

Sparklings

BOTTER PROSECCO 'SPUMANTE' <PROSECCO> D.O.C.
🍷 £33 🍷 £8.50

📍 Veneto, Italy - Dry and delicate, A hint of fruit and a slightly aromatic.

BOTTER ROSATO SPUMANTE 'EXTRA DRY'
🍷 £33 🍷 £8.50

📍 Veneto, Italy - Dry spumante with a persistent, creamy, great with fruit salads, shellfish & salmon.

PETITJEAN-PIENNE COEUR DE CHARDONNAY A.O.C.
🍷 £85

📍 Champagne/France - Rather than the smell of citrus, the Coeur de Chardonnay has the aromas of pear and exotic fruits.

CHARLES ORBAN ROSE CHAMPAGNE A.O.C.
🍷 £85

📍 Champagne, France - Notes of peaches, roses and peonies. Lively on the palate, with initial apricot aromas and a red berry finish. A great champagne for all occasions.

White

MAS DES LAURIERS BLANC <SAUVIGNON BLANC> I.G.P.

🍷 £27 🍷 £8

📍 Coteaux de Narbonne, France - It's soft, zesty and refreshing and is excellent with fish, light meats and salads.

KAVAKLIDERE CANKAYA <EMIR, NARINCE>

🍷 £29 🍷 £9

📍 Anatolia, Turkey - Cankaya, the favourite white wine of Turkey, is produced from Emir, Narince and Sultana grapes. Pairs with grilled chicken, grilled fish, and sea food.

BOTTER <PINOT GRIGIO> D.O.C.

🍷 £29 🍷 £9

📍 Friuli Grave, Italy - It's light, dry and refreshing and perfect with Mozzarella, seafood, stone pizza or to drink on its own.

DOMAINE LALAUrie <CHARDONNAY> I.G.P.

🍷 £36

📍 Narbonne, France - There is a good balance of acidity and very light oak that ends with a long, lingering finish. Perfect with fish, various meats and Mediterranean dishes.

JACKSON GREEN LIP <SAUVIGNON BLANC>

🍷 £39

📍 New Zealand - Absolutely superb, zingy fruit and flavour that just lasts and lasts. Tingly dry Sauvignon which is perfect for special occasions.

MAS SAINT LAURENT PICPOUL DE PINET <PIQUEPOUL> A.O.C LANGUEDOC

🍷 £39

📍 France - If there is a white wine that represents the Languedoc it has to be Picpoul de Pinet. This grape is pretty much unheard of anywhere else but if you go into any restaurant bordering this part of the Mediterranean then it will be the wine everyone will be drinking.

DOMAINE MONTROSE <VIOGNIER>

🍷 £40

📍 Languedoc, France - Viognier has a rich texture that one expects from this grape. Perfect with fish, shellfish, Mediterranean food and cheeses.

GAVI SALLUVII DOCG <CORTESE>

🍷 £44

📍 Castellari Bergaglio, Italy - This wonderful Gavi has floral with notes of honeysuckle, as well as peachy, pear, and hints of a nutty like an almond character. A great wine with seafood and cold mezes.

GERARD TREMBLAY <CHABLIS>

🍷 £54

📍 Chablis, France (2015) - Typically taut and with apple and lemon dominating the nose, dry biscuit and nuts with vivacious acidity, full-bodied. Pairs with seafood, cold mezes, veggie and chicken dishes.

Rose

MAS DES LAURIERS <GRENACHE, CINSAULT, SYRAH> I.G.P.

🍷 £27 🍷 £8

📍 Coteaux de Narbonne, France - Crisp and aromatic, dry and wonderfully refreshing. Perfect with fish, light meats, salads.

ZINNIA WHITE ZINFANDEL

🍷 £27 🍷 £8

📍 California - This delightful strawberry pink rose from California is full of summer fruits and has a delicate sweetness associated with the Zinfandel.

DOMAINE MONTROSE ROSÉ <GRENACHE, CABERNET SAUVIGNON>

🍷 £34

📍 Tourbes, France - A refreshing, dry wine suitable for many food styles and perfect on its own.

Red

MAS DES LAURIERS <MERLOT, MARSELAN, CABERNET FRANC> I.G.P.

🍷 £27 🍷 £8

📍 Coteaux de Narbonne, France - Blend of Merlot, Marselan and Cabernet Franc offers a soft and generous wine, perfect with red meat, spicy food.

KAVAKLIDERE YAKUT <OKUZGOZU, BOGAZKERE>

🍷 £29 🍷 £9

📍 Anatolia, Turkey - The legendary red wine of Turkey is produced from Okuzgozu, Bogazkere, Alicante and Carignan grapes, Matches pizzas, red meat plates and deli meat.

HACIENDA DE CALIDAD <MALBEC>

🍷 £29 🍷 £9

📍 Argentina - Tempting flavours of blackberry, plum and black cherry. Perfect with red meat and tasty cheeses.

DOMAINE LA COLOMBETTE <PINOT NOIR>

🍷 £34

📍 France - The producers have fashioned this wine in a lighter style than some Pinot Noir and this has had the effect of concentrating the wine's fruit character whilst maintaining some grip.

PIANTAFERRO PRIMITIVO <PRIMITIVO> D.O.C.

🍷 £36

📍 Puglia, Italy - Fruity, spicy, full-body. Great with roasted, grilled and barbecued red meats, game and venison.

MARQUES DE VITORIA RIOJA

🍷 £39

📍 Spain - Rich, intense and sweet hints, with aromas of the fruits and the barrel, dark cherry and oak.

ROCCO PASETTI <MONTEPULCIANO> D.O.C.

🍷 £39

📍 Montepulciano, Italy - Dark sweet juicy fruit. Goes well with tomato-based foods, cheeses and meat dishes.

CHATEAU DE FLEURIE <GAMAY> A.O.P.

🍷 £54

📍 Beaujolais, France (2016) - Delicate, fragrant fruits and floral notes with blueberry and raspberry Great with fish, chicken, roasted vegetables and pizza.

CASTELVECCHIO BAROLO <NEBBIOLO> DOCG

🍷 £79

📍 Italy, Piedmont (2015) - Fruity flavours of cherry and raspberry supported with aromas of rose and anise. Red meats, rich dishes and lamb.

CHATEAU LEYDET ST EMILION GRAND CRU

🍷 £92

📍 France, Bordeaux - If you are looking for a deep, dark, plum, berry and chocolate filled wine then this is it, the soft juicy Merlot and cabernet franc works so well. The tannins and acidity levels are well balanced and will soften as it ages. Great with beef, venison, lamb and soft cheeses.

Cocktails

MOJITO £9.50
Rum, mint, lime, brown sugar, and soda water

DAIQUIRI £9.50
Rum, lime juice (strawberry or peach)

GIN FIZZ £9.50
Gin, soda, lemon juice and sugar syrup

KIR ROYAL £9.50
Cream de cassis, prosecco

BELLINI £10.00
Champagne, and peach pure

APEROL SPRITZ £10.00
Aperol, presecco, soda water

MARGARITA £10.00
Tequila, triple sec, lime juice salt rim

TEQUILA SUNRISE £10.00
Tequila, orange juice grenadine

COSMOPOLITAN £10.00
Vodka, triple sec, lime juice and cranberry juice

DARK AND STORMY £10.00
Dark rum, lime and ginger beer

BLUE LAGOON £10.00
Vodka, blue curacao, lemonade

LONG ISLAND £10.50
Vodka, rum, gin, triple sec, tequila, and coke

ORGAZM £10.50
Baileys, kahlua, amaretto

OLD FASHIONED £10.50
Bourbon whiskey, angustura bitter, and sugar

NEGRONI £10.50
Gin, red vermouth, and campari

ESPRESSO MARTINI £10.50
Vodka, kahlua, espresso sugar syrup

PORNSTAR MARTINI £10.50
Absolute vodka, passao, passion fruit puree, prosecco

CHOCOLATE MARTINI £10.50
Vodka, baileys chocolate powder

Mocktails

MOJITO £7.00
Lemonade, lime and mint

DAIQUIRI STRAWBERRY £7.00
Strawberry pure, lime and lemonade

SAFE SEX ON THE BEACH £7.00
Orange, pineapple, lime and grenadine

ELDERFLOWER FIZZ £7.00
Elderflower, soda water and sliced cucumber

VIRGIN BRAMBLE £7.00
Blackcurrant cordial, sprite and lemon juice

BAHAMA MAMA £7.00
Pineapple, passoin fruit and lime

Shots

TEQUILA £6.00 🍷
Silver, Rose

JAGERMEISTER £6.00 🍷

JAGER BOMB £7.00 🍷

Whiskeys

JACK DANIELS £6 🍷 £8 🍷

BLACK LABEL £6 🍷 £8 🍷

JAMESON £6 🍷 £8 🍷

TALISKER MALT £8 🍷 £11 🍷

LAGAVULIN 16 yrs £9 🍷 £12 🍷

Liqueurs

SAMBUCA (Shot) £7 🍷

COINTREAU £7 🍷 £9 🍷

DISARONNO £8 🍷 £10 🍷

BAILEYS £7 🍷 £9 🍷

LIMONCELLO £7 🍷 £9 🍷

Spirits

MIXERS +£1.5 - Coke, tonic, lemonade, soda water

SMIRNOFF £5 🍷 £8 🍷

GREY GOOSE £8 🍷 £11 🍷

GORDON'S GIN DRY £6 🍷 £8 🍷
Pink, Orange

BOMBAY SAPPHIRE £6 🍷 £8 🍷

SILENT POOL GIN £6 🍷 £9 🍷

HENDRICK'S £7 🍷 £10 🍷

MONKEY 47 £8 🍷 £11 🍷

TANQUERAY NO.10 £8 🍷 £11 🍷

BACARDI £6 🍷 £8 🍷

CAPTAIN MORGAN £6 🍷 £8 🍷
Spicy Gold, Black

COGNAC £7 🍷 £10 🍷
Courvoisier Vs, Remy Martin Vsop

RAKI £6 🍷 £8 🍷

RAKI BOTTLE 35CL £35 🍷

RAKI BOTTLE 70CL £70 🍷

Beers

EFES £6 🍷 £7 🍷

PERONI £6 🍷 £7 🍷

CORONA £5.50 🍷

CIDER (Selection) £5.50 🍷

%0 BEER £5 🍷

Soft Drinks

COKE, DIET COKE, COKE ZERO, FANTA or SPRITE £3.50

FRESH JUICE Orange or Apple £4.00

AYRAN Mint or Basil £3.50

SALGAM Turnip Juice £3.50

WATER LARGE - Sparkling or Still £4.50

FEVER TREE £3.50
Lemonade, Tonic, Soda Water or Ginger Ale

APPLETISER £3.90