



CASTLEFIELD  
MANCHESTER

**FOOD & DRINK**

# FOOD MENU

Monday - Saturday  
12 - 10pm

Sunday  
12 - 9:30pm

Unless you are seated in our serviced table area, please place your order at the bar.

A discretionary 10% service charge will be added to groups of six or more dining in our serviced table area.

If you have any special dietary requirements please let us know before ordering. Full allergen information is available upon request.

## BAR SNACKS

<b>Marinated Boscaiola Olives (v)</b>	<b>£3</b>	<b>Wasabi Peas (v)</b>	<b>£2</b>
<b>Smokehouse Nuts (v)</b>	<b>£2</b>	<b>Chilli Broadbeans (v)</b>	<b>£2</b>
<b>Pork Scratchings</b>	<b>£2</b>	<b>Salted Popcorn (v)</b>	<b>£1</b>

## SANDWICHES 12 noon - 5pm

<b>Steak &amp; Onion</b>	<b>£8.50</b>
Rump steak - with Worcestershire sauce, muscovado braised red onions, English mustard, Black Bomber cheese sauce and rocket on toasted ciabatta - wow!	
<b>Halloumi Wrap (v)</b>	<b>£7</b>
Crispy buttermilk halloumi with home-made tomato & sweet chilli sauce, mint yoghurt, onion ceviche and roasted red peppers.	
<b>Chicken &amp; Stuffing Sandwich</b>	<b>£7</b>
Pan-fried chicken with macadamia nut stuffing and pancetta mayonnaise on ciabatta.	
<b>Battered Fish</b>	<b>£7</b>
With home-made tartare sauce and cos lettuce on a brioche bun.	
<b>Grilled Cheese (v)</b>	<b>£6</b>
Toasted bloomer with Garstang White, Grandma Singleton's Lancashire, mozzarella and date & apple chutney.	
	+£1
With crispy pancetta.	
<b>Smoked Salmon and Mascarpone</b>	<b>£7</b>
Beetroot cured salmon with a chive & lemon mascarpone and mini cornichons on a toasted croissant.	
<b>Duck and Hoi Sin Wrap</b>	<b>£6.50</b>
Warm confit duck, pickled shallot and carrots, shredded spring onions and hoi sin sauce with toasted sesame seeds.	

## SHARING BOARDS

All served with soused baby vegetables, sourdough crisps and a date & apple chutney.

<b>THE LITTLE BOARD (for 1 person)</b>	<b>£8.50</b>	<b>THE BIG BOARD (for 2-3 people)</b>	<b>£15</b>	<b>THE MOTHERBOARD (for 6-10 people)</b>	<b>£40</b>
Choose 2 meat, fish or cheese items and 1 salad.		Choose 4 meat, fish or cheese items and 2 salads.		Selection of Dukes favourites!	

## MEAT

- 1. Potted Duck** - slow-cooked shredded duck, flavoured with juniper and star anise.
- 2. San Daniele Prosciutto** - some of the best Italian cured ham around.
- 3. Ardennes Pâté** - a medium coarse pork and liver pâté.
- 4. Wild Mushroom & Stilton Pâté** - a chunky mushroom pâté with a Blue Monday cheese centre.

## CHEESE

- 9. Yellisons Goats' Cheese (v)** - a super creamy soft goats' cheese from Sire Bank Farm, West Yorkshire, producing small, high quality yields, served rolled in black poppy seeds.
- 10. Blue Monday (v)** - a superb blue cheese created by Alex James from Blur. Hand-made in Thirsk in Yorkshire, this creamy gorgonzola style blue is named after Alex's favourite New Order song!
- 11. Garstang White (v)** - the only white mould-ripened cheese to be made in Lancashire. Made with milk from Jersey cows, this is a rich and creamy "brie" type cheese.
- 12. Grandma Singleton's Lancashire (v)** - an intensely strong, tangy flavour from the first taste with a smooth, buttery texture. This cheese is matured for up to a year. Lancashire cheese doesn't come any stronger than this!

## FISH

- 17. Crab, Lemon & Mascarpone Pâté** - with wholegrain mustard and tarragon
- 18. King Prawns** - with sriracha crème fraîche.
- 19. Beetroot Cured Salmon** - Severn & Wye smoked salmon, steeped in beetroot, dill and black pepper.

- 5. Peppered Pastrami** - brined, slow-steamed beef, pressed with black pepper and coriander seeds.
- 6. Roast Hand-carved Ham** - Cheshire pork, dry cured by hand, cooked in-house with a hard spiced glaze.
- 7. Hand-raised Pork Pie** - made by Wright's of Crewe, they only use superior hand-raised pork for their pies.
- 8. Pulled Chicken** - with chilli and coriander.

- 13. Cambozola Grand Noir (v)** - a creamy blue cheese from Bavaria. Each wheel is dipped by hand in black wax to protect the cheese as it ripens. This allows the cheese to develop a silky and creamy texture, unique among blue cheeses.
- 14. Black Bomber Cheddar (v)** - made in Snowdonia from pasteurised cows' milk this cheddar has an extra-strong flavour and creamy smooth texture.
- 15. Oak-smoked Cheddar (v)** - this cheese is matured in Longridge Farm near Preston, then sent to Sandham's Smokehouse, Garstang for smoking over oak shavings. Robustly tangy with a subtle smokiness, a perfect marriage of flavours and a smooth creamy texture.
- 16. Potted Cream Cheese & Wild Garlic (v)** - With parmesan, dill and chives.

## SALAD

- 20. Avocado, Tomato & Chilli**
- 21. Horseradish & Potato**
- 22. Heritage Tomato & Red Onion**
- 23. Waldorf Coleslaw**
- 24. Rocket, Parmesan & Pine Nut**

## SMALL PLATES

**Crispy Szechuan Beef** £5.50  
With a green bean and sesame salad.

**Peanut and Sesame Duck Satay** £7  
With crispy rice rolls, pickled vegetables and toasted sesame seeds.

**Tomato & Basil Bruschetta** £4.50  
Toasted artisan bread topped with salsa verde, heritage tomatoes, kalamata olives and fresh buffalo mozzarella.

**Wild Mushroom, Port & Stilton Pâté (v)** £5  
A chunky mushroom pâté with a Cropwell Bishop centre, sourdough crisps and sticky pomegranate molasses.

**Crispy Buttermilk Halloumi (v)** £5  
With an avocado, tomato and red onion salsa and paprika-spiced tortillas.

**Sesame Soy Chicken Wings** £5.50/£11.50  
With spring onion, chilli and ginger.

**Smoked Haddock Chowder** £6  
With pancetta, sweetcorn, potatoes a soft boiled egg and toasted sourdough.

### ROCK OYSTERS

With shallot vinegar and Tabasco

**Three oysters** £7  
**Six oysters** £14  
**Nine oysters** £21  
**Twelve oysters** £28

**Potted Duck** £5.50  
Slow-cooked shredded duck, flavoured with juniper and star anise. Served with sourdough crisps and a date & apple chutney.

**Pulled Chicken Tostadas** £5  
Pulled chilli & coriander chicken on home-made crispy tortillas with skinny coleslaw.

**Fondue Fries** £4  
Skinny fries with Sunday gravy, a dollop of caramelised onion and Black Bomber cheese sauce.

**Dynamite Prawns** £7  
Tempura king prawns with sriracha and lemon aioli.

## PIZZA & FLATBREADS

**Buffalo Mozzarella & Tomato Pizza (v)** £8  
With fresh basil and sun blushed tomatoes.

**Spicy Sausage Pizza** £11  
With 'nduja sausage, pepperoni, red & yellow peppers, coriander, red onion and sour cream.

**Artichoke and Wild Mushroom Pizza (v)** £10  
With garlic butter, porcini mushrooms and roasted shallots, finished with watercress and rosemary (no tomato).

**Pulled Chilli Chicken Pizza** £11  
With sticky plum sauce, fresh coriander and spring onion.

**Blue Cheese & Parma Ham Pizza** £11  
Cropwell Bishop blue stilton with parma ham and red onion finished with rocket.

**King Prawn & Sesame Flatbread** £12.50  
Pan-fried king prawns and toasted peanuts on a warm flatbread, with an oriental salad, sweet mirin dressing, lime crème fraîche and sweet chilli dipping sauces.

**Marinated Lamb & Chilli Flatbread** £12.50  
With mint yogurt, pomegranate and honey.

## SALADS

**Miso Marinated Salmon** £11.50  
With a wild rice and puy lentil salad, served with spinach, edamame beans, pomegranate, spring onions and a sesame dressing.

**Warm Goats' Cheese (v)** £10  
Yellisons goats' cheese fritter with toasted seeds and a salad of balsamic baby beetroot, roasted sweet potato, red onion and mixed leaves with a raspberry vinaigrette.

**Aromatic Lamb and Halloumi** £11.50  
Cumin & thyme-rubbed lamb skewers with crispy buttermilk halloumi, roasted red peppers, courgettes, mixed leaves, mint yoghurt and pumpkin seeds.

## MAINS

**Sweet and Sticky Pork Ribs** £14.50  
Oven baked pork ribs in a home made barbecue sauce with skinny fries and Waldorf coleslaw.

**Tomahawk Pork Chop** £12  
With cider gravy, spring onion mash, french beans, spiced red cabbage and a mini toffee apple.

**Pan-fried Sea Bass** £15.50  
With an avocado, tomato & chilli salsa and herb salted sweet potato fries.

**Proper Cheeseburger** £9.50  
Hand-pressed, flat iron beef burger with Black Bomber cheddar, pickles and lashings of burger sauce, served with Waldorf coleslaw and your choice of fries.

**Lancashire Cheese & Onion Pie (v)** £12  
Made with award-winning Grandma Singleton's Lancashire cheese, and served with a cheese & chive sauce, chunky chips and house salad.

**Chicken & Coconut Noodle Bowl** £11.50  
Miso marinated chicken breast with black sesame seeds, vermicelli noodles, baby corn, wild mushrooms, pak choi, spring onions, fresh coriander in a coconut and lime broth with crispy rice rolls.

**Cider-battered Cod** £12  
With chunky chips, proper mushy peas and home-made tartare sauce. If you'd like bread & butter or gravy, just ask.

**Spiced Lamb Kofta** £12  
Rolled in honey and pistachios, with a tomato and sweet paprika sauce, wild & jasmine rice, feta salad and mint yogurt.

**Smoked Haddock Rarebit** £12  
Smoked haddock fillet grilled with Black Bomber cheese and English mustard, served with sautéed new potatoes, spinach and a lemon & dill cream sauce.

## FROM the CHARGRILL

All our steaks come from pure breed Argentinian beef cattle and are dry hung on the bone to ensure great flavour and tenderness.

### CHOOSE YOUR STEAK

**8-ounce Sirloin** £18  
A juicy, full flavour steak with a firm texture, recommended medium-rare.

**10-ounce Rib-eye** £20  
Well marbled and intensely flavoured, recommended medium.

**7-ounce Fillet** £23  
The most tender steak, a premium cut, recommended rare.

**Welsh Lamb Rump** £17

### CHOOSE ANY SIDE

Choose a side from the selection on the right.

### CHOOSE YOUR SAUCE

Peppercorn sauce.

Lancashire cheese & English mustard sauce.

Red wine, mushroom & pancetta gravy.

Cider gravy.

Salsa verde.

## SIDES

**Chips (v)** £3  
Sweet potato, chunky, or skinny.

**Spring Onion Mash (v)** £3

**Horseradish Potato Salad (v)** £2.50  
With chives and red onion.

**French Beans (v)** £3.50  
With shallot & mint butter.

**Maple Glazed Root Vegetables (v)** £3.50

**Spiced Red Cabbage (v)** £3.50

**Heritage Tomato & Red Onion Salad (v)** £3.50  
With basil, garlic and thyme.

**Rocket & Parmesan Salad** £3.50  
With red onion and pine nuts.

**Avocado, Tomato & Chilli Salad (v)** £3.50  
With red onion, lime and coriander.

# SUNDAY ROASTS

Available every Sunday from 12pm.

All served with mashed potatoes, roast potatoes, maple glazed root vegetables, creamed leeks, French beans and gravy.

<b>Roast Rump of Beef</b> With home-made Yorkshire puddings.	<b>£13.50</b>
<b>Roast Loin of Pork</b> Stuffed with garlic & herbs and served with macadamia nut stuffing and crackling.	<b>£12.50</b>
<b>Roast Chicken Breast</b> With macadamia nut stuffing.	<b>£12.50</b>
<b>Lancashire Cheese &amp; Onion Pie (v)</b> With cheese & chive sauce.	<b>£12</b>

## ROASTS to SHARE

<b>Whole Roast Chicken for 2 people</b> <b>Per person</b>	<b>£13.95</b>
With macadamia nut stuffing.	
<b>16-ounce Chateaubriand for 2 people</b> <b>Per person</b>	<b>£23.50</b>
With home-made Yorkshire puddings.	

# KIDS MENU

## LITTLE ONES

- Lancashire Cheese And Pea Risotto**
- Pulled Chicken Risotto**
- Tomato And Parmesan Linguine**

All £5

## PIZZAS

- Mozzarella And Tomato Pizza**  
With thin cut chips.
- Ham And Mushroom Pizza**  
With thin cut chips.

All £7

## BIGGER ONES

- Mini Burger**  
With thin cut chips and coleslaw.
- Grilled Chicken Breast**  
With mash potato, French beans and gravy.
- Fish & Chips**  
Lightly battered fresh cod fingers with chunky chips and mushy peas.
- Kids Ploughmans**  
Mini pork pie, slice of cheddar cheese, baby carrots and cucumber.
- Little Beef Dinner**  
With Yorkshire pudding, mash potato, roast potatoes, french beans and gravy. (Available every Sunday.)

All £7

## AFTERS

- Ice Cream Sundae** Vanilla ice cream, brownie bites, chocolate sauce and squirty cream.
- Fresh Fruit Jumble**  
With Cornish honey.
- Waffle And Warm Chocolate Sauce**  
With mini marshmallows.

All £2

# AFTER DINNER

## DESSERTS

- Chocolate Volcano** £6  
Warm chocolate pudding with a gooey chocolate fondant centre served with Longridge Farm's honeycomb ice cream.
- Sticky Toffee Pudding** £6  
With butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream.
- Ice Cream Sundae** £6  
Longridge Farm's vanilla and chocolate ice cream with brownie bites, berry compote, chocolate sauce, fresh berries, toasted nuts and squirty cream.

- Lemon and Almond Cheesecake** £6  
With dark chocolate sauce.
- Waffle Mess** £6  
With chocolate sauce, toffee sauce, salted caramel brownie, mini marshmallows, vanilla ice cream and squirty cream.
- Salted Caramel Brownie Bites** £3.50  
Little chocolate brownies with salted caramel sauce and strawberries.

## DESSERT COCKTAILS

- Espresso Martini** £8  
Vodka, Kahlua and vanilla syrup are mixed with espresso to create this intense, late night pick-me-up!
- Salted Caramel Martini** £8  
A combination of rum, caramel and salt shaken together to create a rich and creamy delight topped with crumbled amaretti biscuits. Perfect for an after dinner treat.
- Tiramisu Martini** £8  
Amaretto and Baileys with a strong shot of coffee shaken with double cream and garnished with grated chocolate.

## HOT DRINKS

- Tea** £2.50  
Traditional English, Earl Grey, green, camomile, peppermint, fruit teas.
- Filter** £2.25
- Espresso** £2.25
- Double Espresso** £2.50
- Cappuccino** £2.50
- Flat White** £2.50
- Macchiatto** £2.50
- Cafe Latte** £2.75

## LIQUEUR COFFEE

- Strong, Sweet Coffee Finished With Fresh Cream** £4.50  
Jameson whiskey, Baileys, Tia Maria, Amaretto or brandy.

## LATTE

- Vanilla Latte** £3.75  
Espresso, steamed milk and vanilla flavour syrup.
- Chocolate Orange Latte** £4.75  
Espresso and steamed milk laced with baileys and cointreau.
- Baileys Latte** £4.75  
Espresso, steamed milk and baileys cream liqueur.

## HOT CHOCOLATE

- The Works** £3.10  
Chocolate and steamed milk with mini marshmallows and cream.
- After Eight** £4.10  
With crème de menthe and Baileys.
- Vanilla Iced Chocolate** £3.25  
Chocolate and vanilla syrup shaken over ice with chilled milk.

ADD A WARM MINI ECCLES CAKE TO YOUR COFFEE **£2.00**

# DRINKS MENU

## COCKTAILS

<b>Porn Star Martini</b> £8.50 Vanilla vodka, pineapple juice and passion fruit liqueur served with a chilled shot of Prosecco.	<b>The Night Rider</b> £8.50 An alternative to the popular espresso martini with added Cointreau and hazlenut.
<b>Gin Zombie</b> £9 Bombay Sapphire, Hayman's sloe gin, Hoxton gin and pineapple juice. Not for the faint hearted.	<b>Aperol Spritz</b> £8 3 parts Prosecco, 2 parts Aperol, 1 part soda. A simple Italian classic.
<b>Worker Bee</b> £8.50 The perfect balance of sweet and strong; this tequila, honey and egg white cocktail is the bee's knees.	<b>The Big Chief</b> £22 The ultimate cocktail sharer. Plenty for two or three people to share... Finlandia vodka, blackberry liqueur, vanilla and raspberries all topped with Prosecco.

## GIN & TONIC

<b>Manchester Gin</b> £7.80 Contemporary gin with notes of dandelion and burdock root TONIC Fentimans herbal tonic water. SERVE A slice of orange and a sprig of rosemary.	<b>Larios Rosé Pink Gin</b> £6.40 Pink gin with aromas of citrus and fresh strawberries. TONIC Fentimans indian tonic water. SERVE Fresh raspberries.
<b>Tanqueray 10</b> £6.70 A superbly controlled explosion of botanical flavours, with much more citrus character than its export strength cousin. TONIC Fentimans mediterranean orange tonic. SERVE Sliced lemon and lime.	<b>Hoxton Gin</b> £7.10 Coconut and grapefruit infused gin. TONIC Fentimans grapefruit tonic. SERVE Sliced pink grapefruit.

SELECTED COCKTAILS £5.50  
5-7PM MONDAY - THURSDAY

<b>Scarlet Fever</b> £7.50 Prosecco with elderflower, ruby Port and a dusting of gold glitter!	<b>The Crowd Pleaser</b> £8.50 Grey Goose vodka with blackberry and cherry liqueur topped with Prosecco. Guaranteed enjoyment.
<b>The Pink Manc</b> £8 Every true Mancunian loves Vimto. We've added Bacardi, Aperol and pineapple juice to ours to make a grown up alternative.	

<b>Zymurgorium Sweet Violet</b> £11.15 Distilled in Manchester, this floral gin liqueur tastes like parma violets in a glass. SERVE Prosecco and fresh strawberries.
---

## DRAUGHT BEER

<b>San Miguel Lager 5%</b> £4.40
<b>Carlsberg Lager 3.8%</b> £3.90
<b>Peroni Lager 5.1%</b> £5.10
<b>Bootleg American Pale Ale 4.5%</b> £4.70
<b>Albert's Brew</b> £4.10 Our bespoke, locally brewed beer. Please ask at the bar for more details.

<b>Guinness 4.1%</b> £5
<b>Kona Big Wave Golden Ale 4.4%</b> £5.80
<b>Locally Sourced Real Ales</b> from £3.80 All our ales are specially selected from local suppliers, please ask your server for more information.

## CIDER

<b>Somersby Cider 4.8%</b> draft pint £3.90
<b>Magners Dark Fruits 4.0%</b> draft pint £5.50
<b>Magners 4.5%</b> 500ml £4.90 A blend of 17 varieties of apples creates the unique, distinctive and refreshing taste.
<b>Rekorderlig 4.5%</b> 500ml £5.60 Strawberry & Lime
<b>Old Mout 4%</b> 500ml £5.20 Passion Fruit & Apple / Kiwi & Lime
<b>Curious Apple Cider 5.2%</b> 330ml £4.90 This is 100% pure Kent apple juice, gently carbonated and extremely refreshing.
<b>Hollows &amp; Fentimans 4%</b> 500ml £6 Alcoholic ginger beer made using a time-honoured recipe from just natural ingredients.

## BOTTLES & CANS

<b>AMERICAN PALE ALE</b>
<b>Einstök Pale Ale 5.6%</b> £6 Wheat malt, pilsner malt, oats, Bavarian noble hops spiced with coriander and orange peel.
<b>Cali American Pale Ale 5.6%</b> £5.60 Don't let the juicy, tropical fruit flavours fool you, this is a rough and ready West Coast style APA.
<b>Beaver Town Gamma Ray 5%</b> £5.90 An American Pale Ale rammed with juicy malts and huge tropical aromas of mango and grapefruit.

## WHEAT BEER

<b>Paulaner 4.9%</b> £4.40 A soft taste, light and slightly sweet with subtle citrus notes.
--

## BELGIAN BEER

<b>Lefte Blonde 6.6%</b> £5 A pale abbey beer with a sunny, golden colour, a smooth and full bodied taste.
<b>Lindemands Kriek Fruit Beer 3.5%</b> £4.80 A slightly sweet cherry lambic beer made in the traditional Belgian style with a sour tart flavour.

## LAGER

<b>Modelo Especial 4.4%</b> £4.40 Imported from Mexico, this rich, full-flavored pilsner beer has a well-balanced taste with a light hops character and crisp finish.
<b>Bootleg Spin Doctor 4.8%</b> £5 'Indie lager' from Chorlton with a clean taste and glorious aromas of summer Australian hops. A refreshingly different spin on lager.
<b>Brooklyn 5.2%</b> £5.20 Hoppy craft lager with citrus and floral hints - smooth and refreshing.
<b>Heineken 5%</b> £4.00 A mildly bitter taste, fresh, fruity aroma, bright colour and exceptional clarity are obtained using the purest water, hops and barley malt.
<b>Budweiser 4.8%</b> £4.00 Brewed with the best barley malt and a blend of premium hops, the "King of Beers" is medium-bodied, flavourful and crisp.

<b>Pilsner Urquell 4.4%</b> £4.40 Traditional Pilsner style lager with depth and an aromatic, hoppy backbone.
<b>Peroni 5.1%</b> £4.20 Brewed using the creativity and flair of Italians; which produces its uniquely crisp and refreshing taste.
<b>Peroni Gluten Free 5.2%</b> £4.40 Offers a delicate balance of bitterness and citrus aromatic notes with a surprisingly quick & dry finish.

<b>Estrella Damm 4.6%</b> £4.40 Clear yellow with a cream white head and a sweet taste, with corn syrup & fruity notes.
--

<b>Sol 4.5%</b> £4.00 Brewed in Mexico since 1899; a light golden lager that has an approachable, smooth and refreshing taste.
---

<b>Beck's 4.8%</b> 250ml £3.40 Germany's No 1 export beer. An international premium pilsner with a full-bodied taste, fresh hoppy bouquet, golden colour and rich head.
--

## IPA

<b>Brewdog Punk 5.6%</b> £5.50 Full-on and full-flavoured. New world hops create an explosion of tropical fruit and an all-out riot of grapefruit and pineapple with a spiky bitter finish.
<b>Goose Island 5.9%</b> £5.30 Highly hopped to preserve their distinct taste. The result is a fruity aroma, set off by a dry malt middle, and long hop finish.

<b>Curious Brew 5.9%</b> £5.10 Brewed using the finest malt and complementary hops resulting in a balanced and distinctive beer.
---

<b>Kona Hanalia 4.5%</b> £5.40 Brewed with passion fruit and guava for a big tropical fruit hit, layered over the hops. The perfect beer to see those long summer evenings through.
--

<b>Lagunitas 6.2%</b> £5.80 Made with 43 different hops and 65 malts, to create an easy drinking IPA with a hoppy-sweet finish.
--

<b>Urban Fox Red Ale 4.4%</b> £4 Red 'rye PA' cunningly brewed in Manchester, packed with crisp hops. Crafty, charismatic and doggedly drinkable.
--

## WHITE WINE

### DRY & CRISP

**Viura, Castillo De Piedra Spain** £17.50  
175ml £4.50 / 250ml £6

Hints of white flowers and tropical fruit on the nose and a crisp, yet delicate finish make this an easy-drinking treat!

**Sauvignon Blanc, Cape Heights South Africa** £18.50  
175ml £4.75 / 250ml £6.35

Fresh, ripe yellow fruit flavours with a hint of lime and plum, as well as some leafy herbal notes. Lean, grassy and zippy.

**Garganega Pinot Grigio, Vinazza Italy** £19  
175ml £4.90 / 250ml £6.50

A crisp easy to drink white with flavours of soft citrus fruits and pear.

**Sauvignon Blanc, Box of Budgies New Zealand** £22.50  
175ml £5.75 / 250ml £7.65

Alive with aromas of stone-fruit and minerals with flavours of guava and lime. Perfumed, fresh and elegant.

**Gavi ‘La Luciana’, Piemonte Italy** £24

Gorgeous and refined with notes of perfumed green apples, grapefruit and sweet spices.

**Nosiola, Bottega Vinai Italy** £26

An undiscovered gem from mountainous Trentino. Think of it as a turbo-charged Pinot Grigio.

**Chablis, Domaine De La Motte France** £32

Ripe lemon, crisp and steely just as you’d expect from a great Chablis.

**Sancerre, Domaine Michel Girard France** £40

Dazzling purity, lively and expressive with pronounced minerality and a long finish.

### FRUITY & AROMATIC

**Vermentino Colombar, Les Vignerons France** £20  
175ml £5.15 / 250ml £6.85

This medium wine is light and youthful with bold aromas of apple and banana and just a hint of sweetness.

**Picpoul De Pinet, Duc De Morny France** £22

Exuberantly fresh with a powerful fruity bouquet of citrus and exotic fruit. Long-lasting and intense.

**Alboriño, Vila Nova Portugal** £24.50

An exceptional Portuguese Alvarinho that rivals Spain’s finest. Bright, zesty and in our opinion superb value.

**Riesling Réserve, Turckheim France** £28

Pow! Full flavoured and beautifully aromatic, perfect if you love intensely flavoured, mineral dry whites.

### RICH & CREAMY

**Chenin Blanc, Sun & Air South Africa** £18

Intense zippy, floral, citrus aromas with succulent tropical fruit flavours.

**Chardonnay, The Listening Station Australia** £23  
175ml £5.90 / 250ml £7.85

Grapefruit, lime and hints of spice on the nose, white peach and zesty lemon lead to a long tasty finish. (Unoaked)

**Muscadet Sur Lie, Vieilles Vignes France** £29

A real one off and a true discovery. Dry, rich and expansive, leading the way in this niche wine’s resurgence.

**Oaked Chardonnay, Byron Winery USA** £39

Fresh aromas of pear, green apple with a little spice. Light buttery notes lead into a balanced toasty oak and mineral finish.

## RED WINE

### SOFT & JUICY

**The Rambler Italy** £17.50  
175ml £4.50 / 250ml £6

A ripe and easy drinking red with soft brambly fruits, supple tannins and a rounded finish.

**Cabernet Sauvignon, Showdown ‘Man With The Ax’ USA** £28  
175ml £7.15 / 250ml £9.50

You’ll be ‘all-in’ with this unctuous, fruit charged and utterly drinkable cab.

**Valpolicella Classico Ripasso, Capitel Della Crosara Italy** £30

Aromas of almonds, black fruits, chocolate and cinnamon lead to an array of cherry, spices and vanilla on the palate.

**Magnum** £60

### SMOOTH & FRUITY

**Merlot, Les Oliviers France** £21  
175ml £5.40 / 250ml £7.15

Brightly perfumed fruit, with just a hint of wild lavender and intense flavours of ripe red berries.

**Rioja, Finca De Oro Spain** £22  
175ml £5.65 / 250ml £7.50

Soft, ripe and mellow with youthful plum and blackberry fruit and aromas of oak & savoury spice.

**Pinot Noir Gran Reserva, Novas Chile** £25

Bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. Bursts of fruits layered with earthiness.

**Susu, Vallone Italy** £30

A stunning, smooth and savoury red not found anywhere outside of italy’s ‘heel’ Puglia.

**Rioja Gran Reserva, Ontañón Spain** £44

Beautifully developed with dark fruit, herbal aromas and toasty oak notes. The finish is long and persistent, with the purity of fruit conveying real elegance.

### CHUNKY & INTENSE

**Shiraz, Soldier’s Block Australia** £21  
175ml £5.40 / 250ml £7.15

Medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. Soft, silky and elegant.

**Malbec, Pablo Y Walter Argentina** £26  
175ml £6.65 / 250ml £8.85

Dangerously drinkable Mendoza Malbec laced with rich and vibrant fruit flavours

**Barbera d’Asti Superiore, Crocera Italy** £24

Italy’s answer to Malbec! Finely perfumed, dark and smooth.

**Malbec Cabernet Franc, Amauta Argentina** £32

Ultra-fine, deep red fusion from some of the worlds highest vineyards in Cafayate.

**Ribera Del Duero, Pinna Fidelis Spain** £38

Raspberry & blackberry notes with mellow vanilla & clove aromas. Well blended tannins and a long, very pleasant finish make this wine delightfully moreish.

**Amarone Della Valpolicella, Prà Italy** £78

An Amarone of unusual grace and purity from the celebrated Graziano Prà - a sublime wine.

## ROSÉ WINE

### PINK & DELICIOUS

**White Zinfandel, Jack & Gina USA** £19  
175ml £4.90 / 250ml £6.50

A soft and juicy rosé full of summer berry fruits and plenty of lively acidity.

**Pinot Grigio Rosé, Mirabello Italy** £19  
175ml £4.90 / 250ml £6.50

Strawberry and bramble aromas lead on to delicate juicy, red berry characters on the palate with a slight creaminess and a crisp dry finish.

**Côtes Du Rhône Rosé, Les Cerisiers France** £25

Possibly the southern hemisphere’s finest rosé. Grown up, serious yet delicate.

**Rimauresq Cru Classé Rosé, Côtes De Provence France** £32

Benchmark, multi-layered, crisp and thirst quenching. Great with salads, fish and sunshine. If there’s no sunshine, drink this and use your imagination!  
**Magnum** £58

## SPARKLING WINE

### MODERN & VIBRANT

**Prosecco, Vignana Italy** £26  
125ml £4.85

Stylish, sophisticated italian fizz, sourced from some of the best vineyards in the region; light and elegant with a lovely fresh aroma of pears.

**Sparkling Rosé, Vignana Italy** £29  
125ml £5.35

A fine and elegant fizz made with Prosecco’s Glera grapes and a dash of Brachetto

**Prosecco di Valdobbiadene Spumante, Domenico de Bertiol Italy** £34

Treat you and your friends to one of the finest proseccos on the market. Also poured at Harry’s Bar, Venice!

**Franciacorta Brut, Ferghettina Italy** £43

Super, smashing, great. Italy’s justified answer to top notch Champagne.

## CHAMPAGNE FRIDAYS

HALF PRICE BOTTLES OF CHARLES CHEVALIER BRUT & ROSÉ CHAMPAGNE

All Day, Every Friday

## CHAMPAGNE

### CLASSIC & SOPHISTICATED

**Charles Chevalier Brut France** £53  
125ml £9.35

Rich and toasty with great depth and character epitomise the quality and finesse of Charles Chevaliers Champagnes.

**Charles Chevalier Brut Rosé France** £64

A fresh, vivacious rosé with some depth, lifted by aromas of freshly picked red berries. a classic aperitif.

**Veuve Clicquot Yellow Label, France** £69

A rather famous champagne for all the right reasons – a richer more flavoursome fizz with layers of baked apple fruit and a nice touch of cream on the finish.

**Laurent Perrier Cuvée Brut Rosé, France** £99

Delicately blue pink rosé, thanks to a brief encounter with the grape skins – flowery, fragrant and dry. this rosé is rich and complex with a soft fruit flavour.

**Dom Pérignon, Champagne France** £200

A big, rich treat of a wine – layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience.

ALL WINES SERVED IN 175ML OR 250ML MEASURES UNLESS OTHERWISE STATED. 125ML MEASURES ALSO AVAILABLE. ALL VINTAGES MAY VARY.

## VIRGIN COCKTAILS

### Raspberry Nojito **£5**

Raspberry and mint shaken with apple juice, with an added splash of soda.

### English Fizz **£4.50**

A quintessentially British mix of strawberries, cucumber and elderflower topped with soda.

### Tropical Crush **£5**

A virgin pornstar with passionfruit, pineapple and orange topped with half a passionfruit.

### Refresher **£4.50**

Orange and apple juice shaken with raspberries and lime.

## SOFT DRINKS

### Frobishers Fusion **£2.85**

Apple & Mango / Apple & Raspberry / Orange & Passionfruit.

### Fentimans Mixers **125ml £2.20**

Tonic Water / Slimline Tonic Water / Ginger Ale / Pink Grapefruit Tonic Water / Bitter Lemon.

### Fentimans Botanically Brewed **275ml £3.65**

Ginger Beer / Dandelion & Burdock / Rose Lemonade.

### Mineral Water **330ml £1.95 / 750ml £3.10**

Sparkling / Still

### Bottled Coke **£2.90**

### Bottled Diet Coke **£2.50**

### Red Bull **£3.60**

### Red Bull Sugar-Free **£3.30**

### Ting Grapefruit **£3.60**

### Appletiser **£2.70**

