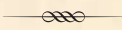




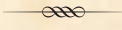
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A selection of our cocktails can be made personally
for you at your table from our cocktail trolley.
Please ask a waiter for details.



PLEASE ASK A WAITER FOR OUR FOOD MENU



LONSDALE

A LONDON COCKTAIL BAR

London is now seen as the centre of the cocktail world, which is something we are extremely proud of. The city benefits from the numerous cultures that make up our inhabitants; with different cultures come different drinking styles. At Lonsdale we are showcasing the best drinks that have originated in the UK and, in particular, London. When you go to a bar in New York, Paris or Milan, you have a fairly clear idea of what you are going to get... the same is not necessarily true of London, unless you are talking about some of the great hotels, such as the Savoy, Claridges, Dukes and the Ritz. Within these pages you will find an historic list which confirms London's place in the history of cocktail culture, from pre 1800 to the present day. We have endeavoured to reproduce all of our cocktails in the authentic way that they would have originally been made. We sincerely hope that you enjoy our selection and some of the history that is contained within it. Bottoms up!



Please do not hesitate to ask a member of staff for a copy of the cocktail menu to take away with you.

COCKTAILS

LONDON CONTEMPORARY CLASSICS

The following drinks are many of what we consider to be the finest creations from the UK over the last 10 years. Most of them are now recognised the world over in the finest cocktail bars.

LORETTO LEMONADE – £7.50

Maker's Mark Bourbon shaken with melon liqueur, lime and apple juice, served long and topped with ginger beer.
Jamie Terrell, winner of 1997 Maker's Mark contest.

ELDERFLOWER MARTINI – £8.00

Bison Grass Vodka stirred with apple juice and elderflower cordial.
Henry Besant at Mas Café, 1997.

QUIET STORM – £8.00

Ketel 1 Vodka shaken with guava, lychee and pineapple juices, coconut cream and a squeeze of lime.
Jason Fendick at Zeta Bar, 1998.

MARKEE – £7.50

Maker's Mark Bourbon shaken with cranberry juice, Chambord and freshly squeezed lemon juice
Giovanni Burdi at Match EC1, 1998.

ORANGE DAIQUIRI – £7.00

Refreshing libation made with Creole shrubb orange liqueur, a hint of sugar and freshly squeezed lime juice.
Simon Difford & Ben Reed at Met Bar, 1998.

FUEGO MANZANA – £8.00

Havana 3 years shaken with fresh Granny Smith apple,
homemade chilli syrup and freshly squeezed lime juice.

Danny Smith at Che, 2000.



JAMAICAN MULE – £7.00

Morgans Spiced Rum shaken with fresh ginger, lime and vanilla syrup,
then topped with ginger beer.

Henry Besant at Sanderson Hotel, 2001.



HEDGEROW SLING – £7.50

Plymouth and sloe gins stirred with lemon juice and sugar,
served over crushed ice and laced with crème de mure.

Brian Duell at Che, London, England in 2002.



RASPBERRY MULE – £7.50

Wyborowa Vodka stirred with fresh lime and crushed raspberries, topped with ginger beer.

Created in the North of England in the late 1990s.



BLACK BISON – £8.00

Bison grass Vodka shaken with fresh blackberries, lime and Chambord.

Henry Besant & Danny Smith at 57 Jermyn Street, 1999.



THE GODFREY – £8.50

Hennessy Fine de Cognac and Grand Marnier shaken
with fresh blackberries and lemon juice.

Salvatore Calabrese at the Library Bar, Lanesborough Hotel, London, England.



THE MONARCH – £7.50

Beefeater Gin shaken with elderflower cordial fresh mint and lemon juice.

Douglas Ankrah at Towhouse, 2003.



CARAMEL VANHATTAN – £8.00

Old Rip Van Winkle 10 years old shaken with fresh pineapple,
Vya Sweet Vermouth, caramel liqueur and Angostura Bitters.

Nick Strangeway for the drinks international competition, 2002.

DICK'S PAGE

COCKTAILS FROM THE BARTENDER DICK BRADSELL

Dick Bradsell is undoubtedly the finest bartender in the UK. He has been responsible for creating the majority of today's 'contemporary classics' and trained many of London's leading bartending lights. We are proud to say that Dick worked behind the bar here at Lonsdale between 2002 and 2004.



ROSE PETAL MARTINI – £8.00

Bombay Sapphire stirred with Lanique rose liqueur, lychee juice and Peychaud Bitters.



POLISH MARTINI – £8.00

Luksusowa Vodka stirred with Zubrowka Bison Grass Vodka,
Krupnik Honey Liqueur and apple juice.

Created for his father in law, Victor Sarge.



WIBBLE – £7.00

Plymouth Gin, sloe gin, fresh grapefruit juice, crème de mure, lemon juice and sugar.

Created in 1999 at the Player, London, England.



RUSSIAN SPRING PUNCH – £10.00

Stolichnaya Vodka stirred with lemon juice, sugar, topped with champagne
and crowned with crème de cassis.

One of the best drinks to emerge in the 90s.



BRAMBLE – £7.00

Bombay Sapphire Gin stirred with lemon juice and sugar served over crushed ice
and laced with crème de mure.

Created in the mid-80s at Fred's Club, Soho, London, England.



CAROL CHANNING – £ 10.00

Raspberry eau de vie and liqueur topped with champagne.

*Created and named in 1984 after the famously large mouthed American comedienne
Carol Channing because of appearance in the film 'Thoroughly Modern Milly'.*



TREACLE – £7.50

Myers Rum stirred with apple juice, sugar and bitters.
Created at Fred's, London, in the mid-90's



ELDERFLOWER FIZZ – £10.00

Elderflower cordial, lemon juice and champagne.
Created at Lonsdale in 2004.



COWBOY HOOF MARTINI – £7.50

Gin well shaken with mint, sugar and orange bitters.
Created at Detroit, London, in the early 90s. "In the West, cowboys drink martinis with mint in it."



PHARMACEUTICAL STIMULANT – £8.00

Wyborowa Vodka shaken with fresh espresso and coffee liqueur, served on the rocks.
Invented in 1984 by Dick Bradsell, at Fred's Bar in Soho, London.

According to Dick, a rather well known model came into the bar and asked him to mix her a drink that would "wake me up, and then fuck me up." The drink became popular at the famous Pharmacy Restaurant in Notting Hill, when it became known as The Pharmaceutical Stimulant, but has reverted to it's original name 'The Espresso Martini' for world-wide acclaim.



CORAL FIZZ – £10.00

Lanique Rose Vodka, white sugar soaked in Peychaud Bitters and topped with champagne.
Created at Lonsdale in 2004.



LONDON DRINKS



R.A.C. COCKTAIL – £7.00

Tanqueray Gin stirred with Noilly Prat Dry and rouge vermouth,
a dash of grenadine and orange bitters, garnished with a cherry.
*This recipe was invented by Fred Fraeck in 1914 at the R.A.C. (Royal Automobile Club)
which still exists today on Pall Mall.*



WHITE LADY COCKTAIL – £6.50

Equal parts of Cointreau, white crème de menthe and fresh lemon juice.
This was the original brought out by Harry MacElhone at Ciro's Club in London in 1919.



WHIZ-BANG – £7.00

Baillie Nicol Jarvie Scotch, Noilly Prat Dry Vermouth and homemade pomegranate syrup stirred with
a hint of absinthe and orange bitters.
*Invented in 1920 by Tommy Burton at the Sport's Club of London.
This is named after the high-velocity shells, so called by the "Tommies" during the War,
because all you heard was a whiz and the explosion of the shell immediately afterwards.*



MAYFAIR COCKTAIL – £7.00

Beefeater Gin shaken with fresh orange and apricot brandy infused soft spice.
*This cocktail possesses delicious flavours. Robert invented it at the Embassy Club in London,
1921. Mayfair is the aristocratic quarter of London, called so because under the reign of Charles II (17th century)
they used to hold a yearly fair there during the month of May.*



BLOODHOUND COCKTAIL – £7.00

A concoction of fresh raspberries equal part of Noilly Prat Dry and sweet vermouth
and Plymouth Gin finished with a dash of maraschino.
Introduced in 1922 by the Duke of Manchester.



DEPTH BOMB – £7.50

Hennessy Fine de Cognac and Henry Querville Calvados shaken with freshly squeezed
lemon juice and homemade pomegranate syrup.
Invented in England circa 1920–1930.

DEPTH CHARGE COCKTAIL – £7.00

A Tanqueray 43.1% Gin and Lillet Blanc 50/50 shaken martini with an absinthe and orange zest finish.

This and the Depth Bomb were two favorite war-time cocktails. They owed their inspiration to the activities of the famous M.L. Submarine Chasers during the hostilities.



PERFECT LADY – £6.50

A variation of the French version of white lady, using peach liqueur instead of Cointreau, with gin, lemon juice, sugar and egg white.

This amazingly subtle and refreshing libation comes from a 1934 book entitled 'Here's How...' which was issued by the Victoria Wine Company, London's leading wine merchants of the era.



PRINCESS MARY – £6.50

Soft mixture of Tanqueray Gin, white cacao liqueur and cream with a grated nutmeg garnish.

Invented in 1922 by Harry MacElhone at Ciro's in London to mark the occasion of the wedding of Princess Mary. It later became known as the Alexander Cocktail.



CORPSE REVIVER #2 – £7.00

Equal parts of Beefeater Gin, Cointreau, Lillet Blanc, fresh lemon juice and a hint of absinthe to taste.

Based on Harry Craddock's 1930 Savoy Hotel Recipe, about which he noted, "Four of these taken in swift succession will unrevive the corpse again."



MILLIONAIRE – £7.00

Rittenhouse Rye Whiskey, orange curacao, homemade pomegranate syrup and hint of absinthe.

Well known to the patrons of the Ritz hotel, London.



JOHN COLLINS – £7.00

Refreshing long drink made of Beefeater Gin, castor sugar, freshly squeezed lemon juice lengthened with soda, served over crushed ice.

Thought to be an English invention, this was the brainchild of John Collins, a barman at Limmer's Hotel, London. The recipe features in Charles Dickens' book 'Convivial Dickens: the Drinks of Dickens and His Times', published in 1926.



THE VESPER – £8.00

"A dry martini," Bond said. "One. In a deep champagne goblet."
"Oui, monsieur."

"Just a moment. Three measures of Gordon's, one vodka, half a measure of Kina Lillet. Shake it very well until it is ice cold, then add a large thin slice of lemon – peel. Got it?"

"Certainly, monsieur." The barman seemed pleased with the idea.

Casino Royale, Ian Fleming, 1937.

Invented by Gilberto Preti for the author, at Duke's Hotel, London.



THE GOLDEN DAWN – £7.50

Henry Querville Calvados, Beefeater Gin, Cointreau, apricot brandy, fresh orange juice.

Finished with pomegranate juice and a cherry garnish.

Café Royal Bar Book, 1939.



THE 20TH CENTURY COCKTAIL – £7.00

Plymouth Gin, Lillet Blanc, cacao liqueur and freshly squeezed lemon juice.

Café Royal Bar Book, 1939.



THE AVENUE COCKTAIL – £7.00

Woodford Reserve Bourbon, Henry Querville Calvados, shaken with passion fruit puree and home-made pomegranate syrup and a few dashes of blossom orange water.

Café Royal Bar Book, 1939.



SPITFIRE COCKTAIL – £6.00

Equal parts of Amontillado Sherry, Baillie Nicol Jarvie Scotch and lime cordial, shaken and served straight up.

Harry MacElhone, Café de Paris, London, 1941.



FLIPS

A flip is made with spirit, egg yolk and sugar, topped up with a sprinkling of nutmeg served in a Delmonico glass. These short drinks originated in England prior to 1810. Like the cobbler, the flip was originally made with fortified wine.

In the 1860's they were prepared in a shaker with ice cubes and served in a wine glass. The most popular ones were port flips and brandy flips.



CHOCOLATE COCKTAIL #2 – £7.00

1/3 Yellow Chartreuse, 2/3 Port finished with a sprinkle of chocolate powder.



LAW'S COCKTAIL / COFFEE FLIP – £7.00

Tawny Port and Hennessy Fine de Cognac.



CHOCOLATE FLIP – £7.00

Sloe Gin and Hennessy Fine de Cognac.



COCONUT FLIP – £7.00

La Diablada Peruvian Pisco and Velvet Falernum.



PUNCHES & CUPS

This family of long drinks appeared in the British Antilles pre-1700, probably in Barbados. The word punch comes from the Hindustani panch, meaning five, which refers to the number of ingredients used to make it. Punches & Cups are usually prepared and served in a small punch bowl.



DRAKE'S MOJITO

As the historical tale goes, pirate Richard Drake, a subordinate of the more famous Captain Francis Drake (pirate and later knight of the British Empire) created the direct ancestor of the mojito as we know it today, in Havana in 1586. The libation was originally known as 'the Drake' and made by combining aguardiente (the crude forerunner of rum), sugar, lime, mint and water and was served with a wooden spoon embellished with a cock's tail (thus cocktail!) in place of a handle. "Mojo" is actually an African word meaning 'to place a spell', the name mojito (basically meaning 'little spell') was then formally adopted.

OUR SUGGESTED BLEND OF RUMS:

Havana 3 years & Germana 2 years – £8.00
Havana 8 years & Germana 10 years – £12.00



ENGLISH CLARET PUNCH – £7.00

Freshly diced cucumber with orange peel and homemade cucumber syrup gently stirred over ice with Hennessy Cognac, Sherry, Claret wine and sparkling water.

The Flowing bowl What & When to Drink, William Schmidt, 1891.



SUMMER GIN PUNCH – £7.00

Fresh raspberries, lemon, orange and pineapple gently stirred over ice with Beefeater Gin, maraschino and soda.

Founded in 1831, the Garrick was London's most important club devoted to "the patronage of the drama." As a member in good standing, Dickens may have enjoyed the club's famous summer gin punch, which was reputed to have been invented by his friend, Albert Smith.



BADMINGTON CUP – £7.00

Freshly diced cucumber, stirred gently over ice with Orange Curacao, Lillet Rouge and soda.

This recipe features in Charles Dickens' book 'Convivial Dickens' published in 1926.



CLARET CUP – £7.00

Homemade cucumber syrup gently stirred over ice with Amontillado Sherry, Lillet Rouge and maraschino.

BUCKS

This family of drinks was invented in London, supposedly in the 1920s and possibly at the Buck's Club. They are prepared directly in a sling glass from ice, spirit, freshly squeeze lemon wedges and lengthened with ginger ale.



WEST LONDON BUCK – £7.00

Beefeater Crown Jewel Gin and Pimm's No. 1.



THE CANTERBURY – £7.00

Plymouth Navy Strength Gin, Green Chartreuse and elderflower cordial.



THE LONSDALE BUCK – £7.00

Beefeater Gin, elderflower cordial and Poire William Eau de Vie.



WINTER BUCK – £7.00

Hennessy Cognac, Pimm's Winter and Tawny Port.



SOURS

A sour is made in a shaker and is served in a rock or wine glass. It contains spirit, lemon juice, bitters, sugar and pasteurised egg white, for a nice silky-smooth texture. These short drinks originated in England, where they appeared around the middle of the 1700's. One of the best known is the whiskey sour.



SLEEPING BEAUTY – £7.50

Baillie Nicol Jarvie, Dubonnet Vermouth, camomille liqueur inished with peach bitters and grapefruit zest.



STAIRS SOUR – £7.50

Henry Querville Calvados and Poire William Eau de Vie finished with orange and Angostura Bitters and orange zest.



QUINCE SOUR #2 – £7.50

1919 Angostura Rum, quince jam and eau de vie garnished with a cherry and an orange twist.



PISCO SOUR – £7.50

Macchu Pisco gently frothed and served in a wine glass.



WESTBOURNE SOUR – £7.50

Millers Westbourne Strength Gin, with a fresh raspberry gently blended to a froth, served in a wine glass.



SANGAREES

A Sangaree is prepared with crushed ice, and served in a wine glass. The ingredients are spirits, sugar, ruby port or another fortified wine float, with nutmeg grated on the top. This category of drink came to light in the British Antilles before 1820. The most popular recipes were for brandy and gin variations.



NELSON'S BLOOD – £7.50

Pusser's Navy Strength Rum, Grand Marnier and vanilla syrup floated with Lillet Rouge.



WHITE ROSE SANGAREE – £7.50

Lanique Rose Petal Vodka, rosehip eau de vie and lime cordial infused with rosemary, floated with Martini Rose.



JERSEY SANGAREE – £7.50

Tanqueray 47.3% Gin, Yellow Chartreuse and Suze floated with Noilly Prat Amber.



NETTLE BERRY SANGAREE – £7.50

Wood 100's Rum, lavender bitters and nettle syrup floated with Chamberizette Vermouth.



FROM BARTENDERS TO BARTENDERS (FRIENDS & FAMILY)

These are a selection of drinks that we have created for those of you with a more adventurous palate. They include some authentic original global classics as well as some brand new creations. These are the cocktails that many of today's London bartenders choose to drink when they are not working!



ORIGINAL DAIQUIRI

“Most of them worked in the Daiquiri mines, the superintendent of which was a gentleman named Cox-Jennings Cox. One Morning in the Venus Bar, Cox said: “Boys, we’ve been drinking this delicious little drink for some time, but we’ve never named it. Let’s christen it now!” The boys milled around a bit and finally Cox said: “I’ll tell you what, lads – we all work at Daiquiri and we all drank this drink first there. Let’s call it a Daiquiri!” The Daiquiri is now the best-known drink in Cuba. The recipe for the real Daiquiri was given to me by Don Facundo Bacardi Masso and confirmed by one of the men who was present at the christening: half one lime, squeeze onto one teaspoonful of sugar; pour in one whiskey-glassful of Rum; plenty of ice; shake until shaker is thoroughly frosted outside. Meanwhile, chill a tall wine-glass of the kind known as flute, fill it with shaved ice, and pour in the mixture. Must be drunk frozen or is not good.”

When It's Cocktail Time in Cuba; 1928 Basil Woon.



TOMMY'S / TRES AGAVES

These two libations are probably the most commonly drunk cocktails by top bartenders the world over. Invented by our friend, Julio Bermejo – Ambassador of Tequila to the United States, they are a truly wonderful way to enjoy perhaps the finest distilled spirit in the world – Tequila 100% Agave! The difference between the two is simply that Tommy's Restaurant choose to use Herradura Silver, whereas Tres Agaves favour Arette Blanco. We offer you the choice!

Arette – £7.50
Herradura – £8.50



TEQUILA SAZERAC – £7.50

Chill a rocks glass and leave it on the side. In a mixing glass packed with ice cubes, pour 10ml of agave nectar, four dashes of Peychaud Bitters and 50ml of 1800 A-ejo Tequila. Stir gently until perfect dilution and temperature. Drop the crushed ice off the rock glass and coat it with absinthe by spinning it up in the air and scream: TEQUILA SAZERAC! Pour the mix into the glass and garnish it with a lime twist. Enjoy.



NYL-KOORB – £7.80

Chill a coupette glass and leave it on the side. In a mixing glass packed with ice cubes, pour two dashes of orange bitters, 10ml of Amber Picon, 5ml of maraschino liqueur, 50ml of Noilly Prat Amber and 25ml of Wild Turkey Rye Whiskey. Stir gently until perfect dilution and temperature. Drop the crushed ice off the coupette glass and pour the mix into the glass and garnish it with a lemon twist. Enjoy.

VIC'S MAI TAI – £8.00

I was at the service bar in my Oakland restaurant. I took down a bottle of 17-year-old rum. It was J. Wray Nephew from Jamaica; surprisingly golden in colour, medium bodied, but with the rich pungent flavour particular to the Jamaican blends. The flavour of this great rum wasn't meant to be overpowered with heavy additions of fruit juices and flavourings. I took a fresh lime, added some orange curacao from Holland, a dash of rock candy syrup, and a dollop of French orgeat, for its subtle almond flavour. A generous amount of shaved ice and vigorous shaking by hand produced the marriage I was after. Half the lime shell went in for colour... I stuck in a branch of fresh mint and gave two of them to Ham and Carrie Guild, friends from Tahiti, who were there that night. Carrie took one sip and said, "Mai Tai – Roa Ae". In Tahitian this means "Out of This World – The Best". Well, that was that.

I named the drink "Mai Tai".

Victor Bergeron, 1944.



JAYCO – £7.50

In San Miguel de Allende, there is an antique store called Jayco. Once we went out to the restaurant with the owner of the store. The restaurant was a casual place. And one of Jayco people said to me. "Make me a drink." So I looked around at the bottles behind the bar and made up this drink. It's a damn good drink, too. For me the best sweet & sour, bitter balance around Tequila...

Trader Vic's, Bartender's guide, Revised, 1947.



JERRY'S MEDICINE – £8.00

Mount Gay X.O. gradually stirred with Noe 30 years old sherry, a hint of crème de banana, bitters finish with flamed orange twist.



PICON BIÈRE – £4.50

Also call the Blue Collar Kir. Better known more suavely as Picon Biere, it's simply a tall pilsner served with an ounce of Amer Picon, a French aperitif bitter made from cinchona bark, cucacao orange, gentian, and some other assorted medieval-sounding ingredients.



MARTINIS AT LONSDALE – £9.00

At Lonsdale we believe in flavours. We also believe that vermouth in a martini is a crucial ingredient and that's why we choose a ratio of 7-1 spirit to vermouth. We can stir it in a thermos (which gets the temperature down to -5/6C degrees) stir it in a mixing glass, shake it or throw it. We recommend la crème de la crème of spirits to express flavours in a martini. Please try it with Wyborowa Exquisite Vodka or Beefeater Crown Jewel Gin and the delicious Dolin Dry Vermouth served with a twist or a generous olive.

Otherwise, we encourage you to experiment with different vermouths, and indeed, an alternative base spirit.



COCKTAILS SUITABLE FOR A PROHIBITION COUNTRY



STAIR MOJITO – £4.50

Chegworth Valley Apple and Pear shaken with mint, lime and sugar, served over cubed ice in a Hi-Ball.



METHYPHOBIA – £4.50

Fresh Passion fruits stirred with apples, lime and sugar. Topped up with soda water. Served in a Sling glass over crushed ice.



MONSOON – £4.50

Guava juice shaken with pineapple juice and fresh lemon juice, balanced of with Grenadine.



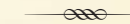
COLD SPICE – £4.50

Muddled Cucumber and strawberries with lime, homemade chilli syrup and pineapple juice. Shaken and served up.



APPLEBERRY – £4.50

Sweet berries crushed with vanilla syrup, apple and cranberry juice, squeeze of lime. Served long over crushed ice



WINES

WHITE

ACACIA TREE CHENIN/COLOMBARD
SOUTH AFRICA, 2008
175ML £4.50 - BOTTLE £18.00

Citrus and peach flavours with crisp acidity and a refreshing finish

CEPS DU SUD VIOGNIER
FRANCE, 2007
BOTTLE £21.00

Aromas of peach and apricots; the palate is soft and fruity with a hint of spice and a fresh finish

ALAMOS CHARDONNAY
ARGENTINA, 2007
BOTTLE £25.00

Fresh tropical and citrus fruits with floral notes and a touch of vanilla.
Clean and fruity taste with lemon and soft spice

“RIFF” PINOT GRIGIO DELLE VENEZIE TERRA ALPINA
ITALY, 2007
175ML £6.75 - BOTTLE £27.50

Soft and fruity with green apple and citrus fruit, and a touch of honey behind

KNAPPSTEIN “HAND PICKED” RIESLING
AUSTRALIA, 2007
BOTTLE £28.00

Aromas of lemons, limes and delicate florals. Flavours of intense citrus fruits,
balanced by a refreshing acidity

“FRIENDLY” GRUNER-VELTLINER LAURENZ V
AUSTRIA, 2007
BOTTLE £29.50

An array of delicious flavours; peach, apple, pepper, you name it, this wine's got it!

CHAPEL DOWN BACCHUS
ENGLAND, 2007
BOTTLE £30.00

Fragrant and herbaceous fruit aroma with a clean crisp, refreshing finish.

WITHER HILLS SAUVIGNON BLANC
NEW ZEALAND, 2007
175ML £8.50 - BOTTLE £34.00

Zesty aromas of gooseberry, passion fruit and tomato leaf, the palate is fresh and
vibrant with citrus and juicy gooseberries

WHITE HALVES

POUILLY FUME LES BERTHIERS CLAUDE MICHOT HALF
FRANCE, 2007
1/2 BOTTLE £23.00

Dry, refreshing and crisp, with understated green apple and lime fruit flavours.
Hints of flint and smoke on the finish.

CHABLIS 1ER CRU MONTMAINS DOMAINE DES MARRONNIERS HALF
FRANCE, 2006
1/2 BOTTLE £28.00

Floral & citrus aromas with a touch of toasted almond & hazelnuts.
Dense, mineral, structured & lingering palate.

RESERVE WHITE

CLOUDY BAY CHARDONNAY
NEW ZEALAND, 2006
BOTTLE £50.00

A bold, rich, spicy, wine which is rich and concentrated.



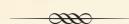
MEURSAULT 1ER CRU "BLAGNY" DOMAINE MATROT
FRANCE, 2003
BOTTLE £82.00

The Blagny vineyards are high on the slope, making a finely structured mineral wine. Matrot has made another distinguished, long-lived wine here.



CORTON CHARLEMAGNE GRAND CRU EN TRUFFIERE VINCENT GIRARDIN
FRANCE, 2005
BOTTLE £135

Rich, concentrated citrus and pastry on the nose.
The palate is smooth and soft with toasty, creamy honey, peach and citrus.



ROSE

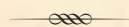
CHATEAU D'ASTROS COTES DE PROVENCE ROSE
FRANCE, 2007
175ML 6.75 - BOTTLE £28.00

This rose has an intense nose of grapefruit and exotic fruits. It is fruity, well balanced and generous with citrus fruit flavours and a fresh finish.



PRIMROSE HILL TENTERDEN ESTATE ROSE
ENGLAND, 2007
BOTTLE £35.00

Deep vivid cherry-pink in colour. The nose is rich and ripe with red berry fruit aromas. Cherry and damson fruit on the palate which is soft, round and full. Good texture and a dry finish.



RED

TERRE FORTI SANGIOVESE
ITALY, 2007
175ML £4.50 - BOTTLE £18.00

Violets, cherries and almonds on the nose with a classic Italian palate: morello cherries, dark plums, fine tannins and fresh acidity.



LAROCHE GRENACHE
FRANCE, 2007
BOTTLE £21.00

Juicy, unoaked Grenache with with smooth strawberry and raspberry fruit and a touch of spice. Fresh, ripe and well balanced.



THESAURUM CORVINA/CABERNET SAUVIGNON
ITALY, 2005
175ML £5.50 - BOTTLE £23.00

Perfumed, almost floral nose with cherries, violets and cassis. The palate is fresh and bright with deep black olive and blackberry flavours and subtle peppery spice.



ALAMOS MALBEC
ARGENTINA, 2007
BOTTLE £25.00

Rich, ripe Malbec with bags of black fruit, spice, violets and chocolate..



COTES DU ROUSSILLON ROUGE AUTHENTIQUE DOMAINE LAFAGE
FRANCE, 2005
BOTTLE £27.50

Rich purple red colour. Intense fruity nose with overwhelming flower, chocolate and liquorish aromas. Rich, pleasant, structured and elegant palate.



VALDIVIESO RESERVE PINOT NOIR
ITALY, 2007
BOTTLE £30.00

Bright attractive red colour. Intense fruit showing strong cassis and dark cherry aromas. Full bodied yet lively, being round and smooth, with good acidity, and a long flavoursome finish.



ST HALLETT FAITH SHIRAZ
AUSTRALIA, 2006
175ML £7.50 - BOTTLE £31.00

A great Barossa Shiraz; with rich, warming raspberry and blackberry fruit, a smooth, velvety texture and powerful chocolatey, vanilla oak. Big, juicy and impressive.



DINASTIA VIVANCO RIOJA CRIANZA
SPAIN, 2005
BOTTLE £32.00

Deep cherry red colour with good depth. Rich aroma of ripe fruit, vanilla and spices.
Good backbone with hints of fruit and well integrated toasted flavours.



TERRAZAS RESERVA MALBEC
ARGENTINA, 2006
175ML £9.00 - BOTTLE £37.00

Soft and refreshing with a concentrated core of rich dark fruit.
This is a great wine for eating with red meat.



HUIA PINOT NOIR
NEW ZEALAND, 2007
BOTTLE £48.00

Aromatic cherry, strawberry and violets on the nose. The medium-bodied palate has crisp fruit, ripe tannins and spicy oak adding notes of clove and dark chocolate.



HALVES

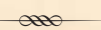
KATNOOK FOUNDERS BLOCK CABERNET SAUVIGNON HALF
AUSTRALIA, 2005
1/2 BOTTLE £18.50

Juicy, chocolaty Cabernet with plums, cherries and vanilla adding to the minty blackcurrant notes.



LES TOURELLES DE LONGUEVILLE PAUILLAC HALF
FRANCE, 2004
BOTTLE £31.50

Deep in colour with aromas of cedar spice, blackcurrants and plums with a slight savoury edge.
The palate is medium-body with ripe, firm tannins bracketing the pure plum, cassis fruit and sensibly handled oak.



RESERVE RED

NUIT ST GEORGES ROBERT ARNOUX
FRANCE, 2002
BOTTLE £70.00

The epitome of red Burgundy with elegant, red berry flavours and a velvety texture.



CHEVAL DES ANDES
ARGENTINA, 2004
BOTTLE £95.00

Matured in brand new French oak it offers up a nose of violets, dark fruit and vanilla essence.
Rich, structured and beautifully balanced on the palate, with fantastic concentration, texture and



CHATEAU LEOVILLE BARTON, 2EME GRAND CRU CLASSE, ST JULIEN
FRANCE, 1999
BOTTLE £120

This opaque purple-colored, full-bodied wine displays impressive concentration, highly-extracted flavors of black fruits, iron, earth, and spicy wood, with a powerful mouth-feel.



A NOTE ABOUT OUR RESERVE WINES

In our Reserve Section you'll find a revolving selection of three whites and three reds, drawn from some of the Old World's top cellars and top vintages. While you might be asked to pay top prices in some London establishments, we have priced them with only a nominal mark-up. After all what's the point in us just buying some wine to sit on? We want to you to drink it and enjoy it!



PUDDING WINE

CHATEAU DU LEVANT 2005 SAUTERNES
FRANCE
100ML £8.00 - HALF £30.00

Vintages may change without prior notice.

CHAMPAGNE & SPARKLING WINE

PROSECCO ADAMI ADRIANO
£26.00

MOET & CHANDON BRUT IMPERIAL NV
160ML £10.25 - BOTTLE £55.00

POL ROGER BRUT RESERVE NV
£60.00

MOET & CHANDON BRUT IMPERIAL VINTAGE, 2003
£75.00

MOET & CHANDON BRUT ROSE NV
160ML £14.50 - BOTTLE £75.00

VEUVE CLICQUOT PONSARDIN ROSE NV
£75.00

RUINART BLANC DE BLANC NV
£85.00

POL ROGER BRUT VINTAGE, 1999
£90.00

MOET & CHANDON BRUT IMPERIAL VINTAGE ROSE, 2003
£90.00

BOLLINGER LA GRANDE ANNEE, 1999
£140.00

Vintages may change without prior notice.

DOM PERIGNON, 1999
£180.00

VEUVE CLICQUOT PONSARDIN LA GRANDE DAME, 1998
£160.00

POL ROGER CUVEE SIR WINSTON CHURCHILL, 1998
£170.00

KRUG GRANDE CUVEE NV
125ML £32.00 - BOTTLE £180.00

DOM PERIGNON OENOtheQUE, 1995
£260.00

LOUIS ROEDERER CRISTAL, 2002
£325.00

KRUG VINTAGE, 1998
£325.00

KRUG VINTAGE, 1990
£360.00

DOM PERIGNON ROSE, 1998
£375.00

KRUG ROSE, NV
£385.00



SPIRIT LIST

The word alcohol derives from the Arabic word 'Al-Kohl', literally meaning '...the powder of antimony used to colour eyebrows' and refers to the earliest use of alcohol – cosmetics. The origin of alcohol probably lies in Mesopotamia (modern day Iran/Iraq) and would have come about by leaving bread out in the hot sun, which would have naturally fermented to produce an early kind of beer. It was not until the introduction of the pot still in the 5th century AD that fermented alcohols became commercially distilled to produce a 'spirit'. Today, alcohol plays a fundamental part in our world – it is still used widely in the production of cosmetics, forms the base of many medicines and is drunk everywhere at times of joy, sadness and to mark any occasion. Cheers!

HOUSE PREFERRED POURS	ORIGIN	%ABV	PRICE
Auchentoshan 10 years Single Malt	Scotland	40.0%	£6.50
Bailie Nicol Jarvie Blended Scotch	Scotland	40.0%	£5.50
Beefeater Gin	London, England	40.0%	£5.00
Churchill 10 Tawny Port	Portugal	19.5%	£6.00
Germana 2 years Cacha a	Brazil	40.0%	£6.00
Arette Blanco Tequila	Mexico	38.0%	£6.00
Herradura Reposado Tequila	Mexico	40.0%	£7.00
1800 A-ejo Tequila	Mexico	38.0%	£7.00
Havana Especial Rum	Cuba	40.0%	£5.50
Hennessy Fine de Cognac	France	40.0%	£7.00
Henry Querville Calvados	France	40.0%	£6.50
Jack Daniel Tennessee Whiskey	U.S.A.	40.0%	£6.00
Jameson Irish Whiskey	Ireland	40.0%	£6.00
Janneau V.S.O.P. Armagnac	France	40.0%	£6.00
Lillet Blanc ApŽritif	France	17.0%	£5.50
Lillet Rouge ApŽritif	France	17.0%	£5.50
Macchu Pisco	Peru	40.0%	£6.00
Noilly Prat Amber Vermouth	France	16.0%	£5.00
Noilly Prat Dry Vermouth	France	18.0%	£5.00
Noilly Prat Rouge Vermouth	France	16.0%	£5.00
Ricard Pastis	France	45.0%	£5.50
Tio Pepe Dry Sherry	Spain	15.0%	£4.00
Wild Turkey Rye Whiskey	U.S.A.	50.5%	£8.50
Woodford Reserve	U.S.A.	45.2%	£7.00
Wyborowa Vodka	Poland	40.0%	£5.00

APERITIFS & BITTERS 50ML

An apŽritif is an alcoholic drink usually enjoyed as an appetiser before a meal. They will commonly be served with something small to eat, like olives or crackers. The word is French and is derived from the Latin verb "aperire", which means to open. This etymology is fitting since an apŽritif opens the meal.

Amaro Averna	Italy	32.0%	£5.00
Amer Picon	France	18.0%	£5.00
Aperol	Italy	11.0%	£5.50
Campari	Italy	25.0%	£5.50
Chamberizette	France	16.0%	£4.50
China Martini	Italy	31.0%	£6.50
Cinzano Orange	Italy	15.0%	£5.00
Cynar	Italy	16.5%	£5.00
Dolin Dry Vermouth	France	17.5%	£5.00
Dubonnet	France	14.8%	£5.00
Lillet Blanc	France	17.0%	£5.50
Lillet Rouge	France	17.0%	£5.50
Martini Bianco	Italy	15.0%	£4.00
Martini Extra Dry	Italy	15.0%	£4.00
Martini Rosso	Italy	15.0%	£4.00
Matini RosŽ	Italy	15.0%	£4.00
Noilly Prat Amber	France	16.0%	£5.00
Noilly Prat Dry	France	18.0%	£5.00
Noilly Prat Rouge	France	16.0%	£5.00
Pastis 51	France	40.0%	£5.50
Pernod Absinthe	France	68.0%	£8.00
Punt e Mes	Italy	16.0%	£5.00
Ricard Pastis	France	45.0%	£6.00
Stones Ginger Wine	England	13.5%	£5.00
Suze	France	16.0%	£5.00
Vya Dry	U.S.A.	18.0%	£6.00
Vya Sweet	U.S.A.	16.0%	£6.00

LIQUEURS & CORDIALS 50ML

All liqueurs have one thing in common; they all have spirits as a base. They are sweetened alcoholic drinks made by mixing or redistilling spirits with flavouring and coloring. Within the EEC a liqueur must have an alcohol content of at least 15% alc./Vol. and a minimum sugar content of 100g per litre.

Baileys	Ireland	17.0%	£5.00
Benedictine	France	40.0%	£6.50
Benoit Serres Violette Liqueur	France	25.0%	£5.50
Breuil Calvados Liqueur	France	24.0%	£6.00
Chambord	France	16.5%	£5.50
Chartreuse Green	France	55.0%	£7.00
Chartreuse Yellow	France	40.0%	£6.00
Cherry Heering	Denmark	25.0%	£5.00
Clement Creole Shrub	Martinique FWI	40.0%	£6.00
Cointreau	France	40.0%	£5.50
Disarrono Amaretto	Italy	28.0%	£5.00
Drambuie	Scotland	40.0%	£6.50
Fernet Branca	Italy	40.0%	£6.00

Frangelico	Italy	24.0%	£5.50
Galliano	France	30.0%	£5.50
Grand Marnier Cordon Rouge	France	40.0%	£6.50
Hayman's Gin Liqueur	England	40.0%	£6.50
Jagermeister	Germany	35.0%	£5.50
Koko Kanu	Jamaica	37.5%	£6.00
Krupnik	Poland	40.0%	£6.00
Kummel	England	39.0%	£6.00
Lanique Rose Petal	Poland	39.0%	£6.50
Luxardo Black Sambuca	Italy	40.0%	£6.50
Luxardo Limoncello	Italy	27.0%	£6.00
Luxardo Maraschino	Italy	32.0%	£6.00
Luxardo White Sambuca	Italy	38.0%	£6.50
Mandarine Napoléon	France	38.0%	£6.50
Pimm's No. 1 (Gin based)	England	25.0%	£5.50
Pimm's No. 3 (Brandy based)	England	25.0%	£6.00
Plymouth Damson Gin	England	26.0%	£5.00
Plymouth Sloe Gin	England	26.0%	£5.00
Strega	Italy	40.0%	£6.00
Toussaint Coffee Liqueur	Haiti	26.5%	£5.00

VODKAS 50ML

Vodka's origin is the source of a bitter dispute between Russians and Poles. Both argue that it originated in their country. The name 'Vodka' is a diminutive of the Russian word for water and translates as 'little water'. The Polish word 'wódka' is a diminutive of the Polish word for water and also translates as 'little water'. Both names probably refer to the alchemical idea that spirits were 'water of life'.

Ketel 1	Holland	40.0%	£6.00
Luksusowa	Poland	40.0%	£5.50
Siwucha	Poland	40.0%	£6.00
Smirnoff Black	U.K.	40.0%	£6.00
Stolichnaya Gold	Russia	40.0%	£6.00
Stolichnaya Red Label	Russia	40.0%	£5.00
Wyborowa Exquisite	Poland	40.0%	£7.50
Wyborowa	Poland	40.0%	£5.00
Zubrowka	Poland	40.0%	£5.50

GINS 50ML

Gin is a spirit, or strong alcoholic beverage. It is made from the distillation of white grain spirit, juniper berries and other 'botanicals' which provide its distinctive flavour. The taste of ordinary gin is very dry, and as such it is frequently mixed with other beverages.

Beefeater Crown Jewel	London, England	50.0%	£7.50
Beefeater	London, England	40.0%	£5.00
Beefeater 24	London, England	45.0%	£6.00
Bombay Dry	England	43.0%	£6.00
Bombay Sapphire	England	40.0%	£5.50
Gordon's	U.K.	47.0%	£7.00
Gordon's	U.K.	37.5%	£5.00
Millers Westbourne Strength	England	45.2%	£7.50
Millers	England	40.0%	£5.50
Plymouth Dry	England	41.2%	£5.50
Plymouth Navy Strength	England	47.0%	£7.00
Tanqueray	U.K.	43.1%	£5.50
Tanqueray	U.K.	47.3%	£7.00
Royal Stork Gin	Holland	40.0%	£6.00

GENEVERS 50ML

Jenever (also known as genever or jenever), is the juniper-flavoured and strongly alcoholic traditional liquor of the Netherlands and Flanders, from which gin has evolved. Believed to have been invented by a Dutch chemist and alchemist named Sylvius de Bouve it was first sold as a medicine in the late 16th century. In the 17th century it began to be popular for its flavour. Traditional jenever is still very popular in the Netherlands and Flanders.

Ketel 1	Holland	35.0%	£5.00
Bols Jonge	Holland	35.0%	£5.00
Bols Corenwyn extra oude belegen	Holland	38.0%	£6.00
Bols Zeer Oude	Holland	35.0%	£6.00

TEQUILAS 50ML

Tequila is the first denomination of origin spirit produced in Mexico (others being Sotol from Chihuahua and Mescal from Oaxaca) uniquely made from Agave Tequilana Weber, blue variety. The best tequila's are 100% agave. A denomination of origin spirit that has been recognized by a global audience and can only be produced in a specific part of the world, tequila is produced primarily in the Mexican state of Jalisco, which accounts for 98% of all production. In addition to all 124 counties in Jalisco, tequila can be legally produced in specified counties in the states of Tamaulipas, Guanajuato, Nayarit and Michoacan. Blancos are unaged or aged up to 60 days, reposados are aged up to twelve months and anejos are aged up to three years. Extra anejos are a new category of tequila which has been aged more than three years.

TEQUILA VALLEY

The area surrounding the town of Tequila is dominated by Tequila Volcano, which is a dormant volcano that features fertile dark brown earth. The tequila produced from distilleries that source Agave from this area tends to be earthy, vegetal and herbaceous when bottled young.

1800 Añejo	Mexico	38.0%	£7.00
Arette Blanco	Mexico	38.0%	£6.00
Arette Reposado	Mexico	38.0%	£7.00

Arette Añejo	Mexico	38.0%	£7.50
Herradura Blanco	Mexico	40.0%	£6.50
Herradura Reposado	Mexico	40.0%	£7.00
Herradura Añejo	Mexico	40.0%	£8.50
Jose Cuervo Reserva de la Familia	Mexico	38.0%	£19.00

LOS ALTOS

The Los Altos region of Jalisco is typified by its red soil. This soil isn't known for being as fertile for other crops, but it does wonders for the Agave tequilana. Consequently, the best agave comes from this area. Typically, the unaged Tequilas from this area will have a fruity and spicy bouquet.

Chinaco Reposado	Mexico	38.0%	£7.50
Chinaco Añejo	Mexico	38.0%	£8.00
Don Julio Blanco	Mexico	38.0%	£7.50
Don Julio Reposado	Mexico	38.0%	£8.50
Don Julio Añejo	Mexico	38.0%	£10.00
Siete Leguas Blanco	Mexico	40.0%	£7.50
Siete Leguas Reposado	Mexico	40.0%	£8.50
Siete Leguas Añejo	Mexico	40.0%	£10.00

RUMS 50ML

Rum is a distilled beverage made from sugar cane by-products such as molasses for Rum Industrial and sugar cane juice for Rum Agricole by a process of fermentation and distillation. The distillate, a clear liquid, is then usually aged in oak and other casks.

INDUSTRIAL

Appleton 21 years	Jamaica	43.0%	£18.00
Appleton Extra	Jamaica	40.0%	£7.00
Appleton V/X	Jamaica	40.0%	£6.00
Myer's Demerara	Jamaica	40.0%	£5.50
Wray & Nephew Overproof	Jamaica	63.0%	£7.00
Pusser's Blue Label	Trinidad & Guyana	54.5%	£7.00
Morgan's Spiced	U.K.	35.0%	£6.00
Gosling's Black Seal	Bermuda	40.0%	£6.00
Gosling's Family Reserve	Bermuda	40.0%	£10.00
Bacardi 8 years	Puerto Rico	40.0%	£7.00
Havana Anejo Blanco	Cuba	37.5%	£5.00
Havana 3 years	Cuba	40.0%	£5.50
Havana Añejo Especial	Cuba	40.0%	£5.50
Havana 7 years	Cuba	40.0%	£7.00
Havana 15 years	Cuba	40.0%	£28.00
Mount Gay Eclipse	Barbados	40.0%	£6.00
Mount Gay X.O.	Barbados	43.0%	£8.00
Pyrat Pistol	B.W.I.	40.0%	£8.00
Pyrat X.O.	B.W.I.	40.0%	£11.00
Pyrat Cask 23	B.W.I.	40.0%	£34.00
Wood's 100	Guyana	57.0%	£6.50
Angostura 1919	Trinidad	40.0%	£7.00
Angostura 1824	Trinidad	40.0%	£8.50

AGRICOLE

Clément V.S.O.P.	Martinique	40.0%	£8.00
Clément Première Cane	Martinique	40.0%	£6.50

CACHAÇA

Cachaça is made from sugar and so is a kind of rum. Sugar cane has been cultivated in Brazil since the early 16th century and has played a major role in the socio-economic history of the country. Cachaça is distilled from fermented sugar cane juice.

Germana 2 years	Brazil	40.0%	£6.00
Germana 10 years	Brazil	43.0%	£10.00

WHISKIES 50ML

SINGLE MALT SCOTCH

The term 'single malt scotch' refers to a whisky that fulfils all three elements of the term: Single – the whisky must be from only one distillery. Malt – the raw material used must be barley malt. No other grain or fermentable sugars can be used. The barley malt must be infused with water, fermented with yeast and in a pot still. Scotch – the whisky must be distilled and matured in Scotland.

ISLAY

The island that produces malts that are noted for their seaweedy, iodine-like characters.

Ardbeg 10 years	Scotland	46.0%	£8.00
Bowmore 18 years	Scotland	43.0%	£10.50
Lagavulin 16 years	Scotland	43.0%	£11.00
Laphroaig 10 years	Scotland	43.0%	£7.00

SPEYSIDE

Malts are noted for their elegance and complexity and often have a refined smokiness.

Balvenie Founder's Reserve 10 years	Scotland	40.0%	£7.00
Glenfiddich Ancient Reserve 18 years	Scotland	40.0%	£8.50
Glenfiddich Gran Reserva 21 years	Scotland	40.0%	£18.00
Glenfiddich Solera Reserve 15 years	Scotland	40.0%	£7.00
Glenlivet 12 years	Scotland	40.0%	£7.00
Glenlivet 18 years	Scotland	40.0%	£8.00
Macallan 10 years	Scotland	40.0%	£7.00

HIGHLAND

The whiskies from the Highlands tend to be more rounded, firm and dry with a little peatiness.

Glenmorangie 10 years	Scotland	40.0%	£6.50
Oban 14 years	Scotland	43.0%	£8.00

ISLANDS

Each Island has their own individual flavours.

Talisker 10 years	SkyeScotland	45.8%	£8.50
Highland Park 12 years	Orkney, Scotland	40.0%	£7.00

LOWLAND

Triple distilled allowing the wood to make a big impact on the flavours.

Auchentoshan 10 years	Scotland	40.0%	£6.50
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COOPER'S CHOICE INDEPENDENT BOTTLINGS

Single Malt bought independently by individual brokers and bottled under their own name.

Auchentoshan 1988	Scotland	43.0%	£8.00
Rosebank 1992	Scotland	43.0%	£7.00

SPEYSIDE

Glenrothes 1985	Scotland	56.0%	£8.00
Mortlach 1989	Scotland	43.0%	£6.50

BLEND

Blended Scotch whisky constitutes over 90% of the whisky produced in Scotland. Blended Scotch whiskies generally contain 10–50% malt whisky, blended with grain whisky. The highest quality brands have the highest percentage of malt.

Bailie Nicol Jarvie	Scotland	40.0%	£5.50
Chivas 12 years	Scotland	40.0%	£6.50
Chivas 18 years	Scotland	40.0%	£11.00
Johnnie Walker Black Label	Scotland	40.0%	£7.00
Johnnie Walker Blue Label	Scotland	40.0%	£28.00

WHISKEYS 50ML

Bourbon is an American form of whiskey made from (pursuant to U.S. trade law) at least 51% corn, or maize — typically about 70% — with the remainder being wheat and/or rye, and, sometimes, malted barley. It is distilled to no more than 160 (U.S.) proof, and aged in new charred oak barrels for at least two years — but usually for much longer.

Bakers	U.S.A.	53.5%	£10.00
Blanton's Gold Label	U.S.A.	51.5%	£12.00
Blanton's Special Reserve	U.S.A.	40.0%	£8.00
Blanton's Straight from the cask	U.S.A.	67.7%	£15.00
Buffalo Trace	U.S.A.	45.0%	£6.00
Eagle Rare 17 years	U.S.A.	45.0%	£12.00
Elmer T. Lee Single Barrel	U.S.A.	45.0%	£7.50
George T. Stagg	U.S.A.	71.35%	£18.00
Knob Creek	U.S.A.	50.0%	£7.00
Makers Mark	U.S.A.	45.0%	£6.00
Old Charter Proprietor's Reserve	U.S.A.	45.0%	£8.00
Old Rip Van Winkle 10 years	U.S.A.	53.5%	£7.00
Van Winkle 12 years	U.S.A.	45.2%	£8.00
Pappy Van Winkle 15 years	U.S.A.	53.5%	£11.00
Pappy Van Winkle 20 years	U.S.A.	45.2%	£19.00

Pappy Van Winkle 23 years	U.S.A.	47.8%	£48.00
Rock Hill Farm Single Barrel	U.S.A.	50.0%	£12.00
W.L. Weller 12 years	U.S.A.	45.0%	£7.50
W.L. Weller 19 years	U.S.A.	45.0%	£18.00
Woodford Reserve	U.S.A.	45.2%	£7.00

RYE

In the United States, "rye whiskey" is, by law, made from a mash of at least 51% rye. (The other ingredients of the mash are usually corn and malted barley.) Rye whiskey was the prevalent whiskey of the North-eastern States, especially Pennsylvania and Maryland, but largely disappeared after Prohibition, with only a few remaining producers.

Rittenhouse	U.S.A.	40.0%	£5.00
Sazerac 18 years	U.S.A.	45.0%	£14.00
Van Winkle 13 years	U.S.A.	47.8%	£8.50
Wild Turkey	U.S.A.	50.5%	£8.50
Sazerac Straight Rye	U.S.A.	45.0%	£7.00

TENNESSEE

Tennessee whiskey is a type of American whiskey. This whiskey is generally similar to bourbon, in that it is composed of a mash of 51–79% corn, or maize, and is aged in new, charred oak barrels for a minimum of two years. The difference between Bourbon and Tennessee whiskey is that Tennessee whiskey must undergo the Lincoln County Process. This process requires that the whiskey be filtered through an approximately 10-foot-thick layer of maple charcoal. This step is considered to give the whiskey a distinctive flavour and also makes it milder and less flavourful. Bourbon cannot be filtered through charcoal.

Jack Daniels	U.S.A.	40.0%	£6.00
Jack Daniels Single Barrel	U.S.A.	45.0%	£8.00

IRISH

Irish whiskey is a grain whiskey made in Ireland. There are several types of whiskey common to Ireland: Single Malt, Pure Pot Still and Blended Whiskey.

Connemara Pot Still	Ireland	40.0%	£7.00
Jameson	Ireland	40.0%	£6.00
Red Breast 12 years	Ireland	40.0%	£7.00

BRANDIES 50ML

Most brandies are distilled from fermented grape juice. However, they can also be distilled from other fruits— notably plums, apples or cherries. Most wine-making areas also produce brandy.

COGNAC

Cognac is a fine French brandy from the region around the little town of Cognac in the south west of France. The area is divided into six sub-regions, reflecting variation in climate and soil. As a general rule, the finest have more chalk in their soil and are in the centre of the region, known as 'Grand Champagne'.

Brillet Hors d'Age Extra 30 years	France	40.0%	£26.00
Camus X.O.	France	40.0%	£17.00
Hennessy Fine de Cognac	France	40.0%	£7.00
Hennessy Paradis	France	40.0%	£54.00
Hennessy X.O.	France	40.0%	£19.50

Martell Cordon Bleu	France	40.0%	£18.00
Remy Martin X.O.	France	40.0%	£21.00

ARMAGNAC

Armagnac is a fine French brandy from the Gascony region, an inland area south of Bordeaux which stretches to the Pyrenees. The wine makers of Gascony were among the first in France to learn the method of distillation. Cognac also tends to depend heavily on the Ugni Blanc grape, which is popular in Armagnac.

Janneau V.S.O.P.	France	40.0%	£6.00
Janneau X.O.	France	40.0%	£11.00
Janneau X.O. Royal	France	40.0%	£18.00

CALVADOS

Calvados is a French Brandy made from apples (although it can also contain pears). The name is an appellation contrôlée, (like Cognac and Armagnac) meaning that Calvados can only be produced in defined areas of North-Western France.

Camut Prestige	France	40.0%	£11.00
Camut Privilège	France	40.0%	£33.00
Château de Breuil 8 years	France	40.0%	£8.00
Henry Querville	France	40.0%	£6.50

EAU DE VIE

Eau de vie means 'water of life' and this is the French term for a fruit distillate.

Miclo Abricot	France	40.0%	£6.50
Miclo Coing	France	40.0%	£6.50
Miclo Eglantine	France	40.0%	£6.50
Miclo Framboise	France	40.0%	£6.50
Miclo Kirch d'Alsace	France	40.0%	£6.50
Miclo Poire William	France	40.0%	£6.50
Miclo Reine Claude	France	40.0%	£6.50

APPLE JACK

Apple Jack is an American brandy distilled from cider, generally in New England and Eastern Canada, it is, in fact, the first indigenously produced spirit from North America.

Laird & Co. Since 1698	U.S.A.	40.0%	£7.00
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PISCO

Pisco is a liquor distilled from grapes made in wine-producing regions of Peru and Chile. It is the most widely consumed spirit in Chile, Bolivia and Peru. The right to produce Pisco as an exclusive cultural commodity and has been the centre of a dispute between Chile and Peru.

La Diablada Pisco	Peru	40.0%	£7.50
Macchu Pisco	Peru	40.0%	£6.00

PORT 100ML

Port wine is a sweet, fortified wine from the Portuguese Douro Valley in the northern part of Portugal. Port is produced with grapes from the Douro region, fortified with distilled grape spirits, and stored in caves in Vila Nova de Gaia.

Fonseca LBV Unfiltered	Portugal 2000	100ml glass £6 - Bottle £35.00
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Fonseca 20 Year Old Tawny	Portugal 2003	100ml glass £12 - Bottle £75.00
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SHERRIES 75/100ML

Sherry is made from three different grape varieties, with one, Palomino, dominating. The Palomino has a very thin skin that necessitates hand picking. Pedro Ximénez is the second variety, usually planted on the lower slopes in arena and barro soils.

Tio Pepe serve @ 100ml	Spain	15.0%	£4.00
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This bone dry Fino sherry is made from Palomino Fino grapes and has been aged for around 5 years.

Del Duque serve @ 75ml	Spain	21.5%	£6.50
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This Amontillado sherry made from Palomino Fino grapes has been aged in a solera laid down over 300 years ago by the duke of Medicelli.

Apostoles serve @ 75ml	Spain	20.0%	£6.50
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This Palo Cortado sherry made from Palomino Fino grapes has been aged in a solera created in honour of Queen Isabel II of Spain.

Matusalem serve @ 75ml	Spain	20.5%	£6.50
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This rich oloroso sherry is made from Palomino Fino grapes blended over many years with wines from Pedro Ximénez grapes.

Noe serve @ 75ml	Spain	15.5%	£6.50
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This 100% Pedro Ximénez uses grapes, picked and spread out on grass mats to dry in the sun in the traditional 'soleo' manner. Noe is aged in oak casks for over 30 years.

MADEIRA 100ML

Madeira is a fortified wine made in the Madeira Islands of Portugal, which is prized equally for drinking and cooking.

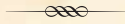
Blandy's Duke of Clarence 3 years	Portugal	19.0%	£4.00
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BEERS

Corona £3.75

Peroni £3.75

Tiger £3.75



SOFT DRINKS

Freshly squeezed orange juice £3.50

Freshly squeezed grapefruit juice £3.50

Fresh apple juice £3.50

Fresh pear juice £3.50

Guava juice £3.00

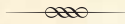
Lychee juice £3.00

Pomegranate juice £3.50

Coca Cola/Diet £2.00

Hildon Water still/sparkling bottle £3.50

Hildon Water still/sparkling glass £2.00



TEAS

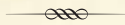
English Breakfast £2.00

Earl Grey £2.00

Peppermint £2.00

Camomile £2.00

Vanilla Red £2.00



COFFEES

Espresso £1.50

Double espresso £2.00

Filter £2.00

Macchiato £2.50

Latte £2.50

Cappuccino £2.50

Valrhona Hot chocolate £3.00

