



Swan and
Salmon

DRINKS MENU

WHITE WINES

DRY, CRISP AND FRUITY WHITE

Food Pairing: These are delicately flavoured, dry wines driven by a racy acidity. Ideally these wines are paired with fish dishes, light salads, and tomato-based dishes.

DA VERO ORGANIC BLANCO CATARRATTO

Sicily, Italy *vegan, organic*

125ml 175ml 250ml bottle

4.20 5.35 7.25 20.50

SAN GIORGIO PINOT GRIGIO

Veneto, Italy *vegetarian*

4.80 5.90 8.05 23.00

GAVI DI GAVI NUOVO QUADRO

Piemonte, Italy *vegan*

29.00

ZESTY, HERBACEOUS AND AROMATIC WHITE

Food Pairing: These are unoaked, zesty, intense and more eclectic wines. Paired with more complex meals; aromatic and sweeter styles are wonderful with spicier dishes.

RIO ROCA SAUVIGNON BLANC

Central Valley, Chile *vegetarian*

4.80 5.90 8.05 23.00

EL ILLUSIONISTA RIBERA DUERO VERDEJO

Ribera Del Duero, Spain *vegan*

5.80 6.90 9.55 28.00

WAIPARA HILLS SAUVIGNON BLANC

Marlborough, New Zealand

5.80 6.90 9.55 28.00

MEDIUM TO FULL BODIED, RIPE WHITE

Food Pairing: Fuller, richer wine often with oak are great when paired with spicier, richer dishes and marry well with butter and creamier sauces.

WOOLLOOMOOLOO CHARDONNAY

Australia *vegan*

4.87 5.90 8.05 23.00

PERCHERON CHENIN BLANC VIOGNIER

Western Cape, South Africa

26.00

WILLOWGLEN GEWURZ RIESLING

Riverina, Australia *vegan*

26.00

MIOPASSO APASSIMENTO GRILLO

Sicily, Italy *vegetarian*

27.00

RED WINES

SOFT, FRUITY OR FINER RED

Food Pairing: Softly structured with silky rounded, soft red fruit and good freshness. Pair with tomato-based sauces, vegetable-based dishes, chicken dishes, game and pork

DA VERO ORGANIC ROSSO NERO D'AVOLA

Sicily, Italy *vegan, organic*

125ml 175ml 250ml bottle

4.20 5.35 7.25 20.50

VINECRAFTER MERLOT

Western Cape, South Africa

4.80 5.90 8.05 24.00

GOLD COUNTY CABERNET SAUVIGNON

California *vegetarian*

24.00

SPICY, MORE INTENSE MEDIUM BODIED RED

Food Pairing: With a naturally peppery edge and warming red and black fruit flavours these wines pair with a wide selection of rare to medium cooked beef and lamb dishes. Great to turn up the heat on spicier dishes.

CRONO CHIANTI DOCG

Tuscany, Italy *vegan*

25.00

LOS HAROLDOS CHACABUCO MALBEC

Mendoza, Argentina *vegan*

5.60 6.70 9.25 28.00

RAMON BILBAO CRIANZA

Rioja, Spain *vegan*

6.20 7.30 10.15 30.00

RICH, CONCENTRATED OR OAKED FULL BODIED RED

Food Pairing: These wines have weight, complexity and may offer a powerful elegance. Pair with full-flavoured dishes, stews, and well cooked beef dishes.

FLAGSTONE POETRY PINOTAGE

Western Cape, South Africa

24.00

BOTTER PRIMITIVO SALENTO, DOPPIO

Salento, Italy *vegan*

26.00

BON COURAGE PEPPER TREE SHIRAZ

Robertson, South Africa *vegan*

5.40 6.50 8.95 26.00

EL ILLUSIONISTA RIBERA DUERO CRIANZA

Ribera Del Duero, Spain *vegan*

28.00

ROSE WINES

Food Pairing: Rosés can range from being very dry to very sweet and this is the key to partnering. Counter spicy heat with sweeter wines, drier styles are great all rounders.

	125ml	175ml	250ml	bottle
ROSE SAN GIORGIO PINOT GRIGIO Veneto, Italy <i>vegetarian</i>	4.80	5.90	8.05	24.00
PINK ORCHID WHITE ZINFANDEL California	4.80	5.90	8.05	24.00
DOM DE LA VIEILLE TOUR PROVENCE ROSE Provence, France <i>vegetarian</i>	6.80	7.90	10.55	30.00

PREMIUM CELLAR SELECTION

WHITE WINE

	bottle
CHABLIS RESERVE DE MONTAGIU MOREAU Chablis, France	37.00
DOMAINE DU PRE SEMELE SANCERRE Loire, France	37.00

RED WINE

DOMAINE DE VALMOISSINE PINOT NOIR Provence, France	32.00
ARALDICA BAROLO FLORI Piemonte, Italy <i>vegan</i>	38.00
B & G CHATEAUNEUF DU PAPE Rhône Valley, France	42.00

SPARKLING

Food Pairing: Bubbles, a classically wonderful mouth cleansing aperitif and the choice for the discerning diner when pairing with fish dishes. They are also a great counterbalance for aromatic and spicy meals.

125ml *bottle*

NUA PROSECCO

Veneto, Italy *vegan*

5.50 24.00

MOET & CHANDON NV

France

65.00

VEUVE CLICQUOT

France

70.00

MOET & CHANDON ROSE NV

France

72.00

NO AND LOW

bottle

CODORNIU CAVA ZERO

Catalunya-Penedes, Spain *vegetarian*

16.50

MCGUIGAN SAUVIGNON BLANC ZERO

Australia

13.00

MCGUIGAN ROSE ZERO

Australia

13.00

MCGUIGAN SHIRAZ ZERO

Australia

13.00

COCKTAILS 2 FOR 13.00

Must be two of the same and ordered and prepared at the same time

French Martini

Vodka and Chambord shaken with Pineapple Juice, Fresh Raspberries

Aperol Spritz

Aperol, Prosecco, Soda, Fresh Orange Slice

Bellini

Peach or Strawberry Syrup topped with Prosecco

St. Germain Spritz

St Germain Elderflower Liqueur, Prosecco, Soda, Fresh Orange Slice

Rum, Zombie, Rum!

Bacardi Coconut, Passionfruit Rum, Pineapple Juice, Fresh Lime,
Pomegranate Syrup, Fresh Passionfruit

Drumstick

Vanilla Vodka, Chambord, Vanilla Syrup shaken with Cranberry Juice
served with a Drumstick Lollipop

Disaronno Sour

Double Disaronno shaken with Lemon Juice & Sugar Syrup

Cherry Brandy Sour

Double De Kuyper Cherry Brandy shaken with Sugar Syrup & Lemon Juice

Kir Royale

Cassis, Prosecco

Dark and Stormy

Double Dark Rum, Ginger Beer, Bitters, Lime Juice

Gin Bramble £8.50

Bombay Bramble, Chambord, Lime Juice, Sugar Syrup topped with Soda

MARTINI COCKTAILS

Porn Star Martini £9.50

Vanilla Vodka and Passoa, shaken with Passionfruit Juice,
Shot of Prosecco, Fresh Passionfruit

Espresso Martini £9.50

Vanilla Vodka, Kahlua, Espresso and Sugar Syrup, Cocoa, Coffee Beans

French Martini £9.25

Vodka and Chambord Shaken with Pineapple Juice, Fresh Raspberries

Cherry Bakewell £9.50

Disaronno, Cherry Brandy, Apple Juice, Cranberry Juice, Cocktail Cherries to Garnish

FIZZ COCKTAILS

Aperol Spritz £8.50

Aperol, Prosecco, Soda, Fresh Orange Slice

Bellini £7.50

Peach or Strawberry Syrup topped with Prosecco

St. Germain Spritz £8.50

St Germain Elderflower Liqueur, Prosecco, Soda,
Fresh Orange Slice

Strawberry Rossini £8.50

Vanilla Vodka, Strawberry Syrup, Lemon Juice,
topped with Prosecco

Kir Royale £7.50

Cassis, Prosecco

LONG COCKTAILS

Long Island Iced Tea £9.50

Vodka, Gin, Bacardi, Tequila, Triple Sec, Lemon Juice,
Sugar Syrup, Cola

Rum Zombie Rum! £8.95

Bacardi Coconut, Passionfruit Rum, Pineapple Juice,
Pomegranate Syrup, Fresh Lime & Passionfruit

Drumstick £7.95

Vanilla Vodka, Chambord, Vanilla Syrup Shaken with Cranberry Juice
served with a Drumstick Lollipop

Dark and Stormy £8.95

Double Dark Rum, Ginger Beer, Bitters, Lime Juice

Junebug £8.95

Banana Liqueur, Midori, Coconut Bacardi, Lemon Juice, Pineapple Juice,
Cocktail Cherries to Garnish



SHORT COCKTAILS

Tony's Negroni. From the Boss! £8.50

Tanqueray Savilla Orange Gin, Campari, Martini Rosso
stirred down with Orange Peel

Disaronno Sour £8.50

Double Disaronno shaken with Lemon Juice & Sugar Syrup

Cherry Brandy Sour £8.50

Double De Kuyper Cherry Brandy shaken with
Sugar Syrup & Lemon Juice

Gin Bramble £8.50

Bombay Bramble, Chambord, Lime Juice, Sugar Syrup topped with Soda,
Hedgerow Fruits Garnish

Old Fashioned £8.50

Bulleit Bourbon, Orange Bitters, Brown Sugar

MOCKTAILS

Virgin Porn Star £4.95

Passionfruit Juice, Vanilla Syrup, Cranberry and Fresh Lime,
Shot of Lemonade, Fresh Passionfruit

Shirley Temple £4.50

Ginger Ale, Grenadine, Lime & Soda

Tom Collins £5.50

Gordon's 0.0% Gin, Lemon Juice, Sugar Syrup,
Soda, Fresh Lemon

Strawberry Fizz £4.50

Vanilla Syrup, Strawberry Puree shaken with Lime Juice,
topped with Lemonade

DRAUGHT BEERS

Madri Exceptional 4.6%

Pravha 4%

Staropramen 5%

Peroni 5.1%

Aspall Cider 5.5%

Atlantic Pale Ale 4.5%

Guinness 4.2%

Real Ale (Ask for Today's Cask Selection)

BOTTLED BEER

Budweiser 4.5% 330ml

Coors 4% 330ml

Corona 4.5% 330ml

Amigos 4.6% 330ml

Blue Moon 5.4% 330ml

Peroni Gluten Free 5% 330ml

Peroni Zero 0.0% 330ml

Doom Bar Zero 0.0% 500ml

BOTTLED CIDER

Rekorderlig Strawberry & Lime 4% 500ml

Rekorderlig Passionfruit 4% 500ml

Rekorderlig Watermelon 4% 500ml

Rekorderlig Wild Berries 4% 500ml

Rekorderlig Raspberry & Mango 4% 500ml

Rekorderlig Strawberry & Lime 0.0% 500ml

Stowford Press Low Alc 0.5% 500ml



LOOKING FOR A VENUE FOR A SPECIAL OCCASION OR EVENT?

We could be just what you are looking for!

**Weddings, Birthdays, Baby Showers, Wakes, Parties, Meetings or just a Good Old Jolly!
With an Upstairs Lounge Area for a smaller do, or, use of our Restaurant Area
for something bigger, we have lots of options available.**

Please speak to a manager to discuss your event!

**WE ARE ALWAYS ON THE LOOKOUT FOR TALENTED STAFF
TO JOIN OUR TEAM. ASK US WHAT POSITIONS MAY BE AVAILABLE!**

Please ask a team member before ordering if you suffer from any allergies. We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee separation of allergens or that products are '100% free from' allergens, owing to cross-contamination, as we do not have specific allergen-free zones behind our bars.

UNDER 25?
Please be prepared to show proof of age when buying alcohol

Photo ID Card: **25**
Name: [Redacted]
DOB: [Redacted]
Address: [Redacted]
Valid Until: [Redacted]

25

RASG
Road of Respect
Responsible Drinking

drinkaware