



*Drinks*

## Wine Expression

-  Dry, refreshing, delicate, light white
-  Zesty, herbaceous or aromatic white
-  Juicy, fruit-driven, ripe white
-  Juicy, medium-bodied, fruit-led red
-  Spicy, peppery, warming red
-  Sophisticated, polished complex red
-  Oaked, intense, concentrated red
-  Dry, elegant rosé wine
-  Rich, fruity rosé wine
-  Sparkling Wine/Champagne



# Champagne & Sparkling Wine.

20cl Bottle

-  **Da Luca Prosecco**  
**Italy**  
Pear and peach fruit on a lively, yet soft and generous palate.
-  **Moët & Chandon Brut Impérial NV**  
**France**  
A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.

# House Wine.

175ml 250ml Bottle

-  **Short Mile Bay Sauvignon Blanc**  
**South Eastern Australia**  
Clean tropical notes of passion fruit with a herbaceous grassy lift, followed by a crisp finish.
-  **Footsteps Rosé, California**  
**USA**  
Lively and fruity, the warm Central Valley deepens the red berry richness and juicy flavours.
-  **Short Mile Bay Merlot**  
**South Eastern Australia**  
Soft, light-bodied Merlot with a fruity profile.

# White Wine.

Bottle

-  **Berri Estates Unoaked Chardonnay**  
**South Eastern Australia**  
A crisp style with a fresh, yet ripe lemon character with no oak ageing.
-  **Cullinan View Chenin Blanc, Western Cape**  
**South Africa**  
Youthful, fruity character and a fresh, zesty acidity.
-  **Solstice Pinot Grigio delle Venezie**  
**Italy**  
Fresh, crisp with subtle notes of citrus and pear fruit.
-  **Tierra Sauvignon Blanc Central Valley**  
**Chile**  
Pale yellow with fresh fruit, citrus and mineral notes and a clean finish.
-  **Southern Rivers Sauvignon Blanc**  
**Marlborough, New Zealand**  
A fresh, grassy-gooseberry Sauvignon Blanc from the East Coast region. Cool-fermented in stainless steel and bottled early to maintain the freshness and fruit.
-  **Petit Chablis, J. Moreau et Fils, France**  
Made in classic Chablis style, it is lean and elegant with underlying Chardonnay fruit from the northern tip of Burgundy.
-  **Sancerre, La Gravelière, Joseph Mellot**  
**France**  
Vibrant, aromatic Sauvignon Blanc at its best, opulent on the nose and palate, stylishly dry on the finish.

## Rosé Wine.

Bottle

**13** 🇺🇸 **Rugged Ridge Zinfandel Rosé California, USA**

Medium-sweet pink with sweet raspberry, watermelon and strawberry fruit.

**14** 🇮🇹 **Solstice Pinot Grigio Rosato Delle Venezie, Italy**

Refreshing dry with notes of strawberry fruit.

## Red Wine

Bottle

**15** 🇦🇺 **Berri Estates Shiraz, South Eastern Australia**

Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.

**16** 🇪🇸 **Marqués de Morano Rioja Crianza, Spain**

Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style of Tempranillo.

**17** 🇦🇷 **Lunaris by Callia Malbec San Juan, Argentina**

Enticing aromas of cherry, plum with a background of warming spice, with freshness to the finish.

**18** 🇫🇷 **La Campagne Merlot, Pays d'Oc, France**

Lots of full plummy fruit and soft, rounded tannins.

**19** 🇦🇺 **Angus The Bull Cabernet Sauvignon, Central Victoria, Australia**

Ripe black fruits with rich dark chocolate and vanillin smoky oak aromas.

**20** 🇳🇿 **Waipara Hills Pinot Noir Central Otago New Zealand**

Bramble fruit, cherry, spice and a hint of smoke on the nose: black cherry and plum on the palate supported by vanilla spice.

**21** 🇫🇷 **Châteauneuf-du-Pape, Bois de Pied Redal, Organic Ogier, France**

Bright, solid, powerful fruit, overlaid with warm spice and savoury notes.

## ***Draught Beer***

	half	pint
Tennents Ice Cold	£3.00	£4.50
Kingfisher	£2.50	£3.75
Blue Moon	£3.00	£4.50

## ***Bottled Beers***

Kingfisher	330ml	£2.25
Cobra	330ml	£2.25
Peroni	330ml	£2.25

## ***Other Bottles***

Magners	568ml	£2.50
Cobra Non-Alcoholic Lager	330ml	£2.25
Koppargberg (all flavours)	568ml	£2.50

## ***Malt Whiskies***

Glenfiddich		£4.50
Glenmorangie		£5.50
Glenlivet		£5.50
Macallan		£5.50

## ***Whisky***

Grouse		£5.50
Bells		£5.50
Jack Daniels		£4.50

## ***Rum***

OVD Rum		£5.50
Bacardi		£5.50
Morgans Spiced		£5.50

## ***Other Spirits***

Smirnoff Vodka		£5.50
Gordon's Gin		£5.50
Southern Comfort		£5.50
Tequila		£5.50
Malibu		£5.50
Peach Schnapps		£5.50
Absolut		£5.50
Grey Goose		£5.50
Bombay Sapphire		£5.50

## ***Sherry / Port***

Harvey's Bristol Cream (sweet)		£5.50
Cockburn's Ruby Port		£5.50

## ***Vermouths***

Martini (dry or sweet)		£5.50
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## ***Brandy***

Courvosier		£5.50
Remy		£5.50

## Liqueurs

Amaretto Disaronno	1.25
Baileys	1.00
Cointreau	1.25
Drambuie	1.25
Glayva	1.25
Sambuca	1.25
Tia Maria	1.25

## Cocktails

<b>Summer Fruit</b>	1.75
<i>Gin, Crème de Cassis, Cranberry &amp; Fresh Lime</i>	

<b>Blue Moon</b>	1.25
<i>Vodka, Tequila and Blue Curacao</i>	

<b>Bloody Mary</b>	1.25
<i>Vodka, Tomato juice, Lemon juice, Worcestershire Sauce, Tabasco sauce, Celery salt &amp; Black pepper</i>	

<b>French Martini</b>	1.25
<i>Chambord liqueur, Vodka</i>	

## Soft Drinks

Per Glass

Tonic/Diet Tonic Water	1.25
Tomato Juice	1.25
Orange Juice	1.25
Pineapple Juice	1.25
Mango Juice	1.25
Ginger Beer	1.25
Coca Cola	1.25
Diet Coke	1.25
Irn Bru	1.25
Diet Irn Bru	1.25
Lemonade	1.25
Appletiser	1.25
Mixer	1.25
Ginger Beer	1.25
Coca Cola	1.25
Diet Coke	1.25
Irn Bru	1.25
Diet Irn Bru	1.25
Lemonade	1.25
Appletiser	1.25
Mixer	1.25
Mineral Water (Still/Sparkling)	1.25

## Hot Drinks

Americano	1.25
Espresso	1.25
Latte	1.25
Flat White	1.25
Cappucino	1.25
Hot Chocolate	1.25
Tea	1.25
Liqueur Coffee	1.25

The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every entry, no matter how small, should be recorded to ensure the integrity of the financial statements. This includes not only sales and purchases but also expenses and income. The document also highlights the need for regular reconciliation of bank statements and the company's records to identify any discrepancies early on.

Furthermore, it outlines the various methods used for recording transactions, such as the double-entry system, which ensures that the accounting equation remains balanced. The document provides a detailed explanation of how debits and credits are used to record transactions and how they affect the different accounts in the ledger. It also discusses the importance of using consistent accounting principles and standards to ensure that the financial information is reliable and comparable.

In addition, the document covers the process of closing the books at the end of each accounting period. It explains how temporary accounts, such as sales, expenses, and income, are closed to the permanent accounts, such as retained earnings. This process is essential for determining the net income or loss for the period and for updating the equity section of the balance sheet. The document also discusses the importance of preparing financial statements, including the income statement, balance sheet, and statement of cash flows, to provide a clear picture of the company's financial performance and position.

Finally, the document emphasizes the role of internal controls in preventing errors and fraud. It discusses various control procedures, such as segregation of duties, authorization of transactions, and regular audits. These controls are crucial for ensuring the accuracy and reliability of the financial information and for protecting the company's assets. The document concludes by stating that a strong understanding of accounting principles and procedures is essential for anyone involved in the financial management of a business.



**Food Allergies & Intolerances**

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink

**MC109483 for the facts [drinkaware.co.uk](http://drinkaware.co.uk)**