

THE  
WINE HOUSE  
RESTAURANT.BAR

DRINKS MENU

## WHITE WINES

By the Glass & Bottle	175ml	250ml	Bottle
<b>Airen Sauvignon, Castillo Moro</b> La Mancha, Spain Tangy, citrusy notes and a mouth watering finish. A lovely drink on its own or with salads, fish & shellfish.	£5.75	£7.75	£22.00
<b>Pinot Grigio, Sanvigilio</b> Veneto, Italy Lightly honeyed fruit balanced by lemony acidity. Ideal as an aperitif or with seafood, grilled fish, salads & white meats.	£6.00	£8.00	£23.00
<b>Chardonnay, The Accomplice</b> Riverina, Australia Soft creamy flavours of peaches & apricots. A lovely wine to drink on it's own but would also match all poultry dishes.	£6.25	£8.25	£24.00
<b>Chenin Blanc, False Bay</b> Western Cape, South Africa Gentle ripe apple & honey aromas. A versatile wine equally wellsuited to partner lobster, seafood, risotto or roast chicken.			£25.50
<b>Gewurztraminer Riesling, Willowglen</b> Riverina, Australia Spicy musk, floral and rose petal flavours of Traminer combine with the floral and citrus flavours of the Riesling. Spicy food			£26.00
<b>Viognier, Vedilhan</b> Rousillon, France Fruity, spicy aromas with a rich, creamy mouthful. A good match with chicken and foods with richer sauces.			£26.50
<b>Vinho Verde, Vila Nova</b> Vinho Verde, Portugal Floral, citrus and gentle tropical aromas lead on to a palate with sherbet lemon and a touch of mango. Good with shellfish and seafood.			£27.00
<b>Sauvignon Blanc, Sileni Estate</b> Marlborough, New Zealand Ripe tropical and gooseberry fruit flavours with a zingy finish. Drink as an aperitif, lovely with seafood and cheese.	£7.50	£9.75	£28.50
<b>Grenache Blanc, Felicette</b> South West, France Exotic fruits and citrus on the nose, with hints of peach and nectarine. Salads, shellfish, grilled fish, white meats in creamy sauce.			£29.00
<b>Picpoul, Baron Badasserie</b> Languedoc, France Crisp, lemony, zesty fruit with hints of pear, a lovely alternative to Sauvignon Blanc. Good with shellfish and seafood.			£30.00
<b>Rioja Blanco, Viura</b> Rioja, Spain Notes of melon and tropical fruit. A creamy, full bodied wine with real appeal. Perfect with seafood, white meats, risottos and mild cheeses.			£32.50
<b>Soave, Latium Classico</b> Veneto, Italy Intense aromas and flavours of stone fruit with a long, mineral finish. Perfect with middle soft and hard cheeses, pasta, risotto.			£37.50
<b>Petit Chablis, Domaine Hamelin</b> Burgundy, France Flinty and creamy with minerality, a classic combination would be smoked salmon, king prawns but also with lightly spiced food.			£39.50
<b>Pouilly Fume, Blondelet</b> Loire, France A full mouth feel of citrus and grapefruit. Enjoy as an aperitif, fish, shellfish especially mussels and with goat's cheese.			£45.00
<b>White Blend, Hush Heath</b> Kent, England Chablis-esque – rich, ripe grapefruit, citrus and apple flavours. Is especially good with oysters but goes down well with any seafood.			£48.00

## RED WINES

By the Glass & Bottle	175ml	250ml	Bottle
<b>Shiraz, The Accomplice</b> Riverina, Australia Supple and silky on the palate with a bright, red berry finish. Try on it's own or with lamb, burgers, beef, game and duck.	£5.75	£7.75	£22.00
<b>Merlot, Umbrele</b> Vilie Timisului, Romania Velvety, soft and fleshy red berry fruits with a dash of spice. A lovely drink on its own or with meaty pasta and red meats.	£6.00	£8.00	£23.00
<b>Malbec, Despacito</b> Mendoza, Argentina A lovely, soft juicy Malbec with plums, blueberry and blackcurrant . Can be drunk on its own or with steak, chargrilled meats, rich sauces.	£6.75	£8.75	£25.00
<b>Pinotage, False Bay</b> Western Cape, South Africa Heady mix of fruit, dark chocolate and plums supported by soft tannins. Perfect with red meats, game and sausages.			£25.50
<b>Pinot Noir, Nostros</b> Casablanca Valley, Chile Bright, wild strawberry and raspberry fruits with soft spices. Would suit game dishes, chicken pork, spicier food and cheeses.			£26.50
<b>Rioja Cosecha, Ugarte Eguren</b> Rioja, Spain Medium bodied with cherry and spice flavours. Perfect on its own or with chorizo, grilled chicken, lamb and spicier dishes.	£8.00	£10.00	£29.00
<b>Juan Gil, '4 Mesa' Monstrel</b> Jumila, Spain A dark chunky wine. Full of blackberries, plums, vanilla and spice. Enjoy with hearty meat dishes and steaks.			£29.50
<b>Neropasso Rosso, Biscardo</b> Veneto, Italy A lovely Apassimento Rosso that is a real crowd pleaser. The Bouquet is spicy with hints of cherry, black cherry and plum compote. Great with beef, duck, stews, lamb and cheeses.			£30.00
<b>Cabernet Sauvignon, The Pugilist</b> South Australia, Australia Ripe cherry fruit, savoury notes, toasted spices and herbal notes. Wonderful with roast beef and all cuts of steak.	£9.50	£11.50	£32.00
<b>Roble Blend, Los Haroldas</b> Mendoza, Argentina Blackcurrants mingle with blueberries on the palate alongside a hint of vanilla spice. Matches with lamb, steak and other beef dishes.			£35.00
<b>Salice Salentino, Sampietrana Riserva</b> Puglia, Italy Intense, ripe, red berry fruits with a hint of vanilla and toasted notes. Good with lamb, pork, game, duck and hearty stews.			£35.50
<b>Shiraz, Lionheart of the Barossa</b> Barossa, Australia Sweet blackberry, raspberry and plums with lashings of sweet spice. Perfect with beef, steak, burgers, duck and all red meats.			£37.00
<b>Fleurie, Manoir Carra</b> Burgundy, France This excellent Fleurie from this famous village has a subtle fruity, floral aromas with notes of violet and cinnamon. Serve with lamb, roasted chicken and pork.			£40.00
<b>Boutinot, Cairanne</b> Southern Rhone, France Ripe berry, liquorice with a hint of cinnamon on the palate. Suited to grilled lamb racks, pork, duck, game and stews.			£45.00
<b>Barolo, Araldica 'Flori'</b> Piedmont, Italy Tannins are firm with plump fruit, violets and savoury notes. Perfect with venison, roast lamb, beef or gamey stews.			£48.00

## ROSÉ WINES

By the Glass & Bottle	175ml	250ml	Bottle
<b>Pinot Grigio Rose, Sanvigilio Vento, Italy</b> A dry Rosé made from the most popular grape variety. Perfect enjoyed as an aperitif, with salads, cold meats and seafood dishes.	£6.25	£8.25	£24.00
<b>White Zinfandel Rosé, Big Top California, USA</b> Selected from old vine vineyards in the Lodi region of Central California. An extremely sweet and fruity wine which is best enjoyed chilled as an aperitif.	£6.25	£8.25	£24.00

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## EXCLUSIVE WINES

### WHITE

By the Bottle	Bottle
<b>Poulliy Fuisse, Drouin Marechaude Burgundy, France</b> An excellent white Burgundy is hard to beat and the village of Poulliy Fuisse offers some of the best. Ideal with rich sauces, poultry, game and loin of pork.	£55.00
<b>Santenay Sous La Roche, Bachey Legros Burgundy, France</b> A lovely Chardonnay from this famous Burgundy village. Elegant, soft peach aromas with a crisp, balanced mouthfeel. Best paired with fish pies, roast chicken, pork fillet and creamy sauce.	£60.00
<b>Chateauneuf Du Pape Blanc, Cote L'Ange Southern Rhone, France</b> A full but fresh blend of equal parts Clairette, Grenache Blanc, Roussanne and Bourboulenc - the wine is aromatic and great with fish, rich seafood, chicken and white pork dishes.	£65.00

### RED

By the Bottle	Bottle
<b>Rioja Reserva, Martin Cendoya Rioja, Spain</b> This wine has won a gold medal at the Decanter Awards, this wine is only produced in the very best years. Perfect with all red meat dishes including duck.	£57.00
<b>Amarone, Alpha Zeta Veneto, Italy</b> A contemplative wine made from the best grapes which are then dried for 10 weeks to deepen the flavour. A full bodied red best enjoyed with cheese, lamb, beef or game.	£65.00
<b>Malbec, Bramare Lujan de Cuyo, Mendoza, Argentina</b> The perfect match with our steaks as this rich, opulent Malbec from the best vineyards in Mendoza is hand crafted by Paul Hobbs, a renowned wine maker, to go so well with beef.	£70.00
<b>1er Cru Beaune, Berthelemot Burgundy, France</b> The spiritual home of Pinot Noir is Burgundy and the village of Beaune is at the heart of that region. A good Burgundy is always a perfect match for duck, lamb, pork and game.	£85.00
<b>Brunello di Montalcino Tuscany, Italy</b> By Italian law Brunello has to be aged for five years before it is allowed to leave the winery. Pairs well with rich meats such as game, boar/pork and beef.	£90.00

## SPARKLING WINE & CHAMPAGNE

<b>By the Glass &amp; Bottle</b>	<b>125ml</b>	<b>Bottle</b>
<b>Prosecco, Le Dolci Colline</b> Vento, Italy	<b>£4.95</b>	<b>£26.00</b>
Citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit. Drink as an aperitif.		
<b>Rosé Spumante, Le Dolci Colline</b> Veneto, Italy	<b>£4.95</b>	<b>£26.00</b>
A delicate pink sparkling Rosé with strawberry and raspberry aromas and soft berry on the palate. Perfect as an aperitif.		
<b>Gasparetto DOCG Prosecco Spumante</b> Veneto, Italy		<b>£38.00</b>
A beautiful DOCG prosecco. Only the top grapes from the best vineyards. Drink as an aperitif and for celebrations!		
<b>Bottega Gold</b> Veneto, Italy		<b>£45.00</b>
A fruity nose with flowery Scents of golden apple, Williams pear, acacia flowers and lily of the valley.		
<b>Bottega Rose Gold</b> Veneto, Italy		<b>£48.00</b>
A fresh distinctive peach coloured prosecco with distinct flowery aromas and scents of mixed berries, currents and wild strawberries		
<b>Gremillet Brut Champagne</b> Champagne, France	<b>£10.00</b>	<b>£50.00</b>
A lovely, award winning champagne that delivers on all fronts. Drink as an aperitif or with salads and simple fish dishes.		
<b>Laurent Perrier Ultra Cuvee, Brut</b> Champagne, France		<b>£90.00</b>
Pioneer in the Brut Nature category, Ultra Brut is a wine with no added sugar. It expresses the quintessential character of Champagne and was known as a "Great Wine Without Sugar". Launched in 1981, Laurent-Perrier Ultra Brut is a true illustration of the House's know-how.		
<b>Laurent Perrier Rosé</b> Champagne, France		<b>£95.00</b>
A wonderfully refreshing aperitif, it also works well with a variety of dishes. Usually made by the Saignee method, with plenty of stylish strawberry fruit, morel cherries and blackcurrants. Elegant, precise and very crisp. A supple and well rounded finish.		
<b>Moët Ice Imperial</b> Champagne, France		<b>£105.00</b>
Especially created to be enjoyed over ice. A new Champagne experience combining fun, fresh and free sensations while remaining true to the Moët & Chandon style. A style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.		
<b>Dom Pérignon</b> Champagne, France		<b>£190.00</b>
Exceptional depth, rich texture and great ageing potential characterises this iconic Champagne from Moët et Chandon. Named after the Benedictine monk who pioneered Champagne.		
<b>Laurent Perrier Grand Siècle Cuvee</b> Champagne, France		<b>£190.00</b>
Top-flight Champagne doesn't get any better than this. This is Laurent-Perrier's showpiece Champagne and one of the region's finest cuvées. Grand Siècle was launched in 1959 as the 'grand cuvée' of the Laurent-Perrier champagne house. Its grapes are sourced from twelve Grand Cru villages and its base wines only selected from those that have been officially declared as vintages by the house. Once blended the champagne is aged for at least six years before release.		
<b>Krug Grande Cuvée</b> Champagne, France		<b>£195.00</b>
Krug's uncompromising and single minded determination to produce the best Champagne is legendary. Unquestionably one of the finest Champagnes in the world.		
<b>Louis Roederer Cristal</b> Champagne, France		<b>£240.00</b>
Created in 1876 for Tsar Alexander II, this is Champagne as it's finest; the embodiment of elegance and purity. Only the finest grapes from Roderer's best Crus are selected.		

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## DESSERT WINES

<b>By the Glass &amp; Bottle</b>	<b>50ml</b>	<b>350ml Bottle</b>
<b>Moscato Passito, Araldica</b> Piedmont, Italy	<b>£4.50</b>	<b>£21.95</b>
The grapes are dried on racks for 45 days which concentrates the flavours. Delicious with mature cheeses or the majority of desserts.		

## PREMIUM COCKTAILS

<b>English Garden</b> Bloom Gin, Elderflower Liqueur, Apple Juice, Cucumber, Mint.	£8.50
<b>French Vanilla Martini</b> Vanilla Vodka, Chambord, Pineapple Juice, Fresh Raspberry, Vanilla Syrup.	£8.50
<b>White Russian</b> Belvedere Vodka, Kahlua, Milk, Cream.	£8.50
<b>Porn Star Martini</b> Grey Goose Vodka, Passoa, Passion Fruit Syrup, Pineapple Juice.	£9.50
<b>Espresso Martini</b> Vanilla Vodka, Kahlua, Espresso, Gomme.	£8.50
<b>Passionfruit Daquiri</b> Boe passion gin, Passionfruit, pineapple juice, gomme, egg white, edible flower	£10.00
<b>After Eight</b> Crème de Menthe, Vodka, Mozart dark chocolate, Vanilla Gomme.	£9.50
<b>Bloody Mary</b> Belvedere Vodka, Lemon juice, Worcester sauce, Tabasco tomato juice Celery, Black pepper.	£7.50
<b>Blackberry Caipirinha</b> Cacahca, Crème de Cassis, Lime, Blackberries and Brown sugar.	£8.00
<b>Chambord Kir Royle</b> Crème de Cassis, Chambord, Gremillet Champagne.	£7.50
<b>Chocolate Orange Old Fashion</b> Wild Turkey Bourbon, Mozart dark chocolate, Orange bitters, Cloves.	£8.50
<b>Strawberry Delight</b> Pinkster Gin, Rose Water, Strawberry Syrup, Lemon Juice, Egg White.	£9.00

### COCKTAILS OF THE WEEK

Please ask your server for our cocktail of the week.

£POA

## HOUSE COCKTAILS

<b>White Lady</b> Tanqueray 10 Gin, Cointreau, Lemon Juice, Sugar Syrup.	£9.00
<b>Cherry Sour</b> Old J Cherry Rum, Egg White, Lemon Juice, Sugar Syrup.	£8.00
<b>Grapefruit Cosmopolitan</b> Belvedere Citrus, Pamplemoose, Lime Juice, Cranberry Juice.	£8.00
<b>Classic Mojito</b> Bacardi, Fresh Lime, Fresh Mint, Soda, Gomme.	£7.50
<b>Purple Rain</b> Bacardi Rum, Blue Caracao, Lemonade.	£8.00
<b>Tommy's Margarita</b> El Jimador Reposado, Fresh Lime, Agave.	£8.00
<b>Passionfruit Spritz</b> Aperol, Passionfruit Puree, Caramel Syrup, Prosecco.	£7.50
<b>Mint Madonna</b> Disaranno, Apricot Brandy, Fresh Mint, Lemon Juice, Orgeat.	£8.50
<b>Rhubarb Gimlet</b> Gin, Rhubarb, Lime juice, Sugar.	£8.50
<b>Bellini</b> Raspberry Puree, Prosecco Mango Puree, Prosecco White Peach Puree, Prosecco Passionfruit Puree, Prosecco	£7.50

HOUSE COCKTAILS 2 FOR 1

FRIDAY & SATURDAY

5PM - 7PM & 9PM - LATE

## MOCKTAILS

Raspberry	£4.50
Raspberry Luscombe, Mint, Lemonade	
Mockstar	£4.00
Pineapple Juice, Passion Fruit Puree, Caramel	
Mockjito	£4.00
Apple Juice, Fresh lime, Mint, Soda	
Strawberry	
Fresh Strawberry, Mint, Lemon Juice, Soda	
Elderflower	
Elderflower Cordial, Mint, Lemon Juice, Soda	
Cranberry and Pomegranate	
Cranberry, Pomegranate, Mint, Soda	
Zest	£4.00
Lime, Lemon, Sugar syrup, Soda	
Shirley Temple	£4.00
Ginger Ale, Grenadine	

## GIN

6 O'Clock Gin	£4.25	Gin Raw	£5.95
Alchemist	£5.25	Gold 999.9	£5.50
Bathtub Gin	£4.25	Hendricks	£4.25
Bloom Jasmine/Rose	£4.25	Jinzu	£4.75
Bloom Strawberry	£4.25	London No 3	£4.25
Bloom London Dry	£3.95	Martin Miller	£3.50
Boe Violet	£4.50	Masons Dry Yorkshire Gin, Lavender Edition	£4.25
Boe Passionfruit	£4.50	Masons Dry Yorkshire Gin, Tea Edition	£4.25
Botanic Kiss	£4.75	Monkey 47	£5.95
Botanic Premium	£4.95	Opihr	£4.25
Botanic Ultra	£5.25	Pickerings	£4.25
Brockman's	£4.50	Pinkster	£4.50
Bulldog	£4.50	Rhubarb Gin	£4.75
Chase GB Extra Dry	£4.00	Roku	£4.50
Chase Pink Grapefruit	£4.75	Star Of Bombay	£4.50
Chase Seville Orange	£4.75	Tanqueray No Ten	£4.50
Fifth Spire	£4.75	The Botanist	£4.00
Gabriel Boudier Saffron	£4.75		
Gin Mare	£4.95		

PLEASE SPEAK WITH YOUR BAR SERVER FOR THE RECOMMENDED SERVES



## MIXERS

Fever Tree	Light Tonic	£2.50
Fever Tree	Indian Tonic	£2.50
Fever Tree	Aromatic Tonic	£2.50
Fever Tree	Elderflower Tonic	£2.50
Fever Tree	Mediterranean Tonic	£2.50
Fever Tree	Lemon Tonic	£2.50
Fever Tree	Ginger Ale	£2.50
Fever Tree	Ginger Beer	£2.50
Double Douch	Indian Tonic	£3.00
Double Douch	Skinny Tonic	£3.00
Double Douch	Cranberry Tonic	£3.00
Double Douch	Cucumber and Watermelon	£3.00
Double Douch	Basil and Pomegranate	£3.00

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## DRAUGHT BEER

	Half	Pint
Carling 4% Burton-on-trent, England	£2.25	£4.10
Estrella Damm 4.6% Barcelona, Spain	£2.50	£5.00
Fruit Cider Ask a member of the team for more details.	£2.50	£5.00
Peroni Nastro Azzuro 5.1% Rome, Italy	£2.75	£5.25
Mortimers Orchard 4% Hereford, England	£2.35	£4.50
Meantime LPA 4.3% London, England	£2.80	£5.50
Guinness Abbotts Bromley	£2.80	£5.50
Guest Lager or Pale Ale Ask a member of the team for more details	£2.50	£5.00

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## BOTTLED BEER

	Bottle
Corona 4.4% Modelo, Mexico	£4.00
Peroni Nastro 5.1% Rome, Italy	£4.25
Estrella Damm 4.6% Barcelona, Spain	£4.00
Becks Blue 0.05% Bremen, Germany	£3.50

## BRANDY

	25ml
Remy Martin VSOP	£4.25
Clos Martin 15yr	£7.00
Fernando De Castilla	£5.00
Apricot Brandy	£3.00
Remy Martin 1738	£6.00
Maxime Trijol VSOP	£6.00
Grey Goose VX	£8.50
Maxime Trijol XO	£10.00
Hennessey XO	£11.50
Remy Martin XO	£14.00
Remy Martin Louis XIII	£90.00

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## RUM

	25ml
Bacardi	£3.50
Barcadi Oak Heart	£3.95
El Dorado 5 year	£3.95
Duppy Share Rum	£4.00
Sailor Jerry Spiced Rum	£4.00
Havana Club	£4.00
Old J Silver	£4.00
Old J Spiced	£4.00
Old J Cherry	£4.00
Diplomatico Exclusiva	£4.50
Bumbu Rum	£4.95
Rumbullion	£5.50

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## WHISKY

	25ml
Jamesons	£4.00
Drambuie	£4.25
Glenmorangie	£4.75
Green Ore	£4.50
Connemera	£4.75
Haig Club	£7.00
Hibiki	£11.00
Highland Park 12	£4.75
The Chita	£9.00
The Macallan Gold Cask	£5.75
The Macallan Rare Cask	£40.00

## VODKA

	25ml
Belvedere	£4.00
Belvedere Citrus	£4.25
Chase Vodka	£4.00
Tito's Vodka	£4.00
Ultimat Vodka	£5.50
Grey Goose	£4.75
Stoli Edit	£6.25

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## TEQUILA

	25ml
Patron xo Cafe	£4.50
Patron xo	£4.00
El Jimador Blanco	£4.00
El Jimador Resposado	£4.00

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## LIQUERS

	25ml
Archers	£3.50
Campari	£3.50
Kahlua	£3.50
Disaronno	£3.50
St Germain	£4.00
Grand Marnier	£4.25
Baileys	£4.00
Grappa	£4.25
Limoncello	£4.25
Martini Rosso	£3.50
Martini Extra Dry	£3.50
Passoa	£3.50
Southern Comfort	£4.00
5th Spire Coffee	£4.25
Tia Maria	£3.75
Mozart Chocolate	£3.75
Aperol	£3.50
Pimms	£3.50
Kwai Feh	£3.25
Cachaca	£3.00
Crème de Menthe Verte	£3.00
Crème de Menthe Blanche	£3.00

## PORTS & SHERRY

Weise & Krohn LBV	£3.25
Boal Reserva Madeira	£3.50
Weise & Krohn Colheita	£3.75
Churchills Bottle (200ml Bottle)	£15.00
Tio Pepe	£3.50
Pedro Ximinez	£4.25
Harveys Bristol Cream	£3.50

## BOURBON

	25ml
Bulleit	£4.00
Wild Turkey	£3.50
Wild Turkey Honey	£3.75
Wild Turkey 101	£4.00

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## MINERALS

Draught Pepsi	£2.20	Frobishers Apple and Mango	£3.60
Draught Lemonade	£2.20	Luscombe Raspberry Crush	£3.60
Draught diet Pepsi	£2.20	Luscombe Madagascan Vanilla Soda	£3.60
Orange Juice	£2.20	Coke Bottle	£2.25
Cranberry Juice	£2.20	Diet Coke Bottle	£2.25
Pineapple Juice	£2.20	Belu Still Water 330ml	£2.20
Apple Juice	£2.20	Brita Vivreau Still Water 750ml	£3.25
Tomato Juice	£2.20	Brita Vivreau Sparkling Water 750ml	£3.25
Frobishers Pear, Apple and Elderflower	£3.60		

