



Sparkling Wine

Prosecco	£7.95	£40
Pinot Grigio Blush Spumante NV		£48
Moet and Chandon Brut Imperial		£75
Veuve Cliquot NV		£95
Laurent-Perrier	£120	
Dom Pérignon 2004	£230	
Louis Roederer Cristal Brut 2004	£280	

White Wine

	125ml	75cl
<i>LIGHT</i>		
House White Wine, France	£8.50	£30
<i>A dry, fresh, zesty young wine, with pear & ripe apple flavours and a hint of wild herbs</i>		
Le Versant Viognier, France		£38
<i>Abundant flavours of apricot and ripe peach are beautifully balanced by crispy freshness and lovely creamy texture.</i>		
Muscadet de sevre Maine, Chereau-Carré, France		£40
<i>Light, fresh, delicate. this is an easy drinking wine and will match all types of light meat and seafood.</i>		
Chateau de malanges, Petit Chablis France		£46
<i>A fine example of good Chablis with minerality, restrained citrus fruit & green apple. Firm structure and dry finish</i>		
<i>MEDIUM</i>		
Pinot Grigio, Tramin, Italy		£38
<i>Rich, medium & long with good mineral character and hint of ripe melon</i>		
Sula Sauvignon Blanc, India	£11.95	£40
<i>Crisp, fresh and dry to medium with a delicate touch of spice on the finish</i>		
Rioja Blanco, Sancho Garcés, Spain *VEGAN*		£43
<i>A refreshing White Rioja, displaying aromas of white flowers, fruit compote and pineapple. Dry and fresh on the palate, with notes of pear and citrus fruits. Good acidity combined with expressive flavours</i>		
Sauvignon Blanc, Haha, Marlborough, New Zealand		£48
<i>A light bodied, dry, crisp wine with typical Marlborough flavours of gooseberry guava, nettles and just a hint of honeysuckle and lime</i>		
Gavi Di Gavi, San Silvestro, Italy		£52
<i>Dry with a pleasant mineral tone and crisp finish. Good with spicy food</i>		
<i>FULL</i>		
Ladera Verde Chardonnay, Chile		£33
<i>This wine has the finesse and minerality given by mix of colluvial soils and fruit intensity</i>		

Andeluna Torrontes Argentina £36
Fabulous native grape from Argentina. Exiting, fruity and Dry and great with spice

Freedom Cross Chenin blanc, South Africa £40
Fully ripe apple fruit mingles with tropical flavours and a hint of greengage and lemon, leading to a clean finish

Pouilly Fuisse, Nadine Ferrand France £52
From burgundy vineyards by arguably the best producer in the region

Rosé Wine

House Rosé wine France £8.50 £30
A dry rosé with vibrant aromas of ripe red cherry fruits followed by a lovely refreshing palate.

Pinot Grigio Blush, Sacchetto, Italy £38
A fresh and fruity medium styled wine with an off-dry finish

Remole Toscana Rosato Italy £35
Light and fresh with pleasant fruity notes. Remole Rpsato is a versatile wine to enjoy as an aperitif

Chateau de L'Aumerade, France £52
This fruity and spicy rose wine is perfect with Asiatic dishes

Red Wine

LIGHT

House Red Wine, France £8.50 £30
This blend of merlot and Grenache is a soft, fruity, medium bodied wine with spicy red fruit character and a lingering finish

Rioja Joven, Lanzado, Spain £40
Climate area of the Franland River. Larry's wines have already 100% Tempranillo red made in the "joven" style meaning that the wine has no oak achieved cult status in Australia influence and is made to be drunk young

Tournee Du Sud, Grenache Pinot Nior, Vin De Pays, France £42
An Idiosyncratic red blend which combines the rich, herby character of the Grenache grape with the fresh cherry flavour of the pinot noir

Chianti Classico, Bonacchi, Italy £48
Truly classic Chainti with all the rustic charm that gave Italy the romance

MEDIUM

Merlot, Capriano, Italy £32
A medium bodied, easy drinking red wine berried fruit flavours and lingering finish

Montepuciano D'Abruzzo, Italy £41
Red berries and wild strawberries with elegant notes of wood on the finish

Rioja DOC, Sancho Garcés, Spain *VEGAN* £45
On the nose the wine has aromas of fresh red fruit and liquorice. It's a clean, fruit-forward and easy drinking Rioja Tempranillo with soft tannins

Chateau Cissac, Haut-Medoc, France £54
Lovely nose of cedar combined with chocolate, which is carried through to the palate. A mouth filling and velvety texture with a pleasant, lingering finish. Excellent Claret for hearty meat

FULL

Shiraz, Sula Vineyards, India £34
Lovely Indian wine full bodied goes well with rich food

Wara Wara Cabernet Sauvignon, Australia £38
From the renowned Coonawarra region, this rich, full and complex red has spicy, cassis and cedar aromas with berry fruit flavours and elegant tannins.

Malbec, Proemio, Mendoza, Argentina *ORGANIC* £42
Intense aromas of red fruit, cherries and plum. Medium bodied with a velvety texture and a long, persistent finish, revealing its full potential

Edmeades Mendocino Zinfandel USA £52
This deep, brooding red is packed with intense raspberry, cassis, creamy oak and notes of smoked meats, cedar box and forest

Chateauneuf du pape, Domaine du Grand Tinel, France £68
Smart full bodied Chateauneuf du Pape, predominantly Grenache and syrah. Perfect as complement to the heavier or spice dishes

Gigondas 'Les Souteyrades' Domaine St Damien, France £66
Exotic and alluring with incense and warm fig cake aromas that melt into warm bittersweet chocolate, blackberry confiture, graphite and Turkish coffee aromas. Fined grained and long finish



White Wine

Chablis Grand Cru Bougros, France £150
Intense and mineral with typical saline notes, pure Chablis expression

Puligny-Montrachet 1er Cru, Les Folatieres, France £120
Classically styled Puligny from this stylish house with mineral tones on the palate leading to a long finish

'Broy' Bianco Collin DOC 2011 Italy £130
Made from a blend of chardonnay, friulano and sauvignon. Full bodied, round and well balanced with great complexity with lingering fresh citrus notes and an aroma-rich finish

Red Wine

Brunello di Monalcino DOCG, Italy £120
Ripe fruit characters with lovely cherry, rose petal and tobacco aromas. Good concentration and balance. An elegant and approachable style

Château Cantenac Brown, Brio de Cantenac, Margaux France £130
The third wine of Cahteau Cantenac Brown, this wine is velvety and smooth with classic cedar and some chocolate hints

Please note that there may be occasional vintage changes to the wines listed above. 10% discretionary charge will be added to the bill



Cocktails

Champagne Cocktails

Kir Royale	£11.25
<i>A simple classic blend of Champagne with creme de cassis</i>	
Alphonso	£11.00
<i>A little smoother than the traditional made with Dubonnet a dash of angostura and Champagne</i>	
Blue Champagne	£11.75
<i>A lovely blend of Champagne with Blue Curacao</i>	

Other Cocktails

Sex On The Beach	£11.50
<i>A mouth-watering combination of vodka, peach schnapps, cranberry juice and fresh pineapple</i>	
Mango Mojito	£11.75
<i>Bacardi muddled with mango, mint, lime served on ice</i>	
Espresso Martini	£12.50
<i>Made with Cachaca rum, Tia maria, espresso and dash of Gomme syrup</i>	
Windsor Cool	£11.50
<i>A long refreshing drink containing Black Label Whisky spice with ginger ale smoothed out with apple juice & fresh lime</i>	
Blue Pineapple	£11.30
<i>Tequila, Blue Curacao, pineapple juice and dash of fresh lime juice</i>	
Pina Colada	£12.50
<i>Bacardi rum coconut cream, fresh pineapple and vanilla ice-cream blended with ice</i>	
View Of The Castle	£13.50
<i>Vodka, Tia Maria, Martini Rosso and orange juice shaken and served</i>	
Chefs Special Mojito	£13.25
<i>Bacardi rum muddled with sugar, mint, lime, mint chutney, dash of dark rum, served on ice</i>	
Strawberry Daiquiri	£12.95
<i>Bacardi rum, lime juice, fresh strawberry blended with ice and finished, with lemonade</i>	
Spicy Angel	£12.25
<i>Gin and Cointreau, shaken with orange juice, Grenadine and Tabasco</i>	
Mango Daiquiri (Mango Special)	£13.95
<i>Bacardi rum, lime juice & frozen mango compote blended with ice and finished with lemonade</i>	



Mocktails

Mocktails

Cinderella	£9.50
<i>Orange juice, pineapple juice, mango juice and coconut syrup</i>	
Virgin Colada	£9.50
<i>Pineapple juice, coconut cream and vanilla ice-cream blended with ice</i>	
Berry Beach	£9.50
<i>Fresh Pear and tropical juice blended with a berry compote</i>	
Mango Fizz	£9.25
<i>Assam tea, mango compote, fresh lime juice, topped up with lemonade and ice</i>	
Beat the Heat	£9.50
<i>Mango juice, fresh mint leaves, lime juice muddled and served</i>	
Lassi	£8.50
<i>Mango, Sweet, Salted, Berry or Rose</i>	



Aperitifs & Beers

Aperitifs

Cinzano bianco, Martini dry or sweet, Dubonnet, Campari, Malibu, Pimms No.1	£8.50
Beer	330ml Pint
Malabar IPA	£6.50
Kingfisher	£5.50 £8.95
Cobra	£5.00 £8.50
Cobra (non-alcoholic lager)	£5.25



Spirits & Liqueurs

Spirits

Premium Whisky	£18.50
<i>Blue Label, Royal Salute, Lagavulin</i>	
Gold Whisky	£12.50
<i>Gold Label, Laphroaig 10, Glenmorangie, Monkey Shoulder, Glenlivet</i>	
Other Whisky	£7.50
<i>Jack Daniel's, Chivas Regal, Jameson, Black Label</i>	
Premium Vodka	£12.50
<i>Grey Goose, Belvedere</i>	
Other Vodka	£6.50
<i>Absolute, Smirnoff</i>	
Premium Gin	£10.50
<i>Hendricks, Monkey 47</i>	
Gin	£6.50
<i>Gordon, Tanqueray, Bombay Sapphire</i>	
Tequila	£6.50

Liqueurs

Benedictine, Cointreau, Sambuca, Kahlua, Baileys Irish cream, Grand Marnier, Tia Maria, Amaretto	£7.50
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Soft Drinks

Bottled Mineral Water	750ml	£4.50
Coke	330ml	£4.50
Sprite	330ml	£4.50
Fruit Juice	225ml	£4.00
Mixers		£2.50

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