



# Veuve Clicquot



■ REIMS FRANCE ■

## VEUVE CLICQUOT TASTING

Veuve Clicquot Yellow Label manages to reconcile two opposing factors - strength and silkiness - and to hold them in perfect balance with aromatic intensity and a lot of freshness. This consistent power to please makes it ideal as an aperitif and perfect as the Champagne to enjoy with a meal.

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## Champagne

	125ml 	
<b>VEUVE CLICQUOT YELLOW LABEL BRUT NV, FRANCE</b> Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.		£85.00
<b>VEUVE CLICQUOT BRUT ROSÉ NV, FRANCE</b> Luminous, fresh, pink with initial aromas of red fruits leading to dried fruits and biscuit notes.		£90.00
<b>DOM PÉRIGNON BRUT, FRANCE</b> Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, luxury Grand Cru Champagne made only in the best years.		£210.00
<b>LOUIS ROEDERER CRISTAL BRUT, FRANCE</b> Aromas of green apple, caramel and lemon zest: with concentrated, mineral flavours that announce apples served with cream.		£280.00

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## Prosecco

<b>BOTTEGA POETI PROSECCO BRUT DOC, ITALY</b> Excellent as an aperitif and in cocktails, it goes particularly well with fish starters or risotto. Being also an ideal all-around wine, it is a perfect match with wild herbs, meat, pizza, vegetables (in particular, asparagus and radicchio di Treviso), cold cuts and cheeses. Apple, white peach and citrus with a fresh, delicate and soft finish.	£6.00	£29.00
<b>BOTTEGA GOLD PROSECCO BRUT NV, ITALY</b> Characteristic, fruity with scents of golden apple, Williams pear, acacia flowers and lily of the valley.	£8.95	£37.00
<b>BOTTEGA ROSE GOLD NV, ITALY</b> Notes of mixed red berries alongside floral and white fruit aromas.	£8.95	£37.00



# White Wine

## PINOT GRIGIO AND DELICATE

If you like Pinot Grigio these are the wines for you. Generally lighter, more delicate styles that are very easy to enjoy. You may not have heard of some of these grapes – Garganega, Picpoul, Loureiro or Gruner Veltliner – but these wines definitely reward experimentation.

<b>PICPOUL DE PINET, LES GIRELLES, JEAN-LUC COLOMBO, FRANCE</b> A rich, mouth-filling wine with notes of fresh flowers, melon and ripe summer stone fruit.	175ml  £6.50	 £25.00
<b>QUINTA DAS ARCAS ARCA NOVA BRANCO, VINHO VERDE, PORTUGAL</b> Green apple and sweet pear with a touch of spritz on the finish.		£25.00
<b>BOTTEGA PINOT GRIGIO, DELLE VENZIE, ITALY</b> Aroma's of citrus and flora notes on the nose, with a light, dry palate leading to minerality on the finish.	£6.50	£25.50
<b>TENUTA DEL PORCONERO FIANO, ORGANIC, PAESTUM, ITALY</b> Organically-grown Fiano: shows green apple and pear: jasmine alongside citrus and savoury notes.		£31.50
<b>GAVI DI GAVI, ENRICO SERAFINO, ITALY</b> Pale straw-yellow, the wine shows floral and citrus aromas, with a minerally, dry palate.		£32.00
<h2>SAUVIGNON &amp; FRESH</h2>		
Sauvignon blanc and similar crups, fresh wines are fantastic with our seafood dishes, particularly mussels, king prawns, squid and Thai fish cakes. These wines are dry and very food friendly.		
<b>DON JACOBO RIOJA TEMPRANILLO BLANCO, VITICULTURA ECOLÓGICA, ORGANIC, BODEGAS CORRAL, SPAIN</b> The nose hints of banana, lychee, peach and tropical fruit, medium acidity balances citrus flavours and an impression of white flowers.	175ml  £6.50	 £25.00
<b>SAINTE MARIE DES CROZES LE CLANDESTIN ORGANIC SAUVIGNON BLANC, PAYS D'OC, FRANCE</b> Blackcurrant leaf and lemon peel: fresh and full-flavoured finish.	£6.50	£26.00
<b>DASHWOOD SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND</b> Brimming with zesty grapefruit, lime, pear and passion fruit married well with a grassy herbaceousness.		£32.00
<b>LEIRAS, ALBARIÑO RÍAS BAIXAS, SPAIN</b> Exhibits fresh green apple and citrus aromas with a pinch of spice on a dry, minerally palate.		£35.00
<b>SANCERRE BLANC, LE VALLON, DOMAINE DE TERRES BLANCHES, FRANCE</b> Aromas of Golden Delicious apple and acacia blossom, refreshing and zesty.		£37.00



# White Wine

## CHARDONNAY & FRUITY

Fuller styles of wines that are excellent with richer dishes. Some are slightly off-dry and fruit driven and partner such dishes as our Thai Green Curry with peanut butter or our Thai Red Curry with Creamy Brie. Firm-fleshed fish dishes such as Monkfish, Halibut and of course chicken are also a perfect match.

**KLEINE ZALZE VINEYARD SELECTION CHENIN BLANC,  
STELLENBOSCH, SOUTH AFRICA**

Ripe and silky-smooth, from South Africa's most popular white grape variety with rich guava fruit and honeyed character.

175ml    
£24.00

**ROBERT MONDAVI TWIN OAKS CHARDONNAY, CALIFORNIA, USA**

A zesty combination of citrus ripeness and hints of mangos with peaches and an elegant lingering finish.

£6.50      £25.50

**CHABLIS CELLIER DE LA SABLIERE, LOUIS JADOT, FRANCE**

A fuller style of Chablis, still typically bone-dry, but also with a well-rounded finish and subtle hints of toasty-vanilla oak flavours.

£43.00

**POUILLY-FUISSÉ LES ANCOLIES, JEAN LORON, FRANCE**

A steely, dry yet rich white Burgundy from this most prestigious of the Mâconnais vineyards. It is a Chardonnay that combines honeyed peachy richness with a citrus freshness.

£48.00

## RIESLING & AROMATIC

Aromatic and off-dry styles are such a great combination with spicy Szechuan dishes, a little touch of sweetness being the perfect pairing for the spices. These wines have a delightful floral character and are beautifully fresh in the mouth.

**RIESLING ALSACE TRADITION ORGANIC EMILE BEYER, FRANCE**

Lemon and grapefruit fruit aromas, backed with plenty of fresh fruit on the finish.

£33.00

**PINOT GRIS ALSACE TRADITION ORGANIC, EMILE BEYER, FRANCE**

Shows smoky notes and aromas of yellow fruit, such as peach and apricot, alongside a hint of bergamot.

£33.00

**GEWÜRZTRAMINER ALSACE EGUISHEIM ORGANIC, EMILE BEYER, FRANCE**

Delicious ripe apricot and other stone fruits, with a hint of quince jelly, followed by delicate spicy notes.

£46.00

# Rosé Wine

## ROSÉ

Rosé wines are very food friendly and excellent with a wide range of dishes. And, of course, they are just delicious for sipping on their own!

**VENDANGE WHITE ZINFANDEL, CALIFORNIA, USA**

A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness.

175ml    
£6.00      £23.00

**BOTTEGA PINOT GRIGIO ROSATO, DELLE VENEZIE, ITALY**

Lots of red fruits, raspberries and cherries on the nose. Refreshing on the palate with bright acidity and a fruity finish.



£6.50      £25.00



# Red Wine

## PINOT NOIR AND LIGHT

With spicy and Szechuan cuisine you need juicy, light wines that will not over-accentuate the heat. These fruit forward wines will even match meaty fishes such as monkfish and sea bass well. Pinot Noir is also perfect with duck dishes.

	175ml 	
<b>VERAMONTE ORGANIC PINOT NOIR, CENTRAL VALLEY, CHILE</b> Pinot Noir flourishes in the cool climate of Casablanca Valley: delicious cherry and strawberry fruit flavours.	£6.50	£25.50
<b>FLEURIE PONCEREAU, LOUIS JADOT, FRANCE</b> Elegant, silky: enveloping a plump, ripe berry, mouth-filling character and supple freshness.		£34.00
<b>CHIANTI CLASSICO RISERVA, RISERVA DUCALE, RUFFINO, ITALY</b> Rich and concentrated, a dark, minerally palate and roasted red fruit and herb character.		£40.00
<b>SAVIGNY-LÈS-BEAUNE 1ER CRU CLOS DES GUETTES, DOMAINE GAGEY, LOUIS JADOT, FRANCE</b> The bouquet is elegant, powerful with blackcurrant and cherry aromas: the palate supple yet structured.		£60.00
<b>PAUL HOBBS PINOT NOIR, CALIFORNIA</b> Bright ruby in colour and scented with raspberry. Layers of blackberry, cherry and hints of vanilla. Supple tannins and balanced acidity.		£80.00

## MERLOT & FLESHY

These wines are medium-bodied, matching red meat and vegetable dishes well. Fleishy flavours of plum and red berries make these wines appealing and very drinkable.

<b>WEE ANGUS MERLOT, CENTRAL VICTORIA, AUSTRALIA</b> Gently, plum notes with vanillin oak and a generous finish.	£6.75	£26.50
<b>CAMPO REALE NERO D'AVOLA TERRE SICILIANE, RAPITALÀ, ITALY</b> Fragrant floral aromas of dark cherries, cloves and spice with smooth Sicilian red fruit.		£27.00
<b>CHÂTEAU DES BARDES, SAINT-ÉMILION GRAND CRU, FRANCE</b> The wine has rich, fruit aromas: juicy, sweet tannins backed by soft touches of vanilla-toastiness from time spent in oak.		£37.00
<b>CHÂTEAU OLIVIER PESSAC-LÉOGNAN CRU CLASSÉ ROUGE, FRANCE</b> The nose is very expressive, with ripe red fruit aromas as well as spicy nuances. The middle palate is velvety and full-bodied with rich, smooth tannin. This is a wine of substance, with a great balance between ripe aromatics, finesse, elegance and a long aftertaste.		£73.00



# Red Wine

## RIOJA & SAVOURY

Rioja and savoury wines partner red meat dishes well. Medium-bodied, smooth and elegant; interesting wines with a sense of place..

	175ml 	
<b>CÔTES DU RHÔNE, GENTILHOMME, OGIER, FRANCE</b>		£28.00
Appearance: Garnet colour. Nose: A nose combining dark fruits (morello cherries, blackgrapes) and spices (cinnamon, vanilla) accompanied by roasted cocoa notes. Palate: Delicious with a long and ample mouthfeel, highlighted by silky tannins. Serving with: Vegetable tart, Provençal stew, spit roast poultry, mature cheeseboard. Serving: Serve between 16 - 18°C.		
<b>RIOJA, ROLLAND &amp; GALARRETA, SPAIN</b>	£7.50	£29.00
Shows liquorice and fresh fruit aromas and a note of spice: the palate is ample and fleshy with elegance, complexity and power.		
<b>HONORIS DE VALDUBÓN RIBERA DEL DUERO, SPAIN</b>		£50.00
Old vine Tempranillo and Merlot, aged in new 225l French oak barrels. A dense, dark, spicy wine, with blueberry, cherry, mocha, cinnamon and liquorice. The mouthfeel is full-bodied but soft, full of ripe tannins. Well balanced with a long and intense finish.		
<b>BRUNELLO DI MONTALCINO, VILLA POGGIO SALVI, ITALY</b>		£90.00
Powerful and intense remarkable red from Montalcino in Tuscany. Rich fruit, cinnamon and tobacco aromas mingle with harmonic soft fruit, vanilla oak and spice.		
<b>MALBEC &amp; RICH</b>		
These full bodied wines are the very thing for sirloin steak or even just quiet contemplation on a cold night! Barolo, Chateaufeuf du Pape and Amarone are classy, rich and silk y smooth.		
<b>LOS INTOCABLES BLACK MALBEC, SAN JUAN, ARGENTINA</b>	£6.50	£25.00
A ripe modern Malbec aged for 12 months in Bourbon barrels. It has well defined structure on the palate with soft tannins, red cherry, caramel and vanilla flavours		
<b>ST HALLETT GAMEKEEPER'S SHIRAZ-GRENACHE-TOURIGA, BAROSSA, AUSTRALIA</b>	£6.50	£25.00
Shows ripe red berry fruits and spice with floral notes.		
<b>ALPACION GRAND MALBEC, MENDOZA, ARGENTINA</b>		£37.00
The color is deep purple. Complex nose, with aromas of ripe black fruit, raspberry, plum jam and nuts. Subtle feeling creamy seasoned with A little of vanilla and cinnamon. Good concentration. In mouth is a real delight, with an excellent body, structured and full balance. A feeling silky and sweet to the step, with a marked and long finish.		
<b>PETALUMA B &amp; V VINEYARD SHIRAZ, ADELAIDE HILLS, AUSTRALIA</b>		£57.00
Big and brooding, showing fragrant black pepper and spices blended with dark fruits and mocha chocolate.		
<b>CHÂTEAUNEUF-DU-PAPE, LES CLÉS DE LA TOUR, ORGANIC, OGIER, FRANCE</b>		£57.00
Bright, solid, powerful fruit, overlaid with warm spice and savoury notes.		
<b>BAROLO, LO ZOCCOLAIO, DOMINI VILLA LANATA, ITALY</b>		£60.00
Specially selected Nebbiolo grapes give heady aromas of violets and bramble berry characters enveloped in large oak barrique complexity, a classic from a top producer.		
<b>AMARONE DELLA VALPOLICELLA, BOTTEGA, ITALY</b>		£75.00
Intense and full-bodied, it shows cherry, raisin and spicy notes on a rich and weighty palate.		




# Red Wine

## CABERNET & BLACKCURRANTS

Medium to full bodied and packed with cassis fruit and perhaps a hint of smoke. Fruit-filled from America, South Africa and France, take your pick. Excellent with beef dishes.

**KLEINE ZALZE VINEYARD SELECTION  
CABERNET SAUVIGNON, STELLENBOSCH, SOUTH AFRICA**  
Grapes harvested from 30-year-old vines ensure this depth of blackcurrant richness coupled with a soft vanilla barrique character.

175ml   
£6.50

  
£25.00

**DRIFTING CABERNET SAUVIGNON, LODI, USA**  
Dominated by blackcurrant fruit flavours, but backed up with notes of raspberry, cherry and spice.

£30.00

**CHÂTEAU LAMOTHE-CISSAC, HAUT-MÉDOC, FRANCE**  
Deep garnet wine with a blackcurrant and cedar nose, it tastes round and ripe with a good, firm finish. An excellent Haut-Médoc Château

£38.00

# Dessert Wine

Treat yourself to a matching wine with your pudding. A sweet end to the evening!

**CHÂTEAU THÉNAC CÔTES DE BERGERAC BLANC  
MOELLEUX, FRANCE**  
Intense with amazing aromas of ripe lemon and orange, pineapple and mangoes: going on to exhibit toasted bread, honey, date-palm fruits and roasted pistachio

£7.00

£30.00



## Port & Vermouth

50ml

<b>COCKBURNS</b> Lively, Light, Ruby, Portugal	£4.00
<b>MARTINI BIANCO</b> Italian white fine blend, Italy	£4.00
<b>MARTINI EXTRA DRY</b> Pale, fresh & fruity, Italy	£4.00
<b>REGAL ROUGE</b> BOLD RED / WILD ROSE / DAIRING DRY / LIVELY WHITE Regal Rogue is a new world Australian Vermouth made with 100% Australian Wine	£4.00

## Sherry

50ml

<b>CAPATAZ</b> Sweet raisins, dates & figs, Spain	£4.00
<b>HARVEYS</b> Dark, golden & complx, Spain	£4.00

## Cognac & Brandy

<b>HENNESSY VS ***</b>	£4.40
<b>MARTELL VS ***</b>	£3.50
<b>COURVOISIER VS ***</b>	£3.80

## Bottled Beer

<b>TIGER</b>	£4.00
<b>BIRRA MORETTI</b>	£4.00
<b>CORONA</b>	£4.00
<b>PERONI</b>	£4.00
<b>TSING TAO</b>	£4.00
<b>HEINEKEN ALCOHOL FREE</b>	£3.20

## Draught Beer

		½pt	1pt
<b>BLUE MOON, WITBIER</b>	5.4%	£3.00	£5.30
<b>STAROPRAMEN, LAGER</b>	4.7%	£3.00	£5.30
<b>PRAVHA, PILSNER</b>	4.0%	£3.00	£5.10
<b>ORCHARD THIEVES, CIDER</b>	4.5%	£3.00	£5.10

(Pilsner) A lager beer with a strong hop flavour, originally brewed at pilsen in the Czech Republic.

(Witbier) Belgian in origin, cloudy in appearance, always spiced with coriander or orange peel.

## Bottled Cider

<b>REKORDERLIG PASSION FRUIT, 500ml</b>	£4.90
<b>REKORDERLIG STRAWBERRY &amp; LIME, 500ml</b>	£4.90
<b>MAGNERS ORIGINAL APPLE CIDER, 568ml</b>	£4.90

## Whisky

<b>JAMESON IRISH WHISKY</b>	£3.50
<b>JOHNNIE WALKER BLACK LABEL</b>	£3.80
<b>THE FAMOUS GROUSE</b>	£3.20

## Bourbon

<b>BULLEIT BOURBON FRONTIER WHISKEY</b>	£3.70
<b>JACK DANIEL'S</b>	£3.40
<b>MAKER'S MARK</b>	£3.70
<b>JIM BEAM RED STAG</b>	£3.20
<b>JIM BEAM</b>	£3.20

## Malt Whisky

<b>BRUICHLADDICH LADDIE</b> Unpeated Islay Single Malt	£4.20
<b>DALWHINNIE</b> 15 Years Old Single Malt	£4.40
<b>GLENFIDDICH</b> 12 Year Old Special Reserve	£4.20
<b>GLENMORANGIE</b> The Original	£3.50
<b>HIGHLAND PARK</b> 12 Year Old	£4.20
<b>LAGAVULIN</b> 16 Years Old Single Malt	£5.70
<b>TALISKER</b> 10 Years Old Single Malt	£4.00
<b>THE BALVENIE</b> Double Wood 12 Year Old	£4.50
<b>THE MACALLAN GOLD</b> Single Malt	£4.20
<b>NIKKA</b> Japanese 100% All Malt	£4.20
<b>YAMAZAKI</b> Japanese Single Malt	£4.20
<b>HIBIKI</b> Suntory Whisky	£4.20

# Cocktails & Mocktails

## MARTINI

<b>ROSE GOLD MARTINI</b>	£8.00
Guava, Sugar, Lemon, Passoa, Pink Gin, Shot of Prosecco	
<b>PORNSTAR MARTINI</b>	£8.00
Vanilla Vodka, Passoa, Passion Fruit Puree, Sugar Syrup. Served with a shot of Prosecco	
<b>ESPRESSO MARTINI</b>	£6.95
Vanilla Vodka, Espresso, Kahlua, Sugar	
<b>FRENCH MARTINI</b>	£6.95
Vodka, Chambord, Pineapple Juice	
<b>VODKA / GIN MARTINI</b>	£6.75
Dry / Wet, Dirty / Twist, Shaken / Stirred	
<b>APPLETINI</b>	£6.75
Vodka, Apple Liqueur, Apple Juice, Lime, Sugar	
<b>LYCHEE MARTINI</b>	£6.95
Vodka, Lychee Liqueur, Lychee Juice, Lemon Juice, Sugar	

## GIN

<b>AVIATION</b>	£6.95
Gin, Maraschino, Lemon Juice, Violet Liqueur	
<b>ALABAMA SLAMMER</b>	£6.95
Southern Comfort, Sloe Gin, Amaretto, Orange juice -	
<b>JASMINE</b>	£6.95
Gin, Campari, Cointreau & Lemon Juice	
<b>BRAMBLE</b>	£6.75
Lime ,Gin, Crème de Mure, Sugar Syrup	
<b>PINK BRAMBLE</b>	£6.75
Gordons Pink Gin, Lemon Juice, Sugar, Grenadine	
<b>GARDEN COLLINS</b>	£7.00
Hendricks Gin, Elderflower Liqueur, Lemon Juice, Sugar, Mint bitters & Lemonade	
<b>PARMA VIOLETTE</b>	£6.95
BOË Violette Gin, Violette Liqueur, Lemon Juice, Sugar, Lemonade	
<b>CLOVER CLUB</b>	£6.95
Gin, Raspberry Liqueur, Lemon Juice, Sugar Syrup, Whites	
<b>SOUTHSIDE</b>	£6.75
Gin, Lime, Mint, Sugar	
<b>NEGRONI</b>	£7.95
Gin, Sweet Vermouth, Campari	

## SPRITZERS

<b>WINE SPRITZ</b>	£7.00
Wine & Soda or Lemon	
<b>GORDONS PINK SPRITZ</b>	£8.00
Gordons Pink Gin, Soda, Prosecco	
<b>APEROL SPRITZ</b>	£8.00
Aperol, Soda, Prosecco	
<b>GORDONS PINK PUNCH</b>	£7.00
Gordons Pink Gin, Cranberry Juice, Lemonade	

## VODKA

<b>LOUBOUTIN</b>	£7.00
Vanilla Vodka, Lime, Raspberry Liqueur, Lemonade, Grenadine	
<b>RASPBERRY BERET</b>	£7.00
Vodka, Aperol, Raspberry Liqueur, Lemon, Lime, Sugar, Whites	
<b>COSMOPOLITAN</b>	£6.95
Vodka, Cointreau, Lime Juice, Cranberry juice	
<b>BLOODY MARY</b>	£7.00
Vodka, Tomato Juice, Lemon Juice, Tabasco, Worcestershire Sauce	
<b>WHITE / BLACK / LONG BLACK RUSSIAN</b>	£6.95
Vodka, Kahlua	
<b>SCREAMING ORGASM</b>	£7.00
Vodka, Baileys, Kahlua, Amaretto, Milk	
<b>MOSCOW MULE</b>	£6.95
Vodka, Lime, Gingerbeer	
<b>SEX ON THE BEACH</b>	£7.00
Vodka, Midori, Chambord, Cranberry juice, Pineapple juice, Sugar Syrup	

## CAIPIROSKA

Citrus Vodka, Lime, Sugar Syrup £6.95

## RUM

<b>PIÑA COLADA</b>	£7.00
Bacardi, Malibu Coconut, Double Cream, Pineapple Juice, Sugar	
<b>JUNE BUG</b>	£6.95
Malibu Coconut, Midori, Banana Liqueur, Pineapple juice, Lemon, Sugar	
<b>MOJITO</b>	
<b>STRAWBERRY / RASPBERRY / PASSION FRUIT PINEAPPLE</b>	£7.00
Lime, Fresh Mint, Bacardi, Strawberry / Raspberry / Passion Fruit / Pineapple, Brown Sugar	
<b>CAIPIRINHA</b>	£6.95
Cachaça Brazilian white Rum, Lime, Sugar	
<b>CAIPIRISSIMA</b>	£6.95
Bacardi Carta Blanca, Lime, Sugar	
<b>PLANTATION DAIQUIRI</b>	£6.95
Plantation Rum, Pineapple juice, Lime, Sugar	
<b>DARK &amp; STORMY</b>	£6.95
Kraken Dark Rum, Lime, Ginger Beer	
<b>MAI TAI</b>	£7.45
Dark Rum, Cointreau, Orgeat Syrup, Lime Juice, Over Proof Rum	
<b>DRAGON COLADA</b>	£7.00
Bacardi Carta Blanca Rum, Pineapple Juice, Lime Juice, Coconut, Passion Fruit, Sugar	



# Cocktails & Mocktails

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## PROSECCO

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<b>BELLINI</b> Prosecco, Peach Puree	£8.00
<b>KIR ROYALE</b> Prosecco, Crème de Cassis	£8.00
<b>FRENCH 75</b> Gin, Prosecco, Sugar Syrup, Lemon Juice	£8.00
<b>JUNIPER ROYALE</b> Gin, Grenadine, Prosecco, Orange Juice, Cranberry Juice	£8.00
<b>MIMOSA</b> Prosecco, Triple Sec, Orange Juice	£8.00
<b>BOËLLINI</b> BOË Violette Gin, Prosecco, Sugar	£8.00
<b>LYCHEE BELLINI</b> Lychee Juice, Lemon Juice, Sugar, Prosecco	£8.00

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## SOUR

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<b>AMARETTO SOUR</b> Disaronno Amaretto, Lemon Juice, Sugar, Angastura Bitters, Whites	£7.00
<b>WHISKEY SOUR</b> Whiskey Bourbon, Lemon Juice, Sugar, Angastura Bitters, Whites	£7.00
<b>MIDORI SOUR</b> Midori, Lemon Juice, Sugar, Angastura Bitters, Whitez	£7.00
<b>GALLIANO SOUR</b> Galliano, Lemon Juice, Sugar, Angastura Bitters, Whitez	£7.00

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## BRANDY & COGNAC

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<b>SIDE CAR</b> Brandy, Cointreau, Lemon Juice, Sugar Syrup	£8.00
<b>CLASSIC CHAMPAGNE COCKTIAL</b> Cognac, Sugar, Angasura Bitters, Champagne	£8.00
<b>BETWEEN THE SHEETS</b> Cognac/ Brandy, Bacardi Carta Blanca, Cointreau, Lemon Juice	£8.00
<b>BRANDY ALEXANDER</b> Cognac/Brandy, Brown Cacao Liqueur, Milk	£8.00
<b>BRANDY CRUSTA</b> Cognac/Brandy, Cointreau, Marachino, Lemon Juice	£8.00

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## TEQUILA

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<b>MARGARITA</b> Silver Tequila, Lime Juice, Cointreau, Agave	£6.95
<b>TOMMY'S MARGARITA</b> Silver Tequila, Lime Juice, Agave syrup	£6.95
<b>TEQUILA SUNRISE</b> Tequila Reposado, Orange Juice, Grenadine	£6.95
<b>EL DIABLO</b> Tequila, Lime, Crème de Cassis, Ginger Ale	£6.95
<b>TOKYO ICE TEA</b> Vodka, Rum, Gin, Tequila, Midori, Lemon Juice, Sugar Syrup, Lemonade	£8.00
<b>LONG ISLAND ICE TEA</b> Vodka, Rum, Gin, Tequila, Cointreau, Lemon Juice, Sugar Syrup, Cola	£8.00
<b>BATANGA</b> Tequila, Fresh Lime, Cola	£8.00

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## BOURBON & WHISKY

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<b>MANHATTAN</b> Bourbon, Sweet Vermouth, Bitters	£7.00
<b>ROB ROY</b> Whisky, Sweet Vermouth, Bitters	£7.95
<b>RUSTY NAIL</b> Whisky, Drambuie	£6.95
<b>LYNCHBURGH LEMONADE</b> Jack Daniels, Cointreau, Lemon Juice, Sugar, Lemonade	£7.00
<b>GODFATHER</b> Whisky, Amaretto	£6.95
<b>OLD FASHIONED</b> Bourbon/Whisky, Sugar, Angastura Bitters, Soda	£7.95
<b>JOHN COLLINS</b> Bourbon, Lemon Juice, Sugar, Soda	£7.00
<b>BLOOD &amp; SAND</b> Whisky, Sweet Vermouth, Cherry Brandy, Orange Juice	£7.00



# Cocktails

## FROZEN

**DAIQUIRI** £7.25  
**STRAWBERRY /**  
**PASSION FRUIT OR BUBBLEGUM**  
 Rum, Strawberry / Peach / Passion Fruit /  
 Bubblegum Liqueur,  
 Sugar Syrup, Lime Juice

**HONG KONG COLADA** £8.00  
 Bacardi Carta Blanca Rum, Lychee Juice & Liqueur,  
 Coconut Milk, Sugar, Coco Syrup

**FROZEN PIÑA COLADA** £7.25  
 Bacardi Carta Blanca, Pineapple Juice,  
 Heavy Cream, Coconut Cream, Sugar

**FROZEN MARGARITA** £7.25  
 Tequila, Cointreau, Lime Juice, Sugar Syrup, Agave

# Mocktails

**SHIRLEY TEMPLE** £4.50  
 Grenadine, Lemonade or Ginger Ale

**SAFE SEX ON THE BEACH** £4.50  
 Cranberry juice, Grapefruit juice, Pineapple juice,  
 Peach Puree, Sugar

**VIRGIN PINA COLADA (FROZEN)** £4.50  
 Coconut Syrup, Pineapple Juice, Cream,  
 Coconut Cream

**CINDERELLA** £4.50  
 Orange Juice, Pineapple Juice, Lime,  
 Lemon, Sugar Syrup

**ESPRESSNO MARTINI** £4.50  
 Espresso, Sugar, Milk, Chocolate

**NOJITO** £4.50  
 Lime, Sugar, Lemonade, Mint

# Water

**ACQUA PANNA STILL WATER, 250ml** £2.50

**ACQUA PANNA STILL WATER, 750ml** £4.50

**SANPELLEGRINO SPARKLING WATER, 250ml** £2.50

**SANPELLEGRINO SPARKLING WATER, 750ml** £4.50

# Vodka

**BELVEDERE VODKA** £4.50  
**GREY GOOSE L'ORIGINAL VODKA** £4.20  
**STOLICHNAYA VODKA** £3.20

# Rum

**BACARDI OAKHEART DARK RUM** £3.50  
**BACARDI CARTA BLANCA** £3.20  
**BACARDI CARTA FUEGO** £3.50  
**DARK MATTER SPICED RUM** £3.50  
**HAVANA 3 YEAR OLD** £3.20  
**HAVANA ESPECIAL** £3.70  
**HAVANA 7 YEAR OLD** £3.50  
**ROLLING CALF SPICED RUM** £3.20  
**THE KRAKEN BLACK SPICED RUM** £3.40  
**CAPTAIN MORGAN SPICED RUM** £3.20  
**SAILOR JERRY SPICED RUM** £3.40  
**SAGATIBA CACHAÇA** £3.20  
**MALIBU COCONUT** £3.20  
**MALIBU PASSIONFRUIT** £3.20

# Tequila

**PATRON SILVER** £5.00  
**PATRON XO CAFÉ** £4.00  
**ESPOLÓN REPOSADO** £4.00  
**ESPOLÓN BLANCO** £4.00  
**TEQUILA ROSE STRAWBERRY CREAM** £4.00

# Liqueurs

**LUXARDO CLASSIC SAMBUCA** £4.00  
**LUXARDO RASPBERRY SAMBUCA** £4.00  
**BAILEYS IRISH CREAM LIQUEUR, 50ml** £4.00  
**DRAMBUIE** £3.70  
**GLAYVA** £3.70  
**TIA MARIA** £3.50  
**SOUTHERN COMFORT** £3.50  
**FRANGELICO** £3.50  
**DISARONNO AMARETTO** £3.50  
**ARCHERS** £3.50  
**COINTREAU** £3.50  
**KAHULA** £3.50  
**PASSOA** £3.50

- ALL SPIRITS ARE SERVED 25ml UNLESS STATED OTHERWISE -



# Perfect Serve Gin

DRINKING GIN SHOULD BE A GREAT EXPERIENCE.

The ultimate Gin & Tonic engages all senses. It should be cold, have long lasting bubbles and look great. La Dragon's experienced barristas will ensure that the ingredients mix properly and that the aromas come to life.

## We recommend:

### ARBIKIE KIRSTY'S GIN

Fever-tree tonic, lots of ice and blueberries

### BOE VIOLET GIN

Served over ice with Blueberry and Fever-tree lemonade

### THE BOTANIST GIN

Mint or Rhubarb and Fever-tree Tonic always a winner

### CAORUNN GIN

Fever-tree Tonic and a slice of apple served in a balloon glass

### DAFFY'S GIN

Pick lime or mint and mix with Fever-tree Tonic over ice

### EDEN MILL LOVE GIN

Love is served with Raspberry and Elderflower Fever-tree Tonic

### EDINBURGH RASPBERRY GIN

Fever-tree Tonic and Orange peel, blend with this Gin perfectly

### GORDON'S PREMIUM PINK DISTILLED GIN

Lemonade, strawberries lots of ice and a balloon glass... lush!

### HENDRICKS GIN

Cucumber and Fever-tree tonic over ice in a balloon glass

### LARIOS ROSÉ GIN

Fenitmans Rose Lemonade and a strawberry, perfect ladies' serve

### MARTIN MILLER'S GIN

Fever-tree Tonic and cucumber or strawberry with ice

### OPIHR GIN

Spicy flavours so serve with a ginger garnish and Fever-tree Tonic

### ROCK ROSE HANDCRAFTED SCOTTISH GIN

Orange peel or rosemary with Fever-tree tonic and lots of ice

## Gin

### ARBIKIE AK'S GIN

£3.40

### ARBIKIE KIRSTY'S GIN

£3.40

### THE BOTANIST GIN

£3.95

### BOMBAY SAPHIRE GIN

£3.50

### BROCKMANS GIN

£3.75

### BOE VIOLET GIN

£3.50

### BOE PEACH & HABISCUS GIN LIQUEUR

£3.50

### BOE SCOTTISH BRAMBLE GIN LIQUEUR

£3.50

### BOE SCOTTISH GIN

£3.50

### BOE SUPERIOR GIN

£3.50

### CAORUNN GIN

£3.50

### DAFFY'S GIN

£3.50

### EDEN MILL LOVE GIN

£3.75

### EDEN MILL ORIGINAL

£3.75

### EDEN MILL MANGO & PINAPPLE

£3.75

### EDINBURGH RHUBARB & GINGER GIN LIQUEUR

£3.50

### EDINBURGH PLUM & VANILLA GIN LIQUEUR

£3.50

### EDINBURGH RASPBERRY GIN

£3.50

### FOUR PILLARS NAVY GIN

£3.95

### FOUR PILLARS BLOODY SHIRAZ GIN

£3.75

### FOUR PILLARS ORIGINAL GIN

£3.75

### GIN MARE

£3.50

### GORDON'S PREMIUM PINK DISTILLED GIN

£3.50

### GORDON'S LONDON DRY GIN

£3.30

### HENDRICKS GIN

£3.50

### LARIOS GIN

£3.20

### LARIOS ROSE

£3.50

### MARTIN MILLER'S GIN

£3.75

### OPIHR GIN

£3.50

### ROCK ROSE HANDCRAFTED SCOTTISH GIN

£3.50

### TANQUERAY NO 10 GIN

£4.50

### WHITLEY NEILL RHUBARB & GINGER

£3.75

### WHITLEY NEILL BLOOD ORANGE

£3.75

### WHITLEY NEILL RASPBERRY

£3.75

### MALFY PINK GRAPEFRUIT

£3.75

### MALFY SICILIAN ORANGE

£3.75

### MALFY SICILIAN LEMON

£3.75

## Gin Mixers

FEVER-TREE TONIC WATER £2.95

FEVER-TREE LIGHT TONIC £2.95

FEVER-TREE ELDERFLOWER TONIC £2.95

FEVER-TREE MEDITERRANEAN TONIC £2.95

FEVER-TREE GINGER ALE £2.95

FEVER-TREE LEMONADE £2.95

FENTIMANS ROSE LEMONADE £2.65



## Mixers & Soft

- SERVED FROM BOTTLES -

APPLETISER, 275ml	£3.30
IRN BRU SUGAR FREE, 330ml	£3.00
IRN BRU, 330ml	£3.00
COCA COLA, 330ml	£3.00
DIET COKE, 330ml	£3.00
COCA COLA ZERO, 330ml	£3.00
FANTA ORANGE, 330ml	£3.00
BUNDABERG GINGER BEER, 375ml	£3.50
FRESH ORANGE & LEMONADE	£3.00
SODA WATER/LEMONADE & CORDIAL	£3.00
J20 APPLE & RASPBERRY	£3.20
J20 ORANGE & PASSION FRUIT	£3.20

- SERVED BY THE GLASS -

APPLE JUICE	£3.00
CRANBERRY JUICE	£3.00
ORANGE JUICE	£3.00
PINEAPPLE JUICE	£3.00
GRAPEFRUIT JUICE	£3.00
TOMATO JUICE	£3.00

## Tea

- SERVED IN POTS -

BREAKFAST TEA	£3.00
EARL GREY	£3.00
JASMINE	£3.00
GREEN TEA	£3.00
PEPPERMINT TEA	£3.00

## Coffee

ESPRESSO	£3.00
DOUBLE ESPRESSO	£4.20
AMERICANO	£3.00
BLACK COFFEE	£3.00
WHITE COFFEE	£3.20
FLAT WHITE COFFEE	£3.40
LATTE	£3.70
CAPPUCCINO	£3.20
MOCHA	£3.70

All of the above may be served decaffeinated

HOT CHOCOLATE	£3.00
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## Liqueur Coffee

IRISH COFFEE	£7.00
COFFEE ROYALE	£7.50
CALYPSO COFFEE	£7.00
BAILEYS IRISH COFFEE	£7.00