

# Drinks

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Start your event with a drinks reception. Select two cocktails you would like served, plus a soft option.

## Cocktails

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Each at £12

### Moscow Mule

Long vodka based drink, perfectly balanced. Spicy and citrus notes offered by the ginger beer and Angostura bitters

### White Peach Bellini

Created in Venice, this cocktail is named after the great painter Giovanni Bellini and brings a bit of sparkle to your event.

### Margarita

One of the great classics. Citrus notes with a strong kick!

### Dark & Stormy

This deliciously spicy drink is part of the Mule family but is distinctive due to the strong flavour of the rum.

### Espresso Martini

The right drink to get into the party mood! Vodka, Kalhua and a shot of espresso for the perfect mix!

### Negroni Sbagliato

A variant of the classic negroni with prosecco instead of gin – a light easy drink.

### White Lady

A simple classic drink with a sour finish. Tanqueray gin, Triple Sec, freshly squeezed lemon juice and egg white.

### Hibiscus Collins

Refreshing, sweet with strong floral notes. Tanqueray gin gently infused with dried Hibiscus flowers, freshly squeezed lemon juice, sugar syrup and a splash of soda.

## Something Sparkling

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Nyetimber 10. Classic Cuvee	£62
Nyetimber NV, Rose	£76
Perrier-Jouet Grand Brut, NV	£72
Perrier-Jouet Blason de Blanc Rose NV	£110

## Water

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£4.25 per 750ml bottle

Belu Still | Belu Sparkling  
We recommend ½ bottle per person

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## Red Wine

Negroamaro, Statua, Puglia, IT	£26
Merlot, Saint Etalon, Languedoc, FR	£30
Garnacha, Lagrimas Rioja, SP	£30
Cabernet Franc, Santa Rita, CH	£29
Côtes Du Rhône, Saint Cosme, FR	£39
Malbec, Esquinas de Argento, Mendoza AR	£38
Gnarly Head, Pinot Noir, USA	£42
St Émilion, Château La Croix, Bordeaux, FR	£42
Primitivo Appasimento, Puglia, IT	£36
Shiraz, 'Puritan' Battle of Bosworth, AUS	£46
Cabernet Sauvignon, Journey's End, SA	£48
Chianti Classico, Castellare, IT	£57

## White Wine

Cortese, Tuffolo, Piemonte, IT	£26
Cuatro Rayas Verdejo, Spain, SP	£31
Viognier, Ceps du Sud, Languedoc, FR	£30
Picpoul, Els Pyreneus, FR	£31
Côtes Du Rhône Blanc, Alaine Juame, FR	£36
Pinot Grigio, 'Dolomiti' Lageder, IT	£43
Albarino, Garzon, UR	£40
Sauvignon Blanc, Spy Valley, NZ	£43
Petit Chablis Domaine des Marronniers, Burgundy, FR	£45
Gavi Di Gavi, Morgassi Superiore, IT	£44
Chardonnay, Catena Appellation, AR	£43
Viognier, 'Riverpoint' Millton, Gisborne, NZ	£49

## Rosé

Pinot grigio Blush, IT	£26
Vivanco, Rioja Rosado, SP	£30
Cotes de Provence, Azure Mirabeau, FR	£44

## Dessert Wines

Alvear Pedro Ximenez, SP	£41
Royal Tokaji Late Harvest, HU	£35
Château du Levant Sauternes, FR	£36
Vietti Cascinetta Moscato d'Asti, IT	£29

## Port

	GLS
Warre's LBV 2008	£7.50
Quinta do Vallado 10 yr	£10.50

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## Bottled Beer & Cider

Bitburger Premium	4.8%	£4.75
Mahou 5*	5.5%	£5
Lagunitas IPA	6.2%	£5.75
Paricico Clara	4.5%	£5.25
Toast Ale	5%	£5.50
Kopparberg	4.5%	£5.25
Hawkes Urban Orchard	4.5%	£5.25

## House Spirits

### Mixers at £1.50

Ketel One	42%	£8.75
Tanqueray	43.1%	£8.75
Havana Club 3yr	40%	£8.75
Bulleit Bourbon	45%	£8.75
Olmecca Altos Plata	38%	£9
Martell VSOP	40%	£9.75

## Soda

**£2.75 each**

Coca Cola  
Diet Coca Cola  
Slimline Tonic Water  
Lemonade  
Soda Water  
Jamaican Ginger Beer

## Juices

**£10 per litre**

Fresh Orange  
Apple  
Pineapple  
Tomato  
Passion Fruit  
Cranberry  
Lychee  
Home Made Lemonade

## Tea & Coffee

**£3 per person**