

## Drinks menu

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**Drinks to make  
you smile**

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“Hey there...  
let us know what  
you fancy and  
we’ll pour you  
a fresh one  
at the bar”

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## Wines

### Hutton Ridge, Chenin Blanc *South Africa*

Appealing refreshing guava with hints of pineapple and peach aromas. Unmistakably dry with fruity tropical flavours, crisp refreshing finish and after taste.

### Vina Arroba, Pardina Chardonnay *Spain*

This crisp and refreshing white wine has flavours of stone and tropical fruit and ripe apple. A lovely match to grilled fish, creamy pasta and risotto.

### Santa Helena, Sauvignon Blanc *Chile*

This elegant dry white has a distinctive grassy aroma and a full fruity flavour, which lingers on the palate and finishes delightfully crisp.

### Borgo in Fiore, Pinot Grigio *Italy*

A clean, well balanced dry white wine with an elegant, delicate perfume and fresh apple fruit flavours.

175ml **£6.00** 250ml **£7.00** Bottle **£20.00**

### Vina Arroba, Tempranillo *Spain*

This is a soft, easy drinking dry red wine full of delicious ripe fruit flavours. Enjoy it with tapas food or simply on its own.

### Santa Helena, Merlot *Chile*

Intense red with violet tones. Ripe aromas that recall fresh black fruit such as blackberries. Balanced, medium bodied wine with a pleasant smooth finish.

### Mil Hojas, Rioja *Spain*

This Rioja has a nicely aged red colour with a soft oaky and polished smooth style. A really friendly Rioja with a big juicy character.

### Vina Arroba, Tempranillo Rosado *Spain*

A refreshing Spanish rosado wine bursting with ripe strawberry and cherry flavour.

### Feather Falls, Zinfandel *USA*

Delicious ripe red fruits like raspberry, cherry and strawberries with refreshing acidity and balanced sweetness.

175ml **£7.00** 250ml **£8.00** Bottle **£30.00**

### Fincas De Azabache Tempranillo Blanco *Spain*

Tempranillo blanco is a white Spanish wine grape variety that is grown in the Rioja DOC. It is a relatively 'new' grape variety. The wine has fruity aromas with green apple, citrus and floral characters. Well balanced with a refreshing acidity and a light, fruity finish with delicate floral notes lingering on the palate.

### Ehrmanns, Sardine Submarine Tinto *Portugal*

A juicy red, bursting with fresh berry flavours leading to a long, smooth finish.

### Ehrmanns, Sardine Submarine Rose *Portugal*

Only 15km from the ocean, the vineyards are located in Setúbal near the village of Pegoes. The regions climate is ideal for grape growing due to cooling influences from the Atlantic, providing conditions ideal for ripening, whilst retaining delicate aromas and fresh acidity. A refreshing Rosé, with ripe strawberry flavours leading to a long, juicy finish.

### Ehrmanns, Sardine Submarine Branco *Portugal*

The Sardine Submarine range has been created to celebrate the vibrant culture and cuisine of Portugal. A vibrant white, with bright citrus flavours leading to a long, zesty finish.

### Los Haroldos, Malbec *Argentina*

Ruby red in colour this has a soft and elegant aroma of plums and cherries. Flavours of fresh red fruits with a little spice and smooth tannins, with a rounded persistent finish.

### Pattersons, Shiraz *Australia*

A quintessential Aussie Shiraz that's easy drinking with soft, supple tannins and a core of jammy darkfruits; plum, blackberry and fig. Blended with a touch of Cabernet Sauvignon, this adds another layer of softness, with a subtle cassis-edged sweetness.

### Marlborough , Sauvignon Blanc *New Zealand*

A fantastic tingly and fresh New Zealand Sauvignon Blanc. This wine just jumps out of the glass with crisp, dry zesty flavours. Lovely and long at the finish with lingering gooseberry flavours.

### Mio Passo, Primitivo *Italy*

A perfect combination of local tradition and modern wine-making, being robust at the same time as smooth and silky. Rich in fruit, with a certain savoury feel, Miopasso Primitivo has an abundance of ripe, dark berry flavours.

## Liqueurs

<b>Disaronno</b> 28% (25ml)	<b>£3.50</b>
<b>Archers</b> 21% (25ml)	<b>£3.00</b>
<b>Baileys</b> 17% (50ml)	<b>£5.00</b>
<b>Jagermeister</b> 35% (25ml)	<b>£3.00</b>
<b>Pimms</b> 25% (50ml)	<b>£3.00</b>

## Beer, cider & bottles

<b>Carlsberg</b> Pint 3.8%	<b>£4.50</b>
<b>San Miguel</b> Pint 5.0%	<b>£5.30</b>
<b>JW Lees Smooth</b> Pint 3.9%	<b>£4.50</b>
<b>Guinness</b> Pint 4.1%	<b>£5.50</b>
<b>Budweiser</b> 330ml 4.8%	<b>£4.50</b>
<b>Peroni</b> 330ml 5.1%	<b>£4.50</b>
<b>Peroni Gluten Free</b> 330ml 5.1%	<b>£4.50</b>
<b>Corona</b> 330ml 4.5%	<b>£5.00</b>
<b>Stella Artois</b> 330ml 4.6%	<b>£4.00</b>
<b>Magners Orchard Berries</b> 568ml 4.5%	<b>£6.00</b>
<b>Magners Original</b> 568ml 4.5%	<b>£6.00</b>
<b>Magners Pear</b> 568ml 4.5%	<b>£6.00</b>
<b>MPA</b> 550ml 4.1%	<b>£5.00</b>
<b>Crabbies Ginger Beer</b>	<b>£5.50</b>

## Soft drinks & mixers

<b>Diet Coke</b> 330ml 1kcal	<b>£2.70</b>
<b>Schweppes Lemonade</b> 330ml 90kcal	<b>£2.75</b>
<b>Coca Cola</b> Bottle 330ml 123 kcal	<b>£3.00</b>
<b>Coke Zero</b> Bottle 330ml 1 kcal	<b>£2.70</b>
<b>Schweppes Orange Juice</b> 125ml 60kcal	<b>£2.00</b>
<b>Fevertree Indian Tonic</b> 200ml 72kcal	<b>£2.50</b>
<b>Fevertree Light Tonic</b> 200ml 30kcal	<b>£2.50</b>
<b>Fevertree Ginger Ale</b> 200ml 88kcal	<b>£2.50</b>
<b>Fevertree Elderflower Tonic</b> 200ml 68kcal	<b>£2.50</b>
<b>Fevertree Mediterranean Tonic</b> 200ml 72kcal	<b>£2.50</b>
<b>Fevertree Aromatic Tonic</b> 200ml 74kcal	<b>£2.50</b>
<b>Red Bull</b> 46kcal	<b>£4.00</b>
<b>J20</b> 52kcal	<b>£2.90</b>
<b>Still/Sparkling Mineral Water</b> 330ml	<b>£2.00</b>
<b>Still/Sparkling Mineral Water</b> 750ml	<b>£4.00</b>
<b>Dash</b> 30kcal	<b>£1.50</b>
<b>Cranberry Juice</b> 125ml 66kcal	<b>£2.50</b>
<b>Cordial</b> 43kcal	<b>£1.00</b>

## Bar snacks

<b>Crisps</b>	<b>£1.00</b>
<b>Nuts</b>	<b>£1.00</b>
<b>Chocolate Bars</b>	<b>£1.25</b>

Unless stated, all wines on this list have an ABV content of between 9% and 15%. If any wine is not available a suitable alternative will be offered. 125ml measures are available on request. Please drink responsibly. All prices are inclusive of VAT at the current rate.

**Food allergies and intolerances:** Please speak to a member of our team if you have a food allergy or intolerance.

All food is prepared in an area where allergens are present.

## Spirits

<b>Smirnoff Red</b> 37.5%	<b>£3.00</b>
<b>Gordons Gin</b> 37.5%	<b>£3.00</b>
<b>Gordons Pink Gin</b> 37.5%	<b>£4.00</b>
<b>Tanqueray London Dry Gin</b> 43.1%	<b>£3.25</b>
<b>Tanqueray Flor de Sevilla Gin</b> 43.1%	<b>£4.00</b>
<b>Tanqueray Number 10</b> 43.1%	<b>£4.50</b>
<b>Whitley Neill Rhubarb &amp; Ginger Gin</b> 43%	<b>£3.50</b>
<b>Whitley Neill Quince Gin</b> 43%	<b>£3.50</b>
<b>Whitley Neill Parma Violet Gin</b> 43%	<b>£3.50</b>
<b>Mary-Le-Bone London Gin</b> 50.2%	<b>£5.00</b>
<b>Dead Mans Finger Hemp Rum</b> 37.5%	<b>£3.00</b>
<b>Dead Mans Finger Raspberry Rum</b> 37.5%	<b>£3.00</b>
<b>Dead Mans Finger Spiced Rum</b> 37.5%	<b>£3.00</b>
<b>Dead Mans Finger Pineapple Rum</b> 37.5%	<b>£3.50</b>
<b>Absolut Vodka</b> 50%	<b>£3.50</b>
<b>Whitley Neill Pink Grapefruit Gin</b> 43%	<b>£3.50</b>
<b>Whitley Neill Raspberry Gin</b> 43%	<b>£3.50</b>
<b>Whitley Neill Blackberry Gin</b> 43%	<b>£3.50</b>
<b>JJ Whitley Blue Raspberry Vodka</b> 38%	<b>£3.50</b>
<b>JJ Whitley Gold Vodka</b> 38%	<b>£3.50</b>
<b>Sambuca</b> 38%	<b>£3.00</b>
<b>Sourz</b> 15%	<b>£3.00</b>
<b>Bacardi</b> 37.5%	<b>£3.00</b>
<b>Captain Morgans White Rum</b> 35%	<b>£3.00</b>
<b>Captain Morgans Dark Rum</b> 40%	<b>£3.00</b>
<b>Martell VS Brandy</b> 40%	<b>£4.00</b>
<b>Courvoisier</b> 40%	<b>£4.00</b>
<b>Bells</b> 40%	<b>£3.50</b>
<b>Jack Daniels</b> 40%	<b>£3.50</b>
<b>Jamesons</b> 40%	<b>£4.50</b>
<b>Bulleit Bourbon</b> 45%	<b>£4.50</b>
<b>Talisker 10 Year Old Scotch Whisky</b> 45.8%	<b>£5.50</b>
<b>Johnnie Walker Red Label Blended Scotch</b> 40%	<b>£3.50</b>
<b>Johnnie Walker Black Label Blended Scotch</b> 40%	<b>£3.50</b>
<b>Haig Clubman Single Grain Scotch Whisky</b> 40%	<b>£4.00</b>
<b>Aber Falls Single Malt Welsh Whisky</b> 40%	<b>£4.00</b>
<b>Aztec Tequila</b> 35%	<b>£3.00</b>

## Hot drinks by Starbucks

	Solo	Doppio
<b>Espresso</b>	<b>£2.00</b>	<b>£2.50</b>
	Tall	Grande
<b>Caffè Latte</b>	<b>£3.00</b>	<b>£3.50</b>
<b>Cappuccino</b>	<b>£3.00</b>	<b>£3.50</b>
<b>Caffè Mocha</b>	<b>£3.30</b>	<b>£3.80</b>
<b>Caffè Americano</b>	<b>£2.70</b>	<b>£3.20</b>
<b>Teavana® Tea</b>	<b>£2.70</b>	<b>£3.20</b>
<b>Classic Hot Chocolate</b>	<b>£2.70</b>	<b>£3.20</b>

### Iced Teas & Lattes available on request

#### Extras - £0.50

Soy / Espresso Shot / Flavoured Syrup / Whipped Cream / Caramel Drizzle

## Bubbles & Celebration

### Fincas De Azabache Garnacha £40.00

100% selected grapes from Garnacha vines that are over 50 years old. The nose is filled with intense aromas of jammy red-fruit and coupled with nuances of vanilla and toffee. On the palate, concentrates flavours of ripe bramble fruit and sweet spice.

### Borgo Alato, Prosecco Rose £30.00

A gorgeous pink colour with persistent bubbles. The bouquet is fruity and floral with nuances of roses. It is a fresh and delicate spumante with an appealing fruity aftertaste.

### Borgo Alato, Prosecco £30.00

Typical crisp and delicate perlage. Pale light yellow colour, delicate and complex bouquet with fruity. Notes that remind of peach, green apple with second notes of acacia and lilac. Fresh and light on the palate with balanced acidity and body; harmonic with a long persistent aftertaste.

### LC Langlois Cremant de Loire £40.00

Owned by the Bollinger Family since 1973, Langlois-Chateau has always been recognised as one of the best sparkling wine producers. Light yellow colour with fine, delicate bubbles. A complex nose mixing different fruits such as quince, peach and grapefruit lead to a fresh finish.

### Palm by Whispering Angel £45.00

The Palm is made to exactly the same standards as its sister wine, Whispering Angel. It's a delicious way to taste the brilliance of Château d'Esclans and its head winemaker, Sacha Lichine, who Jancis Robinson MW called the golden boy" of rosé, at less than the usual asking price. Its crisp notes of watermelon, summer berries and pink blossom are lined by a refreshing minerality.

### Laurent Perrier Brut NV £85.00

The champagne is a pale gold colour and features a delicate but complex aroma. There are hints of citrus and white fruits running through the champagne that adds a refreshing taste to the drink. The persistent bubbles work beautifully with the fruity flavour

### Laurent Perrier Brut Rose NV £100.00

Pale salmon colour, clean & fresh with a hint of wild strawberries, persistent bubbles tasting like caramelized berries with a defined tartness. Dry palate with ripe apple & fresh strawberry tones.

