

Drinks

Rum		25ml	50ml	Beer/Cider	
Barcardi		3.50	6.00	Cobra Beer Half	3.50
Captain Morgan		3.50	6.00	Cobra Beer Pint	5.50
Malibu (Coconut)		3.50	6.00	Gurkha Beer 660ml	5.75
Gin				Non Alcoholic Beer 330ml	3.50
Gordon's Dry		3.50	6.00	Peacock Cider - Mango & Lime	4.95
Gordon's Pink Gin		3.50	6.00	Magners Original Cider 4.5%	4.95
Brandy				Water	
Remy Martine Cognac		3.50	6.00	Still Water	2.95
Martell VS Cognac		3.50	6.00	Sparkling Water	2.95
Whisky				Soft Drinks	
Jack Daniels		3.50	6.00	Coke/Diet Coke Half	2.95
Chivas Regal		3.50	6.00	Lemonade/Soda Pint	4.25
Jameson		3.50	6.00	Tonic Water 400ml	3.50
Bells		3.50	6.00	Ginger Ale	2.50
Vodka				Juice	
Smirnoff		3.50	6.00	Mango, Orange	2.95
Absolut Vodka		3.25	6.00	Pineapple, Apple, Cranberry	
Liqueur				J20 -	3.25
Archers		3.50	6.00	Apple & Mango	
Southern Comfort		3.50	6.00	Orange & Passionfruit	
Baileys		3.50	6.00	Lassi - Mango	3.50
Shots				Bottled Mixers	
Sambuca		3.25		Coke, Diet Coke,	200ml
Tequila		3.25		Tonic Water,	1.50
Tia Maria		3.25		Lemonade	



Wine List

White

		175ml	250ml	bottle
1.	Chardonnay Reserva, Casona De Marchigue, Colchagua Valley, Chile	4.75	6.50	17.95
	A brilliant light gold, nose of bright stone fruit with a touch of tropical fruit finishing with a creamy softness. <i>Medium Dry</i>			
2.	Sauvignon, Domaine de la Potardiere, Loire, France	5.00	6.70	18.95
	Pale gold with green tints, aromas of passion fruit and elderberry leading onto a mineral gooseberry clean taste. <i>Dry</i>			
3.	Pinot Grigio, Casa al Fiume, DOC, Venezie, Italy			19.95
	Has citrus freshness, a natural richness and depth. Vivacious and lingering with a dry tropical velvety finish. <i>Medium Dry</i>			
4.	Grenache Blanc, Cotes de Roussillon No.153, Arnaud de Villeneuve, France			24.95
	<i>Gold Medal Concours des Vins de la Cooperation Occitanie 2024</i> Pale gold colour, nose of pear and green apple, on the palate a layer of white peach and lychee with an elegant finish. <i>Softly Dry</i>			

Sparkling

		175ml	250ml	bottle
5.	Prosecco, DOC Treviso, Corte Giovanni, Colli Asolani Bedin, Italy			20.95
	<i>Gold medal winner.</i> <i>From the famous Bedin Treviso estate.</i> This Veronese Prosecco exhibits the most exciting silver green colour with enticing aromas of brioche and white raspberries.			
6.	Chardonnay Blanc de Blancs Brut, Chapel Hill, Hungary			19.95
	Light lemon colour clear fragrance of pear and apricot a thrilling fruitiness of peach with a little vanilla finishing fresh with a long taste.			
7.	Prosecco Spumante Rosato, Lucie DOC Treviso, Italy - <i>Rosé</i>			20.95
	Light brilliant pink colour releasing a bouquet of raspberry and black cherries. Little pink bubbles, dry with a pleasant finish.			

Red

		175ml	250ml	bottle
8.	Merlot, Premium, Long Tail, Wellington, South Africa	4.75	6.50	17.95
	Deep red colour. A loaded bouquet of summer fruits and crushed berries. Full body, heavily textured, full of forward fruit with a sweet, juicy finish. <i>Full Bodied</i>			
9.	Gamay Rouge, Domaine de la Potardiere, Loire, France			18.95
	Brilliant red colour, peppery raspberry bouquet, softly dry with a abundance of fruit. <i>Medium Bodied</i>			
10.	Malbec Reserva, Sabroso Monte Lapis, Colchagua Valley, Chile			19.95
	Deep ruby red, aromas of blackberries, mocha, and plums. Well-structured and long-lasting, with a palate of cherry and hints of spice and vanilla. <i>Full Bodied</i>			
11.	Black Shiraz, Pepper Leaf, Adelaide Hills, Australia			24.95
	From Adelaide Hills. Cool Climate elegance, appealing peppery and spicy aromas. Well defined tannins, dark plum, soft silky with a fresh finish. <i>Full Bodied</i>			

Rosé

		175ml	250ml	bottle
12.	Zinfandel Rosé, Pelican Plot, California, USA	4.75	6.50	17.95
	A Light raspberry colour. Aromas of fresh sweet peaches. Soft with intense red fruits and a delicious floral finish on the palate.			
13.	Vinho Verde Rosé, DOC, Casa de Paços, Portugal,			18.95
	<i>International Rose Championship 2019</i> Luminescent pink colour, aromas of raspberries and intensely red fruit filling taste on the palate. Softly dry and delicious.			