

## WINE & DRINKS LIST

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# Finest Selection

## White

Bottle

### MEURSAULT, JOSEPH DROUHIN 2020

104.95

A luminous gold colour, intense fragrance and refined flavours. It is full bodied without being heavy, with a long lasting finish.

### POUILLY FUME, BARON DE L, DE LADOUCETTE 2018

148.95

This Grande Cuvee is only made in the best years and from the first pressing of the estate's grapes matured on its lees for up to 6 months and the result is consistently one of the world's great Sauvignon Blancs. Plenty of citrus fruits with taught minerality and mouth-watering acidity, but done with great finesse, and a finish that keeps on going.

## Rosé

### ÉTOILE ROSÉ, DOMAINES OTT 2021

125.95

The colour is a bright pale pink flecked with silver. The nose is enveloping, mineral and dominated by citrus fruit and enriched by aromas of mango, white peach, raspberry and roasted almonds. The palate shows a remarkable continuity. Very intense, it takes on breadth with grapefruit zest, smoked notes and ends with a very long, mouth-watering finish and a touch of liquorice.

## Red

### NUITS SAINT GEORGES JOSEPH DROUHIN 2017

99.95

Beautiful deep garnet colour. Intense aromas of wild fruits mingling with hints of truffle and liquorice. On the palate, this wine is powerful and complex with elegant tannins. Very flavourful aftertaste with light notes of spices.

### CHATEAU PETIT VILLAGE, POMEROL 2014

169.95

A bright, ruby colour. The very expressive nose reveals notes of blackberries, cherries, and liquorice which finishes with a floral touch of violets. The palate is perfectly balanced with silky tannins. Its finish is long and savoury with an aromatic return of dark fruits.

## Champagne

### LOUIS ROEDERER, CRISTAL 2014

219.95

Louis Roederer was founded in the 18th century and remains a family owned house. Intense, bright and luminous golden hue. The lovely sensation of big ripe fruit is balanced and lifted by energetic fresh tangy overtones. Fruity palate with a silky texture, complemented by soft bubbles that are perfectly integrated and deliciously elegant. The finish builds to a crescendo, revealing a rich grainy and velvety texture that is wrapped in a long, saline and superbly elegant finish.

## CHAMPAGNE & SPARKLING

	20cl	Bottle
<b>PROSECCO, IL CAGGIO</b> Established in 1931 as Cantina Sociale Cooperativa Destra Tagliamento. Great with seafood or simply on its own.	9.95	29.95
<b>PROSECCO ROSÉ, IL CAGGIO</b> Fresh and fruity, with notes of strawberry and red apple and a delicate fizz. Ideal as an apéritif, or as a perfect combination to summer salads or a strawberry tart.	9.95	29.95
	12.5cl	½ Bottle
<b>POL ROGER, BRUT RÉSERVE</b> The Brut Réserve is a blend in equal parts of the three champenois grape varieties: Pinot Noir, Pinot Meunier and Chardonnay from 30 different crus. Ideal apéritif, but can be enjoyed throughout the meal.	12.50	39.95
		Bottle
<b>POL ROGER, BRUT RÉSERVE</b>		66.50
<b>POL ROGER ROSÉ VINTAGE</b> The Pol Roger Rosé Vintage is a blend of 60% Pinot Noir & 40% Chardonnay. Produced only in limited quantities. Accompaniment to fish including sushi and perfect with desserts.		96.95
<b>POL ROGER, CUVÉE SIR WINSTON CHURCHILL</b> Champagne Pol Roger created their Prestige Cuvée in homage to Sir Winston Churchill mindful of the qualities that he sought in his champagne: robustness, a full-bodied character and relative maturity. The exact blend is a closely guarded family secret but it is undeniable that the composition would meet with the approval of the man to whom it is dedicated: "My tastes are simple, I am easily satisfied with the best". Pairs beautifully with seafood.		198.00

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## ALCOHOL FREE

	20cl	Bottle
<b>NOZECO SPARKLING BRUT</b> Intense fruity notes, well-balanced on the palate, good structure and finish. Enjoyed on its own or with seafood.	7.25	19.95
<b>NOZECO SPARKLING ROSÉ BRUT</b> Clear rosé with fine bubbles. Expressive, with intense fruity notes, dominated by white strawberry and red fruit.	7.25	19.95
<b>NOZECO CHARDONNAY</b> Fruity notes, lemon & citrus, well balanced, good structure and finish.		15.95
<b>NOZECO ROSÉ</b> Pale rose colour, notes of strawberry and red fruits		15.95
<b>NOZECO MERLOT</b> Red & black fruit flavours. Soft & fruity		15.95

## HOUSE WINE WHITE

	175ml	250ml	½ Litre
PIERRE VINCENT BLANC	4.70	6.80	13.25
FALSE BAY, SLOW CHENIN BLANC	5.60	7.95	
CHARDONNAY, GRAND COURTADE, FAMILLE FABRE	6.30	8.95	
VIDAL, SAUVIGNON BLANC	7.45	10.65	

## HOUSE WINE ROSE

	175ml	250ml	½ Litre
PIERRE VINCENT ROSE	4.70	6.80	13.25
PINOT GRIGIO ROSE, IL CAGGIO	5.80	7.85	
COTES DE PROVENCE, CHATEAU DE LA DEIDIERE	6.95	9.35	

## HOUSE WINE RED

	175ml	250ml	½ Litre
CÔTES DU RHÔNE, VICTOR BERARD	4.70	6.80	13.25
VEGA DEL RAYO TEMPANILLO, RIOJA	6.40	8.50	
LES VOLETS, MALBEC	6.40	8.50	
CLARET HENRI DUBOSCQ	6.65	8.90	

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## WHITE WINES

FALSE BAY, SLOW, CHENIN BLANC, COASTAL REGION 23.95

The long wild yeast ferment provides bready aromas and additional complexity to the wine. The palate is reminiscent of the nose, with great textural complexity, and more herbal characters. A versatile wine equally well suited to partner lobster and other seafood, risotto or herb roast chicken. Can also handle spice very well.

SAUVIGNON BLANC, LE DROPT, IGP ATLANTIQUE 24.75

Le Dropt is a river from the Southwest of France in the Nouvelle-Aquitaine area. A pale yellow colour with green tints. The nose reveals notes of boxwood and citrus fruits. A fresh and elegant mouth up to a floral and citrus finish.

## WHITE WINES

- VERDECA, TALO, SAN MARZANO, PUGLIA** 25.95  
In 1962, 19 vine growers from San Marzano whose families had farmed the land for generations, combined their Efforts to establish Cantine San Marzano. A refreshing, dry Verdeca that shows a richness of aromatics—white flowers, crisp green apple and a hint of honey. Full flavoured, with a creamy texture and a thirst-quenching finish.
- CHARDONNAY, GRAND COURTADE, FAMILLE FABRE** 26.90  
Delicate and well structured, fresh and intense at entry, rich flavours then give way to pleasant toasty notes. Shades of vanilla oak underline the Chardonnay's well-rounded palate and aromatic intensity. Rich, round and very fresh on the palate.
- IMPRÉVU, RIESLING UGNI BLANC, DOMAINE TARIQUET, COTES DE GASCOGNE** 26.95  
"Unexpected" is a very apt name for the latest creation of the Tariquet estate. The Beauty and the Beast, Riesling and Ugni Blanc, complement each other beautifully. The freshness and acidity of the Ugni Blanc, and the oplexity and aromatic character of the Riesling creates a very light wine, that is the essence of the French apéritif.
- MUSCADET DE SEVRE É MAINE, SUR LIE, CHATEAU DE LA CHESNAIE** 27.30  
One of the region s best-known estates, situated at Le Pallet, in the heart of the area. Produced from very old vines, full flavoured and not overly dry. A seafood speciality!
- VOUVRAY, LES GROTTES BLANCHES** 27.95  
Vouvray is the flagship wine of the Chenin Blanc grape variety. Clean pleasant fruit balanced by an appealing fresh acidity, on the dry side of medium. A flexible wine with food. It goes well with pork, stews, seafood and many different cheeses.
- MACON LUGNY, EUGENE BLANC, CAVE DE LUGNY** 29.95  
From the 163 hectares of vineyard located in the villages of Lugny, Bissy É St-Gengoux-de-Scisse. Great as an apéritif or with fish, seafood and light meats.
- GAVI DEL COMMUNE DI GAVI, NUOVO QUADRO, LA BATTISTINA, PIEMONTE** 30.50  
Fresh, delicate aromas of citrus and pear with hints of lime. The palate is complex with zesty, ripe stone fruit, crisp acidity and mineral notes. The finish is pure, long and elegant with an appealing lightly saline edge. Serve chilled as an apéritif or with seafood and fish dishes.
- VIDAL, MARLBOROUGH, SAUVIGNON BLANC** 31.95  
Vineyard selection for this wine was based on the potential of each site to produce wines which show tropical fruit flavours and generosity. Intense aromas of passionfruit and fresh herbs lead into a palate of vibrant, tropical fruit flavours. A distinctive and classical Marlborough style.

## WHITE WINES

- MENETOU-SALON, CLASSIQUE, DOMAINE DE CHATENOY** 36.20  
The Clément family have been cultivating vines in Menetou-Salon for over four centuries. The Classique white makes the perfect partner for fish and seafood. It is ready to be enjoyed in its youth but can be kept for up to five years after bottling.
- ALBARIÑO, LA VINA DE SOFIA, LA BÁSCULA, RIAS BAIXAS** 36.95  
100% Albaino, hand-picked harvesting. A minimum of three months ageing in stainless steel tanks with a weekly battonage stirring to maintain the lees suspended during aging. White fruit and white flowers with citric notes. Excellent acidity and freshness.
- SANCERRE BLANC, CÔTE DES EMBOUFFANTS, DOMAINE NEVEU** 38.95  
100% Sauvignon Blanc, hand harvested. A delicious and elegant wine with considerable concentration. Perfect with light meats, seafood and green vegetables.
- CHABLIS, DOMAINE SEGUINOT-BORDET** 39.30  
A great example of stylish traditional Chablis. Dry, elegant, with good fruit and body, but not heavy. Pairs best with bright and clean flavoured dishes such as Oysters, Goat Cheese, Cauliflower Soup, Smoked Trout, Pork Tenderloin, Grouper and Sushi.
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## ROSÉ WINES

- BURLESQUE, WHITE ZINFANDEL** 23.30  
Selected from old vine vineyards in the Lodi region of central California. 100% zinfandel grapes, lightly crushed to create a pretty pink wine. Vinified in stainless steel tanks. Luscious strawberry ice cream on the nose supported by a bright, berry fruited palate and an off-dry finish. Serve chilled and drink with friends.
- PINOT GRIGIO ROSÉ, IL CAGGIO** 23.50  
Cantine Francesco Minini was established in 1920 when Mr. Francesco Minini, a young soldier, came back to Italy after the First World War. Perfect with fish, white meats and as apéritif.
- CÔTES DE PROVENCE, CHÂTEAU DE LA DEIDIÈRE** 27.95  
50% Grenache, 30% Cinsault, and 20% Syrah from 55 hectares surrounded by Olive groves. White fruits with a hint of spice. Round and well balanced. Perfect apéritif. Great with salad, white meats or fish.

## ROSÉ WINES

### SANCERRE ROSÉ, DOMAINE DU COLOMBIER, DOMAINE NEVEU 38.95

100% Pinot Noir, salmon pink colour, delicate with great finesse and wonderful fruit flavours. Crisp and lively on the palate with good intensity of ripe berry and red cherry fruit. The perfect wine for summer time and apéritif drinking or paired with starters, Charcuterie, barbecued Meats, grilled Fish, White Meats or exotic Cuisine.

### BY.OTT, CÔTES DE PROVENCE ROSÉ 39.95

Domaines Ott was founded in 1912 by Marcel Ott, an agricultural engineer from Alsace who dreamed of establishing a great wine estate near the Mediterranean. 75% Grenache, 25% Cinsault and Syrah. The blends originate from select vineyards in Côtes de Provence that have been chosen to ensure that the wine is characterised by fruit and freshness, with added finesse and complexity. Accompanies Mediterranean cuisine beautifully.

### ROSÉ COEUR DE GRAIN, CHÂTEAU MIREILLE, DOMAINES OTT, CÔTES DE PROVENCE 67.95

Today, the wineries are owned and managed by Champagne Louis Roederer and produce some of the world's most prestigious wines, but particularly rosé wines, made at distinctively different estates in Bandol and Côtes de Provence appellations. A pink pastel hue with pearly highlights and an expressive, crisp, fruity nose redolent of citrus, boxwood, white fruit and tangy mango. Enjoy with all Mediterranean cuisine – particularly carpaccio and tartars.

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## RED WINES

### MIOPASSO NERO D'AVOLA, IGP, TERRE SICILANE 23.95 MEZZACORONA, SICILIA DOC

The bouquet is very intense, with deep notes of dark cherries, damsons and blackcurrants. The palate is powerful, yet approachable, with silky smooth tannins, great depth of flavour and layers of complexity. Match with rich meat-based pasta sauces, red meats and mature hard cheeses.

### MERLOT, LE DROPT, IGP ATLANTIQUE 24.75

IGP Atlantic Protected Geographical Indication Atlantic refers to the great terroirs of the South West of France, which benefit from both the warmth of the Atlantic sun and the ideal moisture provided by it's sea spray. The wine has a ruby red colour and the nose reveals notes of mocha. A palate is full of smooth tannins.

### LES VOLETS MALBEC, PAYS DE L'HAUTE VALLEE DE L'AUDE 25.50

A true French classic, even if one does not immediately associate Malbec with wines of France. A mid-weight harmonious wine, an expression of purity and youthful fruitiness. Delicious with steak and meats from the grill and seared tuna.

## RED WINES

- VEGA DEL RAYO TEMPRANILLO, RIOJA** 25.50  
Modern, unoaked Tempranillo from Rioja Alta with juicy red fruits, soft spice and a pleasantly fresh finish. Approachable and easy to drink with gentle tannins. Enjoy with barbecued meats, cheese and pasta dishes.
- CARIGNAN VIEILLES VIGNES, GAVELOT** 25.50  
On the nose, an abundance of dried cranberry and raspberry with tobacco and baking spice. Fresh and vibrant on the palate, this wine has smooth and ripe tannins. This superbly textured Carignan finishes with a fruity length.
- PRISMA, ORGANIC, MONASTRELL, PACO MULERO, JUMILLA** 25.60  
Ripe, opulent, classic southern Spanish Monastrell from organic vineyards. Complex nose of ripe plums and rich berry fruit, with notes of fig. On the palate the wine is generous, rich and spicy – with concentrated bramble fruit, evident tannins, a note of black pepper and fresh acidity on the finish. Drink with grilled meat (pork or beef), or balsamic-glazed roast vegetable dishes.
- CÔTES DU RHÔNE, TRECARTES, DOMAINE SAINT GAYAN** 26.50  
Jean Pierre Meffre produces a classic, slightly peppery style, with deep ruby colour, and appealing full bodied flavour. 70% Grenache, 25% Syrah & 5% Mourvedre. Pairs with all types of red meat.
- BORDEAUX ROUGE, CLARET HENRI DUBOSCQ,** 26.60  
Produced by the Duboscq family who own Château Haut Marbuzet and some of the de-classified grapes destined for the Cru Bourgeois make it into this wine. Genuine claret, bags of fruit, style and so refined you'd think it has been oak aged. Smooth, rich and satisfying palate with excellent depth of fruit.
- CRISTOBAL 1492 MALBEC, DON CRISTOBAL, MENDOZA** 27.95  
To the eye it presents intense and bright violet shades. An elegant aroma with a perfect conjunction of black fruits and vanilla with a hint of coffee. The soft touch of French oak barrels extols this Malbec. Well balanced, complete and with sweet tannins. Pairs well with grilled meats, pastas and cheese.
- SILENI, CELLAR SELECTION, PINOT NOIR, HAWKES BAY** 31.95  
The nose has an enticing note of freshly baked Bakewell tart, all homemade jam and almonds. In the mouth, it's fresh and bright with a fine almond skin



## RED WINES

**FLEURIE, LA MADONE, MAISON ALBERT BICHOT** 34.25  
One of the best of the ten Beaujolais Crus, bright ruby in colour, round and smooth with a solid structure. Great with white meats and full-bodied fish.

**PRIMITIVO DI MANDURIA, TALO, SAN MARZANO, PUGLIA** 34.95  
A rich and opulent wine with vibrant flavours of ripe cherries and plums combined with subtle overtones of cocoa and vanilla. This wine has a velvety texture, softened by the warmth of the Primitivo grapes; brambly fruits on the palate and a persistent sweetness on the finish.

**GRAN TERROIR CARMENERE, LOS LINGUES, VIÑA CASA SILVA** 34.95  
Viña Casa Silva is a 100% family-owned company that seeks to transfer the pride of its roots and its respects for nature and their people, to the world and its future generations. Gorgeous aroma with hints of tobacco, black and red fruits. Round on the palate, soft tannins and balanced acidity with sweet fruit, cherries and blackberry notes. Long finish.

**CHÂTEAU TOUR DE MARBUZET, CRU BOURGEOIS, SAINT ESTEPHE** 29.95 58.95  
<sup>½ Bottle</sup>  
Second wine of Château Haut Marbuzet. In 1952, Hervé Duboscq, whose family was from Gascony, had the foresight to take on 7 hectares of land in St. Estèphe in the north of the Médoc. The nose is typical of wines made from ripe Bordeaux grapes, dominated by savoury liquorice aromas, nutmeg, a touch of vanilla a ripe berry fruits. On the palate, the wine appears utterly composed, straight, smooth, dense.

**CHÂTEAUNEUF-DU-PAPE, CLOS DU MONT OLIVET, DOMAINE SABON** 65.40  
The name Mont Olivet was first mentioned in 1547. But the real story started in 1902 when family Jausset planted the first 10 hectares. The last heir of Jausset, Marie, married Séraphin Sabon in 1932. They created a new estate, Clos Mont-Olivet and decided to bottle their own wine. From that, the vineyard made its reputation and became famous in France and England in the 50s. The vineyard is still family owned. Perfect with lamb, beef, venison & duck.

## COCKTAILS

<b>SEX ON THE BEACH</b> Vodka, peach schnapps, orange juice, cranberry juice, grenadine, orange slice	11.25
<b>BRANDY ALEXANDER</b> Courvoisier, dark cocoa liqueur, cream, grated nutmeg	11.25
<b>MOJITO</b> Bacardi, mint leaves, lime juice, syrup, soda water	11.25
<b>NEGRONI</b> Gin, Campari, Martini rosso, angostura bitter, orange peel	11.25
<b>MARGARITA</b> (straight up / frozen / on the rocks) Tequila, Cointreau, sweet & sour, lime	11.25
<b>AMARETTO SOUR</b> Amaretto, lemon juice, syrup, egg white	11.25
<b>FRENCH MARTINI</b> Vodka, Chambord, pineapple juice, cherry garnish	11.25
<b>BRAMBLE</b> Gin, Chambord, lemon juice, syrup, lemon & blackberry garnish	11.25
<b>TOM COLLINS</b> Gin, sweet & sour, soda water	11.25
<b>STRAWBERRY DAIQUIRI</b> Bacardi, wild strawberry liqueur, strawberry purée, lemon juice, lemon slice	11.25
<b>THE CROSSLANDER</b> Baileys, Amaretto, vanilla vodka, espresso	11.50
<b>ESPRESSO MARTINI</b> Vanilla vodka, Tia Maria, butterscotch liqueur, coffee	11.95
<b>PORNSTAR MARTINI</b> Vanilla vodka, Passoa, passion fruit purée, Prosecco	11.95
<b>OLD FASHIONED</b> Bulleit Bourbon, brown sugar, angostura bitter, cherry garnish, orange peel	11.95
<b>COSMOPOLITAN</b> Absolut Citron, Cointreau, cranberry juice, lime, orange peel	11.95
<b>LEMON SPRITZ</b> Limoncello, Prosecco, soda water, lemon slice	11.95
<b>PINA COLADA</b> Bacardi, Malibu, colada mix, pineapple slice	11.95

## COCKTAILS

APEROL SPRITZ	11.95
Aperol, Prosecco, soda water, orange slice	
BELLINI (peach / strawberry / raspberry / passion fruit)	11.95
Champagne, purée	
WHISKEY SOUR	11.95
Monkey Shoulder, lemon juice, sugar syrup	
BEACH CLUB RUM RUNNER	11.95
Bacardi, Captain Morgan's dark rum, banana liqueur, blackberry liqueur, grenadine, orange juice, pineapple juice & lime juice	

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## NON ALCOHOLIC COCKTAILS

SHIRLEY TEMPLE	7.50
Lemonade, grenadine, cherry garnish	
FRUIT PUNCH	7.50
Orange juice, pineapple juice, cranberry juice, grenadine, orange slice	

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## DRAUGHT BEER

INCH'S CIDER	6.15
BIRRA MORETTI	6.30
CAMDEN PALE ALE	6.75

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## BOTTLED BEER & CIDERS

HEINEKEN ZERO	3.40
GUINNESS ZERO	can 4.15
GUINNESS CAN	4.60
JOHN SMITHS CAN	4.75
BEAVERTOWN NECK OIL	4.90
PERONI NASTRO AZZURRO	4.90
CORONA	5.15
DESPERADOS	5.25
LONDON PRIDE	5.25
OLD MOUT Kiwi & Lime / Berries & Cherries / Strawberry & Apple	5.55

## GIN

GREENALL'S WILD BERRY	4.15
GREENALL'S	4.15
WHITLEY NEILL PINK GRAPEFRUIT	4.15
BOMBAY SAPPHIRE	4.25
TANQUERAY	4.55
HENDRICKS	5.15
TANQUERAY ORANGE	5.15
PINKSTER	5.15
SIPSMITHS	5.50
PINK PEPPER	6.35
GIN SUL	6.95
MONKEY 47	8.95

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## TEQUILA

JOSE CUERVO GOLD	4.60
TEQUILA 1800 SILVER	5.50

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## VODKA

MOSKOVSKAYA	4.35
LANIQUE ROSE	4.70
ABSOLUT VANILLA	4.70
ABSOLUT CITRON	4.70
REYKA	5.60
GREY GOOSE	6.35

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## RUM

CAPTAIN MORGAN	4.15
BACARDI	4.25
CAPTAIN MORGAN SPICED	4.25
SAILOR JERRY SPICED	4.25
KRAKEN BLACK SPICED	4.25
HAVANA 7yr	4.55
INDICA	5.90

## W H I S K Y / W H I S K E Y

WHYTE & MACKAY	4.15
SOUTHERN COMFORT	4.25
CANADIAN CLUB	4.25
JAMESON	4.25
JACK DANIELS	4.35
MONKEY SHOULDER	4.60
JACK DANIELS HONEY	4.65
BULLEIT BOURBON	5.35
GLENFIDDICH 12YR	5.70
ISLE OF JURA	6.85
OLD PULTNEY 15YR	14.45

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## C A L V A D O S / C O G N A C

CALVADOS BERNEROY	3.90
PEYRAT VS	4.85
PEYRAT VSOP	6.15
PEYRAT XO	11.35

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## A P É R I T I F

HARVEY'S BRISTOL CREAM	3.60
DOWS RUBY PORT	3.60
DRY MARTINI	3.60
RED MARTINI	3.60
CAMPARI	3.70
APEROL	3.70
RICARD	3.70
DOWS LATE BOTTLED VINTAGE PORT	5.95

## LIQUEURS

AMARETTO DISARONNO	3.95
ARCHERS PEACH SCHNAPPS	3.95
BAILEYS	3.95
COINTREAU	3.95
DRAMBUIE	3.95
MALIBU	3.95
SAMBUCA	3.95
TIA MARIA	3.95
GLAYVA	3.95
GRAND MARNIER	3.95
CREME DE MENTHE	3.95
CREME DE CASSIS	3.95
CHAMBORD LIQUEUR	3.95
BUTTERSCOTCH	3.95
CREME DE CACAO	3.95
BLUE CURACAO	3.95
KAHLUA	3.95
TRIPLE SEC	3.95
JAGERMEISTER	3.95
APPLE SOURZ	3.95
MARASCHINO	3.95
LIMONCELLO	3.95
PASSION FRUIT	3.95
ST.GERMAIN ELDERFLOWER	3.95
CACHACA	3.95
SHOTS - from	5.50

## LIQUEUR COFFEES

IRISH	8.95
TIA MARIA	8.95
AMARETTO	8.95
COINTREAU	8.95
BRANDY	8.95
BAILEYS	8.95

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## MINERALS

STILL/SPARKLING WATER	330ml	2.40
	Bottle	4.40
PEPSI	200ml	2.85
PEPSI MAX	200ml	2.85
JUICES		2.90
Apple / Cranberry / Pineapple		
BRITVIC TOMATO JUICE		2.90
R WHITES LEMONADE	Pint	3.20
J20		3.60
Orange & Passion Fruit / Apple & Mango / Raspberry & Apple		
BRITVIC APPLE 55		3.80
DOUBLE DUTCH TONIC		3.95
DOUBLE DUTCH SKINNY TONIC		3.95
DOUBLE DUTCH GINGER ALE		3.95
DOUBLE DUTCH ELDERFLOWER		3.95
DOUBLE DUTCH POMEGRANATE & BASIL		3.95
DOUBLE DUTCH CUCUMBER & WATERMELON		3.95
DOUBLE DUTCH GINGER BEER		3.95
RED BULL		3.95
FRESHLY SQUEEZED ORANGE JUICE		4.25



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