

WHITE WINE

TREBBIANO, TERRE ALLEGRE (Italy)

PINOT GRIGIO, ORSINO (Italy)

CHARDONNAY, THE GOOGLY (Australia)

SAUVIGNON BLANC, FERNDAL (New Zealand)

CHENIN BLANC, ALOE TREE (South Africa)

off dry with ripe apples, peaches & a hint of orange peel on the palate

REISLING, BIO BIO (Chile)

a beautiful pale green colour, intense lime & lemon aromas with a hint of flora, refreshing & zesty on the palate

SOAVE, LATIUM MORINI (Italy)

light crisp & refreshing white. Delicate, citrusy, dry with almondy & mineraly finish

GRILLO, BIANCO MAGGIORE (Italy)

from the coast of Sicily comes this delightful crisp fresh wine, lovely with seafood

GAVI, TENUTA OLIM BAUDA (Italy)

produced in Piedmont the home of the slow food movement, a floral, citrus style wine

CHABLIS, DOMAINE GROSSOT (France)

lovely with simply cooked shellfish dishes



125ml

£3.50



250ml

£6.30



500ml

£12.00



750ml Bottle

£17.00

ROSE WINE

PINOT GRIGIO ROSÉ, CASA DEFRA (Italy)

WHITE ZINFANDEL, HEADLANDS COVE CALIFORNIA (USA)

sweet raspberries & strawberries mingled with melon are abundant in this fruity medium sweet rose

125ml

£3.60

250ml

£6.70

500ml

£13.00

Bottle

£19.00

£3.70

£6.90

£13.50

£20.00

RED WINE

SANGIOVESE, TERRE ALLEGRE (Italy)

NERO D'AVOLA, PALAZZO DEL MARE (Italy)

MERLOT, COSTA VERA (Chile)

MALBEC, SANTA ROSA (Argentina)

ALTOPIANO MONTEPULICIANO (Italy)

tullum small red berry fruits, wild cherry, violets, delicate & spicy

PINOT NOIR, MONTSABLÉ (France)

aromatic nose of black cherries with elegant floral notes. On the palate, this Pinot Noir is silky & well balanced

PRIMITIVO SALENTO, CASATO DI MELZI ITALY (Italy)

gorgeous aromas of blackberry & chocolate on the palate, with a very pleasant fruity sweetness

SHIRAZ, THE OPPORTUNIST (Australia)

perfect Barossa Shiraz. Rich, voluptuous & silky with creamy black fruits & smokiness

RIOJA RESERVA, FINCA MANZANOS (Spain)

aromas of vanilla & sweet almonds with hints of leather in fine combination with the wood

CHIANTI RUFINA, FATTORIA ILLAGO (Italy)

youthful red & black fruits followed by scented violets lead on to round tannin & a well balanced wine

VALPOLICELLA SUPERIORE, Campo Prognai (Italy)

ideal for grilled red meat, roast meat, game & ripe cheeses

AMARONE DI VALPOLICELLA, MABIS (Italy)

an intense & persistent bouquet with cherry hints. Velvety, slightly bitter, with cherry & almond

125ml

£3.50

250ml

£6.30

500ml

£12.00

Bottle

£17.00

£3.70

£6.80

£13.00

£19.00

£3.90

£7.20

£14.00

£20.50

£4.50

£8.50

£16.50

£25.00

£23.00

£24.00

£25.00

£26.00

£29.00

£29.50

£42.00

£55.00

BEERS & CIDERS

BIRRA MORETTI DRAUGHT

£4.95

PERONI RED

£3.95

BIRRA MORETTI SICILIANA

£4.95

selections of orange blossom giving this beer a smooth, moderately bitter flavour

BIRRA MORETTI TOSCANA

£4.95

pale lager with a pleasant bitter note, hint of chestnuts, herbs & pine needles

BREWDOG PUNK IPA

£4.45

a tribute to classic IPA's with addition of amazing fruity hops giving an explosion & a sharp bitter finish

BREWDOG DEAD PONY CLUB

£4.45

Californian pale ale packing a huge hoppy punch, with low amplitude & a high voltage hop hit

BREWDOG 5AM RED ALE

£4.45

loads of late hops & bucket loads of dry hops make this the holy grail of red ales

BREWDOG JET BLACK HEART

£4.95

a milk stout with roasty malt flavours of coffee and chocolate bound to a decadent full-bodied richness

BIRRA MORETTI ZERO (non alcoholic)

£2.95

REKORDERLIG

all £4.95

wild berries, strawberry & lime, apple, pear

PROSECCO

Glass Bottle

PROSECCO SPUMANTE, MODELLA

£4.70 £27.00

crisp, deliciously frothy & filled with ripe apple & citrus fruit character, this is the model of a perfect Prosecco.

CHAMPAGNE

Bottle

LAURENT PERRIER

£65.00

an incredibly refined champagne with delicious, toasty, citrusy notes

LAURENT PERRIER, ROSE

£85.00

the fashion statement in champagne! Elegant, crisp with soft, strawberry like fruit & a long creamy finish

SOFT DRINKS

ALL £2.40

COKE / DIET COKE

IRN BRU / DIET IRN BRU

APPLETISE / SPRITE

SAN PELLEGRINO

orange / blood orange / lemon / grapefruit / orange & pomegranate / lemon & mint

MINERAL WATER

£3.25

San Pellegrino sparkling, Aqua Panna still

COFFEE

FLAT WHITE

£2.40

ESPRESSO (double)

£2.50

MACCHIATO

£2.50

AMERICANO

£2.60

CAPPUCCINO

£2.70

CAFE LATTE / MOCHA

£2.85

HOT CHOCOLATE

£2.70

TEA

£2.50

FLAVOURED TEA

£2.75

LIQUEUR COFFEE

£4.95

Tia Maria / Jamesons / Del Capo / Baileys / Cointreau / Disaronno



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