



SPARKLING WINE

1 2 5 / 7 5 0 M L

Decollio Prosecco 9/44

Straw yellow, floral on the nose, fresh & clean, mouth filling flavour of apple & white peach

Drappier Champagne 98

Bright yellow with notes of brioche, apple & lemon with a lingering biscuit finish

ROSE WINE

1 7 5 M L / 5 0 0 M L / 7 5 0 M L

Chateau Les Riganes, France 34

Light pink, with aromas of strawberries & cherries, medium body with hints of grapefruit on the finish

Sainte Beatrice, Syrah 13/33/49

Light pink with notes of tart raspberry and redcurrant, with a juicy finish

WHITE WINE

1 7 5 M L / 5 0 0 M L / 7 5 0 M L

Chateau Les Riganes, Bordeaux Blend 9/24/34

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 12/32/45

Soft & fruity with guava & apple flavours, aromas of peach & lemon with a citrus finish

Herzog Lineage, Sauvignon Blanc 45

Soft, aromas of freshly cut limes, roasted pineapple and honeysuckle

Koenig, Reisling 45

Light straw colour, tropical fruits on the nose & palate. Dry with hints of citrus fruits & a refreshing finish

Psagot Sinai, White M Series 47

Gewürztraminer 76%, Viognier 10%, Chardonnay 7%, Sauvignon Blanc 7%. Fruity, floral with notes of rose petals, melon and citrus.

Herzog, Special Reserve, Chardonnay 49

Rich texture and flavours of vanilla and toast, combined with lime and tropical notes

Goose Bay Sauvignon Blanc 14/38/53

Vibrant & crisp with a hint of tropical fruit on the nose with gooseberries & plums on the nose & a hint of anise

Chateau Du Grand Barrail, Bordeaux Blend * 55

Smooth notes of ripe fruits, vanilla and vibrant citrus flavours

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

RED WINE

1 7 5 / 5 0 0 / 7 5 0 M L

Chateau Les Riganes, Bordeaux 9/24/34

Medium body with lots of juicy red berry fruits on the palate

Canaan, Cabernet Sauvignon 10.50/27/39

Dark red with notes of sweet fruit on the nose, black pepper, cherries & plums on the palate

Rioja, Cardova, Tempranillo 40

Round & sweet with slightly spicy fruity notes, very well balanced

Chateau de Parsac, St Emilion 14/38/53

Soft flavours of plums, berries and red cherries with notes of roses

Alma, Dalton, Shiraz Blend * 55

Dark full bodied with aromas of cherries & plums with buttery palate and essences of vanilla and sweet dark fruits

Flechas de Los Andes, Gran Malbec * 60

Soft, aromas of plums, cherries with lingering characters

Chianti Classico Reserva, Sangiovese * 69

Ruby red with smooth & elegant notes of cherries, wild berries & violet

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.

Chateau Royaumont, Merlot, Cabernet 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

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

DESSERT WINE

Tokaji Regal, Late Harvest * 65

Bright golden colour with flavours of honey, vanilla & exotic aromas

**Non Mevushal*

A discretionary 10% service charge or 15% for parties of 8 or more will be applied to your bill and fairly distributed among all staff

*Please inform us of any allergies or if you require detailed information regarding the ingredients used in our dishes
All wines and some of the cocktails may contain sulphites or other allergens*





WHISKY

25/50 ML

Jameson	6/12
Johnnie Walker Red	3.5/6.5
Chivas Regal	5.5/11
Makers Mark	6.5/11
Glenfiddich 12y	7/12
Woodford Reserve	6.5/12
Talisker 10y	9/14
Balvenie 12y	10/16
Makers Mark 46	8/15
Lagavulin 16y	9.5/16
DS Tayman 12y	8.5/16
Macallan 12y	10/16
Willet Spot	11/19
Bowmore 18	10.5/21

GIN

Gordon's	5/10
Tanqueray	6/12
Bombay Sapphire	6/12
Sipsmith	6.50/13
Hendricks	6.50/ 13
Tanqueray No' 10	6.50/13
Gin Mare	6/11.5
Monkey 47	9/16.5
No 3	6.5/13

VODKA

Stolichnaya	5/10
Grey Goose	6/12
Beluga	7/14
Belvedere	7/14

RUM

Malibu	4/8
Havana Club 3y	5/10
El Dorado 12Y	7.5/15
Santa Teresa 1796	8.5/15
Diplomatico Reserva	7.5/14
Angostura 1919	7.5/15

TEQUILA

25/50 ML

El Jimador Silver	5/10
Don Julio Anejo	9.5/19
Patron Silver	7/14

BEERS

Heineken Alcohol Free Lager / Netherlands	5
Meantime, Lager/ UK	5.5
Maccabee, Lager/Israel	7.5
Alhambra, Lager / Spain	6.5

SOFT DRINKS & JUICES

Kingsdown Still or Sparkling Water 750ml	5
Coca-Cola, Coke Zero, Sprite Zero	5
Fever - Tree Mixers:	5
Ginger Ale, Ginger Beer, Tonic Water	
Appletiser sparkling	4
Apple Juice	4
Pineapple Juice	4
Orange Juice	4

COFFEES

(MILKS: OAT OR COCONUT)

Single/Double Espresso	4/5
Single/Double Macchiato	4/5
Latte	5
Cappuccino	5
Americano	5
Flat White	5

TEAS & INFUSIONS

Fresh Mint/Lemon/Ginger tea	5
English Breakfast/Decaf	5
Earl Grey	5
Green Tea	5
Chamomile	5
Peppermint	5

Tish Dairy Free Restaurant

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