



## 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*

### Herzog, Special Reserve, Chardonnay 12.5/32/45

*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.*

### 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*

### Sancerre, Sauvignon Blanc 65

*Citrus and tropical flavours with great intensity and depth*

### Chateau Du Grand Barrail, Bordeaux Blend \* 65

*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*

## 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 \* 88

*Light bodied with black raspberry & black cherry notes complimented with a rich mouthfeel with layers of vanilla & dark chocolate*

### Yatir Mt Amasa 90

*Matured for 12 months in oak barrels, beautifully blended, full body*

### 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	6.5/13
Chivas Regal	5.5/11
Makers Mark	6.5/13
Glenfiddich 12y	7/14
Woodford Reserve	6.5/13
Talisker 10y	9/18
Balvenie 12y	10/20
Makers Mark 46	8/16
Lagavulin 16y	9.5/19
Macallan 12y	10/20
Willet Spot	11/22
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	6/12
Monkey 47	9/18
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	8.5/17
Diplomatico Reserva	7.5/15
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
Maccabee, Lager/Israel	7.5
Meantime Lager/UK	6.5
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

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