



## SPARKLING WINE

- Carte D'or Champagne 98  
*Bright yellow with notes of brioche, apple & lemon with a lingering biscuit finish*
- Decollio Prosecco 8/42  
*Straw yellow, floral on the nose, fresh & clean, mouth filling flavour of apple & white peach*

## ROSE WINE

- Sainte Beatrice, Syrah 12/29/45  
*Light pink with notes of tart raspberry and redcurrant, with a juicy finish*
- Rose du Castel, Merlot Blend \* 68  
*Light pink with aromas of sweet strawberry, roses, tropical fruits, taste of red cherries & lime*

## WHITE WINE

- Carmel Sauvignon Blanc 6.75/18.5/26  
*Pale straw colour, aromatic with tropical fruit notes & backdrop of cut grass, clean, citrus finish*
- Herzog, Pinot Grigio 39  
*Pale yellow with a perfume of tropical notes followed by ripe apple & pear notes on the palate*
- Teal lake, Chardonnay 11/29.5/41.5  
*Soft & fruity with guava & apple flavours, aromas of peach & lemon with a citrus finish*
- Gisselbrecht, Gewürztraminer 45  
*Light straw colour, tropical fruits on the nose & palate, dry with hints of citrus fruits with a refreshing finish*
- Goose Bay Sauvignon Blanc 13.5/35.75/49.5  
*Vibrant & crisp with a hint of tropical fruit on the nose with gooseberries & plums on the nose & a hint of anise*
- Chateau Grand Barrail, Sauvignon blend \* 55  
*Crisp fruity Sauvignon blanc, rich honeyed Semillion that offers a creamy finish with grassy aromas with a hint of vanilla*
- Covenant Blue, Viognier \* 70  
*Fresh with glazed peach & vanilla cream flavours, with hints of camomile & pear on the finish*
- Chablis les Marronniers, Chardonnay 75  
*Pale gold colour, green reflection fresh floral nose, notes of fresh almond & hazelnut, citrus & white flowers*
- Castel la Vie Blanc, Chardonnay Blend \* 88  
*Good structure with silky texture, citrus & melon notes with floral aromas*

## DESSERTS WINE

- Ch la Tour Blanche, Sauternes, 1er Cru \* 75  
*Bright golden colour with flavours of honey, vanilla & exotic aromas*

## RED WINE

- Carmel Mediterranean Style 6.75/18.5/26  
*Elegant with an aroma of black cherries, Mediterranean herbs, leather & Truffles*
- Canaan, Cabernet Sauvignon 9.5/25.5/34  
*Dark red with notes of sweet fruit on the nose, black pepper, cherries & plums on the palate*
- Segal Fusion, Bordeaux Blend 38  
*Deep ruby and garnet colour with a fruity & exotic aroma*
- Rioja, Cardova, Tempranillo 11/30/40  
*Round & sweet with slightly spicy fruity notes, very well balanced*
- Chateau Genlaire, Bordeaux Superieur 44  
*Medium body with lots of juicy red berry fruits on the palate*
- Psagot Sinai, Cabernet Shiraz 47  
*Rich, spicy, vanilla notes with berries & blackcurrants*
- Alma, Dalton, Syrah Blend \* 50  
*Dark full bodied with aromas of cherries & plums with buttery palate and essences of vanilla and sweet dark fruits.*
- Ch de Parsac, Bordeaux Blend 12/33/50  
*Soft flavours of plums, berries and red cherries with notes of roses*
- Flechas de Los Andes, Gran Malbec \* 60  
*Soft, aromas of plums, cherries with lingering characters*
- Kerem ben Zimra by Adir, Syrah Blend \* 65  
*Full bodied with a rich bouquet & good balance of oak*
- Chianti Classico Reserva, Sangiovese \* 69  
*Ruby red with smooth & elegant notes of cherries, wild berries & violet*
- Tulip, Cabernet Sauvignon \* 71  
*Maroon with aromas of cherry, blackcurrants, vanilla on the palate, pleasurable finish*
- Etoiles de Mondorion, ST Emillion Grand Cru Merlot & Cabernet Franc \* 75  
*Delicate and silky with fruity and toasted notes. The delicate tannins lead to a pleasant and supple finish.*
- Ch Royaumont, Pomerol, Merlot/ Cab Franc \* 80  
*Dry & fruity on the pallet with plums, blackcurrants & hint of liquorice. Long finish & soft round tannins.*
- Petit Castel, Bordeaux Blend \* 88  
*Dark ruby in colour with notes of wild berry, spices, herbs*
- Herzog Special Reserve, Pinot Noir \* 100  
*Light bodied with black raspberry & black cherry notes complimented with a rich mouthfeel with layers of vanilla & dark chocolate*
- Grand Castel, Bordeaux Blend \* 125  
*Bold, dark & elegant wine layered with aromas of a complex bouquet of blackberries & spices*
- Clos Mesorah, Granacha \* 130  
*Rich bouquet with notes of ripe cherries & spices with an elegant lingering finish*
- Yatir Forest, Cabernet Blend \* 140  
*Displaying deep purple hues, this fruity wine possesses rich aromas, and integrates complexity with elegance.*
- Pavillon de Leoville Poyferre, Saint Julien \* 155  
*Medium body & velvety tannins with oak, vanilla and lots of black fruits*
- Chateau du Tertre, Margaux \* 170  
*Smooth, rounded, lingering soft red fruits with a hint of vanilla.*

Tish Dairy Free Restaurant

- Non Mevushal

A discretionary 13.5% service charge will be added to your bill

All gratuities are managed independently

Please inform your server if you have any allergies or dietary needs

Vg-Vegan V-vegetarian, prices include VAT





## APERITIFS

Campari	5
Pimms No' 1	5.5
Arak Bokobsa	10

## GIN

Gordon's	5.5
Tanqueray	6.5
Bombay Sapphire	7
Sipsmith	9.5
Hendricks	10
Caorunn	10
Tanqueray No' 10	10
Gin Mare	11.5
No' 3	12
Chase Elegant	13
Monkey 47	16.5

## VODKA

Stolichnaya	5.5
Sipsmith Sipping	9
U'luvka	10.5
Beluga	10.5
Belvedere	10.5
Grey Goose	11
Roberto Cavalli	12

## TEQUILA

Olmecca Reposado	7
El Jimador Silver	8
1800 Silver	10.5
Don Julio Anejo	15
Patron Silver	14

## BEERS

Heineken alcohol free/ Netherlands	4
Meantime / UK	5.50
Alhambra/ Spain	6
Macabee/ Israel	7

## RUM

Malibu	5
Havana Club 3y	6
Myers Dark	7.5
Santa Teresa 1796	15
Appleton Estate VX 21	25

## WHISKY

Jameson	7
Johnnie Walker Red	6.5
Chivas Regal	8
Makers Mark	8.5
Glenfiddich 12y	9.5
Woodford Reserve	10
Glenmorangie 10y	10
Talisker 10y	14
Balvenie 12y Double Wood	14.5
Makers Mark 46	15
Lagavulin 16y	16
Oban 14y	16
Macallan 12y	17
Willet Spot	22
Bowmore 18	23.5

## SOFT DRINKS & JUICES

Kingsdown Still or Sparkling water 750ml	4
Coca-Cola	4
Diet Coke, Light Tonic water, Sprite Zero, lemonade, Ginger ale, Ginger beer	
Soda water, Tonic water, Appletiser	3.5
Apple, Pineapple, Cranberry	3
Fresh tomato juice	4
Freshly Squeezed Orange juice	5

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