

# The DRINKS MENU



## WHITE WINE

	125ml	175ml	250ml	bottle
<b>FONTE DO NICO VINHO BRANCO, PORTUGAL</b>	<b>£5.40</b>	<b>£6.70</b>	<b>£8.80</b>	<b>£26.00</b>
A light, fresh and zesty white. This wine has ripe citrus fruits with good minerality, structure and a lingering aftertaste.				
<b>LUA NOVA VINHO VERDE, PORTUGAL</b>	<b>£5.75</b>	<b>£7.00</b>	<b>£9.25</b>	<b>£27.00</b>
This wine is fresh, zesty and zippy. On the nose there are notes of white flowers, and on the palate tropical and stone fruits.				
<b>CLARO RIESLING RESERVA</b>	<b>£5.95</b>	<b>£7.60</b>	<b>£9.85</b>	<b>£29.00</b>
A young, bright and clean wine with a hint of sweetness, and notes reminiscent of white flowers, white peaches and grapefruit.				
<b>TILIA CHARDONNAY</b>	<b>£6.70</b>	<b>£8.40</b>	<b>£10.95</b>	<b>£32.00</b>
Tropical fruits with citrus and floral notes. Flavors of ripe pears and peaches. Figs mixed with vanilla and oak caramel.				
<b>SAVARIO FARO GRILLO</b>	<b>£6.70</b>	<b>£8.40</b>	<b>£10.95</b>	<b>£32.00</b>
Rich aromas of stone fruits, herbs and flowers. The palate shows a touch of salty flavour plus notable freshness.				
<b>WINZER KREMS GRUNER VELTLINER</b>	<b>£7.10</b>	<b>£8.90</b>	<b>£11.65</b>	<b>£34.00</b>
Aromas of peach, apricot, green apple and white pepper, with flavours of stone fruits, green apple, lemon and spice.				
<b>KOKAKO SAUVIGNON BLANC, NEW ZEALAND</b>	<b>£7.90</b>	<b>£9.95</b>	<b>£12.80</b>	<b>£37.50</b>
Gooseberry, pink grapefruit and tropical passionfruit with a citrus backbone. Fresh acidity with more mid-palate weight.				
<b>EL CANTE ALBARIÑO, SPAIN</b>				<b>£41.00</b>
Nectarine, apricot and peach are in perfect balance with a zesty and well defined citrus backbone.				
<b>HENRI EHRHART PINOT GRIS ELEMENT TERRE, FRANCE</b>				<b>£43.00</b>
Notes of almonds and toasted hazelnuts and light undergrowth notes, it reveals smoky and roasted notes in the mouth.				

## RED WINE

	125ml	175ml	250ml	bottle
<b>FONTE DO NICO VINHO TINTO, PORTUGAL</b>	<b>£5.50</b>	<b>£6.90</b>	<b>£8.95</b>	<b>£26.50</b>
With aromas of fresh berries, this wine is soft in the mouth, with good quality tannin structure and a pleasant finish.				
<b>VISTA PLATA MALBEC, ARGENTINA</b>	<b>£6.70</b>	<b>£8.40</b>	<b>£10.95</b>	<b>£32.00</b>
This big and bold Malbec leads with intense fruit. The oak gives a vanilla character and provides a serious backbone to this wine with velvety soft tannins.				
<b>SAVERIO FARO NERO D'AVOLA, ITALY</b>	<b>£6.95</b>	<b>£8.60</b>	<b>£11.20</b>	<b>£33.00</b>
Intense ripe fruit aromas of pomegranate and blackcurrant. Ripe and smooth mouthfeel with a velvety structure supporting flavours of forest fruit and a hint of black pepper and salt.				
<b>ST DESIR PINOT NOIR, FRANCE</b>	<b>£7.05</b>	<b>£8.90</b>	<b>£11.55</b>	<b>£34.00</b>
Showing violets and sweet red berries on the nose, the palate is light, velvety and intricate, with integrated toasted notes.				
<b>DEHESA DE GAZANIA RIOJA GRAN RESERVA, SPAIN</b>				<b>£43.00</b>
On the nose, aromas of sweet ripe fruit and delicate smoky notes. On the palate, flavours of cherry, plum and blackberries. Rich liquorice and well integrated oak follow for an elegant finish.				
<b>GHOST IN THE MACHINE SHIRAZ, SOUTH AFRICA</b>				<b>£44.00</b>
Spiced up red meat with coriander and black pepper, hints of salami, fynbos, buchu character on the nose. This wine is well rounded, with bold tannins, and red fruits such as mulberry, black berry, plums and a smooth lingering finish.				
<b>WIRRA WIRRA MVCG CABERNET SAUVIGNON, AUSTRALIA</b>				<b>£47.00</b>
Juicy ripe plums, fresh cherries and sweet blackcurrants balanced with subtle herbs and leafy characters. A touch of cedary oak adds class and polish to the approachable, fruit driven style.				
<b>VALPOLICELLA SUPERIORE RIPASSO, LA CASETTA, ITALY</b>				<b>£52.00</b>
A beautiful deep ruby hue and lots of almost confected cherry, plum and berry fruits complemented by vanilla hints.				
<b>CRAGGY RANGE PINOT NOIR, NEW ZEALAND</b>				<b>£56.00</b>
Bright cherry with crimson hue. Aromatic dark cherry melds with dried herbs and subtle oak char. The wine is vibrant across the palate with svelte red fruits and velvety tannins.				

## ROSÉ WINE

	125ml	175ml	250ml	bottle
<b>OMBRELLINO PINOT GRIGIO DELLE VENEZIE ROSÉ, ITALY</b>	<b>£6.00</b>	<b>£7.35</b>	<b>£9.70</b>	<b>£28.50</b>
Pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste, with a good structure.				
<b>LUA NOVA VINHO VERDE ROSÉ, PORTUGAL</b>	<b>£5.95</b>	<b>£7.25</b>	<b>£9.50</b>	<b>£28.00</b>
Pale salmon with a slight effervescence, showing bright fresh citrus fruit and a touch of raspberry. Very fresh in the mouth, with a vivid acidity resulting in a very pleasant and versatile wine.				
<b>NICOLAS ROUZET, COTEAUX D'AIX EN PROVENCE, FRANCE</b>	<b>£7.95</b>	<b>£9.95</b>	<b>£12.95</b>	<b>£38.50</b>
A pale, delicate rosé, both fine and elegant with red berry notes. The palate is round and marked by strawberry, raspberry, redcurrant, and a hint of peppery spice.				

## SPARKLING & CHAMPAGNE

	150ml	bottle
<b>PROSECCO BEL CANTO, ITALY</b>	<b>£7.25</b>	<b>£34.00</b>
Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.		
<b>SAINCHARGNY EXTATIC, CREMANT DE BOURGOGNE</b>		<b>£45.00</b>
<b>BRUT BLANC, CAVE DE LUGNY, FRANCE</b>		
The wine displays a clear, bright pale-yellow hue with gold-pink tints, accompanied by a steady stream of fine and inviting bubbles. The nose is intense and offers succulent and gourmet aromas of dried fruit and hazelnuts. Fresh and subtle on the palate, with fruity and spicy notes. An intensely pleasurable wine with a lovely freshness on the finish.		
<b>MOET &amp; CHANDON BRUT IMPERIAL</b>		<b>£85.00</b>

## COCKTAILS

<b>PASSIONTINI</b>	<b>£10.95</b>	<b>DARK &amp; STORMY</b>	<b>£10.50</b>
<b>ESPRESSO MARTINI</b>	<b>£10.50</b>	<b>OLD FASHIONED</b>	<b>£10.95</b>
<b>APEROL SPRITZ</b>	<b>£10.50</b>	<b>HUGO SPRITZ</b>	<b>£10.50</b>
<b>PIMMS</b>	<b>£8.95</b>	<b>LAYERED SHOTS</b>	<b>£5.00</b>

## DRAUGHT BEER & CIDER

	Half	Pint
<b>CRUZCAMPO LAGER 4.4%</b>	<b>£3.30</b>	<b>£6.60</b>
<b>SAPPORO LAGER 4.8%</b>	<b>£3.35</b>	<b>£6.70</b>
<b>ANGELO PORETTI LAGER 4.8%</b>	<b>£3.35</b>	<b>£6.60</b>
<b>BRIXTON COLD HARBOR LAGER 4.4%</b>	<b>£3.50</b>	<b>£6.95</b>
<b>GUINNESS EXTRA COLD 4.1%</b>	<b>£3.20</b>	<b>£6.40</b>
<b>GUINNESS 0.0 MICRODRAUGHT 0%</b>	<b>£3.10</b>	<b>£6.20</b>
<b>BRIXTON RELIANCE PALE ALE 4.2%</b>	<b>£3.50</b>	<b>£7.00</b>
<b>BEAVERTOWN GAMMA RAY APA 5.4%</b>	<b>£3.65</b>	<b>£7.30</b>
<b>HENRY WESTONS VINTAGE CIDER 5.2%</b>	<b>£3.05</b>	<b>£6.10</b>
<b>TRING SIDE POCKET ALE 3.6%</b>	<b>£2.50</b>	<b>£5.00</b>
<b>TRING LIBERATOR 4.1%</b>	<b>£2.60</b>	<b>£5.20</b>
<b>TRING SEASONAL ALES</b>	<b>£2.60</b>	<b>£5.20</b>

## BOTTLED BEER & CIDER

<b>BIERRA MORETTI LAGER 4.6%</b>	330ml	<b>£4.60</b>
<b>PERONI GLUTEN FREE LAGER 5%</b>	330ml	<b>£5.90</b>
<b>HEINEKIN 0.0 LAGER 0%</b>	330ml	<b>£4.45</b>
<b>OLD MOUT CIDER 4%</b>	500ml	<b>£6.65</b>
<b>BERRIES &amp; CHERRIES</b>		
<b>THATCHERS ZERO% CIDER 0%</b>	500ml	<b>£5.85</b>

## SOFT DRINKS

<b>PEPSI / DIET PEPSI</b>	Pint	<b>£3.85</b>
<b>LEMONADE / ORANGE</b>		
<b>LIME / BLACKCURRENT</b>	Pint	<b>£2.85</b>
<b>ELDERFLOWER SODA</b>		
<b>CAWSTON CLOUDY APPLE JUICE</b>	Pint	<b>£4.25</b>
<b>STRATHMORE MINERAL WATER</b>	330ml	<b>£2.85</b>
<b>STILL / SPARKLING</b>		
<b>COCA COLA / DIET COKE BOTTLE</b>	330ml	<b>£3.25</b>
<b>FEVER TREE MIXERS</b>	200ml	<b>£3.25</b>
<b>SAN PELLIRINO ORANGE/LEMON</b>	330ml	<b>£3.30</b>
<b>J20</b>	275ml	<b>£3.80</b>
<b>OLD JAMAICA GINGER BEER</b>	200ml	<b>£3.00</b>
<b>APPLETIZER</b>	275ml	<b>£4.25</b>
<b>RED BULL</b>	250ml	<b>£4.00</b>

## HOT DRINKS

<b>SINGLE ESPRESSO</b>	<b>£2.75</b>
<b>DOUBLE ESPRESSO</b>	<b>£3.60</b>
<b>AMERICANO</b>	<b>£3.20</b>
<b>LATE / CAPPUCCINO</b>	<b>£3.80</b>
<b>FLAT WHITE / MOCHA</b>	<b>£4.20</b>
<b>ENGLISH BREAKFAST / YORKSHIRE</b>	<b>£3.10</b>
<b>EARL GREY / HERBAL TEA</b>	
<b>COLA-CAO HOT CHOCOLATE</b>	<b>£3.95</b>