

## COCKTAILS

### CHAMPAGNE COCKTAILS – ALL 7.95

<b>Kir Royale</b> Champagne and crème de cassis	<b>Bellini</b> Champagne and peach purée
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<b>Champagne Cocktail</b> Cognac and a brown sugar cube soaked in Angostura bitters, topped with Champagne	<b>French 75</b> Champagne, gin, fresh lemon juice and sugar syrup
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<b>Pimm's Royale</b> Champagne, Pimm's No.1 and fresh fruit	<b>Bucks Fizz</b> Champagne and fresh orange juice
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<b>Caipirinha</b> Fresh limes muddled with brown sugar and lemon juice, topped with cachaça and served over crushed ice	<b>Martini</b> Gin or vodka served straight up with vermouth, garnished with an olive
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<b>Long Island Iced Tea</b> White rum, vodka, gin, triple sec and tequila served straight up with lime and cola	<b>Bloody Mary</b> Vodka shaken with tomato juice, Worcestershire sauce, Tabasco, celery salt and a float of port, garnished with a celery stalk and lemon
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<b>Mojito</b> Fresh limes, mint, sugar and lime juice, muddled with Havana Club rum, topped with soda	<b>Strawberry Daiquiri</b> Havana Club rum shaken with fresh lime and strawberries
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<b>Whisky Sour</b> Malt whisky with lemon juice, Angostura bitters and sugar shaken on crushed ice	<b>Margarita</b> Tequila, triple sec and lime juice poured over crushed ice, rimmed with salt
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<b>Virgin Mojito</b> Muddled mint, lime and sugar topped with soda water over crushed ice	<b>Rainbow Punch</b> Orange and pineapple juice with grenadine, topped with soda
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<b>Cranberry Cooler</b> Soda water topped with cranberry juice and a squeeze of lemon, served on ice	<b>Shirley Temple</b> Grenadine and ginger ale served on the rocks, garnished with Maraschino cherries
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## MOCKTAILS

<b>ALL 3.75</b>	<b>Virgin Mojito</b> Muddled mint, lime and sugar topped with soda water over crushed ice
<b>Virgin Mary</b> Tomato juice, Worcestershire sauce, lemon juice, salt and pepper, horseradish and Tabasco shaken with ice and garnished with celery	<b>Rainbow Punch</b> Orange and pineapple juice with grenadine, topped with soda

<b>Cranberry Cooler</b> Soda water topped with cranberry juice and a squeeze of lemon, served on ice	<b>Shirley Temple</b> Grenadine and ginger ale served on the rocks, garnished with Maraschino cherries
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## SPIRITS

<b>VODKA</b>	<b>SCOTCH, WHISKEY AND BOURBON</b>	
Smirnoff Red	<b>3.40</b> The Famous Grouse	<b>3.50</b>
Absolut Blue	<b>3.95</b> Johnnie Walker	<b>3.75</b>
Stolichnaya Red	<b>3.95</b> Jamesons	<b>3.95</b>
Grey Goose	<b>4.50</b> Jack Daniel's	<b>3.95</b>
	Jim Beam Kentucky	<b>3.95</b>
<b>GIN</b>	Glenlivet	<b>4.50</b>
Bombay Sapphire	<b>3.95</b> Lagavulin 16 year old	<b>4.95</b>
Gordon's	<b>3.95</b>	
Hendrick's	<b>4.50</b> <b>RUM</b>	
Tanqueray	<b>4.50</b> Bacardi	<b>3.40</b>
	Havana Club	<b>3.75</b>

## CHAMPAGNE

	<b>bottle</b>	<b>125ml glass</b>
Bouché Père et Fils Cuvée Réservee Brut, NV	<b>40.00</b>	<b>7.50</b>
Piper-Heidsieck Brut, NV	<b>45.00</b>	<b>8.40</b>
Piper-Heidsieck Rosé Sauvage Brut, NV	<b>48.00</b>	
Veuve Clicquot Yellow Label Brut, NV	<b>58.00</b>	
Taittinger Brut Réserve NV	<b>63.00</b>	

## WHITE WINE

	<b>bottle</b>	<b>175ml glass</b>	<b>250ml glass</b>	<b>500ml carafe</b>
Crusan Colombard Sauvignon Blanc, VdP Côtes de Gascogne, 2008/9	<b>17.00</b>	<b>4.50</b>	<b>6.35</b>	<b>12.40</b>
Fish Hoek Chenin Blanc, Western Cape, South Africa, 2008	<b>19.00</b>	<b>5.00</b>	<b>7.10</b>	<b>13.75</b>
Terre D'Alteni Pinot Grigio, Italy, 2008/9	<b>20.00</b>			
Domaine de la Jousselinière, Muscadet de Sèvre et Maine Sur Lie, Gilbert Chon, Loire, 2007/8	<b>21.00</b>	<b>5.55</b>	<b>7.90</b>	<b>15.40</b>
Picpoul de Pinet, Domaine Sainte-Anne, Coteaux de Languedoc, Languedoc, 2007/8	<b>22.00</b>			
Errázuriz 1870 Sauvignon Blanc, Chile, 2008	<b>23.00</b>			
Robert Skalli Chardonnay, VdP d'Oc, Languedoc, 2006/7	<b>26.00</b>			
Wynns Riesling, Coonawarra, Australia, 2005/6	<b>28.00</b>			
Vidal Sauvignon Blanc, Marlborough, New Zealand, 2008/9	<b>30.00</b>			
Sancerre La Fuzelle, Adrien Maréchal, Loire, 2007/8	<b>32.00</b>	<b>8.50</b>	<b>12.00</b>	<b>23.45</b>
Chablis Gloire de Chablis, J. Moreau et Fils, Burgundy, 2007/8	<b>34.00</b>			
Robert Mondavi Winery Fumé Blanc, Napa Valley, USA, 2006/7	<b>36.00</b>			
Châteauneuf-du-Pape Blanc, Domaine Berthet-Rayne, Rhone, 2007/8	<b>39.00</b>			
Meursault, Louis Jadot, Burgundy, 2005	<b>46.00</b>			
Puligny-Montrachet, Louis Jadot, Burgundy, 2001/2	<b>54.00</b>			

## ROSE

Coteaux d'Aix-en-Provence, Château de Beaulieu, Provence, 2007/8	<b>23.00</b>			
Cave de Massé Cinsault-Grenache Rosé, VdP d'Oc, NV, Languedoc	<b>16.50</b>	<b>4.35</b>	<b>6.15</b>	<b>12.00</b>
Vendange White Zinfandel, California, USA, 2007/8	<b>20.00</b>	<b>5.30</b>	<b>7.50</b>	<b>14.60</b>

## RED WINE

	<b>bottle</b>	<b>175ml glass</b>	<b>250ml glass</b>	<b>500ml carafe</b>
Crusan Grenache Merlot, VdP d'Oc, 2008/9	<b>17.00</b>	<b>4.50</b>	<b>6.35</b>	<b>12.40</b>
Robert Skalli Cabernet Sauvignon, VdP d'Oc, Languedoc, 2006/7	<b>19.00</b>	<b>5.00</b>	<b>7.10</b>	<b>13.75</b>
Raimat Abadia Tinto Crianza Costers del Segre, Spain, 2006/8	<b>20.00</b>			
Errázuriz 1870 Merlot, Chile, 2008	<b>23.00</b>			
Côtes du Rhône, Château Saint-Roman, Cuvée Réservee, Rhone, 2007/8	<b>25.00</b>	<b>6.50</b>	<b>9.25</b>	<b>17.95</b>
Robert Skalli Pinot Noir, VdP de l'île de Beauté, Languedoc, 2007/8	<b>26.00</b>			
Tintara Horseshoe Row Shiraz, Australia, 2006/7	<b>27.00</b>			
Ravenswood Old Vine Zinfandel, Lodi County, USA, 2005/6	<b>28.00</b>			
Brouilly Domaine des Dames de la Roche, E. Loron et Fils, Beaujolais, 2007/8	<b>29.00</b>			
Crozes-Hermitage Comte de Raybois, A.Ogier et Fils, Rhone, 2006/7	<b>29.00</b>			
Marqués de Morano Rioja Reserva, Spain, 2003/4	<b>30.00</b>			
Château Lamothe-Cissac, Cru Bourgeois Haut-Médoc, Bordeaux, 2002/3	<b>31.00</b>			
Mercurey, Domaine Suremain, Burgundy, 2005/6	<b>32.00</b>			
Côte de Beaune-Villages Réserve des Jacobins, Louis Jadot, Burgundy, 2006/7	<b>34.00</b>			
Château des Annereaux, Lalande-de-Pomerol, Bordeaux, 2004	<b>35.00</b>			
Châteauneuf-du-Pape, domaine de l'arnesque, Rhone, 2006/7	<b>38.00</b>			
Château Lyonnat, Lussac Saint-Émilion, Bordeaux, 2004/5	<b>39.00</b>			
Château La Tour de Bessan, Cru Bourgeois Margaux, Bordeaux, 2005	<b>40.00</b>			
Santenay Clos de Malte, Domaine Louis Jadot, Burgundy, 2000/1	<b>44.00</b>			
Nuits-Saint-Georges 1er Cru Chaines Carteaux, Louis Jadot, Burgundy, 2000/1	<b>52.00</b>			

## BOTTLED BEER AND CIDER

<b>Peroni Nastro Azzuro</b> 330ml 5.1%	<b>3.50</b>	<b>Leffe Blonde</b> 330ml 6.6%	<b>4.00</b>
<b>Stella Artois</b> 330ml 5.0%	<b>3.50</b>	<b>Corona</b> 330ml 4.6%	<b>3.60</b>
<b>Budvar</b> 330ml 5.0%	<b>3.50</b>	<b>Kronenbourg</b> 300ml 5.0%	<b>3.50</b>
<b>Becks</b> 275ml 5.0%	<b>3.40</b>	<b>Magners Irish Cider</b> 330ml 4.5%	<b>3.95</b>