





The Compass was born in the summer of 2021. Its mission is simple: to serve delicious antipasti style foods and fantastic drinks in a calm and natural setting.

The owners love their wines and cocktails and have brought what they enjoy to the High Street of Cowes. Here at The Compass, we do not pretend to be the knowledgeable sommelier or a distinguished mixologist, but we do know what we enjoy, and we hope you will enjoy it too.

The Compass has teamed up with Cowes Grazing to give you the most delicious antipasti boards which can be enjoyed with our drinks.

To keep up to date with our progress, you can follow us on Instagram and Facebook @CompassBarCowes & @CowesGrazing

Thank you for visiting and we hope to see you again soon.

Brian, Caroline & Helen

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We hope you enjoy your time at The Compass Bar, if you need any help, please let a member of staff know and they will do their best for you. Throughout the menu you will see some of favourites highlighted.

All wines can be purchased by the bottle for taking home or back to the boat. A 20% discount will be given when staff are informed that a bottle of wine will be taken off premise and unopened. All takeaway orders must be performed as a separate transaction for the discount to be applied.

Unless otherwise stated assume sulphites are present in all our wines.

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# COCKTAILS

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## **Gin 75** £16

A healthy measure of Gin shaken with lemon juice and sugar syrup, then topped with the excellent Bolney Bubbly

## **Hurricane** £9.50

Our version of a tropical Classic. Mount Gay and Bacardi rums shaken over ice with fresh passion fruit, lemon juice and orange juice, then topped with Grenadine

## **Bramble** £8

Gin shaken over ice with lemon juice and sugar syrup, garnished with Blackberries, then topped with Crème de Cassis.

## **Blueberry Margarita** £10

Blueberries blended with Patron's premium Silver tequila, fresh lime juice, Cointreau and ice.

## **Dark 'n' Stormy** £9

Kraken rum mixed with lime, ginger beer and angostura bitters, served over ice.

## **Mojito** £9.50

Bacardi, crushed and mixed fresh limes & mint, gomme and soda.

## **Aperol Spritz** £9

Aperol, prosecco, soda water, plenty of ice and a slice of fresh orange.

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# COCKTAILS

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**Pornstar Martini** £15

Vanilla vodka, passion fruit liqueur, pineapple juice, passionfruit syrup and, shaken over ice and served with a 200ml bottle of Prosecco  
(Passion fruit Martini without Prosecco available)

**Negroni** £8

Equal parts Gin, Vermouth and Campari, served over ice.

**Negroni Sbagliato** £11

A classic Negroni topped with Prosecco

**Old Fashioned** £8

Buffalo Trace Bourbon sweetened with sugar and aromatised with angostura bitters. Served over ice and garnished with an orange twist.

**Espresso Martini** £10

Absolut Vodka, shaken with Kahlua and espresso

**Compass Pimm's** £8.50

The classic Pimm's cocktail shaken with red fruits, cucumber mint, topped with lemonade and ginger beer.

**Mint and Blackberry Julep** £8

Blackberries and mint muddled with sugar syrup then shaken over ice with Buffalo Trace Bourbon

**Bloody Mary** £9

Absolute vodka, Big Tom tomato juice, tabasco, Lea & Perrins, and celery salt

# WHITE WINES

Crisp & Refreshing	125ml	175ml	250ml	Bottle
<p><i>BIN 100</i>  <b>Julia Florista Vinho Branco, Vidigal – BIN 1</b>  <i>Tropical fruits and citrus, followed by notes of passion fruit and a clean mineral finish.</i>  <b>Portugal</b></p>				£19
<p><i>BIN 101</i>  <b>Pinot Grigio IGT, Trefili, Cantine Volpi</b>  <i>White flowers, apples and almonds dominate on this fresh clean and mellow wine.</i>  <b>Italy   ORGANIC</b></p>	£4.90	£7	£9.30	£27
<p><i>BIN 102</i>  <b>Sauvignon De Touraine La Perclaire</b>  <i>Vibrant aromas of green apple, lime and gooseberry make for a fresh, pleasant fruity wine</i>  <b>Loire France</b></p>	£5.45	£7.50	£10.50	£30
<p><i>BIN 103</i>  <b>Mirande Picpoul De Pinet</b>  <i>A deliciously understated moreish wine with a touch of savoury brininess, a hint of white flowers.</i>  <b>France</b></p>	£5.45	£7.50	£10.50	£30
<p><i>BIN 104</i>  <b>Allan Scott Estate, Sauvignon Blanc</b>  <i>A tropical mix of pineapple and passion fruit with underlying zesty citrus characters of orange and lime.</i>  <b>Marlborough, New Zealand</b></p>				£32
<p><i>BIN 105</i>  <b>Ciu Ciu Offida Pecorino 'Le Merlettaie</b>  <i>A sensory delight! An abundance of banana, apple, hazelnut, and plum followed by a hint of vanilla</i>  <b>Italy   ORGANIC</b></p>	£6.75	£9.25	£12.95	£37

To help us avoid any confusion, please specify the BIN number when ordering your wine.

# WHITE WINES

## Crisp & Refreshing

125ml

175ml

250ml

Bottle

*BIN 108*

### **Domaine Michel Girard, Sancerre**

*Crunchy green apples, lemon and herbaceous aromatic notes that are skilfully restrained*

**Loire, France | VEGAN**

£7.25

£9.95

£13.75

£40

*BIN 109*

### **Santa Seraffa Gavi del Comune di Gavi**

*Floral, citrus and green apple combines with more complex notes of frangipane leading to an appealing weighty finish.*

**Piemonte, Italy | VEGAN | SUSTAINABLE**

£37

## Aromatic & Rich

*BIN 110*

### **Viognier Domaine de Vedihan - Vin de Pays d'Oc**

*Honeysuckle on the nose; richly textured and nicely balanced with flavours of apricots and a satisfying delicate bitterness on the finish.*

**Vin de Pays France | VEGAN**

£27

*BIN 113*

### **Cora Loxarel Blanco**

*Scented and fruity with aromas of white flowers, peaches and honeysuckle leading to a balance finish.*

**Spain**

£34

*BIN 115*

### **Classic Style Gruner Veltiner**

*Pear, kiwi, apricot and soft white spice make for a gentle textured yet mineral finish*

**Kamptal, Austria | VEGAN | ORGANIC | SUSTAINABLE**

£6.55

£9

£12.45

£36

*BIN 118*

### **Eagle Rocks `11th Hour` Chardonnay**

*Smooth and rich with lush pineapple, banana and ripe peach fruits followed by a citrus back drop enhanced by a racy acidity.*

**California, USA**

£32

To help us avoid any confusion, please specify the BIN number when ordering your wine.



# WHITE WINES

## Aromatic & Rich

125ml

175ml

250ml

Bottle

*BIN 116*

### **Riesling – Grand Cru Brandt; Cave Vinicole de Turckheim**

*Citrus, grapefruit and pineapple flavours. Nervous, dry, long and elegant, very well balanced*

Alsace, France | VEGAN | SUSTAINABLE

£45

*BIN 120*

### **1er Cru Domaine Du Colombier, Chablis**

*Domaine bottled, this is an elegant dry white with aromas of ripe fruit and a full body giving a classic finish.*

£48

# ROSE WINES

125ml

175ml

250ml

Bottle

*Bin 200*

### **Ancora, Chiaretto Rose, Adria Vini**

*Fresh strawberry and redcurrants with ripe juicy acidity to give a fresh and appealing finish.*

**Italy**

£5.45

£7.50

£10.50

£30

*BIN 201*

### **Adobe Rose Reserva**

*Fresh summer fruit of strawberry and red cherry combines for a freshy silky finish.*

**Chile | ORGANIC | VEGAN | SUSTAINABLE**

£28

*BIN 203*

### **Cuvée des Commandeurs Peyrassol Rosé, Côtes de Provence**

*A delightful mouthfull of wild gooseberries and raspberries with a crisp, silky finish and mineral streak.*

**Provence, France**

£6.55

£9

£12.40

£36

*BIN 204*

### **Bolney Estate**

*A fresh silky rose with a vibrant berry palate of strawberries, raspberries and rose petals*

**Sussex, England**

£39

# RED WINES

## Warm & Spicy

125ml

175ml

250ml

Bottle

*BIN 300*

### **Julia Florista Vinho Tinto, Vidigal**

*Mature bouquet with floral vegetal notes and an elegant spiciness, medium body with a delicate finish.*

**Lisboa, Portugal**

£19

*BIN 301*

### **Ancora Rosso, Sangiovese IGT Puglia, Adria Vini**

*Red and berry with a touch of black spice balanced by a tangy acidity.*

**Italy | VEGAN**

£4.75

£5.75

£7.75

£22

*BIN 303*

### **Marius Syrah / Grenache**

*Powerful, complex, dark, and spicy with red berries and a delicate floral touch.*

**France**

£26

## Full Bodied & Juicy

*BIN 304*

### **Conviviale Montepulciano d'Abruzzo**

*Densely packed with morello cherry, cassis and bramble fruit flavours followed by ripe tannins and a sappy finish*

**Italy | VEGAN**

£24

*BIN 306*

### **Santa Julia, Malbec**

*Deep fig and chocolate dipped cherries dominate along with spicy nuances in the lingering red.*

**Mendoza, Argentina | ORGANIC**

£5.45

£7.50

£10.50

£30

*BIN 307*

### **Robert Oatley Margaret River, Cabernet Sauvignon**

*A mouth full of rich blackberry, cherry and spice with a fine structure and ripe tannins leading to a smooth finish.*

**Australia**

£6.25

£8.75

£12.45

£36

*BIN 308*

### **Barolo Patrizi**

*Intense aromas of vanilla, cloves and liquorice followed by a complex long finish.*

**Piemonte, Italy**

£46

# RED WINES

## Classic & Elegant

	125ml	175ml	250ml	Bottle
<p><i>BIN 309</i>  <b>Adobe, Merlot Reserva</b>  <i>Juicy plum and red cherry aromas elegantly combine with subtle black pepper notes</i>  <b>Chile   VEGAN   ORGANIC   SUSTAINABLE</b></p>	£5.25	£6.95	£9.45	£28
<p><i>BIN 311</i>  <b>Eagle Rocks `11th Hour` Pinot Noir</b>  <i>Smokey and fruity notes of raspberry, black cherry combined with soft tannins and a very smooth finish</i>  <b>California, USA</b></p>	£5.90	£8	£11	£32
<p><i>BIN 312</i>  <b>Bodegas Navajas, Rioja Reserva</b>  <i>Delicious forest fruit flavours balanced with a subtle vanilla sweetness and warm finish</i>  <b>Rioja, Spain</b></p>	£6.75	£8.95	£12.95	£37
<p><i>BIN 314</i>  <b>Château Milon, Saint-Émilion Grand Cru</b>  <i>Damsons, bramble, blackberry and a touch of tobacco lead to a velvety structure with an excellent finish.</i>  <b>Bordeaux, France</b></p>				£50
<p><i>BIN 316</i>  <b>Amarone della Valpolicello del Fondatore, Montresor</b>  <i>Complex with black cherry, plums, violets, coffee, raisins, spice and dried fruit. A very special wine.</i>  <b>Veneto, Italy</b></p>				£60
<p><i>BIN 317</i>  <b>Brunello di Montalcino, Campogiovanni, San Felice</b>  <i>An expansive complex wine of aromatic cedar, tobacco leaf, wild berry, plum and leather</i>  <b>Tuscany, Italy</b></p>				£70

To help us avoid any confusion, please specify the BIN number when ordering your wine.

# CHAMPAGNE & SPARKLING

## Champagnes

*BIN 400*

### Laurent Perrier La Cuvée

*Elegant Brioche notes of great finesse, beautiful freshness and elegant mousse*

Flute

Bottle

Magnum

£80

£160

*BIN 401*

### Laurent Perrier Cuvée Rosé

*Delightful aromas of strawberries, redcurrants, raspberries and black cherries with a velvety finish.*

£18

£100

*BIN 403*

### Laurent Perrier Brut Grand Siecle

*This Deluxe Cuvée is a blend of a number of vintages and is a beautifully elegant, fresh, creamy style. Gloriously fine bubbles and a slight nuttiness on the finish.*

£200

## Sparkling Wines

*BIN 404*

### Lunetta Prosecco Spumante Brut

*Light and fruity with apples and peach and a velvety fine mouse*

**Italy | VEGAN**

200ml  
Bottle

75cl  
Bottle

£8.50

£29

*BIN 405*

### Lunetta Prosecco Spumante Rosé

*Cherry pink, fresh and dry with red berry fruit and a fine persistent foam.*

**Italy**

£8.50

£29

*BIN 408*

### 'Bolney Bubbly' NV from Bolney Estate

*Delightful floral and brioche notes with a lingering citrus and honeysuckle finish. A truly excellent sparkling wine and one of our firm favourites.*

**Sussex, England**

£12

£60

*BIN 409*

### 'Eighteen Acre' Rosé from Bolney Estate

*Raspberry ripple, red apple and hints of pastry with a smooth, creamy finish.*

**Sussex, England**

£60

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# PORT & SHERRY WINES

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## Ports

*BIN 410*

### **Krohn Ruby Port**

*Krohn's 'entry level' is in a different category to most Ruby Ports - mature and versatile with a deep red colour and a concentration of fresh, plummy fruit aromas plus hints of spice. The palate has plenty of lively cherry and curranty black fruit - rich and full with a soft finish.*

**Douro, Portugal**

*BIN 411*

### **Krohn LBV Port**

*Deep ruby colour with spicy black fruit aromas. The palate has vibrant plum and blackberry characters layered with more spice, fresh acidity and firm tannins. A full and rich style with impressive length.*

**Douro, Portugal**

*BIN 412*

### **Weise & Krohn – Lagrima White Port**

*The Lagrima White from Krohn is a very approachable style of white port. An elegant sweet wine with notes of caramel, honey and nut all balanced by fresh acidity and leading to a long and appealing finish. Drink chilled as an aperitif, or with fruity desserts.*

**Douro, Portugal**

## Sherry

*BIN 413*

### **Fernando de Castilla Antique Olorosso`**

*Very pure and classic attributes, fine polished and beautifully crafted. Quite earthy and masculine. Very dry and aromatic with walnut, spiced orange peel notes*

**Jerez, Spain**

*BIN 414*

### **Fernando de Castilla Classic Fino**

*Pale in colour with just a hint of straw yellow at the rim. Powerful and aromatic on the nose Absolutely bone dry, aristocratic and very poised.*

**Jerez, Spain**

50ml

Bottle

£28

£35

£4.50

£33

50ml

Bottle

£30

£40

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# NO & LOW ALCOHOL

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## Mocktails

### **Tanqueray Zero and Tonic £6**

*Citrus style and a juniper led profile, zero % alcohol. Served over ice with Fever Tree Mediterranean Tonic*

### **Virgin Blueberry Mojito £5**

*Sugar, mint leaves and blueberries muddle with lime juice and topped with soda*

### **Virgin Mary £5**

*All the tang of a bloody Mary, without the vodka*

### **Apple, Elderflower and Mint Fizz £5.50**

*Muddled mint leaves mixed with apple juice, elderflower cordial and topped with soda*

### **Sunrise £4.50**

*Orange juice and Fever-Tree Lemonade topped with Grenadine*

## Beers

### **Peroni Libre £5**

*Hoppy characteristics and a smooth finish. Zero % alcohol*

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# SPIRITS

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## Vodka *25ml*

Absolute	£3.50
Chase	£4.40
Chase Oak Smoked	£4.60
Chase English Rhubarb	£4.60
Chase Aged Marmalade	£4.60

## Gin *25ml*

Beefeater	£3.50
Hendrick	£4.40
Mermaid	£4.40
Mermaid Pink	£4.40
Tanqueray	£4.20
Tanqueray Flor De Sevilla	£4.00
Warner's Rhubarb	£4.40
Warner's Elderflower	£4.40

## Tequila *25ml*

Jose Cuervo	£4.50
Patron Silver	£5.00

## Brandy *25ml*

Hine Rare VSOP	£6
Courvoisier VS	£4.50
Courvoisier XO	£13

## Whisky & Whiskey *25ml*

Jameson	£3.50
Monkey Shoulder	£4.20
Bushmills Black Bush	£4.20
Talisker 10 Year	£6.50
Talisker Skye	£6.50
Jameson Gold Reserve	£18
Chivas Regal 18 yrs	£9.20

## Bourbon & Whiskey *25ml*

Jack Daniels	£3.50
Buffalo Trace	£4.20

Upgrade any of our Gins, Vodkas or Rums to a double for £3.

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# SPIRITS

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## Liqueur

	<i>50ml</i>
Baileys	£4.50
Kahlúa	£4.50
Tia Maria	£4.50
Disaronno Amaretto	£4.50
Cointreau	£4
Chambord	£4
Aperol	£3.50 (25ml)
Southern Comfort	4

## Vermouth

	<i>50ml</i>
Martini Dry	£3.50
Martini Bianco	£3.50
Martini Rosso	£3.50
Campari	£3.50

## Rum

	<i>25ml</i>
Bacardi	£3.50
Malibu	£3.50
Mount Gay	£4
Kraken	£4
Mount Gay XO	£8.50
Havana Club Special	£4.50

## Everything Else

	<i>25ml</i>
Pimms	£3.50

Upgrade any of our Gins, Vodkas or Rums to a double for £3.



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# BEERS & CIDERS

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## Draft

*½ Pint    Pint*

### Grolsch

*Well balanced European Pilsner 5%ABV.*

£2.75    £5.50

### Meantime IPA

*The ultimate session IPA 4.7% ABV*

£3    £6

## Bottled Beers

**Peroni** £4.75

**Corona** £4.75

**Brewdog Punk IPA** £5

## Bottled Ciders

**Thatchers Gold** £5.25

**Rekorderlig Strawberry & Lime** £5.25

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# SOFT DRINKS

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## Fizzy Drinks

Coca Cola	£2.75
Diet Coke	£2.50
Coke Zero	£2.50
Sprite Zero	£2.50
Appletiser	£2.50
Elderflower Presse	£2.50

## Cordials & Syrups

50ml

Orange	£0.60
Lime	£0.60
Blackcurrant	£0.60
Elderflower	£0.60
Grenadine	£0.60
Crème de Cassis	£0.60
Passionfruit	£0.60
Gommé	£0.60
Vanilla	£0.60
Hazelnut	£0.60
Vanilla	£0.60

## Fever-Tree

200ml

Tonic	£2.50
Elderflower Tonic	£2.50
Light Tonic Water	£2.50
Mediterranean	£2.50
Soda Water	£2.50
Ginger Ale	£2.50
Ginger Beer	£2.50
Lemonade	

## Mineral Water

Still Water – Small Bottle	£2.25
Still Water – Large Bottle	£3.95
Sparkling Water – Small	£2.25
Sparkling Water – Large	£3.95

## Juices

200ml

Orange	£2.50
Apple	£2.50
Pineapple	£2.50
Cranberry	£2.50
Tomato – Big Tom	£2.95

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# HOT DRINKS

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## Barista Coffee

<b>Espresso</b>	£2.25
<b>Double Espresso</b>	£2.50
<b>Americano</b>	£2.50
<b>Macchiato   Cortado</b>	£2.50
<b>Flat White</b>	£2.85
<b>Latte   Cappuccino</b>	£2.85
<b>Mocha</b>	£3.75
<b>Hot Chocolate</b>	£3.00
<b>Iced Coffee <i>from</i></b>	£3.50

## Teas

<b>Pot of Breakfast <i>per cup</i></b>	£2.75
<b>Pot of Fresh Mint <i>per cup</i></b>	£3.00
<b>Darjeeling Earl Grey</b>	£2.75
<b>Honeybush &amp; Rooibos</b>	£2.75
<b>Chamomile</b>	£2.75
<b>Mao Feng Green Tea</b>	£2.75
<b>Super Berry Fruits</b>	£2.75
<b>Peppermint</b>	£2.75

## Boozy Hot Chocolate

Choose whether to add cream for the ultimate indulgence (50p)

**Baileys £5.50**

**Spiced Rum £5.50**

*Version 04.10.21*

**The Compass Bar**

10/11 High Street

Cowes

PO31 7RZ

[www.compassbar.co.uk](http://www.compassbar.co.uk)



**COMPASSBARCOWES**

