

# DRINKS MENU

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Modern British Social

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**Our drinks list is a hand-picked reflection of our favourite producers, encompassing a variety of grapes, regions, and styles. We would love to advise you on the wines that are best suited to your chosen menu.**

**Should you wish to offer your guests something extra special, we'd be happy to discuss our fine wine and organic & biodynamic selection with you.**

**We are also pleased to offer a variety of spirits, soft drinks, and suggested cocktails.**

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## CHAMPAGNE & SPARKLING WINE

<b>Searcys Selected Cuvée, Brut, France, NV</b>	<b>£41.50</b>
<b>Grande Tradition Besserat de Bellefon Brut, France NV</b>	<b>£44.50</b>
<b>Searcys Selected Cuvée Rose, Brut, France, NV</b>	<b>£48.00</b>
<b>Brice, Brut Rosé, France, NV</b>	<b>£59.00</b>
<b>Lanson Black Label Brut, France, NV</b>	<b>£56.00</b>
<b>Chapel Down Brut NV – Kent England</b>	<b>£39.50</b>
<b>Greyfriars Blanc De Blancs 2013 – Surrey England</b>	<b>£52.00</b>
<b>Nyetimber Classic Cuvée Brut, NV – West Sussex England</b>	<b>£60.00</b>

## ROSÉ WINE

<b>Le Bosq Rosé, Vin de France</b>	<b>£22.00</b>
Pale-pink rosé with red fruit aromas and a hint of grenadine on the dry and soft palate	

## WHITE WINE

<b>Vinuva Organic Pinot Grigio, Sicily, Italy (House)</b>	<b>£20.00</b>
Delicately flavoured with notes of green apple and pear, the palate is unoaked and refreshing	
<b>Joie de Vigne Blanc, Marsanne/Vermentino, France (Recommended)</b>	<b>£22.50</b>
Zesty with aromas of citrus fruit, pineapple and white flowers	
<b>Maison Belenger IGP Cotes de Gascogne, France</b>	<b>£24.50</b>
Fresh and fruity with notes of grapefruit and lemon, very refreshing	
<b>Picpoul de Pinet Beauvignac, Languedoc, France</b>	<b>£25.50</b>
Elegant aromas of citrus, pear and white flowers. A crisp, mineral palate, perfect for seafood	
<b>Touraine Sauvignon, Domaine du Haut Perron, Loire, France</b>	<b>£28.00</b>
Green apples, citrus fruit and a touch of blackcurrant. Dry with a long, crisp finish	
<b>Satellite Sauvignon Blanc, Marlborough, New Zealand</b>	<b>£31.50</b>
Crisp and vibrant, flavours of citrus and passion fruit with a refreshing finish	
<b>Gavi di Gavi, Enrico Serafino, Piedmont, Italy</b>	<b>£32.50</b>
Floral and citrus aromas, with a mineral, dry palate and richly textured finish	
<b>Weitgasse Gruner-Veltliner Mantlerhof, Austria</b>	<b>£37.00</b>
Full of spicy and floral aromas with flavours of pear and apple. Soft, smooth and refreshing	
<b>Chablis, J.M. Brocard, Burgundy, France</b>	<b>£41.50</b>
The most mineral expression of Chardonnay, no oak, the weight and flavour intensity is from quality of the fruit alone	
<b>Sancerre Domaine Cherrier, Loire Valley, France</b>	<b>£42.50</b>
Fresh citrus on the nose with a palate of melon and stone fruit. Subtle, grassy notes and some bright minerality	

## RED WINE

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<b>Errázuriz 1870 Teno Block Merlot, Curicó Valley, Chile (House)</b>	<b>£20.00</b>
Juicy plum character with hints of oak and smooth tannins	
<b>La Troubadour Carignan Grenache Vin de France (Recommended)</b>	<b>£22.50</b>
Intense and complex nose characterised by small red fruits and spicy aromas. Warm, rich and smooth in the mouth	
<b>Front Row Shiraz/Mourvedre/Viognier, Swartland, South Africa</b>	<b>£24.00</b>
Medium bodied, smooth and ripe with juicy red berry flavours and a hint of spice	
<b>Villa dei Fiori Montepulciano d'Abruzzo, Italy</b>	<b>£25.50</b>
A bold red wine, bursting with red berry flavours	
<b>Portillo Malbec, Uco Valley, Mendoza, Argentina</b>	<b>£26.50</b>
Ripe blackberries, blueberries and a touch of vanilla, supported by a hint of spice	
<b>Prunus Dao Tinto, Portugal</b>	<b>£28.00</b>
Lightly oaked and perfectly balanced with a silky texture and crisp edge	
<b>Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo, France</b>	<b>£29.50</b>
Fresh and silky on the palate with aromas of small red fruits, notes of liquorice and spice	
<b>Rioja Crianza, Conde Valdemar, Spain</b>	<b>£33.50</b>
Complex aromas of ripe black berries balanced with warm vanilla notes and a touch of subtle spice	
<b>Chianti Superiore, Santa Cristina, Tuscany, Italy</b>	<b>£36.50</b>
A classic Chianti - medium bodied, aromas of red berry fruit with vanilla and floral hints	



## COCKTAILS

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<b>Cosmopolitan</b>	<b>£8.50</b>
Vodka, Cointreau, lime, cranberry, orange and triple sec	
<b>Mojito</b>	<b>£8.50</b>
Rum, mint, lime, sugar syrup and soda	
<b>Passionini</b>	<b>£8.50</b>
Gin, triple sec, sugar syrup, lemon and cranberry	
<b>Negroni</b>	<b>£8.00</b>
Dry gin, Campari, sweet vermouth	
<b>Watermelon Margarita</b>	<b>£8.50</b>
Arette blanco tequila, Cointreau, lime, watermelon	
<b>Aperol Spritz</b>	<b>£8.50</b>
Aperol, Prosecco, soda water, orange slice	
<b>Rossini</b>	<b>£7.50</b>
Strawberry purée, Prosecco	

## SPIRITS

Spirits (50ml) with a premium mixer from £7.50

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<b>Gin</b>
Beefeater
<b>Vodka</b>
Absolut Blue
<b>Whisky</b>
Johnnie Walker Red Label
<b>Rum</b>
Havana Club
<b>Brandy</b>
Courvoisier VS

## BEERS

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<b>Freedom 4 Lager</b>	<b>£4.25</b>
<b>Freedom Pale Ale</b>	<b>£4.75</b>
<b>Estrella 1906</b>	<b>£4.50</b>
<b>Aspalls</b>	<b>£4.50</b>

## NON ALCOHOLIC

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<b>Virgin Mojito</b>	<b>£4.00</b>
Sugar syrup, lime, mint and soda	
<b>Tropical Zest</b>	<b>£4.00</b>
Lemon, lime and bitters	
<b>Elderflower Orchard</b>	<b>£4.00</b>
Elderflower, apple juice, lime and mint	
<b>London Mule</b>	<b>£4.00</b>
Ginger beer, lime juice and club soda	

## SOFT DRINKS

<b>Soft drinks (200ml bottle)</b>	<b>from £2.00</b>
<b>Fruit juices (1 litre)</b>	<b>£4.00</b>
<b>Home made zesty lemonade (1litre)</b>	<b>£7.50</b>
<b>Sparkling Elderflower &amp; Mint Fizz (1 litre)</b>	<b>£6.50</b>
<b>Freshly squeezed orange juice (1litre)</b>	<b>£8.50</b>
<b>Fresh cloudy apple juice (1litre)</b>	<b>£8.50</b>
<b>Mineral bottled still or sparkling water (750ml)</b>	<b>£4.00</b>

