

Champagne Cocktails

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Take a brown sugar cube, soak in Angostura Bitters, fill with Pommery Champagne and float Cointreau and Courvoisier and you have this classic

£8.10

Crystal Mist

Pommery Champagne layered over Grenadine syrup and Chambord berry liqueur, complimented with a glazed cherry rim

£8.10

Pure Seduction

A mix of Absolut Raspberry, Chambord berry liqueur, fresh orange juice and Pommery Champagne

£8.10

Martinis

Diamond Martini

A large serving of award winning Grey Goose, coated with Martini Extra Dry and shaken to perfection. Garnished with your choice of olives or twists

£9.50

The Vesper

Tanqueray 10, Finlandia, coated with Martini Extra Dry and garnished with your choice of olive or twists

£9.50

Jewel in the Crown

Amber's signature Martini...a blend of passion fruit and melon liqueur, Eristoff vodka, cranberry juice and a hint of fresh lemon

£8.20

Ruby Rouge

A large serving of Absolut Kurrant, strawberry liqueur and cranberry juice, garnished with a ruby rose petal
£8.20

Vanilla Kiss

A blend of Absolut Vanilla and exotic pineapple juice with just a dash of lime and sugarcane syrup
£8.40

Blue Moonlight

'Indulge yourself with this classic combination of Blue Curacao, raspberry vodka, Cointreau, fresh lime and sugar syrup
£8.40

Minty Rush

Gordon's Gin, crème de menthe, pineapple juice and mint extracts
£8.20

Pure Lust

Absolut Vanilla vodka mixed with cacao liqueur and double cream, served over a chilled strawberry coated martini glass
£8.40

The Vodka Au Pear

A large serving of Ketel One vodka mixed with fresh pear puree, elderflower cordial and garnished with a cherry
£8.40

Gin & Sin

Blackberries muddled with Gordon's sloe gin, berry liqueur and a combination of fresh lemon and lime juice
£8.40

Mango Passion

A tropical blend of Eristoff vodka and Passoa liqueur, enriched with fresh mango puree and passion fruit pulp
£8.20

Contemporary Cocktails

Caipiroska

Fresh limes and sugarcane syrup muddled with a large serving of Finlandia vodka, poured over crushed ice
£7.60

Mambo Jack

Double serving of Jack Daniel's, Spanish Liqor 43, pineapple juice and a dash of Angostura Bitters, shaken and poured over fresh passion fruit pulp
£7.80

Eternal Mist

Fresh cucumber, elderflower, a large serving of Gordon's gin, topped with cloudy apple juice, served over crushed ice
£7.60

Bourbon Blush

Wild blackberries, muddled with Bulleit bourbon, a dash of lime juice, sugar syrup and topped with cloudy apple juice, served over crushed ice
£7.40

Paradiso

Tequila Cuervo, passion fruit, melon liqueur and a refreshing mix of pomegranate juice, complimented with a selection of exotic fruits
£7.80

Brandy Rogue

A large serving of Courvoisier brandy, a dash of Angostura Bitters, a hint of sugar syrup and ginger beer poured throughout
£7.40

Hall of Fame

French Martini

Eristoff vodka, Chambord and pineapple juice, shaken to perfection

£7.80

Old Fashioned

Fresh orange muddled with cherries, covered with a large serving of Woodford Reserve bourbon, and complimented with a dash of Maraschino liqueur

£8.40

Brandy Alexander

Remy Martini VSOP, crème de cacao white and double cream, shaken and served with a sprinkling of chocolate powder

£7.60

Manhattan

With a choice of sweet, dry or perfect. We make this classic with Marker's Mark bourbon and vermouths

£8.40

Our classic cocktails are also available, just ask us for your favourite

White Wines

Dry, crisp & refreshing whites

Castelbello Dry White – Catarratto Sicilia Italy

A dry white made from the indigenous Catarratto variety which has a flavour not unlike Chardonnay, with a touch of spicy Voignier

175ml £3.60 250ml £4.85 Bottle £13.15

Colombard/Ugni Blanc Fleur de Vignes France

Dry, fresh and crisp white with hints of apple blossom

175ml £3.85 250ml £5.00 Bottle £14.15

Pinot Grigio – Brume di Monte Italy

Bright & breezy, relentlessly thirst-quenching

175ml £4.50 250ml £5.95 Bottle £16.45

Chenin Blanc – Long Beach South Africa

Ripe fruit and crisp acidity with youthful mouth-watering peach fruit flavours

Bottle £17.50

Pinot Grigio – San Simone Italy

Fine, elegant, appealing and a very refined taste, with a bouquet that suggests acacia blossoms

Bottle £25.50

Chablis Prieuré St. Come Burgundy, France

A pretty Chablis offering some honeysuckle and lemon notes, pleasant and quite delicious!

Bottle £26.95

Fuller bodied, fruit driven whites

Sauvignon Blanc – Ochagavia Santiago, Chile

A fresh, full bodied Sauvignon with zesty fruit flavours and a long, dry finish

175ml £4.20 250ml £5.75 Bottle £15.50

Chardonnay – Barton & Guestier France

Ripe Chardonnay fruit with refreshing, balanced acidity from the Vin de Pays d'Oc region of France

175ml £4.10 250ml £5.50 Bottle £14.95

Chardonnay – Moon Harvest Australia

This Chardonnay shows excellent purity of varietal flavour with rich, tropical fruits and a touch of toasty oak

Bottle £17.50

Unoaked aromatic dry whites

Unoaked Chardonnay – Seppelt Moyston South Eastern Australia

A food friendly Chardonnay, with a soft buttery mouth feel and rich fruity finish

175ml £4.85 250ml £6.60 Bottle £18.25

Riesling – Babich Marlborough, New Zealand

Delicate yet intense with hints of juicy lime and lemon, green apples and an intriguing mineral note that lingers with the fruit

Bottle £19.95

Rosé Wines

Cabernet Sauvignon – Ochagavia Rosé Santiago, Chile

Off-dry with a pungent nose and flavour of ripe strawberries

175ml £4.50 250ml £5.80 Bottle £15.50

Domaine Montrose Rosé Languedoc, France

A dry style, crisp and refreshing with soft summer fruit flavours

Bottle £16.50

Tempranillo Rosé – Tapada Spain

Delicious, ripe strawberry fruit aromas and flavours give way to a long dry finish

175ml £4.80 250ml £6.40 Bottle £17.50

Red Wines

Light fruity reds

Castelbello Red – Merlot del Veneto Italy

Made from Merlot grown in the Veneto region of North-East of Italy. With hints of cherry and bramble fruit on a soft, light finish

175ml £3.60 250ml £4.85 Bottle £13.15

Grenache/Merlot – Fleur de Vignes France

Soft, mellow and fruity with flavours of plums and soft red fruits

175ml £3.85 250ml £5.00 Bottle £14.15

Shiraz/Ruby Cabernet – Long Beach South Africa

Plenty of juicy blackberry and strawberry fruit flavours with a pepper spice finish

Bottle £14.50

Medium bodied, juicy reds

Merlot – Ochagavia Santiago, Chile

A soft and supple Merlot, ripe and bursting with damson fruit flavours

Bottle £15.50

Rioja Cosecha Saigoba Spain

A fruit-driven wine packed full of beautifully ripe red berry flavours with roasted coffee bean notes

Bottle £17.95

Chianti – Piazzano Italy

Juicy cherry fruit with plenty of spicy oak as a back note

Bottle £23.95

Pinot Noir – Pencarrow Martinborough, New Zealand

Intense ripe fruit flavours of classical red and black berry fruits backed by pleasant oak characters **Bottle £26.00**

Fully flavoured mellow warming reds

Shiraz/Cabernet – Seppelt Moyston South Eastern Australia

Dark plum in colour with blackcurrant fruit and a spicy cedar nose

175ml £4.80 250ml £6.40 Bottle £17.50

Cabernet Sauvignon – Barton & Guestier France

Packed with juicy blackcurrant aromas, silky smooth and easy drinking – it's ideal with food

175ml £4.10 250ml £5.50 Bottle £14.95

Shiraz – Moon Harvest Australia

A deep, rich Shiraz with a blackcurrant fruit and a spicy, pepper nose

175ml £4.80 250ml £6.40 Bottle £17.50

Chateau de Pic Bordeaux France

Juicy cherry fruit with plenty of spicy oak as a back note

Bottle £21.95

Champagne & Sparkling Wines

Bach Platinum Cava Spain

Fresh and light hearted, fruity flavour with a delicious crisp citrusy finish

125ml £4.50 Bottle £25.00

Sparkling Rosé – Barton & Guestier France

Lively, delicate bubbles with ripe strawberry and raspberry aromas on the nose accompanied by a gentle, spicy finish

125ml £4.75 Bottle £25.95

Prosecco Italy

Glorious sparkling wine from Italy; brilliant, simple and crisp

125ml £5.25 Bottle £27.95

Heidsieck Monopole Brut Reims, France

Crisply dry, aromatic and rich with toasty, buttery flavours and a complex, biscuity finish.

125ml £6.25 Bottle £33.50

Pommery Brut Royal Reims, France

Lively and light-hearted with persistent bubbles. Delicate green apple fruit and a crisp refreshing finish

125ml £8.00 Bottle £45.00

Heidsieck Monopole Brut Rosé France

Well-balanced with delicious soft summer fruits and delicate bubbles on the palate

125ml £9.50 Bottle £50.00

Moët et Chandon France

A medley of fresh fruit aromas leading to an elegant, biscuity flavour on the palate

Bottle £50.00

Pommery Summertime France

A light, crisp and elegant Blanc de Blancs produced from just Chardonnay grapes – perfect summertime drinking

Bottle £52.00

Veuve Clicquot Yellow Label Brut France

Dominated by Pinot Noir, Yellow Label is a perfect example of harmony between delicacy and power

Bottle £55.00

Laurent Perrier Rosé Brut France

This ever popular 'super-model' rosé is produced solely from Pinot Noir. A fantastic aperitif!

Bottle £90.00

Dom Perignon Brut France

A fitting tribute to the founding father of Champagne. A stylish wine with fine mousse and long, lingering finish

Bottle £145.00

Nibbles

Cashew nuts (V)

Sea salt and cracked black pepper

£2.50

Herb marinated olives (V)

£2.50

Steamed edamame beans (V)

With chilli flakes and sea salt

£2.50

Rosemary & garlic mozzarella bread (V)

£2.95

Toasted pitta breads (v)

Served with tzatziki, houmous & taramasalata dips and herb marinated olives

£3.50

Gourmet Sharing Platters

Rustic

Rustic potato wedges, rosemary & garlic bread, baby back ribs, crunchy chicken fillets, baby calamari, served with dips.

£15

Vegetarian (V)

Herb marinated olives, steamed edamame beans with chilli flakes and sea salt, Goat's cheese, artichoke & roast pepper flatbread, black bean, spinach & cheese filo roll, rustic potato wedges, served with salsa piquant dip

£15

V = Vegetarian

Enjoy Platters for £9.95 during happy hours 4-7pm

Sharing Pots

Handcut tortillas (V) With salsa piquant, guacamole & sour cream dips	£3.50
Rustic potato wedges (V) With salsa piquant dip	£2.95
Crumbled goat's cheese & tomatoes (V) With a herb dressing.	£3.50
Baby back ribs With a smoky glaze	£4.50
Crunchy chicken breast fillets With aioli dip	£4.50
Meatballs In a tomato, garlic & herb sauce	£4.95
Sautéed Chorizo In a baby tomato & garlic sauce	£4.50
Black bean, spinach & cheese filo roll (V) With salsa piquant dip	£4.50
Spiced fish cakes With red pepper jam	£4.95
Tender baby calamari With aioli dip	£4.95
Char-grilled tiger prawns In lemon & garlic olive oil	£4.95

V = Vegetarian

Enjoy any 3 of our delicious dishes for £10

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to reserve an area in one of our bars,
or speak to a member of our team today