

## WHITE WINE

**TREBBIANO, TERRE ALLEGRE (Italy)**

**PINOT GRIGIO, ORSINO (Italy)**

**CHARDONNAY, THE GOOGLY (Australia)**

**SAUVIGNON BLANC, FERNDALE (New Zealand)**

**VINHO VERDE, CASA HOMEEM (Portugal)**

bright, vibrant, very elegant and fresh in the mouth

**CHARDONNAY / GARGANEGA, BISCARDO (Italy)**

lovely with pasta, risotto, soups, fish, shellfish, white meats and matured cheeses

**SOAVE, LATIUM MORINI (Italy)**

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

**GAVI, TENUTA OLIM BAUDA (Italy)**

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

**SAUVIGNON BLANC, IONA (South Africa)**

keenly balanced showing cut green apples and lime marmalade followed by great minerality and length

**PINOT GRIGIO, CANTINA MERANO (Italy)**

from the alps this is an incredibly versatile Pinot Grigio of the highest quality

**CHABLIS, DOMAINE GROSSOT (France)**

lovely with simply cooked shellfish dishes

## 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

## RED WINE

**SANGIOVESE, TERRE ALLEGRE (Italy)**

**NERO D'AVOLA, PALAZZO DEL MARE (Italy)**

**MERLOT, COSTA VERA (Chile)**

**MALBEC, SANTA ROSA (Argentina)**

**MONTEPULICIANO D'ABRUZZO, ALTOPIANO (Italy)**

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

**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 CLASSICO, Ripanuda (Italy)**

delicious with lamb, tuscan stews and hearty pasta dishes

**AMARONE DI VALPOLICELLA, MABIS (Italy)**

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

**BAROLO, Cascina Adelaide (Italy)**

gentle on the palate with elegant flavours of wild blueberry, cinnamon and liquorice.

125ml measures are available, please ask your server for prices



175ml

£4.60



250ml

£6.50



500ml

£12.00



750ml Bottle

£17.50

£4.90

£6.90

£13.00

£19.00

£5.00

£7.20

£14.00

£20.50

£6.00

£8.50

£16.50

£25.00

£24.00

£26.00

£26.00

£31.00

£33.00

£35.00

£39.00

175ml

£4.80

250ml

£6.70

500ml

£14.00

Bottle

£19.00

£5.00

£7.10

£14.00

£20.00

## 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

Magnum

**PROSECCO SPUMANTE, MODELLO**

£4.90

£28.00

£50.00

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

## 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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MASTERCLASS**  
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Monthly evenings with seasonal  
spirits, canapes & 3 courses  
for £39.95 per person