

Wine List

White

Poco Paco, Airen Sauvignon Blanc, Spain 11.5% abv

22.00

An elegant, vibrant white with a crisp, refreshing bite. Notes of citrus, green apple and pear on the nose are followed with a zingy, lemony palate.

Trapiche, Pinot Grigio Argentina 12.5% abv

25.00

Straw yellow in colour, this wine exhibits intense citrus aromas. Fruity and mild in the palate with a balanced acidity that highlights the freshness.

De Gras, Sauvignon Blanc, Chile, 12% abv

26.50

Bright in the glass with an aromatic nose that offers herbaceous characters alongside gooseberry, lychee and lemon aromas.

Réserve Roquemolière Picpoul De Pinet, France 12.5% abv

34.00

Crisp, light and aromatic, with remarkable freshness on the palate. This wine is growing in popularity.

Red

Poco Paco, Tempranillo, Spain 12.5% abv

22.00

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

24.00

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

25.50

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

35.00

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

La Vidaubanaise, Comte de Provence Rose, France 12.5% abv

22.00

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.

West Coast Swing, White Zinfandel, USA 12.5% abv

24.00

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.

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

62.50

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. $\frac{1}{2} \int_{\mathbb{R}^{n}} \left(\frac{1}{2} \int_{\mathbb$

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.



Reception Drinks

Popular items	
House red/ white wine by the glass	5.50
Prosecco by the flute	5.50
Sparkling wine	4.50
BRISTOL SYRUP C2 Add a Bristol Syrup Co. flavour to your glass of fizz Raspberry/ Passionfruit/ Elderflower/ Pomegranate	1.00

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

Seasonal cocktails – Autumn / Winter	
Cranberry Mimosa Sparkling wine, cranberry juice, sugar, lemon	4.00
	4.00
Honey mule Dark rum, white rum, ginger beer, lime, cinnamon	4.00
Pomegranate Mule Vodka, ginger beer, honey, pomegranate juice, lime juice, honey, rosemary, pomegranate seeds	6.00
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French 75 Gin, sparkling wine, lemon	6.00
Marmalade and mandarin mojito Dark rum, tonic, marmalade, mandarin	6.00

Seasonal cocktails – Spring / Summer	
Raspberry Gin Rickey Gin, soda, sugar syrup, lime, raspberry, mint	4.00
Cucumber collins Gin, soda, sugar syrup, lemon juice, mint, cucumber	4.00
Pimms Punch Pimms, gin, lemonade, lemon, cucumber, raspberry, mint	6.00
Elderflower Gin Lemonade Elderflower gin, sparkling wine, sugar syrup, elderflower, lemon, flowers	6.00
Floradora Gin, black raspberry liqueur, ginger beer, lime juice, lime, raspberry	6.00



Beer & Cider	HOSPITALITY

Heineken	3.75
Bath Gem	4.60
Thatcher's Gold	4.60
Thatcher's Haze	4.60
Old Mout Cider (Pomegranate and strawberry/ Passionfruit and apple/ Kiwi and lime/ Berries and cherries)	4.60
Beavertown Gamma ray	4.60
Brewdog Punk IPA	4.60
Brewdog Dead Pony	4.25
Hop House 13	4.25
Wildbeer Bibble	4.25
RedStripe	4.25
Orchard Pig Reveller	4.60
Thatchers Katy	5.00

Feature cocktails and perfect serves from 6 O' Clock Gin

Bristol Museum & Art Gallery is proud to feature the multi-award-winning 6 O'Clock Gin as our local gin supplier, based in Thornbury just 12 miles away. Why not treat your guests to a range of 'perfect serve' gin and tonics and cocktails created just for us by 6 O'clock Gin. Choose to have the bar set up for your guests to purchase their own drinks or arrange an account bar or drink tokens to treat them this festive season.

Bar set up charge	150.00
6 O'clock Gin London dry	5.83
O'CLOCK GIN Served with Distillers Tonic and a slice of lemon	
6 O'clock Gin Brunel Edition	6.50
O'CLOCK GIN' Served with Fentimans Valencian Orange Tonic and a wheel of orange	
6 O'clock Damson Gin	6.25
O'CLOCK GIN Served with Fever Tree Naturally Light Tonic Water and a slice of orange	
Elderflower Collins	7.75
O'CLOCK GIN 6 O'clock Gin London Dry, elderflower cordial, lemon juice, soda water and a wedge of lemon	
6 Floradora	5.50
O'CLOCK GIN 6 O'clock gin London dry, raspberry liqueur, lime juice, soda water served with fresh raspberry and a wedge of lime	

Non-Alcoholic Drinks

Homemade rose lemonade	3.00
Elderflower/ Raspberry/ Passionfruit/ Pomegranate fizz with fresh lime	3.00
Cornish Orchard sparkling presse	3.50
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

Please speak to us for further details and prices for your event. For cocktail inspiration visit: https://www.zestmixology.co.uk/

- Printed cocktail menu
- Delivery and installation
- Up to 6 hours serving time



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)	2.95

Design your own drinks package!

Fancy creating your own drinks package?

Just let us know what you would like included and we can create one to suit your requirements.