

# Cocktails

## **Long Island Ice Tea** Jug £16 Glass £6.40

A blend of Eristoff vodka, Gordon's gin, tequila, Bacardi and triple sec topped with Coca-Cola and lime – a classic

## **Mai Tai** Jug £16 Glass £6.40

A Hawaiian speciality featuring almond, lime, orange, pineapple and grenadine flavours. Add dark and light rums and spark up the Tiki Torches!

## **The Mixxas Fuzzy Strawberry** Jug £16 Glass £6.40

A delicious mix of Archers, melon and strawberry liqueurs shaken with orange and strawberry purée

## **Sea Breeze** Jug £16 Glass £6.40

A classic mix of Eristoff vodka, cranberry and grapefruit juice served over lots of ice

## **Sex on the Beach** Jug £16 Glass £6.40

One of the most popular cocktails, Sex on the Beach is a delicious fruity mix of Eristoff vodka and Archers, topped with cranberry and orange juice

## **Woo Woo** Jug £16 Glass £6.40

A long and refreshing favourite with Eristoff vodka, Archers and cranberry juice

## **Strawberry Clouds** Glass £6.40

A fruity blend of strawberry schnapps, Disaronno Amaretto, strawberry purée and lemonade

## **Passionate** Glass £6.40

A refreshing blend of Eristoff vodka, Abolut Mandarin vodka, passion fruit purée mixed with orange juice.

## **Cerbera** Glass £6.40

A fruity mix of raspberry vodka and Chambord juice with a luscious fruity base of raspberry, passion fruit, apple and lime juice

## **Bramble** Glass £6.40

A wonderfully decadent mix of Bombay Sapphire, lemon juice and sugar, served on crushed ice and topped with Chambord

## **Mojito** Glass £6.40

A Cuban classic mix of Bacardi Oro, lime, sugar and mint topped with soda water. Try it with any fruit purée of your choice – delicious!

## **Cosmopolitan** Glass £6.40

A very classic cocktail – Absolut Citron and Cointreau, shaken with lime and cranberry juice

## **Rocktail** Glass £6.40

A luxurious mix of Eristoff vodka, Chambord and raspberry purée with lime juice and grenadine

## **Caipirinha** Glass £6.40

– **natural, strawberry, raspberry or passion fruit**

Fresh chopped lime muddled with sugar and packed with crushed ice and a large measure of Sagatiba Cachaça. For a change, combine with a fruit purée of your choice

## **Cream Cracker** Glass £6.40

It's a cracking mix of Baileys®, Kahlua, butterscotch schnapps and Amaretto

## **Margarita** Glass £6.40

– **natural, strawberry, raspberry or passion fruit**

Jose Cuervo Tequila and Cointreau shaken with lime juice. For a change, serve with a fruit purée of your choice

# Champagne Cocktails

## Kir Royal Glass £6.65

A simple and sophisticated mix of crème de cassis and Champagne

## Bellini Glass £6.65

A classic blend of Archers and Champagne – gorgeous!

## Blushing Bubbles Glass £6.65

A bubbly medley of raspberry and passion fruit purée with Champagne

# Shooters 50ml

**American Beauty** Teichenné apple and Absolut Raspberri £5

**Aniseed Ball** Sambuca, Teichenne raspberry and grenadine drops £5

**B52** Kahlua, Baileys® and Cointreau £5

**B57** Sambuca and Baileys® £5

**Firecracker** Any Teichenné schnapps flavour with Tabasco £5

**Last Chance Saloon** Teichenné butterscotch, Teichenné vanilla and Baileys® £5

**Toblerone** Teichenné vanilla and Crème de Cacao £5

**Jager B (25ml)** Monster and Jägermeister £6.45

# Soft Drinks

Coca-Cola £2.65

Diet Coke £2.65

Appletiser £2.65

Fruitiser £2.20

Still Mineral Water £2.00

Sparkling Mineral Water £2.00

Monster £3.00

# White Wines

## Dry, crisp & refreshing whites

### Castelbello Dry White – Catarratto Sicilia Italy

A dry white made 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