

# Cocktails

**Pisco Sour** (*Pisco, lime juice and pasteurized egg white*) 8.50

**Margarita** (*Tequila, Cointreau, lime juice*) 8.50

**Caipirinha** (*Cachaca, sugar, lime wedges*) 7.50

**Mojito** (*Mint leaves, rum, lime juice, soda water*) 8.50

**Bloody Mary** (*Vodka, tomato juice and spices*) 7.50

**Expresso martini** (*Coffe, vodka and Kalhua*) 9.50

**Kir Royale** (*Cassis Crème and Prosecco*) 7.50

**Negroni** (*Gin, sweet Vermouth and Campari*) 9.50

**Aperol spritz** (*Aperol, prosecco and soda water*) 9.50

**Pimm's** (*Pimm's and lemonade and fresh fruits*)

*Glass:* 7.50      *Jug:* 23.50

**Sangria** (*Red wine, orange juice and lemonade*)

*Glass:* 7.50      *Jug:* 25.50

**Manzanilla, La Gitana** 50ml

*Aperitif, Crisp and fresh with a salty tang from the sea breezes in  
Sanlucar – Spain*

5.50

## Champagne

**Marc Hebrart Premier Cru, Brut, France NV** 56.00  
*Full flavoured, biscuity and very well balanced with an elegant and refined finish*

**Marc Hebrart Premier Cru, Rose, France NV** 56.00  
*Rose Champagne well balanced with an elegant and refined finish and superb length on the palate.*

## Sparkling wines

**Prosecco, Favola, extra dry** 33.00  
*A Premium sparkling Prosecco, easy to drink and elegant, fresh and lively*



*Glass* 5.50

**Cava, Brut zero, Spain, NV** 26.50  
*Soft and refreshing, elegant and crisp with a pleasant dry finish*

## White wines

### House white

**Paso a Paso, Verdejo, Macabeo, Spain 2017** 18.50

*Made from the Cortese grape, dry, fresh and light with a fruity and flowery bouquet and lemon peel finish*




Glass

250ml: 6.40    175ml: 4.75    125ml: 3.15

### Bottles

**Doña Paula, Los Cardos, Sauvignon Blanc, Mendoza, Argentine 2015** 19.50

*Exotic floral and citrus aromas combine in a fabulously perfumed wine of steely acidity*

**Vitese, Grillo, Italian, 2017**  23.50

*Fresh and harmonious, with ripe melon and green apple flavours, a well-structured palate*

**Pazo de Mariñan, Monterrei, Spain, 2017** 24.50

*Fruity character, with a slightly oily texture, flavour some with a long aftertaste*

**Echeverria Chardonnay, Chile, 2016** 29.50

*A fresh and gentle aroma of fruits and flowers though to a delicate, fruity flavour with hints of pears and apples that linger on the finish*

**Rioja Blanco Muga, Spain, 2017** 27.50

*Smoky orange and white peach aromas are brightened by dusty minerals and baking spices.*

**Picpoul de Pinet, France, 2018** 24.90

*A steely, poised dry white wine, with an aura of lemon peel and flora on the nose.  
Great concentration on the palate, zingy acidity and unusual depth on the finish*

**Inurrieta Orchidea, Sauvignon Blanc, Navarra, Spain, 2017** 21.80

*Dry, refreshingly zingy with prevailing well-defined tropical notes of passion fruit, limes and pineapples*

**Pinot Grigio Andre Di Pec, Italy, 2017** 21.50

*A clean well-balanced dry white with delicate perfume and fresh apples.*

**Chablis Jean Goulley & Fils, France, 2017** 46.00

*Floral aromas, fresh apple and mineral character abound in this traditional Chablis*

**Gavi Di Gavi, Rovereto, Italy, 2016** 35.00

*A light zippy and wonderfully uplifting white made from Italy's fragrant and delicate Cortese grape*

**Pouilly – Fuisse, Albert Bichot, France, 2016** 47.00

*predominant notes of white fruit and spices, a subtle touch of oak and vanilla.  
Mineral on the palate with a good balance between acidity and roundness*

# Red wines

## House red

**Paso a Paso, Tempranillo**, Spain, 2018 £21.00

*Intense colour and pleasant bouquet, expressive and elegant with a fruity character*



Glass

250ml: 7.40    175ml: 5.70    125ml: 3.80

## Bottles

**Il Pumo Salice Salentino**, DOP Italy, 2015 23.50

*An intense bouquet of cherry, savoury plum and spicy notes combined with an attractive hint of Mediterranean herbs. Full bodied with a generous flavour and a pleasantly fresh finish*

**Inurrieta Norte, Roble**, Spain, 2016 23.50

*Grapes of Cabernet Sauvignon, Merlot and Syrah combination of these varieties make possible to enjoy a fruity and bulky wine, along with sweet tannis*

**Rioja Cerro Añon Reserva**, Bodegas Olarra, Spain, 2014 31.00

*Round and well balanced with a good fruit intensity and delicate spicy flavours*

**Dominio de Fontana, Garnacha & Syrah**, Spain, 2018



24.00

*A rich, juicy red showing intense aromas and great purity of fruit, complemented by expressive herbal and fruity notes from the Garnacha and pepper spice from the Syrah*

**Côtes du Rhône Domaine des Carabiniers**, France, 2018 26.50

*Spice and red fruits combine to provide a rich taste of ripe plummy fruit and wild herbs*

**Andeluna, Cabernet Sauvignon Valle de Uco**, Mendoza, Argentina, 2016 29.70

*Soft and delicate, a hint of sweetness with red fruit and some spiciness yet well-structured with soft tannins achieved from a good balance between fruit and French oak*

**Emilio Moro, Ribera del Duero**, Tempranillo, Spain, 2016 39.00

*Rich and powerful with a distinct bouquet of roses and violets*

**Talo, Primitivo di manduria**, San Mararzano, Italy 2016 34.50

*Full bodied, with good fresh fruit, a touch of oak and a bittersweet finish*

**10 SILO, Salice Salentino**, Italy, Vendemmia 2014 32.00

*This rich red deliver ample dark plum, blackberry and cedar notes; it offers delicate tannins and round finish*

**Matias Riccitelli, Malbec**, Argentina 2015 47.20

*It is deep purple in color and has a beautiful aroma of black forest fruit, vanilla and chocolate*

**Carpineto, Vino Nobile di Montepulciano, Riserva**, Italy, 2013 50.00

*Blackberry and cassis fruit, fragrant and spicy sweet nose is supported, fine tannins on a lingering complex finish*

## Rosé wines

### House rosé

*Inurrieta, Coral Rosado, Spain, 2017* 21.60

*A delicate perfume of peach and rose petals. Soft, red fruit flavours. Dry and well balanced*



Glass

250ml: 7.40    175ml: 5.60    125ml: 3.80

### Bottles

*Pinot Grigio blush, Sacchetto, Italy, 2017* 22.80

*The appealing pale blush colour of this wine is obtained from the skins of the Pinot Grigio grapes which are pink in colour. A fresh and fruity wine with a delicate flavour*

*Château de l'Aumerade Cuvée Marie-Christine Rosé, France, 2017*



35.00

*A lovely pale powder pink hue, with refreshing aromas of grapefruit leading to succulent peach and apricot on the palate. Fruit forward and full, with a hint of spice, this elegant rosé has a refreshing acidity and a long finish*

## Dessert wines

*Moscatel Vistamar, Chile, 2017* 24.50

*Fresh muscatel with honey, light with a good balance between sweetness and acidity*



Glass 50ml: 4.25

*Vino Liquoroso 'il Santo' Castello Vicchiomaggio, Tuscany, Italy, 2015* 29.50

*Intense marmalade and almond aromas with a raisin, honey and nutty character and a long finish*



Glass 50ml: 5.00

## On tap

*Atlantic Pale Ale - Sharp's* (4.5%) UK

Pint 5.50

½ Pint 3.00

*Estrella* (4.6%) Spain

Pint 5.50

½ Pint 3.00

*Peroni* (5.1%) Italy

Pint 5.50

½ Pint 3.00

## Bottled

*Quilmes*, Argentina, 340ml (4.9%) 4.90

*Cuzqueña*, Peru, 330ml (5.0%) 4.90

*Corona*, Mexico, 340ml (4.5%) 4.90

*Daura Damm(GF)*, Spain, 330ml (5.4%) 4.90

*Heineken*, UK (alcoholic free) 3.30ml (0.05%) 4.00

*Brewdog Dead Pony*, UK - Scotland, 330ml (3.8%) 4.90

*Aspall*, UK - Suffolk, 330ml (7.0%) 4.90

## Soft drinks

*Coca Cola* 2.50

*Diet Coke* 2.50

*Lemonade* 2.00

*J20* (Apple & mango, orange & passion fruit) 2.50

*Orange Juice* 2.00

*Apple Juice* 2.00

*Cranberry Juice* 2.00

*Tomato Juice* 2.00

*Appletiser* 2.20

*Tonic/Slimline tonic* 2.00

*Ginger ale* 2.00

*Sparkling/Still water* (Small) 2.30

*Sparkling/Still water* (Large) 3.50