



DRINKS LIST CONTENTS

	PAGE
APERITIFS	1
CHAMPAGNE & SPARKLING	1
WHITE WINE	2-3
ORANGE WINE	4
ROSÉ WINE	4
RED WINE	5-6
PREMIUM FLIGHTS	7
DESSERT WINES	8
PORT, SHERRY & OTHER FORTIFIED WINES	8
COCKTAILS	9
GIN	10
WHISKY	11
SPIRITS	12
BEER, LAGER & CIDER	12
LIQUEURS	13
MOCKTAILS	13
SOFT DRINKS	13
HOT DRINKS	13

At Pairings we focus on selecting the best quality and most interesting wines we can and we want you to feel confident to try them. If you need advice or a recommendation please ask. We're happy to offer a taste of most wines on the list.

ALL OUR WINES ARE AVAILABLE TO
ENJOY AT HOME AT TAKEAWAY PRICES

PAIRINGS

WINE BAR

APERITIFS

VERMOUTH <i>Antica formula served over ice, garnished with orange</i>	£6	Add soda £8.5
CAMPARI & SODA	£7	
WHITE PORT & TONIC	£6.5	
MANZANILLA PAPAIRUSA SOLERA FAMILIAR	£10.4 100ml	£40 Bottle 37.5CL



125ml



Bottle

CHAMPAGNE & SPARKLING

SNOU CAVA BRUT NATURE RESERVA, VITICULTOR 9 MES <i>Catalunya, Spain - 50% Xarel.lo, 35% Macabeu, 15% Parellada (organic) Brioche - white flowers - fennel</i>	£7	£35
SASSOMORO, LAMBRUSCO, DI MODENA DOC <i>Modena, Italy - 100% Lambrusco (sparkling red) (vegan) Cherry - cranberry - strawberry - dry</i>	£7.6	£38
PET-NAT, STRANGE KOMPANJIE <i>Voor-Paardeberg, South Africa - 100% Grenache Gris (vegan, sustainable) Pink grapefruit - lime juice tang</i>	£8	£40
CLASSIC RESERVE NV, HATTINGLEY VALLEY <i>Hampshire, England - 47% Chardonnay, 32% Pinot Noir, 19% Pinot Meunier, 2% Pinot Précoce (vegan) Apple - pear - biscuit - brioche</i>	£11.6	£58
FRANCIACORTA BRUT ROSE, MOSNEL <i>Lombardia, Italy - 40% Pinot Noir, 40% Chardonnay, 20% Pinot Blanc (vegan) Wild strawberry - pomegranate - red apple</i>	£12	£60
PIERRE PAILLARD, GRAND CRU BOUZY <i>Champagne, France - 70% Pinot Noir and 30% Chardonnay Peaches - yellow plums - orange - garden herbs - chalk 92 points Robert Parker's Wine Advocate</i>	£14	£70
VALENTIN LEFLAIVE CV18 30- BLANC DE BLANCS <i>Champagne, France - 100% Chardonnay White peach - brioche - creamy</i>		£95
BILLECART SALMON, ROSÉ, NV <i>Champagne, France - 40% Chardonnay, 30% Pinot Meunier, 30% Pinot Noir (vegan, organic) Cream - grapefruit - pastry - raspberry</i>		£125

SPARKLING FLIGHT

£22

3 x 75ml glasses:

- Pet-Nat, Strange Kompanjie
- Classic Reserve NV, Hattingley Valley
- Franciacorta Brut Rose, Mosnel

PAIRINGS

WINE BAR

WHITE



	125ml	175ml	500ml	Bottle
EMBRUJO VERDEJO ORGANIC, BODEGAS VERUM <i>Castilla-La Mancha, Spain – 100% Verdejo (vegan, organic)</i> <i>Hay – fennel – pear – crisp</i>	£5.2	£6.5	£18.2	£26
WALT RIESLING <i>Pfalz, Germany – 100% Riesling (vegan, sustainable)</i> <i>Peach – stone fruits – elderflower – off dry</i>	£5.8	£7.3	£20.3	£29
ROLLE VIOGNIER, LES AMOURS HAUT GLEON <i>Languedoc, France – Rolle, Viognier (vegan)</i> <i>White flowers – citrus – crisp</i>	£6	£7.5	£21	£30
PARANGA WHITE, KTIMA KIR-YIANNI <i>Macedonia, Greece – 80% Roditis, 20% Malagousia (vegan)</i> <i>Jasmine – white peach – apricot</i>	£6.6	£8.3	£23.1	£33
KE BONTA GAVI DOCG <i>Gavi, Italy – 100% Cortese (vegan)</i> <i>Lemon zest – apple – fresh pear</i>	£7	£8.8	£24.5	£35
REFLEKTIEF PALOMINO, ROOK EN SPIEELS <i>Wellington, South Africa – 100% Palomino (vegan)</i> <i>Lemon – almond – minerality</i>	£7.2	£9	£25.2	£36
AQUITANIA ALBARINO BERNON <i>Rias Baixas, Spain – 100% Albarino (vegan)</i> <i>Pineapple – passion fruit – lavender – hay – crisp</i>	£7.6	£9.5	£26.6	£38
GRUNER VELTLINER HUBER <i>Niederosterreich, Austria – 100% Gruner Veltliner</i> <i>Lemon – lime – apple – white pepper spice – crisp</i>	£8.2	£10.3	£28.7	£41
LANGHE ARNEIS DOC ASCHERI <i>Piemonte, Italy – 85% Arneis, 15% Other (vegan)</i> <i>Exotic fruits – spicy notes – crisp</i>	£8.4	£10.5	£29.4	£42
CHATEAU TREBIAC-GRAVES BLANC <i>Bordeaux, France – 100% Semillon (vegan)</i> <i>Citrus – peach – exotic fruits</i>	£8.4	£10.5	£29.4	£42
AMANDIER CHARDONNAY 2021, VIGNERONS ARDECHOIS <i>Rhone, France – 100% Chardonnay</i> <i>Green apple – vanilla – butter</i>	£8.8	£11	£30.8	£44
VIOGNIER ROUSSANNE, SUTHERLAND <i>Elgin Valley, South Africa – 70% Viognier, 30% Roussanne (vegan)</i> <i>Citrus blossom – dried peach – spicy jasmine</i>	£9	£11.3	£31.5	£45
GRAUBURGUNDER, OLIVER ZETER <i>Pfalz, Germany – 100% Grauburgunder (vegan)</i> <i>Orange blossom – honey – lemon peel – cedar spice</i>	£9	£11.3	£31.5	£45



WHITE

RIBEIRO BLANCO, ADEGA MANUEL FORMIGO <i>Galicia, Spain – 45% Palomino, 30% Treixadura, 7% Godello, 14% native varieties (vegan, organic)</i> <i>Pear – fresh lime – crisp</i>	£9.2	£11.5	£32.2	£46
DART VALLEY RESERVE, SHARPHAM ESTATE <i>Devon, England – 100% Madeleine Angevine (vegan, sustainable)</i> <i>Green apple – apricot – floral</i>	£9.8	£12.3	£34.3	£49
NO LEMON, NO MELON, CHATEAU PICORON <i>Bordeaux, France – 100% Merlot (vegan, organic, sustainable)</i> <i>Stone fruit – butter – almond – vanilla</i>	£10.2	£12.8	£35.7	£51
WHITE PINOT, ARTELIUM <i>Sussex, England – 66% Pinot Noir, 34% Pinot Meunier (vegan)</i> <i>Red apple – bramble – strawberry – rhubarb – vanilla pod</i>	£12	£15	£37.1	£60
CHENIN BLANC, WOLF & WOMAN <i>Swartland, South Africa – 100% Chenin Blanc (vegan, sustainable)</i> <i>Peach – tangerine marmalade – honey</i>	£12.4	£15.5	£43.4	£62
SAVAGNIN, LES TERRASSES, DOMAINE DE LA RENARDIERE <i>Jura, France – 100% Savagnin</i> <i>Fresh lemon – mineral – toasted nuts – white pepper</i>	£14	£17.5	£49	£70
MANNEQUIN, ORIN SWIFT <i>California, USA – 90% Chardonnay, 6% Sauvignon Blanc, 4% Muscat</i> <i>Honeydew melon – pineapple – cream – full</i>	£14.4	£18	£50.4	£72

WHITE FLIGHTS

LIGHT & CRISP £15

3 x 75ml glasses:

- *Ke Bonta Gavi DOCG*
- *Reflektief Palomino, Rook En Speels*
- *Ribeiro Blanco, Adega Manuel Formigo*

AROMATIC £15

3 x 75ml glasses:

- *Paranga White, Ktima Kir-Yianni*
- *Dart Valley Reserve, Sharpham Estate*
- *Grauburgunder, Oliver Zeter*

RICH & FULL £16

3 x 75ml glasses:

- *Chateau Trebiac-Graves Blanc*
- *Viognier Roussanne, Sutherland*
- *No Lemon, No Melon, Chateau Picoron*

PAIRINGS

WINE BAR

ORANGE



SOLARA ORANGE WINE	£7.2	£9	£25.2	£36
<i>Ville Timislui, Romania - 51% Feteasca Alba, 19% Sauvignon Blanc, 15% Chardonnay, 15% Tamioasa Romaneasca (vegan)</i>				
<i>Quince - pear - stone fruits</i>				
ORANGE INZOLIA BIO TERRE SICILIANE IGP, TENUTE ORESTIADI	£8	£10	£28	£40
<i>Sicily, Italy - 100% Inzolia (vegan, organic)</i>				
<i>Almond - orange peel - white peach - sweet spice</i>				
SKIN CONTACT, FUNKSTILLE	£8.2	£10.3	£28.7	£41
<i>Niederösterreich, Austria - Riesling, Grüner Veltliner, Gewürztraminer, Muscat (vegan, sustainably certified)</i>				
<i>Green tea - mandarin - ginger - white pepper</i>				

ORANGE FLIGHT

£15

3 x 75ml glasses:

- Solara Orange Wine
- Orange Inzolia Bio Terre Siciliane IGP, Tenute Orestiadi
- Skin Contact, Funkstille

ROSÉ



CARE SOLIDARITY ROSE, BODEGAS ANADAS	£5.2	£6.5	£18.2	£26
<i>Cariñena, Spain - 40% Tempranillo, 40% Cabernet Sauvignon, 20% Merlot</i>				
<i>Red fruits - cream caramel</i>				
ANJOU ROSÉ PIERRE CHAINIER	£5.8	£7.3	£20.3	£29
<i>Loire, France - 40% Grolleau, 30% Gamay, 30% Cabernet Franc (vegan)</i>				
<i>Red apple - perfumed white peach - medium-dry</i>				
PIERRE DE TAILLE, PROVENCE ROSÉ	£7.2	£9	£25.2	£36
<i>Provence, France - 50% Grenache, 30% Syrah, 20% Cabernet Sauvignon (vegetarian)</i>				
<i>Redcurrants - cherries - raspberry</i>				
LUX VENIT ROSÉ, CHAFFEY BROS	£8.4	£10.5	£29.4	£42
<i>Barossa Valley, Australia - 91% Grenache, 9% Mourvèdre (vegan)</i>				
<i>Cherry - peaches - cream - spice</i>				
SIGNATURE ROSÉ, SUSANNA BALBO	£11	£13.7	£38.5	£55
<i>Mendoza, Argentina - 60% Malbec, 40% Pinot Noir</i>				
<i>Wild strawberry - redcurrant - red plum</i>				

STYLE OF ROSÉ FLIGHT

£13

3 x 75ml glasses:

- Pierre de Taille, Provence Rosé
- Anjou Rosé Pierre Chainier
- Lux Venit Rosé, Chaffey Bros

PAIRINGS

WINE BAR

RED



	125ml	175ml	500ml	Bottle
PE TINTO, HERDADE DO ESPORAO <i>Alentejo, Portugal - Blend of Castelao, Moreto, Trincadeira (vegan)</i> <i>Cherry - floral - spice</i>	£5.2	£6.5	£18.2	£26
BON POTE, MAISON JEAN LORON <i>Beaujolais, France - Gamay, Syrah (vegan)</i> <i>Raspberry - blackcurrant - blueberry</i>	£5.8	£7.3	£20.3	£29
CRIANZA, CARE <i>Cariñena, Spain - 70% Tempranillo, 30% Merlot (vegan)</i> <i>Cherry - blackberry - spice - vanilla</i>	£6	£7.5	£21	£30
BACCOLO ROSSO, PARZIALE APPASSIMENTO, CIELO E TERRA <i>Veneto, Italy - Merlot, Corvina (vegan)</i> <i>Black cherry fruit - spice</i>	£6.2	£7.8	£21.8	£31
AGLIANICO PUGLIA DUCCA DELLE CORONE <i>Puglia, Italy - 100% Aglianico (organic, sustainably sourced)</i> <i>Cherry - blackberry - spice</i>	£7	£8.8	£24.6	£35
NONNA GISELLA SANGIOVESE PIZZINI <i>Victoria, Australia - 100% Sangiovese (vegan)</i> <i>Spiced plums - cherries - chocolate - dried Italian herbs</i>	£7.4	£9.3	£25.9	£37
SAPERAVI, TELIANI WINERY <i>Kaheti, Georgia - 100% Saperavi (vegan)</i> <i>Pure blackberry - plum - smoky - chocolate</i>	£7.6	£9.5	£26.6	£38
JUAN GIL YELLOW LABEL 4 MESES <i>Jumilla, Spain - 100% Monastrell (vegan, organic)</i> <i>Black plums - cinnamon - full</i>	£7.8	£9.8	£27.3	£39
TRILOGIA KÉKFRANKOS, SCHIEBER PINCESZET <i>Szekszard, Hungary - 100% Kékfrankos (vegan)</i> <i>Red cherries - black pepper - light spice</i>	£8	£10	£28	£40
PRIMITIVO DI MANDURIA RISERVA, MAGNIFICO FUOCO <i>Puglia, Italy - 100% Primitivo (vegan)</i> <i>Dark fruits - chocolate - coffee</i>	£8.8	£11	£30.8	£44
BONARDA, AGUIJÓN DE ABEJA, CATAMARCA PROVINCE <i>Catamarca, Argentina - 100% Bonarda (vegan, organic)</i> <i>Dark berry - clove - light pepper</i>	£9.2	£11.5	£32.2	£46
TABALI TALUD, CABERNET SAUVIGNON <i>Maipo, Chile - 100% Cabernet Sauvignon (vegan)</i> <i>Black cherries - blackcurrant - spice</i>	£9.2	£11.5	£32.2	£46
2019 ULTERIOR GARNACHA PARCELA NO. 6 ORGANIC, BODEGAS VERUM <i>Castilla-la-Mancha, Spain - 100% Garnacha (vegan, organic)</i> <i>Rosehips - earth - liquorice</i>	£9.4	£11.8	£32.9	£47

PAIRINGS

WINE BAR

RED



	125ml	175ml	500ml	Bottle
PINOTAGE, DELHEIM <i>Stellenbosch, South Africa – 100% Pinotage</i> <i>Chocolate – coffee – herbaceous</i>	£9.6	£12	£33.6	£48
HOPLE GHIA <i>Paczków, Poland – 100% Regent (vegan, sustainable)</i> <i>Earthy – dark berries – fresh redcurrant</i>	£10	£12.5	£35	£50
ROSSO NO.1 2019 COSTE DEL VIVO, IGT TOSCANA <i>Tuscany, Italy – 63% Sangiovese, 18% Cabernet Franc, 11% Merlot,</i> <i>8% Indigenous varieties (vegan)</i> <i>Blood orange – pomegranate – leather – flint</i>	£13	£16.3	£45.5	£65
PINOT NOIR WESTCOTT VINEYARDS <i>Vinemount Ridge, Canada – 100% Pinot Noir (vegan)</i> <i>Dark cherry – red fruit – vanilla</i>	£13	£16.3	£45.5	£65
ST JOSEPH, L'INSTINCT, DOMAINE JOLIVET <i>Rhone, France – 100% Syrah (vegan)</i> <i>Sweet plum – cracked pepper – blueberry – smoke</i>	£13.6	£17	£47.6	£68
CABERNET FRANC, RED NEWT CELLARS <i>New York State, USA – 100% Cabernet Franc (vegan)</i> <i>Raspberry – red cherry – black pepper</i> <i>95 points - Wine Enthusiast, 94 points - Wine Spectator</i>	£14.4	£18	£50.4	£72

RED FLIGHTS

SOFT & FRUITY

£14

3 x 75ml glasses:

- Bon Pote, Maison Jean Loron
- Trilogia Kékfrankos, Schieber Pincszet
- Hople Ghia

SPICED & COMPLEX

£15

3 x 75ml glasses:

- 2019 Ulterior Garnacha Parcela No. 6 Organic, Bodegas Verum
- Saperavi, Teliani Winery
- Pinotage, Delheim

BOLD & POWERFUL

£14

3 x 75ml glasses:

- Bonarda, Aguijón De Abeja, Catamarca Province
- Aglianico Puglia Ducca Delle Corone
- Juan Gil Yellow Label 4 Meses

PAIRINGS

WINE BAR

PREMIUM WINES



WHITE

WEINGUT S.A. PRUM BERNKASTELER LAY, GRAND LEY RIESLING GG <i>Mosel, Germany – 100% Riesling</i> <i>White peach – citrus peel – apple – petrol</i> <i>92 points – Jancis Robinson</i>	£10.8	£18	£22.5	£90
ABRAXAS VIN DE TERROIR 2017, ROBERT SINSEY <i>California, USA – Gewurztraminer, Pinot Blanc, Pinot Gris, Riesling (organic)</i> <i>Lilac – lychee – apricot – lime</i> <i>94 points – Jancis Robinson</i>	£11	£19	£23.8	£95
LADOUCETTE BARON DE L 2020, POUILLY FUME <i>Loire, France – 100% Sauvignon Blanc (vegan)</i> <i>Flint – citrus – tropical</i> <i>93 points – Robert Parker</i>	£11.7	£27	£33.8	£135
<h3>RED</h3>				
2021 GRAFT SYRAH, LUKAS VAN LOGGERENBERG <i>Stellenbosch, South Africa – Syrah, Cinsault</i> <i>Blackberry – peppercorns – mineral – roses</i> <i>97 points – Neal Martin</i>	£10	£17.4	£21.8	£87
PINOT NOIR, BANNOCKBURN <i>Central Otago, New Zealand – 100% Pinot Noir</i> <i>Cherry blossom – pomegranate – fennel – violets</i> <i>92 points – Wine Advocate</i>	£10.5	£18.6	£23.3	£93
MIRUM 2019, VALDAYA <i>Ribera del Duero, Spain – 100% Tempranillo</i> <i>Cocoa – coffee – smoke – liquorice</i> <i>96 points – Tim Atkin, 92 points – James Suckling</i>	£13	£23	£28.8	£115
SOUL OF A LION, DAOU 2018 <i>California, USA – 86% Cabernet Sauvignon, 10% Cabernet Franc, 4% Petit Verdot</i> <i>Cassis – black currant – liquorice</i> <i>97+ points – Robert Parker Wine Advocate, 96 points – Wine Enthusiast</i>	£22	£50	£62.5	£250

PREMIUM FLIGHTS




EUROPEAN FLIGHT <i>3 x 50ml glasses:</i> • Weingut S.A. Prum Bernkasteler Lay, Grand Ley Riesling GG • Ladoucette Baron de L 2020, Pouilly Fume • Mirum 2019, Valdaya	£26
REST OF THE WORLD FLIGHT <i>3 x 50ml glasses:</i> • Abraxas Vin De Terroir 2017, Robert Sinskey • Pinot Noir, Bannockburn • 2021 Graft Syrah, Lukas Van Loggerenberg	£25
SOMMELIER'S FLIGHT <i>3 x 75ml glasses:</i> <i>Each month our Sommelier's will pick their favourite wines to include in a flight.</i> <i>Please ask for this month's choices, and why we've selected them.</i>	£20

PAIRINGS

WINE BAR

DESSERT WINE

MOSCATEL DE SETUBAL, BACALHOA
Setúbal, Portugal - 100% Moscatel (vegan)
Orange - Currants - dried apricots - figs

 70ml  100ml  Bottle
 £4.5 £6 £42 75CL

SAUTERNES CHATEAU VILLEFRANCHE
Bordeaux, France - 90% Semillon, 5% Sauvignon Blanc, 5% Muscadelle
Apricot - mango

£6 £8 £55 75CL

SHIRATAMA BRANDY UMESHU
Honshu - Hyogo, Japan - 100% ume (plum)
Plum - candied apple - almond

£8.5 £12 £55 50CL

T NOBLE LATE HARVEST, KEN FORRESTER WINES
Stellenbosch, South Africa - 100% Chenin Blanc (Botrytis)
Pineapple - peach - apricot - melon - wood spice

£11 £15.5 £53 37.5CL

PORT

WHITE RABBIT DRY WHITE PORT, NIEPOORT, NV
Douro, Portugal - Field blend of Còdega, Rabigato, Viosinho, Arinto, Gouveio (vegetarian)
Almond - toffee - vanilla - medium dry

£5.3 £7.5

KOPKE 10 Y.O. TAWNY NV
Douro, Portugal - Touriga Nacional, Touriga Franca, Tinta Roriz
Toasted almonds - butterscotch - honey

£6.6 £9.4

QUINTA DO RETIRO NOVO 2004, KROHN
Douro, Portugal - Touriga Nacional, Touriga Francesa, Tinta Barroca
Black cherry - dark bramble fruits - plum

£7.2 £10.3

SHERRY

MANZANILLA PAPIRUSA SOLERA FAMILIAR, BODEGAS LUSTAU
Jerez, Spain - 100% Palomino (vegan)
Bone dry - light - seat salt

£7.5 £10.4

OTHER FORTIFIED

MALAMADO, ZUCCARDI, 2014
Mendoza, Argentina - 100% Malbec (vegan)
Coffee - plum - violet - sweet

£5.3 £7.5

PEDRO XIMENEZ 1927, ALVEAR, NV
Montilla Moriles, Spain - 100% Pedro Ximenez
Christmas spice - cinnamon - coffee - raisin - extra sweet

£5.6 £8

PINEAU DES CHARENTES ROUGE 'VIEUX' NV CH. MONTIFAUD
Cognac, France - Merlot, Cabernet Sauvignon
Blackcurrant - candied Morello cherries - prune

£6 £8.6

FORTIFIED WINE FLIGHT

£16

3 x 50ml glasses:

- White Rabbit Dry White Port, Niepoort
- Pineau des Charentes Rouge 'Vieux' NV Ch. Montifaud
- Pedro Ximenez 1927, Alvear, NV

PAIRINGS

WINE BAR

CLASSIC COCKTAILS

DAIQUIRI
Rum - lime - sugar

£8.5 

TOM COLLINS
Gin - lemon - sugar - soda

£8.5 


AVIATION
Hendricks - Maraschino - Crème de Violette - lemon

£8.5 

OLD FASHIONED
Bourbon - brown sugar - bitters - orange

£9 

NEGRONI
Gin - sweet vermouth - Campari

£9 

SIDECAR
Brandy - orange liqueur - lemon

£11.5 

FRENCH 75
Champagne - gin - sugar - lemon

£12 

Can't see your favourite classic cocktail? Feel free to ask, if we have the ingredients, we'll be more than happy to make it.

HOUSE COCKTAILS

FLAT WHITE MARTINI
Vodka - Baileys Irish Cream liqueur - espresso

£8.5 

REVOLVER
Buffalo Trace Bourbon - coffee liqueur - orange bitters

£9 

LAMBRUSO SPRITZ
Campari - Lambrusco - Double Dutch double lemon

£10 

GARDEN, GRAIN AND GRAPE
Vodka - Gavi - grapes - egg white

£10 

CRACKING PEAR OF FIGS
Jim Beam Honey - fig liqueur - pear juice - cracked black pepper - citrus
(£1 from each sale goes to Martin House Children's Hospice)

£10.5 

'ELLO BLOSSOM
Mancino Cherry Blossom Vermouth - Eller's Farm Y-Gin

£11 

BASIL SMASH
Eller's Farm Y-Gin - basil - lemon - sugar

£11 

RUM RUM AS FAST AS YOU CAN
Ron Zacapa 23 - banana liqueur - Double Dutch ginger ale - bitters

£11 



PAIRINGS

WINE BAR

GIN

*Served in 50ml measures with Double Dutch tonic (ask your server for options) & garnish.
25ml measures available on request.*

PORTOBELLO ROAD, LONDON <i>Juniper - lemon - orange - pepper</i>	£10
COOPER KING BERRIES & BASIL, SUTTON-ON-THE-FOREST, NORTH YORKSHIRE <i>Raspberry - floral - basil - citrus - cardamom</i>	£10
HENDRICKS, SCOTLAND <i>Cucumber - lemon - rose petals</i>	£11
RARE BIRD RHUBARB & GINGER, MALTON, NORTH YORKSHIRE <i>Coriander - rhubarb - liquorice - orange - ginger</i>	£11
COOPER KING, SUTTON-ON-THE-FOREST, NORTH YORKSHIRE <i>Juniper - cardamom - citrus - floral - honey</i>	£11
SLINGSBY MARMALADE, HARROGATE, NORTH YORKSHIRE <i>Floral - citrus - orange peel</i>	£11.4
ELLER'S FARM Y-GIN, STAMFORD BRIDGE, NORTH YORKSHIRE <i>Juniper - liquorice - cardamom - rhubarb</i>	£12.4
WHITBY GIN, NORTH YORKSHIRE <i>Juniper - citrus - heather tip - sugar kelp - honey</i>	£13

NORTH YORKSHIRE GIN FLIGHT

£16

3 x 25ml, tonic & garnish

Whitby Gin, Whitby

Eller's Farm Y-Gin, Stamford Bridge

Cooper King, Sutton-on-the-Forest

FRUIT-LED GIN FLIGHT

£15

3 x 25ml, tonic & garnish

Slingsby Marmalade, Harroagte

Rare Bird Rhubarb & Ginger, Malton

Cooper King, Sutton-on-the-Forest



WHISKY

Served in 25ml measures

CAOL ILA, ISLAY <i>Cigar - hickory - peppermint - smoked ham</i>	£6.3
GLENKINCHIE 12YO MALT, LOWLAND <i>Honey - madeira - stewed fruit</i>	£7
NIKKA FROM THE BARREL, JAPAN <i>Caramel - toffee - winter spice</i>	£7
FILEY BAY PEATED FINISH, YORKSHIRE <i>Vanilla - caramel - citrus</i>	£7.2
FILEY BAY STR, YORKSHIRE <i>Floral - vanilla - chocolate - toast</i>	£7.2
TALISKER PORT RUIGHE, ISLE OF SKYE <i>Chillies - chocolate - cocoa - mocha</i>	£7.5
GLENFARCLAS 15YO, SPEYSIDE <i>Raisin - orange peel - walnut - date</i>	£8.5

PEATED WHISKY FLIGHT

£20

3 x 25ml

- *Filey Bay Peated Finish*
- *Caol Ila*
- *Talisker Port Ruighe*

UNPEATED WHISKY FLIGHT

£21.5

3 x 25ml

- *Glenkinchie 12 YO Malt*
- *Filey Bay STR*
- *Glenfarclas 15 YO*



SPIRITS

Served in 25ml measures

BRANDY

COURVOISIER VSOP	£5.5
HINE ANTIQUE XO PREMIER CRU	£15

RUM

KRAKEN BLACK SPICED RUM	£4.2
RON ZACAPA 23	£7

TEQUILA

EL JIMADOR	£4.5
PATRON SILVER	£5.5

VODKA

DISCARDED GRAPE SKIN VODKA	£4.5
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BEER

TINY REBEL CLWB TROPICA <i>Tropical IPA - Newport, Wales - 5.5% abv (vegan)</i>	£5.5 330 ML
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ILKLEY BLONDE, ILKLEY BREWERY <i>Session Blonde - Ilkley, England - 4.0% abv</i>	£6.2 500 ML
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MARMALADE PORTER, WOLD TOP BREWERY <i>Dark porter - Driffield, England - 5.0% abv (gluten free)</i>	£6.7 500 ML
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LAGER & CIDER

BREW YORK GOLDEN EAGLE (DRAUGHT) <i>Pilsner - York, England - 4.8% abv (gluten free, vegan)</i>	£5.2 PINT £2.6 HALF
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PILSNER URQUELL <i>Pilsner - Plzeň, Czech Republic - 4.4% abv (vegan)</i>	£5.5 330 ML
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BREW YORK CONEY (DRAUGHT) <i>Hazy Session IPA - York, England - 4.2% abv (vegan)</i>	£6 PINT £3 HALF
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ORIGINAL APPLE CIDER, YORK CIDER CO <i>Cider - York, England - 4.6% abv (gluten free, vegan)</i>	£6 500 ML
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PAIRINGS

WINE BAR

LIQUEURS

AMARETTO, DISARONNO	£3.2
LIMONCELLO, TOSOLINI	£3.5
GRAPPA, NONINO CHARDONNAY	£6
BAILEY'S (50ml)	£4.6
MOZART DARK CHOCOLATE (50ml)	£6

MOCKTAILS

WHEN LIFE GIVES YOU LEMONS <i>Honey - mint - pineapple - lime - Double Dutch lemon</i>	£5.5
MINERVA <i>Raspberrry - strawberry - cranberry - Double Dutch cucumber & watermelon</i>	£5.5
MINT LILLY <i>Elderflower - cucumber - mint - lemon - tonic</i>	£5.5
ROSE MOCKTINI <i>Cranberry - lime - rose - lemonade</i>	£5.5

SOFT DRINKS

VELTINS ALCOHOL FREE PILSNER (300ml bottle)	£4
BELLE & CO 0% SPARKLING WINE <i>Sparkling grape juice & premium green tea infusion</i>	£4
LEMONAID BLOOD ORANGE (330ml bottle)	£4.5
LEMONAID LIME (330ml bottle)	£4.5
SAN PELLOGRINO ORANGE (330ml bottle)	£3.5
COKE/DIET COKE (330ml bottle)	£3.7
MARLISH WATER (<i>Still/Sparkling</i>)	£2.5 Small £4 Large

HOT DRINKS

SINGLE ESPRESSO / MACCHIATO	£2.7
DOUBLE ESPRESSO	£3
AMERICANO	£3
CAPPUCCINO / LATTE / FLAT WHITE / CORTADO	£3.5
MOCHA / HOT CHOCOLATE <i>Add marshmallows for 30p</i>	£3.5
TEA <i>Yorkshire / Earl Grey / Peppermint / Berry Berry Herbal / Green</i>	£3
LIQUEUR COFFEE / BOOZY HOT CHOCOLATE	£7
BAILEYS / IRISH / BRANDY / AMARETTO	£7