

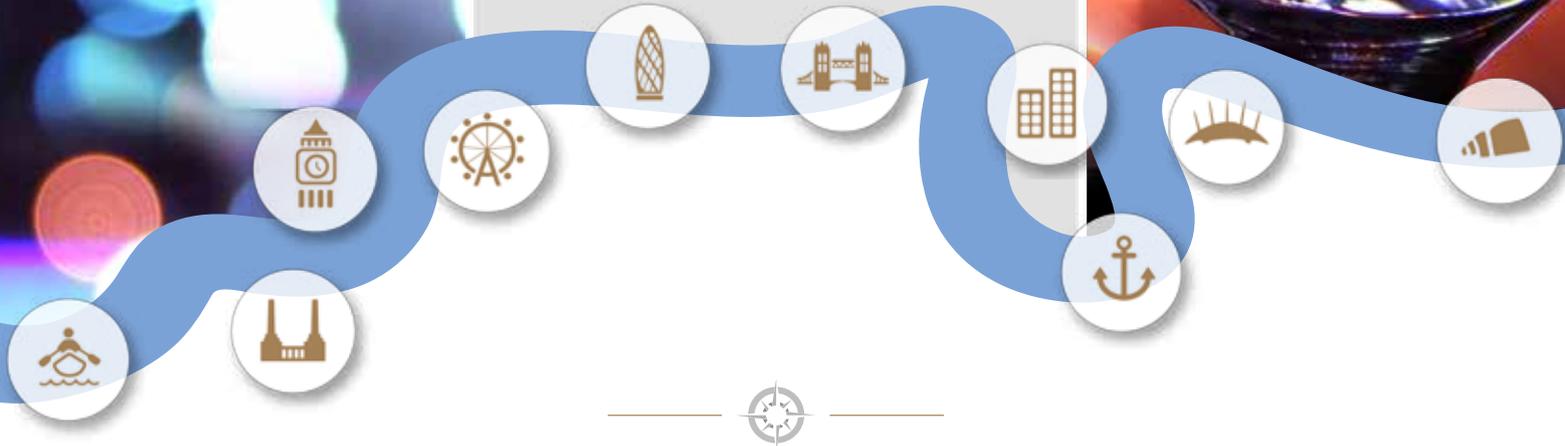
TLC



THAMESLUXURYCHARTERS

DRINKS MENU

2018/19



Welcome,
you have arrived.

Drinks on the water

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Our event planners will be delighted to recommend wines suitable to your chosen menu.

Most wines listed on the following pages are chargeable on an as consumed basis, however wines marked with an * carry a minimum quantity requirement and exact quantities must be purchased of these wines.



House Selection



1. **Champagne – Canard-Duchene Cuvee Leonie, Brut NV** £34.50
Elegant & complex, a blend of only the noblest grapes. With its pale gold appearance, Cuvee Leonie exudes aromas of tropical fruit, dried flowers & spicy fruit loaf. Voted Gold at the 2012 Sommelier Wine Awards 2012 We are delighted to be working with Canard Duchene once again.
2. **Champagne – Canard Duchene Cuvee Leonie, Brut N.V. Magnum *** £68.00
Equivalent to two standard size bottles, not only looks so impressive, but saves just a little too!

3. **Champagne – Canard Duchene Brut Rose. N.V.** £38.75
Delicate, pinkish hue with intense fresh fruit aromas of strawberries, against a Backdrop of minerals notes for enhanced freshness. A delightful aperitif or to accompany a dessert.
4. **Champagne – Charles VII Smooth Rose, Magnum *** £95.00
Charles VII Royal Champagnes the ideal choice for the finest celebrations. A slightly pink colour, beautiful iridescent bubbles, fine and abundant foam.

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5. **Cremant de Bourgogne Brut Blanc de Noir, Simmonet - Febvre (France)** £28.00
A rich nutty, dry sparkling wine with fine bubbles. Ripe fruit characters and a finish reminiscent of wild strawberries.
6. **Cremant de Bourgogne Brut Rose, Leonce Bocquet (France) *** £34.50
This Cremant from Burgundy is wonderfully light pink in colour with just the right balance of freshness and red fruit concentration you want from a sparkling rose!
7. **Prosecco Rialto NV (Italy)** £21.00
A light, fresh wine that has a nicely-balanced structure, lightly floral aromas and attractive fruit flavours. The perfect aperitif!
8. **Sparkling Wine Veuve Chapelle Brut (France)** £20.50
Clean, refreshing, great value for money for any occasion.
9. **Hush Heath Balfour Brut Leslie's Reserve (England) *** £34.50
Great value for an English sparkling wine. Fruity and appealing, with lovely roundness on the palate, refreshing acidity on the finish and complexity derived from long lees ageing.
10. **Hush Heath Sparkling Apple Rose Wine (abv8%)** £17.50
This unique Sparkling Apple Wine is made from 100% Cox, Bramley and Egremont Russet apples to produce a fresh, clean and delicious taste of summer in England.
11. **Isono Shiraz 2015/16 (South Africa)** £15.50
This is a perfect House Red: lots of soft berry fruit flavours and very easy to drink either on its own or with food.
12. **Isono Chenin Blanc 2017 (South Africa)** £15.50
We took great care in selecting our new house wines. This Chenin Blanc has elegant fruit flavours and is a joy to drink either as a glass on its own or with food.
13. **Isono Pinotage Rose 2017 (South Africa)** £15.50
Made from the Pinotage grape this is a very pale pink rosé. Flavours are of crushed strawberries and summer fruits. Importantly, it is a dry wine and as such is at home with food as it is delicious as a glass on its own.

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White wine



14. Pinot Grigio Conti Dei Marchisi £19.85

2015/16 (Friuli, Italy)
More to it than the usual Pinot Grigio, but still easy drinking and a crowd pleaser!

15. Picpoul Plo d'Isabelle, Picpoul de Pinet Languedoc £18.25

2016 (Languedoc, France)
A crisp and zesty white wine made from the rare Picpoul grape. Youthfully pale lemon yellow, with a nose of lemon and lime fruit, and an intriguing blend of white blossom and green herb notes. An excellent choice to serve with seafood but works equally well with most summer menus.

16. Organic Monastrell, Castano £18.50

2016 (Spain)
We like the fact this is a family run winery & their organic & biodynamic credentials. Pale straw yellow, the Verdejo has an exotic nose that verges on tropical fruit but retains citrus zest on the palate. An easy drinking wine that will compliment any menu.
Pairs with Bin 36.

17. Sauvignon du Val de Loire "Wally" £18.90

2016 (Loire, France)
Zesty with hints of passionfruit & gooseberry, this is an easy drinking, entry level Sauvignon which is sure to please.

18. Fairhall Cliffs 2014 Pinot Gris £19.80

(Marlborough, New Zealand)
This is a very different affair from its Italian counterpart, Pinot Grigio, which uses the same grape. Bursting with aromas of pear, honey, apple, spice and even a hint of cream. Hints of sweetness partner the pure fruit flavours and are complemented by good clean length and a soft texture. Bin 47 has been picked to pair with this wine.

19. Swartland Limited Release Viognier £19.95

2017 (Swartland, S.Africa)
A beautifully styled Viognier with delightful aromas of orange & peach combined with jasmine. Full of finesse. Works really well with richer, distinctive flavours. Pairs with Bin 40.

20. Muscadet Sevre & Maine Sur Lie Château du Coing de St Fiacre £21.25

2016 (Loire, France)
Very fruity on the nose. Bright floral notes with lime and grapefruit. Crisp and refreshing.

21. Maggio Family Vineyards Chardonnay £21.90

2016 (California, USA)
Voluptuous & smooth, this wine shows ripe tropical fruit aromas combined with sweet Vanilla & a full-bodied finish.
Pairs with Bin 41.

22. Amano Bianco £22.50

2016 (Puglia, Italy)
Gold winner in the 2016 Sommelier Wine Awards, a fresh & delightful wine, perfect summer drinking with or without food.
Pairs with Bin 44.

23. Grande Ardeche Chardonnay £23.50

2015 (South of France)
Shimmering pale yellow in colour with aromas of fresh almond, apricot and brioche. A classic, well-balanced wine, ample and generous with flavours of vanilla and brioche.

24. Macon Lugny Les Genievres £25.50

2016 (Burgundy, France)
A name that is well known by all lovers of good white burgundy. Un-oaked to maintain all the freshness and vitality of this delicious wine.

25. Gavi DOCG, Tenuta San Lorenzo £27.00

2016/17 (Piemonte, Italy)
A mineral and flinty wine with a creamy texture, lovely aromas of white peach, lime and some herbal notes.

26. Seresin Estate Sauvignon Blanc £27.95

2016 (Marlborough, New Zealand)
Warm notes of ripe yellow stone-fruit, soft passion fruit and a chalky-mineral complexity. Finely-textured, with ripe gooseberry, tropical and citrus notes. Just as you would expect!

27. Hush Heath Estate Skye's Chardonnay £25.00

2016/17 (Kent, England)
A very elegant Chardonnay from Kent with citrus, thyme and pineapple aromas and a lively acidity that is balanced by rich, ripe grapefruit and apple flavours. Typical of the Hush Heath style.
Partners with Bins 33 & 51!

28. Pouilly - Fumé 'La Moynerie' Michel Redde £30.50

2015/16 (Loire, France)
This wine is the Redde family's flagship wine and is a blend of wines originating from the main soils of the appellation. Wonderful with fish cooked in a sauce or with white meat.

29. McHenry Hohnen Rocky Road Chardonnay £34.35

2012/14 (Margaret River, Australia) *
A pristine palate reflects the vineyards Southern Margaret River location displaying ripe nectarine and white peach framed with fresh lemon/lime acidity. A really delicious Chardonnay to pair with Bin 50.

30. Chablis Premier Cru Montmains £34.55

2016 (Burgundy, France) *
The Premier Cru vineyard of Montmains is widely regarded as one of the best Premier Cru Chablis. Pale yellow colour and an intense nose with notes of toasted bread, white flowers and vanilla.

31. Pouilly Fuisse Louis Latour £35.75

2016 (Burgundy, France) *
A very fine, full flavoured White Burgundy from a great vintage. A wonderful glass of wine which was very much enjoyed by all the girls in the office at our recent tasting!

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Rose wine



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| <p>32. Domaine des Monticoles <i>Rose</i>
 2016 (Cote de Provence, France)
 2016 was a warm vintage, which translates to lovely ripe fruit ! A finely balanced wine, fresh and bursting with red fruit.</p> | <p>£26.75</p> |
| <p>33. Hush Heath Estate Nanette's <i>Rose NV</i>
 2017 (Kent, England)
 The palest of pale pinks. 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. <i>A summer staple alongside Bin 27 & 51</i></p> | <p>£25.00</p> |
| <p>34. Sancerre <i>Rose</i>, La Grange Dimiere, Dom. Jean-Max Roger
 2016/17 (Loire Valley, France) *
 A delicate and refreshing Rose made from Pinot Noir, classic red berries on the nose with a nice texture on the palate.</p> | <p>£27.50</p> |



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Red wine



35. **Torre Cerere Montepulciano D'Abruzzo** £16.50
2016 (D'Abruzzo, Italy)
A fruity medium bodied wine with lots of red cherry fruit & soft on the palate. A very drinkable 2016 addition from the region
36. **Organic Merlot, Montanar, Castilla-La Mancha** £18.50
2016 (Spain)
Intense ruby in colour, with soft aromas and flavours of blueberries and prunes. The palate is brimming with dark plums and berry fruit, with silky tannins that make this a dangerously easy-drinking organic Merlot. Pairs with Bin 16.
37. **Cotes du Rhone, Les Vignes du Prince** £18.55
2016 (Rhône, France)
Medium-bodied and warming red from the Rhône, with a touch of spice on the palate.
38. **Ch. Saint Romans 2015 Grand Vin de Bordeaux** £18.85
(Bordeaux, France)
Easy drinking, claret style, soft, mellow with gentle tannins.
39. **Montes Classic Series Merlot** £19.25
2015/16 (Valle Central, Chile)
This deep ruby Merlot offers a variety of fresh red fruit and expressive aromas. Beautifully balanced with a lovely long finish.
40. **Swartland Limited Release Mourvedre** £19.95
2016 (Swartland, S.Africa)
A new wine from the most exciting region in South Africa where a new wave of wine makers making ground breaking wines that everyone's talking about. A great choice to serve with a BBQ menu and pairs really well with Bin 19.
41. **Maggio Family Vineyards Old Vine Zinfandel** £21.90
2015 (California, USA)
Deep & rich, this wine shows ripe black fruit flavours with mellow jam & chocolate overtones. Gentle on the palate it has a subtle, smoky finish. Great with red meats & pairs well with Bin 21.



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42. **Cabriz Colheita Seleccionada,** £22.50
Quinta de Cabriz
From a multi award winning winemaker this new wine to the list is bursting with red and black fruits with a deliciously smoky finish, it won't fail to delight.
43. **Santiago Rioja Crianza** £23.00
2014 (Haro, Spain)
A fantastic classic Crianza style Rioja with a smoky character. Plenty of creamy dark red fruit on the palate & a touch of spice.
44. **Amano Primitivo di Puglia** £22.50
2016 (Italy)
A very elegant, fresh and complex Primitivo from deep in Puglia country, deep red Berries with a hint of spice. Pairs with Bin 22.
45. **Chateau Coudray-Montpensier Chinon** £24.75
2016 (Loire, France)
This soft, juicy and fruity Chinon is full of red-berry flavours that are laced with acidity and a spicy, smoky edge. The wine is smooth and ready to drink.
46. **Beaujolais-Villages Henry Fessy** £25.00
2016 (Beaujolais, France)
Henry Fessy is renowned for producing wines full of finesse, flavour & roundness. This classic Beaujolais is deep in colour with fruity & floral aromas and plenty of blackcurrant.
47. **Fairhill Cliffs Marlborough Pinot Noir** £27.00
2014 (Marlborough, New Zealand)
Hand-picked and aged for 9 months in French oak, this is a classic, rounded Marlborough Pinot. Intense aromas of black cherry and cassis in addition to spice, earth, brambles and a touch of mocha. Pairs beautifully with Bin 18.
48. **St Emillion Ch La Fleur Grands Lands** £27.95
2015 (Bordeaux, France)
Softness and elegance are the hallmarks here, due to a predominance of Merlot in the blend. A very pleasant, easy drinking wine.
49. **Le Puits Neuf Chateaufeuf du Pape** £31.00
2014 (Rhône, France)
With typical Chateaufeuf power, the wine delivers a fresh and spicy nose of red cherry embellished with notes of sage and wild thyme. The palate is equally powerful, with sinuous tannins and huge length.
50. **Mc Henry Hohnen Rocky Road Zinfandel** £35.00
2013/14 (Margaret River, Australia) *
A fruit box of aromas jump from the glass! A particularly delicious & rather special zinfandel that we are lucky enough to have secured a limited supply of. Pair with Bin 29.
51. **Hush Heath Manor Pinot Noir** £35.00
2016/17 (Kent, England) *
Classic cool climate Pinot characteristics with cherry, leather and hints of raspberry. Pairs with Bins 27 & 33.
52. **Marsannay Rouge Louis Latour** £35.00
2015 (Cote d'Or, France) *
Characterised by robust and intense structure, there are plenty of red berries followed by blackberry and black cherries in this lovely wine. A very special treat. 2017.



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Sparkling & Champagne



Orders need to be in multiples of 6.

Most Champagnes are available in Magnums,
for which orders need to be in multiples of 3.

Any wine not used during your event may of course be taken by the
organiser for consumption on another day!



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| <p>53. Hush Heath Balfour
Rose Reserve £45.00
2013/14 (England) *</p> <p>England's most exclusive pink fizz"
Extremely refreshing with classic English
mouth-watering acidity. Displays notes
of white currant, quince, lime and a slight
herbiness, typical of the Hush Heath style.</p> | <p>58. Laurent Perrier NV * £55.00
Good balance, generous fruit,
minerality and freshness.</p> |
| <p>54. Taittinger NV * £50.00
Very dry and light style Champagne with
emphasis on elegance and finesse.</p> | <p>59. Laurent Perrier Rose * £90.00
Good balance, generous fruit,
minerality and freshness.</p> |
| <p>55. Gosset Grand Reserve Brut * £50.00
Recently voted in the top 10 list of
Champagnes and from the oldest wine
house in the Region, this really is the true
signature of the House.</p> | <p>60. Veuve Cliquot £65.00
Yellow Label NV Brut *
Restrained delicate nose with a good
intensity of fruit with citrus notes.</p> |
| <p>56. Louis Roederer * £52.00
From the maker of Cristal, a deliciously
rich Champagne with an overt fruitiness
and nutty, yeasty notes. A long, complex
and rewarding finish is a hallmark of the
house style.</p> | <p>61. Bollinger NV Brut * £55.00
Full bodied champagne with high
proportions of pinot noir giving depth.</p> |
| <p>57. Pol Roger Reserve NV * £55.00
Full and rich yet fresh. Pol Roger is
beautifully balanced with great depth
of flavour</p> | <p>62. Ruinart NV * £60.00
One of the oldest Champagne houses
& the first house to export Champagne.
Elegant and subtle; one of the jewels
in Champagne's crown.</p> |
| | <p>63. Krug Grande Cuvee NV * £180.00
One of the most famous names in the
world of wine, Krug aer a small house
making some of the most profound
champagnes of all!.</p> |
| | <p>64. Dom Perignon NV * £180.00
Full bodied, biscuity champagne
with a fine mousse & delicate flavours.</p> |



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Wine Pairing Suggestions



If you're short on time, we have taken the hard work out of choosing your wines for you.

The wine pairs are perfectly matched, easy drinking styles that will work with most of our menus and offer your guests something a little more interesting than our house options.

Do let us know if you need any guidance, as we've thoroughly enjoyed tasting them all!



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BIN 19 Swartland Limited Release Viognier 2016/17 (Swartland, S.Africa)	£19.95
BIN 40 Swartland Limited Release Mourvedre 2015/16 (Swartland, S. Africa)	£19.95
BIN 21 Maggio Family Vineyards Chardonnay 2015/16 (California, USA)	£21.90
BIN 41 Maggio Family Vineyards Old Vine Zinfandel 2014/15 (California, USA)	£21.90
BIN 18 Fairhall Cliffs 2014 Pinot Gris (Marlborough, New Zealand)	£19.80
BIN 47 Fairhall Cliffs Marlborough Pinot Noir 2014(Marlborough, New Zealand)	£27.00
BIN 42 Amano Bianco 2016 (Puglia, Italy)	£22.50
BIN 44 Amano Primitivo di Puglia 2016 (Italy)	£22.50
BIN 16 Organic Monastrell, Castano 2016 (Spain)	£18.50
BIN 36 Organic Merlot, Montanar, Castilla-La Mancha 2016 (Spain)	£18.50
BIN 27 Hush Heath Estate Skye's Chardonnay 2016/17(Kent)	£25.00
BIN 33 Hush Heath Estate Nannette's Rose 2015 (Kent)	£25.00
BIN 51 Hush Heath Estate 'Manor ' Pinot Noir, 2015 (Kent, England)	£35.00
BIN 29 McHenry Hohnen Rocky Road Chardonnay 2012 (Margaret River, Australia)	£35.00
BIN 50 McHenry Hohnen Rocky Road Zinfandel 2013 (Margaret River, Australia)	£35.00



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Inclusive Drinks Packages



All prices are exclusive of 10% service and VAT.

Packages are based on a 4 hour charter – additional hours charged pro rata

Virgin Package

£15.00 per person

Soft drinks throughout to include:

Selection of juices including orange & apple,
Coke, Diet Coke, Lemonade, Fentiman's Victorian
Cloudy and Rose Lemonades & Cloudy Ginger Beer,
Still & Sparkling Mineral Water

Wine & Beer

£45.00 per person

This is not available when a seated dinner
or seated buffet is served

A max of 2 drinks served per person at any one time
Unlimited house still wines by the glass only
Unlimited beer and cider. Standard soft drinks to
include fruit juice, coke & diet coke, lemonade
& mineral water.



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The Classic Package

£18.50 per person

On reception: Veuve Chapelle Brut

With meal: Isonto Shiraz,
Chenin Blanc & Pinotage Rose
Still and Sparkling Hildon Mineral Water

Upgrade: Cremant de Bourgogne

Brut Blanc de Noir on Reception

£3.80 per person

La Dolce Vita

£30.00 per person

On reception: Prosecco, Bellini and Peroni

With meal: Bianco A Mano & Primitivo
di Puglia, Still and Sparkling Hildon
Mineral Water

Add: Limoncello following food service

£4.00 per person

The Signature Package

£32.00 per person

On reception: Canard-Duchene
Cuvee Leonie Champagne

With meal: Maggio Family Vineyards Old
Vine Zinfandel & Chardonnay
Still & Sparkling Hildon Mineral Water

Upgrade: Laurent Perrier Brut on Reception

£11.00 per person

Quintessentially British

£27.00 per person

On reception: Pimms and Hush Heath
Sparkling Apple Rose Wine

With meal: Hush Heath Estate Skye's Chardonnay,
Pinot Noir & Hush Heath Estate Nannette's Roser
Still & Sparkling Hildon Mineral Water

The packages detailed above are based on 2 reception drinks, ½ bottle
of wine and ½ bottle of sparkling or still water per person.

Pails of Ale

Each pail = 5 bottles

Selection of craft lagers £25.00 per pail

Selection of core bitters £25.00 per pail

Selection of ciders £25.00 per pail



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The Cocktail Bar



Offering your guests a drink as they board is the perfect welcome and helps to ease any unnecessary congestion which can occur in the bar area at the start of an event.

The following are our suggestions, but we are always very happy to discuss your ideas for your event. We can of course keep things simple and circulate a selection of wines, beers and soft drinks of your choice.

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Aperitifs

By the Glass

Aperol Spritz £10.00

Equal parts of Aperol and Prosecco, served over ice with a dash of soda and a slice of orange.

Raspberry Limoncello Prosecco £10.00

Prosecco and limoncello, with fresh raspberries and a sprig of fresh mint.

English Country Garden £8.50

Gin and apple juice served over ice with fresh cucumber, lime juice and a sprig of mint.

Mimosa £5.75

Sparkling wine with orange juice, blood orange juice or orange and mango juice.

Bellini £6.50

Prosecco and white peach juice.

Manzanilla Sherry £4.60

Served with Marcona almonds.

Kir Royale £5.25

Crème de Cassis with sparkling wine.

Jugs (5 glasses)

Pimms £25.00

The quintessential English summer tippie.

Long Island Iced Tea £27.50

There's certainly no tea in this cocktail! White rum, vodka, gin, tequila and triple sec with cola and lemon wedges.

White Sangria £27.50

A refreshing twist on the traditional Sangria, with white wine, ginger and elderflower.

Seabreeze £25.00

Refreshing vodka based cocktail, with cranberry and grapefruit, garnished with fresh lime.

Bloody Mary £25.00

Finlandia Vodka, fresh tomato juice and lemon juice served over ice with a celery stick to stir. Make it to your taste with Worcestershire and tabasco sauces, black pepper and celery salt.



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Classic Cocktails

Mojito £9.00 per glass

White rum muddled fresh mint, sugar, lime served over crushed ice with soda water.

Negroni £12.00 per glass

Gin, sweet vermouth and Campari served over ice with a twist of orange.

Tom Collins £9.00 per glass

Gin, fresh lemon juice and sugar syrup topped with soda water.

Margarita £12.00 per glass

Tequila, fresh lime and triple sec shaken over ice and served in a salt rimmed glass.

Martini £12.00 per glass

The classic combination:
Vodka or Gin with dry vermouth, shaken or stirred with an olive or twist of lemon.

Softails £3.75 per glass

Mango & Passionfruit Fizz

Mango and passionfruit juices, ginger and soda.

Virgin Mojito

Fresh lime juice, mint and sugar syrup topped with Fevertree ginger ale.

Elderflower Fizz

Elderflower cordial with lemonade and cloudy apple juice.

Peach Melba

Raspberry and white peach puree topped with lemonade.

Grapefruit Rosemary Fizz

Grapefruit juice with a dash of rosemary syrup topped with sparkling water.

Non-Alcoholic Jugs £12.50 per jug

Fentiman's Rose Lemonade, Victorian Lemonade or Cloudy Ginger Beer.



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Digestifs

Espresso Martini £12.00 per glass

The perfect after dinner treat – vodka, coffee liqueur and espresso shaken together over ice.

Brandy Cocktail £12.00 per glass

Cognac and Grand Marnier served chilled with angostura bitters with fresh mint and lemon

After Dinner Decanters

Taylors LBV £55.00

Remy Martin VSOP £175.00



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Spirits Selection

Cash Bar Price List



Gin Bar

House Pour: Tanqueray £4.70

Recommended serve:
over ice, with tonic and a wedge of lime

Also available:

Bombay Sapphire £4.70

Recommended serve:
over ice, with tonic and a wedge of lime

Jensens Bermondsey Dry £5.00

Recommended serve:
over lots of ice, with tonic and a wheel of lemon

Hendricks £5.00

Recommended serve:
over ice with tonic and ribbon of cucumber

Vodka Bar

House Pour: Finlandia (Finland) £4.70

Also available:

Absolute (Sweden) £4.70

Grey Goose (France) £5.50

Recommended serve:
Over ice with a squeeze of fresh lime and topped
with soda water

Chase (England) £5.00

Recommended serve:
Neat and chilled over ice **Gluten Free

Zubrowka Bison Grass Vodka (Poland) £5.00

Recommended serve:
over ice with clear apple juice

All prices are inclusive of VAT.



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will be confirmed at the time of booking. Please note, a 10% service charge will
apply to all catering and drinks on account. VAT will be charged at the prevailing rate.

Whiskey Bar

House Pour: Jameson's Irish Whiskey £4.70

Ballantines Blended Scotch Whiskey £4.70

Jack Daniels Tennessee Whiskey £4.70

Also available:

Southern Comfort Whiskey Liqueur £4.70

Chivas Regal Blended Scotch Whiskey £5.00

Johnnie Walker Black Label Blended
Scotch Whiskey £5.00

Talisker Single Malt (Isle of Skye) £6.00

Tasting notes: black and pepper and smoke,
accompanied by stone fruits and a rich texture.

Dalwhinnie Single Malt (Highlands) £6.00

Tasting notes: Bright and fruity, but also rich,
with notes of steamed syrup pudding and sponge
cake, with a little cinnamon and nutmeg.

Laphroaig Single Malt (Islay) £6.00

Tasting notes: Suprising sweetness with hints
of salt and layers of peatiness.

Lagavulin Single Malt (Islay) £8.00

Tasting notes: woodsmoke, plus crunchy oatmeal
and honeyed fruit. Rich mouthfeel, with notes of
tobacco, bonfire embers and a peppery, spicy note.

Bourbon Bar

House Pour: Wild Turkey £4.70

Also available:

Makers Mark £5.00

Knob Creek £5.00

Rum Bar

White Rums:

House Pour: Bacardi White Rum £4.70

Golden Rums:

Havana Club Anejo Especial (Cuba) £4.70

Mount Gay (Barbados) £5.00

Dark Rums:

House Pour: Captain Morgans £4.70

Lambs Navy Rum (Caribbean Blend) £4.70

Skipper Demerara Rum (Guyana) £5.00

Spiced Rums:

House Pour:
Sailor Jerry Spiced Rum (Caribbean) £4.70

Kraken Black Spiced Rum (Caribbean) £5.00

Brandy Bar

Courvoisier VS £5.00

Hennessey VS £6.00

Remy Martin VSOP £8.00



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