

## Bar and Wine List 2015 Prices Include VAT

WELCOME DRINKS				SPIRITS		25ML	50ML	SOFT DRINKS		SMALL	LARGE
Welcome bottles of Champagne <i>based on 5 glasses per bottle</i>				£32.08	House	£3.00	£6.00	Cordial Splash	£0.55		
Welcome bottles of Prosecco <i>based on 5 glasses per bottle</i>				£18.29	Premium	£3.40	£6.80	Mixer	£1.00		
Welcome bottles Cava or Similar <i>based on 5 glasses per bottle</i>				£16.46	<b>SOFT DRINKS</b>		<b>PER BOTTLE</b>		Lemonade	£1.65	£2.20
Welcome bottles of wine <i>based on 5 glasses per bottle</i>				£13.00	Soda Water		£1.30	Coke	£1.65	£2.20	
Welcome Drinks - Bucks Fizz				£3.50	Tonic water		£1.30	Diet Coke	£1.65	£2.20	
Welcome Drinks - Bucks Royale				£5.50	Ginger Ale		£1.30	<b>DRINKS PACKAGES - Based on a 4 hour charter</b>			
Welcome Drinks - Pimm's				£4.00	Tomato Juice		£1.30	Option 1 - £12.75			
Welcome Drinks - Bottled beer				£3.50	Pinapple Juice		£1.30	Welcome Drink of Bucks Fizz or Pimms (or non alcoholic cocktail) -plus- 1/2 bottle of house wine - mineral water			
Welcome Drinks - Fruit Punch <i>Non alcoholic</i>				£2.50	Bitter Lemon		£1.30	Option 2 - £17.95			
Welcome Drinks - Soft Drinks				£1.38	J20		£2.10	Welcome Drink of Bucks Fizz or Pimms (or non alcoholic cocktail) - plus 1/2 bottle of house wine - mineral water - champagne for toast			
<b>HOUSE WINES</b>					<b>Water</b>	<b>500ml</b>	<b>750ml</b>				
175ml	250ml	BTL		Still Water 500ml	£2.20	£3.50					
Red	£3.95	£5.25	£15.95	Sparkling Water 500ml	£2.20	£3.50					
White	£3.95	£5.25	£15.95	<b>JUICE</b>		<b>SMALL</b>	<b>GLASS JUG</b>				
Rose	£3.95	£5.25	£15.95	Orange	£1.65	£4.30					
<b>DRAUGHTS BEER</b>					Cranberry	£1.65	£4.30				
HALF PINT £2.00				PINT £4.20	Tropical	£1.65	£4.30				
<b>BOTTLED LAGER</b>				£3.65	<b>HOT BEVERAGES</b>						
<b>BOTTLED BITTER</b>				£4.20	Tea		£1.95				
					Coffee		£1.95				
					Option 3 - £21.50						
					Welcome drink of House Wine or Fruit Juice- plus all soft drinks, house wines, beers and lagers						
					Option 4 - £23.95						
					Welcome drink of Pimms or non alcoholic cocktail - plus 1/2 bottle of premium wines - mineral water - Laurent Perrier Champagne for toast						
					Option 5 - £29.95						
					Welcome drink plus all Beers, wines, soft drinks and single measure spirits (no shots or champagne)						

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### White Wine

**Michel Servin Blanc** France £16.50

*Light and straightforward, with an up-front nose of citrus fruit, tinged with a subtle leafy character. Crisp and dry on the palate, with a zingy finish.*

**Tavino Trebbiano** Italy £17.75

*Pale in colour with aromas of citrus and melon which follow onto the palate with a lovely splash of zest and green apple.*

**Alfredini Garganega Pinot Grigio** Italy £18.00

*Light in colour, refreshing, and crisp and with aromas of limes, grapefruits and lemons making this well balanced wine very easy to drink.*

**Five Foot Track Chardonnay** Australia £19.00

*Pale straw yellow with youthful green hues. A nose of citrus fruits and ripe apples, with underlying notes of vanilla. Crisp lemon and lime on the palate, served up with a rounded and buttery feel.*

**Bantry Bay Chenin Blanc** South Africa £19.00

*An aromatic wine with hints of tropical and citrus fruit on the nose and tastes of pineapple and pears on the palate backed up with a firm acidity.*

**Fernlands Sauvignon Blanc** New Zealand £23.00

*Very zesty on the palate with lots of lime and a nettly herbaceousness, this is an aromatic and classic New Zealand Sauvignon Blanc with a refreshing dry finish.*

**Macon Village, Cave De Lugny** Burgundy 25.00

*Pale lemon coloured, with citrus and apple notes, hint of blossom and faint traces of butter. Apple and citrus predominate on the palate along with a hint of pear, finishing on a lovely mineral streak.*

**Chablis Jacques Decharmes** Burgundy £29.00

*Lively and fresh with clean citrus aromas. Crisp, fruity and steely dry on the palate. The finish is long and lean.*

**Sancerre Roger Neveu** Loire £33.00

*Aromas of ripe rhubarb and gooseberry leap from the pale lemon coloured glass, along with hints of lime, chalk and flint. Mineral texture, high acidity, vibrant green fruits and a long, lingering finish.*

### Red Wine

**Michel Servin Rouge** France £16.50

*Supple and inviting, this wine blends the soft and jammy raspberry fruit of ripe Grenache with the firming influences of Carignan's blackberry flavours and robust tannin.*

**Tavino Sangiovese** Italy £17.75

*Aromas of cherries, raspberry and plums follow onto the palate with juicy tannins giving a lovely smooth texture.*

**Two Ridge Trail Merlot** Australia £18.25

*An inviting nose of plum, earth and eucalyptus leads into a palate of blackberry and raspberry, with a supple texture and a satisfying fruit sweetness.*

**Five Foot Track Shiraz** Australia £19.25

*A medium weight red, with a pleasing balance between ripe fruit and savoury, earthy notes on the nose. The palate is succulent and mouth-filling, with lashings of red berry and brambles.*

**Aires Andinos Malbec** Argentina £20.25

*Deep ruby coloured with smoky black fruits of cassis, blackberry and spice. The concentration of the wine performs well above its price point with soft tannins and a long finish.*

**Los Bailadores Rioja** Spain £21.00

*Violet in colour and soft and fruity in style. Warm, plummy aromas tinged with subtle spice and vanilla.*

**St Desir Pinot Noir** France £23.55

*Showing violets and sweet red berries on the nose the palate is rich, velvety and full, with well-integrated oak.*

**Wirra Wirra Good Catch** Australia £26.00

*A brilliant crimson with a purple edge, this is a youthful and vibrant Shiraz & Cabernet Sauvignon blend offering raspberry, cherry and blackberry fruit, lifted by hints of violet and spicy oak notes.*

**Ch Meaume** Bordeaux £29.00

*A nose of fruitcake, spice and ripe, plummy fruit. Soft and rich on the palate, with blackcurrants, plum, and smoky cedarwood.*

### Rosé Wine

**Marques De Calado Rosé** Spain £16.50

*An intense pink wine with plenty of juicy berry fruit. Strawberry and raspberry flavours are complemented by a creamy texture and crisp, refreshing acidity.*

**Blushmore Zinfandel Rosé** Italy £19.00

*A fantastic example of an Italian rosé, made as an easy drinking wine full of fruit flavours.*

**Torre Alta Pinot Grigio Rosé** Italy £19.15

*This wine shows why Rosé is so popular. Beautiful soft strawberry flavours with floral notes and a refreshing zing on the palate.*

### Sparkling Wine

**Prosecco Corte Alta NV, DOC** Italy £23.00

*Delicate and aromatic with a light body and fine bubbles, this wine carries lots of fresh peach, pear, apricot and apple with a revitalising finish.*

**Raboso Rosado Corte Alta NV** Italy £23.00

*An elegant and intense bouquet, dry and soft and with fresh peach and red berry flavours on the palate and a round and full-bodied structure.*

**Bouvet Ladubay Saumur NV** France £29.50

*Fruity aromas and florals on the nose. Fine and persistent bubbles. Honeysuckle, acacia and bruised apples on the palate. Very elegant.*

### Champagne

**J de Telmont Grande Réserve NV** £38.00

*One of the few remaining, family owned Champagne houses, De Telmont produces this excellent non-vintage in a medium bodied, soft and fruity, classically yeasty style. Fabulous value.*

*If a particular wine is out of stock we reserve the right to substitute a similar product.*