

### White Wine

	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
Solano Blanco, Bodegas Gallegas (2016) Galicia, Spain <i>A dry, light and crisp white wine with fresh citrus, apple and pear aromas and flavours</i>	£5.25	£7.00	£21.00
Pinot Grigio 'Il Narratore' (2017) Veneto, Italy <i>Clean, fresh and crisp with excellent balance and a delicate almond flavour on the finish</i>	£6.25	£8.00	£24.00
Clarence River Sauvignon Blanc (2017) Marlborough, New Zealand <i>An intense elderflower aroma followed by crisp Granny Smith apple, grapefruit and gooseberry flavours, together with a fresh finish</i>	£7.50	£9.95	£29.00
Lossterassen Gruner Veltliner (2017) Stadt Krems, Austria <i>Boasting full and generous passion fruit, pineapple and grapefruit flavours this is a fresh and fruity white with zesty lime notes and a long finish with a touch of white pepper</i>	£9.00	£12.00	£35.00

### Red Wine

Solano Tinto, Bodegas Gallegas (2016) Galicia, Spain <i>Fresh and smooth with round, rich blackcurrant and black cherry flavours</i>	£5.25	£7.00	£21.00
Castellani Primativo 'Grifone' (2017) Puglia, Italy <i>Dark and intense ruby colour with aromas of liquorice and blackberry, followed by notes of plums and stewed cherries</i>	£6.25	£8.50	£25.00
Los Medanos, Malbec (2016) Mendoza, Argentina <i>A rich, organic and fair-trade Argentinian Malbec boasting juicy plum, spice and a hint of dark chocolate with a full, dark fruit finish</i>	£7.50	£9.95	£30.00
Fleurie, JP Large (2016) Beaujolais, France <i>Pure and fresh cherry fruit flavours combine with a mouth watering texture and a long finish</i>	£8.50	£10.95	£34.00

### Rose Wine

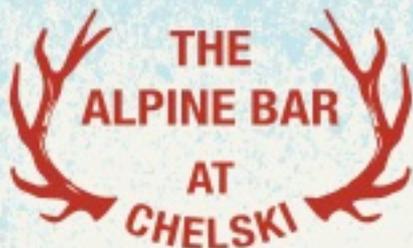
Mon Rose De Montrose, Pays D'oc (2016) Provence, France <i>Light, dry and crisp with a fresh nose and pure strawberry fruit on the pallet</i>	£5.50	£7.50	£25.00
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### Sparkling Wine

	<u>125ml</u>	<u>Bottle</u>
Thomson & Scott Prosecco , DOC Soligo, Italy <i>A well balanced Prosecco with fresh, ripe apple flavours</i>	£6.00	£30.00
Thomson & Scott Sparkler Rose, DOC Soligo, Italy <i>A frizzante, organic, rose wine in a can</i>	£7.50	
Ayala Brut Majeur, NV Champagne, France <i>Dry, fresh and elegant with notes of brioche</i>	£9.50	£55.00

### Bottled Beer & Cider

Breton Cider, 5.00% France	£5.00
Pilsner Urquell, 4.40% Czech Republic	£4.50
1936 Biere, 4.70% Switzerland	£4.50
Hoegaarden Wheat Beer, 5.00% Belgium	£4.80
Einstok White Ale, 5.20% Iceland	£4.90



## Cocktails

### **Moscow Mule**

£8.50

*Tovaritch! Vodka, fresh lime and Angostura Bitters, topped-up with Double Dutch Ginger Beer and served in copper tankards...just as they should be*

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### **Aperol Spritz**

£9.00

*Dry and fruity. Aperol topped-up with equal parts Prosecco and soda*

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### **Sloe Negroni**

£8.50

*Short and very dry. Equal parts Ableforth's Sloe Gin, Campari and Lillet Rouge*

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### **Hot Toddy**

£8.50

*A winter warmer for the slopes with The Naked Grouse Whiskey, fresh lemon juice, honey and cloves*

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### **Hemingway Daquiri**

£9.00

*A slightly sweeter twist on the classic. Barcelo Gran Anejo Rum, Marasquin Liqueur, fresh grapefruit & lime juice and a dash of saline solution*

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### **French 75"**

£9.00

*Light and sweet with Tarquin's Cornish Gin, fresh lemon juice, sugar syrup and Prosecco*

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### **White Russian**

£9.00

*A coffee flavoured cocktail served straight up or on the rocks with vodka, coffee liqueur and a brandy cream float*

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### **French Champagne Cocktail**

£10.00

*Brown sugar, Angostura Bitters and Ayala Brut Majeur Champagne with crème de cassis to add a mellow blackcurrant flavor*

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### **Saratoga Cocktail**

£9.00

*A bitter, fruity cocktail served up using Francois Voyer VS Cognac, marasquin liqueur, fresh pineapple and lemon juice and a dash of Angostura Bitters*

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### **Espresso Martini**

£8.50

*A well vetted, classic pick-me-up with vodka, coffee liqueur and espresso, topped with grated dark chocolate*