

Champagne and Prosecco Cocktails

Kir Royale Champagne and Crème de Cassis	£6.50
Raspberry Kiss Russian Standard vodka, Chambord, raspberry puree, mint, raspberries and topped with Prosecco	£6.95
Aperol Spritz Prosecco, aperol and soda over ice with a slice of orange	£6.50
Bellini Prosecco and peach purée	£6.25
Strawberry Bellini Prosecco and strawberry purée	£6.25
P*star Martini Grey Goose vodka, passion fruit liqueurs, pineapple juice, vanilla syrup, lemon mix and a shot of Prosecco	£9.25

Cocktails

Long Island Ice Tea Russian Standard vodka, Bacardi superior rum, Cointreau and Bombay Sapphire gin, with sweet and sour mix and sugar syrup, topped with diet coke	£6.95
Mojito Bacardi Superior rum, mint, lime juice, sugar and soda Also available in Strawberry, Passion fruit and Raspberry	£6.95
Daiquiri Bacardi Superior rum, triple sec, lime juice and sugar. Also available in Strawberry, Mango and Raspberry	£6.95
Cosmopolitan Russian Standard vodka, triple sec and cranberry juice	£6.95
Espresso Martini Russian Standard vodka, Kahlua and a shot of espresso	£6.95
Cherry Bakewell Martini Amaretto, cherry brandy and cranberry juice with a cream float	£6.95
French Martini Russian Standard vodka, Chambord, vanilla syrup and pineapple juice	£6.95
Margarita Tequila, triple sec and sweet and sour mix	£6.95
Singapore Sling Bombay Sapphire gin, cherry brandy, Cointreau, lime juice, pineapple juice and topped with grenadine	£6.95
Piña Colada Bacardi Superior rum, pineapple juice, crème de coconut and cream	£6.95
Bloody Mary Russian Standard vodka, Frobisher's tomato juice, lemon juice, Worcestershire sauce, tabasco, salt and pepper and garnished with a celery stick	£6.95
Amaretto Sour Amaretto and sweet and sour mix	£6.95
Lychee Fizz Russian Standard vodka, lychee liqueur with cloudy lemon juice, topped with lemonade	£6.95
Hansel and Gretel Russian Standard vodka, apple schnapps, strawberry puree, gingerbread syrup topped with apple juice and a sprinkling of cinnamon	£6.95
B52 Kahlua, Baileys and Grand Marnier	£6.95

Non-Alcoholic Cocktails

Virgin Daiquiri Fresh strawberries, strawberry syrup, lime juice and sugar	£3.95
Colibri Orange juice, pineapple juice, diet coke and grenadine	£3.95
Virgin Mojito Mint, sugar, lime juice, ginger ale and soda	£3.95

Sparkling Wine

	125ml Glass	Bottle
1. Prosecco Spumante, Vetriciano, Veneto, Italy (2) Very pale straw colour, fruity on the palate with fine persistent perlage.	£4.35	£21.95
2. Baron de Beaupre Brut N.V France (1) Powerful and fruity Champagne, its velvety aromas of vineyard peaches, brings roundness as well as freshness.	£6.50	£35.00
3. Veuve Clicquot Yellow Label N.V France (1) A lovely biscuity, apple nose and an almost apple-crumble palate. Creamy with a burst of zesty citrus fruit.	-	£55.95

White Wine

	175ml Glass	Bottle
4. Sauvignon Blanc, Baron Philippe de Rothschild France (1) This Sauvignon Blanc displays typical aromas of gooseberries and guava and yet it is dry and fruity on the palate.	£4.65	£18.50
5. Pinot Grigio Ca'Tesore Italy (3) Soft almond mouth-feel, flavours of green fruit with a zesty acidity.	£4.65	£18.25
6. Frascati Superiore, Villafranca Latium, Italy (2) Light-bodied, elegant, fresh with hints of apricot and melon.	£4.95	£19.50
7. Trebbiano Chardonnay Moncaro Marche, Italy (2) Trebbiano and Chardonnay grapes work in harmony, resulting in a fruity wine with a long finish.	-	£18.50
8. Caliterra Reserva Sauvignon Blanc Curico Valley, Chile (2) Bright, light greenish-yellow in colour. Pronounced notes of citrus fruit and minerals stand out on the nose.	-	£19.95
9. Grant Burge Benchmark Chardonnay South Australia (3) Fresh, crisp and medium-bodied, showing pleasing aromas of ripe peaches and fresh melons.	£4.95	£19.50
10. Esk Valley Sauvignon Blanc Marlborough, New Zealand (2) Full bodied with ripe flavours of gooseberry and passion fruit balanced with citrus notes. Crisp and refreshing!	-	£21.50
11. Bodegas Muerza Blanco Rioja, Spain (2) Pale straw with green lights. Fresh, light, clean and attractive with floral, pineapple and grapefruit aromas.	-	£18.95

Tasting Guide: 1 - 4 - Crisp dry white to full and flavoursome

Rosé Wine

	175ml Glass	Bottle
12. Pinot Grigio Rose Pure Italy (3) Refreshing, juicy, fruit flavours of watermelon and strawberry are balanced by crisp acidity and a clean finish.	£4.65	£18.50
13. Angels Flight White Zinfandel California, USA (3) The full, ripe fruit flavours are well balanced with a refreshing yet slightly crisp, lingering finish.	-	£19.50

Red Wine

	175ml Glass	Bottle
14. Cote Du Rhone Villages Les Arbouzes, France (C) This fresh and easy wine has a warm spicy flavour with notes of herbs and pepper.	£4.95	£19.95
15. Merlot, Baron Philippe de Rothschild, France (B) Red fruit, cherry and raspberry aromas so typical of Merlot, enhanced by touches of spice that reflect its Mediterranean origins.	£4.65	£18.50
16. Sangiovese Cabernet Sauvignon Moncaro Marche, Italy (C) Sangiovese, complimented by the Cabernet Sauvignon produces an elegant and flavoursome medium bodied wine with a smooth finish.	-	£18.95
17. Valpolicella Classico Guiseppe Lonardi Veneto, Italy (B) A delightfully 'dusty' palate of dried strawberries, cranberries, even the bittersweet of rhubarb.	-	£21.50
18. Bodegas Muerza Tempranillo Rioja, Spain (C) Aged in oak to give that authentic Rioja flavour of vanilla and strawberries.	£4.75	£18.95
19. Caliterra Reserva Merlot Colchagua Valley, Chile (C) A very aromatic wine, with floral and ripe red fruit notes, such as cherries and berries.	-	£19.95
20. Grant Burge Benchmark Shiraz, South Australia (E) Deep red with vibrant, youthful purple hues. The palate is bursting with powerful berry fruit flavours, raspberries, blackcurrant.	£4.95	£19.50
21. Esk Valley Merlot Cabernet Malbec Hawkes Bay, New Zealand (D) Full bodied, displaying rich black cherry, plum and chocolate with complimentary oak.	-	£25.50

Tasting Guide: A - E - Light and soft to full and flavoursome
All wines by the glass available in 125ml measures by request

After Dinner Drinks

Irish Coffee	£5.20
French Coffee	£5.20
Baileys Latte	£5.20

Allergies

If you have an allergy and are uncertain about any items on this menu please consult a member of staff.