

# Drink list

<b>Sparkling:</b>	<b>125ml</b>	<b>Bottle</b>
Fiabesco, Prosecco Extra Dry DOC	£4.75	£26
Veuve Clicquot, Champagne		£75

<b>Red Wines:</b>	<b>125ml</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>	
Embrujo Tempranillo Organic, Bodegas Verum	Spain	£4	£5.50	£7.50	£22
Artolas Red, Vidigal	Portugal	£4.50	£6	£8.25	£24
Primitivo IGT Puglia Organic, Varvaglione	Italy				£35
Crianza Organic, Cruz de Alba	Spain				£45
Cuma Organic Malbec	Argentina				£26
El Domador Rioja	Spain				£23

<b>Rose Wine:</b>	<b>125ml</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>	
Embrujo Garnacha Organic, Bodegas Verum	Spain	£4	£5.50	£7.50	£22

<b>White Wines:</b>	<b>125ml</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>	
Embrujo Verdejo Organic, Bodegas Verum	Spain	£4	£5.50	£7.50	£22
Les Mougeottes Chardonnay, IGP Pays d'Oc	France	£4.75	£6.75	£8.50	£25
Fiano IGT Terre Siciliane, Molino a Vento	Italy				£27
Sauvignon Blanc, Frost Pocket	NZ	£5.50	£7.25	£10	£30
Albarino Journey Collection, Ramon Bilbao	Spain				£33
Douro White, Quinta Do Crasto	Portugal				£33
Pecorino, Colline Pescaresi Organic	Italy				£35
Love by Leoube Blanc Organic, Domaine de Leoube	France				£45

## **Bottled beers**

Estrella Damm, Birra Moretti, Corona Extra Beer	£4.50
Pillars Pilsner (Gluten Free)	£5
Bellfield lawless Village IPA (Gluten Free)	£5
Wignac Organic Cidre	£4.50

## **Soft drinks:**

Coca Cola, Diet Coca Cola	£3
Fever-Tree: Ginger Beer, Sicilian Lemonade, Light Tonic Water, Tonic Water	£2.75
Genie Live Soda Orangeade	£4.50
Real Royal Flush Kombucha	£4.50
San Pellegrino, Sparkling Water 500ml	£4
Acqua Panna, Still Water 750ml	£4

<b>Juices:</b>	
Apple, Cranberry Juice, Orange Juice, Pineapple Juice, Pomegranate Juice	£2.25/glass

# Cocktails

**Porn Star Martini** £10

A new classic but basically, it's a fancy passionfruit martini

**French Martini** £9

Good old classic mix of Chambord, vodka, and pineapple juice

**Pomacello** £9.50

A unique refreshing alcoholic lemonade with pomegranate and mint

**Rustic Collins** £9.50

Gin, elderflower, apple juice and a splash of soda

**Sours** £10

The choice is your; whiskey, Amaretto, Frangelico, Pisco, or Midori shaken hard with egg white and lemon juice. (You can have it with pineapple juice if you aren't fancy the egg)

**Old Fashioned** £12 / £10

My personal favourite, classic Whiskey Old Fashioned but made with a peaty Laphroaig 10yo or have the classic with Makers Mark

**Negroni** £9.50

So famous it's got its own week in the calendar during September, Equal parts of Gin, Sweet vermouth, and Campari

**Strawberry Daiquiri** £9.50

I don't think this one needs an introduction

**Margarita** £9

The flavour of Mexico, created in 1936 as a present for a girl who liked salt in her drink

**Mojito** £9 / £9.50

Once again, the choice is yours, classic, fruity or spiced

**Caipirinha or Caipiroska** £9

According to historians, the caipirinha was invented by landowning farmers in São Paulo during the 19th century, made with cachaça lime and sugar

Pomegranate meets Prosecco

**Bellini** £10

The first Bellini was poured in the summer of 1948 by Giuseppe Cipriani, founder and barman of the legendary Harry's Bar in Venezia

**Aperol Spritz** £10

Another classic Italian cocktail, Aperol, prosecco, and bitters

**Hazelnut Espresso Martini** £10

We used to call this the 'Breakfast' made with Frangelico, Vodka and Solo cold brew coffee

**Lemon Meringue Pie** £10

Layered creamy desert cocktail, tangy and smooth at the same time

**Cookies & Cream** £10

The name says it all...Frangelico, Amaretto, cream, and Oreo crumbles

**The Nutcracker** £10

Created as a challenge my fiancé set me back in 2013. She wanted a liquid version of the Ferrero Roche.

**Sangria:** £9 / £20

Classic Spanish drink with a lot of fresh fruits, we make it in a glass or in a litre jug

**Pama Fizz** £10