

Wine & Drinks List

Champagne & Sparkling

- 14. Sparkling Rose.....32.95
- 15. Prosecco, Ponte Rialto29.75
- 16. Champagne, Charles Chevalier NV55.50
- 59. Tattinger Brut, Reserve.....91.50
- 60. Joseph Perrier, Cuvee Royale Rose.....91.50
- 61. Dom Perignon, 2006.....235.00

White

- 2. **Macabeo, Borsao**
2018 Spain.....18.95
aromas of peach with hints of honey, citrus & pineapple
- 3. **La Brouette Blanc**
2018 France.....18.95
crisp dry white wine with green fruit flavour
- 4. **Chardonnay, Norte Chico**
2019 Chile.....21.50
unoaked, lightly tropical with zesty citrus note
- 5. **Pinot Grigio, Montevento**
2018 Italy.....23.50
crisp and light with delicate almond character
- 6. **Sauvignon Blanc, Makutu**
2019 Marlborough, NZ.....26.95
crisp and fresh, packed full of vibrant lime, gooseberry & tropical fruit
- 18. **Fontanino Riesling - Il Cascinone**
2016 Italy.....27.00
delicate dry wine, aromas of lime, petrol & a touch of lemongrass
- 19. **Viognier, Domaine Montrose**
2018 France.....26.50
apricot and peach with crisp citrus undertones
- 21. **Gavi di Gavi, Bric Sassi, Paolo Sarotto**
2018 Italy.....32.50
enticing with ripe peach, pear & red apple to the fore
- 22. **Sancerre, Aurore Dezat**
2018 France.....38.50
succulent and composed with citrus & rose aromas. Lemony concentration on the palate
- 23. **Rioja Blanco, barrel fermented**
2017 Spain.....29.50
vanilla oak influence with crisp, balancing lemony undertones
- 24. **Chardonnay/Semillon, Casa Silva**
2018 Chile.....26.50

White

- 25. **Fairtrade Pinot Gris Reserva**
2018 Argentina.....27.95
delicately perfumed with scents of apricot & peach persisting on the smooth palate
- 26. **Chablis, Domaine des Malandes**
2018 France.....40.00
intense, dry mineral citrus character
- 27. **Rully 'Rabource 1er Cru' Oliver Leflaive**
2016 France.....58.50
white flower & biscuit notes, warm brioche with citrus lift & a lingering, nutty finish
- 29. **Philip Shaw - The Architect Chardonnay**
2017 Australia.....38.00
white peach, honeycomb & citrus flavours with mineral & acidity
- 32. **Macon Uchizy, Domaine Talmard**
2018 France.....35.50
fruity, exotic flavours of grapefruit along with rich mineral flavour
- 53. **Pouilly Fuisse, Vieilles Vignes**
Jean Jaques Litaud, 2016 France48.00
produce from 50 years old vine, complex, rich & opulent
- 54. **Meursault Blagny 1er Cru, Thierry & Pascale Matrot**
2010 France.....102.50
buttery & nutty with a really honeyed, spicy richness
- 58. **Il Barrocio Bianco, Veneto**
2018 Italy.....22.25
lively, bursting with the flavour of white peaches, pears & almonds
- 59. **Paza La Maza, Albarino**
2016 Spain.....33.50
combining delicate orchard fruits & citrus fragrances

Rose

- 33. **Garnacha Rosado**
Borsao, 2018 Spain.....20.00
soft and balanced with strawberry & fresh acidity
- 34. **Pinot Grigio Blush, Montevento**
2018 Italy22.95
soft & subtle strawberry & cherry

Red

8. **Shiraz, Andersbrook**
2018 South Africa.....23.00
ripe & juicy, packed with dark fruit flavour & black pepper note
9. **Garnacha, Borsao**
2018 Spain.....18.95
juicy brambly fruit and fresh redcurrants
10. **Merlot, Silvestre, Ochagavia**
2018 Chile.....21.50
smooth, plummy, sweet tannins, notes of spice
11. **Cabernet Sauvignon**
2018 Chile.....24.50
blackcurrant to the fore with attractive herby tannins
12. **Claret**
2016 France.....27.50
full of cassis fruit & herbaceous notes
31. **Beaujolais-Villages, Domaine de la Rocaille**
2017 France.....32.00
fresh cherry flavours combing floral notes
37. **The Cloud Factory, Pinot Noir**
2018 NZ.....38.50
pretty & poised. Cranberry, redcurrant & raspberry with a whiff of oak
38. **Fleurie, La Reine de L'Arenite,**
2018 France.....35.95
silky, smooth & elegant
39. **Cerasulo di Vittoria, Planeta**
2016, Sicily.....36.95
full of juicy wild red summer fruits, supple & lingering
40. **Mezzogiorno, Primitivo, Puglia**
2018 Italy.....26.50
richly flavoured with plums, raspberry, dried fruits & sweet spices
41. **Rioja Crianza, Vina Cumbre**
2016 Spain.....25.75
balance of soft red summer fruits with spicy vanilla oak, rounded
42. **Chateau Tour Renaissance, Saint Emillion**
2014 France.....47.50
supple plum fruit & smooth tannins
43. **Burlesque Zinfandel**
2017 USA.....29.50
elegant plum fruits & cassis, balanced with vanilla & spice
45. **The Last Stand, Shiraz,**
2018 Australia.....28.00
packed with peppery dry berry flavour

47. **Veneto Rosso, Gran Passione**
2017 Italy.....36.00
intense with raisiny spice & black cherries
48. **1851 Carmenere Reserva, Ochagavia**
2018 Chile.....25.50
intense black fruits with attractive herbal inflections
49. **Tempranillo/Syrah, Castillo Ladera**
2018 Spain.....25.00
succulent berry fruits with a whiff of spice
50. **Malbec**
2019 Argentina.....24.85
plummy rustic, open & succulent with blackberry aromas
51. **Cotes du Rhone Reserve de Fleur**
2018 France.....29.95
spicy & chalky sandstone structure with the clay slopes, richness and roundness
52. **Chateau La Grande Maye, Cotes de Castillon**
Bordeaux, 201442.50
dark hedgerow fruits with touches of mocha and sweet grapes
55. **Chateaufeuf de Pape**
2011/12 France.....65.00
plump red summer fruits, mid palate & a supple enveloping finish
57. **Nuits St. Georges, Domaine Henry Gouges**
2012 France.....81.00
rich & full flavoured, enhanced by ripe black cherry fruit with spicy undertones
60. **Il Barrocio Rosso, Veneto**
Italy.....22.95
opulent, spicy & juicy

By the Glass

- Champagne & Sparkling 125ml
15. Prosecco, Ponte Rialto.....6.50
16. Champagne, Charles Chevalier NV9.95
- Rose 175ml 250ml
33. Garnacha Rosado, Borsao, Spain.....5.50 7.10
34. Pinot Grigio Blush, 2014 Italy.....6.25 8.25
- White 175ml 250ml
4. Chardonnay, Norte Chico, 2018 Chile6.85 7.85
5. Pinot Grigio, Montevento, 2017 Italy6.80 8.25
6. Sauvignon Blanc, Makutu, 2017, NZ7.10 9.25
58. Il Barrocio Bianco, Veneto 2017 Italy...6.25 7.80
- Red 175ml 250ml
8. Shiraz, Andersbrook, 2017 S. A.....6.25 7.95
10. Merlot, Silvestre 2018 Chile5.95 7.75
41. Rioja Crianza, 2016 Spain.....6.85 8.50
50. Malbec, 2017 Argentina.....6.50 8.85
60. Il Barrocio Rosso, Veneto Italy.....6.25 7.95

Draught

Kozel lager(half).....	2.30
Kozel lager(pint).....	4.50
Black Sheep bitter(half).....	2.30
Black Sheep bitter(pint).....	4.50

Bottles

Peroni.....	4.25
Estrella.....	4.25
Becks Blue.....	4.25
Thatcher's Gold Cider.....	4.50
Fruit Cider.....	5.15

Soft Drinks & Mixers

Coca-Cola.....	2.25 /3.25
Diet Coke.....	2.15/3.15
Lemonade.....	2.05
Fever Tree tonic.....	2.25
Fever Tree light tonic.....	2.15
Ginger ale.....	1.95
Ginger beer.....	1.95
Soda water.....	1.85
J20.....	3.20
Fruit juice.....	1.85
Harrogate sparkling mineral water (750ml)	3.90
Harrogate still mineral water (750ml).....	3.90
Harrogate sparkling mineral water (330ml)	1.80
Harrogate still mineral water (330ml).....	1.80

Whisky

Famous Grouse.....	4.50
Jameson.....	4.50
Jack Daniels.....	4.80
Jack Daniels Single Barrell.....	5.20
Canadian Club.....	4.50
Woodford Reserve.....	5.20
Buffalo Trace.....	5.20
Aberlour 12yrs.....	5.30
Glenmorangie 10yrs.....	5.30
Dalwhinnie 15yr.....	5.30
Oban 14yrs	5.30
Bowmore 12yrs.....	5.30
Isle of Jura 10yrs.....	5.30
Macallan Gold.....	5.30
Laphroaig.....	5.30
Lagavulin.....	5.30
Talisker.....	5.30
Glenfiddich.....	5.30
Loch Lomond.....	5.30

Port & Sherry

Taylor's LBV (50ml)	4.85
Tawny Port (50ml)	6.50
Amontillado (50ml)	4.50
Bristol Cream (50ml)	4.50
Tio Pepe (50ml).....	4.50

Brandy & Cognac

Courvoisier	4.50
Remy Martin.....	4.80
Armagnac.....	6.80
Calvados.....	6.50

(All measures 25ml unless otherwise stated)

Gin

- THE BOTANIST**.....5.25
Tasting note: complex botanical, citrus note, lemon balm and Islay juniper.
- YORK GIN**.....5.25
Tasting Note: Juniper berries, angelica, cardamom, black peppercorn with hint of Citrus.
- SLINGSBY RHUBARB GIN**.....5.25
Tasting Note: Juniper berry with the combination of rosemary, thyme, hyssop, sweet cicely with rhubarb.
- WHITTAKER'S PINK PARTICULAR**.....5.25
Tasting note: Peppercorn, hibiscus, and cardamom with hint of lemon citrus.
- HENDRICK'S**.....4.95
Tasting Note: Zesty botanicals, coriander with the aroma of violets and rose.
- BLACK SHEEP**5.25
Tasting Note: Citrus & lemongrass hops
- GORDONS**.....4.50
Tasting Notes: Bold, juniper-led, with zesty notes of citrus and super smooth texture.
- GORDONS PINK**.....5.20
Tasting Notes: a balance of the refreshment of Gordons and the sweetness of soft red berries with the tang of redcurrant.
- SING GIN**.....5.25
Tasting Notes: Seven botanicals, floral undertones
- BOMBAY SAPPHIRE**.....4.80
Tasting Notes: A touch of juniper, citrus and hints of spice. The palate is exceptionally smooth.
- TANQUERAY**.....4.80
Tasting Notes: a smooth gin, with a well balanced juniper dominant taste.
- SLOEMOTION HEDGEROW**.....5.25
Tasting Notes: crab apple, grassy nettle leaf and sloe with sweet rosehip, elderflowers and meadow hay.
- SLOEMOTION HEDGEROW
RHUBARB & RASPBERRY**5.25

Vodka

- Absolute Blue.....4.50
Grey Goose.....4.85

Rum

- Bacardi.....4.50
Captain Morgan's.....4.50
Morgan Spice.....4.50
Mount Gay.....4.80
Malibu.....4.50

(All measures 25ml unless otherwise stated)

Cocktails

- Negroni**.....9.50
Gin, Sweet Vermouth & Campari
- Mojito**.....9.50
White Rum, Soda, Lime Juice & Mint
- Manhattan**.....9.50
Dash Angostura Bitters, Bourbon & Sweet Red Vermouth
- Gin Martini**.....9.50
Gin, Dry Vermouth
- Vodka Martini**9.50
Grey Goose Vodka, Dry Vermouth
- Tom Collins**.....9.50
Gin, Lemon Juice & Sparkling Mineral
- Bloody Mary**.....8.95
Grey Goose Vodka Spiced with Tomato & Worcestershire sauce
- Cosmopolitan**.....9.50
Grey Goose Vodka, Cointreau, Cranberry Juice & Lime
- Pimm's**7.50
Pimm's no.1 with Lemonade & Fruit
- Dark n' stormy**.....9.50
Captain Morgan's Dark Rum, Ginger Beer & Lime
- Cuba libre**11.25
Bacardi, Coca-Cola & Lime
- Old fashioned**7.00
Dash Angostura Bitters & Bourbon

Add a bit of sparkle to your cocktail

- Champagne Cocktail**12.50
Charles Chevalier Champers, Remy Martin & Aromatic Bitters
- Aperol spritz**.....11.00
Ponte Rialto Prosecco, Aperol & Soda
- Kir Royale**.....12.00
Charles Chevalier Champers & Crème de Cassis
- Bellini**.....11.00
Charles Chevalier Champers & Peach