



Gin Menu

Gin has recently become the thing, so we are happy to offer an extensive menu from home and away, served in a beautifully selected Gin Glass to enhance your flavour experience.

Gordons - £3.00

Served with ice and a slice, the distinctively refreshing taste comes from the finest handpicked juniper berries and a selection of other botanicals. It's the taste that's made Gordon's the world's best-selling London Dry gin.

Bombay Sapphire - £3.80

Served with ice and a slice of orange, Bombay Sapphire is made from triple distilled neutral grain spirit that is heated and passed through the botanicals in its vaporised state. Add pure water from Lake Vyrnwy and the result is a refreshing, distinctive, clean Gin with an undeniably distinctive taste.

Tanqueray - £3.80

Served with ice and a slice. It is a blend of the purest four-times-distilled spirit and a handpicked selection of four botanicals, London Dry Gin offers uniquely balanced gin experience. Said to have been Frank Sinatra's preferred gin, London Dry's edge and sophistication have long made it a favourite with the stars in fashion, film and music.

Hendricks - £4.20

Served with ice, cucumber and cracked black pepper. The delightfully curious Hendricks Gin infused with Bulgarian Rosa Damascena and specially selected cucumbers from the finest producers in a remote Scottish distillery. Hendricks distils in miniscule batches of 500 litres, which gives the master distiller even greater control of her careful artistry.

Gin Mare - £4.50

Served with frozen mango cubes. Made in the small Spanish fishing town of Villanova, just outside the city of Barcelona, Gin Mare epitomises the Mediterranean spirit. The pot still used to create Gin Mare is housed in a chapel in a property that was once a monk's retreat. The citrus fruit is macerated for an entire year in neutral spirit around 50%.

Shortcross - £4.50

Served with ice and a slice of orange. Created in Rademon Estate Distillery, located outside Downpatrick, County Down. The name Shortcross came from the Gaelic for Crossgar, 'An Chrois Ghearr', meaning 'the short cross'. The gin includes elderflowers and elderberries, which combine to create both uplifting floral notes and smooth sweet flavours, whilst the home-grown green apples contribute fresh aromas and lively sweet notes.

Accompaniments

Whilst individual tastes differ, we recommend that you try tonic water with our Gins, we offer.

Schweppes Tonic - £2.00

Fever Tree Tonic - £3.50



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WINE LIST

WHITE WINES

Bottle (750ml)

1. Ochagavia Sauvignon Blanc ~ *Rapel, Chile* £15.95

Glass (175ml) - £4.25 Glass (250ml) - £5.50

Melon and pineapple aromas with citrus overtones of lime and grapefruit. The palate is soft and fruity with a medium body and balanced acidity.

2. Cortestrada Pinot Grigio ~ *Italy* £16.95

Glass (175ml) - £4.50 Glass (250ml) - £5.75

The growth in the popularity of Pinot Grigio can be summed up in the style of this wine. Clean, fresh, zingy with tongue-tingling acidity. The perfect aperitif. Light, fresh and beautifully aromatic white with a hint of spice. Beautiful on its own or with light seafood dishes.

3. Woolshed Chardonnay ~ *Australia* £17.95

Glass (175ml) - £4.75 Glass (250ml) - £6.25

This rich, fruity Chardonnay has delicious baked apple and ripe melon flavours. The soft broad palate, clean acidity and a slightly nutty finish make this the perfect partner to white meats and meaty fish such as Hake and Monkfish.

4. Waipapa Bay Sauvignon Blanc ~ *Marlborough, New Zealand* £19.95

A superb example of quality Marlborough Sauvignon Blanc from the multi-award winning Rossendale Winery, New Zealand. Intense aromas of gooseberry, grapefruit and passion fruit, beautifully balanced with crisp aromatic flavours and hints of citrus. Delicious on its own or with shellfish, chicken, grilled vegetable dishes and green salads.

5. Finca La Barranca Verdejo ~ *Reuda, Spain* £18.95

This wine is simply stunning. A wonderful mix of tropical fruit and fine citrus aromas. The texture is quite full but due to the well judged acidity the wine delivers real freshness. It's hard to think of this wine without conjuring up thoughts of crab claws.....or a decadent Lobster!?!

6. Crackerjack "Bush Block" Chardonnay ~ *Victoria, Australia* £19.95

This high-altitude wine is the perfect example of very quaffable Australian Chardonnay that's a far cry from the woody, high alcohol 'sunshine in a glass' of yesteryear. Its has a lovely texture with beautifully zesty citrus fruit and very well-managed oak making it an excellent partner to chicken dishes.

7. You & Me Albarino ~ *Rias Baxis, Spain* £21.95

The region of Rias Baxis have gained world fame with their signature grape Albarino as the perfect partner to seafood. Very fresh bouquet with hints of apples and pears. The intensity on the nose comes through again in the mouth with full fruit flavours and outstanding freshness that lingers on the palate.

8. Matakana Estate Sauvignon Blanc ~ *Marlborough, New Zealand* £24.95

The grapes for this wine are harvested from a single vineyard to ensure its quality. Aromas of grapefruit, citrus and gooseberry characters. Passion fruit and citrus notes are abundant on the palate. Clean, crisp and well-balanced, with vivid fruit flavours providing a lingering, intense finish.

9. Jean Marc Brocard Chablis ~ *Burgundy, France* £26.95

Chablis requires little introduction and is a staple of any self respecting wine list. The job of the restaurant is to ensure the quality of the producers as we have here. Crisp, well balanced and well structured with beautiful minerality, citrus notes of lemon and lime and a long finish. Just about perfect with Oysters!!

10. Château Brown 2010 ~ *Pessac-Leognan/Bordeaux, France* £42.95

This sophisticated dry white is a blend of 65% Sauvignon Blanc and 35% Semillon. The fruit profile is ripe, showing notes of passion fruit, pear, mango, nectarine and apricot. In the mouth it feels full and firm, with very good acidity providing lift and precision to the pithy and also gently fleshy fruit on the palate. A very classy all-rounder showing elegance and character that would stand up to almost any course of a meal from starter through to cheeses.

ROSÉ WINE

Bottle (750ml)

11. Compass Point White Zinfandel Rosé ~ *California* £15.95

Glass (175ml) - £4.25 Glass (250ml) - £5.50

Good fruit and acidity balance. Lively fruity rose wine with lots of strawberry fruit on the nose and an attractive crisp sweetness on the palate.

12. Premius Rosé ~ *Bordeaux, France* £18.95

An altogether more serious dry Rose. Wonderful summer fruits aromas bound from the glass. A wine for any occasion but especially with a fresh garden salad or goats cheese.

CHAMPAGNE / SPARKLING WINE

Bottle (750ml)

13. Zonin Prosecco ~ *Italy* £20.95

Bottle (200ml) - £6.25

Straw-yellow colour with a lively, persistent rich mousse. Refined and elegant bouquet, dry pleasantly fruity flavour and a fresh, aromatic note on the finish.

14. Henri Abele Brut Champagne ~ *France* £41.95

Remarkably fine bubbles and a beautiful, persistent bead. Attractive and luscious, with hints of hawthorn and acacia blossoms as well as overtones of peach and apricot. Exceptional ripeness on the palate, this elegant cuvee has a full bodied, generous aftertaste.

RED WINES

Bottle (750ml)

15. Ochagavia Merlot ~ *Rapel, Chile* £15.95

Glass (175ml) - £4.25 Glass (250ml) - £5.50

Deep and lush, this Merlot has buckets of chocolate and rich damson fruits all wrapped in a soft mouthfeel and closing with a long warming finish.

16. Woolshed Shiraz ~ *Australia* £17.95

Glass (175ml) - £4.75 Glass (250ml) - £6.25

Deep red in colour this Shiraz has plum, spice and cinnamon notes with hints of chocolate. A rich and well balanced palate featuring dark berry fruits.

17. Solar Viejo Tempranillo ~ *Rioja, Spain* £18.95

Glass (175ml) - £5.00 Glass (250ml) - £6.50

An intense wine with great wine with great balance between fruit, oak and ripe tannins with a good structure and lingering finish.

18. Daumas Gassac Classic Rouge ~ *Languedoc, France* £17.95

A classic southern France blend of Syrah, Grenache and Cinsault. Soft, rounded and fruity with blackcurrants, raspberries and a hint of spice.

19. Woolshed Pinot Noir ~ *Victoria, Australia* £17.95

A fresh, soft wine displaying a wonderful nose of strawberry jam, cherries and raspberries. Elegant with a slight hint of vanilla. Works surprisingly well with Salmon.

20. Santa Carolina Cabernet Sauvignon Reserva ~ *Chile* £18.95

On the palate this wine has juicy sweet fruit flavours with a balanced oak character, soft mouth feel and a lingering finish. Cassis and mint flavours abound in this charming easy-to-drink wine.

21. Premius Rouge ~ *Bordeaux, France* £18.95

Predominantly Merlot based with a touch of Cabernet Sauvignon. Rich and full-bodied on the palate, this well-balanced wine combines maturity and freshness thanks to dark fruit aromas which blend seamlessly with the soft, grilled notes. There's little doubt a sirloin steak would make the perfect partner.

22. Acordeon Malbec ~ *Mendoza, Argentina* £18.95

Dark violet and brilliant purple colours. Good complexity on the nose with typical Malbec aromas of ripe fruits such as figs, plums, blackberries and marmalades with notes of vanilla, tobacco, coffee and chocolate. Full-bodied with sweet tannins, good structure and a long finish. Do as the Argentinians would do and enjoy it with a steak.

23. Crackerjack Shiraz ~ *Victoria, Australia* £19.95

An outstanding Shiraz with masses of rich, ripe black fruits including blueberries and blackcurrants all supported by liquorice and typical Shiraz spice. A true Aussie classic and made for full flavoured meat dishes.

24. Valdubon Roble ~ *Ribera del Duero, Spain* £22.95

A family owned estate made from 40 year old Tempranillo vines and from the most highly regarded vineyard region in Spain. An intense wine with great balance between delicious blackcurrant fruit, vanilla essence and spicy oak with ripe tannins and great structure.

25. Matakana Estate Pinot Noir 2014 ~ *Marlborough, New Zealand* £26.95

Grapes have been harvested from a single vineyard in the Upper Wairau sub-region. Wonderful aromas of cherries and strawberry fruit with some savoury notes and a hint of cherry oak. The palate is light, but fleshy, with an elegant tannin structure and attractive strawberry fruit. Try it with duck dishes or a mushroom risotto.

26. Covila Gran Reserva 2008 ~ *Rioja, Spain* £30.95

The 2008 vintage has been officially rated as "Excellent". After fermentation the wine spent 30 months in American oak barrels and a further 36 months in bottle before release. Very clean on the nose, dominated by concentrated fruit well integrated with oak, leather and vanilla. Once in the mouth, well rounded with sweet tannins, balanced with cinnamon perfuming the long finish. A remarkable wine.

27. Louis Mousset Châteauneuf du Pape 2012 ~ *Rhone, France* £33.95

Quite stunning in every way. Deep, rich, intense with layer upon layer of concentrated fruit flavours. This Châteauneuf du Pape is dark ruby/purple color and followed by abundant aromas of sweet cassis, smoky black cherries, roasted herbs, and spice.

28. Jacques Boyd 2009 ~ *Margaux/Bordeaux, France* £39.95

Not only is this from one of the greatest vintages of all time the beauty of this wine is its approachability at such a young age. As with most Margaux, this wine is aromatic with feminine charm and a rare elegance. Elegant with smooth tannins and notes of dark fruit, mocha and vanilla.

DESSERT WINE

Bottle (500ml)

29. Santa Carolina Late Harvest Sauvignon Blanc ~ *Chile* £13.95

Many people are put off by dessert wines as they can be too viscous and extremely sweet. This wine would be medium-sweet with a great dollop of acidity keeping the wine fresh and light. A golden-yellow colour with complex notes of ripe figs, peaches, papayas and gooseberries. Great with dessert and even better with cheese.

