

FISH KITCHEN ♦ TAKEAWAY ♦ CHARCOAL GRILL ♦ WORLD BEERS

# WINE LIST & COCKTAIL MENU



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# WHITE WINE

Bin	Taste	125ml	175ml	250ml	75cl
1	<p><b>2 Tall Horse Chardonnay</b>      <b>£3.70 £4.70 £6.20 £17.95</b></p> <p>South Africa Generous tropical fruit and vanilla oak aromas revealing a delicious rich and creamy palate packed with ripe fruit flavours.</p>				
2	<p><b>2 Tall Horse Sauvignon Blanc</b>      <b>£3.70 £4.70 £6.20 £17.95</b></p> <p>South Africa A perfumed nose with expressive grassy, tropical fruit aromas and well rounded pineapple, gooseberry and citrus flavours on the palate with a zesty finish.</p>				
3	<p><b>2 Pinot Grigio Principato</b>      <b>£3.70 £4.70 £6.20 £17.95</b></p> <p>Italy Pale straw yellow colour. Shows delicate, floral and fruity aromas on the nose. Crisp and fresh on the palate with a juicy citrus character and a hint of nuttiness.</p>				
4	<p><b>3 Dark Horse Chardonnay</b>      <b>£20.95</b></p> <p>California Complex layers of apple, lemon, toasted nuts and peaches. This wine also has soft notes of pineapple, vanilla and caramel.</p>				
5	<p><b>2 La Joya Gran Reserva Sauvignon Blanc</b>      <b>£20.95</b></p> <p>Chile Notes of grapefruit, white peaches, and fresh lemongrass. The aromas carry through the long crisp finish. Pair with salads, fish, shellfish or chicken.</p>				
6	<p><b>2 Terrazze Della Luna Pinot Grigio DOC</b>      <b>£20.95</b></p> <p>Italy A weightier 100% Pinot Grigio from the high altitude Vineyards of Tentino. Pale lemon in colour with a clean floral nose. Complex floral notes, subtle mineral character and attractive white fruit leading to citrus acidity.</p>				
7	<p><b>3 Rongopai Pinot Gris</b>      <b>£20.95</b></p> <p>New Zealand Sweet syrupy pears join with honeysuckle in a weighty, yet elegant tango on the palate. A touch of spice reminiscent of home-made ginger beer and lingering sweet fruit form an intriguing and satisfying finish.</p>				
8	<p><b>2 Babich Marlborough Sauvignon Blanc</b>      <b>£24.95</b></p> <p>New Zealand The wine has a lifted and pungent bouquet, with passion fruit and pineapple. The full palate is powerful and rich, with flavours of gooseberry and pear.</p>				
9	<p><b>1 Chablis 1er Cru Josselin</b>      <b>£28.95</b></p> <p>France Intense and elegant, fruity with notes of almond on the nose. The mouth shows a perfect balance with a long lasting and a harmonious finish.</p>				

# ROSÉ WINE

Bin	Taste	125ml	175ml	250ml	75cl
10	<p><b>4 Tall Horse Pinotage Rosé</b>      <b>£3.70 £4.70 £6.20 £17.95</b></p> <p>South Africa Crushed wild strawberry and raspberry aromas that migrate to succulent summer berry fruit flavours.</p>				
11	<p><b>5 Yellow Rock Zinfandel Rosé</b>      <b>£3.70 £4.70 £6.20 £17.95</b></p> <p>USA A fresh nose of raspberry and strawberry. On the palate juicy, yet elegant and refreshingly sparkling. Aromas of strawberry, watermelon and a touch of mint.</p>				



# RED WINE

Bin	Taste	125ml	175ml	250ml	75cl
12	<b>B Tall Horse Merlot</b> South Africa <i>Generous ripe plum and spice aromas. A silky smooth palate with soft ripe plum fruit flavours incorporated with oak notes.</i>	<b>£3.70</b>	<b>£4.70</b>	<b>£6.20</b>	<b>£17.95</b>
13	<b>D Tall Horse Shiraz</b> South Africa <i>Full rich and well rounded pronounced ripe wild berry fruit flavours with a spicy edge and soft tannins giving a long fruity finish.</i>	<b>£3.70</b>	<b>£4.70</b>	<b>£6.20</b>	<b>£17.95</b>
14	<b>D Dark Horse Cabernet Sauvignon</b> USA <i>Showcases bold flavours of blackberry and black cherry, supported by firm tannins, brown spice and a dark chocolate espresso finish.</i>				<b>£20.95</b>
15	<b>D La Joya Gran Reserva Syrah</b> Chile <i>Rich and full-bodied, bursting with blackberries, black cherries and blueberries.</i>				<b>£20.95</b>
16	<b>E Ecos de Rulo Merlot</b> Chile <i>Complex and elegant aromas of blackberries, plums and cassis, with sweet and spicy notes of vanilla. Full-bodied with velvety tannins and long lingering ripe fruit flavours.</i>				<b>£24.95</b>
17	<b>D Trivento Private Selection Malbec</b> Argentina <i>Bright carmine red in colour, this special selection of Malbec is aged in oak for 6 months and delivers a wine which shows flavours of plum and raspberry with touches of sweet vanilla spice.</i>				<b>£28.95</b>

# CHAMPAGNE & SPARKLING

Bin	Taste	20cl	75cl
18	<b>2 Italia Prosecco</b> Italy <i>Pale green with lemon hues. Hints of apple and peach on the nose. Light and delicate with citrus notes - this wine is dry, soft and creamy.</i>	<b>£7.95</b>	<b>£20.95</b>
19	<b>1 Gremillet Brut Selection NV</b> France <i>Fresh floral aromas mixed with toasty yeast overtones, balanced by richer fruit and classic baked biscuit flavours with a crisp citrus finish.</i>		<b>£39.00</b>
20	<b>1 Moët &amp; Chandon Brut Imperial NV</b> France <i>Slightly appley, yeasty nose and long, rich flavours of biscuity, toasty fruit.</i>		<b>£50.95</b>
21	<b>1 Veuve Clicquot Yellow Label NV</b> France <i>Full-bodied, rich and fruity with great elegance and a delightful long finish. A full, dry, rounded champagne of high quality.</i>		<b>£50.95</b>
22	<b>1 Laurent Perrier Rosé NV</b> France <i>Clear and wonderfully fresh, aromas of red and black fruit like raspberries, black cherries and blackcurrants.</i>		<b>£65.95</b>

**We are proud to sell Louis Roederer CRISTAL. Please ask at the bar for price.**

<b>WHITE</b>	1	2	3	4	5	6	7	<b>RED</b>	A	B	C	D	E
	DRY				SWEET				LIGHT			FULL	

# Cocktail Menu

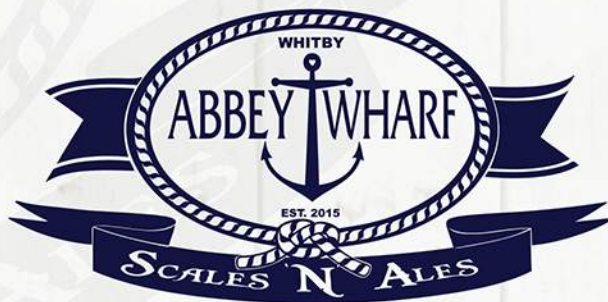
MOCKTAILS	£	P
<b>Espresso Mocktail</b> <i>Espresso, Vanilla Syrup and Water.</i>	4	50
<b>Cosmo Mocktail</b> <i>Cranberry Juice, Lime Juice, Orange Juice, Simple Syrup, Orange Bitters, Orange Garnish.</i>	4	50
<b>Spiced Iced Tea</b> <i>Tea, Ground Allspice, Ground Cinnamon, Lemon Juice and Ginger Ale.</i>	4	50
<b>Mock Champagne</b> <i>Ginger Ale, Pineapple Juice, White Grape Juice.</i>	4	50
MARTINIS		
<b>Porn Star Martini</b> <i>Vanilla Vodka, Passoa, Passion Fruit Purée, Pineapple Juice, dash of Lime Juice and a dash of Vanilla Syrup. Serve with a Prosecco Shot on the side.</i>	8	50
<b>Espresso Martini</b> <i>Vanilla Vodka, Kahlúa, Espresso and a dash of Gomme. Garnished with 3 Coffee Beans.</i>	8	50
<b>Ribinatini</b> <i>Blackcurrant Vodka, Crème de Cassis and Lemon Juice.</i>	7	50
<b>Appletini</b> <i>Vodka, Apple Liqueur and Apple Juice.</i>	7	50
<b>Butterscotch Martini</b> <i>Vanilla Vodka, Passion Fruit Purée, Pineapple Juice, and a dash of Butterscotch Syrup. Serve with a Prosecco Shot on the side.</i>	8	50
<b>Cucumber Tini</b> <i>Vodka, Cucumber, Simple Syrup, Lime Juice and Mint Leafs.</i>	7	50
<b>French Martini</b> <i>Vodka, Chambord and Pineapple Juice.</i>	7	50
<b>Classic Martini</b> <i>Vodka or Gin and Noilly Prat. Garnished with Lemon Twist or why not make it a Dirty Martini and add an Olive?</i>	7	50

*Can't see something you like?  
Ask our bar staff for other  
tempting suggestions.*

# Cocktail Menu

CLASSICS	£	P
<b>Mojito</b> <i>Bacardi, Fresh Lime Wedges, dash of Lime Juice, handful of Mint Leaves all muddled together and served over crushed ice and topped with soda. Garnish with Mint.</i>	7	50
<b>Cosmopolitan</b> <i>Lemon Vodka, Cointreau, Lime Juice and Cranberry Juice. Garnish with a flaming slice of Orange Peel.</i>	7	50
<b>Long Island Iced Tea</b> <i>Vodka, Gin, Rum, Cointreau, Silver Tequila and Lemon Juice topped with Pepsi Max.</i>	7	50
<b>Strawberry Daiquiri</b> <i>Bacardi, Strawberry Purée, Lime Juice and Sugar Syrup.</i>	8	50
<b>Margarita</b> <i>Silver Tequila, Cointreau, Lime Juice. Garnish with a Lime Wedge and served straight up or frozen.</i>	7	50
<b>Mai Tai</b> <i>White Rum, Cointreau, Lemon Juice, Pineapple Juice, Orange Juice, Grenadine and a splash of Dark Rum.</i>	7	50
<b>Singapore Sling</b> <i>Dry Gin, Cherry Liqueur, Drambuie, Cointreau and Grenadine topped with Soda and Garnished with Lemon.</i>	8	50
<b>Amaretto Sour</b> <i>Amaretto, Lemon Juice and Sugar Syrup.</i>	7	50
<b>Gin Bramble</b> <i>Gin, Crème de Mûre, Lemon Juice and Sugar Syrup.</i>	7	50
<b>Key West Cooler</b> <i>Midori, Vodka, Archers, Orange Juice and Cranberry Juice.</i>	8	50
PROSECCO COCKTAILS		
<b>Bellini</b> <i>Peach Purée, Prosecco.</i>	7	95
<b>Green Ginger Fizz</b> <i>Ginger Wine, Lime Juice, Vanilla Syrup and Prosecco.</i>	7	95
<b>Kir Imperial</b> <i>Chambord and Prosecco.</i>	7	95
<b>French 77</b> <i>Gin, Lemon Juice, Elderflower Syrup and Prosecco.</i>	7	95
<b>Passoa Royale</b> <i>Passoa, Lime and Prosecco.</i>	7	95





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