



WINE MENU

## TASTING NOTES

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If you are unsure of what wine to choose, or looking to try something different, we've put together some hints and tips below to help with your selection.

### BALANCE

Balance is key when matching wine with food. Richer, full-flavoured wines will work best with hearty dishes, while subtle dishes work much better with delicate wines so that neither the wine nor the food dominates the flavours.

### INGREDIENTS

Sauces are often the dominant element of a dish, so try choosing a wine to match sauce first, then the main ingredient. For example, a peppercorn sauce on your steak will go wonderfully with a Cabernet Sauvignon.

### NATIONALITY

Food often goes best with wines from the same country or region as they have grown up together! So if you are eating French food, try matching it with French wine.

### WHITE BEFORE RED

If you are planning on matching wines to each course, it is better to start with lighter, younger wines – which are normally the whites – before moving onto the heavier older reds.

### MOST IMPORTANTLY....

### FOLLOW YOUR INSTINCT

It's your taste that matters. While our tips should help you make your selection, there are no right or wrongs with wine – so if it tastes good for you, go with it!

**\*Allergies & Intolerances\***

Should you have concerns about a allergy or intolerance please speak to our staff before you order.

**for the facts [drinkaware.co.uk](https://drinkaware.co.uk)**

MC89164SC

## CHAMPAGNE & SPARKLING WINE



### LOUIS DORNIER ET FILS BRUT

£55.00

France

A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate. Outstanding value and consistently good. There is a high percentage of Pinot grapes (both Noir and Meunier) in the blend

Food pairing: Seafood

### GALANTI PROSECCO EXTRA DRY

£5.25

£29.00

Italy

Shows the typical fruit spectrum of apple and pear with a hint of peach; followed by a fine, persistent, soft fizz

Food pairing: Olives, nuts and nibbles

### GALANTI SPUMANTE ROSATO

£5.00

£27.00

Italy

Light, carnation-pink coloured rosé with generous raspberry and strawberry fruit both on the nose and palate

Food pairing: This wine has a cork closure and is one of a growing number in our list that can be enjoyed by vegan drinkers. Soft and fizzy rosé, good with chicken, pork, salads and seafood

### DA LUCA ROSATO SPUMANTE

£32.00

Italy

Fresh and vibrant raspberry and strawberry scented fizz made from a blend of Merlot and Raboso

Food pairing: Easy drinking sparkling rosé great with Sushi, Chicken, Tomato based sauces, middle eastern style mezze dishes

## ROSÉ WINE



### EL VELERO TEMPRANILLO ROSADO, VALDEPEÑAS

£3.25

£4.75

£6.50

£19.00

Spain

🍷 A soft and juicy rosé showing notes of strawberry and citrus

Food pairing: Mediterranean salads, grilled fish, balsamic dressings, pan fried chicken, pork, spicy Asian dishes

### ANTONIO RUBINI PINOT GRIGIO

£3.75

£5.25

£7.25

£21.00

ROSÉ, PAVIA

Italy

🍷 A copper, or 'ramato', coloured rosé made from Pinot Grigio grapes grown in north-east Italy. The nose shows aromas of wild flowers, vanilla and strawberry; the palate is refreshing with delicate fruit flavours

Food pairing: Mediterranean salads, grilled fish, balsamic dressings, pan fried chicken, pork, spicy Asian dishes

### BORSARI MERLOT ROSATO

£4.00

£5.50

£7.75

£22.50

Italy

🍷 Light and fresh with strawberry and raspberry fruit notes.

Food pairing: This wine is suitable for vegan diets. Fruit-driven rosé, great with chicken, salads and pasta

### CULLINAN VIEW CHENIN BLANC ROSE, WESTERN CAPE

£4.25

£6.00

£8.25

£24.00

South Africa

🍷 Vibrant rosé made in an off-dry style, lovely crisp acidity with summer berry fruit flavours.

Food pairing: Appealingly versatile rosé, ideal with salads, seafood, grilled chicken or pasta

### RUGGED RIDGE ZINFANDEL ROSE' CALIFORNIA

£4.50

£6.25

£8.75

£25.50

USA

🍷 Medium-sweet pink with sweet raspberry, watermelon and strawberry fruit. Sweet, soft and light rosé

Food pairing: Can work well with savoury foods that have a sweet dimension such as Cajun and BBQ spices, Mildly spicy curries Indian curries, Thai and Malay curries.

## WHITE WINE



**EL VELERO VERDEJO BLANCO, VALDEPEÑAS** £3.25 £4.75 £6.50 £19.00

Spain

🍇 The Verdejo grape is an aromatic variety, this wine shows melon and green apple on the palate with floral notes on the finish

Food pairing: Caesar salad, firm white fish, salmon, sea bass, creamy sauces, pesto, roast white meats, gammon, sweeter Thai dishes, mild Indian dishes, semi soft cheese or brie

**CULLINAN VIEW CHENIN BLANC, WESTERN CAPE** £3.75 £5.25 £7.25 £21.00

South Africa

🍇 South Africa's most popular grape variety. Youthful, fruity character and a fresh, zesty acidity. Very well-balanced

Food pairing: Caesar salad, firm white fish, salmon, sea bass, creamy sauces, pesto, roast white meats, gammon, sweeter Thai dishes, mild Indian dishes, semi soft cheese or brie

**MONTE VERDE SAUVIGNON BLANC, CENTRAL VALLEY** £3.75 £5.25 £7.25 £21.00

Chile

🍇 Grapes from vines planted in the Central Valley provide raw material for this crisp, zesty Sauvignon Blanc with tropical fruit flavours

Food pairing: Salads, delicate fish, light creamy herb-based sauces, chicken, less sweet Thai dishes, moderately spiced fish

**ANTONIO RUBINI PINOT GRIGIO, DELLE VENEZIE** £4.00 £5.50 £7.75 £22.50

Italy

🍇 Now from a more defined legislation, having moved from IGT to DOC. Much richer and more concentrated from lower yielding vines. Rich pear drop and Elderflower notes with lingering apple finish

Food pairing: This wine is suitable for vegan diets. Light and refreshing, a mouth-watering partner for salads and seafood

**SHORT MILE BAY CHARDONNAY, SOUTH EASTERN AUSTRALIA** £4.25 £6.00 £8.25 £24.00

Australia

🍇 Cool-fermented in stainless steel and bottled early to retain the freshness, a citrussy Chardonnay with a crisp finish

Food pairing: A fine match for seafood, tasty chicken or spicy pork dishes

**SHORT MILE BAY SAUVIGNON BLANC, SOUTH EASTERN AUSTRALIA** £4.50 £6.25 £8.75 £25.50

Australia

🍇 The Sauvignon Blanc grapes for this wine are picked just at the point of ripeness to preserve the variety's fresh, aromatic style. Clean tropical notes of passion fruit and a herbaceous grassy lift followed by a crisp finish

Food pairing: Deliciously zesty and zippy, makes fish and seafood dishes shine

**PETIT CHABLIS, LES SARMENTS, VIGNERONS DE CHABLIS** £39.50

France

🍇 The Chardonnay grapes for Petit Chablis come from vineyards that often border the main Chablis vineyards, but are in slightly cooler sites, such as atop a hill; as such they tend to be more subtly flavoured with citrus and floral notes, such as shown by this fresh and lively example.

Food pairing: This wine has a cork closure and is one of a growing number in our list that can be enjoyed by vegan drinkers.

Mouth-watering and minerally Chablis is perfect with simply prepared seafood, chicken and salads

## RED WINE



125ml



175ml



250ml



Bottle

### EL VELERO TEMPRANILLO TINTO, VALDEPEÑAS

Spain

Cherry-red Tempranillo that shows strawberry and fruits of the forest on its smooth and velvety palate

Food pairing: Smoked meats, grilled vegetables, tuna, bolognese & tomato sauces, lasagne, sausages, moderate to hot Indian. Creamy blue cheeses

### MONTE VERDE MERLOT, CENTRAL VALLEY

Chile

Deep-coloured and intensely juicy yet light and supple on the palate; part of the blend is oak-aged, which softens the finish

Food pairing: Smoked meats, grilled vegetables, tuna, bolognese & tomato sauces, lasagne, sausages, moderate to hot Indian. Creamy blue cheeses

### AMODO PINOT NOIR, PAVIA

France

Delicate and elegant with notes of blackberries and red fruit.

Food pairing: A delicious accompaniment to roast meats, grilled vegetables and cheeses. Can be enjoyed by vegan drinkers. Fresh, savoury, berry-fruit flavours that are excellent with light game, rich chicken and pork dishes.

### SHORT MILE BAY SHIRAZ

Australia

Deep-coloured and full-bodied with lots of rich berry fruit on the palate and a pinch of pepper spice so typical of Shiraz.

Food Pairing: Cod with pancetta, chorizo, light pork dishes, light Indian dishes, jerk chicken, cheddar, brie

### TEKENA MERLOT, CENTRAL VALLEY

Chile

A fruit-driven Merlot with raspberry and blueberry fruit leading to a soft finish

Food pairing: A great all-rounder, as good with Mediterranean dishes as with spicy food or a Sunday roas

### LUNA DEL SUR MALBEC, SAN JUAN

Argentina

Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla notes from some brief oak ageing

Food pairing: This wine is suitable for vegan diets. Turns the heat up when paired with spicy dishes or peps up grilled or roasted beef or lamb dishes

### MARQUÉS DE MORANO RIOJA RESERVA

Spain

Made from Tempranillo and Mazuelo grapes which are matured for at least a year in cask followed by at least a year in bottle to give that classic smooth oaky taste

Food pairing: Smoked meats, grilled vegetables, tuna, Bolognese & tomato

## APERITIFS

SIZE



PERNOD

25ML £3.50

MARTINI BIANCO

50ML £3.50

MARTINI ROSSO

50ML £3.50

MARTINI EXTRA DRY

50ML £3.50

CAMPARI

25ML £3.55

HARVEY'S BRISTOL CREAM

50ML £3.55

REGENCY MEDIUM DRY SHERRY

50ML £3.55

TIO PEPE

50ML £3.75

COCKBURNS FINE RUBY

50ML £4.75

## GIN

SIZE



CHRISTOPHER'S	25ML	£2.95
BEEFEATER LONDON DRY	25ML	£3.30
EDINBURGH POMEGRANATE & ROSE	25ML	£3.50
EDINBURGH RASPBERRY	25ML	£3.50
EDINBURGH PLUM & VANILLA	25ML	£3.50
EDINBURGH ELDERFLOWER	25ML	£3.50
BEEFEATER PINK	25ML	£3.55
BOMBAY SAPPHIRE	25ML	£4.00
JJ WHITLEY	25ML	£4.00
WHITLEY NEILL RHUBARB AND GINGER	25ML	£4.50
WHITLEY NEILL BLACKBERRY	25ML	£4.50
WHITLEY NEILL RASPBERRY	25ML	£4.50
WHITLEY NEILL PARMA VIOLET	25ML	£4.50
TANQUERAY	25ML	£4.55
HENDRICKS	25ML	£5.55
TANQUERAY NO 10	25ML	£6.00

## VODKA

SIZE



IMPERIUM	25ML	£2.95
ABSOLUT ORIGINAL	25ML	£3.55
ABSOLUT VANILLA	25ML	£3.80
ABSOLUT BLACKCURRANT	25ML	£3.80
BELVEDERE	25ML	£6.00

## RUM

SIZE



RON CALADOS WHITE	25ML	£2.95
LAMB'S NAVY	25ML	£3.30
HAVANA ESPECIAL	25ML	£3.55
BACARDI CARTA BLANCA	25ML	£3.55
BACARDI OAKHEART SPICED	25ML	£3.80
CAPTAIN MORGAN SPICED	25ML	£4.00
KRAKEN SPICED	25ML	£4.05
HAVANA CLUB 7 YEAR OLD	25ML	£4.55

## BRANDY & CONGAC

SIZE



NAPOLEON	25ML	£2.95
MARTELL VS	25ML	£4.55
REMY MARTIN VSOP	25ML	£6.55
MARTELL VSOP	25ML	£6.80

## WHISKY & BLENDED SCOTCH

SIZE



BELLS WHISKY	25ML	£2.95
JAMESON IRISH WHISKY	25ML	£4.00
JACK DANIELS	25ML	£4.00
JACK DANIELS HONEY	25ML	£4.55
CHIVAS REGAL 12 YEAR OLD	25ML	£5.55
GLENFIDDICH 12 YEAR OLD SPECIAL RESERVE	25ML	£6.05
GLENFIDDICH 15 YEAR OLD	25ML	£7.25
TALISKER 10 YEAR OLD	25ML	£7.50
DALWHINNIE 15 YEAR OLD SCOTCH WHISKY	25ML	£8.05

## DIGESTIFS & LIQUEURS

SIZE



ANGELS SCHNAPPS	25ML	£3.00
PASSOA	25ML	£3.00
COINTREAU	25ML	£3.30
KAHLUA	25ML	£3.30
ANTICA WHITE	25ML	£3.30
ANTICA BLACK	25ML	£3.30
JOSE CUERVO ESPECIAL SILVER	25ML	£3.50
JOSE CUERVO ESPECIAL GOLD	25ML	£3.50
ADVOCAT	25ML	£3.50
MALIBU	25ML	£3.55
SOUTHERN COMFORT	25ML	£3.55
TIA MARIA	25ML	£3.55
AMARETTO DI SARONNO	25ML	£3.55
ARCHERS PEACH SCHNAPPS	25ML	£3.55
JAGERMEISTER	25ML	£3.55
PIMMS NO.1	50ML	£3.75
CHAMBORD	25ML	£4.30
DRAMBUIE	25ML	£4.55
BAILEYS IRISH CREAM	50ML	£5.30

## BOTTLED BEER & CIDER

	SIZE	
HEINEKEN ZERO	330ML	£3.75
BUDWEISER	330ML	£5.00
HEINEKEN	330ML	£5.00
PERONI	330ML	£5.00
SOL	330ML	£5.00
KOPPARBERG - MIX FRUIT	500ML	£6.00
SMIRNOFF ICE	330ML	£5.00

## DRAFT BEER & CIDER

	HALF	PINT
FOSTERS	£2.30	£4.50
JOHN SMITHS	£2.30	£4.50
SYMMONDS	£2.55	£5.00
AMSTEL	£2.80	£5.50
HEINEKEN	£3.05	£6.00
CALEDONIAN COAST TO COAST PALE ALE	£3.05	£6.00
GUINNESS	£3.05	£6.00

## SOFT DRINKS

	SIZE	
TONIC SCHWEPPE	125ML	£1.30
TONIC SLIMLINE SCHWEPPE	125ML	£1.30
FEVER TREE TONIC WATER	200ML	£2.50
FEVER TREE LIGHT TONIC	200ML	£2.50
FEVER TREE GINGER ALE	200ML	£2.50
FEVER TREE LEMON TONIC	200ML	£2.50
FRUIT SHOOT BLACKCURRANT & APPLE	125ML	£1.50
J2O APPLE MANGO	275ML	£3.00
J2O APPLE RASPBERRY	275ML	£3.00
J2O ORANGE & PASSION FRUIT	275ML	£3.00
KICK ENERGY	250ML	£3.00
APPLETISER	275ML	£3.00
COCA COLA	330ML	£3.25
FANTA ORANGE	330ML	£3.25
HARROGATE SPRING WATER SPARKLING	750ML	£3.00
HARROGATE SPRING WATER SPARKLING	330ML	£1.75
HARROGATE SPRING WATER STILL	750ML	£3.00
HARROGATE SPRING WATER STILL	330ML	£1.75
	PINT	HALF
SCHWEPPE BLACKCURRANT CORDIAL	£1.50	£0.75
SCHWEPPE LIME CORDIAL	£1.50	£0.75
SCHWEPPE ORANGE CORDIAL	£1.50	£0.75
COLA ZERO	£3.75	£2.00
LEMONADE	£3.75	£2.00

## HOT BEVERAGES

TEA FOR ONE	£3.25
AMERICANO	£3.25
HOT CHOCOLATE	£3.25
DOUBLE ESPRESSO	£3.25
CAPPUCCINO	£3.50
LATTE	£3.50

## LIQUEUR COFFEES

IRISH (JAMESON'S WHISKY)	£6.50
CALYPSO (TIA MARIA)	£6.50
HIGHLAND (DRAMBUIE)	£6.50
SHIN SHIN (RUM)	£6.50
RUSSIAN (VODKA)	£6.50
ENGLISH (COINTREAU)	£6.50
FRENCH (COGNAC)	£6.75
BAILEYS (IRISH CREAM)	£7.50

If your favourite tipple is not listed, we have a larger selection behind the bar, so please just ask. Subject to availability. Please drink responsibly, see [drinkaware.co.uk](http://drinkaware.co.uk) for the facts.



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