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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



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)</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>	£12	£60
FRANCIACORTA BRUT ROSE, MOSNEL <i>Lombardia, Italy - 40% Pinot Noir, 40% Chardonnay, 20% Pinot Blanc (vegan)</i> <i>Wild strawberry - pomegranate - red apple</i>	£12.4	£62
GUSBOURNE BLANCS DE BLANC <i>Kent, England - 100% Chardonnay</i> <i>White peach - brioche - lemon meringue pie</i>	£15	£75
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>	£15	£75
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>		£130

SPARKLING FLIGHT

£22

3 x 75ml glasses:

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

PAIRINGS

WINE BAR

WHITE



LES ROULANTS UGNI BLANC/COLOMBARD, LES VIGNOBLES FONCALIEU <i>Languedoc-Roussillon, France – Ugni Blanc/Colombard (vegan)</i> <i>Hay – fennel – pear – crisp</i>	£5.4	£6.8	£19	£27
WALT RIESLING <i>Pfalz, Germany – 100% Riesling (vegan, sustainable)</i> <i>Peach – stone fruits – elderflower – off dry</i>	£6	£7.5	£21	£30
ROLLE VIOGNIER, LES AMOURS HAUT GLEON <i>Languedoc, France – Rolle, Viognier (vegan)</i> <i>White flowers – citrus – crisp</i>	£6.2	£7.8	£21.8	£31
PETIT CHENIN BLANC, KEN FORRESTER WINES <i>Western Cape, South Africa – 100% Chenin Blanc (vegan)</i> <i>Green apple – grapefruit – pear – crisp</i>	£6.6	£8.3	£23.2	£33
VERDEJO, DEMIMO <i>Rueda, Spain – 100% Verdejo (vegan)</i> <i>Peach – nectarine – stone fruits</i>	£7	£8.8	£24.6	£35
PARANGA WHITE, KTIMA KIR-YIANNI <i>Macedonia, Greece – 80% Roditis, 20% Malagousia (vegan)</i> <i>Jasmine – white peach – apricot</i>	£7.2	£9	£25.2	£36
ALTANO DOURO BRANCO, SYMINGTON FAMILY <i>Douro, Portugal – Malvasia Fina, Viosinho, Rabigato, Moscatel Galego (vegan)</i> <i>Lime zest – honeysuckle – crisp</i>	£7.8	£9.8	£27.4	£39
PHOENIX PINOT GRIS, TWO RIVERS <i>Marlborough, New Zealand – 100% Pinot Gris (vegan, sustainable)</i> <i>Rose – pear – nutty – aromatic</i>	£8.4	£10.5	£29.4	£42
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>	£8.8	£11	£30.8	£44
SOAVE CLASSICO, GINI <i>Veneto, Italy – 100% Garganega (organic)</i> <i>Apple – white peach – almond</i>	£8.8	£11	£30.8	£44
TERROIR CHARDONNAY, CASA VALDUGA <i>Serra Gaúcha, Brazil – 100% Chardonnay (vegan)</i> <i>Tropical fruits – pineapple – full bodied</i>	£9	£11.3	£31.6	£45
TIEMPOS MODERNOS GODELLO, BODEGAS MOHA <i>Rueda, Spain – 100% Godello (biodynamic, vegan)</i> <i>White flowers – white fruit – herbaceous</i>	£9.6	£12	£33.6	£48



WHITE

VIOGNIER ROUSSANNE, SUTHERLAND <i>Elgin Valley, South Africa - 70% Viognier, 30% Roussanne (vegan)</i> <i>Citrus blossom – dried peach – spicy jasmine</i>	£9.8	£12.3	£34.4	£49
TXAKOLINA, GAINZA <i>Getariako Txakolina, Spain - 85% Hondarrabi Zuri, 5% Hondarrabi Beltz, 10% Gros Manseng (sustainable)</i> <i>Lemon citrus – apple – white fruit</i>	£10.6	£13.3	£37.2	£53
ROTER VELTLINER, FRITSCH <i>Wagram, Austria – 100% Roter Veltliner (biodynamic)</i> <i>Pear fruit – blossom honey – candied orange zest</i>	£10.8	£13.5	£37.8	£54
GRACE KOSHU KAYAGATAKE <i>Yamanashi, Japan – 100% Koshu</i> <i>Green apple – grassy – mineral</i>	£11.6	£14.5	£49.6	£58
CHENIN BLANC, WOLF & WOMAN <i>Swartland, South Africa – 100% Chenin Blanc (vegan, sustainable)</i> <i>Peach – tangerine marmalade – honey</i>	£12.8	£16	£44.8	£64
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 £17

3 x 75ml glasses:

- Grace Koshu Kayagatake
- Txakolina Gaintza
- Altano Douro Branco, Symington Family

AROMATIC £16

3 x 75ml glasses:

- Tiempos Modernos Godello Bodegas Moha
- Paranga White, Ktima Kir Yianni
- Roter Veltliner, Fritsch

RICH & FULL £15

3 x 75ml glasses:

- Chateau Trebiac-Graves Blanc
- Terroir Chardonnay, Casa Valduga
- Viognier Roussanne, Sutherland

PAIRINGS

WINE BAR

ORANGE



SOLARA ORANGE WINE	£7.4	£9.3	£25.9	£37
<i>Viile Timislui, Romania - 51% Feteasca Alba, 19% Sauvignon Blanc, 15% Chardonnay, 15% Tamioasa Romaneasca (vegan)</i>				
<i>Quince - pear - stone fruits</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 INZOLIA BIO TERRE SICILIANE IGP, TENUTE ORESTIADI	£8.4	£10.5	£29.4	£42
<i>Sicily, Italy - 100% Inzolia (vegan, organic)</i>				
<i>Almond - orange peel - white peach - sweet spice</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	£5.6	£7	£19.6	£28
<i>Cariñena, Spain - 40% Tempranillo, 40 % Cabernet Sauvignon, 20% Merlot</i>				
<i>Red fruits - cream caramel</i>				
ANJOU ROSÉ PIERRE CHAINIER	£6.2	£7.8	£21.8	£31
<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	£9.2	£11.5	£32.2	£46
<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

£15

3 x 75ml glasses:

- Pierre de Taille, Provence Rosé
- Anjou Rosé Pierre Chainier
- Carmela Rosé, Bodegas Benegas

PAIRINGS

WINE BAR

RED



PE TINTO, HERDADE DO ESPORAO <i>Alentejo, Portugal – Blend of Castelao, Moreto, Trincadeira (vegan)</i> <i>Cherry – floral – spice</i>	£5.4	£6.8	£19	£27
BON POTE, MAISON JEAN LORON <i>Beaujolais, France – Gamay, Syrah (vegan)</i> <i>Raspberry – blackcurrant – blueberry</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>	£6.4	£8	£22.4	£32
DURIF, A GROWER'S TOUCH <i>New South Wales, Australia – 100% Durif (vegan)</i> <i>Blueberry – spice – vanilla</i>	£6.6	£8.3	£23.2	£33
CRIANZA, CARE <i>Cariñena, Spain – 70% Tempranillo, 30% Merlot (vegan)</i> <i>Cherry – blackberry – spice – vanilla</i>	£7	£8.8	£24.6	£35
KABBELEND CINSULT, ROOK EN SPIEËLS <i>Paarl, South Africa – 100% Cinsault (vegan)</i> <i>Cherries – cranberries – fresh raspberries</i>	£7.2	£9	£25.2	£36
JUAN GIL YELLOW LABEL 4 MESES <i>Jumilla, Spain – 100% Monastrell (vegan, organic)</i> <i>Black plums – cinnamon – full</i>	£7.8	£9.8	£27.4	£39
TRILOGIA KÉKFRANKOS, SCHIEBER PINCESZET <i>Szekszard, Hungary – 100% Kékfrankos (vegan)</i> <i>Red cherries – black pepper – light spice</i>	£8	£10	£28	£40
FRAPPATO VITTORIA DOC ORGANIC, PLANETA <i>Sicily, Italy – 100% Frappato (vegan, organic)</i> <i>Red fruits – citrus – roses</i>	£8.4	£10.5	£29.4	£42
SAPERAVI, TELIANI WINERY <i>Kaheti, Georgia – 100% Saperavi (vegan)</i> <i>Pure blackberry – plum – smoky – chocolate</i>	£8.6	£10.8	£30.2	£43
LETICIA CABERNET CABERNET <i>Mendoza, Argentina – 70% Cabernet Franc, 30% Cabernet Sauvignon (vegan)</i> <i>Cassis – redcurrant – spice</i>	£9.2	£11.5	£32.2	£46
CASA VALDUGA TANNAT <i>Campanha, Brazil – 100% Tannat (vegan)</i> <i>Vanilla – leather – blackberry – plums</i>	£9.8	£12.3	£34.4	£49
DELHEIM FAMILY PINOTAGE <i>Stellenbosch, South Africa – 100% Pinotage</i> <i>Chocolate – coffee – herbaceous</i>	£10.4	£13	£36.4	£52

PAIRINGS

WINE BAR

RED



TENUTA SANT'ANTONIO VALPOLICELLA NANFRE <i>Veneto, Italy – 70% Corvina, 30% Rondinella</i> <i>Dark cherry - herbs - smoke</i>	£11	£13.8	£38	£55
NO REGRETS CABERNET MERLOT, PECCAVI ESTATE <i>Margaret River, Australia – 85% Cabernet Sauvignon, 15% Merlot (vegan)</i> <i>Chocolate - black plums - juicy berries</i>	£11.2	£14	£39.2	£56
LAGUNA DEL INCA, VINA SAN ESTEBAN <i>Aconcagua Valley, Chile - 40% Cabernet Sauvignon, 35% Carmenère, 25% Syrah</i> <i>Sour cherry – liquorice – spice</i>	£11.6	£14.5	£40.6	£58
JOEY TENSLEY, FUNDAMENTAL PINOT NOIR <i>California, USA – 100% Pinot Noir</i> <i>Dark cherry – liquorice – spice</i>	£11.6	£14.5	£40.6	£58
PROTOTYPE ZINFANDEL, PRECISION WINE CO. <i>California, USA – 100% Zinfandel (vegan)</i> <i>Dark plum – cassis – blueberry - black cherry – blackberry</i>	£12	£15	£42	£60
NEBBIOLO PRIVATE RESERVE, L. A. CETTO <i>Baja California, Mexico - 100% Nebbiolo</i> <i>Red fruit - tar - leather - chocolate</i>	£12.4	£15.5	£43.4	£62
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
SAUMUR ROUGE, LE CLOS, CHATEAU FOUQUET <i>Loire, France – 100% Cabernet Franc (biodynamic)</i> <i>Sweet spice- black fruit - bell pepper - complex</i>	£15	£18.8	£52.6	£75

RED FLIGHTS

SOFT & FRUITY £16

3 x 75ml glasses:

- Frappato Vittoria DOC Organic, Planeta
- Kabbelend Cinsault, Rook en Spieëls
- Joey Tensley, Fundamental Pinot Noir

SPICED & COMPLEX £17

3 x 75ml glasses:

- Trilógia Kékfrankos, Schieber Pincészet
- Laguna del Inca, Viña San Esteban
- Saperavi, Teliani Valley

BOLD & POWERFUL £17

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

Hemel-en-Aarde, South Africa – 92% Chenin Blanc, 8% Semillon

Citrus oil - honey - ripe pear

95 points - Greg Sherwood MW

£9 £17.2 £21.5 £86

ABRAXAS VIN DE TERROIR 2017, ROBERT SINSEY

California, USA – Gewurztraminer, Pinot Blanc, Pinot Gris, Riesling (organic)

Lilac – lychee – apricot – lime

94 points – Jancis Robinson

£10 £19 £23.8 £95

LADOUCETTE BARON DE L 2020, POUILLY FUME

Loire, France – 100% Sauvignon Blanc (vegan)

Flint – citrus – tropical

93 points - Robert Parker

£14 £27 £33.8 £135

RED

CÔTE RÔTIE 2021, DOMAINE BURGAUD

Rhône, France – 100% Syrah

Blackcurrant - violet - cinnamon

91 points - Vinous

£10.3 £20 £25 £100

DRAGON'S TOOTH, TREFETHEN 2018

California, USA – 49% Malbec, 27% Petit Verdot, 24% Cabernet Sauvignon

Blueberry – plum – cherry – toasty

94 Points - James Suckling

£11 £21.6 £27 £108

MIRUM 2019, VALDAYA

Ribera del Duero, Spain – 100% Tempranillo

Cocoa – coffee – smoke – liquorice

96 points – Tim Atkin, 92 points – James Suckling

£13 £25.6 £32 £128

KUSUDA SYRAH 2020

Martinborough, New Zealand – 100% Syrah

Cherry – blackcurrant notes – tobacco

97 Points – Bob Campbell MW

£15 £28 £35 £140

PREMIUM FLIGHTS

EUROPEAN FLIGHT

£32

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*
- *Dragon's Tooth, Trefethen 2018*

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

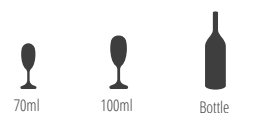
WINE BAR

DESSERT WINE

MOSCATEL DE SETUBAL, BACALHOA

Setúbal, Portugal – 100% Moscatel (vegan)

Orange – currants – dried apricots – figs



£4.5 £6 £42 75CL

SPÄTLESE MERLOT, HANS TSCHIDA

Neusiedlersee, Austria – 100% Merlot (vegan)

Wild strawberries – sour cherry – rhubarb – spice

£6 £8 £51 75CL

MUSCAT BEAUMES DE VENISE, DOMAINE DURBAN

Rhone, France – 100% Muscat

White peaches – sweet apricot – Seville orange

£8.4 £11 £38 37.5CL

LATE HARVEST MOURVÈDRE, CLINE

California, USA – 100% Mourvedre (vegan)

Coffee – chocolate – black berries – prunes

£13.2 £18 £55 37.5CL

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 Côdega, 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



CLASSIC COCKTAILS

DAIQUIRI

Rum – lime – sugar

£10 

TOM COLLINS

Gin – lemon – sugar – soda

£10 

AVIATION

Hendricks – Maraschino – Crème de Violette – lemon

£10 

OLD FASHIONED

Bourbon – brown sugar – bitters – orange

£10.5 

NEGRONI

Gin – sweet vermouth – Campari

£10.5 

BLACK MANHATTAN

Buffalo Trace – Amaro – bitters

£10.5 

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

£10 

ANGEL FACE*

Ellers Farm Y Gin – apple schnapps – apricot liqueur – lemon

£10.5 

BARREL AGED WHITE NEGRONI

Ellers Farm Y Gin – Suze – Lillet Blanc

£10.5 

CRACKING PEAR OF FIGS

Jim Beam Honey – fig liqueur – pear juice – cracked black pepper – citrus

£10.5 

RUM RUM AS FAST AS YOU CAN

Ron Zacapa 23 – banana liqueur – Double Dutch ginger ale – bitters

£11 

CHAILEY BAY

Filey Bay STR Finish – chai syrup – tabasco

£11.5 

PUMPKIN SPICE ESPRESSO MARTINI

Vodka – Kahlua – pumpkin spice liqueur – espresso

£11.5 

BRAMBLE SPRITZ*

Crème de Mure – Ellers Farm Y Gin – lemon – sparkling wine

£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
WHITTAKER'S SUMMER SOLSTICE, HARROGATE, NORTH YORKSHIRE <i>Juniper - citrus - grapefruit - pomegranate</i>	£11.5
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



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

ABSOLUT	£3.7
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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 <i>Baileys / Irish / Brandy / Amaretto</i>	£7.5

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 - Driffeld, 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 <i>Hazy Session IPA - York, England - 4.5% abv (vegan)</i>	£5	440 ML
ASPALL DRAUGHT CYDER <i>Cider - Suffolk, England - 5.5% abv (gluten free, vegan)</i>	£5.5	330 ML
SCHOFFERHOFFER GRAPEFRUIT BEER <i>Grapefruit-Hefeweizen Radler - Dortmund, Germany - 2.5% abv (vegan)</i>	£5	500 ML

PAIRINGS

WINE BAR

NO & LOW



ROSÉ 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
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		

ALCOHOL FREE FLIGHT

£11

3 x 75ml

- Rosé Cuvée, Wednesday's Domaine
- 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 & watermelon</i>	£6
MINT LILLY <i>Elderflower - cucumber - mint - lemon - tonic</i>	£6
ROSE MOCKTINI <i>Cranberry - lime - rose - lemonade</i>	£6



SOFTS

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