





**Santé**



We use Le Verre de Vin wine preservation system to ensure that every glass we serve is perfectly fresh and in the condition that the winemaker intended.

## Champagne

	125ml 	
<b>PERRIER JOUET GRAND BRUT</b> Champagne, France	£11.00	£55.00
<b>LAURENT PERRIER BRUT</b> Champagne, France		£60.00
<b>LAURENT PERRIER ROSÉ</b> Champagne, France		£75.00
<b>VEUVE CLICQUOT YELLOW LABEL</b> Champagne, France		£80.00
<b>DOM PERIGNON BRUT</b> Champagne, France		£160.00
<b>LOUIS ROEDERER CRISTAL BRUT</b> Champagne, France		£220.00

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## Prosecco



	125ml 	
<b>PROSECCO SPUMANTE, DOC, BELLA MODELLA</b> Veneto, Italy	£5.50	£27.00
<b>BODEGAS SUMARROCA, CAVA BRUT ROSÉ</b> Catalunya, Spain		£28.00
<b>BOTTEGA GOLD PROSECCO BRUT</b> Veneto, Italy	£6.50	£32.00
<b>BOTTEGA ROSE GOLD</b> Veneto, Italy	£6.50	£32.00



# 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.

	175ml 	
GARGANEGA, IGT, CASATO MANIN, MABIS Veneto, Italy (dry)		£20.00
PINOT GRIGIO, UVAM, IGT, BISCARDO, MABIS Veneto, Italy (elegant)	£5.75	£23.00
PICPOUL DE PINET, CUVÉE CAROLINE, FAMILLE MORIN Languedoc & South West, France (crisp)	£6.25	£25.00
LOUREIRO, QUINTAS DO HOMEM, Vinho Verde, Portugal (dry)		£27.00
GRÜNER VELTLINER FEDERSPIEL, TERRASSEN, DOMÄNE WACHAU Wachau, Austria (dry)		£30.00

## SAUVIGNON BLANC AND FRESH

Sauvignon Blanc and similar crisp, 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.



	175ml 	
AIRÉN/MOSCATEL, CENTELLEO La Mancha, Spain (aromatic)		£18.00
RIOJA BLANCO, BODEGAS MANZANOS Rioja, Spain (dry)		£21.00
SAUVIGNON DE TOURAINE, DOMAINE PATRICK VAUVY Loire, France (dry)	£6.50	£26.00
SAUVIGNON BLANC, ZEPHYR WINES, MARLBOROUGH New Zealand (elegant)	£7.50	£30.00
SANCERRE BLANC, DOMAINE DAULNY Loire, France (crisp)		£37.00



# White Wine

## CHARDONNAY AND FRUITY

Fuller styles of white that are excellent with richer dishes. Some are slightly off-dry and fruit-driven and these will partner such dishes as our Thai Green Curry with Peanut Butter and Thai Red Curry Topped with Creamy Brie. Firm-fleshed fishes such as monkfish and halibut and of course chicken are also a perfect match.

	175ml 	
<b>CHENIN BLANC, ALOE TREE</b> Western Cape, South Africa (off dry)		£19.00
<b>CHARDONNAY, THE GOOGLY, THE CRICKET SERIES, ONE CHAIN VINEYARDS</b> SE Australia (fruity)	£5.50	£22.00
<b>CHARDONNAY/GARGANEGA, OROPASSO, IGT, BISCARDO, MABIS</b> Veneto, Italy (off dry)		£26.00
<b>CHABLIS, DOMAINE PINSON, CHARLÈNE ET LAURENT PINSON</b> Burgundy, France (dry)		£43.00
<b>POUILLY-FUISSÉ, LES VIEUX MURS, DOMAINE DE FUSSIACUS</b> Burgundy, France (dry)		£45.00

## RIESLING AND AROMATIC

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

	175ml 	
<b>RIESLING, CALUSARI</b> Vile Timisului, Romania (dry)	£4.75	£19.00
<b>VIIGNIER, SANTA ROSA ESTATE</b> Mendoza, Argentina (fruity)		£24.00
<b>RIESLING, THE COURTESAN, THE CHARACTER SERIES</b> South Australia (dry)		£29.00
<b>PINOT GRIS, STONEY RANGE, SHERWOOD ESTATE</b> Waipara, New Zealand (off dry)		£30.00
<b>GEWÜRZTRAMINER, DOMAINE KLUR</b> Alsace, France (medium)		£46.00



## Rosé Wine

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



	175ml 	
CINSAULT ROSÉ, PAYS D'HERAULT, PIERRE ET PAPA Languedoc & SW, France (medium dry)		£20.00
WHITE ZINFANDEL, HEADLANDS COVE California, USA (medium sweet)	£5.00	£20.00
PINOT GRIGIO BLUSH, BISCARDO, MABIS Veneto, Italy (off dry)	£6.25	£25.00

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## 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 	
SANGIOVESE, IGT, TERRE ALLEGRE, CIELO E TERRA Veneto, Italy (light-bodied)		£19.00
PINOT NOIR, IGP PAYS D'OC, MONTSABLÉ Languedoc & South West, France (medium-bodied)	£6.00	£24.00
PINOT NOIR, SANTA MACARENA, ESPINOS Y CARDOS Acocagua, Chile (elegant)		£26.00
FLEURIE, DOMAINE BERROD Beaujolais, France (medium-bodied)		£32.00
RULLY 1ER CRU ROUGE, CLOS DU CHAPITRE, DOMAINE JAEGER-DEFAIX Burgundy, France (refined)		£55.00



# Red Wine

## MERLOT AND FLESHY

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

	175ml 	
<b>MERLOT, UMBRELE</b> Viile Timisului, Romania (fruity)		£19.00
<b>MERLOT, IGP PAYS D'OC, LARGESSE</b> Languedoc & South West, France (medium-bodied)		£22.00
<b>NERO D'AVOLA/FRAPPATO, U. PASSIMENTO, BAGLIO GIBELLINA</b> Sicily, Italy (medium-bodied)		£26.00
<b>MERLOT, MAIPO, ARMADOR, ODFJELL</b> Central Valley, Chile (medium-bodied)	£6.75	£27.00
<b>CHÂTEAU TREYTINS, CHÂTEAU TREYTINS</b> Bordeaux, France (smooth)		£37.00
<b>CHÂTEAU DE FERRAND GRAND CRU, CHÂTEAU DE FERRAND</b> Bordeaux, France (mature)		£73.00

## RIOJA AND SAVOURY

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

	175ml 	
<b>TEMPRANILLO/ PETIT VERDOT, TORRE SOLAR</b> La Mancha, Spain (medium-bodied)		£20.00
<b>RIOJA, DEALTO</b> Rioja, Spain (medium-bodied)	£5.50	£22.00
<b>FETEASCA NEAGRA, ALAMINA</b> Viile Timisului, Romania (medium-bodied)		£23.00
<b>CÔTES DU RHÔNE VILLAGES ROUGE, GUILLAUME GONNET</b> Rhône, France (medium-bodied)		£30.00
<b>ÁNGELES DE AMAREN, BODEGAS AMAREN</b> Rioja, Spain (gold medal winner)		£45.00



# Red Wine

## MALBEC AND RICH

These full-bodied wines are the very thing for sirloin steak or even just for quiet contemplation on a cold night! Barolo, Chateauf-neuf-du-Pape and Amarone are classy, rich and silky smooth.

	175ml 	
<b>NERO D'AVOLA, IGT, PALAZZO DEL MARE</b> Sicily, Italy (medium-bodied)		£18.00
<b>MALBEC, BÍO BÍO, NOSTROS RESERVA, INDÓMITA</b> Bio Bio Valley, Chile (velvety)	£5.25	£21.00
<b>SHIRAZ, THE MIMIC</b> Jumilla, Spain (complex)		£23.00
<b>MALBEC</b> <b>PARAJE ALTAMIRA AND VISTA FLORES, ZUCCARDI</b> Valle de Uco, Argentina (full-bodied)	£8.00	£32.00
<b>BAROLO, DOCG, CASCINA ADELAIDE</b> Piedmont, Italy (full-bodied)		£60.00
<b>CHÂTEAUNEUF-DU-PAPE ROUGE, GUILLAUME GONNET</b> Rhône, France (full-bodied)		£65.00
<b>AMARONE DELLA VALPOLICELLA, CAMPO LÉON, DOCG, ILATIUM MORINI</b> Veneto, Italy (silky smooth)		£70.00

## CABERNET AND BLACKCURRANTS

Medium- to full-bodied and packed with cassis fruit and perhaps a hint of smoke. Fruit-filled from Australia or more understated from Europe, take your pick. Excellent with beef dishes.

	175ml 	
<b>CABERNET SAUVIGNON, IGP PAYS D'OC, CASSE NOIX</b> Languedoc & South West, France (medium-bodied)	£5.75	£22.00
<b>CORVINA/CABERNET SAUVIGNON, MAVUM, IGT, BISCARDO, MABIS</b> Veneto, Italy (medium-bodied)		£26.00
<b>CABERNET/SHIRAZ, THE MUSICIAN, MAJELLA</b> Coonawarra, Australia (full-bodied)		£32.00
<b>CHÂTEAU LAMOTHE-CISSAC</b> Bordeaux, France (elegant)		£38.00



## Dessert Wine

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

	100ml 	½ 
CÔTEAUX DU LAYON, CARTE D'OR, DOMAINE DES BAUMARD Loire, France (medium-sweet)	£7.00	£25.00

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## Bottled Beer

GUEST BEER	From £4.00
CORONA	£3.80
PERONI	£3.80
TSING TAO	£3.80
ESTRELLA GALICIA ALCOHOL FREE	£3.20

## Draught Beer

	½pt	1pt
BLUE MOON	£2.50	£5.00
FRANCISCAN WELL CHIEFTAIN	£2.50	£5.00
STAROPRAMEN	£2.50	£5.00

## Bottled Cider

REKORDERLIG PASSION FRUIT, 500ML	£4.70
REKORDERLIG STRAWBERRY & LIME, 500ML	£4.70
MAGNERS CIDER, 568ML	£4.70





# Cocktails & Mocktails

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## COCKTAILS

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<b>AVIATION</b>	£6.25	<b>BELLINI</b>	£7.95
Gin, Maraschino Liqueur, Lemon Juice, Crème de Violette		Prosecco, Peach Puree	
<b>MARGARITA</b>	£6.25	<b>KIR ROYALE</b>	£7.95
Silver Tequila, Lime Juice, Cointreau		Prosecco, Crème de Cassis	
<b>BLOODY MARY</b>	£6.45	<b>BRAMBLE</b>	£6.25
Vodka, Tomato Juice, Lemon Juice, Tabasco, Worcestershire Sauce		Lime, Gin, Crème de Mure, Sugar Syrup	
<b>EXPRESSO MARTINI</b>	£6.25	<b>SEX ON THE BEACH:</b>	£6.25
Vanilla Vodka, Espresso, Kahlua		Vodka, Peach Schnapps, Cranberry juice, Orange juice, Sugar Syrup	
<b>MOJITO</b>	£7.15	<b>CAIPIROSKA</b>	£6.25
Lime, Fresh Mint, Havana Rum, Sugar Syrup		Vodka, Lime, Sugar Syrup	
<b>STRAWBERRY MOJITO</b>	£7.15	<b>FRENCH 75</b>	£7.95
Lime, Fresh Mint, Havana Rum, Sugar Syrup, Strawberry Puree		Gin, Prosecco, Sugar Syrup, Lemon Juice	
<b>PINA COLADA</b>	£6.25	<b>JUNIPER ROYALE</b>	£7.95
Malibu, Double Cream, Pineapple Juice		Gin, Grenadine, Prosecco, Orange Juice, Cranberry Juice	
<b>PORNSTAR MARTINI</b>	£7.95	<b>MIMOSA</b>	£7.95
Vanilla Vodka, Passion Fruit Liqueur, Passion Fruit Puree, Passion Fruit Syrup. Served with a shot of Prosecco		Prosecco, Triple Sec, Orange Juice	
<b>FRENCH MARTINI</b>	£6.25	<b>MANHATTAN</b>	£6.75
Vodka, Chambord, Pineapple Juice		Bourbon, Sweet Vermouth, Bitters	
<b>CLASSIC MARTINI</b>	£6.55	<hr/> <b>MOCKTAILS</b> <hr/>	
Gin, Dry Vermouth		<b>SHIRLEY TEMPLE</b>	£4.25
<b>DAIQUIRI</b>	£6.25	Grenadine, Lemonade/ Ginger Ale	
<b>STRAWBERRY / PEACH / PASSION FRUIT OR BUBBLEGUM</b>		<b>SAFE SEX ON THE BEACH</b>	£4.25
Rum, Strawberry / Peach / Passion Fruit / Bubblegum Liqueur, Sugar Syrup, Lime Juice		Grenadine, Orange Juice, Peach Puree, Cranberry Juice	
<b>COSMOPOLITAN</b>	£6.25	<b>VIRGIN MARY</b>	£4.25
Vodka, Cointreau, Lime Juice, Cranberry juice		Tomato Juice, Lemon Juice, Tabasco, Celery Salt, Worcestershire Sauce	
		<b>CINDERELLA</b>	£4.25
		Orange Juice, Pineapple Juice, Lime, Lemon, Sugar Syrup	



# 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

Fevetree Tonic, lots of ice and blueberries

### AVIATION GIN

Irn Bru if you dare or Fevetree Tonic and a slice of orange peel

### CAORUNN GIN

Fevetree Tonic and a slice of apple served in a balloon glass

### DAFFY'S GIN

Pick lime or mint and mix with Fevetree tonic over ice

### EDEN MILL LOVE GIN

Love is served with Pink Grapefruit and Fevetree Elderflower Tonic

### EDINBURGH GIN

Fevetree 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 Fevetree tonic over ice in a balloon glass

### KING OF SOHO LONDON DRY GIN

Fevetree Tonic, lots of ice and a slice of pink grapefruit

### LARIOS ROSÉ GIN

Fenitmans Rose Lemonade and a strawberry, perfect ladies' serve

### MARTIN MILLER'S GIN

Fevetree Tonic and cucumber or strawberry with ice

### OPIHR GIN

Spicy flavours so serve with a ginger garnish and Fevetree Tonic

### PICKERING'S GIN

Lemongrass or pink grapefruit with Fevetree Tonic

### ROCK ROSE HANDCRAFTED SCOTTISH GIN

Orange peel or rosemary with fevetree tonic and lots of ice

### THE BOTANIST GIN

Mint or Rhubarb and Fevetree Tonic - always a winner

BROCKMANS GIN £3.20

ARBIKIE AK'S GIN £3.40

ARBIKIE KIRSTY'S GIN £3.40

AVIATION GIN £3.40

BATHTUB GIN £3.50

CAORUNN GIN £3.20

DAFFY'S GIN £3.45

EDEN MILL LOVE GIN £3.90

EDINBURGH GIN £3.00

FIFTY POUNDS GIN £3.40

GIN MARE £3.65

GORDON'S PREMIUM PINK DISTILLED GIN £2.80

GORDON'S SLOE GIN £2.80

HENDRICKS GIN £3.20

KING OF SOHO LONDON DRY GIN £3.30

LARIOS 12 GIN £2.80

LARIOS GIN £2.60

LARIOS ROSE £2.80

MAKAR GLASGOW GIN £3.50

MARTIN MILLER'S GIN £3.00

OPIHR GIN £3.00

PICKERING'S GIN £3.20

ROCK ROSE HANDCRAFTED SCOTTISH GIN £3.45

SIPSMITH LONDON DRY GIN £3.30

TANQUERAY NO 10 GIN £4.50

THE BOTANIST GIN £3.50

## Gin Mixers

FENTIMANS ROSE LEMONADE £2.20

FEVER TREE ELDERFLOWER £2.45

FEVER TREE GINGER ALE £2.45

FEVER TREE GINGER BEER £2.45

FEVER TREE LEMON TONIC £2.45

FEVER TREE LIGHT TONIC £2.45

FEVER TREE TONIC WATER £2.45

FEVER-TREE MADAGASCAN COLA £2.45

FEVER-TREE LEMONADE £2.45



## Vodka

BELVEDERE VODKA	£4.00
BLACK COW PURE MILK VODKA	£3.00
GREY GOOSE L'ORIGINAL VODKA	£4.00
STOLICHNAYA VODKA	£2.60

## Rum

BACARDI WHITE RUM	£2.60
DARK MATTER SPICED RUM	£3.50
HAVANA CLUB 3 YEAR OLD	£3.00
HAVANA CLUB ANEJO ESPECIAL	£3.00
KOKO KANU RUM	£2.60
PAMPERO BLANCO	£3.00
ROLLING CALF SPICED RUM	£2.60
SAILOR JERRY	£3.20
THE KRAKEN BLACK SPICED RUM	£3.20

## Cognac

HENNESSY VS ***	£4.00
MARTELL VS ***	£3.20

## Tequila

PATRON SILVER	£5.00
PATRON XO CAFÉ	£3.00
SAUZA GOLD	£2.60
SAUZA SILVER	£2.60

## Liqueurs

ANTICA CLASSIC SAMBUCA	£3.00
BAILEYS IRISH CREAM LIQUEUR, 50ml	£3.20
DRAMBUIE	£3.20
GLAYVA	£3.20
TIA MARIA	£3.00

## Malt Whisky

BRUICHLADDICH LADDIE	£4.10
DALWHINNIE	£4.10
15 Years Old Single Malt Scotch Whisky	
GLENFIDDICH	£3.50
12 Year Old Special Reserve	
GLENMORANGIE	£3.50
The Original	
HIGHLAND PARK	£3.50
12 Year Old	
LAGAVULIN	£5.40
16 Years Old Single Malt	
TALISKER	£4.00
10 Years Old Single Malt Scotch Whisky	
THE BALVENIE	£4.50
Double Wood 12 Year Old	
THE MACALLAN GOLD	£4.10

## Whisky

JAMESON	£3.10
JOHNNIE WALKER BLACK LABEL	£3.50
THE FAMOUS GROUSE	£2.60

## Bourbon

BULLEIT BOURBON FRONTIER WHISKEY	£3.50
JACK DANIEL'S	£3.20
MAKER'S MARK	£3.50
RED STAG	£3.00



## Mixers & Soft

- SERVED FROM BOTTLES -

### ACQUA PANNA STILL WATER

250ml	£2.25
750ml	£4.00

### SANPELLEGRINO SPARKLING WATER

250ml	£2.25
750ml	£4.00

APPLETISER, 275ml	£2.50
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SPRITE, 330ml	£2.50
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IRN BRU SUGAR FREE, 330ml	£2.50
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IRN BRU, 330ml	£2.50
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COCA COLA, 330ml	£2.50
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DIET COKE, 330ml	£2.50
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FANTA ORANGE, 330ml	£2.50
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BUNDABERG GINGER BEER, 375ml	£3.00
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FRESH ORANGE & LEMONADE	£2.70
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SODA WATER/LEMONADE & CORDIAL	£2.70
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J20 APPLE & RASPBERRY	£2.70
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J20 ORANGE & PASSION FRUIT	£2.70
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- SERVED BY THE GLASS -

APPLE JUICE	£2.50
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CRANBERRY JUICE	£2.50
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ORANGE JUICE	£2.50
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PINEAPPLE JUICE	£2.50
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TOMATO JUICE	£2.50
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## Tea

BREAKFAST TEA	£2.30
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EARL GREY	£2.30
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DARJEELING	£2.30
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ASSAM	£2.30
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JASMINE GREEN TEA	£2.30
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PEPPERMINT TEA	£2.30
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## Coffee

ESPRESSO	£2.60
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DOUBLE ESPRESSO	£3.90
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AMERICANO	£2.40
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BLACK COFFEE	£2.40
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WHITE COFFEE	£2.60
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FLAT WHITE COFFEE	£2.60
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LATTE	£2.90
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CAPPUCCINO	£2.80
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MOCHA	£3.00
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All of the above may be served decaffeinated

## Hot Choc

HOT CHOCOLATE	£2.90
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## Liqueur Coffee

IRISH COFFEE	£6.00
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COFFEE ROYALE	£7.00
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CALYPSO COFFEE	£6.00
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BAILEYS IRISH COFFEE	£6.00
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