



## SEASONAL COCKTAILS

### Black Marble Glass £7.80

This season's statement "must have" cocktail – Eristoff vodka, Eristoff Black and Crème de Cassis muddled with Blackberries finished with a splash of ginger ale

### Spiced Apple Glass £8.40

Morgan Spiced rum, Teichenné apple schnapps and Goldshlager shaken with apple juice create this warming Martini served with a slice of cinnamon dusted apple

### Espresso Martini Glass £8.40

An all time classic, back by popular demand – freshly brewed espresso, Absolut Vanilia and Kahlua shaken to perfection and garnished with a carefully selected espresso bean

### Pink Topaz Glass £8.10

All that glistens and glitters – be tickled pink as Pommery Champagne is layered over Teichenné raspberry schnapps and served with a perfectly frozen raspberry

### El Diablo Glass £7.80

This season see's the return of a Jewel favourite - fresh limes and blackberries muddled with Jose Cuervo Tradicional tequila served with Crème de Cassis and topped with ginger ale

## CHAMPAGNE COCKTAILS

### Champagne Cocktail Glass £8.10

Take a brown sugar cube, soak in Angostura bitters, add a dash of Courvoisier VS, fill with Pommery Champagne and float Cointreau and you have this classic

### Jewel Bellini Glass £8.10

The classic with a twist of additional flavours, strawberry, peach, pear or mango, filled with Pommery Champagne

### Kir Royal Glass £8.10

Flowing Pommery Champagne with a serving of Chambord berry liqueur, garnished with a fresh blackberry

### Crystal Mist Glass £8.10

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

### Pure Seduction Glass £8.10

Be seduced by this mix of Absolut Raspberri, Chambord berry liqueur, fresh orange juice and Pommery Champagne

## CONTEMPORARY COCKTAILS

### Caipirinha £7.60

Fresh limes muddled with sugarcane syrup and a large serving of Brazilian Cachaca Sagatiba poured over crushed ice

### Caipiroska £7.60

Fresh limes and sugar cane syrup muddled with a large serving of Finlandia vodka, poured over crushed ice

### Mojito £8.20

Fresh mint leaves, lime juice and brown sugar muddled with a large pouring of Bacardi 8yr old rum and topped with soda, served over crushed ice

### Flavoured Mojito £8.50

If the classic's not good enough for you, try it with an additional flavour; peach, strawberry, pear, mango or blackberry

### Berry Impressive £7.80

A deeply fruity combination of raspberries, blackberries, Eristoff vodka, Crème de Cassis, Chambord and cranberry juice, topped with soda

### Mambo Jack £7.80

Double serving of Jack Daniel's, pineapple juice and a dash of Angostura bitters, shaken and poured over fresh passion fruit pulp

### Paradiso £7.80

Jose Cuervo tequila, passion fruit and melon liqueur topped with refreshing pomegranate juice, complimented with a selection of exotic fruits

## MOCKTAILS

### Pineapple Brew £4.20

Elderflower, pineapple and cranberry juices, shaken and poured over ice

### Mango Madness £4.20

Fresh mint leaves, muddled with mango purée and topped with cloudy apple juice

### Ginger Mocktail £4.20

Fresh lime and ginger muddled, topped with ginger beer and a dash of grenadine syrup, added for a twist of flavour

## MARTINIS

- Diamond Martini** £9.50  
A large serving of award winning Grey Goose, coated with Extra Dry Martini and shaken to perfection. Garnished with your choice of olives or twists
- The Vesper** £9.50  
Tanqueray 10, Eristoff vodka, coated with Extra Dry Martini and garnished with your choice of olive or twists
- Jewel in the Crown** £8.20  
Jewel signature Martini... a blend of passion fruit and melon liqueur, Eristoff vodka, cranberry juice and a hint of fresh lemon
- Ruby Rouge** £8.20  
A large serving of Absolut Kurrant, strawberry liqueur and cranberry juice, garnished with a Ruby Rose petal
- Vanilla Kiss** £8.40  
Be kissed by this blend of Absolut Vanilia and exotic pineapple juice with just a dash of lime and sugar cane syrup
- Blue Moonlight** £8.40  
Indulge yourself with this classic combination of raspberry vodka and Cointreau, fresh lime and sugar syrup
- Minty Rush** £8.20  
Gordon's Gin, Crème de Menthe, pineapple juice and mint extracts
- Pure Lust** £8.40  
Absolut Vanilia mixed with chocolate liqueur and double cream, served over a chilled strawberry coated martini glass
- The Vodka Au Pear** £8.40  
A large serving of Ketel One vodka mixed with fresh pear purée, elderflower cordial and garnished with a cherry
- Gin & Sin** £8.40  
Possibly the 8th sin, forgotten but just as deadly... blackberries muddled with Gordon's Sloe gin, berry liqueur and a combination of fresh lemon and lime juice
- Mango Passion** £8.20  
A tropical blend of Eristoff vodka and Passoa liqueur, enriched with fresh mango purée and passion fruit pulp

## HALL OF FAME

- Cosmopolitan** £8.90  
Ketel One Citron vodka, Cointreau, fresh lime juice and a dash of cranberry juice, all finished off with the mandatory flamed orange zest
- French Martini** £7.80  
Eristoff vodka, Chambord and pineapple juice, shaken to perfection and garnished with a raspberry
- Margarita** £7.60  
Mexican classic made with Jose Cuervo Tradicional tequila, Cointreau, lemon and lime juice poured over a salt rimmed Martini glass
- Bramble** £7.40  
A large pouring of Bombay Sapphire gin, crowned with Chambord and fresh lime juice, served over crushed ice and garnished with raspberries
- Mai Tai** £7.60  
Combination of Bacardi Oro and Lambs Dark rum, mixed with Cointreau, Crème de Apricot, Orgeat syrup and filled with orange juice
- Old Fashioned** £8.40  
Fresh orange muddled with cherries, covered with a large serving of Woodford Reserve bourbon, and complimented with a dash of Maraschino liqueur
- Brandy Alexander** £7.60  
Remy Martin VSOP, Crème de Cocoa white and double cream, shaken and served with a sprinkling of chocolate powder
- Manhattan** £8.40  
With a choice of sweet, dry or perfect. We make this classic with Marker's Mark bourbon and of course, those Vermouths



## WHITE WINES

### DRY, CRISP & REFRESHING WHITES

- Pinot Grigio – Brume di Monte 175ml £4.80  
**Pavia, Italy.** Bright and breezy, relentlessly thirst-quenching 250ml £6.25  
Bottle £16.95
- Chenin Blanc – Long Beach 175ml £4.80  
**South Africa.** Ripe fruit and crisp acidity with youthful mouth-watering peach fruit flavours 250ml £6.40  
Bottle £17.50
- Pinot Grigio – San Simone Bottle £25.50  
**Italy.** Fine, elegant, appealing and a very refined taste, with a bouquet that suggests acacia blossoms
- Petit Chablis Prieuré St. Come Bottle £38.50  
**Burgundy, France.** A pretty Chablis offering some honeysuckle and lemon notes, pleasant and quite delicious!

### FULLER BODIED & FRUIT DRIVEN WHITES

- Rioja Blanco – Saigoba 175ml £4.75  
**Spain.** Refreshing and fresh flavours of white fruit and spice 250ml £6.25  
Bottle £16.95
- Chardonnay – Moon Harvest 175ml £4.80  
**Australia.** This Chardonnay shows excellent purity of varietal flavour with rich, tropical fruits and a touch of toasty oak 250ml £6.40  
Bottle £17.50
- Semillon Sauvignon – Voyager Estate Bottle £24.95  
**Margaret River, Australia.** This vibrant blend displays citrus zing alongside richer, tropical fruit flavours
- Sancerre – Lucien Crochet Bottle £32.95  
**France.** Clean, incisive and pure, bursting at the seams with citrus fruits. Aromatic, lively and fleshy, this is a thoroughly complete example of Sancerre
- Chassagne – Montrachet Les Mesures Bottle £42.95  
**Burgundy, France.** Excellent penetrative acidity balances the rich ripe fruit

### UNOAKED & AROMATIC WHITES

- Riesling – Babich Bottle £19.95  
**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
- Sauvignon Blanc – Pencarrow 175ml £5.75  
**Martinborough, New Zealand.** An exuberant wine, bursting with exotic juicy flavours of nectarine, elderflower, passion fruit and tinges of zesty apricot 250ml £7.85  
Bottle £21.95
- Pouilly Fume - Serge Dagueneau Bottle £32.95  
**Loire, France.** Quince, exotic fruits and flowers aromas are clear on the nose. On the palate it has a ripe-tasting, rich, melon quality and good acidity

## ROSÉ WINES

<b>Cabernet Sauvignon – Ochagavia Rosé</b>	175ml	£4.50
<b>Santiago, Chile.</b> Off-dry with a pungent nose and flavour of ripe strawberries	250ml	£5.80
	Bottle	£15.95
<b>Domaine Montrose Rosé</b>	175ml	£4.90
<b>Languedoc, France.</b> A dry style, crisp and refreshing with soft summer fruit flavours	250ml	£5.95
	Bottle	£16.95
<b>Tempranillo Rosé – Tapada</b>	175ml	£5.20
<b>Spain.</b> Delicious, ripe strawberry fruit aromas and flavours give way to a long dry finish	250ml	£6.40
	Bottle	£17.50

## RED WINES

### LIGHT FRUITY REDS

<b>Shiraz / Ruby Cabernet – Long Beach</b>	175ml	£4.00
<b>South Africa.</b> Plenty of juicy blackberry and strawberry fruit flavours with a pepper spice finish	250ml	£5.40
	Bottle	£14.50

### MEDIUM BODIED & JUICY REDS

<b>Merlot – Ochagavia</b>	175ml	£4.20
<b>Santiago, Chile.</b> A soft and supple Merlot, ripe and bursting with damson fruit flavours	250ml	£5.75
	Bottle	£15.50
<b>Tempranillo – Tapada</b>	175ml	£4.75
<b>Spain.</b> An elegant and gentle wine with vibrant fruity flavours and a touch of oak	250ml	£6.00
	Bottle	£16.95
<b>Rioja Cosecha – Saigoba</b>	175ml	£4.85
<b>Spain.</b> A fruit-driven wine packed full of beautifully ripe red berry flavours with roasted coffee bean notes	250ml	£6.60
	Bottle	£17.95
<b>Chianti – Piazano</b>	Bottle	£23.95
<b>Italy.</b> Juicy cherry fruit with plenty of spicy oak as a back note		

### FULL FLAVOURED & MELLOW WARMING REDS

<b>Pinot Noir – Pencarrow</b>	175ml	£6.60
<b>New Zealand.</b> Intense ripe fruit flavours of classical red and black berry fruits with a supple savoury note backed by pleasant oak characters	250ml	£8.95
	Bottle	£26.00
<b>Shiraz / Cabernet – Seppelt Moyston</b>	175ml	£4.80
<b>South Eastern Australia.</b> Dark plum in colour with blackcurrant fruit and a spicy cedar nose	250ml	£6.40
	Bottle	£17.50
<b>Cabernet Sauvignon – Barton &amp; Guestier</b>	175ml	£4.10
<b>France.</b> Packed with juicy blackcurrant flavours and aromas, silky smooth and easy drinking – it's ideal with food	250ml	£5.50
	Bottle	£14.95
<b>Cabernet Sauvignon – Cuttaway Hill</b>	Bottle	£18.50
<b>Australia.</b> Rounded, mellow and attractive blackberry fruit with a touch of vanilla oak		
<b>Crozes Hermitage – Etienne Pochon</b>	Bottle	£26.95
<b>France.</b> A frisky fruit-driven Crozes that shows plenty of character with its crushed, peppery black and red forest berry fruit flavours		
<b>Shiraz – Voyager Estate</b>	Bottle	£25.95
<b>Margeret River, Australia.</b> Great flavour concentration with liquorice, ripe plums, black pepper and a sensuous, velvety texture		
<b>Bourgogne Rouge, Laforet, Joseph Drouhin</b>	Bottle	£32.95
<b>Burgundy, France.</b> 100% Pinot Noir. This wine shows developed cherry and strawberry notes on the nose with balanced acidity and soft, supple fruit flavours in the mouth		
<b>Château de Pic, 1er Côtes de Bordeaux</b>	Bottle	£21.95
<b>Bordeaux.</b> Brimming with plums, fruits of the forest and black cherries. This is lush and suave, with a nice touch of vanilla over the ripe berry fruit		
<b>Château Mont-Redon, Châteauneuf-du-Pape</b>	Bottle	£43.95
<b>France.</b> Shows great complexity with blackberries, fruit and toasted aromas, finishing with liquorice and smoky hints		

## SPARKLING WINE & CHAMPAGNE

<b>Sparkling Rosé – Barton &amp; Guestier</b> <b>France.</b> Lively, delicate bubbles with ripe strawberry and raspberry aromas on the nose accompanied by a gentle, spicy finish	125ml £4.75 Bottle £26.00
<b>Prosecco</b> <b>Italy.</b> Glorious sparkling wine from Italy; brilliant, simple and crisp	125ml £5.25 Bottle £28.00
<b>Pommery Brut Royal</b> <b>Reims, France.</b> Lively and light-hearted with persistent bubbles. Delicate green apple fruit and a crisp refreshing finish	125ml £8.00 Bottle £45.00
<b>Moët et Chandon</b> <b>France.</b> A medley of fresh fruit aromas leading to an elegant, biscuity flavour on the palate	125ml £9.50 Bottle £50.00
<b>Veuve Clicquot Yellow Label Brut</b> <b>France.</b> Dominated by Pinot Noir, Yellow Label is a perfect example of harmony between delicacy and power	Bottle £55.00
<b>Veuve Clicquot Vintage</b> <b>France.</b> This wine is quite simply dazzling with its wealth of fruity and floral aromas, spicy notes and a deliciously long and powerful finish	Bottle £90.00
<b>Pommery Wintertime</b> <b>France.</b> Straw gold with low key amber highlights and aromas of ripe fruit infused with quince and red fruits	Bottle £52.00
<b>Bollinger Special Cuvee Brut</b> <b>France.</b> A unique combination of body, balance and finesse, which has made this wine a true classic	Bottle £65.00
<b>Dom Perignon Brut</b> <b>France.</b> A fitting tribute to the founding father of Champagne. A stylish wine with fine mousse and long, lingering finish	Bottle £145.00
<b>Laurent Perrier Rosé Brut</b> <b>France.</b> This ever popular ‘super-model’ rosé is produced solely from Pinot Noir. A fantastic apertif!	Bottle £90.00
<b>Louis Roederer Cristal</b> <b>France.</b> Created in 1876 for Tsar Alexander II, this is Champagne at its finest – the embodiment of elegance and purity	Bottle £250.00

RESERVE A

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