Red	175ml £4.10) 250ml £5.10	Bottle	
Barbera, Araldica, Italy			£14.95	
Fruity, medium-bodied, easy-drinking Carménére, Emiliana, Chile	£4.80	£6.45	£18.95	
Ruby in colour, red fruits, slightly spicy Merlot, Les Oliviers, France	£4.55	£5.95	£17.80	
Ripe red fruits, fantastic with or without food Shiraz, Thorne Hill, Australia	£5.60	£7.70	£22.95	
Fruity, smooth, medium bodied	£5.10	£6.95	£20.75	
Rioja, Vega Piedra, Spain				
Soft, ripe plum, a great all-rounder at the table Tempranillo, Candidato, Spain			£19.85	
Rich full-bodied, elegant burgundy colour Malbec, Finca La Colonia, Argentina	£5.50	£7.55	£21.95	
Deep, fruity and fresh Cabernet Sauvignon, Siete Soles, Chile	£4.95	£6.75	£19.95	
Medium bodied, fruity, well balanced Cotês du Rhône, Les Coteaux, France			£22.85	
Ripe fruits, smooth, perfect for steak Pinot Nero, Bottega Vinai, Italy			£24.95	
Velvety, harmonious and well balanced with an excellent structure The Big Top, Zinfandel, Lodi, California			£22.50	
100% Zinfandel, matured without oak to maximise freshness fruity but without excessive sweetness Beaujolais Villages, Les Pivoines, France	S,		£22.35	
A lighter-bodied, exceptionally fruity and floral red wine from				
the Beaujolais region Pinot Noir, Mud House, Central Otago, New			£30.50	
Zealand 2010, deep red fruit notes with a hint of spice, silky dry tannins lead to a fruitful finish				
Rioja Reserva, Vega del Rayo, Spain 2007, rich and spicy flauvour, matured 24 months in barrels of American and Russian oak			£29.50	
Rosé	175ml	250ml	Bottle	
Rosato, Pieno Sud, Italy	£4.55	£5.95	£17.50	
Crisp, fruity and fresh Pinot Grigio Mirabello Rosé, Italy Dry, easy drinking, floral aromas	£4.65	£6.10	£17.95	

Champagne J.M Gremillet, France, NV Louis Roederer, France, NV Laurent Perrier Rosé, NV Veuve Clicquot, France, NV Sparkling		125ml £7.75	Bottle £42.95 £56.00 £79.95 £69.95
Prosecco, Dolci Colline, Italy Pinot Noir Rosé, Montesor, Italy Nyetimber, Classic Cuvee, England		£5.50	£23.95 £26.95 £49.95
White Cortese, Araldica, Italy	175ml £4.10	250ml £5.10	Bottle £14.95
Fresh, dry, citrus flavours Pinot Grigio, Mirabello, Italy	£4.70	£5.95	£17.85
Dry, gentle floral aromas Chenin Blanc Viognier, Percheron, SA	£4.80	£6.10	£17.95
Vibrant and aromatic, white stone fruit finish Sauvignon, False Bay, South Africa	£4.90	£6.60	£19.45
Fresh, citrus acidity, mineral finish Chardonnay, Santa Alvara, Chile	£5.10	£6.90	£20.75
Ripe melon and pineapple characters, long finish Gavi, Nuovo Quadro, Italy			£25.95
Lightly floral, crisp, nutty flavours on the finish Pinot Gris, Ant Moore, New Zealand			£29.45
Dry, elegant and mineral, ideal for enjoying with food Sauvignon Blanc, Colombard, Les Oliviers,	£4.75	£5.95	£17.85
France			
Aromatic wine combining the zesty citrus flavours the Sauvignon with the guava flavours of the Colombard			
Picpoul de Pinet, Duc de Mornay, FRA			£23.95
Fine, elegant and fruity Sauvignon Blanc, Mud House, NZ	£5.95	£8.45	£24.85
Tropical and citrus fruits, well balanced, classic Marlborough sauvignon Chablis, La Colombes, France			£28.50
Rich, mineral, flinty Sauvignon-Verdejo, K-Naia, Rueda, Spa			£24.95
Fresh and vibrant with clean and long finish			

Cocktails (all at £6.95)

Mojito (classic or passion fruit)

Appleton V/X rum, muddled limes, sugar syrup, fresh mint

Peven

Smirnoff red vodka, Chambord liqueur, orange and cranberry juice

Kentucky Iced Tea

Appelton white rum, Bulleit borbon, Smirnoff red vodka, splash of coke, fresh lemon

Citrus Martini

Absolut Citron vodka, triple sec, sugar syrup, lemon twist

Apple Cooler

Kurant Absolut vodka, Chambord liqueur, apple juice, soda, fresh lime

Amaretto sour

Amaretto, egg white, fresh lemon juice

Tommy Collins

Beefeater gin, lemon juice, sugar syrup, soda water

Mangorita

Absolut Mango vodka, triple sec, mango juice, lime juice

Aperol Spritz / Passoa Spritz

Aperol, house Prosecco, slice of orange / Passoa, house Prosecco, pomegranate

Chocolate Martini

Smirnoff Red vodka, chocolate liqueur, chocolate sauce

See our black board for cocktail specials All classic cocktails available, just ask!