

Kitchen classics

All £6.95

Natural Daiquiri

Jennings Cox's recipe of white rum, fresh lime and sugar from the town of daiquiri.

Like yours with strawberries? Just ask your bartender

Trader Vic's Mai Tai

Vic's classic mix of golden rum, orange curacao, orgeat and fresh lime. Laced with dark rum.

It's the best, out of this world!

Cosmopolitan

Our recipe is taken from Dale DeGroff's 'the craft of the cocktail' Lemon vodka, cointreau, cranberry, fresh lime and flamed orange oil.

Like this, then check out our contemporary selection

Mojito

A refreshing blend of golden rum, light muscovado syrup, crisp mint leaves and fresh lime.

Also available with raspberries, elderflower or apple and almond

Manhattan

Created for Churchill's mother in New York. A bourbon based drink complemented by a choice of vermouth, served sweet, perfect or dry.

Like this. then check out our twist selection

Ramos Gin Fizz

Based on the once secret 1888 recipe of Henry C Ramos. London dry gin, lemon & lime juice, orange flower water with a dash of vanilla extract, then charged with soda.

The Sour's

Your choice of spirit, shaken with fresh citrus juices and our in house sugar syrup.

We recommend raspberry and amaretto, bourbon and peach or why not try Midori and coconut

Iced Tea's

All the spirits from the speed rail, vodka, gin, rum, Cointreau and tequila with fresh lemon. Traditionally mixed with cola to become a long island.

Why not make yours a long beach with cranberry, or a Tennessee iced tea with Jack Daniels

Clover Club Cocktail No.3

A recipe from the 1909 edition of how to mix drinks. London dry gin, dry & sweet Vermouth with fresh lemon juice, pomegranate and egg whites. Garnished with a lemon twist.

Apricot Cosmopolitan

Homemade apricot preserve infused with spices, lemon vodka, cointreau, fresh lime and white cranberry juice.

Spiced Pear Sling

Home infused Havana 7 rum, with lime, dried orange, cloves, star anise, cinnamon and vanilla, together with fresh pear puree, apple juice, fresh lime, caramel and ginger beer.

Cotton Candy

Vanilla vodka, fresh lemon juice and white grape shaken and served in a decanter, with cotton candy in a martini glass. *The rest is up to you.*

Rum Re-fashioned

Spiced rum based old fashioned with the kitchens secret recipe of sugar, bitters and citrus oils, stirred to perfect dilution and served with ginger brittle.

The Drink That Satisfies

Makers mark bourbon stirred with Drambuie and a hint of morello cherry ,sweet vermouth, peychaud bitters and orange oil, served on the rocks.

Opal Fruits Fix

'Retro sweets are back' and this is our take. Orange infused vodka, Limoncello and crème de cassis lengthened with sparkling cranberry juice, lime, almond and pistachio sugar with popping candy.

Russian Spring Punch

Fresh raspberries, premium vodka, cassis and framboise. Shaken with fresh lemon and simple suryp served long and topped with Prosecco.

Liquorice Whisky Sour

Your choice of bourbon shaken with fresh lemon juice, bitters and homemade liquorice syrup...

Basil Grande

Fresh strawberries muddled with basil leaves, grand mariner, Chambord and Cranberry juice, garnished with cracked black pepper.

Kitchen Champagne Cocktails

£ 8:95

Classic Bellini

White peach puree, fee brothers peach bitters and crème de peche. Topped with prosecco.

The Porn Star Martini

Vanilla vodka shaken with fresh passion fruit, butterscotch schnapps and pineapple, passion fruit liquor served with champagne and caramelised passion fruit.

Damson 76

Damson gin shaken with fresh lemon, cinnamon sugar finished with champagne and almond essence

Hibiscus Bellini

Simply prosecco with a wild hibiscus flower garnish, as you pour the fizz the flower opens and releases its flavour.

Kitchen Classic

Our take on one of the oldest cocktails in the book, Grand Marnier and a bitters soaked sugar cube, crowned with champagne.

Aperol Spritz

So simple yet so delicious, aperol with Prosecco, soda and orange slices served on the rocks *'aperol spritz pronto'*

English Garden

Elderflower liquor, pear puree and a dash of lemon juice, topped with Prosecco.

After Dinner Indulgence

£7.95

Black Forest Gateaux Martini

Fresh blackberries and vanilla vodka shaken with wild berry liqueur and chocolate bitters, layered with vanilla cream and shaved chocolate.

Apple Strudel

Boulard grand solage calvados and caramel liqueur shaken with fresh apple juice and cinnamon, garnished with a toffee apple crisp.

Espresso Martini

Fresh espresso is shaken hard with vanilla vodka, coffee liqueur and chocolate bitters, of course with biscotti on the side. *'This is the kitchens favourite'*.

Kinder Surprise

Almond infused vodka, white and dark chocolate liquors shaken and topped with a vanilla crème float.

Rose Wines

175ml glass

Bottle

Torre Alta, Pinot Grigio Rosé, Italy

£4.25

£17.90

Delicate fresh fruit character, reasonably dry in style, a refreshing blush pinot!

Roch-les-vignes, Provence rose, France

£24.90

Captures all the cranberries, redcurrants and raspberries you'd hope for – amazing wine!

Sparkling Wine

Bottle

Corte Alta, Prosecco, Italy

£23.95

Fresh and crisp, with a light fruit character. A very stylish prosecco.

Bis Bis, Prosecco Frizzante Rosé, Italy

£24.95

Delicate fruit offset by wonderful crisp acidity – super pink fizz!

Champagne

125ml Flute

Bottle

House Champagne, NV

£7.95

£39.00

Fresh floral aromas mixed with characteristic toasty yeast overtones.

Bollinger Special Cuvée Brut, NV

£59.00

The proprietors' favourite champagne, not to mention the choice of Edwina and Patsy!

Laurent Perrier Cuvée Rosé Brut, NV

£79.00

Iconic Rosé.

Dom Perignon, 2002 Vintage

£179.00

A classic!

Cristal, 2005 Vintage

£249.00

A fabulous champagne needing no introduction. Delicious aromas of white flowers, citrus and red grapes with a hint of toasted wood.

White Wines

175ml glass

Bottle

Il Banchetto, Trebbiano, Italy

£3.75

£14.95

Soft pure peach & apple fruit, friendly acidity & smooth Refreshing aftertaste.

Bantry Bay, Chenin Blanc, South Africa

£16.80

Tropical and citrus fruit on the nose, a palate of lychees and melon with a fresh finish.

Five foot track, Chardonnay, Australia

£17.90

A soft buttery Chardonnay with a smooth mouth feel and rich ,fruity finish.

Tarquino, Sauvignon blanc, Argentina

£18.80

Cool, zesty Sauvignon.

Pinot Grigio, San Giorgio, Breganze, Italy

£4.75

£19.90

Pinot Grigio from Northern Italy is the dry un-oaked white wine of the moment!

Fairleigh Estate, Sauvignon Blanc, Marlborough, NZ

£4.90

£21.90

A vibrant wine boasting a citrus-led palate and refreshing finish. Marlborough at its best.

Riva Leone, Gavi de gavi, Italy

£21.90

Zesty balanced fruit characters create a "fresh as a daisy" Gavi!

Waimea Estate, Pinot Gris, Nelson, NZ

£24.90

Bursting with aromas of pear, honey, apple, spice and even a hint of cream.

Jacques Decharmes,Chablis, Burgundy, France

£6.80

£25.90

A textbook crisp, dry Chablis with flinty aromas and subtle, buttery notes.

Knapstein, Riesling, Clare valley, Australia

£25.90

A treat for Riesling lovers, with intense floral aromas and delicious notes of honey.

Sancerre, Vignrons a Crezancy, Loire, France

£25.90

Dry, fruity, with a wonderful delicate bouquet and balanced acidity – A classic!

Cloudy Bay, Sauvignon blanc, 2010, NZ

£35.00

Full of fresh aromas & layers of ripe guava and passion fruit. A flavoursome finish.

Chablis Premier Cru 2007, France

£35.00

Excellent Premier Cru Chablis with a refined, biscuity nose.

Mersault, Louis Latour, 2006, Burgundy, France

£45.00

Crisp acidity, ample structure with hints of lemon zest and a creamy full finish.

Puligny Montrachet, Louis Latour, 2008, Burgundy, France

£49.00

A beautifully elegant wine with great balance and complexity.

Red Wines

175ml glass

Bottle

Il Banchetto, Sangiovese, Italy

£3.75

£14.95

Light & juicy Italian red, brimming with ripe cherry fruit flavour and fresh acidity.

Alto Plano, Merlot, Chile

£4.50

£17.50

Silky yet structured with rich notes of plum, blackberries, chocolate and mocha.

Tarquino, Shiraz/Malbec, Argentina

£4.50

£17.90

Great tasting, medium bodied blend with soft tannins.

Rioja, Bodegas de Abalos, Spain

£4.75

£18.90

Violet in colour, soft and fruity in style. Warm, plummy aromas with vanilla.

Cantina di Negrar, Valpolicella, Italy

£19.90

Rich intense fruit flavours define this superb example of the grape.

Five Foot Track, Shiraz Cabernet, Australia

£19.90

Soft, fruity red with ripe berry and gentle spicy flavours.

DB Pinot Noir, Australia

£5.50

£21.90

Pure New World Pinot fruit, with typical leafy, raspberry flavours and soft ripe tannins.

Gestos, Malbec, Argentina

£21.90

Aromas of plums, delicate Oak and chocolate with a hint of herbal spice.

Chianti, San Leonino, Tuscany, Italy

£24.90

A superb Chianti Classico, with intense aromas of strawberries and raisins.

Chateauneuf du Pape, 2001, Vitcome de Lignac, Rhone, France

£29.90

Ripe berry fruits on the nose, complex rich spicy palate and a smoothness on the finish.

Torre Aldea, Rioja Gran Reserva, 2001, Spain

£29.90

Strawberry fruit of 'real' Rioja, vanilla, leather and chocolate leap from the glass.

Flori, Barolo, 2006, Italy

£35.00

Powerful, full bodied with cherry fruit and spice, firm tannins and balanced acidity.

Lupe Cholet, Gevry Chambertain, 2004, Burgundy, France

£39.00

A classical French tipple, ripe and ready for drinking.

Chateau Tayac, Margaux, 1998, Bordeaux, France

£49.00

Dense, jammy summer fruits, cinnamon, spice.

Château Cos d'Estournel 2002 Bordeaux, France

£175.00

"A brilliant effort, this beautifully textured wine stands out as one of the most successful wines of this vintage."

- Robert Parker, The Wine Advocate, 93 points.