

Champagne and Sparkling Wines

Louis Dornier Brut N.V.

The House Champagne, very stylish with a pronounced biscuit flavor and elegant bouquet.

£31.00 bottle
£5.25 125ml glass

Taittinger Brut R serve N.V.

Dry and elegant with a subtle flavour.

£46.50 bottle
£7.65 125ml glass

Amaretto Fizz

Amaretto, freshly squeezed orange juice and Prosecco.

£6.95 glass

Chambord Royale

Prosecco with Chambord premium black raspberry liqueur

£6.95 glass

Prosecco Extra Dry, Argeo, Ruggeri N.V.

A classic, elegant Prosecco with a fresh, green apple palate and a long crisp finish.

£25.50 bottle
£4.65 125ml glass

Prosecco Rose Fantinel N.V.

A bright, dry rose with a touch of richness on the red fruit scented palate.

£23.50 bottle
£4.45 125ml glass

Shake, Stir, Pour

Cocktail Menu



The Royal Selection

GIN

Bramble

Plymouth Gin, lemon juice sweetened with sugar and balanced with crème de Mure, a modern classic.

Red Snapper

Bombay sapphire gin, tomato juice, salt and pepper with a hint of Worcester and tobasco sauces and fresh lemon juice.

Breakfast Martini

A blend of Gordons gin, Cointreau, fresh lemon juice and marmalade.

Woo Woo

Archers peach schnapps, Stolichnaya premium vodka and cranberry juice.

Bay Breeze

Stolichnaya premium vodka, Malibu, pineapple and cranberry juice.

Harvey Wallbanger

A classic cocktail of Absolut vodka, Galliano and orange juice.

Black Russian

Stolichnaya premium vodka and Kahlua over ice.

VODKA

Daiquiri **STAFF FAVOURITE**

A blend of Bacardi rum, fresh lime juice and cane sugar syrup with either strawberry, raspberry or mango puree.

Dark and Stormy

Morgan spiced rum, angostura bitters, fresh lime and ginger beer.

Show me the Monkey

Monkey shoulder whisky, Drambuie, lemon juice and apple juice, with fresh mint.

Manhattan

A blend of Jack Daniels, sweet vermouth and bitters.

Raspberry Bellini

Refreshing Prosecco blended with raspberry puree.

RUM

WHISKY

PROSECCO

Cocktails £6.95

Special offer

2 cocktails for £11

for loyalty card holders

Not a loyalty card member yet?

It's **free** to sign up, ask a member of our team today.