

Wine List



HOSPITALITY

White

- Los Tortolitos, Sauvignon Blanc, Chile 12.5% abv** 20.00
Pale straw yellow in colour. Aromas of lime and grapefruit core, surrounded by passion fruit notes. Crisp and juicy in the palate, with lime, pear and herbal flavours in delicate balance, with a soft finish.
- Trapiche, Pinot Grigio Argentina 12.5% abv** 22.00
Straw yellow in colour, this wine exhibits intense citrus aromas. Fruity and mild in the palate with a balanced acidity that highlights the freshness.
- Vinamar, Sauvignon Blanc, Chile, 12% abv** 26.00
Intense aromas of pineapple and mango with soft herbal notes. In mouth is a very fresh wine, with perfect acidity and fruity finish.
- Réserve Roquemolière Picpoul De Pinet, France 12.5% abv** 30.00
Crisp, light and aromatic, with remarkable freshness on the palate. This wine is growing in popularity.

Red

- Poco Paco, Tempranillo, Spain 12.5% abv** 20.00
Bright, juicy cherry and blackberry fruit sings from the glass. The palate is fresh and youthful with red cherry, blackcurrant and raspberry notes and a hint of balsamic.
- Cable Crossing, Shiraz, South Africa 14% abv** 23.00
This powerful Shiraz is full of ripe plum and blackberry aromas, has a fleshy palate and a very pleasant peppery finish.
- Trapiche, Winemakers Selection Malbec, Argentina 13% abv** 25.00
Plum and black cherry notes with a touch of black pepper. The palate is soft and round, with ripe, saturated berry flavors. Finishes spicy and full, with chewy tannins.
- Viña Leyda, Pinot Noir Reserva, Chile 13.5% abv** 30.00
Earthy, mineral and herbaceous notes makes this wine a true example of Leyda Valley. The palate is fruit concentrated with a lively acidity that enlarges the finish.

Rose

- West Coast Swing, White Zinfandel, USA 12.5% abv** 20.00
Full of ripe fruit aromas such as peaches, mango and melon. Juicy on the palate with strawberry and tropical fruit flavours with fresh acidity balancing the sweetness.
- La Vidaubanaise, Comte de Provence Rose, France 12.5% abv** 25.00
Classic Provence rosé, and not only because of its distinctive skittle shape bottle. Packed full of strawberry and peach fruit character, this wine is thirst quenching – its fruit is laced with a fresh citrus acidity.

Sparkling & Champagne

- Stelle d'Italia, Prosecco DOC, Italy 11% abv** 30.00
A lively crisp Prosecco with a delicate lemony character and an aromatic, dry, refreshing finish.
- Grand Imperial Brut, Vin Mousseux, France 10.5% abv** 25.00
Smooth and clean with a pleasing pear juice character, medium body and dry palate.
- Taittinger Brut Reserve, France 12.5% abv** 65.00
Crisp, citrusy aromas with subtle toasty notes lead to an elegant, balanced palate with a lively, mousse texture and a crisp, flavourful finish

If you would like an alternative wine for your event, please get in touch and we can discuss options with you.

Allergens: Should you have a food allergy or intolerance please ask for the allergen information so you can make an informed choice.

Prices exclude VAT at 20% unless otherwise stated.

Dinner Drinks

Soft drinks

Still or sparkling mineral water (1 litre)	3.75
Fruit juice (orange, apple, cranberry) (1 litre)	7.00
Elderflower cordial with fresh lime (1 litre)	7.00
Breckland orchard Award winning sparkling 'Posh pop' (range of flavours available) (275ml bottle)	2.50

Party Pails and Drinks Packages

Trying to please a crowd? Then our party pails are the perfect solution, offering a range of drinks served chilled to the table so they are ready and waiting for your guests to enjoy as soon as they sit down. No need for your guests to going to the bar throughout dinner, these pails include a mix of house wines, bottled beers, lagers, ciders and soft drinks.

Below are some sample pail packages, but if you would prefer to create your own then please let us know.

Pail Package One (individual bottles only – perfect if your dining package already includes wine)

40.00 per table

- 8 x Selection of bottled beers, lagers and ciders
- 4 x Selection of bottled soft drinks

Pail Package Two (house wines and individual bottles – a great all-rounder)

90.00 per table

- 1 x Bottle of house white wine
- 1 x Bottle of house red wine
- 8 x Selection of bottled beers, lagers and ciders
- 8 x Selection of bottled soft drinks

Pail Package Three (fizz, house wines and individual bottles – perfect for a celebration)

150.00 per table

- 2 x Bottle of Prosecco
- 1 x Bottle of house white wine
- 1 x Bottle of house red wine
- 8 x Selection of bottled beers, lagers and ciders
- 8 x Selection of bottled soft drinks

Based on tables of 8.

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Reception Drinks






House red/ white wine by the glass	5.50
Prosecco by the flute	5.50
Sparkling wine	4.50
BRISTOL SYRUP Co. <i>Add a Bristol Syrup Co. flavour to your glass of fizz</i> <i>(Raspberry/ Passionfruit/ Elderflower/ Pomegranate)</i>	1.00

Please see our wine list for more options available by the bottle.

Bottled Beer & Cider

Heineken	4.00
Bath Gem	4.00
Thatcher's Gold	4.00
Thatcher's Haze	4.00
Brewdog Punk IPA	5.00
Brewdog Dead Pony Club	5.00
Thatcher's Katy	5.50
Brooklyn Lager	5.00
Old Mout Cider (Pomegranate and strawberry/ Passionfruit and apple/ Kiwi and lime/ Berries and cherries)	5.00

Feature cocktails and perfect serves from 6 O' Clock Gin

 6 O'clock Gin London dry <i>Served with Distillers Tonic and a slice of lemon</i>	5.83
 6 O'clock Gin Brunel Edition <i>Served with Fentimans Valencian Orange Tonic and a wheel of orange</i>	6.5
 6 O'clock Damson Gin <i>Served with Fever Tree Naturally Light Tonic Water and a slice of orange</i>	6.25
 Elderflower Collins <i>6 O'clock Gin London Dry, elderflower cordial, lemon juice, soda water and a wedge of lemon</i>	7.75
 Floradora <i>6 O'clock gin London dry, raspberry liqueur, lime juice, soda water served with fresh raspberry and a wedge of lime</i>	5.50

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House Cocktails

Moscow mule

Vodka, lime, ginger beer, soda

4.50

Tequila sunrise

Cranberry, orange, tequila, grenadine

4.50

Pimms

Pimms, lemonade, fresh fruit, mint

5.50

Non-Alcoholic Drinks

Homemade rose lemonade

3.00

Elderflower/ Raspberry/ Passionfruit/ Pomegranate fizz with fresh lime

3.00

Cornish Orchard sparkling presse

2.95

Elderflower Presse/ Lemonade/ Cranberry & Raspberry/ Orange & Lemon Sparkle/ Ginger Beer

Still or sparkling mineral water with fresh lemon (per 1 litre bottle)

3.75

Bespoke cocktail bars and mixologists from Zest Mixology



Looking for the full cocktail experience, we have teamed with Zest Mixology to take your guests cocktail experience to the next level.

Package includes:

- Professional cocktail mixologists
- Pop up bar unit with chillers, back bar steps and all cocktail making equipment
- Glassware
- Printed cocktail menu
- Delivery and installation
- Up to 6 hours serving time

Please speak to us for further details and prices for your event.

For cocktail inspiration visit: <https://www.zestmixology.co.uk/>

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