR, Central Valley, Chile 2008 16.85 4.10 5.75

Fleurie, Caves de Fleurie, GAMAY, Beaujolais, France 2007 26.55

FULLER FRUIT & BODY

Sibarita Merlot, Central Valley, Chile 2008 16.35 3.90 5.55

Lanzado, Joven TEMPRANILLO, Martinez Laorden, Rioja, Spain 2008 18.15 4.30 6.15

Vila dei Fiore, PRIMITIVO, Puglia 2007 18.55

Andeluna, MALBEC, Mendoza, Argentina 2007 22.65 5.35 7.65

Thesaurum, CORVINA/CABERNET SAUVIGNON, Veneto, Italy 2006 19.85 4.70 6.70

RICH & GUTSY

Perez Cruz, CABERNET SAUVIGNON, Reserve, Alto Maipo Valley, Chile 2006 23.35 5.50 7.80

Lanzado Crianza, TEMPRANILLO, Martinez Laorden, Rioja, Spain 2005 24.35 5.80 8.20

Ad Hoc, Middle of Everywhere, SHIRAZ, Australia, 2007 24.75 5.90 8.35

Tourelles de Longueville, Pichon-Langueville, CABERNET SAUVIGNON/MERLOT, Pauillac, Bordeaux, France 2004 43.55 Half 21.95

PUDDING

Sauternes, Château du Levant, SEMILLON/SAUVIGNON BLANC /MUSCADELLE, Bordeaux France 2005 16.35 5.55

DRAUGHT

pint half

Erdinger 4.30 2.20

Lefte 2.25

Amstel 3.40 1.80

Kirin 3.50 1.85

Guinness 3.40 1.80

BOTTLED

Corona (Mexico) 3.30

Peroni (Italy) 3.30

Bulmers 4.30

Brothers Somerset Pear Cider 4.30