



## DRINKS LIST CONTENTS

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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 <sup>Bottle</sup> 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)</i> <i>Brioche - white flowers - fennel</i>	£7	£35
LAMBRUSCO, CANTINA DI SOLIERA <i>Emilia-Romagna, Italy - 100% Lambrusco Graspaross (sparkling red) (vegan)</i> <i>Cherry - sweet spice - strawberry</i>	£7.6	£38
MÉTHODE ANCESTRALE, STRANGE KOMPANJIE (PET-NAT) <i>Voor-Paardeberg, South Africa - 100% Grenache (vegan, sustainable)</i> <i>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)</i> <i>Apple - pear - biscuit - brioche</i>	£11.6	£58
FRANCIACORTA BRUT ROSE, MOSNEL <i>Lombardia, Italy - 40% Pinot Noir, 40% Chardonnay, 20% Pinot Blanc (vegan)</i> <i>Wild strawberry - pomegranate - red apple</i>	£12	£60
PIERRE PAILLARD, GRAND CRU BOUZY <i>Champagne, France - 70% Pinot Noir and 30% Chardonnay</i> <i>Peaches - yellow plums - orange - garden herbs - chalk</i> <i>92 points Robert Parker's Wine Advocate</i>	£14	£70
VALENTIN LEFLAIVE CV18 30- BLANC DE BLANCS <i>Champagne, France - 100% Chardonnay</i> <i>White peach - brioche - creamy</i>		£95
BILLECART SALMON, ROSÉ, NV <i>Champagne, France - 40% Chardonnay, 30% Pinot Meunier, 30% Pinot Noir (vegan, organic)</i> <i>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
LES ROULANTS UGNI BLANC/COLOMBARD, LES VIGNOBLES FONCALIEU <i>Languedoc-Roussillon, France – Ugni Blanc/Colombard (vegan)</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
PHOENIX PINOT GRIS, TWO RIVERS <i>Marlborough, New Zealand – 100% Pinot Gris (vegan, sustainable)</i> <i>Rose – pear – nutty – aromatic</i>	£7.2	£9	£25.2	£36
IKHALTO KISI KHIKHVI MTSVANE <i>Kakheti, Georgia – 34% Kisi, 33% Khikhvi, 33% Mtsvane (vegan)</i> <i>Citrus – almond – apple</i>	£7.8	£9.8	£27.4	£39
ALTANO DOURO BRANCO, SYMINGTON FAMILY <i>Douro, Portugal – Malvasia Fina, Viosinho, Rabigato, Moscatel Galego (vegan)</i> <i>Lime zest – honeysuckle – crisp</i>	£8	£10	£28	£40
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
QUINTALUNA VERDEJO, OSSIAN VIDES Y VINOS <i>Castilla Y León, Spain – 100% Verdejo</i> <i>Quince – pine – creamy – apricot</i>	£9	£11.3	£31.6	£45
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
AIRÉN, LAS TINADAS, BODEGAS VERUM <i>Castilla-la-Mancha, Spain – 100% Airén (vegetarian, organic)</i> <i>Nectarine – almond – mineral – chamomile</i>	£9.6	£12	£33.6	£48



## WHITE

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
JOHANNITER SUPERLEGGERA, HOPLÉ <i>Silesia, Poland - 100% Johanniter</i> <i>Floral - petrol - spice - complex</i>	£10	£12.5	£35	£50
ARINTO, STANTON AND KILLEEN <i>Rutherglen, Australia - 100% Arinto (vegan)</i> <i>Melon - stone fruit - textured</i>	£10.4	£13	£36.4	£52
PAPILLON GONEPTERYX, VÍNO OD FRANCÚZA <i>Devicie, Slovakia - 80% Gewurztraminer, 20% Sauvignon Blanc (vegan, organic)</i> <i>Floral - perfume - gooseberry - lime zest</i>	£11	£13.8	£38.5	£55
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
TERLANER CUVÉE, CANTINA TERLAN <i>Alto Adige, Italy - 60% Pinot Bianco, 30% Chardonnay, 10% Sauvignon Blanc</i> <i>Lemon - elderflower - peach - tropical</i>	£13.6	£17	£47.6	£68
MAMI, IL POGGIARELLO <i>Emilia, Italy - 100% Malvasia</i> <i>White flowers - pineapple - candied stone fruit</i>	£15	£18.8	£52.6	£75

### WHITE FLIGHTS

LIGHT & CRISP £15

3 x 75ml glasses:

- Ke Bonta Gavi DOCG
- Airén, Las Tinadas, Bodegas Verum
- Arinto, Stanton and Killeen

AROMATIC £14

3 x 75ml glasses:

- Phoenix Pinot Gris, Two Rivers
- Ikhaltó Kisi Khikhvi Mtsvane
- Johanniter Superleggera, Hoplé

RICH & FULL £16

3 x 75ml glasses:

- Chateau Trebiac-Graves Blanc
- Quintaluna Verdejo, Ossian Vides Y Vinos
- Viognier Roussanne, Sutherland

# 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>				
CARMELA ROSÉ, BODEGAS BENEGAS	£8.8	£11	£30.8	£44
<i>Mendoza, Argentina - 100% Cabernet Franc (vegan)</i>				
<i>Herbaceous - strawberry - orange peel</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
- Carmela Rosé, Bodegas Benegas

# 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
KABELLEND CINSULT, ROOK EN SPIELS <i>Paarl, South Africa – 100% Cinsault (vegan)</i> <i>Cherries – cranberries – fresh raspberries</i>	£6.8	£8.5	£23.8	£34
DURIF, A GROWER'S TOUCH <i>New South Wales, Australia – 100% Durif (vegan)</i> <i>Blueberry – spice – vanilla</i>	£7.2	£9	£25.2	£36
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
ROXANNE THE RAZOR, DELINQUINTE WINE CO <i>Riverland, Australia – 40% Negromaro, 35% Aglianico, 25% Nero d'Avola (vegan, organic, biodynamic)</i> <i>Vibrant – cherry – strawberry laces</i>	£9	£11.3	£31.6	£45
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
ST GEORGE NEMEA, DOMAINE SKOURAS <i>Nemea, Greece – 100% Agiorgitiko</i> <i>Blackberries – mulberries – aniseed – cinnamon</i>	£9.6	£12	£33.6	£48
SILENT NOISE FO SHIRAZ, CHARLIE O'BRIEN <i>McClaren Vale, Australia – 100% Shiraz (vegan, organic)</i> <i>White pepper – ginger – baked cherry – strawberry</i>	£9.6	£12	£33.6	£48

# PAIRINGS

WINE BAR

## RED



	125ml	175ml	500ml	Bottle
CASA VALDUGA TANNAT <i>Campanha, Brazil - 100% Tannat (vegan)</i> <i>Vanilla - leather - blackberry - plums</i>	£9.8	£12.3	£34.4	£49
TENUTA SANT'ANTONIO VALPOLICELLA NANFRE <i>Veneto, Italy - 70% Corvina, 30% Rondinella</i> <i>Dark cherry - herbs - smoke</i>	£10.8	£13.5	£37.8	£54
NO REGRETS CABERNET MERLOT, PECCAVI ESTATE <i>Margaret River, Australia - 85% Cabernet Sauvignon, 15% Merlot (vegan)</i> <i>Chocolate - black plums - juicy berries</i>	£11	£13.8	£38.6	£55
SOUL N PINOT NOIR, ELIAS LÓPEZ <i>Patagonia, Argentina - 100% Pinot Noir (vegan)</i> <i>Stewed cherry - forest floor - mushroom - raspberry</i>	£12	£15	£42	£60
MASTER OF NONE, BLANKBOTTLE WINERY <i>Western Cape, South Africa (vegan) - Cinsault, Pinot Noir, Grenache, Pinotage, 16% White grapes</i> <i>Strawberry - blackcurrant leaf - pomegranate - blueberry</i>	£13	£16.3	£45.6	£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
SAUMUR ROUGE, LE CLOS, CHATEAU FOUQUET <i>Loire, France - 100% Cabernet Franc (biodynamic)</i> <i>Sweet spice- black fruit - bell pepper - complex</i>	£14.4	£18	£50.4	£72

### RED FLIGHTS

#### SOFT & FRUITY

£15

3 x 75ml glasses:

- Kabbelend Cinsault, Rook en Spiels
- Roxanne the Razor, Delinquente Wine Co
- Tenuta Sant'Antonio Valpolicella Nanfre

#### SPICED & COMPLEX

£16

3 x 75ml glasses:

- Silent Noise FO Shiraz, Charlie O'Brien
- 2019 Ulterior Garnacha Parcela No. 6 Organic, Bodegas Verum
- St George Nemea, Domaine Skouras

#### BOLD & POWERFUL

£15

3 x 75ml glasses:

- Durif, A Grower's Touch
- Casa Valduga Tannat
- No Regrets Cabernet Merlot, Peccavi Estate

# PAIRINGS

WINE BAR



## PREMIUM WINES

### WHITE

CARTOLOGY, ALHEIT VINEYARDS <i>Hemel-en-Aarde, South Africa – 92% Chenin Blanc, 8% Semillon</i> <i>Citrus oil - honey - ripe pear</i> <i>95 points - Greg Sherwood MW</i>	£10	£17.2	£21.5	£86
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

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
CÔTE RÔTIE 2021, DOMAINE BURGAUD <i>Rhône, France – 100% Syrah</i> <i>blackcurrant - violet - cinnamon</i> <i>91 points - Vinous</i>	£11	£20	£25	£100
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 £27  
3 x 50ml glasses:

- Ladoucette Baron de L 2020, Pouilly Fume
- Côte Rôtie 2021, Domaine Burgaud
- Mirum 2019, Valdaya

REST OF THE WORLD FLIGHT £25  
3 x 50ml glasses:

- Abraxas Vin De Terroir 2017, Robert Sinskey
- Cartology, Alheit Vineyards
- Pinot Noir, Bannockburn

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*



70ml

£4.5



100ml

£6



Bottle

£42 75CL

MUSCAT LATE HARVEST VIN DE HEL, THELEMA

*Stellenbosch, South Africa - 100% Muscat de Frontignan*

*Apricot - citrus - candied pineapple*

£5.4

£8.5

£27 37.5CL

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

VIDAL ICE WINE, PELLER ESTATES

*Niagara, Canada - Riesling 100%*

*Marmalade - oranges - pineapple - honey*

£14

£19

£70 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

## SHERRY

MANZANILLA PAPIRUSA SOLERA FAMILIAR, BODEGAS LUSTAU

*Jerez, Spain - 100% Palomino (vegan)*

*Bone dry - light - sea 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 <i>Rum - lime - sugar</i>	£10	
TOM COLLINS <i>Gin - lemon - sugar - soda</i>	£10	
AVIATION <i>Hendricks - Maraschino - Crème de Violette - lemon</i>	£10	
OLD FASHIONED <i>Bourbon - brown sugar - bitters - orange</i>	£10.5	
NEGRONI <i>Gin - sweet vermouth - Campari</i>	£10.5	
BLACK MANHATTAN <i>Buffalo Trace - Amaro - bitters</i>	£10.5	
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>	£10	
ANGEL FACE* <i>Ellers Farm Y Gin - apple schnapps - apricot liqueur - lemon</i>	£10.5	
BARREL AGED WHITE NEGRONI <i>Ellers Farm Y Gin - Suze - Lillet Blanc</i>	£10.5	
CRACKING PEAR OF FIGS <i>Jim Beam Honey - fig liqueur - pear juice - cracked black pepper - citrus</i>	£10.5	
RUM RUM AS FAST AS YOU CAN <i>Ron Zacapa 23 - banana liqueur - Double Dutch ginger ale - bitters</i>	£11	
CHAILEY BAY <i>Filey Bay STR Finish - chai syrup - tabasco</i>	£11.5	
PUMPKIN SPICE ESPRESSO MARTINI <i>Vodka - Kahlua - pumpkin spice liqueur - espresso</i>	£11.5	
BRAMBLE SPRITZ* <i>Crème de Mure - Ellers Farm Y Gin - lemon - sparkling wine</i>	£11.5	

*\* With every purchase of these cocktails, a tree will be planted at Ellers Farm Distillery*



## 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>	£11.5
ELLER'S FARM Y-GIN, STAMFORD BRIDGE, NORTH YORKSHIRE <i>Juniper - liquorice - cardamom - rhubarb</i>	£12.5
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 Berries & Basil, Sutton-on-the-Forest*



# PAIRINGS

WINE BAR

## WHISKY

*Served in 25ml measures*

CAOL ILA, ISLAY <i>Cigar - hickory - peppermint - smoked ham</i>	£6.5
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>	£7.5
FILEY BAY STR FINISH, YORKSHIRE <i>Floral - vanilla - chocolate - toast</i>	£7.5
TALISKER PORT RUIGHE, ISLE OF SKYE <i>Chillies - chocolate - cocoa - mocha</i>	£7.5
WHITTAKERS FIRST EDITION, YORKSHIRE <i>Vanilla - spice - apricot</i>	£8
COOPER KING TRANSATLANTIC WHISKY, YORKSHIRE <i>Caramel - toffee - smoke</i>	£9
GLENFARCLAS 15YO, SPEYSIDE <i>Raisin - orange peel - walnut - date</i>	£10

### PEATED WHISKY FLIGHT

£20

*3 x 25ml*

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

### UNPEATED WHISKY FLIGHT

£22

*3 x 25ml*

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

### YORKSHIRE WHISKY FLIGHT

£22

*3 x 25ml*

- *Whittakers First Edition, Harrogate*
- *Cooper King Transatlantic Whisky*
- *Filey Bay STR Finish*



## 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
FORTALEZA TEQUILA BLANCO	£9

### VODKA

DISCARDED GRAPE SKIN VODKA	£4.5
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### LIQUEURS

AMARETTO, DISARONNO	£3.2
LIMONCELLO, TOSOLINI	£3.5
GRAPPA, NONINO CHARDONNAY	£6
BAILEY'S (50ml)	£4.6
MOZART DARK CHOCOLATE (50ml)	£6
LIQUEUR COFFEE / BOOZY HOT CHOCOLATE	£7.5
<i>Baileys / Irish / Brandy / Amaretto</i>	

## BEER, LAGER & CIDER

ILKLEY BLONDE, ILKLEY BREWERY <i>Session Blonde - Ilkley, England - 4.0% abv</i>	£6.2	500 ML
MARMALADE PORTER, WOLD TOP BREWERY <i>Dark porter - Driffield, England - 5.0% abv (gluten free)</i>	£6.7	500 ML
DELIRIUM RED <i>Cherry Fruit Beer - Melle, Belgium - 8.0% abv (vegan)</i>	£7.5	330 ML
BREW YORK GOLDEN EAGLE (DRAUGHT) <i>Pilsner - York, England - 4.8% abv (gluten free, vegan)</i>	£5.2	PINT    £2.6 HALF
BREW YORK CONEY (DRAUGHT) <i>Hazy Session IPA - York, England - 4.2% abv (vegan)</i>	£6	PINT    £3 HALF
ASPALL DRAUGHT CYDER <i>Cider - Suffolk, England - 5.5% abv (gluten free, vegan)</i>	£5.5	330 ML

# PAIRINGS

WINE BAR

## NO & LOW



ROSE CUVÉE, WEDNESDAY'S DOMAINE 0% ABV <i>Castilla-la-Mancha, Spain – Airen, Tempranillo (vegan)</i> <i>Mineral - red fruit - effervescent</i>	£7.6	N/A	N/A	£38
THE VERY CAUTIOUS ONE, DE BORTOLI VINEYARDS 0% ABV <i>Riverina, Australia – Gewürztraminer/Riesling (vegan)</i> <i>Sweet spice - lychee - rose</i>	£5.6	£7	£19.6	£28
RED VIGNETTE, WEDNESDAY'S DOMAINE 0% ABV <i>Castilla-la-Mancha, Spain – Petite Syrah, Tempranillo (vegan)</i> <i>Black plum - spice - smooth</i>	£7	£8.8	£24.7	£35
SPARKLING TEA LYSEGRØN 0% ABV (vegan) <i>Citrus - lively - elegant</i>	£8.4	£10.5	£29.4	£42
VELTINS ALCOHOL FREE PILSNER <i>Pilsner - Meschede-Grevenstein, Germany - 0% abv (vegan)</i>	£4	330 ML		
SCHOFFERHOFFER GRAPEFRUIT BEER <i>Grapefruit-Hefeweizen Radler - Dortmund, Germany - 2.5% abv (vegan)</i>	£5	500 ML		

### NO & LOW FLIGHT

£11

3 x 75ml

- Sparkling Tea Lysegrøn
- The Very Cautious One, De Bortoli Vineyards
- Red Vignette, Wednesday's Domaine

## ALCOHOL FREE COCKTAILS

WHEN LIFE GIVES YOU LEMONS <i>Honey - mint - pineapple - lime - Double Dutch lemon</i>	£6
MINERVA <i>Raspberry - strawberry - cranberry - Double Dutch cucumber &amp; watermelon</i>	£6
MINT LILLY <i>Elderflower - cucumber - mint - lemon - tonic</i>	£6
ROSE MOCKTINI <i>Cranberry - lime - rose - lemonade</i>	£6



## SOFTS

LEMONAID LIME (330ml bottle)	£4.5
DIET COKE/COKE (330ml)	£3.7 / £3.9
MARLISH WATER <i>Still/Sparkling</i>	£2.5 Small £4 Large

## HOT DRINKS

*Decaf coffee available. Oat milk add 50p*

SINGLE ESPRESSO	£3
DOUBLE ESPRESSO	£3.2
ESPRESSO MACCHIATO	£3.2
AMERICANO	£3.2
CORTADO	£3.5
CAPPUCCINO	£3.5
LATTE	£3.5
FLAT WHITE	£3.5
MOCHA	£3.9
HOT CHOCOLATE <i>Add marshmallows for 30p</i>	£3.9
YORKSHIRE TEA <i>Decaf available</i>	£3
EARL GREY	£3
GREEN TEA	£3.5
PEPPERMINT TEA	£3.5
APPLE & BLACKBERRY TEA	£3.5
LIQUEUR COFFEE / BOOZY HOT CHOCOLATE <i>Baileys / Irish / Brandy / Amaretto</i>	£7.5