



## 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>	£5.8	Add soda	£8
CAMPARI & SODA	£7		
WHITE PORT & TONIC	£6		
FINO SHERRY, XECO	£8.5 100ml	£40	Bottle 500ml



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
OFFSHOOT SAUVIGNON BLANC, PET NAT, HUNTERS <i>Marlborough, New Zealand - 100% Sauvignon Blanc (natural, vegan) Grapefruit - stone fruit - green apple</i>	£9.8	£49
ADORIA BRUT NATURE, BLANC DES BLANCS, NV <i>Wroclaw, Poland - 100% Chardonnay Lemon zest - ripe apples - pears - brioche - biscuit</i>	£12	£60
MIRU MIRU ROSE, HUNTERS <i>Marlborough, New Zealand - 55% Pinot Noir, 42% Chardonnay, 3% Pinot Meunier Strawberry - raspberry - brioche</i>	£12	£60
ESTATE CUVÉE, OXNEY ESTATE, NV <i>East Sussex, England - Chardonnay, Pinot Noir, Pinot Meunier, Seyval Blanc (vegan, organic) Red apple - pear - toasty</i>	£12.4	£62
JOSEPH PERRIER, CUVÉE ROYALE <i>Champagne, France - 35% Chardonnay, 35% Pinot Noir, 30% Meunier (vegan) Green apple - peach - pear</i>	£13.8	£69
BILLECART SALMON, ROSÉ, NV <i>Champagne, France - 40% Chardonnay, 30% Pinot Meunier, 30% Pinot Noir (vegan, organic) Cream - grapefruit - pastry - raspberry</i>		£125
POL ROGER, BLANC DE BLANCS, 2013 <i>Champagne, France - 100% Chardonnay Acacia honey - butter - citrus - flowers</i>		£140

### SPARKLING FLIGHT

£23

3 x 75ml glasses:

- Offshoot Sauvignon Blanc, Pet Nat
- Adoria Brut Nature, Blanc des Blancs, NV
- Miru Miru Rose, Hunters

# 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	£6.3	£17.6	£25
WILLOWGLEN, DE BORTOLI <i>New South Wales, Australia – 67% Gewürztraminer, 33% Riesling (vegan)</i> <i>Lychee – parma violet – Turkish delight – aromatic – off dry</i>	£5.6	£7	£19.6	£28
“GABRIEL” PECORINO, TERRE DI CHIETI, POGGIO ANIMA <i>Abruzzo, Italy – 100% Pecorino (organic)</i> <i>Lime peel – nectarine – herbs – crisp</i>	£6	£7.5	£21	£30
TERRAS DO CIGARRÓN 'MARA MARTIN' GODELLO, MARTÍN CÓDAX <i>Monterrei, Spain – 100% Godello (vegan)</i> <i>Apple – peach – pink grapefruit – aromatic</i>	£6.6	£8.3	£23.2	£33
SUZY CHARDONNAY, AUBERT AND MATHIEU <i>Languedoc-Roussillon, France – 100% Chardonnay (vegan)</i> <i>Citrus – apple – peach – crisp</i>	£7	£8.8	£24.6	£35
MUROS ANTIGOS, ESCOLHA, ANSELMO MENDES <i>Vinho Verde, Portugal – 40% Loureiro, 40% Avesso, 20% Alvarinho</i> <i>Citrus – floral – mineral – crisp – lively</i>	£7	£8.8	£24.6	£35
PINOT GRIS, MATAHIWI <i>Wairarapa, New Zealand – 100% Pinot Gris</i> <i>Tropical fruit – mineral – citrus – aromatic – floral – off dry</i>	£7.6	£9.5	£26.6	£38
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
COSTADUNE ZIBIBBO, MANDRAROSSA <i>Sicily, Italy – 100% Zibibbo (vegan)</i> <i>Citrus – orange blossom – jasmine – aromatic</i>	£7.4	£9.8	£27.4	£39
NASHLAG, BRIGHT SIDE OF LIFE, WINZERHOF STAHL <i>Franken, Germany – Riesling, Sauvignon Blanc, Scheurebe</i> <i>Ripe lemon – lime zest – green apple – tangy</i>	£8.4	£10.5	£29.4	£42
GRUNER VELTLINER, PITNAUER <i>Weinland, Austria – 100% Gruner Veltliner</i> <i>Lemon – lime – apple – white pepper spice – crisp</i>	£8.6	£10.8	£30.2	£43
RIOJA BLANCO, AKEMI <i>Rioja, Spain – 100% Viura (organic)</i> <i>Grapefruit – tropical fruit – vanilla – full – creamy</i>	£8.6	£10.8	£30.2	£43
CHARDONNAY COSTA & PAMPA, TRAPICHE <i>Mar del Plata, Argentina – 100% Chardonnay (vegan)</i> <i>Green apples – citrus – toasted nuts – brioche</i>	£8.8	£11	£30.8	£44

# PAIRINGS

WINE BAR

## WHITE

<p>SYLVANER RÉSERVE MILLÉSIME, DOMAINE ROLLY-GASSMANN  <i>Alsace, France - 100% Sylvaner (vegan, biodynamic)</i>  <i>Peach - floral - nutty - off dry</i></p>	£10.4	£13	£36.4	£52
<p>TOMH MANTINIA, TROUPIS  <i>Mantinia, Greece - 100% Moschofilero</i>  <i>Honey - peach - vanilla - brioche - almond - butter</i></p>	£10.6	£13.3	£37.2	£53
<p>ANJOU BLANC, CHATEAU PLAISANCE  <i>Loire, France - 100% Chenin Blanc (vegan, organic, biodynamic)</i>  <i>Peach - nectarine - apricot - honey - crisp - dry</i></p>	£11.2	£14	£39.2	£56
<p>"LES MONIERS", CHAPOUTIER, CROZES-HERMITAGE BLANC  <i>Rhone, France - 100% Marsanne</i>  <i>White peach - mineral - cream</i></p>	£12.8	£16.2	N/A	£64
<p>MONTAGNY LES MACLES, DOMAINE BERTHENET  <i>Burgundy, France - 100% Chardonnay (organic, sustainable, vegetarian)</i>  <i>Apple - floral - creamy</i></p>	£12.8	£16.2	N/A	£64
<p>ORBITOFRONTAL CORTEX, BLANKBOTTLE  <i>Western Cape, South Africa - Clairette Blanche, Grenache Blanc, Semillon, Verdelho (vegetarian)</i>  <i>Peach - pepper spice - aniseed</i></p>	£14	£17.5	N/A	£70
			 50ml  125ml	
<p>LADOUCETTE BARON DE L 2018, POUILLY FUME  <i>Loire, France - 100% Sauvignon Blanc (vegan)</i>  <i>Flint - citrus - tropical</i>  <i>93 points - Robert Parker</i></p>	£11.7	£27	N/A	£135

### WHITE FLIGHTS

<p>LIGHT &amp; CRISP</p> <ul style="list-style-type: none"> <li>• Muros Antigos, Escolha, Anselmo Mendes</li> <li>• Gruner Veltliner, Pitnauer</li> <li>• Anjou Blanc, Chateau Plaisance</li> </ul>	£15
<p>AROMATIC</p> <ul style="list-style-type: none"> <li>• Terras do Cigarrón 'Mara Martin' Godello, Martín Códax</li> <li>• Nashlag, Bright Side of Life, Winzerhof Stahl</li> <li>• Sylvaner Réserve Millésime, Domaine Rolly-gassmann</li> </ul>	£15
<p>RICH &amp; FULL</p> <ul style="list-style-type: none"> <li>• Chardonnay Costa &amp; Pampa, Trapiche</li> <li>• Rioja Blanco, Akemi</li> <li>• "Les Moniers", Chapoutier, Crozes-Hermitage Blanc</li> </ul>	£17

# PAIRINGS

WINE BAR

## ORANGE



SOLARA ORANGE WINE	£7.2	£9	N/A	£36
<i>Viile Timislui, Romania – 51% Feteasca Alba, 19% Sauvignon Blanc, 15% Chardonnay, 15% Tamioasa Romaneasca (vegan)</i>				
<i>Quince – pear – stone fruits</i>				
KAKHURI NO8, TELIANI VALLEY WINERY 97	£8.2	£10.3	N/A	£41
<i>Teliani Valley Kakheti, Georgia – 40% Rkatsiteli, 40% Mtsvane, 10% Khikhvi (vegan)</i>				
<i>Rich dried fruit – nutty – spice</i>				
EL TROYANO, PARRA JIMENEZ	£8.4	£10.5	N/A	£42
<i>La Mancha, Spain – 100% Verdejo (vegan)</i>				
<i>Peach – orange – rhubarb</i>				

### ORANGE FLIGHT

£14

3 x 75ml glasses:

- Solara Orange Wine
- El Troyano, Parra Jimenez
- Kakhuri No8, Teliani Valley Winery 97

## ROSÉ



BORSAO, CLÁSICO ROSADO	£5	£6.3	£17.6	£25
<i>Campo de Borja, Spain - 100% Garnacha</i>				
<i>Red berries - strawberry</i>				
PIERRE DE TAILLE, PROVENCE ROSÉ	£6.4	£8	£22.4	£32
<i>Provence, France - 50% Grenache, 30% Syrah, 20% Cabernet Sauvignon (vegetarian)</i>				
<i>Redcurrants - cherries - raspberry</i>				
LUX VENIT ROSÉ, CHAFFEY BROS	£7.6	£9.5	£26.6	£38
<i>Barossa Valley, Australia - 91% Grenache, 9% Mourvèdre (vegan)</i>				
<i>Cherry – peaches – cream – spice</i>				
DISCOVERY ROSÉ, DAOU	£12	£15	N/A	£60
<i>Paso Robles, USA – 95% Grenache, 5% Sauvignon Blanc</i>				
<i>Mango - lemon chiffon – tangerine</i>				
<i>91 points - Wine Enthusiast</i>				

### STYLE OF ROSÉ FLIGHT

£14

3 x 75ml glasses:

- Pierre de Taille, Provence Rosé
- Borsao, Clásico Rosado
- Lux Venit Rosé, Chaffey Bros

# PAIRINGS

WINE BAR

## RED



	125ml	175ml	500ml	Bottle
ROSSO, PALAZZO DEL MARE <i>Sicily, Italy - 100% Nero d'Avola (vegan)</i> <i>Cherry - spice - liquorice</i>	£5	£6.3	£17.6	£25
CARIGNAN, VIEILLES VIGNES, GAVELOT <i>Languedoc, France - 100% Carignan (vegan)</i> <i>Cranberries - raspberries - spice</i>	£5.6	£7	£19.6	£28
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
CRianza, CARE <i>Cariñena, Spain - 70% Tempranillo, 30% Merlot (vegan)</i> <i>Cherry - blackberry - spice - vanilla</i>	£6.6	£8.3	£23.2	£33
NEGROAMARO, INTEGRO <i>Puglia, Italy - 100% Negroamaro (organic, vegan, sustainable)</i> <i>Raspberry - strawberry - earth</i>	£7	£8.8	£24.6	£35
NOT YOUR GRANDMA'S CHILLABLE RED, CHAFFEY BROS WINE CO <i>Barossa Valley, Australia - 52.8% Grenache, 38.7% Mourvèdre (vegan)</i> <i>Rose petals - red berries - cola</i>	£8	£10	£28	£40
CABERNET FRANC, MAURIZIO LORCA <i>Mendoza, Argentina - 100% Cabernet Franc (vegan)</i> <i>Blackberry - cassis - kirsch - chocolate - bold</i>	£8	£10	£28	£40
ST. MAGDALENER SCHIAVA DOC, COLTERENZIO <i>Alto Adige, Italy - 95% Schiava, 5% Lagrein (vegetarian)</i> <i>Red berries - plums - raspberry</i>	£8.4	£10.5	£29.4	£42
CARMENERE RESERVA, CASA SILVA <i>Colchagua, Chile - 100% Carmenere (vegetarian)</i> <i>Red plum fruits - smoke - clove - powerful</i>	£8.4	£10.5	£29.4	£42
JOSHUA GMS, TEUSNER <i>Barossa Valley, Australia - 55% Grenache, 35% Mataro, 10% Shiraz (vegan)</i> <i>Cherries - liquorice - chocolate</i>	£9.4	£11.8	£33	£47
MOORDENAARSKLOOF TINTA BAROCCA, DORNIER <i>Stellenbosch, South Africa - 100% Tinta Barocca</i> <i>Full bodied - aromatic - raspberry - mulberry</i>	£10	£12.5	£35	£50
MONDAY LISA, DOM BLISKOWICE <i>Małopolski Przełom Wisły, Poland - Rondo, Regent (vegan)</i> <i>Cherries - smoked plums - forest fruits</i>	£10	£12.5	£35	£50
COTE DE BROUILLY, DOMAINE DE LA VOUTE DES CROZES <i>Beaujolais, France - 100% Gamay</i> <i>Strawberry - raspberry - cherry</i>	£10.4	£13	£36.4	£52

# PAIRINGS

WINE BAR

## RED



7 FUENTES, SUERTES DEL MARQUÉS <i>Valle de la Orotava, Tenerife - 90% Listán Negro, 10% Tintilla (vegan, organic)</i> <i>Cherry - strawberry - spicy - smoky</i>	£10.4	£13	£36.4	£52
PROYECTO LAS COMPUERTAS, DURIGUTTI <i>Mendoza, Argentina - 100% Criolla Chica (vegan, organic, sustainable)</i> <i>Floral - spice - rose petal</i>	£10.8	£13.5	£37.8	£54
PINOT NOIR, NECK OF THE WOODS <i>Central Otago, New Zealand - 100% Pinot Noir (vegetarian)</i> <i>Dark cherry - raspberry - cassis</i>	£11.6	£14.5	£40.6	£58
L'OPERA TRIADA <i>Silesia, Poland - 70% Cabernet Cantor, 20% Cabernet Cortis, 10% Baron</i> <i>Dark forest fruits - nutmeg - vanilla</i>	£12	£15	£42	£60
LYTTON SPRINGS, RIDGE 2019 <i>California, USA - 73% Zinfandel, 16% Petite Sirah, 9% Carignane, 2% Mataro (organic)</i> <i>Plum - blackberry - pepper - vanilla</i> <i>95 points - Wine Enthusiast, 94 points - Wine Spectator</i>	£7.6	£17.4	N/A	£87
DOMAINE BURGAUD COTE ROTIE 2020 <i>Rhone, France 100% Syrah</i> <i>Floral - black raspberry - cracked pepper</i> <i>92/100 The Wine Cellar Insider</i>	£9.2	£20	N/A	£100
AMON RA, BEN GLAETZER 2018 <i>Barossa Valley, Australia - 100% Shiraz (vegan)</i> <i>Cassis - spice - chocolate</i> <i>98 points - Robert Parker Wine Advocate, 94 points - Wine Enthusiast</i>	£10	£23	N/A	£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	N/A	£250

### RED FLIGHTS

#### SOFT & FRUITY

£14

- *Not your Grandma's Chillable Red, Chaffey Bros Wine Co*
- *St. Magdalener Schiava Doc, Colterenzio*
- *Baccolo Rosso, Parziale Appassimento, Cielo e Terra*

#### SPICED & COMPLEX

£17

- *Joshua GMS, Teusner*
- *Monday Lisa, Dom Bliskowice*
- *7 Fuentes, Suertes del Marqués*

#### BOLD & POWERFUL

£16

- *Negroamaro, Integro*
- *Cabernet Franc, Maurizio Lorca*
- *Moordenaarskloof Tinta Barocca, Dornier*



## CORAVIN FLIGHTS

The Coravin Wine Preservation System allows us to extract wine from a bottle without actually opening it. There is no effect on the quality of the wine nor its aging process, enabling you to try some truly exceptional wines by the glass.

### CORAVIN WHITE FLIGHT

3 x 50ml glasses: £25

LADOUCETTE BARON DE L 2018, POUILLY FUME

*Loire, France - 100% Sauvignon Blanc (vegan)*

*Flint - citrus - tropical*

MONTAGNY LES MACLES, DOMAINE BERTHENET

*Burgundy, France - 100% Chardonnay (organic, sustainable, vegetarian)*

*Apple - floral - creamy*

ORBITOFRONTAL CORTEX, BLANKBOTTLE

*Western Cape, South Africa - Clairette Blanche, Grenache Blanc, Semillon, Verdelho (vegetarian)*

*Peach - pepper spice - aniseed*

### CORAVIN RED FLIGHT 1

3 x 50ml glasses: £21

PROYECTO LAS COMPUERTAS, DURIGUTTI

*Mendoza, Argentina - 100% Criolla Chica (vegan, organic, sustainable)*

*Floral - spice - rose petal*

L'OPERA TRIADA

*Silesia, Poland - 70% Cabernet Cantor, 20% Cabernet Cortis, 10% Baron*

*Dark forest fruits - nutmeg - vanilla*

LYTTON SPRINGS, RIDGE 2019

*California, USA - 73% Zinfandel, 16% Petite Sirah, 9% Carignane, 2% Mataro (organic)*

*Plum - blackberry - pepper - vanilla*

### CORAVIN RED FLIGHT 2

3 x 50ml glasses: £40

DOMAINE BURGAUD COTE ROTIE 2020

*Rhone, France 100% Syrah*

*Floral - black raspberry - cracked pepper*

AMON RA, BEN GLAETZER 2018

*Barossa Valley, Australia - 100% Shiraz (vegan)*

*Cassis - spice - chocolate*

SOUL OF A LION, DAOU 2018

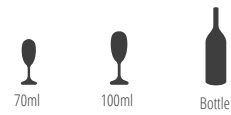
*California, USA - 86% Cabernet Sauvignon, 10% Cabernet Franc, 4% Petit Verdot*

*Cassis - black currant - liquorice*

# PAIRINGS

WINE BAR

## DESSERT WINE



KARDOS TÜNDÉRMESE LATE HARVEST <i>Tokaj, Hungary - 50% Furmint, 30% Harslevelu, 20% Muscateddu (vegan) Mandarin - honey</i>	£5	£7.1	£33 5CL
CHATEAU JANY SAUTERNES <i>Bordeaux, France - 100% Sémillon Apricot - mango</i>	£5.7	£8.1	£54 75CL
T NOBLE LATE HARVEST, KEN FORRESTER WINES <i>Stellenbosch, South Africa - - 100% Chenin Blanc (Botrytis) Pineapple - peach - apricot - melon - wood spice</i>	£11	£15.5	£53 37.5CL

## PORT

WHITE RABBIT DRY WHITE PORT, NIEPOORT, NV <i>Douro, Portugal - Field blend of Còdega, Rabigato, Viosinho, Arinto, Gouveio (vegetarian) Almond - toffee - vanilla - medium dry</i>	£5.7	£6.3	
KOPKE 10 Y.O. TAWNY NV <i>Douro, Portugal - Touriga Nacional, Touriga Franca, Tinta Roriz Toasted almonds - butterscotch - honey</i>	£6.6	£9.4	
QUINTA DO RETIRO NOVO 2004, KROHN <i>Douro, Portugal - Touriga Nacional, Touriga Francesa, Tinta Barroca Black cherry - dark bramble fruits - plum</i>	£7.2	£10.3	

## SHERRY

FINO SHERRY, XECO <i>Jerez, Spain - 100% Palomino Fino Dry - citrus - floral</i>	£6	£8.5	
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## OTHER FORTIFIED

MALAMADO, ZUCCARDI, 2014 <i>Mendoza, Argentina - 100% Malbec (vegan) Coffee - plum - violet - sweet</i>	£5.3	£7.5	
PEDRO XIMENEZ 1927, ALVEAR, NV <i>Montilla Moriles, Spain - 100% Pedro Ximenez Christmas spice - cinnamon - coffee - raisin - extra sweet</i>	£5.1	£7.2	

### FORTIFIED WINE FLIGHT

£16

3 x 50ml glasses:

- Fino Sherry, Xeco
- Kopke 10 Y.O. Tawny NV
- Malamado, Zuccardi

# 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	
BARREL AGED NEGRONI <i>Gin - sweet vermouth - campari</i>	£9.5	
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 coffee</i>	£8.5	
BLOODY MARY <i>Vodka - tomato juice - tabasco - lemon - spices</i>	£8.5	
YA LIKE JAZZ? <i>Jamesons whiskey - kings ginger liqueur - chilli honey - tabasco - lemon</i>	£9	
LADY GREY <i>Gin - lillet - lemon - earl grey syrup</i> <i>(£1 from each sale goes to St Leonard's Hospice, specialist palliative care charity)</i>	£9	
RASPBERRY GIN FIZZ <i>Gin - raspberry - rose - double dutch lemon</i>	£10	
RHUBARB BLOSSOM <i>Rhubarb &amp; ginger gin - elderflower - lime - apple juice</i>	£10	
TEQUILA CABANA <i>Tequila - banana - pineapple - lime - ginger</i>	£10	
PERSEPHONE <i>Pomegranate liqueur - sparkling wine - rose syrup</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, NORTH YORKSHIRE <i>Raspberry - floral - basil - citrus - cardamom</i>	£10
HENDRICKS, SCOTLAND <i>Cucumber - lemon - rose petals</i>	£10.6
RARE BIRD RHUBARB & GINGER, MALTON, NORTH YORKSHIRE <i>Coriander - rhubarb - liquorice - orange - ginger</i>	£11
COOPER KING, NORTH YORKSHIRE <i>Juniper - cardamom - citrus - floral - honey</i>	£11
SLINGSBY MARMALADE, HARROGATE <i>Floral - citrus - orange peel</i>	£11.4
WHITBY GIN, NORTH YORKSHIRE <i>Juniper - citrus - heather tip - sugar kelp - honey</i>	£12
HEPPLER GIN, NORTHUMBERLAND <i>Juniper - blackcurrant leaf - fir needles - sandalwood - coriander</i>	£12
MONKEY 47, BLACK FOREST, GERMANY <i>Citrus - spruce - forest fruit - cardamom</i>	£12.5

### BRITISH GIN FLIGHT

£16

*3 x 25ml, tonic & garnish*

*Whitby Gin, Whitby*

*Heppler Gin, Northumberland*

*Cooper King, Sutton-on-the-Forest*

### FRUIT-LED GIN FLIGHT

£15

*3 x 25ml, tonic & garnish*

*Slingsby Marmalade*

*Rare Bird Rhubarb & Ginger*

*Cooper King*



# 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*



# PAIRINGS

WINE BAR

## 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
PATRON SILVER	£5
PATRON ANEJO	£6.5

### VODKA

GREY GOOSE	£4.9
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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>	£6 500 ML
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MARMALADE PORTER, WOLD TOP BREWERY <i>Dark porter - Driffield, England - 5.0% abv (gluten free)</i>	£6 500 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>	£5.2 330 ML
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BREW YORK HAZE OF THUNDER (DRAUGHT) <i>Modern Pale Ale - York, England - 4.2% abv (vegan)</i>	£6 PINT   £3 HALF
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HERRLJUNGA CIDER <i>Cider - Herrljunga, Sweden - 4.5% abv</i>	£6 500 ML
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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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## LIQUEURS

AMARETTO, DISARONNO	£3.2
LIMONCELLO, TOSOLINI	£3.3
GRAPPA, NONINO CHARDONNAY	£6
BAILEY'S (50ml)	£4.6
MOZART DARK CHOCOLATE (50ml)	£5.5

## 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 &amp; 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 &amp; premium green tea infusion</i>	£4
BELVOIR FARM SPARKLING ELDERFLOWER PRESSE (250ml bottle)	£4.8
BELVOIR FARM PINK LADY SPARKLING APPLE JUICE (250ml bottle)	£4.8
COKE/DIET COKE (330ml bottle)	£3.2
MARLISH WATER (Still/Sparkling)	£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	