

# DRINKS



# OPERA TAVERN

## TAPAS BAR & RESTAURANT

Opera Tavern is available for group bookings for up to 16 guests, private hire of our first floor restaurant and we also delighted to now offer external catering

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For large parties we have two set menus priced at £35 and £40 available to view on our website:

[www.operatavern.co.uk](http://www.operatavern.co.uk)

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Should you be looking to host a more intimate event, our sister restaurant Dehesa located on Ganton Street (Soho) can accommodate up to 13 guests in their private dining room

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Personalised Opera Tavern gift vouchers are available in any denomination

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For more information on any of the above, please ask a member of staff,  
Call us on 0207 836 3680 or e-mail to [info@operatavern.co.uk](mailto:info@operatavern.co.uk)

## SHERRY

	Glass	Bottle
Manzanilla, La Guita (125ml/375ml/750ml)	£5.75	£17.25
Easy drinking, light and dry- perfect as an aperitif or with various tapas		£34.00
Fino, Colosia (125ml/375ml/750ml)	£6.00	£18.00
With apple flavours and a hint of seashells		£36.00
Manzanilla Pasada, Pastrana, Hidalgo (125ml/750ml)	£7.25	£43.50
A unique single-vineyard aged Manzanilla- aged for 12 years		
Fino Pasado, Panesa, Emilia Hidalgo (125ml/750ml)	£11.00	£66.00
Over 30 years old. How Fino used to be: full, rich and nutty		
Amontillado, NPU, Sanchez Romate (125ml/750ml)	£9.15	£55.00
Over 30 years old, light, classy and elegant. Walnuts and spicy aromatics		
Palo Cortado, Regente, Sanchez Romate (125ml/750ml)	£12.00	£72.00
Over 15 years old, pungent and aromatic with almond, caramel and toast		
Palo Cortado, Wellington, VORS, Hidalgo (75ml/500ml)	£11.50	£75.00
Dry and rich, with hazelnuts and a lengthy honey and lime finish		
Oloroso, Almacenista: Juan Garcia Jurana, Lustau (50ml/500ml)	£7.00	£65.50
Dry yet rich with smoked nut and dried fruit flavours		
Moscatel, Emilin, Lustau (50ml/750ml)	£4.50	£65.00
Moscatel, Jerez, Spain		
Pedro Ximenez, Fernando de Castilla (50ml/500ml)	£6.50	£65.00
Pedro Ximenez, Jerez, Spain		

## SPARKLING

	Glass	Bottle
	175ml	750ml
Cava Brut, Mas Macià (Xarel-lo/Parellada/Macabeo, Penedés)	£6.50	£26.00
Honeyed and rich with a fresh finish- made by the Champagne method		
Prosecco, Beato Bartolomeo (Glera, Veneto)	£6.50	£26.00
Light with a soft gentle fizz and peach and pear flavours		
Prosecco Rosato, Beato Bartolomeo (Glera/Marzemino, Veneto)	£6.50	£26.00
Delicious with dazzling dark fruit flavours of cherry and strawberry		
Bruno Giacosa, Extra Brut (Pinot Noir, Piedmont) NV		£56.00
Blanc de Noir; a fruity, bready and biscuity nose. Generous and dry		
Cavalleri, Blanc de Blancs Brut (Chardonnay, Lombardy) 2007		£56.00
Disgorged in 2011- bready nose with a beautiful structure		
Ruinart, Blanc de Blancs (Chardonnay, Champagne) NV		£80.00
Suave and delicate, this Blanc de Blancs is the epitome of finesse		
Krug Grand Cuvée, Brut		£150.00
(Chardonnay/Pinot Noir/Pinot Meunier, champagne) NV		

## WHITE WINE

	Glass	Bottle
	175ml	750ml
<b><i>Light and Crisp</i></b>		
Ca'di Ponti (Catarrato, Sicily) 2012	£4.00	£16.00
An easy drinking zesty wine with hints of tropical fruits		
Blanc de Morgex, Rayon (Priè Blanc, Valle d'Aosta) 2011	£8.50	£34.00
Lemon fresh, grassy, Alpine air, limey and linear		
Txakoli di Getaria, Ameztoi (Hondarrabi Zurri, Basque Country) 2011		£30.00
A rare wine with refreshing intense green fruit and a light sparkle		
San Campio, Terras Gauda (Albariño, Rias Baixas, Galicia) 2012	Half	£18.00
Mouth-watering with lemon, lime and grapefruit characteristics		
		£35.00
Campi Flegrei, Cantine Farro (Falanghina, Campania) 2012		£27.00
Volcanic soil expression, dry with eruptions of acacia and almond		
Campo Flores (Verdejo/Sauvignon Blanc, Castilla-Leon) 2012		£19.50
Organic, fresh, zippy, dry and aromatic		

# WHITE WINE

	Glass	Bottle
	175ml	750ml
Triplica, Orion (Fiano/Falanghina/Greco, Campania) 2011	£6.25	£25.00
Mango and Pineapple fruits with a clean citrus finish		
Casamatta, Bibi Graetz (Vermentino/Trebbiano, Tuscany) 2012	£5.75	£23.00
Citrus notes with mineral hints, light with fresh palate		
Mas Macia Suprem Blanc (Xarel-lo, Catalunya) 2011		£29.00
Smooth, honeyed and dry- Made with one of the Cava varieties		
Schiopetto (Fruilano/Collio, Friuli) 2010		£42.00
Aromatic and mineral with apricot, almond and acacia		
Pehhcora (Pecorino, Abruzzo) 2012		£28.00
Pear and green apple notes with a refreshing palate		
Cantina del Gogantinu (Vermentino, Sardinia) 2012	£7.00	£28.00
Intense and delicate hints of Mediterranean herbs, dry and smooth		
Villa Narcisa (Verdejo, Rueda) 2012	£7.25	£29.00
Tropical notes and white fruit hints with a fresh palate		
<b><i>Medium to Full Bodied</i></b>		
Coffele, Soave Classico (Garganega, Veneto) 2012		£30.00
Dry with floral notes, fresh apple and a mineral finish		
Karmis, Contini (Vernaccia/Vermentino, Sardinia) 2012		£35.00
Clean and fresh with ripe juicy pears		
Pezza del vado, V Schinosa (Bombino Bianco/Chardonnay, Puglia) 2012		£22.00
Crisp yet elegant acidity, fresh with white fruit and lime aromas		
La Mar, Terras Gauda (Caiño Blanco/Albariño, Rias Baixas, Galicia) 2010		£55.00
Caiño Blanco is this winery's speciality		
Bodegas Pharos (Viura, Rioja) 2012	£6.00	£24.00
Barrel-aged with notes of green apple and aromatics		
Pojer e Sandri (Nosiola, Trentino) 2011		£38.00
Fresh and crisp with citrus notes		

# WHITE WINE

	Glass	Bottle
	175ml	750ml
Colli Martani, Antonelli (Grechetto, Umbria) 2012	£8.50	£34.00
A refreshing white wine with peach, lemon and almond notes		
Bruno Giacosa (Arneis, Piedmont) 2011		£48.00
Elegant and soft with notes of citrus, apricot and peach		
I croppi (Albana di Romagna, Emilia Romagna) 2011		£26.00
Quirky but delicious! Juniper, rosemary, oregano and toast		
Maria Donata Bianchi (Pigato, Liguria) 2012		£48.00
An indigenous variety from Italy, lovely and soft		
Abbazia di Novacella (Kerner, Alto Adige) 2011		£42.00
An exotic combination of citrus and peach with a spicy mineral note		
Soave, La Rocca, Pieropan (Garganega, Veneto) 2009		£50.00
Celebrating their 30th anniversary, one of Italy's top Soaves		
Hoffstätter (Gewurztraminer, Alto Adige) 2012		£39.00
Spicy and complex with a long off-dry tropical fruit finish		
Castello di Neive (Riesling, Piedmont) 2010		£45.00
Lime, peach and honey flavours with a crisp minerality		
Cantina Terlan, Vorberg, Riserva (Pinot Bianco, Alto Adige) 2010		£44.00
Barrel aged, single vineyard: smoky, rich and honeyed		
Cantine Carpentiere (Uva di Troia, Puglia) 2012	£7.50	£30.00
Rich with stone fruit, honey flavours and an organic natural style		
Vadiaperti (Greco di Tufo, Campania) 2011		£39.50
Terroir-driven with smoky, mineral characters from nearby Vesuvius		
<b>Full Bodied</b>		
Vina Gravonia, Crianza, Lopez Heredia (Viura, Rioja) 2003	£10.50	£42.00
Rich, nutty, creamy and zesty reminiscent of white Bordeaux		
Guido Marsella (Fiano di Avellino, Campania) 2010		£45.00
Smoky and rich with plenty of freshness. A classic wine of the region		

## WHITE WINE

	Glass 175ml	Bottle 750ml
Bàrbara Forés, El Quintá (Garnatxa Blanca, Terra Alta) 2011 Impressive Catalanian wine with white flowers, citrus and French oak		£39.00
Belondrade y Lurton (Verdejo, Rueda) 2010 Almost like a Premier Cru Burgundy, this is absolutely delicious		£57.00
As Sortes, Rafael Palacios (Godello, Valdeorras) 2010 The structure of a white Burgundy with the finesse of a juicy mineral grape		£65.00
Massa Vecchia (Vermentino, Tuscany) 2007 Small planting of Bio-dynamically tended vines		£65.00
Piere Vie De Romans (Sauvignon Blanc, Friuli) 2010 Grassy with crystallised ginger aromas, elegant and memorable		£60.00
Cellar Cal Pla, Mas d'en Comte (Garnacha Blanca/Picapoll, Priorat) 2008 Rich expression of toasted almond, pear, dried fruits and hints of biscuit		£60.00

## ROSE WINE

Rosa dei Frati, Cà dei Frati 2012 (Sangiovese/Barbera/Gropello/Marzemino, Lombardy) A beautiful blend - juicy, red berry flavours, dry, light and elegant	£9.00	£36.00
Macià Batle (Callet/Manto Negro, Mallorca) 2011 A spicy rosé with a fuller body, dark cherry and strawberry fruit	£7.50	£30.00
Tondonia, Lopez Heredia (Garnacha/Temp/Viura, Rioja) 2000 Like no other rosé, especially imported for us!		£45.00

## RED WINE

### ***Light to Medium Bodied***

Borsao (Garnacha/Tempranillo/Cab.Sauv, Campo de Borja) 2012 Soft with ripe and crunchy, red and black fruits	£4.00	£16.00
Cantina Terlano (Pinot Noir, Alto Adige) 2012 Delicate in style, reminiscent of Vosne Romanée Villages		£44.00

# RED WINE

	Glass	Bottle
	175ml	750ml
Selva Capuzza (Groppello, Lake Garda) 2012	£8.00	£32.00
Elegant and soft with bramble fruits- similar to a Pinot Noir		
Artesano, Bodegas 3 Sueños (5 grapes blend, Terra Alta) 2010		£25.00
Berry fruits, real and organic, from a small collection of vineyards		
Erse, Etna Rosso, Tenuta de Fessina (Nerello Mascalese, Sicily) 2010		£40.00
Delicate finely textured red with a lengthy and elegant finish		
Barbera del Monferrato, Cantine Volpi (Barbera, Piedmont) 2011	£5.50	£22.00
A refreshing lively Barbera, light and full of juicy cherries and plums		
Monica di Sardegna, Santa Maria La Palma (Monica, Sardinia) 2011		£33.00
An intriguing island wine with plenty of red berry fruit flavours		
Honoro Vera (Monastrell, Jumilla) 2012	£5.00	£20.00
Wild summer berries, soft with juicy fruits – made from organic grapes		
Casamatta, Bibi Graetz (Sangiovese, Tuscany) 2012	£5.75	£23.00
One of our favorite winemaker! Packed with black fruits and earthy notes		
Moris, Morelino di Scansano (Sangiovese/Merlot, Tuscany) 2011		£35.00
Deep cherry fruit with hints of spice, fresh and elegant		
Urbina, Benito, Crianza (Temp./Mazue./Grac., Rioja) 1999		£38.00
Traditional in style. Mature, fully developed and ready to drink		
<b><i>Medium to Full Bodied</i></b>		
Brindisi Riserva DOC 1952 (Negroamaro/Malvasia Nera, Puglia) 2010		£24.00
Plenty of character and concentration, dark fruits, round and full		
Weingut Niklas (Lagrein, Alto Adige) 2011		£32.00
Bramble fruits, chocolate and herbal flavours		
ÁN2, Ánima Negra (Callet/Manto Negro, Mallorca) 2010		£44.00
Toasty coconut oak, smoky, kirsch and raspberry flavours		
Pittacum (Mencia, Bierzo) 2008	£9.25	£37.00
Flavours of dark blackcurrants with earthy, herbal undertones		



# RED WINE

	Glass 175ml	Bottle 750ml
Russolo, Collezione (Refosco, Friuli) 2010 Hedgerow berries, pepper and fresh ground coffee		£35.50
Sela, Bodegas Roda (Tempranillo/Graciano, Rioja) 2010 Powerful and vibrant Rioja, full of red fruits and spices tones	£9.50	£38.00
Jaspi Negre (Grenache/Carignan/Cabernet Sauv., Montsant) 2010 Dark fruits with chocolate and balsamic notes		£34.00
Juan Gil (Petit Verdot, Jumilla) 2010 Part of the blend of Classic Bordeaux wines- pepper and dark fruits		£28.00
Elias Mora, Semi-Crianza (Tempranillo, Toro) 2010 Deep dark fruit, plum and blackberry- elegant with a touch of vanilla		£32.00
Rosso di Montalcino, La Campana (Sangiovese, Tuscany) 2007 Dark fruits, coco and heathland herbs with a refined finish		£44.00
Brunello di Montalcino, Fanti (Sangiovese, Tuscany) 2007 A traditional style Brunello hailing from Southern Montalcino		£75.00
Ripasso, La Salette (Cor./Ron./Moli., Valpolicella Classico) 2010 A Baby Amarone. Black cherry and bitter chocolate with a velvety finish		£42.00
Ondarre (Graciano, Rioja) 2008 Ancient variety from La Rioja		£26.00
<b>Full Bodied</b>		
Fatalone (Primitivo, Puglia) 2008 Very sexy Italian Zinfandel- meaty, fragrant and powerful		£32.00
Viña Tondonia, Reserva, Lopez de Heredia (Temp., Rioja) 2001 Elegant and idiosyncratically traditional. Developed, soft and complex		£62.00
Brunello Di Montalcino Costanti (Sangiovese, Tuscany) 2007 A great example! Full but elegant with a long finish	Half	£75.00
Fagus, Bodegas Aragonesas (Garnacha, Aragon) 2009 A rare almost cult status wine; rich, aromatic, silky and delicious		£50.00

# RED WINE

		Bottle 750ml
Castello di Ama, Chianti Classico Riserva (Sangiovese, Tuscany) 2008	£13.00	£52.00
Complex earthy bouquet with dark fruit aromas, full and round		
Taberner, Huerta de Albala (Syrah, Andalucia) 2007		£48.00
Luscious ripe black fruits with Rhone-like notes of leather and tobacco		
Roda 1, Bodegas Roda (Tempranillo, Rioja) 2006		£85.00
Rich and powerful, yet elegant with flavours of chocolate and spice		
Mas la Mola, L'Expressio del Priorat (Garnacha/Mazuela, Priorat) 2012		£45.00
A seductive, lively and fruit driven approachable Priorat		
San Leonardo (Cab. Sauv./Cab. Franc/Merlot, Trentino) 2006		£73.00
Superbly elegant and poised with layered dark fruit	Magnum	£146.00
Castellare Chianti Classico Riserva (Sangiovese, Tuscany) 2010		£52.00
Cherry scents mixed with leather, earth and spice		
Soffocone Di Vincigliata (Sangiovese, Tuscany) 2010		£60.00
Dark ripe fruit and a creamy texture- both sexy and intense		
Traslanzas (Tempranillo, Cigales) 2008		£45.50
Small organic vineyard in this region. Fruits of the forest and black pepper		
La Grondaia (Sangiovese, Abruzzo) 2006		£28.00
Fragrant and elegant with hints of leather and cigar notes		
Torrette, Clos de Ch. Feuillet (Petit Rouge, Valle d'Aosta) 2011		£39.50
Soft and juicy with wild berries, cranberry and juicy redcurrants		
Gattinara Riserva, Travaglini (Nebbiolo, Piemonte) 2006		£73.00
Award winning Travaglini family only release a Riserva in their best vintages	Magnum	£170.00
Dos Dedos De Frente (Syrah/Viognier, Calatayud) 2010		£60.00
Dark fruit and floral tones with a big and juicy palate		
Castello di Bolgheri (Cab. Sauv./Merlot/Cab. Franc) 2009		£75.00
Impressive Super Tuscan Bordeaux blend		
Brunello di Montalcino, Mastrojanni (Sangiovese, Tuscany) 2008		£75.00
Elegant and open perfumed bouquet		

## RED WINE

Vigna del Sorbo, Riserva, Fontodi (Sang., Chianti Classico) 2008  
Attractively perfumed, dense and powerful with touches of vanilla

Bottle  
750ml  
£73.00

Amarone, Tommaso Bussola, TB (Cor./Ron./Cab.Fr., Veneto) 2006  
Powerful, dark chocolate, earth and oak. Certainly one the best around!

£110.00

## CELLAR COLLECTION

Bottle  
750ml

### ITALY

Mastroberardino Radici, Taurasi Riserva, Aglianico Campania 1997  
The king of Campania reds. Elegant, soft and a lengthy finish

£110

Borgogno Riserva, Barolo 1997  
Angelo Gaja first cru Barbaresco, Nebbiolo with a dash of Barbera

£150

San Lorenzo, Gaja, Barbaresco 1967  
Angelo Gaja's first cru Barbaresco, Nebbiolo with a dash of Barbera

£420

Costa Russi, Gaja, Barbaresco 2003  
Great palate presence, super ripe black cherries, tobacco and earthiness

£210

Tignanello, Tuscany 1985  
Great vintage of a classic with amazing balance

£225

Tignanello, Tuscany 1997  
Super-Tuscan, intensely fruity with an exceptional structure

£195

Ornellaia, Bolgheri 2001  
Ripened dark and berry fruit, supple and silky superb body

£250

Ornellaia, Bolgheri 2002  
Very elegant and fresh wine, near to its cousins from Bordeaux

£220

Ornellaia, Bolgheri 2003  
Great ripeness of the vintage through its fruit flavours and exotic spices

£230

Ornellaia, Bolgheri 2004  
Excellent showcase of a classic vintage

£240

## CELLAR COLLECTION

Ornellaia, Bolgheri 2006	Bottle
Lush depth and exuberance powerful and concentrated wine	750ml
	£260
Dal Forno Valpolicella Superiore 1998	£120
Redefined our definition of Valpolicella, a hedonistic expression!	
Dal Forno Valpolicella Superiore 2001	£110
Great richness, modern Style from the king of Valpolicella	
Sassicaia, Bolgheri 2000	£220
Unique interpretation of the Cabernet variety, complexity and longevity	
Sassicaia, Bolgheri 2003	£195
Full bodied, rich and opulent but with a very pleasant velvety finish	

## SPAIN

Unico Reserva, Vega Sicilia, Ribera del Duero 1996	£275
"Icon vintage" Mineral spices and balsamic notes	
L'Ermita, Alvaro Palacios, Priorat 1997	£350
Lush ripe fruit that is well concentrated	
Vina Tondonia, Blanco, Lopez de Heredia, Rioja 1964	£600
Thick luscious wine with hints of royal jelly and butterscotch overtones	
Artadi, Pagos Viejos, Rioja 1999	£120
A modern style tempranillo, full of layers and ready to drink	
Vina Tondonia, Gran Reserva, Lopez de Heredia, Rioja 1964	£600
Huge intensity of ripe fruits, deep body and toffee	
Anima Negra, Callet, Mallorca 2007	Magnum £170
60 yr old traditional Callet vines struggle in this challenging hot climate to bring forth dense black fruits, black pepper and mulled spices	
Finca Dofi, Alvaro Palacios, Priorat 2001	£120
The finest vintage of this cuvee. Black fruits, crème de cassis and acacia flowers. Full and memorable	

## DESSERT WINE AND PORT

50ml

Finca Antigua, Moscatel 2011 (50ml/375ml) Moscatel, La Mancha, Spain	£5.50	£32.00
Kabir, Donnafugata 2009 (50ml/750ml) Zibibbo, Sicily, Italy	£6.00	£90.00
Marsala Superiore Dolce, Curatolo, NV (125ml/750ml) Grillo, Sicily, Italy	£5.25	£31.50
Franz Haas 2009 (50ml/375ml) Moscato Rosa, Alto Adige, Italy	£8.75	£65.00
Pedro Ximenez, Fernando de Castilla (50ml/500ml) Pedro Ximenez, Jerez, Spain	£6.50	£65.00
Palazzina, Araldica 2006 (50ml/375ml) Moscato Passito, Piemonte, Italy	£5.25	£40.00
Vin Santo S.Niccolo 2007, Castellare Di Castellina (50ml/375ml) Trebiano, Malvasia, Tuscany, Italy	£8.00	£60.00
Moscatel, Emilin, Lustau (50ml/750ml) Moscatel, Jerez, Spain	£4.50	£65.00
Smith Woodhouse 10 year old, Tawny Port (75ml/750ml) Oporto, Portugal	£5.50	£54.00

## AQUAVITE, CALVADOS AND GRAPPA

25ml

Pojer e Sandri, Grappa	£5.00
Pojer e Sandri, Apricot Aquavite	£5.00
San Leonardo, Aged, Grappa	£6.50
Calvados, Domaine Dupont 1997	£6.25
Calvados, Domaine Dupont 1982	£15.00

# WHISKY

Jack Daniels	50ml
Nice sweet after taste	£6.00
J and B Blended Scotch	£5.50
Classic blended Whisky	
Milroy's of Soho Finest Blend, Scotch	£6.50
A light and creamy blended malt Whisky	
Laphroaig, 10 years old Cask Strength, Islay	£6.50
One of the Islay's most famous malts, this is classically smoky, rich and peaty	
BenRiach, 16 years old, Speyside	£8.50
Rounded, medium to full bodied with rich honey	
Aberlour 16 years old, Speyside	£9.00
Elegant and fresh with lashings of citrus fruit	
Glenfarclas 21 years old, Single Malt, Highlands	£12.50
Finely peated with aromas of marmalade	
Mortlach 16 years, Speyside	£11.00
Aged in sherry casks, fresh and floral with developing smoke tones	
Caol Ila 1998, Distillers Edition, Islay	£10.00
Matured in Moscatel cask wood, gentle peat, medium body: 469 bottles	
Lagavulin 1996, Special Release Distillers Edition, Islay	£15.00
Limited edition, double matured in sherry casks- limited edition 498 bottles	

## BRANDY

50ml

Magno de Jerez, Osborne, El Puerto de Santa Maria

£6.00

A standard sherry brandy, good neat or mixed

Cardinal Mendoza, Solera Grand Reserva, Sanchez Romate, Jerez

£7.50

Rich and round with a touch of sweetness from aging in PX barrels

Gran Duque de Alba, Solera Grand Reserva, Jerez

£9.50

Bouquet of prune and sherry. Flavours of chocolate, caramel and orange

Salvador Dali, Solera Grand Reserva, Osborne, Jerez

£12.00

The bottle is designed by Dali himself and is Osborne's showpiece brandy

Gelas 18 year old, Armagnac

£12.50

Caramel, toffee, rich and full bodied. Gently sweet and well rounded

Hennessy XO, Cognac

£15.00

A great brandy and the benchmark for quality

## SPIRITS AND LIQUEURS

50ml

### VODKA

Element 29

£5.50

Belvedere

£7.50

Sip Smith

£7.50

### GIN

Xoriguer

£7.50

Gin Mare

£7.50

Sip Smith

£7.50

Bombay Sapphire

£5.50

Hendricks

£6.50

Tanqueray

£6.50

# SPIRITS AND LIQUEURS

50ml

## RUM & ANISE

Appleton's Special Golden	£5.50
Havana 3 yrs	£6.00
Bacardi 8 yrs	£8.75
El Mono	£4.00

## MIXED

Frangelico	£5.00
Kahlua	£5.00
Campari	£5.00
Amaretto	£5.00
Baileys	£5.00
Cointreau	£5.00

# COCKTAILS

<b>Bellinis</b>	£8.00
Prosecco with White Peach, Raspberry or Passionfruit	

<b>Cosmopolitan</b>	£8.00
Vodka, Cointreau, Cranberry Juice and Lime	

<b>Opera Tavern Martinis</b>	£9.00
Tanqueray Gin or Sipsmiths Gin- olive or a twist	
Belvedere Vodka or Sipsmiths Vodka- olive or a twist	

<b>Fruit or Espresso Martinis</b>	£9.00
White Peach, Raspberry, Passionfruit or Espresso	

<b>Campari or Aperol Spritzer</b>	£8.50
Prosecco, Campari or Aperol & Soda	



## BEERS & CIDER

	Bottle
	330ml
Nastro Azzuro	£3.95
Mahou	£3.95
Alhambra Reserva	£4.50
Alhambra Especial (on tap)	£3.50
El Gaitero Cider	£3.95

## SOFT DRINKS

	200ml
Coke	£2.75
Diet Coke	£2.75
Lemonade	£2.75
Ginger Ale	£2.75
Bitter Lemon	£2.75
Tonic	£2.75
Slim-line Tonic	£2.75
Soda	£2.75
Homemade Lemonade	£3.00
Cranberry Juice	£3.50
Fresh Orange Juice	£4.00
Virgin Mary	£4.00

## WATER

	750ml
Belu - Still / Sparkling Mineral	£3.50

*Belu is a not for profit company that donates 100% of its profits  
to clean water projects worldwide*

# COFFEE

*All our coffee is provided by Monmouth Coffee and sourced from single farm estates*

Espresso	£2.50
Double Espresso	£2.50
Americano	£2.50
Latte	£3.00
Cappuccino	£3.00
Cortado	£2.50
Macchiato	£2.50

# TEA

*All our specialist teas are provided by The Rare Tea Company - directly from growers. To keep the quality of our tea undiluted and at its best, you will initially be served an amount for one infusion (or two if sharing) but feel free to request a complimentary second infusion.*

Oolong	
<i>Traditional Chinese tea rich in floral aroma</i>	£3.50
Wok Fired Green Leaf	
<i>An authentic refreshing green tea with smokey undertones</i>	£4.00
White Peony	
<i>A rare white tea, sweet with undertones of peach and apricot</i>	£4.50
Second Flush Muscatel Darjeeling	
<i>A second flush black tea from the heart of Darjeeling</i>	£4.00
Rare Earl Grey	
<i>A recreation of the original 19<sup>th</sup> century Earl Grey</i>	£3.50
Peppermint	
<i>A rare English peppermint grown in Cornwall</i>	£3.50
Wild Rooibos	
<i>Grown wild and harvested by hand, strong bright berry flavours</i>	£3.50
Whole Chamomile Flowers	
<i>Grown on a small Turkish farm, sweet and soft with a calming effect</i>	£3.50
Lemon Verbena	
<i>Grown on a small farm in Provence with a soft, round citrus flavour</i>	£3.50

All spirits are available in 25ml measure, wine available in 125ml

