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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 Biaxas, 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 Spiels
- 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>Viile 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, 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

RED

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

£26

3 x 50ml glasses:

- Weingut S.A. Prum Bernkasteler Lay, Grand Ley Riesling GG
- Ladoucette Baron de L 2020, Pouilly Fume
- Mirum 2019, Valdaya

REST OF THE WORLD FLIGHT

£25

3 x 50ml glasses:

- Abraxas Vin De Terroir 2017, Robert Sinskey
- Pinot Noir, Bannockburn
- 2021 Graft Syrah, Lukas Van Loggerenberg

SOMMELIER'S FLIGHT

PLEASE ASK FOR PRICE

3 x 75ml glasses:

Each month our Sommelier's will pick their favourite wines to include in a flight. Please ask for this month's choices, and why we've selected them.

PAIRINGS

WINE BAR

DESSERT WINE

MOSCATEL DE SETUBAL, BACALHOA

Setúbal, Portugal - 100% Moscatel (vegan)

Orange - Currants - dried apricots - figs

SAUTERNES CHATEAU VILLEFRANCHE

Bordeaux, France - 90% Semillon, 5% Sauvignon Blanc, 5% Muscadelle

Apricot - mango

SHIRATAMA BRANDY UMESHU

Honshu - Hyogo, Japan - 100% ume (plum)

Plum - candied apple - almond

T NOBLE LATE HARVEST, KEN FORRESTER WINES

Stellenbosch, South Africa - 100% Chenin Blanc (Botrytis)

Pineapple - peach - apricot - melon - wood spice

ENTICE, HATTINGLEY VALLEY

Hampshire, England - Bacchus 100%

Elderflower - lemon - honey

PORT

WHITE RABBIT DRY WHITE PORT, NIEPOORT, NV

Douro, Portugal - Field blend of Còdega, Rabigato, Viosinho, Arinto, Gouveio (vegetarian)

Almond - toffee - vanilla - medium dry

KOPKE 10 Y.O. TAWNY NV

Douro, Portugal - Touriga Nacional, Touriga Franca, Tinta Roriz

Toasted almonds - butterscotch - honey

QUINTA DO RETIRO NOVO 2004, KROHN

Douro, Portugal - Touriga Nacional, Touriga Francesa, Tinta Barroca

Black cherry - dark bramble fruits - plum

SHERRY

MANZANILLA PAPIRUSA SOLERA FAMILIAR, BODEGAS LUSTAU

Jerez, Spain - 100% Palomino (vegan)

Bone dry - light - seat salt

OTHER FORTIFIED

MALAMADO, ZUCCARDI, 2014

Mendoza, Argentina - 100% Malbec (vegan)

Coffee - plum - violet - sweet

PEDRO XIMENEZ 1927, ALVEAR, NV




Montilla Moriles, Spain - 100% Pedro Ximenez

Christmas spice - cinnamon - coffee - raisin - extra sweet

PINEAU DES CHARENTES ROUGE 'VIEUX' NV CH. MONTIFAUD

Cognac, France - Merlot, Cabernet Sauvignon

Blackcurrant - candied Morello cherries - prune

	 70ml	 100ml	 Bottle
	£4.5	£6	£42 75CL
	£6	£8	£55 75CL
	£8.5	£12	£55 50CL
	£11	£15.5	£53 37.5CL
	£11	£15.5	£53 37.5CL

	£5.3	£7.5	
	£6.6	£9.4	
	£7.2	£10.3	
	£7.5	£10.4	
	£5.3	£7.5	
	£5.6	£8	
	£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 <i>Rum - lime - sugar</i>	£8.5	
TOM COLLINS <i>Gin - lemon - sugar - soda</i>	£8.5	
AVIATION <i>Hendricks - Maraschino - Crème de Violette - lemon</i>	£8.5	
OLD FASHIONED <i>Bourbon - brown sugar - bitters - orange</i>	£9	
NEGRONI <i>Gin - sweet vermouth - Campari</i>	£9	
SIDECAR <i>Brandy - orange liqueur - lemon</i>	£11.5	
FRENCH 75 <i>Champagne - gin - sugar - lemon</i>	£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 <i>Vodka - Baileys Irish Cream liqueur - espresso</i>	£8.5	
REVOLVER <i>Buffalo Trace Bourbon - coffee liqueur - orange bitters</i>	£9	
LAMBRUSO SPRITZ <i>Campari - Lambrusco - Double Dutch double lemon</i>	£10	
GARDEN, GRAIN AND GRAPE <i>Vodka - Gavi - grapes - egg white</i>	£10	
CRACKING PEAR OF FIGS <i>Jim Beam Honey - fig liqueur - pear juice - cracked black pepper - citrus</i> <i>(£1 from each sale goes to Martin House Children's Hospice)</i>	£10.5	
'ELLO BLOSSOM <i>Mancino Cherry Blossom Vermouth - Eller's Farm Y-Gin</i>	£11	
BASIL SMASH <i>Eller's Farm Y-Gin - basil - lemon - sugar</i>	£11	
RUM RUM AS FAST AS YOU CAN <i>Ron Zacapa 23 - banana liqueur - Double Dutch ginger ale - bitters</i>	£11	



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, Harrogate
Rare Bird Rhubarb & Ginger, Malton
Cooper King, Sutton-on-the-Forest*



PAIRINGS

WINE BAR

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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ASPALL DRAUGHT CYDER <i>Cider - Suffolk, England - 5.5% abv (gluten free, vegan)</i>	£5.5	330 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>Raspberry - 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
BELVOIR FARM SPARKLING ELDERFLOWER PRESSE (250ml bottle)	£4.8
BELVOIR FARM PINK LADY SPARKLING APPLE JUICE (250ml bottle)	£4.8
SAN PELLEGRINO 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	