

# Wine List

## Sparkling Wine & Champagne

125ml / Bottle

**1. Prosecco 'Extra Dry' FONTE**

**5.50 / 28.00**

Vibrant gold in colour with the aromas of green apple and summer flowers, this added with the flavours of citrus and pear, and the bubbles, fine, generous and pleasant - a party in the making

**2. Prosecco Rosé 'Metodo Zero', De Stefani, Veneto, Italy 2015**

**7.50 / 34.00**

Lively and fresh with aromas of cherries & blackberries. Dry and appetising with the same fruits appearing on the palate along with wild flowers.

**3. Maidens Harvest Sparkling Wine, Barnsole, England 2014**

**47.50**

A traditional bottle fermented white sparkling wine made with a blend of Reichensteiner and Huxlerebe to make an approachable dry and balanced wine with an excellent fruity finish. This wine is matured in the bottle for 18 months prior to release.

**4. Champagne Duchatel Cuvée de Prestige Vintage, France 2007**

**10.00 / 50.00**

Exclusive to The Dog! The term Cuvée de Prestige denotes luxury - the finest Champagne that money can buy. A stunning champagne with the fullness and intensity of Pinot Noir, the typical rich fruit and sweetness of Pinot Meunier and the delicate creamy finesse characteristic of aged Chardonnay.

**5. Champagne Bollinger Special Cuvée Brut, France N.V.**

**65.00**

A subtle combination of structure, length and vivacity; bubbles like velvet; pear, brioche and spicy aromas, notes of fresh walnut.

**6. Champagne Moët Ice Imperial, France N.V.**

**68.00**

The broad, fleshy, voluptuous flavour of a fresh fruit salad with captivating sweetness of caramel and quince jelly and a refreshing acidity of grapefruit and ginger notes.

**7. Champagne Laurent Perrier Cuvée Rosé Brut, France N.V.**

**75.00**

Forthright, and very fresh on the nose. The wine suggests a basketful of small berry fruits: strawberries, raspberries, blackcurrants, blackberries, redcurrants, Morello and black cherries.

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**Sparkling Wine Cont'd****Bottle****8. Champagne Dom Pérignon Brut, France 2006****180.00**

Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Dom Pérignon is vintage champagne only. Each Vintage wine is created from the finest grapes grown in one single year. Reinventing itself by interpreting the unique character of the seasons. Daring not to release a Vintage if the harvest does not meet its ideal. After at least eight years of elaboration in the cellars, the wine then embodies the perfect balance of Dom Pérignon, its greatest promise.

**9. Champagne Louis Roederer, Cristal Vintage, France 2007****250.00**

Cristal is a remarkably balanced and refined champagne whose length is inimitable. It has a silky texture and fruity aromas, complemented by a powerful mineral quality with white fruit and citrus notes. Cristal is a wine that keeps well: it can be conserved for over twenty years without losing its freshness and character.

If stocks of the stated vintage are exhausted, then the closest possible alternative year will be offered. All wines served by the glass are also available in a 125ml serving.

## **White Wine**

**125ml / 175ml / 250ml / Bottle**

**10. Cullinan View Chenin Blanc, Western Cape**

**3.30 / 4.60 / 6.50 / 18.00**

South Africa's most popular grape variety. Youthful, fruity character and a fresh, zesty acidity. Very well-balanced.

**11. Macabeo 'Fuente Verde', Bodegas Monfil, Cariñena, Spain 2016**

**3.65 / 5.10 / 7.30 / 20.00**

Light, fresh and gently fruity dry white from this family-owned bodega. Uncomplicated easy drinking and great value.

**12. Picpoul de Pinet, Réserve Mirou**

**4.35 / 6.10 / 8.75 / 23.00**

The Picpoul grape has been grown around the sleepy village of Pinet, close to the Mediterranean coast, for centuries. Surprisingly bright and fresh for a wine produced in such a warm climate, it's rather like a fuller bodied Muscadet with plenty of citrusy fruit: as such it makes for a good food wine and is particularly good with seafood.

**13. Sauvignon Blanc, Vondeling, Voor Pardeberg, South Africa 2016**

**4.75 / 6.60 / 9.00 / 25.00**

The aromas on the nose carry through beautifully to a charged, fruit driven palate with subtle zing, some flintiness and the lingering taste of guava.

**14. Viognier, Domaine des Lauriers, IGP d'Oc, France 2016**

**4.95 / 6.95 / 9.25 / 26.00**

Ripe and mouth filling dry white from the Mediterranean coast of France with exotic fruit flavours of apricots and peaches.

**15. Pipoli Greco-Fiano, 2016**

**5.10 / 7.10 / 9.50 / 27.50**

Made under the watchful eye of 'Alberto Antoni' in the volcanic hills of Mount Vulture, pale lemon in colour, tropical fruits and a fresh zest gives a richness rarely found.

**16. Rioja Blanco Bodegas Launa**

**5.50 / 7.70 / 9.75 / 29.50**

Made under the watchful eye of 'Alberto Antoni' in the volcanic hills of Mount Vulture, pale lemon in colour, tropical fruits and a fresh zest gives a richness rarely found.

**17. Sauvignon Blanc, Mount Beautiful, North Canterbury, New Zealand 2014**

**5.75 / 7.85 / 10.50 / 31.00**

A wonderful example of New Zealand Sauvignon - full of creamy tropical fruitiness yet still fresh, with a crisp, mineral finish.

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**White Wine Cont'd.****Bottle**

- 18. Dry Reserve, Barnsole, England 2015** **32.00**  
A fruit packed dry white wine made from 100% Reichensteiner, delivering complex fruits and great body, A classic style to compliment a special dinner with friends.
- 19. Chablis, Domaine Fournillon, France 2014** **36.00**  
A wonderfully well balanced and rounded Chablis, with crisp notes of green apples. While on the palate the freshness continues and some lovely hints of minerality and even more green apples and hints of pear giving you a long finish and a zippy acidity.
- 20. Gavi di Gavi 'Vigneti Lugarara 2016** **38.00**  
This top estate covers 30 hectares in the heart of Piemonte. The wines are of the best quality - the Cortese grapes are gently pressed, they see no oak thus creating a wine that has a great concentration of flavours and balanced acidity, and this is certainly one of the best that Italy produces.
- 21. Sancerre, Domaine La Clef du Récit, A. Girard, Loire, France 2016** **40.00**  
Classic dry white with aromas and flavours of ripe citrus fruits and a lively acidity. Stylish and appetising.
- 22. Pouilly Fuissé, Domaine Cordier, Burgundy, France 2015** **46.00**  
Who needs to venture to the Côte d'Or when you can get wines like this from further south? Fantastic white Burgundy with masses of ripe fruit and spicy oak.
- 23. Chassagne-Montrachet, Domaine Bernard Moreau et Fils, France 2013** **60.00**  
A delightful bouquet: clean and pure with apricot and light fig scents infusing the citrus fruit. The palate offers commendable weight in the mouth; the acidity is very finely judged and lends the finish impressive tension.

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## **Rosé Wine**

**125ml / 175ml / 250ml / Bottle**

- 24. Rare Vineyards Cinsault Vieilles Vignes Rosé Pays d'Oc, France**  
**4.00 / 5.60 / 8.00 / 22.00**  
Made from 100% Cinsault and cool-fermented and bottled early to capture all the fresh summer-fruit flavours. Shows notes of raspberry and cherry on a refreshing palate.
- 25. Coteaux Varois En Provence Rosé 'Cuvée M', Domaine Saint Mitre, France**  
**5.50 / 7.50 / 9.95 / 29.00**  
Beautiful 'Provence' Rosé, pale pink in colour with elegant floral aromas and the flavours of fresh strawberries and summer fruits, a classy wine.
- 26. English Rosé, Hush Heath, Kent, England 2015**  
**36.00**  
Beautifully pale onion skin in colour. Fresh, red summer fruit with a delicate herbal finish. Characteristic English acidity with hints of wild strawberry and white currant on the palate, the finish is long and vinous.

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## **Red Wine**

**125ml / 175ml / 250ml / Bottle**

- 27. Garnacha 'Fuente Verde', Bodegas Monfil, Cariñena, Spain 2015**  
**3.65 / 5.10 / 7.30 / 19.00**  
Soft and ripe fruity red with hints of savoury tannins and herbs. Dangerously quaffable and good value for money.
- 28. Élevé Pinot Noir, Vin de France**  
**4.00 / 5.70 / 8.10 / 21.00**  
Pinot Noir grapes from vineyards in the south-west of the Languedoc Roussillon region, near the Pyrénées; about a third of the blend is aged in French oak. Shows cherry and blueberry flavours on the soft palate, finishes with a hint of spice.
- 29. False Bay 'Old School' Syrah 2016**  
**4.15 / 5.80 / 8.30 / 23.00**  
Very smart Shiraz, polished and seriously appealing, cassis and black cherry - a real 'fruit bomb' with fine tannins giving a long and lingering finish
- 30. Merlot, Domaine Baptiste Boutes, IGP d'Oc, France 2015**  
**4.70 / 6.50 / 9.30 / 25.00**  
Classic plummy Merlot fruitiness, mellow tannins and lovely soft texture. The quality of a St. Emilion at a much lower price.
- 33. Malbec, Bodegas Septima, Mendoza, Argentina 2015**  
**4.95 / 6.95 / 9.95 / 27.50**  
Intense violet in colour with the flavour of sweet fruits – plums, blackberries and quince, soft tannins with a hint of vanilla from its time in oak.
- 31. Montepulciano d'Abruzzo, Villa Medoro, Italy 2015**  
**5.20 / 7.30 / 10.50 / 29.50**  
Prizewinning, savoury red with blackberry, cherry and cassis notes; along with the classic touch of spice that defines a good Montepulciano.
- 32. Rioja Crianza, Bodegas Launa, Spain 2014**  
**5.60 / 7.80 / 11.00 / 31.00**  
The classic Rioja combination of ripe, soft fruitiness and savoury oakiness. This wine definitely over-delivers for its price.
- 33. Côtes du Rhône, Domaine Chaume Arnaud, France 2014**  
**32.00**  
Notes of red berry, spices and liquorice on the nose persist on the palate, where the mouthfeel is smooth thanks to the silky tannins. Organic.

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**Red Wine Cont'd.****Bottle****34. Fleurie, Pascal Clément, France****33.00**

The most feminine of the Beaujolais crus, partly due to the complexity of its light floral aromas and its silky elegance; the romantically named Fleurie appellation is made from grapes exclusively harvested around the village of the same name. Grown on pure granite soil, it has a bright red colour with violet glints and a bouquet of iris, rose and raspberry, the palate is fresh and supple.

**35. Red Reserve, Barnsole, England, 2013****35.00**

A harmonious blend of Rondo and Regent red varieties make this medium bodied ruby red wine, showing redcurrants and a sense of delicate spice with soft tannins and good length.

**36. Monastrell 'MMM Macho Man', Casa Rojo, Jumilla, Spain****37.00**

Hand-harvested grapes from old vines provide the raw material for this big and boisterous wine with flavours of red and black fruit with mineral and balsamic notes.

**37. Châteauneuf-du-Pape, Bois de Pied Redal, Organic, Ogier****44.00**

The vineyard of Pied Redal, with its pebble and sandy soils, is cultivated without any weed-killers or pesticides and certified organic. The blend is mainly Grenache, with Syrah, Mourvèdre and Cinsault. Shows dark fruit flavours, such as black cherry and blackcurrant, spiced with liquorice and aromatic herbs; the palate is full-bodied with fine-grained tannins which give it a smooth finish.

**38. Château Boutisse, Saint-Émilion Grand Cru****46.00**

Fashioned from hand-harvested grapes from about 24 hectares of vineyards on the gentle sloping hills to the south and south-east of the town Saint-Émilion. The blend is 88% Merlot, 11% Cabernet Sauvignon and 1% Cabernet Franc. The nose shows sweet ripe fruit, spice, caramel and mocha; the palate has velvety integrated tannins aside a good fresh finish.

**39. Haut Médoc Cru Bourgeois, Château Hourtin Ducasse, Bordeaux, France, 2010****48.00**

This beautiful, structured wine is a classic Haut Médoc! Full and complex with ripe berry flavours, and rounded off with smooth, yet bold tannins.

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**Red Wine Cont'd****100ml / Bottle**

- 40. Givry 1er Cru 'Clos Jus', Domaine Laurent Mouton, Burgundy, France 2015** **50.00**  
Great value red Burgundy, drinking beautifully now. Concentrated red fruit flavours of the Pinot grape, herbal notes and savoury tannins.
- 41. Le Relais de Durfort-Vivens, Margaux** **60.00**  
The second wine of Château Durfort-Vivens; a blend of 65% Cabernet Sauvignon, 20% Merlot and 15% Cabernet Franc, generally from the younger vines, that sees less oak ageing. Minerally, autumn fruit compote, with blackberry and plum, spice and high violet notes.

**Pudding Wine, Sticky & Port**

- 42. Sauternes, Château Monteils, Bordeaux, France 2009** **8.00 / 26.00**  
Luscious yet still fresh with ripe honeyed fruitiness. Ripe and mouth filling. A fine example of the wines of this famous appellation.
- 43. Banyuls 'Robert Pages', Domaine Madeloc, Roussillon, France N.V.** **30.00**  
Exotic red fortified wine from the coast of the Mediterranean - sweet and fruity with flavours of plums, baked figs and coffee.
- 44. Port Reserva, Ramos Pinto N.V.** **5.65 / 28.00**  
The perfect end...from one of the few remaining family-owned Port lodges.
- 45. Taylor's Late Bottled Vintage Port 2011** **6.50 / 32.00**  
Classic Late Bottled Vintage Port wine, from top quality producer.
- 46. Krohn Colheita 1995 Port** **50.00**  
A stunning richly flavoured Colheita, drinking perfectly after 15 years in barrel! Deep brick red. A warm, rich, spicy nose, with aromas of plum cake, caramel and dates. The palate is generous with lots of rich, concentrated flavours, dried fruit, dates, raisins, nuts and plum. Stunning length and great balance.

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## **Drinks List**

The following drinks have been carefully selected by our team to offer a varied and interesting list from across the world.

We believe spirits are best served in a 35ml measure, should you want a small (25ml) or a large (50ml) please just ask. All spirit prices are for a 35ml measure, unless otherwise stated. Should you have any questions, or would like to find out more about any of the drinks please ask one of the bar team.

### **Cask**

Whitstable Bay Pale Ale  
Harvey's Sussex Best

**pint 3.70, half 1.90**  
**pint 4.00, half 2.10**

Please ask about our guest ales.

### **Draught**

Amstel  
Orchard View  
Guinness  
Peroni  
Birra Moretti  
Whitstable Bay Blonde

**pint 4.20, half 2.20**  
**pint 4.20, half 2.20**  
**pint 4.80, half 2.50**  
**pint 4.80, half 2.50**  
**pint 4.60, half 2.35**  
**pint 4.50, half 2.30**

### **Bottled Beer and Cider**

Peroni  
Becks Blue (alcohol free)  
Holsten Pils  
Modelo Especial  
Kopparberg Elderflower and Lime  
Kopparberg Mixed Berry Cider

**4.00**  
**3.00**  
**3.50**  
**4.50**  
**4.75**  
**4.95**

## **The Gin Bar**

|                            |             |                       |             |
|----------------------------|-------------|-----------------------|-------------|
| Tanqueray                  | <b>2.70</b> | Bombay Sapphire       | <b>3.00</b> |
| Ophir Oriental Spiced      | <b>3.50</b> | Plymouth Original     | <b>3.70</b> |
| Portobello Road            | <b>3.70</b> | Beefeater 24          | <b>3.70</b> |
| BLOOM                      | <b>3.90</b> | Tanqueray No. 10      | <b>4.05</b> |
| Williams GB Extra Dry      | <b>4.10</b> | Caorunn               | <b>4.10</b> |
| Hendrick's                 | <b>4.15</b> | Anno Cranberry        | <b>4.20</b> |
| Dockyard                   | <b>4.20</b> | Fifty Pounds          | <b>4.30</b> |
| Brockmans                  | <b>4.40</b> | Sipsmith London Dry   | <b>4.50</b> |
| Warner Edwards Rhubarb     | <b>4.50</b> | Tarquin's Cornish     | <b>4.60</b> |
| The Botanist Islay         | <b>4.70</b> | Aviation American     | <b>4.70</b> |
| Little Bird                | <b>4.80</b> | Monkey 47 Schwarzwald | <b>4.80</b> |
| Sipsmith Sloe              | <b>4.80</b> | Anno Kent Dry         | <b>4.90</b> |
| No. 3 London Dry           | <b>4.90</b> | Silent Pool           | <b>4.90</b> |
| Warner Edwards Elderflower | <b>5.05</b> | Gin Mare              | <b>5.10</b> |
| Williams Pink Grapefruit   | <b>5.30</b> | Death's Door          | <b>5.50</b> |
| Williams Elegant 48        | <b>5.55</b> | Leopold's American    | <b>5.95</b> |
| Ableforth's Bathtub        | <b>6.35</b> | Hernö                 | <b>6.65</b> |
| Ferdinand's Saar Dry       | <b>6.75</b> | Sharish Blue Magic    | <b>7.60</b> |
| Glendalough Wild           | <b>7.65</b> | Kalevala              | <b>7.65</b> |
| Gunpowder Irish            | <b>7.70</b> | ALKKEMIST             | <b>8.60</b> |

We are continuously adding to the Gin Bar so please ask a member of the team about our new arrivals.

Our recommended house gin is Dockyard served with Fever Tree Tonic and garnished with pink grapefruit.

## **Armagnac, Calvados & Cognac**

|                          |              |
|--------------------------|--------------|
| Martell VS ***           | <b>3.20</b>  |
| Boulard La Cuvee Vincent |              |
| Calvados                 | <b>3.50</b>  |
| Janneau VSOP Armagnac    | <b>4.90</b>  |
| Remy Martin VSOP         | <b>4.90</b>  |
| Chateau de Pellehaut     |              |
| Armagnac                 | <b>5.70</b>  |
| Hine Fine Champagne      | <b>6.90</b>  |
| Courvoisier XO           | <b>18.00</b> |
| Remy Martin XO           | <b>20.00</b> |

## **Rum**

|                         |             |
|-------------------------|-------------|
| Malibu                  | <b>2.40</b> |
| Captain Morgan Spiced   | <b>2.60</b> |
| Bacardi Carta Blanca    | <b>2.80</b> |
| Mount Gay Eclipse       | <b>3.00</b> |
| Westerhall Estate No. 3 | <b>3.20</b> |
| Ron Barcelo Gran Anejo  | <b>4.00</b> |
| Westerhall Estate No. 7 | <b>4.40</b> |

Unless stated otherwise, spirit prices are for a 35ml measure, 25ml/50ml is available.

### **Tequila**

|                 |             |
|-----------------|-------------|
| AquaRiva Blanco | <b>3.20</b> |
| Patrón Silver   | <b>4.00</b> |
| Patrón XO Café  | <b>4.80</b> |
| Patrón Anejo    | <b>7.80</b> |

### **Vodka**

|               |             |
|---------------|-------------|
| New Amsterdam | <b>2.70</b> |
| Ketel One     | <b>3.20</b> |
| Chase         | <b>4.15</b> |
| Vela          | <b>4.20</b> |
| Belvedere     | <b>4.30</b> |
| Grey Goose    | <b>4.75</b> |

### **Whisky**

|                         |              |
|-------------------------|--------------|
| Jameson                 | <b>2.70</b>  |
| Southern Comfort        | <b>2.80</b>  |
| Jack Daniel's Old No. 7 | <b>3.25</b>  |
| The Famous Grouse       | <b>3.30</b>  |
| Drambuie                | <b>3.60</b>  |
| Maker's Mark            | <b>4.00</b>  |
| Chivas Regal 12         | <b>4.05</b>  |
| Woodford Reserve        | <b>4.75</b>  |
| Jura Origin             | <b>4.90</b>  |
| Laphroaig 10 y.o.       | <b>6.00</b>  |
| Dalwhinnie 15 y.o.      | <b>6.50</b>  |
| Haig Club               | <b>6.60</b>  |
| The Balvenie DoubleWood | <b>14.00</b> |
| Glenmorangie Original   | <b>4.65</b>  |

### **Other Spirits, Sherries & Liquors**

|                               |             |
|-------------------------------|-------------|
| Aperol (50ml)                 | <b>3.00</b> |
| Archers (50ml)                | <b>2.80</b> |
| Baileys Original (50ml)       | <b>3.50</b> |
| Benedictine                   | <b>3.80</b> |
| Campari                       | <b>3.10</b> |
| Chambord                      | <b>3.60</b> |
| Cointreau                     | <b>3.20</b> |
| DISARONNO                     | <b>2.90</b> |
| Grand Marnier                 | <b>3.85</b> |
| Harveys Bristol Cream (100ml) | <b>5.90</b> |
| Jägermeister (25ml)           | <b>2.50</b> |
| Kahlúa                        | <b>2.50</b> |
| Limoncello Luxardo            | <b>2.95</b> |
| Dubonnet                      | <b>2.50</b> |
| Kummel                        | <b>3.70</b> |
| Son of a Gun                  | <b>5.40</b> |

|                                 |             |
|---------------------------------|-------------|
| Marie Brizard Triple Sec (25ml) | <b>2.50</b> |
| Martini Bianco (50ml)           | <b>3.50</b> |
| Martini Extra Dry (50ml)        | <b>3.50</b> |
| Martini Rosso (50ml)            | <b>3.50</b> |
| Molinari Sambuca                | <b>2.70</b> |
| Noilly Prat Extra Dry (25ml)    | <b>2.50</b> |
| Pimm's No. 1 (50ml)             | <b>3.50</b> |
| Regency Medium Dry (100ml)      | <b>6.20</b> |
| Stone's Original (50ml)         | <b>4.00</b> |
| Teichenné Peach (50ml)          | <b>3.10</b> |
| Tia Maria                       | <b>2.80</b> |
| Tio Pepe (100ml)                | <b>6.90</b> |
| Pernod                          | <b>3.10</b> |
| Noilly Prat                     | <b>2.00</b> |
| Seedlip Garden                  | <b>3.60</b> |

### **Tonic Waters & Mixers**

|                        |             |
|------------------------|-------------|
| 1724 Tonic Water       | <b>3.00</b> |
| Fever Tree Aromatic    | <b>2.00</b> |
| Fever Tree Elderflower | <b>2.00</b> |
| Fever Tree Ginger Ale  | <b>2.00</b> |

|                            |             |
|----------------------------|-------------|
| Fever Tree Indian Tonic    | <b>2.00</b> |
| Fever Tree Mediterranean   | <b>2.00</b> |
| Fever Tree Naturally Light | <b>2.00</b> |
| Fever Tree Ginger Beer     | <b>2.00</b> |

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### **Soft Drinks**

|                            |                  |                             |             |
|----------------------------|------------------|-----------------------------|-------------|
| Coca Cola                  | <b>2.80/1.50</b> | Coca Cola 330ml Bottle      | <b>3.00</b> |
| Diet Coca Cola             | <b>2.80/1.50</b> | Diet Coke 330ml Bottle      | <b>3.00</b> |
| Frobisher's Apple Juice    | <b>3.00</b>      | Frobisher's Cranberry Juice | <b>3.00</b> |
| Frobisher's Orange Juice   | <b>3.00</b>      | Frobisher's Tomato Juice    | <b>3.00</b> |
| J20 Apple & Mango          | <b>2.80</b>      | J20 Apple & Raspberry       | <b>2.80</b> |
| J20 Orange & Passion Fruit | <b>2.80</b>      | Kingsdown Elderflower       | <b>3.00</b> |
| Kingsdown Apple Sparkle    | <b>3.00</b>      | Kingsdown Sparkling 330ml   | <b>2.50</b> |
| Kingsdown Sparkling 750ml  | <b>3.80</b>      | Kingsdown Still 330ml       | <b>2.50</b> |
| Kingsdown Still 750ml      | <b>3.80</b>      | Red Bull                    | <b>3.00</b> |
| Sunkist Lemonade           | <b>2.80/1.50</b> |                             |             |

### **Hot Drinks**

|                       |                  |
|-----------------------|------------------|
| Americano             | <b>2.50</b>      |
| Espresso              | <b>2.50/3.50</b> |
| Cappuccino            | <b>2.80</b>      |
| Latte                 | <b>2.80</b>      |
| Flat White            | <b>3.50</b>      |
| Macchiato             | <b>2.75</b>      |
| Irish / Liquor Coffee | <b>6.00</b>      |
| Selection of Teas     | <b>2.50</b>      |
| Hot Chocolate         | <b>2.80</b>      |

### **Snacks**

|                                  |             |
|----------------------------------|-------------|
| Crisps                           | <b>1.20</b> |
| Cashews                          | <b>2.00</b> |
| Pistachios                       | <b>2.00</b> |
| Wasabi Nuts                      | <b>2.00</b> |
| Dry Roasted Peanuts              | <b>1.50</b> |
| Pork Scratchings                 | <b>2.50</b> |
| Snyder's Jalapeno Pretzel Pieces | <b>2.50</b> |