

Prosecco Cocktails — All 7.00

Kir Royal

*Prosecco with Crème de cassis de
Dijon*

Fleur d'Hibiscus Bellini

*Prosecco with Crème de Pêche et
Fleur d'Hibiscus*

Elderflower Fizz

*Prosecco with Chase Elderflower
Liqueur*

Strawberry Rossini

*Prosecco with Fragola Wild
Strawberry Liqueur*

Wild Billini

*Prosecco with Wild Black Bilberry
Liqueur*

Poire Spritz

*Prosecco with Crème de Poire
William Liqueur.*

Phoenix Cocktails — All 8.00

Kiss Chase

*Chase Apple Vodka, Chase
Elderflower Liqueur with cloudy
apple juice and a squeeze of lemon.*

Welsh Storm

*A delicious combination of Barti
Spiced, lime and ginger beer.*

Cherry Gin Cola

*A good measure of Cherry gin topped
up with cola and fresh lime.*

Orange Blossom

*Chase Seville Orange Gin, Acacia
honey all topped up with grapefruit
tonic.*

Kentucky Mule

*A classic cocktail of Evan Williams
Bourbon, ginger beer, a dash of lime
cordial and fresh lime.*

English Garden

*A lovely summery mix of Slingsby
Rhubarb gin, a dash of blackcurrant,
rose lemonade and fresh raspberries.*



Wines supplied by Regency Wines Ltd



Wine List
and
Cocktail Menu

Fizz

Prosecco Spumante, One4One (20cl) (V) 2 £7.50
Italy
Crisp and refreshing – the perfect bubbly tippie for one!

Prosecco Spumante, Botter (V) 2 £23.50
Italy Verona
Fragrant and elegant with crisp flavours of white peach, apple skin and pear.

Champagne 'Brut Selection' NV, Gremillet 1 £45.00
France Champagne
A stunning, award-winning Champagne. Fresh florals and fruit mixed with brioche overtones.

White Wine

Chardonnay, Pierre Lacasse 2 £15.50
France Vin de France
Soft peach, pear, melon and lemon peel on the palate.

Pinot Grigio Catarratto, Antico Fregio (V) 1 £16.50
Italy Sicily
Light and dry with mellow orchard fruit on the palate.

Sauvignon Blanc, Peregrino 1 £17.50
Chile Central Valley
Zingy citrus fruit, freshly cut grass and Granny Smith apple flavours. Vibrant and dry.

Picpoul de Pinet, Domaine La Serre 1 £20.50
France Languedoc-Roussillon
Bone dry yet bursting with citrus fruit, white blossom and melon.

Sauvignon Blanc, Riversdale 1 £24.50
New Zealand Marlborough
Fruity Sauvignon with layer upon layer of gooseberry, peach, lemon and a hint of asparagus.

Vinho Verde Reserva, Portal da Calçada 2 £27.50
Portugal Vinho Verde DOC
Vibrant and tangy with sea-breeze freshness. Tart apple and melon on the palate; a very expressive, food-friendly Portuguese classic.

Mâcon-Charnay-lès-Mâcon 'Les Piliers', GENETIE (V) 1 £29.50
France Burgundy
Appealing with good depth of flavour and underlying finesse that provides wonderful length and unfolding flavours.

Rosé Wine

Grenache Rosé, Liso Veinte (V) 1 £15.50
Spain Navarra
Dry yet teeming with fresh, juicy strawberry fruit on the palate.

Zinfandel Blush, Pink Orchid 4 £17.50
USA California
Sweet strawberry, pomegranate, watermelon and lychee flavours.

Red Wine

Cabernet Sauvignon, Pierre Lacasse C £15.50
France Vin de France
Elderberry, bramble fruit, clove and orange zest.

Shiraz, Euca Hill C £16.50
Australia South East
Rich forest fruits and black pepper spice.

Malbec, Pablo Cortez C £17.50
Argentina Mendoza
Vibrant flavours of berries, plum marmalade and cherries.

Merlot, Tierra Alta (V) B £20.50
Chile Central Valley
Bramble hints with dark chocolate and spice.

Organic Rioja Tinto, deAlto 'Gatito Loco' (V) C £24.50
Spain Rioja
Fresh and round with black fruit and vanilla flavours.

Primitivo del Salento, Doppio Passo, Botter (V) C £24.50
Italy Puglia
Plump black cherry, blueberry, raisin and lavender.

Pinotage, Bon Courage (V) D £27.50
South Africa Robertson
Smoky mulberry fruit.

Chateau Négrit, Montagne-Saint-Émilion AOP (V) C £29.50
France Bordeaux
Ripe red fruit with cedar and a touch of pepper.

(V) = suitable for vegans

TASTING GUIDE

