

# REFRESHERS

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**Whispering Frosé** 9.00  
Rosé wine, Sugar Syrup, Strawberries

**Frozen Margarita** 10.00  
Tequila, Cointreau, Sugar Syrup, Lime

**Frozen Starburst** 10.00  
Vanilla Vodka, Gin, Lime, Passion Fruit, Vanilla Syrup, Orange Juice

**Frozen Pina Colada** 10.00  
Golden Rum, Coconut Rum, Pineapple Juice, Coco Reál, Lime Juice, Sugar Syrup

**Frozen Strawberry Daquiri** 10.00  
Rum, Strawberry Purée, Lime Juice, Sugar Syrup

# FAVOURITES

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**Vanilla Sky** 10.00  
Vanilla Vodka, Crème de Mure, Frais de Bois, Lemon Juice, Raspberry Purée, Cranberry Juice, Apple Juice

**Old Fashioned** 10.00  
Bourbon, Sugar Syrup, Angostura Bitters

**Gin & Bubbles** 10.00  
Gin, Raspberry Purée, Lime Juice, Prosecco

**Starburst** 10.00  
Vanilla Vodka, Gin, Lime, Passion Fruit, Vanilla Syrup, Orange Juice

# COCKTAIL TREES

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*6 or 9 glasses served in a cocktail tree*

**Prosecco** 30.00 / 50.00

**Gin & Bubbles** 50.00 / 70.00

**Starburst** 50.00 / 70.00

**Frozen Margarita** 50.00 / 70.00

**Aperol Spritz** 50.00 / 70.00

# DRINKS

## SPRITZ

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**Aperol Spritz** 9.00  
Aperol, Prosecco, Soda Water

**Lillet Rose Spritz** 10.00  
Lillet Rose, Fever Tree Tonic Water, Fresh Strawberries, Lime

**Hugo Spritz** 9.00  
Gin, Prosecco, Elderflower Syrup, Lime Juice, Soda Water, Mint Leaves

## COCKTAILS

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**Vanilla Sky** 10.00  
Vanilla Vodka, Crème de Mure, Frais de Bois, Lemon Juice, Raspberry Purée, Cranberry Juice, Apple Juice

**Old Fashioned** 10.00  
Bourbon, Sugar Syrup, Angostura Bitters

**Whiskey Sour** 11.00  
Whiskey, Lemon Juice, Honey Syrup, Aromatic Bitters, Whites

**Espressotini** 10.00  
Vanilla Vodka, Kahlua, Sugar Syrup, Espresso

**Flat White Martini** 10.00  
Vanilla Vodka, Baileys, Espresso, Sugar Syrup

**Gin & Bubbles** 10.00  
Gin, Raspberry Purée, Lime Juice, Prosecco

**Blood Orange Mojito** 11.00  
Beefeater Blood Orange Gin, Lime Juice, Sugar Syrup, Mint Leaves, Fever Tree Aromatic Tonic

**Funky Monkey** 10.00  
Sloe Gin, Peach Schnapps, Smashed Mint Leaves, Lemon Juice, Sugar Syrup

**Pretty in Pink** 11.00  
Pink Gin, Peach Liqueur, Lime Juice, Muddled Raspberries, Mint Leaves, Fever Tree Mediterranean Tonic

**Starburst** 10.00  
Vanilla Vodka, Gin, Lime, Passion Fruit, Vanilla Syrup, Orange Juice

**Wicked Blue** 10.00  
Gin, Crème de Violette Liqueur, Sugar Syrup, Lime Juice, Blue WKD

*Classic cocktails available. Please ask your server.*

## BUBBLES

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**Maschio dei Cavalieri Frizzante** 9.00  
Prosecco Snipe

**Sparkling Rialto Prosecco Frizzante**  
28.00  
Fresh, well-structured and harmonious with distinct aromas of fruit and flowers

**Moet et Chandon Brut Imperial NV Champagne** 65.00  
Crisp grapefruit and apple flavours, lovely balance, clean aftertaste

**Mumm NV Champagne** 65.00  
Fragrances of vanilla before developing notes of milky caramel, culminating in aromas of dried fruit and honey

## WHITE

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**Camino del Rey Reserve** 5.80/23.00  
*Sauvignon Blanc / Valle Central, Chile*  
A 'Classic' Chilean Sauvignon Blanc, light and refreshing with mouth-watering tropical and citrus fruit flavours

**Cheval Imperial** 6.50/24.00  
*Chardonnay / Languedoc, France*  
White flowers together with aromas of peach and pear. The fruit combined with a buttery sensation stick to a lingering finish

**Gabriella** 7.25/27.00  
*Pinot Grigio / Veneto, Italy*  
Fruity, with hints of almonds and toast. Well-balanced and definitely dry

**St. Clair Vicar's Choice** 7.50/30.00  
*Sauvignon Blanc / Marlborough, New Zealand*  
Intense gooseberry flavours, long refreshing finish

**Hunky Dory** 8.50/32.00  
*Organic Sauvignon Blanc / Marlborough, New Zealand*  
Tropical fruit notes packed with fresh gooseberry and lime aromas.

## ROSÉ

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**Whispering Angel** 44.00  
*Provence, France*  
The nose has white blossom aromas with hints of red fruits and the deliciously refreshing palate is dominated by summer fruits and citrusy grapefruit flavours.

**Domaine Montrose Rosé** 7.50/28.00  
*Grenache/Cab Sauvignon/ Syrah Languedoc, France*  
Red berries and peach flavours with spicy overtones. Elegant wine combining roundness and freshness

## RED

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**Camino del Rey Reserve** 5.80/23.00  
*Cabernet Sauvignon Valle Central, Chile*  
A 'Classic' Chilean Cabernet Sauvignon; easy drinking in style and packed full of red fruit and sweet spice flavours

**Saint-Marc Reserva** 6.50/24.00  
*Merlot Languedoc, France*  
Intense aromas of red fruits and spices. Generous and supple wine with silky tannins

**Long Row** 7.00/26.00  
*Shiraz, South Australia*  
Ripe berry and plum fruit aromas with notes of spice and pepper dominate the nose.

**Opi Sadlier** 7.50/28.00  
*Malbec Mendoza, Argentina*  
The nose offers mineral, plums and black cherry notes with a touch of black pepper.

**Chilensis Reserva** 8.00/30.00  
*Pinot Noir / Valle Central, Chile*  
Notes of strawberry, raspberry, and cherry intermingle with subtle oral hint of roses along with an elegant spicy character that recalls rosemary and oregano.

**Santalba Vina Hermosa** 9.25/35.00  
*Crianza / Tempranillo / Rioja, Spain*  
Aromatic, fruity, fresh and pleasant with vanilla sweetness

## BOTTLES

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LAGER 330ml  
**Budweiser** 5.00  
**Coors Light** 5.00  
**Corona** 5.50  
**Desperado** 5.50  
**Heineken** 5.00  
**Peroni** 5.50  
**Peroni Gluten Free** 5.50  
**Rockshore** 5.00  
**Ritz** 5.20

CIDER 500ml / 330ml  
**Applemans** 6.20  
**Bulmers** 6.20/ 5.10  
**Orchard Thieves** 6.20  
**Rockshore Cider** 6.20  
**Kopperberg Mixed Fruit** 6.80  
**Kopperberg Strawberry & Lime** 6.80

GINGER BEER 500ml  
**Crabbies Ginger Beer (Gluten Free)** 6.30

NON ALCOHOLIC BEER 330ml  
**Erdinger N/A** 4.50  
**Heineken 0%** 4.50

## PINTS

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PINT/GLASS

STOUT  
**Guinness** 5.10 / 3.20

ALE  
**Smithwicks** 5.10 / 3.20  
**Elevation Pale Ale** 6.00 / 3.50  
**Lagunitas** 6.50 / 3.70  
**Blue Moon** 6.00 / 3.50  
**Dreamcatcher** 6.00 / 3.50

LAGER  
**Budweiser** 5.70 / 3.40  
**Carlsberg** 5.70 / 3.40  
**Coors Light** 5.70 / 3.40  
**Heineken** 5.70 / 3.40  
**Hop House** 5.70 / 3.40  
**Moretti** 6.30 / 3.60  
**Peroni** 6.50/ 3.70  
**Rockshore** 5.70 / 3.40

CIDER  
**Bulmers** 5.70 / 3.40  
**Orchards Thieves** 5.70 / 3.40  
**Orchard Thieves Blood Orange** 5.70 / 3.40  
**Rockshore Cider** 5.70 / 3.40

