

### **Beers & Cider**

Peroni, Moretti, Stella & Budweiser	£3.95
Becks & Magners	£3.75
Kopparburg Cider 500ml	£4.50

### **Spirits**

Vodka, Bacardi, Martini, Rums, Malibu	£3.25
House Whiskey	£3.25
House Brandy	£3.25
Southern Comfort	£3.25

### **With mixer**

**£4.95/£7.25**

Pimms	£5.25
Glass of Prosecco	£6.25
Port	£4.95
Vintage Port	£6.95

### **Gins - Served with Mixer**

Grosvenor	£4.95
Bombay Sapphire	£5.25
Hendricks	£5.25
Gordon's Pink Gin	£5.25
Liverpool Gin	£5.95

### **Liqueurs**

Amaretto	£4.25
Tia Maria	£4.25
Cointreau	£4.25
Baileys	£4.25
Glavya	£4.25
Grand Marnier	£4.25
Frangelico	£4.25
Strega	£4.25
Galliano	£4.25
Averna Amaro	£4.25
Sambuca	£4.25
Tequila	£4.25
Drambuie	£4.25
Limoncello	£3.25
Grappa	£4.25

(Add mixer for £1.00)

### **Whiskeys**

Jack Daniels	£3.95
Jim Beam	£3.95
Bushmills	£4.95
Jameson	£4.95
Johnnie Walker Black Label	£4.95
Glenlivet	£4.95
Woodford Reserve	£4.95
Canadian Club	£4.95

(Add mixer for £1.00)

### **Brandies**

Martell VSOP	£5.75
Courvoisier	£4.95
Remy Martin VSOP	£5.75
Armagnac	£5.75
Vecchia Romagna	£3.95
Cognac X.O	£9.95

### **Soft Drinks**

Coke, Lemonade (large)	£2.95
J20	£2.70
Appletiser	£2.70
Fruit Juice	£2.30
Tonic Water & Slim Line Tonic	£2.30
Mineral Water	£2.70/£4.00



## Drinks Menu

## House Wine

### Pinot Grigio - Merlot

3	By the glass 175ml	£5.25
4	By the large glass 250ml	£6.25
5	By the bottle 750ml	£15.95

### Rose - Zinfandel

52	By the glass 175ml	£5.50
53	By the large glass 250ml	£6.50

## Sparkling Wines & Champagnes

37	<b>Asti Spumante</b>	£20.15
38	<b>Moet e Chandon</b>	£45.20
42	<b>Prosecco DOC Casa Gheller</b>	£25.00
16	<b>Lambrusco Rosso</b>	£17.95
18	<b>Sparkling Rose (Prosecco type)</b>	£25.75

## Rose

43	<b>Bardolino Rose</b>	£19.25
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A stylish pink coloured wine from the west of Verona.  
Fresh, fruity and well structured

44	<b>Anjou Rose</b>	£17.70
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Medium French rose wine

## White Wine

5	<b>Soave DOC "Poesie"</b>	£18.95
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Dry white with intense flavours and floral notes

6	<b>Verdicchio Ruviano "Monte Schiavo"</b>	£19.75
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Delicately flavoured, fresh tasting with a hint of almonds

7	<b>Frascati Superiore "Gotto D'Oro"</b>	£19.50
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Stylish and delicious dry white wine with a fresh zesty bouquet and ripe almondy flavour

8	<b>Pinot Grigio Friuli Grave</b>	£28.50
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Dry and fruity with a light hint of tannin

9	<b>Pecorino IGT Terre di Chieti 2015</b>	
	<b>Collezione Privata C Tombacco</b>	£21.50

It is well structured with good acidity, great mineral notes and a nice and delicate explosion of exotic fruit on the finish

10	<b>Orvieto Secco Vallesanta</b>	£18.65
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Dry white wine with a complexity of flavours, slightly nutty and fruity

11	<b>Orvieto Abbocato Vallesanta</b>	£18.65
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Medium bodied, luscious and rounded with a hint of hazelnut and honey

12	<b>Vernaccia San Gimignano DOCG</b>	£23.95
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A straw yellow colour wine that is fruity intense smooth and refreshing.

13	<b>Chardonnay "Tenuta S. Anna"</b>	£21.50
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A popular dry white wine made from the world's most popular grape

14	<b>Sauvignon Blanc "Tenuta S. Anna"</b>	£21.00
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Sauvignon grapes ripened in the ideal climate of the hills in the Verona section of Lake Garda. It features a straw yellow colour and a delicate and slightly aromatic flavour

15	<b>Gavi di Gavi Villa Sparina</b>	£24.50
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Gavi is produced from 100% Cortese grapes, giving this elegant white wine a fresh fragrant style with a delicate fruit flavour

## Red Wine

### 17 Aglianico del Beneventano IGT Collezione Privata C Tombacco £21.50

Elegant, warm and full bodied this wine has a good length and persistence that leaves an enjoyable soft sensation on the palate.

### 19 Shiraz Lazio IGT "Colletara" £20.00

The palate is soft and fruity with a pleasing, rounded finish.

### 20 Bardolino Classico DOC "Araia" £21.75

An easy drinking red wine from the shores of Lake Garda

### 21 Valpolicella Classico "Araia" £22.75

Slightly superior red wine with a fruity flavour

### 22 Salice Salentino "Due Palme" £21.50

Black malvasia grapes. This palate is soft and ripe with layered black fruit giving a smooth lingering finish

### 23 Barbera D'Asti "Neirano" £18.95

This wine has a deep ruby red colour with purple tinges following ageing

### 24 Biferno DOC Rosso Riserva Collezione Privata C Tombacco £21.50

Smooth and velvety and a full and rounded finish with an excellent aftertaste with hints of cherry, plum and vanilla.

### 25 Primitivo Salento IGT "Due Palme" £21.50

From the Puglia region, this full bodied red boasts a rich berry and spicy bouquet

### 26 Montepulciano D'Abruzzo DOC "Villa Diana" £20.50

Delicate aromas of small red berry fruits, wild cherry and a hint of spice. It is full bodied on the palate, well structured with soft and well balanced tannins

### 27 Nero D'Avola "Chiamonte" £22.00

Ruby red with a purple hue in colour, rich in mature red fruits, strawberries and bilberries

### 28 Barolo DOCG "Cavalier Dario" £46.10

Intense aromas of ripe fruits and a hint of spice. These aromas follow through to the palate which is dry, full bodied with a velvety smooth finish.

### 29 Brunello di Montalcino DOCG £56.00

Without doubt, one of Italy's most important wines. Its high capacity for ageing, its complete taste, dry and delicate, make it a vintage wine

### 30 Chianti Classico DOCG "Rocca delle Macie" £27.50

A superior selection of this famous Tuscan wine

### 31 Amarone £45.70

Made from the concentrated juice of grapes allowed to dry over winter, prior to making the wine

### 32 Barbera D'Alba DOCG "Ruvei" £32.00

Dark ruby red colour with intense aroma of wild berries and a hint of vanilla

### 33 Ripasso della Valpolicella £28.50

To make this Ripasso the air dried skins used for Amarone are added to the Valpolicella wine for a second fermentation