

PROSECCO

175ml

250ml

750ml

1. PROSECCO LUNETTA, ITALY

£26.00

Fine and fruity on the nose, full-flavoured yet still delicate, fresh and appealing.

200ml

£6.90

ROSE WINE

2. PINOT GRIGIO BLUSH, ITALY

£5.40

£7.20

£21.00

Light and refreshing pale pink Italian blush.

WHITE WINE

175ml

250ml

750ml

3. CUVÉE JEAN PAUL SEC, FRANCE

£4.80

£6.30

£19.00

A fresh and dry Vin de Pays made from Colombard and Ugni Blanc grapes. Crisp, with refreshing green fruit and a dry finish.

4. PINOT GRIGIO PRINCIPATO, ITALY

£5.40

£7.20

£21.00

This is a light and elegant wine. Fruity with a hint of almonds and bags of crunchy apples.

5. PICPOUL DE PINET DUC DE MORNAY, FRANCE

£22.00

Soft and luscious with a little peach fruit flavour and a fresh dry finish.

6. CHARDONNAY FOUNDSTONE, AUSTRALIA

£23.00

A rich and creamy but unoaked Chardonnay with soft tropical fruits and orange zest on the palate with zingy acidity.

7. SAUVIGNON BLANC SUGAR LOAF, NEW ZEALAND

£24.00

An aromatic, balanced and fresh, herbaceous wine from Marlborough.

8. SANCERRE DOMAINE MICHEL GIRARD, FRANCE

£34.00

Delightfully reminiscent of gooseberries with steely acidity, hallmarks of classic Loire Sauvignon Blanc.

RED WINE**175ml 250ml 750ml****9. CUVÉE JEAN PAUL, FRANCE****£4.80 £6.30 £19.00**

*A medium-bodied Vaucluse made from Grenache and Shiraz grapes
Round with plenty of soft fruity flavours.*

10. MERLOT/MOURVEDRE LES OLIVIERS, FRANCE**£5.40 £7.20 £21.00**

Soft and fruity Merlot blended with Mourvedre to add a little peppery spice.

11. MALBEC SEPTIMA, ARGENTINA**£23.00**

*This is full-bodied Malbec with hints of violets on the nose and a smooth
Texture, the ideal match to beef and delicately spiced dishes.*

12. SHIRAZ FOUNDSTONE, AUSTRALIA**£23.00**

*This is a complex and full flavoured Shiraz with lovely ripe black cherry
flavours and hints of spices and herbs on the palate.*

13. RIOJA RESERVA ONDARRE, SPAIN**£28.00**

*A touch of oak ageing gives this classic red fruit Tempranillo a hint of vanilla
which makes this a most appealing wine. The finish has pleasant tannins
and nice length of flavour.*

APERITIFS 50ml

MARTINI SWEET OR DRY £3.50

PORT 50ml

RUBY £3.50

COGNAC 25ml

BRANDY £3.80

REMY MARTIN V.S.O.P. £4.80

LIQUEURS 25ml

SAMBUCA £3.50

COINTREAU £3.50

TIA MARIA £3.50

MALIBU £3.50

BAILEYS £3.50

SPIRITS 25ml

GIN £3.50

WHISKY £3.50

VODKA £3.50

DARK RUM £3.50

BACARDI WHITE RUM £3.50

JAPANESE SAKE

GEKKEIKAN *Served hot £18.00

MINERALS

COCA COLA £2.80

DIET COCA COLA £2.60

LEMONADE £2.60

ORANGE JUICE £2.60

BITTER LEMON / GINGER ALE £2.60

MINERAL WATER (Still/Sparkling) (750ml bottle) £4.20

Frobishers Apple Juice £3.20

J20 (Apple & Mango or Orange & Passion Fruit) £2.90

APPLETISER £2.90

BEERS ETC

Bulmer Cider £4.90

Tiger (330ml bottle) £3.90

Tsingtao (330ml bottle) £3.90

Stella Lager/Alcohol Free Lager £3.00

Singha Beer (630ml bottle) £6.50

MIXERS

£4.70

Prices include V.A.T.