



COCKTAILS

ALL OUR SPIRITS ARE SERVED IN 50ML

GRILL OFF THE GREEN HOUSE SPECIALITIES

Grill Off The Green Wizzer Crème de Mures, Raspberries, Prosecco	10
Bellini Peach Schnapps, White Peach, Prosecco	10
Elderbear Hendricks, Elderflower Liqueur, Apple Juice, Raspberry Coulis	9
Bramble Hendricks, Fresh Lemon Juice, Syrup, Crème de Mures	9

CHAMPAGNE COCKTAILS

Classic Champagne Cocktail Brandy, Champagne, Angostura Bitters	11
Kir Royale Crème de Cassis, Champagne	11
French 69 Gin, Cointreau, Lemon Juice, Champagne	11
Twinkle Vodka, Elderflower Liqueur, Cordial & Champagne	11

NON ALCOHOLIC COCKTAILS

Virgin Mojito Apple Juice, Lime Juice, Syrup, Soda, Mint	4
Cool as a Cucumber Fresh Cucumber, Elderflower, Soda	4
Fruit Punch Orange, Pineapple, Cranberry, Apple, Raspberry Purée	4



CLASSIC COCKTAILS

Bloody Mary Vodka, Tomato Juice, Tabasco, Worcestershire, Seasonings	9
Caipirinha Cachaca, Lime, Sugar	9
Daiquiri Light Rum, Syrup, Lemon Juice	9
Kamikaze Vodka, Cointreau, Lemon Juice, Lime Juice	9
Manhattan Bourbon, Sweet Vermouth	9
Margarita Tequila, Cointreau, Lime Juice, Syrup, Salt Rim	9
Martini Gin or Vodka, Dry Vermouth – Twist of Lemon or Olive	9
Mojito Havana Rum, Lime Juice, Syrup, Soda, Mint	9
Negroni Campari, Italian Sweet Vermouth, Gin, Orange Peel	9
Sidecar Cognac, Cointreau, Fresh Lemon Juice	9
Singapore Sling Gin, Cherry Brandy, Crème De Cassis, Lemon Juice, Grenadine, Soda	9
Tom Collins Gin, Lemon Juice, Soda Water, Sugar Syrup	9
Whiskey Sour Bourbon, Syrup, Lemon Juice	9



BY THE GLASS

WHITE

		175ML	250ML
2019	Pinot Grigio, Torre Dei Vescovi, It.	5.75	7.95
2019	First Fleet Chardonnay, Aus.	6.50	8.50
2017	D`Alamel, Sauvignon Blanc, Chile	7.00	9.25
2018	The Peach, Chenin Blanc-Viogner-Semilion, S.A.	9.00	12.25
2018	Petit Chablis, Domaine Hamelin, Fr.	10.50	14.25

RED

2020	Finca la Colonia Malbec, Mendoza, Argentina	6.25	8.25
2019	First Fleet Shiraz, Aus.	6.50	8.50
2018	Buitenverwaching, Cabernet Sauvignon, S.A.	7.00	9.25
2017	Dourthe n-1 Merlor-Cabernrt Sauvi Bordeaux, Fr	7.95	10.75
2010	Pata Negra, Gran Reserva, Valdepenas, Spain	7.95	10.75
2018	Mount Holdsworth, Pinot Noir, NZ.	9.50	12.95

ROSÉ

2018	Champ Libre, D'Anjou Fr	7.95	10.75
2019	Château de Minuty, Côtes de Provence, Fr.	9.75	13.25

SPARKLING

		125ML
	Colsaliz, Prosecco, It.	7.50
	Canard Duchêne, Cuvée Léonie, Fr.	10.00



BY THE BOTTLE

SPARKLING & CHAMPAGNE

1.	NV	Colsaliz, Prosecco, It.	41
2.	NV	Canard Duchêne, Cuvée Léonie, Fr.	54
3.	NV	Nyetimber, Classic Cuvee, Uk	80
4.	NV	Perrier Jouet, Grand Brut, Champagne Fr	87
5.	2006	Perrier Jouet Belle Epoque, Champagne Fr	235
6.	2010	Dom Pérignon, Champagne, Champagne Fr.	295

PINK FIZZ

7.	NV	Canard Duchêne, Rosé Cuvée Léonie, Fr.	65
8.	NV	Laurent-Perrier, Cuvée Rosé, Champagne, Fr	105

ROSE WINES

10.	2018	Champ Libre D'Anjou, Guihard	31
11.	2019	Château de Minuty, Côtes de Provence. Fr	39
12.	2018	Whispering Angel, Côtes de Provence, Fr	55



WHITE WINE

SAUVIGNON

13. 2017 D`Alamel, Sauvignon Blanc, Chile. 27
'Crisp and refreshing with aromas of grapefruit and lemon peel lending a fresh balance to the tropical character, plus some herbal notes from a drop Semillon in the blend.'
14. 2018 Touraine de Sauvignon Jean Francois Roy, Terra Vitis Fr. 31
'Delicate aromas of elderflower and gooseberry with hints of peach and grass; it is fresh light and perfectly piquant.'
15. 2018 The Peach, Chenin Blanc-Viognier- Semilion, S.A. 36
'A well rounded & smooth wine. Tropical aromas with passion fruit and guava flavours, as well as grassy undertones.'
16. 2019 Coopers Creek, Marlborough, Sauvignon Blanc, NZ. 36
'Fresh and crisp on the palate with ripe fruits and developed herbaceous characters on the nose.'
17. 2016 Pouilly-Fumé, Les Chailloux, Chatelain, Fr. 54
'A lively, intense nose of green fruit, backed up by zippy citrus, mint & spice flavours.'
18. 2018 Sancerre, Les Boffants, Charles Dupuy, Fr. 61
'Classic sancerre, with aromas of currants and grapefruit. A dry, elegant palate with a neat, focused finish.'

CHARDONNAY

19. 2019 First Fleet, Chardonnay, Aus. 25
'Red apple & melon fruit fills a palate that is dry yet well rounded.'
20. 2018 Mâcon-Villages, La Cave D'Azé Fr. 36
'Offers ripe lemon aromas, accompanied by subtle hints of white blossom. More refreshing citrus flavours on the palate, and an elegant, steely dry finish.'
21. 2018 Petit Chablis, Domaine Hamelin, Fr. 42
'Subtle notes of white flowers and green apple on the nose; the palate is elegant and fruity with a touch of steely minerality'
22. 2018 Chablis 1er Cru, Van Ligneau, Hamelin, Fr. 58
'Delicate, expressive nose with green apple, citrus and lily aromas. Round yet elegant on the palate, with classic minerality and a dry finish.'



23. 2018 Meursault, Damaine Dupont-Fahn, Fr, 72
'Medium body, light and silky. Plenty of nuts and lemon with a long, slightly dry, nutty finish.'
24. 2018 (Condrieu) Domaine Louis Cheze, Coteauz De Brèze, Rhone, Fr. 87
'Complex aroma of apricots & honey. A firm and sharp taste followed by a very balanced aromatic burst.'
25. 2017 Puligny-Montrachet, Jean Marc Pillot 95
'Pale buttery gold. Floral and fruity, hints of honey and hazelnuts. Rich but dry, rounded white fruit flavours and ripe finish'
26. 2017 Corton Charlemagne, Dom Jean Marc Pillot, Fr. 23
'This pale yellow wine has an attack that is both lively and supple. This chardonnay grape variety expresses the full complexity and wealth of its aromas and flavours.'

OTHER VARIETALS & AROMATICS

27. 2019 Pinot Grigio, Torre Dei Vescovi, It. 22
'Dry, pleasantly fresh and velvety, A delicate and complex bouquet, brimming with floral notes.'
28. 2018 Muralhas de Moncao (Vinho) Port. 25
'A refreshing light wine with a slightly fizz, very good with fish.'
29. 2018 Viognier Badet, Clement & Cie, Fr. 28
'Bursting with Viogner character, apricots, peaches & preserved citrus fruit. The palate is both smooth & fresh, with hints of spice.'
30. 2019 Picpoul de Pinet, Plo d'Isabelle, Fr. 30
'Clean and refreshing, classic dry wine with mineral and citrusy aromas.'
31. 2019 Nuovo Luadro, Gavi del Comune di Gavi, La Battistina, It 35
'A delicate white wine with an enticing nose of white peach and pear with hints of fresh lime and gooseberry. Fresh and zesty citrus notes and ripe peachy character.'
32. 2019 Albariño Darila, O Rosal, Rias Baixas, Sp. 37
'A light, delicate white wine with an intensely aromatic bouquet and bursting with fruit on the palate. Well balanced with crisp acidity and fresh finish.'
33. 2018 Ch. Val Joanis Réserve 'Les Aubépines' Roussanne, Lubéron, Fr. 45
'Complex bouquet of white flowers and fruit, with rich flavour that makes it racy, elegant and balanced.'



REDS – GOOD WITH STEAKS

34.	2020	Finca La Colonia, Malbec, Mendoza, Arg.	24
35.	2019	First Fleet Shiraz, Aus.	25
36.	2017	Buitenverwachting, Cabernet Sauvignon/Merlot, S.A.	27
37.	2018	Eguaren Ugarte, Rioja, Sp.	28
38.	2017	Côte-du-Rhône Villages, 'Les Coteaux', Fr.	29
39.	2017	Passitivo, Primitivo Trulli, It	30
41.	2018	Dourthe N1, Bordeaux, Merlot-Cabernet Sauvignon, Fr	31
40.	2017	Montepulciano D`Abruzzo, Prima Classe, It.	31
42.	2010	Pata Negra, Gran Reserva, Sp.	31
43.	2019	Cassa Douro, Portugal	32
44.	2017	The Very Sexy Shiraz, Cloof, Darling, S.A.	35
45.	2016	For Simon, Pinotage, S.A	40
46.	2016	Panunzio, Giovanni Vincenzo, Malbec, Arg.	42
47.	2017	Promesa Rioja Reserva, Sp.	44
48.	2014	Chocolate Box, Shiras, Barossa Valley, Australia	44
49.	2017	Gauchezco, Reserva, Malbec Mendoza, Arg.	45
50.	2015	Barolo, Antario, DOCG, It.	59
51.	2017	Crozes-Hermitage, Charles & Francois Tardy Fr.	64
52.	2016	Marchese Antinori Chianti Classico Riserva, Tenuta Tignanello, it	65
53.	2013	Gauchezco, Oro, Malbec, Mendoza, Arg.	66
54.	2013	Oldenburg, Cabernet Sauvignon, S.A.	70
55.	2012	Chateau Les Graves de Cantereau, Pomerol Fr.	72
56.	2015	Amarone Classico, Masi Costasera, It.	73
57.	2013	Brunello Di Montalcino, Tenute Silvio Nardi, It.	77
58.	2012	Ch. La Gard, Pessac-Leognon, Grand Vin De Graves, Fr.	77
59.	2011	Ch. Le Boscq, Saint-Estèphe, Cru Bourgeois , Fr.	80
60.	2015	Châteauneuf-Du-Pape, Damaine Pierre Usseglio & Fils Fr.	85
62.	2010	Ch. Belgrave, Haut Médoc, Grand Cru Classé, Fr.	90
63.	2015	Nuits St. Georges 1st Cru, Vignes Rondes, Dm Rion, Fr.	100
64.	2016	Vosne Romanée, Nicolas Potel, Fr.	105
65.	2015	Gevrey Chambertin, Clos Prieur, Harmand-Geoffroy Fr.	110
66.	2014	Ch. Cantenac Brown, Margaux, Grand Cru Classé, Fr.	123
67.	2009	Ch. Talbot, Saint-Julien Fr.	182



68.	2006	Ch. Léoville Poyferre, Saint Julian, Fr.	280
69.	2009	Ch. Pichon Longueville au Baron, Pauillac, Fr.	329
70.	2010	Chateau Pontet-canet, Pauillac, Fr	392

LIGHTER REDS

71.	2018	Mount Holdsworth, Pinot Noir, Wairarapa, NZ.	38
72.	2017	Brouilly, Ch de Nervers, Georges DuBoeuf, Fr.	39
73.	2017	Fleurie, La Madone, Georges DuBoeuf Fr.	44
74.	2017	Santenay Rouge Les Hates, Vincent Morey, Fr.	59



AFTER DINNER DRINKS

ALL OUR SPIRITS ARE SERVED IN 50ML

BRANDY'S

Courvoisier VS	£8.50
Hennessy Very Special	£8.50
Hennessy Fine de Cognac	£10.00
Remy Martin VSOP Fine Champagne	£10.50
Delamain Cognac Pale & Dry	£20.00
Martel Corden Blue Extra Old Cognac	£24.00
Hennessy XO	£30.00

ARMAGNAC'S

Janneau V.S.O.P, Grand Armagnac	£9.00
Janneau XO, Grand Armagnac	£24.00

CALVADOS

Boulard Calvados Pays d. Auge	£9.00
-------------------------------	-------

SINGLE MALT WHISKY'S

The Glenlivet, 12 year old	£9.00
Glenfiddich Special Reserve, 12 year old	£9.00
Cragganmore, 12 year old	£10.00
Laphroaig, 10 Year Old	£11.00
Talisker, 10 year old	£11.00
Oban, 14 year old	£12.00
Lagavulin, 16 year old	£14.50



AFTER DINNER COCKTAILS

Grill Off The Green Wizzer Crème De Mures, Raspberry Puree, Prosecco	£10.00
Bellini Peach Schnapps, Peach Puree, Prosecco	£10.00
Kir Royal Crème De Cassis, Champagne	£11.00
Classic Champagne Cocktail Brandy, Grand Marnier, Champagne, Angostura	£11.00
French 69 Gin, Cointreau, Lemon Juice, Champagne	£11.00
Bloody Mary Vodka, Tomato Juice, Tabasco Sauce	£9.00
Caipirinha Cachaca, Fresh Lime, Sugar	£9.00
Daiquiri Light Rum, Syrup, Lemon Juice	£9.00
Manhattan Bourbon, Sweet Vermuth	£9.00
Margarita Tequila, Cauntreau, Lime Juice, Syrup	£9.00
Martini Gin or Vodka, Dry Vermouth, Twist or Olive	£9.00
Mojito Havana Rum, Lime Juice, Soda, Fresh Mint	£9.00
Negroni Campari, Italian Sweet Vermouth, Gin	£9.00
Side Car Cognac, Cointreau, Fresh Lime Juice	£9.00
Singapore Sling Gin, Cherry Brandy, Crème de Cassis, Lemon Juice, Grenadine & Soda	£9.00
Tom Colins Gin, Lemon Juice, Soda Water, Sugar Syrup	£9.00



Whisky Sour	£9.00
Bourbon, Syrup, Lemon Juice	
Virgin Mojito	£4.00
Apple Juice, Lemon Juice, Syrup, Soda Water & Fresh Mint	
Cool as a Cucumber	£4.00
Fresh Cucumber, Elderflower, Soda	