

DRINKS MENU

BEVERAGES	3
COCKTAILS	5
GINSPIRATION	7
BEER & CIDER	9
SPIRITS	10
LIQUEUR	12
WINE	13

A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO ALL CHECKS.
PRICES ARE IN GBP AND INCLUSIVE OF THE CURRENT GOODS & SERVICES TAX.
ALL SPIRITS AND LIQUEURS ARE SERVED IN 25ML OR MULTIPLES THEREOF.
MENU SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. WINE VINTAGES MAY VARY.

BEVERAGES

3

COFFEE

CAN BE MADE DECAFFEINATED

TRY WITH OAT, ALMOND OR SOYA MILK

AMERICANO	2.50	LATTE	3.50
CAPPUCCINO	3.50	MOCHA LATTE	3.75
DOUBLE ESPRESSO	2.50	CAFETIÈRE FOR 1	3.50
FLAT WHITE	3.00	CAFETIÈRE FOR 2	4.50

TEA

BREAKFAST TEA BLEND	3.00	FIRST ROMANCE	3.00
FULL-BODIED, RICH AND ROBUST LOOSE LEAF TEA		SWEET, EXOTIC FLAVOURS OF STRAWBERRY, MANGO AND ORANGE	
CHAMOMILE	3.00	EARL GREY	3.00
CAFFEINE-FREE INFUSION OF SOOTHING WHOLE CHAMOMILE FLOWERS		RICH-BODIED LOOSE LEAF TEA WITH A VIBRANT AND REFRESHING FLAVOUR	
PEPPERMINT	3.00	CAPE COLONY HONEYBOS	3.00
REFRESHING, PLEASANT AND INVIGORATING DECAFFEINATED TEA		SWEET FLORAL AROMA, HIGH IN ANTIOXIDANTS, CAFFEINE FREE	
TROPICAL PUNCH	3.00	IMPERIAL PINHEAD GUNPOWDER	3.00
WHITE TEA BLENDED WITH LEMONGRASS, HIBISCUS, ROSEHIP, ORANGE PEEL, FLAVOURED WITH PASSION FRUIT, PINEAPPLE, MANGO AND BANANA		CHINESE GREEN TEA, HIGH IN ANTIOXIDANTS, RELEASING FLAVOUR AND NUTRIENTS, EXPANDING WHEN BREWED	

FOR THE SWEET TOOTH

MILKSHAKE - VANILLA / CHOCOLATE / STRAWBERRY / BANANA	5.50
3 SCOOPS OF JERSEY DAIRY ICE CREAM WITH FRESH JERSEY WHOLE MILK, WHIPPED CREAM AND A CHERRY	
HOT CHOCOLATE	3.50

SOFT DRINKS

COCA COLA 200ML	2.50
DIET COKE 200ML	2.50
R. WHITES LEMONADE (CAN) 330ML	2.50
FEVER-TREE 200ML	2.50
REFRESHINGLY LIGHT TONIC WATER / AROMATIC TONIC WATER / INDIAN TONIC WATER / PREMIUM SODA WATER / GINGER ALE / GINGER BEER	

WATER & JUICES

HILDON WATER 330ML SPARKLING / STILL	2.50
HILDON WATER 750ML SPARKLING / STILL	4.00
FRUIT JUICES APPLE / CRANBERRY / TOMATO / PINEAPPLE / ORANGE	2.50

SMOOTHIES

WITH YOUR CHOICE OF WATER OR 100% APPLE AND MANGO JUICE

ACAI KICK KICK START YOUR DAY WITH THIS BLEND OF ACAI BERRIES, WILD BLUEBERRY, MANGO AND STRAWBERRY	5.50	PASSION STORM THE GOODNESS OF ALOE VERA BLENDED WITH PASSION FRUIT, GUAVA, PEACH, PINEAPPLE AND PAPAYA	5.50
SUPER GREEN A GORGEOUS GREEN CONFECTION: SPIRULINA, BASIL, APPLE, LIME, SPINACH AND AVOCADO	5.50	ORGANIC FOREST A HEALTHY HIT OF ORGANIC GRADE SPINACH, PINEAPPLE, BANANA AND CONCENTRATED LEMON JUICE	5.50

THE CLASSICS

PORN STAR MARTINI	12.50
SMIRNOFF RED VODKA, PASSOÃ LIQUEUR, PASSION FRUIT PURÉE, VANILLA SYRUP	
MOJITO	10.00
BACARDI, LIME, MINT, SUGAR, SODA WATER	
APEROL SPRITZ	13.00
APEROL, PROSECCO BRUT, SODA WATER	
ALABAMA SLAMMER	10.00
SMIRNOFF RED VODKA, AMARETTO, SLOE GIN, SOUTHERN COMFORT, ORANGE JUICE	
PINK GRAPEFRUIT TOM COLLINS	10.00
GORDON'S GIN, PINK GRAPEFRUIT JUICE, SIMPLE SUGAR SYRUP, SODA WATER	
AMARETTO SOUR	10.00
AMARETTO, LEMON, BOURBON, SIMPLE SUGAR SYRUP, EGG WHITES, COCKTAIL CHERRY	
GIN OR VODKA MARTINI	10.00
SMIRNOFF RED VODKA OR GORDON'S GIN, EXTRA DRY VERMOUTH	
ESPRESSO MARTINI	10.00
SMIRNOFF RED VODKA, KAHLÚA, VANILLA SYRUP, DOUBLE ESPRESSO	
COSMOPOLITAN	10.00
SMIRNOFF RED VODKA, COINTREAU, CRANBERRY JUICE, SIMPLE SUGAR SYRUP	
COCONUT BANANA DAIQUIRI	10.00
BACARDI, BANANA LIQUEUR, LIME JUICE	
NEGRONI	10.00
CAMPARI, MARTINI ROSSO, TANQUERAY	
JAPANESE GARDEN	10.00
MIDORI MELON LIQUEUR, BANANA LIQUEUR, PINEAPPLE	

DESSERT COCKTAILS

THE AFTER EIGHT 10.00
CRÈME DE MENTHE, DARK CRÈME DE CACAO, MILK, JERSEY DAIRY CHOCOLATE ICE CREAM

DON PEDRO 10.00
JACK DANIEL'S, KAHLÚA, MILK, JERSEY DAIRY CHOCOLATE ICE CREAM

MOCKTAILS

PASSION COOLER 6.00
PASSION FRUIT PURÉE, ORANGE JUICE, APPLE JUICE, ANGOSTURA BITTERS,
MUDDLED RASPBERRIES, APPLE

GRANDMA'S CAKE 6.00
CARAMEL SYRUP, RED APPLE, LEMON JUICE, APPLE JUICE, CINNAMON

CITRUS COOLER 6.00
LEMONADE, LIME, LEMON



CAN'T FIND WHAT YOU ARE LOOKING FOR?

SPEAK TO ONE OF OUR
BARTENDERS TO SEE WHAT THEY
CAN SHAKE UP FOR YOU!



UNITED KINGDOM

WILLIAMS GB ^{40%} 12.00

GINGER. INFUSED WITH JUNIPER BUDS AND BERRIES, FOLLOWED BY WILD BOTANICALS INCLUDING; CINNAMON, NUTMEG, GINGER, ALMOND, CORIANDER, CARDAMOM, CLOVES, LIQUORICE AND LEMON TO ENSURE A DISTINCT AND ROBUST FLAVOUR.

TANQUERAY 10 ^{47.3%} 12.00

PINK GRAPEFRUIT. NAMED AFTER THE NUMBER OF THE STILL (NO. 10) IN WHICH IT IS MADE, WHOLE FRUIT BOTANICALS SUCH AS FRESH WHITE GRAPEFRUITS FROM FLORIDA, WHOLE LIMES FROM MEXICO ALONG WITH JUNIPER, CORIANDER, CHAMOMILE AND MORE.

TANQUERAY FLOR DE SEVILLA ^{41.3%} 12.00

MINT SPRIG & ORANGE. ZESTY ORANGE AND PINK GRAPEFRUIT NOTES, DRY PINEY JUNIPER FOLLOWS AND BUILDS TOWARDS THE FINISH.

MARTIN MILLER'S ^{40%} 12.00

PINK GRAPEFRUIT & BASIL LEAF. USING A DOUBLE DISTILLATION TECHNIQUE AND NINE CLASSIC BOTANICALS, MARTIN MILLER'S IS SOFT ON THE PALATE AND HAS A GENTLE DELIVERY OF JUNIPER NOTES.

SPAIN

NORDÉS ^{40%} 12.00

RED GRAPES & RASPBERRY. BRIGHT WITH SWEETLY FLORAL AROMAS, A BIT LIKE A PERFUMED SOAP OR POTPOURRI. FRUIT WINE, HINTS OF PEACH AND ROSE WITH SMATTERINGS OF RAINBOW SHERBET AND RASPBERRIES.

USA

AVIATION ^{42%} 12.00

WEDGE OF LEMON & LIME. RICH FLORAL AND SAVOURY NOTES OF LAVENDER, CARDAMOM AND SARSAPARILLA TO CAPTURE THE LUSHNESS, SPICE, CREATIVITY AND FRESHNESS OF THE PACIFIC NORTHWEST.

DEATH'S DOOR ^{47%} 12.00

MINT SPRIG & LEMON. JUNIPER BERRIES UPFRONT; SPICY, CITRUSY NOTES FROM THE CORIANDER SEEDS IN THE MID-PALATE AND A SOFT, COOLING FINISH PROVIDED BY THE FENNEL SEEDS.

ALL OUR GINS IN THIS SECTION ARE SERVED IN 50ML WITH PREMIUM TONIC WATER OR REFRESHINGLY LIGHT FROM FEVER-TREE. PLEASE DO ASK US SHOULD YOU WISH TO TRY A DIFFERENT GARNISH OR A GIN COCKTAIL

8

SCOTLAND

CAORUNN ^{41.8%}

12.00

SLICED RED APPLE. SIX TRADITIONAL BOTANICALS (JUNIPER, CORIANDER, LEMON PEEL, ORANGE PEEL, ANGELICA ROOT, CASSIA BARK) BUT ALSO ADDS FURTHER SCOTTISH BOTANICALS INCLUDING ROWAN BERRY, HEATHER, DANDELION AND COUL BLUSH APPLE. SOME OF THE NATIVE SCOTTISH BOTANICALS ARE FORAGED IN THE REGION THAT SURROUND THE DISTILLERY.

HENDRICK'S ^{41.4%}

12.00

CUCUMBER. A SUBTLY DIFFERENT BOTANICALS RECIPE THAT INCLUDES A UNIQUE INFUSION OF ROSE PETALS AND CUCUMBER ALONGSIDE MORE TRADITIONAL BOTANICAL INGREDIENTS.

FRANCE

SAFFRON ^{40%}

12.00

ORANGE PEEL. SAFFRON GIN IS MADE FROM NINE FRESH BOTANICALS THAT INCLUDE JUNIPER, CORIANDER, LEMON, ORANGE PEEL, ANGELICA SEEDS, IRIS, FENNEL AND SAFFRON.

PINK PEPPER ^{44%}

12.00

PINK PEPPERCORNS & LEMON PEEL. WITH FRESH SPICY NOTES OF PINK PEPPER, JUNIPER AND CARDAMOM, DEVELOPING INTO NOTES OF PATISSERIE, VANILLA, TONKA AND HONEY.

CITADELLE ^{44%}

12.00

LEMON, LIME & ORANGE PEEL. JUNIPER HAS PROMINENCE WITH ORANGE LOOSELY BEHIND, ALONG WITH A REFRESHING GREEN NOTE FROM THE CARDAMOM IN THE MIX, WITH A DRY, PEPPERY FINISH.

GERMANY

MONKEY 47 ^{47%}

12.00

LIME ZEST. THERE ARE 47 INGREDIENTS THAT HAVE FOUND THEIR WAY INTO THE MONKEY 47 GIN RECIPE. INCLUDING ANGELICA ROOT, ACACIA FLOWERS, BRAMBLE LEAVES, LINGONBERRIES AND SPRUCE SHOOTS, WHICH ALL COME FROM THE BLACK FOREST.

BOTTLED

LIBERATION ALE 500ML 4.0%	6.00
LIBERATION IPA 500ML 4.8%	6.00
HERM ISLAND GOLD 500ML 4.2%	6.00
STELLA ARTOIS (GLUTEN-FREE) 330ML 4.6%	4.25
BIRRA MORETTI 330ML 4.6%	4.85
BUDWEISER 330ML 4.5%	4.50
CORONA 330ML 4.5%	4.50
GUINNESS DRAUGHT (CAN) 440ML 4.1%	5.25
LONDON PRIDE 500ML 4.1%	5.85
BECKS 275ML 4.8%	4.25
BECKS, NON-ALCOHOLIC 275ML <0.5%	3.75
MAGNERS CIDER 568ML 4.5%	6.00
APPLE / PEAR	
REKORDERLIG CIDER 500ML 4.0%	6.00
STRAWBERRY AND LIME	

DRAUGHT

HALF PINT | FULL PINT

LIBERATION, BEST BITTER 3.6%	2.40	4.85
LIBERATION, LONGBOARD LAGER 4.1%	2.50	5.00
PERONI, NASTRO AZZURRO 5.0%	3.25	6.50
THATCHERS, GOLD CIDER 4.8%	2.95	5.85

SPIRITS

10

GIN

25ML

GORDON'S 37.5%	3.75	MONKEY 47 47%	5.85
GORDON'S PREMIUM PINK 37.5%	4.00	OPIHR 40%	4.50
RHUBARB GIN 40%	5.00	DEATH'S DOOR 47%	5.85
BOMBAY SAPPHIRE 40%	4.00	PINK PEPPER 44%	5.85
HENDRICK'S 41.4%	4.50	BROCKMANS 40%	5.00
CAORUNN 41.8%	4.50	THE STORY GIN 42%	5.85
MARTIN MILLER'S REFORMED 40%	4.50	TANQUERAY 43.1%	4.00
WILLIAMS CHASE GB 40%	4.50	TANQUERAY 10 47.3%	5.50
CITADELLE 44%	5.00	TANQUERAY FLOR DE SEVILLA 41.3%	5.50
SAFFRON 40%	5.00	SIPSMITH SLOE GIN 29%	5.50
AVIATION 42%	5.50	GIN MARE 42.7%	5.50

VODKA

25ML

SMIRNOFF RED LABEL 37.5%	3.75	GREY GOOSE 40%	5.50
ABSOLUT CITRON 40%	3.75	BELVEDERE 40%	5.50
CÎROC 40%	6.00		

RUM

25ML

BACARDI 37.5%	3.75	CAPTAIN MORGAN BLACK 40%	3.75
SAILOR JERRY SPICED 40%	4.25	LAMB'S NAVY RUM 40%	3.75

SPIRITS

11

TEQUILA 25ML

JOSE CUERVO ESPECIAL 38%	3.75
MEZCAL 40%	4.00

SINGLE MALT 25ML

THE DALMORE, 12 40%	6.25
GLENMORANGIE, 10 40%	5.50
GLENFIDDICH, 12 40%	5.50
GLENFIDDICH, 18 40%	8.50
MUCKLE FLUGGA 40%	5.50
OBAN, 14 43%	6.25
TALISKER, 10 45.8%	5.50
LAGAVULIN, 16 43%	8.25
CRAGGANMORE 40%	6.25

COGNAC 25ML

JERSEY APPLE BRANDY VSOP 40%	5.00
REMY MARTIN VSOP 40%	6.00
COURVOISIER VS 40%	4.50
HENNESSY XO 40%	16.00
HINE ANTIQUE XO 40%	15.00
HINE ANTIQUE XO PREMIER CRU 40%	15.00

WHISKEY 25ML

JAMESON 40%	3.75
CANADIAN CLUB 40%	3.75
JIM BEAM WHITE LABEL 40%	3.75
JACK DANIEL'S OLD NO. 7 40%	4.25

BLENDED 25ML

BELL'S 40%	3.75
THE FAMOUS GROUSE 40%	3.75
CHIVAS REGAL, 12 40%	4.75
HIBIKI HARMONY 43%	6.50
JOHNNIE WALKER RED 40%	3.75
JOHNNIE WALKER BLACK, 12 40%	4.50
JOHNNIE WALKER BLUE 40%	20.00

CALVADOS 25ML

PÈRE MAGLOIRE PAYS D'AUGE VSOP 40%	4.50
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ARMAGNAC 25ML

SAMALENS VSOP 40%	5.00
CLÉS DES DUCS XO 40%	7.50

LIQUEUR

12

PORT 50ML

COCKBURN'S FINE RUBY ^{19%}	3.75
COCKBURN'S SPECIAL RESERVE ^{20%}	3.75
GRAHAM'S TAWNY PORT, 10 ^{20%}	5.25
GRAHAM'S LBV ^{20%}	4.25

SHERRY 50ML

HARVEYS BRISTOL CREAM ^{17.5%}	3.75
AMONTILLADO ^{17.5%}	3.75
TIO PEPE ^{15%}	3.75

VERMOUTH 50ML

MARTINI ^{15%}	3.75
EXTRA DRY / ROSSO	
CINZANO BIANCO ^{15%}	3.75

APÉRITIFS 50ML

PERNOD 25ML ^{40%}	3.75
RICARD 25ML ^{45%}	3.75
PIMM'S 50ML ^{25%}	4.00
CAMPARI 50ML ^{25%}	4.50
APEROL 50ML ^{11%}	4.50

LIQUEUR 25ML

DISARONNO AMARETTO 25ML ^{28%}	3.75
COINTREAU 25ML ^{40%}	3.75
CRÈME DE MENTHE 25ML ^{24%}	3.75
CHERRY BRANDY 25ML ^{24%}	3.75
GRAND MARNIER 25ML ^{40%}	3.75
JÄGERMEISTER 25ML ^{35%}	3.75
KAHLÚA 25ML ^{20%}	3.75
MALIBU 25ML ^{21%}	3.75
PEACH SCHNAPPS 25ML ^{18%}	3.75
TIA MARIA 25ML ^{20%}	3.75
BAILEYS IRISH CREAM 50ML ^{17%}	4.50

LIQUEUR COFFEE 25ML

CALYPSO	8.50
TIA MARIA, COFFEE, SUGAR, WHIPPED CREAM	
ITALIAN	8.50
AMARETTO, COFFEE, SUGAR, CREAM	
IRISH	8.50
JAMESON IRISH WHISKEY, DEMERARA SUGAR, COFFEE, CREAM	
BAILEYS	8.50
BAILEYS, COFFEE, WHIPPED CREAM	
JAMAICAN	8.50
LAMB'S NAVY RUM, TIA MARIA, DEMERARA SUGAR, COFFEE, CREAM	

WHITE WINE	175	250	375	750
PINOT GRIGIO ^{12.5%} TERRAZZE DELLA LUNA	6.75	9.50	12.75	26.00
ITALY, 2018. SUBTLE MINERAL CHARACTER AND ATTRACTIVE WHITE FRUIT LEADING TO FRESH CITRUS ACIDITY ON THE FINISH.				
SAUVIGNON BLANC, TARINGI ^{12.5%}	6.75	9.50	12.75	26.00
NEW ZEALAND, 2019. A BEAUTIFULLY CRISP PALATE WITH FLAVOURS OF GOOSEBERRY AND TROPICAL FRUIT.				
CHARDONNAY ^{13.5%} CASILLERO DEL DIABLO, CONCHA Y TORO	6.50	8.50	11.50	24.00
CHILE, 2018. LIGHT LEMON YELLOW WITH EXPRESSIVE AND ATTRACTIVE AROMAS OF PINEAPPLE, CITRUS AND VANILLA.				
SAUVIGNON BLANC ^{12.5%} MOUNTAIN RANGE, CONCHA Y TORO	5.50	7.50	10.50	22.00
CHILE, 2018. AROMAS OF BUTTER AND TOAST THROUGH TO TROPICAL NOTES OF BANANA, PINEAPPLE AND GUAVA.				
QUINTALUNA ^{13.5%} RUEDA BLANCO, OSSIAN	-	-	-	40.00
SPAIN, 2016. PENIN 91PTS - RIPE APPLE AND POACHED PEAR FLAVOURS, WITH NOTES OF VANILLA AND CLOVE.				
MEURSAULT-CHARMES ^{13%} PREMIER CRU, JEAN MONNIER & FILS	-	-	-	65.00
FRANCE, 2015. BUTTERY, OAKED AND CREAMY WITH ORANGE PEEL, PEAR AND STONE FRUIT.				
CHABLIS GRAND CRU ^{13%} LES PREUSES, WILLIAM FÈVRE	-	-	-	200.00
FRANCE, 2009. RP 94PTS - INTENSE NOTES OF MINERALITY AND SMOKINESS WITH A TEXTURED, SUBLIME FINISH.				
POUILLY-FUISSÉ, DOUDET-NAUDIN ^{13%}	-	-	-	47.50
FRANCE, 2017. RICHNESS OF RIPE FRUIT AND CITRUS NUANCES, AND SOME ALMOND WITH A NICE MINERAL FINISH.				

WHITE WINE 175 250 375 750

RIESLING ^{12%} - - - 37.50
PEWSEY VALE

AUSTRALIA, 2016. JS 93PTS - LIMES, FRESH ROSEMARY, WHITE PEPPER AND A HINT OF TROPICAL FRUIT, IT FINISHES WITH A FRESH NATURAL ACIDITY WHICH BALANCES THE FLAVOUR INTENSITY.

GRÜNER VELTLINER ^{12%} - - - 30.00
TERRASSEN

AUSTRIA, 2018. WE 92PTS - AROMATIC HERBS AND YELLOW FRUIT, DENSE AND COMPLEX ON THE PALATE.

SANCERRE ^{13%} - - - 32.50
CÔTE DES EMBOUFFANTS, ROGER NEVEU

FRANCE, 2019. LOVELY BALANCE OF FRESHNESS, SUPPLENESS, MINERALITY AND FRUIT.

MÂCON-LUGNY ^{13%} - - - 28.75
LES GENIÈVRES, MAISON LOUIS LATOUR

FRANCE, 2019. LILAC, PEACH AND CITRUS FLAVOURS ON A DELICATE FRAME.

CHARDONNAY RESERVA ^{14%} - - - 27.50
CASAS DEL BOSQUE

CHILE, 2016. FULL-BODIED WITH FRESH, LIVELY ACIDITY AND A HINT OF TANNIN.

SAUVIGNON BLANC ^{13.5%} - - - 28.50
PAPER ROAD, PADDY BORTHWICK

NEW ZEALAND, 2019. POWERFUL AROMAS OF PASSION AND CITRUS FRUITS WITH A HINT OF FLINTY MINERALITY COUPLED WITH A ROUNDLY TEXTURED PALATE.

SAUVIGNON BLANC ^{13%} - - - 26.50
SULA VINEYARDS

INDIA, 2016. HERBACEOUS, CRISP AND DRY, WITH AROMAS OF BELL PEPPERS, INTERMINGLED WITH TROPICAL FRUITS WITH A RACY, ZINGY FINISH.

ROSÉ WINE 175 250 375 750

ROSÉ, MOUNTAIN RANGE, CONCHA Y TORO ^{12%} 6.50 8.50 10.50 22.50

CHILE, 2019. INTENSE FLORAL AROMAS WITH CHERRIES AND OTHER SUMMER BERRIES.

COTEAUX D'AIX-EN-PROVENCE, PIERRE DE TAILLE ^{13%} 8.00 12.00 - 32.50

FRANCE, 2019. A PALE AND DELICATE ROSÉ WITH GOOD WEIGHT AND DEPTH. FRESH AND FRUITY BOUQUET OF RED FRUIT AND SLIGHT CITRUS MINERAL NOTE. WELL BALANCED WITH REFRESHING FINISH.

RED WINE 175 250 375 750

CHÂTEAU TIMBERLAY ^{13.5%} 9.00 12.50 17.00 32.50
CUVÉE PRESTIGE, BORDEAUX SUPÉRIEUR

FRANCE, 2010. PLUMP AND TOASTY, FEATURING DARK PLUM, ROASTED VANILLA AND COCOA NOTES.

RIOJA, MARQUÉS DE CÁCERES ^{14%} 7.50 10.75 15.00 28.50

SPAIN, 2015. DEPTH AND STRUCTURE, JUICY BLACK CHERRY FRUIT MINGLING WITH TOASTY, LOAMY EARTH.

PINOT NOIR, PAPER ROAD, BORTHWICK ESTATE ^{13.5%} 9.50 12.75 18.00 35.00

NEW ZEALAND, 2018. RICH SOFT PALATE WITH FINELY INTEGRATED FRUIT TANNINS.

MALBEC, TRIBU TRIVENTO ^{12.5%} 5.50 8.50 11.50 22.00

ARGENTINA, 2018. POWERFUL AROMAS OF RIPE RED FRUITS, STRAWBERRIES AND CHERRIES, WITH HINTS OF COFFEE AND CHOCOLATE FROM THE OAK.

SHIRAZ ^{13%} 7.50 10.75 13.50 26.00

MCGUIGAN SIGNATURE

AUSTRALIA, 2019. A RICH AND SPICY, FULL-BODIED WINE THAT FILLS THE MOUTH WITH BLACKBERRIES AND PEPPER.

RED WINE	175	250	375	750
<p>CABERNET SAUVIGNON ^{13.5%} CASILLERO DEL DIABLO, CONCHA Y TORO CHILE, 2017. JS 90PTS - INTENSE CHERRY AND PLUM BOUQUET WITH VANILLA AND TOAST FINISHES.</p>	5.50	8.50	11.50	22.00
<p>MERLOT ^{13.5%} CASILLERO DEL DIABLO, CONCHA Y TORO CHILE, 2018. SMOOTH, RICH, ESSENCES OF BLACK PLUM, WOOD, BLACK CHERRY AND A DISTINCTIVE MINERAL COMPLEXITY.</p>	5.50	8.50	11.50	22.00
<p>CÔTES DU RHÔNE ^{14.5%} DOMAINE DE LA JANASSE FRANCE, 2015. WS 89 PTS - PRETTY, SILKY TANNINS CARRYING CRUSHED CHERRY AND WARM PLUM FRUIT FLAVOURS.</p>	-	-	-	50.00
<p>CHÂTEAU DE BEAUCASTEL ^{14%} CHÂTEAUNEUF-DU-PAPE FRANCE, 2005. WS 96PTS - PACKED WITH DARK FIG, CURRANT AND BLACKBERRY.</p>	-	-	-	120.00
<p>CROZES-HERMITAGE ^{14.5%} LES PAILLANCHES, OGIER FRANCE, 2018. AN EXPLOSIVE AND FLORAL NOSE TYPICAL OF THE AOP ON LIQUORICE AND VIOLET, WITH SUBTLE NOTES OF SMOKE AND VANILLA ON AGEING. NOTES OF FRESH RED FRUITS AND GRAPHITES ON THE PALATE.</p>	-	-	-	35.00
<p>FLEURIE ^{13%} LES GARANS, MAISON LOUIS LATOUR FRANCE, 2019. DELICIOUSLY FLORAL ON THE NOSE AND POSSESSES GREAT SMOOTHNESS ON THE PALATE.</p>	-	-	-	37.50
<p>PINOT NOIR ^{13%} LOUIS JADOT, BOURGOGNE FRANCE, 2018. WS 90PTS - INFUSED WITH GRAPHITE AND CHERRY AROMAS AND FLAVOURS, THIS RED IS EXPRESSIVE AND SILKY.</p>	-	-	-	33.50

RED WINE	175	250	375	750
CHÂTEAU CARONNE STE GEMME ^{13%} HAUT-MÉDOC	-	-	-	35.00
FRANCE, 2015. BRIGHT NOSE OF RED FRUIT WITH NUANCES OF SMOKE, BLACK PEPPER AND SUBTLE OAK ON THE PALATE.				
PINOT NOIR ^{12.8%} PHILIP SHAW, THE WIRE WALKER, ORANGE	-	-	-	32.50
AUSTRALIA, 2017. FULL OF RIPE SUMMER FRUIT LACED WITH POWDERY TANNINS AND EXOTIC SPICE.				
FAIRVIEW PINOTAGE ^{14%}	-	-	-	29.50
SOUTH AFRICA, 2017. FIRM TANNINS AND LINGERING FLAVOURS OF SPICE AND DARK COFFEE.				
CABERNET SAUVIGNON ^{15%} SNOW MOUNTAIN, KLEIN SNEEUBERG	-	-	-	27.50
SOUTH AFRICA, 2017. FRESH AND FRUITY, GREAT WITH MEAT DISHES AND ALSO LIGHT ENOUGH TO ENJOY AS AN EVERYDAY APÉRITIF WINE.				
PINOT NOIR ^{15%} SNOW MOUNTAIN	-	-	-	42.00
SOUTH AFRICA, 2017. THIS IS PINOT NOIR WITH CLASSICAL DARK CHERRIES AND A SUBTLE SPICY FINISH.				
CABERNET SAUVIGNON ^{14.5%} SUTHERLAND, THELEMA MOUNTAIN VINEYARDS	-	-	-	32.50
SOUTH AFRICA, 2016. THE DARK FRUIT FLAVOURS AND CASSIS ON THE NOSE ARE A PREQUEL TO THE REFRESHING SWEET FRUIT AND RIPE TANNINS THE PALATE DELIVERS.				