



Thames Luxury Charters Ltd

# Drinks Brochure

Valid until 31<sup>st</sup> March 2017

Vintages may change during the year. Prices may change as a result of duty or currency fluctuations; latest rates will be confirmed at the time of booking.

Please note that a 10% service charge applies to all catering and drinks on account. VAT will be charged at the prevailing rate.

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# Wine List

**Our event planners will be delighted to recommend wines suitable to your chosen menu, so please do not hesitate to ask!**

## HOUSE SELECTION

1. Champagne – Canard-Duchene. Cuvee Leonie, Brut NV £32.50  
*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 Brut Rose. N.V. £37.25  
*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.*
3. Cremant de Bourgogne Brut Blanc de Noir, Simmonet - Febvre(France) £27.50  
*A rich nutty, dry sparkling wine with fine bubbles. Ripe fruit characters and a finish reminiscent of wild strawberries.*
4. Cremant de Bourgogne Brut Rose, Leonce Bocquet (France) £29.50  
*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!*
5. Prosecco Rialto NV (Italy) £20.00  
*A light, fresh wine that has a nicely-balanced structure, lightly floral aromas and attractive fruit flavours. The perfect aperitif!*
6. Sparkling Wine – Veuve Chapelle Brut (France) £18.00  
*Clean, refreshing, great value for money for any occasion.*
7. White – Isono Chenin Blanc 2014 (South Africa) £15.00  
*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.*
8. Red – Isono Shiraz 2013 (South Africa) £15.00  
*This is a perfect House Red: lots of soft berry fruit flavours and very easy to drink either on its own or with food.*
9. Rose – Isono Pinotage Rose 2013 (South Africa) £15.00  
*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

10. Sauvignon du Val de Loire "Wally" 2015 (Loire, France) £17.25  
*Zesty with hints of passionfruit & gooseberry, this is an easy drinking, entry level Sauvignon which is sure to please.*
11. Swartland Limited Release 2015 Viognier (Swartland, S.Africa) £17.55  
*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 39.*
12. Chardonnay de L'Ardeche 2013 (Burgundy, France) £18.00  
*This is an old favourite of ours. It is a very good Chardonnay made from old vines and with the care and attention that Latour brings to all its wine making.*
13. Maggio Family Vineyards Chardonnay 2014 (California, USA) £18.50  
*Voluptuous & smooth, this wine shows ripe tropical fruit aromas combined with sweet Vanilla & a full-bodied finish. Pairs with Bin 40. A lovely choice to serve on a summer's day!*
14. Conti dei Marchesi 2015 (Italy) £18.95  
*Produced & grown on this meticulously run family estate in Friuli. This is a dry, balanced & intensely fruity Pinot Grigio with hints of nuts & toasted bread*
15. Muscadet Sevre & Maine Sur Lie Château du Coing de St Fiacre 2014 (Loire, France) £19.50  
*Very fruity on the nose. Bright floral notes with lime and grapefruit. Crisp and refreshing.*
16. Fairhall Cliffs 2014 Pinot Gris (Marlborough, New Zealand) £19.80  
*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 48 has been picked to pair with this wine.*
17. Montagny Grand Vin de Bourgogne Buxy 2012 (Burgundy, France) £21.00  
*Looking for something classy & elegant? This is a luscious White Burgundy that wows & delights. A delicious, fresh Chardonnay which has been fermented & matured in stainless steel tanks to preserve the pure peach, pear and acacia aromas. Soft and rich on the palate with an elegant, steely dry finish.*
18. Preamble Picpoul de Pinet Languedoc 2014 (Languedoc, France) £22.75  
*An exuberantly fresh wine on the palate with ripe white peach, mango fruit. Very easy drinking!*
19. Macon Lugny Les Genievres 2013 (Burgundy, France) £24.50  
*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.*

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|-----|---|--------|
| 20. | Elephant Hill Sauvignon Blanc 2013 (Hawkes Bay, New Zealand)<br><i>Subtle and sophisticated with notes of citrus, verbena &amp; wild herbs. A really lovely, fresh Sauvignon blanc.</i>   | £25.00 |
| 21. | 3 Amigos Marsanne, Chardonnay, Rousanne 2011 (Margaret River, Australia)<br><i>Aromas of sweet grilled peaches &amp; butterscotch with complex layers of flavour driven by the blend of grapes to create a versatile choice of wine to serve alongside any of our buffet menus. Pair with Bin 47 for easy partners!</i>       | £25.00 |
| 22. | Sharpham Estate 'Dart Valley' Reserve 2014 (Devon, England)<br><i>So successful in 2014 this fine example of a good English dry white wine stays on the list! White flower, peach &amp; stone fruit flavours all contribute to this lovely summer wine.</i>   | £26.00 |
| 23. | Fritz Willi Riesling, 2014 (Mosel, Germany)<br><i>A slightly unusual Riesling with rounded stone fruit flavours and an appealing off-dry style which retains a surprisingly crisp finish. A great label and great glass of wine!</i>  | £27.75 |
| 24. | Vignobles Berthier Sancerre 2014 (Loire, France)<br><i>Aromas of grapefruit and gooseberry leap from the pale lemon coloured glass, along with hints of lime, chalk and flint. Mineral texture, vibrant green fruits and a long crisp finish.</i>   | £28.00 |
| 25. | Chablis – Simmonet Febvre 2013 (Burgundy, France)<br><i>Classic Chablis. Dry, flinty flavours, no oak and a perfect match with fish and seafood.</i>  | £28.50 |
| 26. | Albarino 'Carqueixal' Bodegas Vino Nora 2014 (Rias Baixas, Spain)<br><i>From a really exciting part of the world on the Atlantic coast, this is from one of the oldest Bodegas with fresh acidity, ripe citrus fruit and a rounded finish.</i>  | £28.50 |
| 27. | La Giustiniana, Gavi di Gavi 'Lugarara' 2014 (Piemonte, Italy)<br><i>Scents of green apples and fresh pears. Perfectly balance with ripe, golden apples, fresh almonds &amp; honey offset by the characteristic lively finish of good Gavi. This remains one of our favourites and is a great wine, with or without food.</i> | £29.00 |
| 28. | Hush Heath Estate Skye's Chardonnay 2015 (Kent)<br><i>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. It finishes with saline, herbal notes typical of the Hush Heath style. Partners with Bin 33!</i>         | £29.50 |
| 29. | McHenry Hohnen Rocky Road Chardonnay 2012 (Margaret River, Australia)<br><i>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 51.</i>                                  | £30.00 |
| 30. | Pouilly Fuisse Louis Latour 2013 (Burgundy, France)<br><i>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</i>   | £32.00 |

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## ROSE

31. Pinot Grigio Blush 'Villa San Martino' 2014 Cantina di Bertoli (Italy) £19.60  
*Fruity & fun this is easy drinking, dry & refreshing rose that's a cut above the average Pinot Grigio blush*
32. Domaine de Pontfract, Cotes de Provence Rose, 2014 (Cote de Provence, France) £23.50  
*A superb Provence Rose - classic pale pink, dry & crisp !*
33. Hush Heath Estate Nannette's Rose 2014 (Kent) £29.50  
*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. A summer staple alongside Bin 28.*

## RED WINE

34. Torre Cerere Montepulciano D'Abruzzo, 2014 (D'Abruzzo, Italy) £15.75  
*A fruity medium bodied wine with lots of red cherry fruit & soft on the palate. A very drinkable 2015 addition from the region.*
35. Cotes du Rhone – Les Vignes du Prince 2014 (Rhône, France) £15.85  
*Medium-bodied and warming red from the Rhône, with a touch of spice on the palate.*
36. Monastrell, Castano Ecologico 2014 (Murcia, Spain) £16.00  
*Intense red morello cherry and spiced fruits. Silky and fruity.*
37. Ch. Saint Romans 2014 – Grand Vin de Bordeaux (Bordeaux, France) £16.25  
*Easy drinking, claret style, soft, mellow with gentle tannins.*
38. Il Pumo Primitivo Salento 2013 (Puglia, Italy) £16.50  
*Intense aromas of plums & cherries, full of ripe fruit flavours through to a lip smacking finish. Sommelier Wine Awards 2015 Silver*
39. Swartland Limited Release Mourvedre 2012 (Swartland, S. Africa) £17.55  
*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 11*
40. Maggio Family Vineyards Old Vine Zinfandel 2013 (California, USA) £18.50  
*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 13.*
41. Montes Classic Series 2014 Merlot (Valle Central, Chile) £18.75  
*This deep ruby Merlot offers a variety of fresh red fruit and expressive aromas. Beautifully balanced with a lovely long finish.*

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|-----|--|--------|
| 42. | Santiago Rioja Crianza 2012 ( Haro, Spain)<br><i>A fantastic classic Crianza style Rioja with a smoky character. Plenty of creamy dark red fruit on the palate &amp; a touch of spice.</i>   | £19.95 |
| 43. | Malbec Manos Negros 2012 (Altamira, Argentina)<br><i>With notes of black fruits &amp; hints of violets, this beautiful malbec continues to deliver.</i>  | £21.95 |
| 44. | Brouilly Domaine de la Grange Vougeon. 2014 (Beaujolais, France)<br><i>A juicy red wine made from 100% Gamay, with ripe red fruit flavours &amp; soft tannins, Lighter in style.</i>   | £23.00 |
| 45. | St Emillion Ch La Fleur Grands Landes 2013 (Bordeaux, France)<br><i>Softness and elegance are the hallmarks here, due to a predominance of Merlot in the blend. A very pleasant, easy drinking wine.</i>   | £24.00 |
| 46. | Cycles Gladiator Pinot Noir 2013 (California, USA)<br><i>Smooth, soft, velvet-like Pinot that will knock any Bourgogne Pinot Noir we've tried into a cocked hat. Fruity &amp; fine, this is great on its own &amp; even better with chicken and fowl.</i>  | £24.75 |
| 47. | 3 Amigos Shiraz, Grenache, Mataro 2011 (Margaret River, Australia)<br><i>Ground sweet spices with a long, velvety finish. A medium body wine that will work particularly well with our buffet menus where a variety of flavoured foods are served. Pairs perfectly with Bin 21.</i>  | £25.00 |
| 48. | Fairhall Cliffs Marlborough Pinot Noir 2014(Marlborough, New Zealand)<br><i>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 16.</i>                    | £26.75 |
| 49. | Fleurie Henry Fessy 2013(Beaujolais, France)<br><i>Fleurie is the best known of all the Beaujolais Crus and this example from Henry Fessy is brilliant. Lots of fruit and a really soft, round flavour make this an ideal summer red. It is a wine that is at home with white meat and fish as it is with fuller flavoured dishes.</i> | £27.00 |
| 50. | Le Puits Neuf Chateauneuf du Pape 2013 (Rhône, France)<br><i>With typical Chateauneuf 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.</i>   | £29.50 |
| 51. | McHenry Hohnen Rocky Road Zinfandel 2013 (Margaret River, Australia)<br><i>A fruit box of aromas jump from the glass ! A particularly delicious &amp; rather special zinfandel that we are lucky enough to have secured a limited supply of. Pair with Bin 29.</i>   | £30.00 |

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## SPARKLING AND CHAMPAGNE

\*Orders need to be in multiples of 6. Most Champagnes are available in Magnums. Any wine not used during your event may of course be taken by the organiser for consumption on another day!

52.	Hush Heath Balfour Brut Leslie's Reserve (England)* <i>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.</i>	£34.00
53.	Hush Heath Balfour Rose Reserve (England)* <i>A crisp sparkling rosé with balanced red berry fruit, nice richness from lees ageing and elegance from a restrained dosage.</i>	£45.00
54.	Canard-Duchene Vintage 2006* <i>Aged gracefully for 5 years Authentic Vintage's mature style makes this the highpoint of many delicious food pairings.</i>	£42.00
55.	Pol Roger Reserve NV* <i>Pol Roger's historic underground cellars are 33m deep and average particularly low temperatures. They thus provide an environment uniquely suited to slow fermentation, and are responsible for this Champagne's famously super-fine mousse.</i>	£50.00
56.	Laurent Perrier* <i>Good balance, generous fruit, minerality and freshness.</i>	£55.00
57.	Laurent Perrier Rose* <i>Good balance, generous fruit, minerality and freshness.</i>	£95.00
58.	Veuve Cliquot Yellow Label NV Brut* <i>Restrained delicate nose with a good intensity of fruit with citrus notes.</i>	£58.00
59.	Bollinger NV Brut* <i>Full bodied champagne with high proportions of pinot noir giving depth.</i>	£58.00
60.	Ruinart NV* <i>One of the oldest Champagne houses, founded in 1729, Ruinart was the first house to export Champagne. A classic Champagne that was sought-after and hard to come by. Elegant and subtle; one of the jewels in Champagne's crown.</i>	£65.00

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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 below 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!

BIN11 Swartland Limited Release 2015 Viognier (Swartland, S.Africa)	£17.55
BIN39 Swartland Limited Release Mourvedre 2012 (Swartland, S. Africa)	£17.55
BIN13 Maggio Family Vineyards Chardonnay 2014 (California, USA)	£18.50
BIN40 Maggio Family Vineyards Old Vine Zinfandel 2013 (California, USA)	£18.50
BIN16 Fairhall Cliffs 2014 Pinot Gris (Marlborough, New Zealand)	£19.80
BIN48 Fairhall Cliffs Marlborough Pinot Noir 2014(Marlborough, New Zealand)	£26.75
BIN21 3 Amigos Marsanne, Chardonnay, Rousanne 2011 (Margaret River, Australia)	£25.00
BIN47 3 Amigos Shiraz, Grenache, Mataro2011 (Margaret River, Australia)	£25.00
BIN28 Hush Heath Estate Skye's Chardonnay 2014(Kent)	£29.50
BIN33 Hush Heath Estate Nannette's Rose 2014 (Kent)	£29.50
BIN29 McHenry Hohnen Rocky Road Chardonnay 2012 (Margaret River, Australia)	£30.00
BIN51 McHenry Hohnen Rocky Road Zinfandel 2013 (Margaret River, Australia)	£30.00

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## Reception Drink Suggestions

Offering your guests a drink as they board is the perfect welcome and helps to ease any unnecessary congestion that can sometimes 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 with a selection of wines, beers and soft drinks to suit of your choice.

### All prices are exclusive of VAT

<b>Kir Royale</b> Crème de Cassis with sparkling wine	£5.00 per glass
<b>Kir Imperial</b> Crème de Cassis with Champagne	£6.80 per glass
<b>Bellini</b> Prosecco and white peach juice	£6.00 per glass
<b>Bucks Fizz – Sparkling Wine</b>	£4.50 per glass
<b>Bucks Fizz – Champagne</b> House sparkling wine/house Champagne with orange juice	£6.80 per glass
<b>Pimms Cup</b> The quintessential English summer tippie with its roots firmly based in The City of London	£20.00 per jug
<b>Jamaican Mule</b> A long, spiced rum based drink with a ginger kick	£20.00 per jug
<b>Non-alcoholic jugs</b> Fentimans Rose Lemonade Fentimans Victorian Lemonade Fentimans Cloudy Ginger Beer Apple, Elderflower and Mint Sparkle <i>Cloudy apple juice, elderflower and fresh mint topped with soda water</i>	All at £ 10.50 per jug

## The Cocktail Bar

### All prices are exclusive of VAT

<b>Elderflower Collins</b> Shot of Gin, elderflower cordial, lemon juice and soda	£5.50 per glass
<b>Mojito</b> Two shots of White rum, lime juice, sugar syrup & soda all muddled with lots of mint	£7.50 per glass
<b>The Mimosa Bar (allows for 2 glasses per guest)</b> Light, fruity, sparkly and suitable for just about any occasion, the mimosa bar allows your guests to customize their own drink creations. Orange is the classic, pineapple, mango, cranberry, peach and pomegranate all work well.	£12.50 per person
<b>Bloody Mary Bar (allows for 2 glasses per guest)</b> A perfect way to kick off any early afternoon event – treat your guests to the traditional tomato based cocktail, accompanied by a selection of garnishes.	£12.50 per person

Or if you want to get really fancy why not book one of our cocktail bar tenders who will put together a selection of drinks suitable for your event – please ask your event coordinator for full details.

# Inclusive Drinks Packages

All prices are exclusive of VAT and 10% service charge.

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

## The Classic Package - £17.50 per person

On reception: Veuve Chapelle Brut  
With meal: Isonto Shiraz, Chenin Blanc & Pinotage Rose  
Still and Sparkling Mineral Water throughout  
**Upgrade** to Cremant de Bourgogne  
Brut Blanc de Noir on Reception - £3.80 per person

## La Dolce Vita - £22.00 per person

On reception: Prosecco, Bellini and Peroni  
With meal: Pinot Grigio 'Villa Fiore', Cantina di Bertoli &  
Il Pumo Primitivo Salento  
Still and Sparkling Mineral Water throughout  
**Add Limoncello** following food service - £3.75 per person

## Virgin Package - £10.00 per person

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

## The Signature Package - £25.00 per person

On reception: Canard-Duchene Cuvee Leonie Champagne  
With meal: Maggio Family Vineyards Old Vine Zinfandel &  
Chardonnay  
Still and Sparkling Mineral Water throughout  
**Upgrade** to Laurent Perrier Brut on Reception - £9.00 per  
person

## Quintessentially British Reception - £15.00 per person

*Based on 45 minute reception*  
Pimms, Gin & Tonics  
Hush Heath Estate Skye's Chardonnay &  
Hush Heath Estate Nannette's Rose  
Fentiman's Victorian Lemonade, Rose Lemonade &  
Cloudy Ginger Beer

## Pails of Ale

*Each pail = 5 bottles*

Selection of craft lagers - £18.50 per pail  
Selection of core bitters - £20.00 per pail  
Selection of ciders - £20.00 per pail

## Wine and Beer - £35.00 per person

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

*A maximum of 2 drinks served per person at any one time*

Unlimited house wines by the glass only

Unlimited beer and cider

Standard soft drinks to include fruit juice, coke & diet coke, lemonade and mineral water

## Toasts and After Dinner

Veuve Chapelle Sparkling Wine Toast - £3.60 per glass  
Cremant de Bourgogne Brut Toast - £5.50 per glass  
Canard Duchene NV Brut Champagne Toast - £6.50 per glass  
Laurent Perrier Champagne Toast - £11.00 per glass  
Decanter of LBV Port - £45.00  
Château Petit Védrines Sauternes - £35.00 per bottle

## CASH BAR PRICE LIST All bar prices are listed inclusive of VAT

Valid from 1<sup>st</sup> March 2016

### DRAUGHT BEERS & LAGER

		£
CARLING	PT	4.50
	½	2.25
COORS LIGHT	PT	4.80
	½	2.40
MAGNERS	PT	4.80
	½	2.40

### BOTTLED BEERS, ALCOPOPS & CIDER

	% per bottle			
CORONA	4.5%	330ml	4.30	
PERONI	5.1%	330ml	4.30	
GUINNESS	4.1%	440ml	4.60	
SMIRNOFF ICE	4.5%	275ml	4.50	
MAGNERS IRISH CIDER	4.5%	568ml	5.00	
LONDON PRIDE	4.1%	500ml	5.25	
SPIFFIRE	4.2%	500ml	5.25	

### SPIRITS

ABSOLUT VODKA	40%	25ml	4.50
ARCHERS SCHNAPPS	21%	25ml	4.30
BACARDI	37.5%	25ml	4.30
BOMBAY GIN	40.0%	25ml	4.50
CAMPARI	25%	25ml	4.00
FINLANDIA VODKA	40.0%	25ml	4.30
GORDONS GIN	37.5%	25ml	4.30
HAVANA CLUB	40%	25ml	4.30
JAGERMEISTER	35%	25ML	4.80
MALIBU	21%	25ml	4.30
PIMMS	25%	1lt jug	27.50
PITU CACHACA	40%	25ml	4.50
GREY GOOSE	40%	25ml	5.00

### SHOTS

TEQUILA	38%	25ml	4.80
SAMBUCA	40%	25ml	4.80

### WHISKY / BOURBON

BELLS	40%	25ml	4.30
CANADIAN CLUB	40%	25ml	4.60
CHIVAS REGAL	40%	25ml	5.00
CRAGGENMORE	40%	25ml	4.50
DALWHINNIE	43%	25ml	5.30
GLENKINCHIE 10 YEARS	43 %	25ml	4.50
GLENLIVET 18 YEARS	40%	25ml	5.30
J & B	40%	25ml	4.50
JACK DANIELS	40%	25ml	4.70
JAMESON IRISH	40%	25ml	4.60
JIM BEAM	40%	25ml	4.50
LAGAVULIN 16 YEARS	43%	25ml	4.50
LAPHROAIG 10 YEARS	40%	25ml	5.50
OBAN 14 YEARS	43%	25ml	6.50
SOUTHERN COMFORT	35%	25ml	4.50
TALISKER	45.8%	25ml	4.50
MAKERS MARK	45%	25ml	4.70

WOODFORD RESERVE 45.2% 25ml 4.60

### BRANDY & COGNAC

CALVADOS	40%	25ml	5.00
HENNESSY X O	40%	25ml	6.00
MARTELL V.S.	40%	25ml	4.70
COURVOISIER	40%	25ml	4.80
HINE	40%	25ml	4.80

### LIQUEURS

AMARETTO	28%	25ml	4.20
BAILEYS IRISH CREAM	17%	25ml	4.20
BENEDICTINE	40%	25ml	4.20
COINTREAU	40%	25ml	4.30
DRAMBUIE	40%	25ml	4.30
GRAND MARNIER	40%	25ml	4.50
CRÈME DE MENTHE	20%	25ml	4.20
CHAMBORD LIQUEUR	16.5%	25ml	4.20
KAHLUA	20%	25ml	4.20
PERNOD	40%	25ml	4.30
TIA MARIA	20%	25ml	4.20
SOUTHERN COMFORT	35%	25ml	4.50

### VERMOUTHS/PORT/SHERRY

DUBONNET	17.7%	50ml	4.00
CINZANO BIANCO	15%	50ml	4.00
MARTINI DRY	15%	50ml	4.00
MARTINI ROSSO	15%	50ml	4.00
COCKBURNS RUBY	20%	50ml	5.00
SHERRY	17.5%	50ml	4.00
TAYLORS LBV	20%	50ml	4.50

### HOUSE SELECTION

HOUSE WHITE, ROSE, RED	Glass	6.00
	BTL	20.00
SPRITZER	Glass	6.00
VEUVE CHAPELLE BRUT	BTL	23.75
PROSECCO	BTL	26.50
CANARD-DUCHENE BRUT	BTL	43.00
CANARD-DUCHENE ROSE	BTL	47.50

### SOFT DRINKS

COKE	1/2pt	2.20
DIET COKE	1/2pt	2.20
LEMONADE	1/2pt	2.20
TONIC WATER	1/2pt	2.20
FRUIT JUICE	1/2pt	2.40
FRUIT JUICE	1lt	4.50
RED BULL CAN	250ml	3.25
JUICE FIZZ / SPLASH		1.20
DASH CORDIAL		0.50

### MINERAL WATER

SPARKLING OR STILL	Large	3.60
	Small	1.30

Vintages may change during the year. Prices may change as a result of duty or currency fluctuations; latest rates will be confirmed at the time of booking.

Please note that a 10% service charge applies to all catering and drinks on account. VAT will be charged at the prevailing rate.