

PRE-DINNER DRINKS

COCKTAILS

Negroni 8.5

London Dry Gin, Campari, Cocchi Rosa

Gin Martini 12

Tanqueray 10 Dry Gin, garnish of choice

Vodka Martini 10

Stoli Elit Vodka, garnish of choice

Champagne Charlie 10

Charles Heidsieck Brut NV Champagne, seasonal syrup

Hierba Buena 8.5

Bacardi, banana liqueur, pineapple juice, fresh lime, mint, chartreuse

Wreckfizz 9

Beefeater gin, seasonal berry syrup, fresh lemon, egg white, prosecco

Pecan Old Fashioned (n) 9

El Dorado 12 yr Old, pecan syrup, bitters

Pink Derby 8.5

Maker's Mark, Pamplemousse rose, cherry bitters

Pearl Button 8.5

Cachaça, Lillet Blanc, fresh lime, soda

Sour Suze 8.5

Suze, Yellow Chartreuse, fresh lemon, egg white

Tonka Bean Boulevardier 8.5

Tonka infused Campari, Cynar, Buffalo Trace

Caribbean Cooler 8.5

Goslings Black Seal, Velvet Falernum, Triple Sec, fresh lime, soda

GIN & TONIC

25ml / 50ml

Price includes Fever Tree Tonic Water

Beefeater 5.5 / 8

Hendricks 6.5 / 10

Gin Mare 7 / 11

Roku 7 / 11

Malfy 6 / 9

Tanqueray 10 8 / 13

Seedlip Alcohol Free Gin 5 / 7

BEER & CIDER

Draught (*Served by the schooner*)

Estrella Damm Lager , 4.6% (379ml)	4
Estrella Damm Inedit , 4.8% (379ml)	4.5

Bottles

Elite Bistros by Blackjack Brewery

Sticky Stout , Blackjack, Manchester, 5.0% (330ml)	5.5
Burnt Truffle Saison Beer , Blackjack, Manchester, 4.5% (330ml)	5.5
Hispi Lager , Manchester, 5.2% (330ml)	5.5
Wreckfish Scale Ale , Blackjack, Manchester, 3.6% (330ml)	5.5
Pinion Pale Ale , Blackjack, Manchester, 5.5% (330ml)	5.5

Freedom Pale 'New World Ale' Freedom, Staffordshire, 5.5% (330ml)	4.5
Love Lane Pale Ale , Liverpool Craft Beer Co, Liverpool, 4.7% (330ml)	6.5
Real Cider , Hallets, Caerphilly, 6.0% (330ml)	5.5
Goose Island IPA , USA, 5.9% (330ml)	4.5
Vedett Blonde , Belgium, 5% (330ml)	5
1936 Bière , Switzerland, 4.7% (330ml)	4.5
Paulaner Hefe-Weissbier , Germany, 5.5% (500ml) <i>Perfect to share</i>	8

BrewDog Nanny State , Scotland, 0.5% (330ml)	5
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SPARKLING

125ml / Bottle

I Castelli Prosecco, Spumante Cuore 1530, Italy

7.5 / 30

Glera

Charles Heidsieck Brut Reserve, Champagne

10 / 55

Chardonnay, Pinot Noir, Pinot Meunier

Bluebell 'Hindleap' Blanc de Blancs, E. Sussex, 2013

66

Chardonnay

Laurent-Perrier Cuvée Rosé, Champagne

85

Chardonnay, Pinot Noir, Pinot Meunier

Pol Roger Vintage 2008, Champagne

130

Pinot Noir, Chardonnay, Pinot Meunier

Louis Roederer 2009, Cristal, Champagne

225

Chardonnay, Pinot Noir

SINGLE BOTTLE WINE LIST

Single bottle selections, when they are gone - that's it!

White

Domaine Ballot-Millot et Fils, Premier Cru, Meursault, 2013

109

Chardonnay

Red

Chateau Calon Segur, Saint-Estephe, Bordeaux, 2000

159

Cabernet Sauvignon, Cabernet France, Merlot

Sweet

Klein Constantia, Vin de Constance, Cape Valley, 2012

89

Muscat

WHITE

125ml / 250ml / Bottle

Madregale Bianco, Abruzzo, Italy, 2017 <i>Chardonnay/Trebbiano</i>	3.5 / 7 / 21
Les Vignes de L'Eglise, Languedoc, France, 2017 <i>Vermentino</i>	4 / 8 / 22
Baron de Badassiere, Pays d'Oc, France, 2018 <i>Viognier</i>	4.5 / 9 / 26
Cantina di Gambellara, Veneto, Italy, 2017 <i>Garganega</i>	27
Circumstance, Stellenbosch, South Africa, 2017 <i>Sauvignon Blanc</i>	5 / 10 / 28
Grange des Rocs, Languedoc, France, 2017 <i>Picpoul de Pinet</i>	28
Ontano 'Vetiver', Rioja, Spain, 2014 <i>Viura</i>	28
Alba Martin, Rias Baixas, Spain, 2017 <i>Albarino</i>	5 / 10 / 30 <i>Featured Wine of the Month</i>
Sebastien Vaillant 'Valencay', Loire, France, 2017 <i>Sauvignon Blanc/Chardonnay</i>	31
Ciù Ciù, 'Le Merlettaie', Marche, Italy, 2017 <i>Pecorino</i>	32
Axel Pauly 'Purist' Kabinett Trocken, Mosel, Germany, 2016 <i>Riesling</i>	35
Cavit Rulendis, Trentino, Italy, 2016 <i>Pinot Grigio</i>	36
Kim Crawford 'Spitfire', Marlborough, New Zealand, 2017 <i>Sauvignon Blanc</i>	39
Ca' dei Frati, 'I Frati', Lombardia, Italy, 2016 <i>Turbiana</i>	41
David Moret 'Le Grand A', Burgundy, France, 2016 <i>Aligoté</i>	42
Plumpton Estate, 'First Contact', East Sussex, UK, 2015 <i>Schonburger/Bacchus/Ortega</i>	42
Alpha Box & Dice, 'Golden Mullet Fury', Australia, 2016 <i>Semillon/Viognier</i>	43
M & E Roblin 'Enclos de Maimbray', Sancerre, France, 2015 <i>Sauvignon Blanc</i>	44
Domaine Desire Petit 'L'Essen'ciel, Cotes du Jura, France, 2016 <i>Savagnin</i>	45

W H I T E continued

John Duval 'Plexus' Barossa Valley, Australia, 2017	49
<i>Marsanne/Roussanne/Viognier</i>	
Cesconi 'Olivar', Alto Adige, Italy, 2015	50
<i>Chardonnay/Pinot Grigio/Pinot Bianco</i>	
Shaw + Smiths 'M3', Adelaide Hills, Australia, 2016	52
<i>Chardonnay</i>	
Chateau de Santenay, Saint Aubin 'Eu Vesvau' Burgundy, 2016	55
<i>Chardonnay</i>	
Gusbourne 'Guinevere', Kent, 2014	56
<i>Chardonnay</i>	

R O S E

	125ml / 250ml / Bottle
Molino Loco, Spain, 2017	3.5 / 7 / 21
<i>Monastrell</i>	
La Ruchette Dorée, Côtes du Rhône, France, 2017	5 / 10 / 28
<i>Grenache/Cinsault/Syrah</i>	
Izadi, 'Larrosa', Rioja, Spain, 2017	31
<i>Garnacha</i>	

RED

125ml / 250ml / Bottle

Madregale Rosso, Abruzzo, Italy, 2017 <i>Montepulciano/Sangiovese</i>	3.5 / 7 / 21
Samana Reserva, Andes, Chile, 2016 <i>Cabernet Sauvignon/Syrah</i>	4 / 8 / 24
Gran Cerdo, Rioja, Spain, 2017 <i>Tempranillo</i>	4.5 / 9 / 26
Baron de Badassière, Languedoc, France, 2017 <i>Syrah</i>	4.5 / 9 / 26 <i>Featured Wine of the Month</i>
Les Coteaux, Cotes du Rhone, France, 2016 <i>Grenache, Syrah</i>	28
Casa Azul, Cachapoal, Chile, 2017 <i>Pinot Noir</i>	5 / 10 / 29
Vallone Susumaniello, Puglia, Italy, 2016 <i>Susumaniello</i>	29
Casa Ferreirinha 'Papa Figos' Douro Tinto, Portugal, 2017 <i>Touriga Franca/Touriga Nacional</i>	31
Château Pineraie, Cahors Tradition, France, 2015 <i>Malbec/Merlot</i>	32
Altos Las Hormigas, Mendoza, Argentina, 2017 <i>Malbec</i>	36
Montes Alpha Aconcagua, Chile, 2016 <i>Pinot Noir</i>	37
El Coto, Rioja Reserva, 'Coto de Imaz', Spain, 2014 <i>Tempranillo</i>	39
Alpha Box & Dice, 'Dead Winemakers Society', Australia, 2015 <i>Dolcetto</i>	43
Felsina, Chianti Classico, Italy, 2016 <i>Sangiovese</i>	46
Clos de la Cure, Saint-Émilion Grand Cru, Bordeaux, 2014 <i>Merlot/Cabernet Franc</i>	48
Massolino, Barbera d'Alba, Italy, 2017 <i>Barbera</i>	50
Gilles Barge, Côte-Brune, Côte Rotie, Rhone Valley, 2015 <i>Syrah/Viognier</i>	56
Cullen 'Mangan Vineyard' Margaret River, Australia, 2016 <i>Merlot, Malbec/Petit Verdot</i>	60
John Duval 'Entity', Barossa Valley, Australia, 2015 <i>Shiraz</i>	64

R E D continued

Charles Melton Nine Popes, Barossa Valley, Australia, 2015 <i>Syrah/Grenache</i>	75
Chateau Montgrand-Milon, Pauillac, Bordeaux, France, 2014 <i>Cabernet Sauvignon/Merlot</i>	85
Montes 'Purple Angel' Colchagua, Chile, 2014 <i>Carmenere/Petit Verdot</i>	90

S W E E T W I N E S

	75ml / Bottle
Chateau Delmond, Sauternes, France, 2015 <i>Semillon, Sauvignon Blanc</i>	6 / 30
Fairview 'La Beryl Blanc', South Africa, 2016 <i>Chenin Blanc, Muscat</i>	7 / 35
Tesauro, Recioto della Valpolicella, Italy, 2015 <i>Corvina, Rondinella</i>	9 / 45
Valdespino 'El Candado' Pedro Ximenez, Spain	5

P O R T

	75ml
Sandeman Unfiltered Late Bottled Vintage	5
Sandeman 20 Year Tawny	7

AFTER DINNER DRINKS

SIPPING LIST

25ml / 50ml

Jamesons <i>(Ireland)</i>	3.5 / 6
Green Spot <i>(Ireland)</i>	5 / 9
Redbreast 12 Year <i>(Ireland)</i>	5.5 / 10
Woodford Reserve <i>(USA)</i>	4 / 7
Knob Creek <i>(USA)</i>	4 / 7
Elijah Craig 12 Yr <i>(USA)</i>	5.5 / 10
Blantons Gold <i>(USA)</i>	8 / 15
Auchontoshan 3 Wood <i>(Scotland)</i>	6 / 11
Ardbeg 10 Yr <i>(Scotland)</i>	5 / 9
Laphroiag <i>(Scotland)</i>	6 / 11
Macallan Gold <i>(Scotland)</i>	5.5 / 10
H By Hine VSOP <i>(France)</i>	5 / 9
Hennessey Fine De Cognac <i>(France)</i>	6 / 11
Martell VS <i>(France)</i>	4 / 7
Janeau <i>(France)</i>	4 / 7
Ron Zacapa 23 Yr Solera-Aged	7 / 13

S O F T S

Elderflower Pressé	2.5
Coca Cola / Diet Coke	2
Lemonade	2
Fever Tree Tonic	2.5
Eager Juice	2
<i>Orange / Cloudy Apple / Cranberry / Pineapple / Pink Grapefruit / Tomato</i>	
Appletiser	3
Still/Sparkling Mineral Water	4

C O F F E E

Single Espresso	2.2
Double Espresso	2.4
Single Macchiato	2.4
Double Macchiato	2.6
Americano	2.5
Flat White	3
Cappuccino	3
Latte	3

All the above are available decaffeinated or with oat milk

L O O S E L E A F T E A

English Breakfast	3
Earl Grey	3
Green	3
Peppermint	3
Chamomile	3
Pomegranate	3
Fresh Mint	1.5