

CHAMPAGNE & SPARKLING WINE

CHAMPAGNE

10033 Jacquart Brut Mosaïque N.V. £53.00

This Champagne has aromas of pear, fig and almond, with hints of orange flower followed by richer notes of honey and freshly baked bread. The palate is fresh and supple, with a long fruity finish.

10017 Jacquart Cuvée Alpha, Brut 2010 £155.00

Clear, pale golden with persistent tiny bubbles, this Champagne has pronounced and attractive yeasty, biscuity aromas with fresh apple and faint citrus. Lemon citrus freshness and crisp acidity sit over freshly baked pastry and yeasty maturity with floral and nutty notes. Wonderfully balanced and structured. The long elegant finish is a continuation of the palate.

10024 Henriot Brut Souverain N.V. £61.00

Symbol of the precise, elegant style of Champagne Henriot's wines, Brut Souverain appeals with its nose of white flower and citrus fruit notes, then with a balanced, harmonious palate.

10006 Moët & Chandon, Cuvée Dom Perignon Brut Vintage 2009 £235.00

Rich, bready and yeasty with vanilla aromas and floral notes overlaying an intense, sumptuous palate of citrus, apple and pear.

10011 Pol Roger Brut Réserve N.V. £83.00

On the nose, the Champagne is dominated by white flowers, green apple, brioche and a trace of minerality. On the palate there are notes of stone fruits, a certain nuttiness and a hint of honey supporting the freshness of the acidity.

CHAMPAGNE ROSÉ

10002 Jacquart Brut Mosaïque N.V. £64.95

Intense salmon pink colour, with a nose of red berry fruit, ripe redcurrants, cherries, wild strawberries and plums. A fresh and full taste with fine finishing notes of peach and apricot.

10014 Laurent-Perrier, Brut N.V. £115.00

Revealing the full aromatic richness of the Pinot Noir, this intensely fruity rosé has rounded flavours of strawberries, raspberries and wild cherries.

SPARKLING WINE

10040 Prosecco DOC "Favola" Extra Dry, Italy N.V. £36.95

Elegant fruity aromas of pear and apple, this is a smooth, fresh and well-balanced wine with a hint of natural sweetness.

10036 Pierlant, Brut, Blanc de Blancs, France N.V. £29.95

This wine has fresh, floral aroma with gentle white fruit and a hint of green apples. The palate has lovely zesty dash of soft acidity that gives the wine a refreshing dry finish.

10004 Gocce di Favola Spumante Rosé Brut, Italy N.V. £38.50

Fragrant with summer fruit aromas, fresh and lively on the palate, dry, crisp finish.

WELSH WINES

SPARKLING

10019 Glyndwr Vintage Brut

2015 £44.00

This lovely sparkling wine is made in the traditional method "methode champenoise" and aged for a further four years. It is a Brut, made exclusively from Seyval blanc grapes.

WHITE

10270 Glyndwr Dry

2017 £33.00

A light, floral, fruity, medium-dry white with good fresh fruit character and hints of citrus apple on the palate. It is well balanced with a hint of sweetness and a clean, fresh, finish.

RED

10510 Pinot Noir, Ancre Hill Estates, (Organic)

2014 £49.00

Aromas of red fruits such as wild strawberry and black cherry combined with spice. The palate follows the same theme and shows red cherries, blueberry, hints of liquorice and a long, smooth finish.

WHITE WINES

FRANCE

10087 Domaine du Seuil Bordeaux Blanc

2017 £37.00

A blend of Semillon and Sauvignon Blanc, this wine is fresh, crisp and aromatic with a pale yellow colour. The bouquet has citrus fruits and hints of peaches and apricots.

10055 Sauvignon Blanc, Terre du Soleil, I.G.P. Pays d'Oc

2017 £29.00

This wine is a crisp and fresh Sauvignon with rip and balanced citrus, gooseberry and tropical fruit flavours.

10086 Chablis, 1er Cru Montmains, Domaine Jean Goulley, Burgundy

2017 £77.00

Mineral rich and complex with floral aromas and lovely concentrated fruit.

10059 Viognier Leduc, I.G.P. Pays d'Oc

2018 £32.00

A vibrant, luminous colour with green hues. On the nose, peach, apricot and almond aromas prevail with a refreshing yet fruity palate and a smooth round finish.

10084 Pouilly-Fumé "Clos des Criots" Domaine Christian Salmon, Loire Valley

2015 £56.00

This wine has an intense, floral, complex nose. A mineral note with a hint of smoke brings out all of the substance of this exceptional terroir. Notes of citrus are revealed on the palate with grapefruit on the finish adding a touch of freshness.

10063 Chardonnay Réserve, Saint Marc, I.G.P. Pays d'Oc

2017 £29.00

A wonderfully aromatic nose of peaches and apricots. Intense flavours of white flesh fruit and flowers with a hint of sweetness on the clean, fresh finish.

10099 Ugni-Blanc Colombard, La Bastille, V.D.F

2017 £27.00

Light and crisp with green apple and citrus fruit, refreshing and tasty

ITALY

10180 Pinot Grigio, Villa Albini, Veneto

2018 £27.95

Light in colour, refreshing, and crisp, with aromas of limes, grapefruits and lemons making this well balanced wine very easy to drink.

10183 Pinot Grigio/Sauvignon Blanc, Due Uve delle Venezie, Bertani

2017 £37.95

This wine combines the body and elegance of Pinot Grigio with the aromatic notes typical of Sauvignon Blanc, thus achieving a truly original creation rich in personality and character, a fusion of two of the world's most famous grape varieties.

10196 Soave Classico Sartori Verona

2017 £32.00

Fresh and zesty, with pleasant citrus fruit flavours and balanced acidity, this Soave Classico is full and elegant.

SPAIN

10242 Rioja Blanco, Señorío de Ondarre

2017 £33.00

Great aromatic complexity on the nose with hints of white flowers and spicy notes carries through onto a full bodied creamy palate with green apple, citrus and tropical fruits. The finish is fresh and crisp.

10240 Verdejo, Cal Y Canto, Tierra de Castilla

2018 £25.00

This wine has a seductive nose of white peach, apricot and hints of lime blossom. On the palate flavours of lime, lemon, peach and minerals dominate this lively, crisp white wine.

PORTUGAL

10212 Santo Isidro de Pegões, Peninsula de Setubal

2018 £25.00

A delicious wine made from the Fernao Pires grape. The crisp, clean palate is enhanced by spicy flavours and a clean, zesty finish.

SOUTH AFRICA

10380 Chenin Blanc, Hazy View, Western Cape

2018 £27.50

Appealing medium straw colour. The nose is fresh and aromatic with forthcoming peachy flavours. Crisp acidity on the palate. Finishes on a long fruity note.

10385 Semillon-Sauvignon Blanc, Groot Constantia, Constantia

2016 £39.75

Ripe summer fruit flavours such as pineapple, sweet melon and ripe peach on the nose. A generous mouthfeel is highlighted by distinctive tropical fruit and citrus flavours.

A discretionary 10% service charge will be added to your bill.

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NEW ZEALAND

10329 Sauvignon Blanc, Fault Line, Marlborough 2018 £37.00

This dry, unoaked Sauvignon Blanc has flavours of gooseberry and citrus fruits with a mineral complexity and a lingering finish.

10327 Pinot Gris, Allan Scott, Marlborough 2018 £42.00

This wine is an elegant off dry wine displaying pear and light spice on the nose and pear and white stone fruit on the palate follow by a well structured long lingering finish.

AUSTRALIA

10317 Semillon Chardonnay, Saddle Creek 2017 £28.75

A classic blend - fresh with citrus characters and richness, producing a crisp refreshing dry wine.

10308 Chardonnay Reserve, Tooma River 2018 £27.00

This wine is packed with grapefruit, lime and melon flavours, all bound up with a zesty, crisp citrus balance which cuts through to the finish.

UNITED STATES

10348 Chardonnay, Painter Bridge, California 2016 £36.00

This wine has a classy and complex nose of nuts, peaches and cream. Quite full bodied with rich flavours of lemon curd and peach, the finish has a lovely freshness and persistence.

CHILE

10368 Sauvignon Blanc, Reserva, Viña Echeverria, Curico Valley 2018 £33.95

This vibrant wine combines grassy aromas of fresh herbs and green pepper, with notes of grapefruit and lime. The palate is fresh and crisp, with a natural balanced acidity and a fruity finish.

10371 Pedro Ximenez, Elki, Viña Falernia, Elqui Valley 2017 £28.00

The Pedro Ximenez grape produces a fresh and crisp wine with aromas of gooseberry, grapefruit and passion fruit with a clean finish.

11176 Sauvignon Blanc Reserva, Paso Ancho, Valle Central 2018 £23.75

This wine is a classic example of modern Sauvignon Blanc. It displays aromas of green apple, citrus and gooseberries on the nose. The palate is dry, crisp and fruity.

11178 Chardonnay Reserva, Los Picos, Valle Central 2018 £23.75

This full bodied yet elegant wine has some tropical fruit and white peach flavours, balanced by a fresh finish.

ARGENTINA

10232 Torrontes, Melodias, Trapiche 2018 £28.00

Vibrant, aromatic & refreshing with tropical fruit & floral notes.

Fragrant Muscat and tropical fruits aromas. Fresh and elegant on the palate

Red Wines

FRANCE

10483 Lirac, Domaine des Cigalounes, Rhône Valley 2017 £41.00

Domaine des Cigalounes is located on the opposite bank of the Rhône from Chateauneuf du Pape. Attractive deep red. Aromatic and smooth with notes of fruit and spices. A soft and full wine with an extremely silky-textured finish.

10442 Pinot Noir Tournée du Sud, Pays d'Oc 2017 £29.95

An elegant Pinot Noir, medium-bodied, full of berry and cherry fruit flavours.

10406 Château Des Collines, Cru Artisan, Médoc 2014 £49.95

This wine is marked by fine blackcurrant and raspberry fruits, with an elegant touch of spice. Lively and balanced on the palate, with fine tannins, it has a delicate and lingering finish.

10413 Carignan, La Cadence, V.D.F 2018 £28.00

A bright cherry red colour packed with red berry aromas and hint of spices. The palate is mid weight and fruity.

10457 Syrah, Cave de Saint Désirat IGP Pays d'Ardèche 2017 £31.50

Dark dense colour. Rich aromas of forest fruits, black cherry and peppery spice. Full of flavour with classic northern Rhône Syrah character, a delicious savoury and herby complexity and a long mouthfilling finish.

10475 Merlot Cabernet, Domaine Grand Mayne, AOC Côtes de Duras 2016 £37.00

Unoaked, this wine is full of fresh fruit flavours on both the nose and the palate, hits of spices and well integrated smooth tannins give some character and charm.

10401 Merlot, Terre du Soleil, I.G.P. Pays d'OC 2017 £29.00

A deliciously soft and fruity wine with flavours of plums and blackcurrants and soft, rounded tannins.

10432 Bourgogne Hautes Cotes de Beaune Vieilles Vignes, Domaine Mazilly, Burgundy 2014 £53.50

This is a wine of elegance and length, with fine tannins and lovely, bright fruit and acidity, a bit of earth and some blueberry notes.

10410 Châteauneuf-du-Pape, Domaine de la Solitude 2014 £77.00

A blend of Syrah, Grenache, Mourvèdre and Cinsault. These wines is full bodied, rich textured and soft at the same time, with aromas and flavours of sweet black fruits, red fruits, exotic fruits, kirsch, ripe plum mixed with spice notes, leather and smoked: a rich style with mouth finals long and heady.

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ITALY

10636 Primitivo del Salento IGP, Boheme 2017 £26.50
Rich aromas of plum and black cherry with spicy notes of cracked black pepper. A well balanced wine with a velvety texture and intense black forest and damson fruits.

10641 Chianti Riserva Bonacchi 2015 £38.00
The wine has vibrant and generous aromas reminiscent of violets and cherries and a well balanced palate. Positioned between a traditional rustic Chianti and a modern fruit-led style of wine.

10616 Barbera Del Piemonte `Ottone 1` San Silvestro 2017 £33.00
Bright cherry tones combine with aromas of wild raspberries. Soft on the palate but still with structure and finesse. A very approachable style of Barbera with excellent ripe fruit and a fresh finish.

10623 Montepulciano d'Abruzzo, Colle Sori, Botter Spa 2017 £28.50
This wine is rich, with spicy ripe plum and berry flavours. Soft but well-structured with a pleasant finish.

10624 Amarone della Valpolicella, Le Vigne Verona 2015 £67.00
Deep almost opaque in colour with a pronounced nose of morello cherries combined with layers of oak and spice. The palate is rich and powerful with strong tannins and considerable texture and complexity. This is a powerful wine of great character.

SPAIN

10681 El Vínculo Crianza, La Mancha 2012 £41.00
Bodega Alejandro Fernández, Grupo Pesquera
100% old vine Tempranillo, this underwent malolactic fermentation and aging for 2 years in American oak. As with all wines from Alejandro, the wine is unfiltered and unfiltered. Deeply robed, densely fruity and richly tannic with floral cedar spice and a powerful, rounded finish.

10685 Rioja Crianza, Marqués De Caceres Excellens 2015 £35.00
This traditional Rioja matured in oak has a distinctive and appealing character with a warm fruity bouquet and light oak flavours highlighted by nicely ripened tannins.

10687 Garnacha, Organic, Mesta, Uclés 2017 £29.00
A juicy, fleshy unoaked wine, showing great purity and typicity of high-altitude Garnacha. Expressive and well-defined notes of rich, red berried fruits and hints of violet are supported by supple tannins and excellent persistence.

PORTUGAL

10712 Santo Isidro de Pegões, Peninsula de Setubal 2017 £25.00
Concentrated black forest fruits on the nose. This is followed through on the palate with hints of spice, chocolate and vanilla. Medium bodied with rounded, structured tannins and a long finish.

SOUTH AFRICA

10880 Shiraz, Oude Kaap, Western Cape 2017 £28.75
This wine has vibrant black cherry and currant flavours with crushed black pepper and cloves. He has equal amounts of fruit and spice and rich supple tannins.

10882 Pinotage `Bosstok` M.A.N, Family Vineyards 2017 £34.50
Deep ruby red in the glass, it's bold and juicy with red-berry fruit flavours and a touch of sweet oak spice.

AUSTRALIA

10766 Shiraz Reserve, Tooma River, South Eastern 2018 £27.00
This Reserve Shiraz has a rich nose redolent with red and black berry aromas and a smooth, textured palate with juicy dark fruits, hints of chocolate and lively spices.

10779 Merlot, `Foundstone` Berton Vineyard 2018 £33.00
This Merlot has a deep youthful colour with expressive aromas of plums, blackberries and violets. The palate has a velvety texture with generous flavours of sour cherries, plums and fragrant herbs with a hint of vanilla oak.

NEW ZEALAND

10829 Pinot Noir, Tuatara Bay, Marlborough 2016 £43.00
This is a vibrant, fruity, medium bodied Pinot Noir with a round, full, soft palate dominated by cherry notes and hints of plums and redcurrant.

UNITED STATES

10803 Zinfandel, Painter Bridge, California 2016 £38.00
Classically fruity Zinfandel with aromas of plums, hints of raspberry and blueberry. It is well balanced on the palate with good acidity and delicious toasty oak.

CHILE

10845 Pinot Noir, Viña Edmara, Valle Central 2017 £33.75
Cherry and plum on the nose lead on to a medium bodied, juicy, fruity palate packed with sweet plum and bitter cherry fruit plus touches of spice. This wine has a soft and velvety texture, smooth tannins and an elegant aftertaste.

10840 Merlot, Vinamar, Casablanca Valley 2017 £29.95
Red ruby color with light purple hues, intense aroma of blackberry and plum Medium body, soft tannins and a round finish

10843 Cabernet Sauvignon Gran Reserva, Viña Echeverria, Maipo Valley 2015 £39.75
Intense aromas of strawberries, blackberries and cherries, smoothly blended with notes of coffee and tobacco. Round and silky on the palate, full bodied with a delicious and persistent finish.

11186 Cabernet Sauvignon Reserva, Los Picos, Valle Central 2018 £23.75
This wine has pepper, raspberry and blackberry fruit, with hints of tobacco and mocha. A Cabernet Sauvignon with a velvety texture, soft and fleshy tannins and a nicely integrated finish.

11184 Merlot, Kintu, Valle Central 2018 £23.75
This wine has red and black fruit aromas of cherries and blackberries, with subtle spicy notes. On the palate the wine displays soft, sweet tannins, balancing acidity and a good structure.

ARGENTINA

10748 Malbec, Sierra los Andes, Mendoza 2018 £34.00
Deep, violet red in colour with intense, sweet, spicy aromas combined with rich red fruits and floral hints of violet. On the palate it is soft, velvety, fresh and well balanced.

10745 Bonarda Malbec, Bodegas Privada, Mendoza 2017 £29.75
This wine has an intense colour. It is fresh and fruity with round tannins, floral notes and red fruits flavours.

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ROSÉ WINES

10077 Domaine des Cèdres Rosé d'Anjou, France	2018	£34.00
This wine has a refreshing, summery zing. Pink colour with slightly floral nose. A touch off-dry with a hint of strawberries and peach on the palate.		
10367 Paso Ancho Reserva, Valle Central, Chile	2018	£23.75
This rosé has vibrant, refreshing red berry, strawberry and cherry flavours, with a very refreshing and pleasant palate.		
10195 Pinot Grigio, Villa Albini, Veneto, Italy	2018	£27.95
Light in colour, refreshing and crisp, with aromas of limes, grapefruits and lemons making this well balanced wine very easy to drink.		
10088 Château Minuty, Rosé et Or, Côtes de Provence, France	2017	£56.00
Light in colour, refreshing and crisp, with aromas of limes, grapefruits and lemons making this well balanced wine very easy to drink.		

SWEET WINE

10940 Château Laulerie Côtes de Montravel Moelleux, South West France	2017	£34.00
This wine has a pale yellow colour and elegant, with notes of white flowers and white fruits (white melon, pear). Its mouth is honeyed, with notes of frivolous acacia flowers.		

WINES by THE GLASS

CHAMPAGNE / SPARKLING WINE		125ml		
Jacquart Brut Mosaïque	N.V.	£10.50		
Jacquart Brut Rosé	N.V.	£11.95		
Prosecco DOC "Favola" Extra Dry, Italy	N.V.	£7.15		
 WHITE WINES		125ml	175ml	250ml
Sauvignon Blanc Reserva, Paso Ancho, Valle Central, Chile	2018	£4.40	£5.75	£8.15
Chardonnay Reserve, Tooma River South Eastern Australia	2018	£5.00	£6.60	£9.15
Chenin Blanc, Hazy View, Western Cape, South Africa Medium Dry	2018	£5.15	£6.75	£9.25
Pinot Grigio, Villa Albini, Veneto, Italy	2018	£5.25	£6.85	£9.50
Viognier, Leduc, I.G.P. Pays d'Oc France	2018	£5.60	£7.75	£10.75
 ROSÉ WINES		125ml	175ml	250ml
Pinot Grigio, Villa Albini, Veneto, Italy	2018	£5.25	£6.75	£9.25
Paso Ancho Reserva, Valle Central, Chile	2018	£4.40	£5.75	£8.15
 RED WINES		125ml	175ml	250ml
Cabernet Sauvignon Reserva, Los Picos Central Valle, Chile	2018	£4.40	£5.75	£8.15
Pinot Noir, Tourée du Sud, Pays d'Oc, France	2017	£5.50	£7.25	£10.00
Shiraz, Oude Kaap, Western Cape, South Africa	2017	£5.40	£6.95	£9.75
Merlot, Vinamar, Casablanca Valley, Chile	2018	£5.50	£7.25	£10.00
Malbec, Sierra Los Andes, Mendoza, Argentina	2018	£5.80	£8.15	£11.50
Rioja, Crianza, Excelence de Caceres, Spain	2015	£6.00	£8.25	£11.75
 SWEET WINE		100ml		
Château Laulerie Côtes de Montravel Moelleux, South West, France	2017	£5.00		

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DRAUGHT BEER & CIDER

	Half Pint	Pint
Amstell	£2.55	£5.10
Heineken	£2.90	£5.75
John Smith's	£2.50	£4.95
Guinness	£2.90	£5.80
Strongbow	£2.50	£4.95

BOTTLED DRINKS (V)

Budweiser	330ml	£4.95
Corona	330ml	£5.05
Heineken	330ml	£4.70
Peroni	330ml	£5.30
Bulmers (SD)	500ml	£5.85
Moretti	330ml	£5.10
Selected Welsh Beers	from	£5.10
Heineken (Non-alcohol)	330ml	£3.60

APERITIF (SD)

		(50ml)
Dubonnet	14.7%	£3.40
Lillet	17.0%	£4.20
Campari	25.0%	£4.10

VERMOUTH (SD)

		(50ml)
Cinzano Bianco	14.7%	£3.40
Martini Extra Dry	15.0%	£3.40
Martini Rosso (sweet)	15.0%	£3.40

SHERRY (SD)

		(50ml)
Tio Pepe, fino	15.5%	£4.20
Croft Original, fine pale	17.5%	£3.95
Harvey's Bristol Cream	17.5%	£4.20

PORT (SD)

		(50ml)
Graham's Six Grapes	20.0%	£4.25
Graham's LBV	20.0%	£5.95
Graham's Tawny	19.0%	£4.75

VODKA

		(25ml)
Smirnoff Red	40.0%	£4.25
Five Vodka	40.0%	£4.30
Grey Goose	40.0%	£6.20
Absolut Blue	40.0%	£4.30
Absolut (various flavours)	42.0%	£4.30
Grey Goose (various flavours)	40.0%	£6.40

COGNAC

		(25ml)
Courvoisier V.S	40.0%	£4.60
Remy Martin VSOP	40.0%	£5.45
Remy Martin Coeur de Cognac	40.0%	£7.30
Remy Martin XO	40.0%	£18.60

RUM

		(25ml)
Bacardi, Gold	37.5%	£4.25
Bacardi, White	37.5%	£4.25
Captain Morgan	40.0%	£4.25
Morgan's Spiced	35.0%	£4.25

SOFT DRINKS (SD,V)

	Glass	Pint	Bottle
Pepsi / Diet Pepsi	£2.50	£3.90	£2.95
Lemonade	£2.50	£3.90	
Cordial & Water	£0.60	£1.20	
Cordial & Soda	£1.25	£2.50	
Cordial & Lemonade	£2.50	£3.90	
Fruit Juice	£2.50	£3.90	
Fruit Juice & Lemonade	£2.50	£3.90	£2.40
J2O			£3.25

Redbull

GIN

		(25ml)
Hendricks Gin	41.4%	£5.15
Gordon's London Dry	37.5%	£4.25
Brecon Gin	37.5%	£4.45
Bombay Sapphire	40.0%	£4.85
Tanqueray	47.3%	£4.95
Tanqueray No 10	47.3%	£5.70

WHISKY

		(25ml)
Bells	40.0%	£4.25
Famous Grouse	40.0%	£4.20
J Walker Black Label	40.0%	£6.05
Penderyn, Welsh Malt	46.0%	£6.15
Penderyn, Peated	46.0%	£6.55
Penderyn, Sherrywood	46.0%	£6.55
Glenmorangie, 10 years	40.0%	£6.15
Glenfiddich, 12 years	40.0%	£6.15
Macallan, 10 years	40.0%	£6.05
Macallan, 18 years	40.0%	£15.50
Lagavulin, 16 years	43.0%	£6.60
Laphroaig, 10 years	40.0%	£6.15
Dalwhinnie, 15 years	40.0%	£6.15
Talisker, 10 years	45.8%	£6.15
Bushmills Malt, 10 years	40.0%	£6.15
Bushmills Black	40.0%	£5.90
Jameson	40.0%	£4.30
Jack Daniel's	40.0%	£4.50
Bulleit Bourbon	40.0%	£4.35
Canadian Club	40.0%	£4.30
Oban, 14 years	43.0%	£6.15

LIQUEURS (V)

		(25ml)
Amaretto (N,D)	28.0%	£4.35
Archer's Peach	23.0%	£4.20
Bailey's (50ml) (M,N,D)	17.0%	£4.85
Merlyn, Welsh Cream (50ml)	17.0%	£6.50
Benedictine DOM	40.0%	£4.25
Cointreau	40.0%	£4.35
Drambuie	40.0%	£4.50
Glavya	35.0%	£4.95
Frangelico (N,D)	24.0%	£3.95
Grand Marnier	40.0%	£4.25
Malibu (M)	21.0%	£4.15
Midori, Melon	20.0%	£3.95
Kahlua (M,N,D)	26.5%	£3.95
Sambuca	38.0%	£4.10
Southern Comfort	40.0%	£4.30
Tia Maria (M,N)	26.5%	£4.25
Tequila Gold	38.0%	£4.20
Tequila White	38.0%	£5.10

Cocktails

Here at The Twenty Ten Clubhouse we are proud to serve locally sourced products and Welsh liqueurs and spirits which are incorporated into the cocktails by our resort's award-winning Head Mixologist and his team.

SIGNATURE SERVES

£10.50

Vodka and Raspberry

A double measure of Brecon's FIVE vodka with lemonade and raspberry syrup.

Aromatic G&T

A double measure of Brecon gin and Fever Tree aromatic tonic, with lemon, lime and juniper berries.

Elderflower and Cucumber G&T

A double measure of Brecon gin and Fever Tree elderflower tonic, with cucumber and juniper berries.

Ginger Mac

A double measure of Penderyn Madeira whisky and ginger ale, with lemon and cinnamon.

COCKTAILS

£12.50

The Martini

A sophisticated twist on the classic martini, made with a combination of Brecon Gin stirred, never shaken - with a dash of dry Martini, elderflower and drop of rhubarb bitters.

Welsh Yet Cosmopolitan

The most refreshing Cosmopolitan you'll ever try. A light mix of Brecon FIVE vodka, Grand Marnier, cranberry juice and fresh lime juice, shaken with orange marmalade for a bittersweet sensation.

Lemon Tart Twist

This is a great signature cocktail, light and sweet with the combination of Welsh FIVE vodka, Limoncello, lemon juice, sugar and fresh cream. Shaken and served with a dusting of nutmeg.

Penderyn Old-Fashioned

Another great twist of classics combining award-winning Penderyn whisky, Old-Fashioned syrup and orange peel with a mist of smoked Penderyn peated whisky and chocolate bitters.

PROSECCO COCKTAILS

£12.50

Wild Berry Lush

This light and refreshing cocktail twist is made with Welsh FIVE vodka, prosecco, blackcurrant liqueur, crème de cassis and black raspberry Chambord liqueur. Lovely in both taste and colour, it is the perfect aperitif to enjoy at any time.

Peach and Apricot Bellini

A beautiful mix of apricot brandy, peaches and prosecco. Originally invented by Giuseppe Cipriani in Venice. He named the drink because of the unique colours that reminded him of the toga of a saint in a painting by Venetian artist Giovanni Bellini. The drink was a favourite of Ernest Hemingway, Sinclair Lewis and Orson Welles.

NON-ALCOHOLIC COCKTAILS

£5.95

Apple Sensation

Refreshment in the form of apple juice, lemon juice and elderflower syrup topped with tonic water and lemonade.

Pineapple Delight

A delicious cocktail made with pineapple juice, grenadine and lime juice, shaken and topped with ginger ale.

A discretionary 10% service charge will be added to your bill.

We will endeavour to offer an alternative wine should your first choice be unavailable (cost of alternative may vary).

All prices are inclusive of VAT.

Please advise us of any food allergies at time of booking.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg,

(F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery,

(Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.