

DRINKS



# BUBBLES

## CHAMPAGNE

125ML 175ML BOTTLE

**CHAMPAGNE CASTELNAU BRUT N.V., FRANCE** 14.29 17.39 66.00

Fine persistent bubbles, delicate green apple and citrus flavours. Perfect as an aperitif

**CHAMPAGNE CASTELNAU BRUT RESERVE, FRANCE** 15.39 18.39 71.00

Complex and powerful, this Champagne uses a high proportion of reserve wine in the blend and is aged for significantly longer than required. Flavours of orange peel, spice and burnt butter

**MOËT & CHANDON BRUT N.V., FRANCE** 19.49 22.49 86.00

A UK best-selling Non-Vintage Champagne, with a classic blend boasting notes of green apple and citrus fruits

**MOËT & CHANDON VINTAGE, FRANCE** 118.00

Notes of brioche and ripe pears, complimenting flowery almond and citrus flavours. Remarkably balanced, built on intensity and depth

**VEUVE CLICQUOT BRUT 2016 VINTAGE, FRANCE** 128.00

Rich and intense on the palate. A classically styled Grande Marque two thirds Pinot Noir, almost a third Chardonnay with just a touch of Pinot Meunier

**CHAMPAGNE EUGENE ROSÉ III IRC, FRANCE** 16.39 19.49 76.00

A pale pink colour slightly dosed with fine bubbles and a delicate, fruity aroma

**MOËT & CHANDON ROSÉ BRUT, FRANCE** 97.00

A wonderfully, fresh, floral style, perfect for drinking on its own

## SPARKLING

125ML 175ML BOTTLE

**FAMIGLIA BOTTER PROSECCO, ITALY** 9.99 11.49 39.00

Pale light-yellow coloured with delicate bubbles. An aromatic nose of wild apple with hints of honey and floral notes. Light bodied and well balanced, this is a perfect aperitif

**PIRANI PROSECCO ROSÉ, ITALY** 11.29 12.99 45.00

The addition of some Pinot Noir to this Prosecco gives it a pale pink colour and delicate red fruit flavours. The palate is light and fresh with small bubbles

**CHAPEL DOWN NV BRUT, ENGLAND** 14.89 17.89 66.00

Aromas of red apple, lemongrass and freshly baked bread together with hints of strawberry and quince on the palate and fine persistent bubbles

**CHANDON ROSÉ, ARGENTINA** 15.29 17.49 65.00

On the nose red fruit and delicate aromas of panettone lead to a perfectly balanced palate with fruity notes and a creamy texture

**CHANDON BRUT, ARGENTINA** 15.29 17.49 65.00

Notes of citrus fruits, white peach and pineapple balanced with subtle hints of bread and brioche

**CHAPEL DOWN ROSÉ SPARKLING N.V., ENGLAND** 16.89 18.39 77.00

The epitome of an English Rosé - delicate and feminine. A classic blend of Chardonnay, Pinot Noir, Pinot Meunier and Pinot Blanc

# WINE

## WHITE WINE

175ML 250ML BOTTLE

**COMTE ALEXANDRE, SPAIN** 8.99 11.29 34.00

Dry wine, round, pleasant, easy to drink on the palate and a clean nose with a few shades of white flowers

**PINOT GRIGIO BELLO TRAMONTO, ITALY** 9.49 12.29 37.00

A generous, well-balanced Pinot Grigio with a rich fruity aroma and a smooth fruity taste

**CUVEE ROUSSON GASC WHITE, FRANCE** 11.69 14.99 45.00

Light and fruity, this traditional Southern French white is crisp with notes of citrus, pineapple and freshly cut grass

**LE JARDIN CHARDONNAY, FRANCE** 12.99 18.49 55.00

Aromas of citrus and tropical fruits. A hint of creaminess on the palate, dominated by green apple

**AKARANA SAUVIGNON BLANC, NEW ZEALAND** 13.89 19.89 59.00

Intense tropical fruit and passionfruit aromas which gives this wine a lifted bouquet which is reflected on the palate. An appealing full flavoured style with length and crispness on the finish

**MACON VILLAGES CHARD CAVES, FRANCE** 63.00

Chardonnay from the Maconnais region in Burgundy offering delicate floral notes and a fresh, flattering palate of honeyed fruit and a hint of toasty oak

## ROSÉ WINE

175ML 250ML BOTTLE

**PINOT GRIGIO ROSÉ BELLO TRAMONTO, ITALY** 9.49 12.29 37.00

This elegant and fragrant Pinot Grigio Blush is delicately aromatic and deliciously crisp on the palate

**MARIUS PEYOL, FRANCE** 11.69 14.99 45.00

Pale pink in colour with flavours of red fruit, blossom and notes of gentle spice

**WHISPERING ANGEL ROSÉ, FRANCE** 14.19 20.19 60.00

The nose shows crushed strawberries, peach, rose-water and orange blossom. Dry and crisp on the palate, delicate summer berry fruits balanced with citrus zest acidity and a creamy finish

125ml also available

## WINE

### RED WINE

#### COMTE ALEXANDRE ROUGE, SPAIN

Discrete, with a slight note of fruit. Supple on the palate, without bitterness and tannins

175ML 250ML BOTTLE

8.99 11.29 34.00

#### FIORI SUL MURO SANGIOVESE, ITALY

Simply rich and delicious. Packed with fruit on the palate

9.49 12.29 37.00

#### LA COLOMBE MERLOT, FRANCE

A fine nose of strawberry and red fruits. Flavours of redcurrant and strawberry on the palate with hints of walnut and dark chocolate

11.69 14.99 45.00

#### ILLUSION MALBEC BON ORGANIC, ARGENTINA

Deep red-violet colour with aromas of red fruits, plums, black cherries and forest berries. Fresh and full, with sweet, juicy and ample tannins and a very elegant finish



12.99 18.49 55.00


#### PINOT NOIR BOURGOGNE LATOUR, FRANCE

Bright ruby coloured with revealing aromas of cassis and raspberries, evolving into a fresh and fruity palate of rounded cherry

63.00

## SNACKS

OLIVES WITH CHILLI PEARLS   154 kcal 4.00

SALTY SPICY PEANUTS  368 kcal 3.50

CHILLI CORN MIX   364 kcal 4.00

SALTED PEANUTS   400 kcal 3.50

 = VEGETARIAN\*  = PLANT-BASED\*  
 = NON GLUTEN CONTAINING INGREDIENTS\*

Adults need around 2000 kcal a day

## HOUSE COCKTAILS

### WE USE DOUBLE MEASURES IN OUR SPIRIT COCKTAILS

#### ELDERFLOWER SPRITZ 15.00

Elderflower Liquor, Prosecco, Fever-Tree Premium Soda Water, fresh mint leaves, lemon slice

#### NEGRONI 15.00

Tanqueray Gin, Martini Rosso and Campari bitters, garnished with orange

#### MOJITO 15.00

White Rum, Fever-Tree Premium Soda Water, fresh mint leaves, lime

#### OLD FASHIONED 15.00

Scotch Whisky, Fever-Tree Premium Soda Water, orange slice

#### MIMOSA 12.00

Prosecco with orange juice

#### PEACH BELLIN 12.00

Prosecco and peach purée

#### KIR ROYALE 16.00

Chambord Liquor, Champagne, fresh raspberry

#### ESPRESSO MARTINI 15.00

Vodka, Kahlua, freshly brewed espresso

#### APEROL SPRITZ 13.00

Aperol, Prosecco and Fever-Tree Premium Soda Water

#### BLOODY MARY 14.00

Vodka, Folkington's Tomato Juice, Worcestershire sauce, Tabasco, celery salt, black pepper and garnished with celery

## NON-ALCOHOLIC

#### SEEDLIP GROVE 42 8.50

Seedlip Grove 42, Mediterranean Tonic with a twist of orange peel 94 kcal

#### HEDGE YOUR BETS 8.50

Seedlip Spice 94, Fever-Tree Ginger Ale and a lemon garnish 79 kcal

Please ask for our exclusively crafted Fever-Tree seasonal cocktail menu

## BEER & CIDER

### BOTTLE

HEINEKEN 330ml 4.00

BIRRA MORETTI 330ml 6.00

BULMERS CIDER 500ml 6.50

PERONI NASTRO AZZURRO 330ml 6.00

ASPALL'S CIDER 330ml 6.50

OLD MOUT 500ml 6.50

KIWI & LIME

PINEAPPLE & RASPBERRY

BERRIES & CHERRIES 0% ALCOHOL

HEINEKEN 0% ALCOHOL 330ml 4.00

PERONI NASTRO AZZURRO GF 330ml 6.00

### DRAUGHT PINT

BEAVERTOWN NECK OIL 4.3% Session IPA 7.69

BIRRA MORETTI 4.6% Lager 7.59

ORCHARD THIEVES 4.5% Cider 6.50

CRUZCAMPO 4.4% Lager 7.50

HEINEKEN 5% Lager 6.99

Local Craft Beer from  
Glen Affric Brewery

KNOX STREET PALE 4% 7.69

Hazy Pale Ale - a hazy, silky malt profile, hopped with the juicy combo of Citra and El Dorado for intense pineapple, passion fruit and citrus, tropical fruits

# SPIRITS

OUR STANDARD SERVE FOR ALL SPIRITS IS A DOUBLE MEASURE. A SINGLE MEASURE IS ALSO AVAILABLE

Ask staff for a selection of mixers and tonics

## GIN

BOMBAY SAPPHIRE  
HENDRICK'S  
SIPSMITH LONDON DRY GIN  
TANQUERAY  
TANQUERAY 10

"WE ALSO HAVE A RANGE OF LOCAL SPIRITS, PLEASE ASK YOUR SERVER FOR MORE INFORMATION"

## FLAVOURED GIN

CHASE PINK GRAPEFRUIT & POMELO  
MALFY BLOOD ORANGE

## WHISKY

FAMOUS GROUSE  
JOHNNIE WALKER BLACK LABEL  
MONKEY SHOULDER  
GLENMORANGIE 10 YR  
ABERFELDY 12 YR  
HIGHLAND PARK 12 YR  
AUCHENTOSHAN 12 YR  
BRUICHLADDICH CLASSIC LADDIE  
JAMESON  
NIKKA FROM THE BARREL  
JACK DANIEL'S  
WOODFORD RESERVE  
WOODFORD RESERVE DOUBLE OAK  
OLD FORESTER

We also have non-alcoholic spirit options, please ask your server for more details

## VODKA

ABSOLUT ORIGINAL  
KETEL ONE  
GREY GOOSE

## RUM

BACARDI WHITE  
BACARDI DARK  
KRAKEN BLACK SPICED  
HAVANA CLUB 3 YR  
HAVANA CLUB 7 YR

## COGNAC, BRANDY & PORT

HENNESSY VS  
COURVOISIER VSOP  
GRAHAM'S PORT

## LIQUEURS

DISARONNO AMARETTO  
CHAMBORD  
BAILEYS IRISH CREAM  
ST GERMAIN ELDERFLOWER  
CAMPARI  
COINTREAU  
GRAND MARNIER  
DRAMBUIE  
KAHLUA  
MARTINI ROSSO  
MARTINI BIANCO  
JÄGERMEISTER  
APEROL

## TEQUILA

JOSÉ CUERVO GOLD  
JOSÉ CUERVO SILVER

\*25ml serve single shot measures also available

# HOT & COLD DRINKS

## COLD DRINKS

### SOFT DRINKS

Coca Cola 330ml glass bottle	3.50
Diet Coke 330ml glass bottle	3.50
Coke Zero 330ml glass bottle	3.50
Sprite Zero 330ml glass bottle	3.50
San Pellegrino	
Limonata or Aranciata 330ml	3.50
Water Still or Sparkling Water 330ml	3.50
750ml	4.00

### FEVER-TREE MIXERS

Indian Tonic Water 200ml	4.00
Light Tonic Water 200ml	
Mediterranean Tonic Water 200ml	
Elderflower Tonic Water 200ml	
Aromatic Tonic Water 200ml	
Ginger Ale 200ml	

### FOLKINGTON'S JUICES

Orange Juice 250ml	3.85
Cloudy Apple Juice 250ml	
Elderflower 250ml	
Tomato Juice 250ml	
Pink Lemonade 250ml	
Cranberry Juice 250ml	
Pineapple Juice 250ml	

### SPARKLING PRESSE

Rhubarb & Apple 250ml  
Lemon & Mint 250ml  
Elderflower 250ml  
Ginger Beer 250ml

## COFFEE

### FRESHLY GROUND COFFEE

Espresso 6 kcal	3.50
Double Espresso 12 kcal	3.85
Americano 26 kcal	3.85
Café Latte 90 kcal	4.00
Cappuccino 88 kcal	4.00
Flat White 101 kcal	4.00
Hot Chocolate 158 kcal	4.00

Swap to milk alternative +50p

## TEA

All of our teas are served as a pot for one

English Breakfast 21 kcal	3.50
Earl Grey 21 kcal	
Peppermint 0 kcal	
Camomile 0 kcal	
Green 0 kcal	

### IMPORTANT DIETARY INFORMATION

Ingredients & Allergen information: We do occasionally have to substitute products and amend our recipes so you must advise us of any allergies / dietary requirements on every visit. We do use most, if not all allergens in our kitchens and we also cook different foods in the same equipment. Allergen information is available on all intentional ingredients, please ask your server for our allergens table. Should you require more information on any may contains or potential cross-contact, then please ask your server at the time of ordering. Plant-based (PB)/ Vegetarian (V): Some of our plant-based/vegetarian items may be cooked in the same equipment / fried in the same oil as meat and fish products. Please ask your server for information on any specific dishes and we will be able to advise to enable an informed choice. Our Plant-based dishes may pose a potential risk of cross-contamination as these may be prepared using shared equipment and therefore, not suitable for customers with dairy and egg allergies or other strict dietary requirements. NGCI: Our NGCI dishes consist of non-gluten containing ingredients only. Where there is an option to swap a bun to a non-gluten bun, please note this does not necessarily mean the whole dish is gluten free and therefore please ask your server to check the other ingredients. Other notes: Our meat & fish dishes may contain bones.