

Winter Warmers £7.45

DAIQUIRI

A CLASSIC CUBAN COCKTAIL TO WARM YOU UP. RUM AND LIME JUICE HAVE NEVER BEEN SO GOOD, WITH A CHOICE OF STRAWBERRY OR MANGO



RELEASE THE KRAKEN

THIS MIX OF KRAKEN SPICED RUM, VANILLA VODKA, LIME JUICE AND COLA WILL HAVE YOU RUNNING FROM THE KRAKEN



BERRYBLISS

A SWEET AND FRUITY COMBINATION OF AMARETTO, TRIPLE SEC, COMBINED WITH CRANBERRY JUICE, RASPBERRY PUREE AND A TWIST OF LIME. ALL SERVED OVER CRUSHED ICE.



MANGO FIZZ

TRY THIS FRESH AND REFRESHING TASTE OF MANGO WITH ABSOLUT MANGO BEING COMBINED WITH MANGO JUICE, ORANGE JUICE AND TOPPED WITH SODA



DUNE BUG

OUR TWIST ON A CLASSIC, COMBINING KOKO KANU RUM, MIDORI AND PINEAPPLE JUICE, SLIGHTLY SWEET BUT VERY TROPICAL



THE BEEHIVE

A SWEET AND DELICIOUS MIX OF JACK DANIELS HONEY, LEMON JUICE AND APPLE JUICE WILL HAVE YOU BUZZING AROUND FOR MORE



A WINTER'S GARDEN

THIS ONE IS BEST DRUNK IN THE SUN ALFRESCO STYLE, WITH HENDRICKS GIN ELDERFLOWER LIQUEUR BEING MIXED WITH APPLE JUICE AND GARNISHED WITH CUCUMBER, MINT AND LIME TO CREATE A TASTE OF THE OUTDOORS



BURNT ORANGE

A WARM AND FRUITY BLEND OF AMARETTO, ABSOLUT MANDARIN AND CRANBERRY JUICE, TOPPED UP WITH LEMONADE WILL KEEP YOU WARM THIS WINTER



ESPRESSO MARTINI

FRESHLY BREWED ESPRESSO IS COMBINED WITH ABSOLUT VANILLA, KAHLUA, FRANGELICO LIQUEUR, CHOCOLATE LIQUEUR AND VANILLA SYRUP TO KEEP YOU UP ALL NIGHT.



AMARETTO SOUR

A SOUR BLEND OF AMARETTO, LEMON JUICE AND SUGAR SYRUP WILL HAVE YOU COMING BACK FOR MORE



MINT JULEP

A SHORT COCKTAIL THAT GETS STRAIGHT TO THE POINT. BOURBON IS SHAKEN WITH LIME JUICE, SUGAR SYRUP AND MINT LEAVES AND STRAINED OVER CRUSHED ICE. THIS MUST BE THE MOST REFRESHING WAY TO ENJOY BOURBON.



* Food Allergies & Intolerances - Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink. MC90213EWS for the facts drinkaware.co.uk

Pitchers to share £12.95

PERFECT FOR GROUPS, THESE DELICIOUS COCKTAILS WILL DISAPPEAR BEFORE YOU KNOW IT. SO WHY NOT GRAB A STRAW, GRAB A FRIEND AND SHARE ONE OF OUR DELICIOUS PITCHERS

LONG ISLAND ICED TEA

SMART AND STYLISH WITH BACARDI, GIN, TEQUILA, TRIPLE SEC AND VODKA, TOPPED WITH PEPSI AND FINISHED WITH LEMON AND LIME SLICES.



PIMMS

PIMMS, LEMONADE AND MIXED FRUITS.



DARK AND STORMY

A SPICY AND DELICIOUS WAY TO ENJOY RUM, COMBINING WITH LIME JUICE, ANGOSTURA BITTERS AND TOPPED WITH GINGER BEER.



DUNE BUG

OUR TWIST ON A CLASSIC, COMBINING KOKO KANU RUM, MIDORI AND PINEAPPLE JUICE, SLIGHTLY SWEET BUT VERY TROPICAL.



Signature Cocktails £7.45

MOJITO

A REFRESHING CHOICE WITH MINT AND LIME JUICE, MAKING RUM AND SODA ALMOST TOO EASY TO DRINK.

1. THE CLASSIC

2. PASSIONFRUIT FLAVOURED MOJITO

3. RASPBERRY FLAVOURED MOJITO

4. COCONUT FLAVOURED MOJITO

LONG ISLAND ICED TEA

SMART AND STYLISH WITH BACARDI, GIN, TEQUILA, TRIPLE SEC AND VODKA, TOPPED WITH COLA AND FINISHED WITH LEMON AND LIME SLICES.



COSMOPOLITAN

ONE FOR THE LADIES, VODKA AND TRIPLE SEC, FINISHED WITH CRANBERRY JUICE.



TOM COLLINS

A REFINED AND ELEGANT CHOICE, COMBINING GIN WITH SUGAR AND LEMON JUICE, TOPPED WITH SODA, OR WHY NOT GIVE YOURS A PASSIONFRUIT TWIST.

DARK AND STORMY

A SPICY AND DELICIOUS WAY TO ENJOY DARK RUM, COMBINING WITH LIME JUICE, ANGOSTURA BITTERS AND TOPPED WITH GINGER BEER.

APEROL SPRITZ

LIGHT, REFRESHING AND UNIQUE. WITH 3 PARTS PROSECCO, 2 PARTS APEROL AND 1 PART SODA, YOU WILL WONDER WHY YOU HAVEN'T TRIED IT BEFORE.



BLOODY MARY

A SIMPLE BUT DELICIOUS MIX OF VODKA AND TOMATO JUICE, SPICED UP WITH ALL THE TRIMMINGS AND OF COURSE FINISHED CELERY.

All signature cocktails 2-4-1 from,
11pm to midnight Friday and Saturday
5pm to 8pm and daily on Wednesday's and Sunday's

Drink

gin | wine | cocktails



Premium Gins

BOMBAY SAPPHIRE £3.50
ITS SLIGHTLY FLORAL CHARACTER MAKES FOR A REFRESHING G&T BUT WITHOUT A DOUBT ITS DEFINING CHARACTER HAS TO BE THE FACT THAT IT IS LIGHT AND CRISP.

GIN MARE £3.95
WITH BOLD TONES OF ROSEMARY, THYME, OLIVE AND BASIL INCLUDED IN THIS BOTANICAL LINE UP - IT IS UNUSUAL, SAVOURY BUT BALANCED.

HENDRICKS £3.95
GUBEB BERRIES, ELDERFLOWER AND CHAMOMILE ARE JUST SOME OF THE BOTANICALS THAT HELP GIVE A FLORAL EDGE AND GREATER DEPTH.

BULLDOG £3.50
SLIGHTLY SPICY ON THE PALATE YOU WILL FIND THE CINNAMON, CARDOMON AND CITRUS LEAVING YOU WITH A WARM FINISH THAT LINGERS.

SIPSMITH 3.75
SIPSMITH BALANCES A WHOLE HOST OF AROMATIC BOTANICALS TO CREATE A DRINK THAT IS DRY, SPICY AND FULL OF CHARACTER. EACH BOTANICAL PLAYS ITS PART BUT A NOTEWORTHY FEW NAMELY BEING LIQUORICE, CORIANDER, AND ANOELICA PLAY DISTINCTIVE ROLES.

TANQUERAY 3.50
USING FRESH, WHOLE FRUITS DURING THE DISTILLATION PROCESS THERE IS A HUGE DEPTH OF CHARACTER AND FRESHNESS INHERENT IN TANQUERAY. PLENTY OF JUNIPER IN THE MIX, AS WELL AS LOVELY FLORAL NOTES IS WHAT MAKES THIS GIN ONE OF THE FAVOURITES ON THE MARKET.

*All served with Fever Tree Tonic £2.35
Indian, Naturally Light or Elderflower*

Champagne & Sparkling Wine

SPARKLERS ARE GREAT FOOD WINES AS GENERALLY THEY HAVE A MOUTH-WATERING QUALITY THAT MAKES THEM AN IDEAL PARTNER FOR FISH AND OTHER SEAFOOD, AS WELL AS LIGHT CHICKEN DISHES, SALADS AND MANY LIGHTLY-FLAVOURED STARTERS.

LOUIS DORNIER ET FILS BRUT, FRANCE 150ML BOTTLE £39.95
STYLISH, PRONOUNCED, BISCUITY, ELEGANT.

MOËT & CHANDON BRUT IMPÉRIAL, FRANCE £47.95
FLOWERY AROMA, A LONG, BISCUITY FLAVOUR.

MOËT & CHANDON BRUT IMPÉRIAL, FRANCE £95.95
FLOWERY AROMA LONG AND BISCUITY.

DA LUCA PROSECCO, ITALY £5.25 £24.95
PEAR AND PEACH FRUIT.

DA LUCA ROSATO SPUMANTE, ITALY £5.25 £24.95
RASPBERRY AND STRAWBERRY SCENTED FIZZ.

MOËT & CHANDON ROSÉ IMPÉRIAL, FRANCE £52.95
A WONDERFUL, FRESH FLORAL STYLE.

Rosé Wine

ROSÉS CAN RANGE FROM BEING VERY DRY TO VERY SWEET AND THIS IS KEY TO PARTNERING THEM WITH FOOD. THEY CAN BE QUITE FLEXIBLE WITH FOOD AS LONG AS THE SWEETNESS LEVEL OF THE DISH IS MATCHED. CHICKEN, FISH AND SUMMER-CUISINE CAN ALL BE ENHANCED WITH A CHILLED GLASS.

AYRUM TEMPRANILLO ROSADO, VALDEPEÑAS, SPAIN 175ML 250ML BOTTLE £3.95 £5.45 £15.95
SOFT AND FRUITY, NOTES OF STRAWBERRY JAM.

SOLSTICE PINOT GRIGIO ROSÉ DELLE VENEZIE, ITALY £4.45 £5.85 £16.95
REFRESHINGLY DRY WITH NOTES OF STRAWBERRY FRUIT.

WICKED LADY WHITE ZINFANDEL, CALIFORNIA, USA £17.95
MEDIUM-SWEET, STRAWBERRY SCENTED ROSÉ.

LA COLLINE AUX LAVANDES ROSÉ, MÉDITERRANÉE, JEAN-LUC COLOMBO, FRANCE £39.95
REFRESHING, DRY ROSÉ WITH A SUBTLE RED-FRUIT CHARACTER.

LA COLLINE AUX LAVANDES ROSÉ, MÉDITERRANÉE, JEAN-LUC COLOMBO, FRANCE £18.95
REFRESHING, DRY ROSÉ WITH A SUBTLE RED-FRUIT CHARACTER.

Very Dry, Light, Delicate White

DELICATELY FLAVOURED, CRISP, GENERALLY WITH A VERY DRY FINISH. IDEALLY SUITED TO PARTNER LIGHT, DELICATELY FLAVOURED DISHES, PARTICULARLY FISH, SHELLFISH AND LIGHT SALADS. THEY ARE PARTICULARLY GOOD WITH MEDITERRANEAN DISHES.

CASTELBELLO DRY WHITE, CATARRATTO TERRE SICILIANE £3.95 £5.45 £15.95
ITALY
DRY AND REFRESHING.

SOLSTICE PINOT GRIGIO DELLE VENEZIE, ITALY £4.45 £5.85 £16.95
CRISP WITH NOTES OF CITRUS AND PEAR FRUIT.

Juicy, Fruit-Driven, Ripe White

RICHLY FLAVOURED WITH THE ATTENTION FIRMLY ON THEIR RIPE, OFTEN, TROPICAL FRUIT CHARACTER. THEY HAVE THE WEIGHT OF FLAVOUR TO COPE WITH STRONGLY FLAVOURED SEAFOOD, CHICKEN AND PORK DISHES WHICH MAY BE LIGHTLY SPICED OR HAVE LIGHT CREAMY SAUCES.

MILL CELLARS CHARDONNAY, SOUTH-EASTERN AUSTRALIA £4.45 £5.85 £16.95
RICH CITRUS AND TROPICAL FRUITS.

125ML AVAILABLE UPON REQUEST ON ALL WINES

Dry, Herbaceous Or Aromatic White

GREAT WITH WHITE FISH, CHICKEN AND OTHER WHITE MEAT DISHES, PARTICULARLY WHEN COOKED WITH GREEN HERBS OR IN CREAMY SAUCES. THE MOST AROMATIC AND LESS DRY WINES WORK WELL WITH LIGHTLY SPICED DISHES.

TEKENA SAUVIGNON BLANC, CENTRAL VALLEY, CHILE 175ML 250ML BOTTLE £4.30 £5.70 £16.45
CITRUS AND TROPICAL FRUIT FLAVOURS.

WAIPARA HILLS SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND £18.95
MELON WITH FRESH GRAPEFRUIT.

Juicy, Medium-Bodied, Fruit-Led Red

WITH THEIR JUICY FRUIT CHARACTER THESE WINES MAKE GREAT PARTNERS FOR FULLER-FLAVOURED PORK AND CHICKEN DISHES PARTICULARLY THOSE WITH DARK, RICH SAUCES. DELICIOUS WITH GRILLED LAMB, ROAST BEEF, GAME, CHAR-GRILLED VEGETABLES OR BAKED PASTA.

BARDOLINO CLASSICO, BOLLA, ITALY £17.95
LIGHT-BODIED, FRESH AND FRUITY.

AYRUM TEMPRANILLO TINTO, VALDEPEÑAS, SPAIN £3.95 £5.45 £15.95
VERY SMOOTH BLACKBERRY AND PLUM FRUIT.

DON JACOBO RIOJA CRIANZA TINTO, BODEGAS CORRAL, SPAIN £17.95
SILKY, SMOOTH RASPBERRY AND CREAM.

TEKENA CABERNET SAUVIGNON, CENTRAL VALLEY, CHILE £4.30 £5.70 £16.45
LIGHT-BODIED, WITH PLUM FRUIT.

Spicy, Peppery, Warming Red

THEIR SPICY CHARACTER AND OFTEN RICH, FRUITY STYLE MAKE THEM A GOOD SELECTION WITH STRONGLY FLAVOURED BEEF AND LAMB DISHES. THE RICHEST, RIPEST WINES, WHEN PAIRED WITH SPICY FOODS, INTENSIFY THE FOODS SPICY NATURE - THEY TURN THE HEAT UP.

MILL CELLARS SHIRAZ, SOUTH-EASTERN AUSTRALIA £4.45 £5.85 £16.95
BLACKBERRIES, REDCURRANTS AND RASPBERRIES.

CALLIA MALBEC, SAN JUAN, ARGENTINA £4.45 £5.85 £16.95
BLACKBERRY AND SPICE, FINISHING SOFTLY.