SAMPLE

BAR & WINE MENU

A taste of what's on offer at our bar on your wedding day, along with our house wines and wine upgrades for your wedding breakfast.

The Bar
BEERS, COCKTAILS & SOFT DRINKS

Spirits & Fizz
SPIRITS, LIQUEURS, SPARKLING & CHAMPAGNE

House Wines
INCLUDED WITH YOUR WEDDING BREAKFAST

Wine Upgrades
WHITE, RED, ROSÉ, SPARKLING, DESSERT & PORT

SAMPLE MENU

This menu is a guide to what we offer. Drinks, availability and prices may change due to supplier costs and stock, and we'll confirm your final selection and prices as you plan your wedding. All prices include VAT.

THE BAR

BAR PRICE LIST

Beer & Cider

	PINT
Peroni	£6.50
Amstel	£6.00
Aspall	£6.00
Guinness	£6.50
Doom Bar	£6.00

Bottles & Low/No Alcohol

Peroni	£5.00
Corona	£5.00
Punk IPA	£5.20
Rekorderlig Cider	£6.00
Peroni 0%	£4.50
Guinness 0%	£5.00

Cocktails

Tapp'd Cocktail Bottles	£8.50
Aperol Spritz	£10.50
Espresso Martini	£10.50
Long Island Iced Tea	£10.50
Mojito	£10.50
Negroni	£10.50
Old Fashioned	£10.50

Soft Drinks

Coke	£3.00
Diet Coke	£3.00
Lemonade	£3.00
San Pellegrino	£3.50
Glass of Juice	£2.50
Red Bull	£3.00
Kids' Fruit Drink	£2.00
Small Water	£2.50

Mixers

Coke	£1.80
Diet Coke	£1.80
Lemonade	£1.80
Schweppes Tonic	£2.00
Schweppes Slimline Tonic	£2.00
Fever-Tree Tonic	£2.40
Fever-Tree Ginger Ale	£2.40
Fever-Tree Ginger Beer	£2.40

THE BAR

SPIRITS

Gin

	25ML
Brockmans	£5.20
Gordon's Gin	£4.60
Gordon's Pink	£5.20
Gordon's 0%	£4.00
Hendrick's	£5.20
Whitley Neill (range)	£5.20
Whitley Neill 0%	£4.50

Vodka

	25ML
JJ Whitley	£4.60
Absolut (range)	£4.50
Grey Goose	£5.50

Rum

	25ML
Appleton 12yr	£6.50
Bacardi	£4.60
Captain Morgan	£4.60
Captain Morgan 0%	£4.00
Kraken	£5.20
Malibu	£4.60

Whisky

	25ML
Famous Grouse	£4.60
Southern Comfort	£4.60
Bulleit Bourbon	£5.20
Jack Daniel's	£5.20
Jameson	£5.20
Fireball	£5.20
Glenfiddich	£5.50
Jura 10yr	£5.50
Glenmorangie	£5.50

Brandy

	25ML
Courvoisier VS	£4.60
Hennessy VS	£5.00
Martell VS	£4.60
Rémy Martin VSOP	£5.50
XR Maxime Trijol XO	£10.00
Martell XO	£12.00
Rémy Martin XO	£12.00

THE BAR

APÉRITIFS & FIZZ

Apéritifs & Liqueurs

Aperol (50ml)	£4.30
Archers	£4.30
Baileys (50ml)	£5.00
Chambord	£4.30
Cinzano (50ml)	£4.30
Cockburn's Port (50ml)	£4.50
Cointreau	£4.30
Disaronno	£4.60
Harvey's Bristol Cream (50ml)	£4.30
Jägermeister	£5.00
Kahlúa	£4.30
Limoncello	£4.50
Martini Dry (50ml)	£4.30
Martini Rosso (50ml)	£4.30
Passoã	£4.30
Pernod	£4.50
Pimm's (50ml)	£5.00
Sambuca	£5.00
Stone's Ginger Wine (100ml)	£4.50
Tia Maria	£4.30
Baby Guinness	£5.50

Tequila

Patrón Silver	£5.50
Patrón Café	£6.50
Tequila Gold	£5.00
Tequila Rose	£5.00

Sparkling & Champagne

Prosecco (125ml glass)	£6.50
Anna Brut Cava (bottle)	£20
Anna Rosé Cava (bottle)	£20
Anna 0% (bottle)	£24
Prosecco (bottle)	£30
Chapel Down Brut (bottle)	£55
Chapel Down Rosé (bottle)	£58
Veuve Clicquot (bottle)	£78
Bollinger Rosé (bottle)	£90

We take cash and card at the bar, and you're welcome to set up a tab for your guests.
Bar prices and availability can change from time to time due to supplier costs and stock. The prices shown are correct when issued, but the final on-the-day bar list may vary slightly.

YOUR WEDDING BREAKFAST

WINE MENU

Included in your package is up to **half a bottle of house wine per person**, served during your wedding breakfast, and **a glass of sparkling wine** for the toast.

Please choose **two wines** from our white, red and rosé house wines below to be served with your wedding breakfast.

House Wines

WINE	STYLE	125ML	175ML	250ML	BOTTLE
Crescendo Pinot Grigio, Italy	White	£6.00	£7.70	£10.00	£27.00
Viña Carrasco Sauvignon Blanc, Chile	White	£6.00	£7.70	£10.00	£27.00
The Old Gum Tree Chardonnay, Australia	White	–	–	–	£27.00
Languore Sangiovese, Italy	Red	£6.00	£7.70	£10.00	£27.00
Viña Carrasco Merlot, Chile	Red	£6.00	£7.70	£10.00	£27.00
The Old Gum Tree Shiraz, Australia	Red	£6.00	£7.70	£10.00	£27.00
Misty Peak Zinfandel Rosé, USA	Rosé	£6.00	£7.70	£10.00	£27.00
Novita Pinot Blush Rosé, Italy	Rosé	–	–	–	£27.00
Canal Grando Prosecco, Italy	Sparkling white	£6.50	–	–	£30.00

Would you like to upgrade your wine or toast? On the following pages you'll find our upgrade wines. The upgrade prices show the extra cost per guest or per bottle to upgrade from our house wine and toast. Glass prices apply to drinks bought from the bar.

WINE MENU

WINE UPGRADES

White Wines

WINE	REGION	UPGRADE PER GUEST	UPGRADE PER BOTTLE	FULL BOTTLE
Baron de Baussac Viognier A richly textured white, with bright aromas of ripe apricot and peach, and hints of grapefruit and pineapple	Pays d'Oc, France	£3.50	£7.00	£34.00
Curious Kiwi Sauvignon Blanc Fresh, focused and zippy on the nose, with aromas of lime juice, leafy hedgerow and ripe yellow citrus	Marlborough, New Zealand	£4.00	£8.00	£35.00
Picpoul de Pinet Plo de L'Isabelle A snappy nose of lime and lemon with vibrant green apple	Languedoc, France	£4.00	£8.00	£35.00
Muga Blanco Rioja Minerality and freshness developing to a lively, crisp finish	Viura Haro, Spain	£5.50	£11.00	£38.00
Greywacke Sauvignon Blanc Ripe Sauvignon with melon and gooseberry flavours	Marlborough, New Zealand	£7.50	£15.00	£42.00
Wakefield Riesling Lemon and lime aromas with a refreshing lime acidity	Clare Valley, Australia	£9.50	£19.00	£46.00

Red Wines

WINE	REGION	UPGRADE PER GUEST	UPGRADE PER BOTTLE	FULL BOTTLE
Vista Plata Malbec A light Malbec with dark fruit, berry and oak notes	Mendoza, Argentina	£3.00	£6.00	£33.00
Ventoux Aimé Arnoux Rich and complex, a classic Rhône with plenty of intense red fruit aromas and spicy nuances	Rhône, France	£3.50	£7.00	£34.00
Conde de Castile Rioja Black fruit with hints of cocoa, clove and cinnamon. Supple tannins tempered by lush sweet oak	Rioja, Spain	£3.50	£7.00	£34.00
Château Cruzeau St Émilion Spicy tropical fruit notes through to a mineral, crisp finish	Bordeaux, France	£9.00	£18.00	£45.00
Muga Reserva Rioja Blackberry, vanilla, coffee and a hint of spice	Rioja, Spain	£9.00	£18.00	£45.00
Wakefield St Andrews Shiraz Enormously flavoursome, with rich fruit characters of black cherry, plum and ripe berries	Clare Valley, Australia	£14.50	£29.00	£56.00

WINE MENU

WINE UPGRADES

Rosé Wines

WINE	REGION	UPGRADE PER GUEST	UPGRADE PER BOTTLE	FULL BOTTLE
Balade Romantique Rosé A Provence-style rosé bursting with aromas of stone fruit, raspberry and strawberry	Vin de Pays, France	£3.50	£7.00	£34.00
Nicholas Rouzet, Coteaux d'Aix-en-Provence Both fine and elegant, with red berry notes ending in a fresh finish	Provence, France	£3.50	£8.00	£35.00
Campugent 1753 Syrah Vermentino A dry, aromatic rosé	Languedoc-Roussillon, France	£3.50	£6.00	£33.00
Selladore en Provence Rosé Refreshing acidity and bone-dry flavours of peach and grapefruit	Luberon, France	£7.00	£14.00	£41.00

Sparkling Wine & Champagne

Chapel Down Brut A crisp, fresh and elegant English sparkling wine, with notes of apple, citrus and strawberry	Kent, England	£4.17	£25.00	£55.00
Chapel Down Rosé A crisp, fresh and elegant English sparkling wine, with notes of redcurrant, citrus and wild strawberry	Kent, England	£4.67	£28.00	£58.00
Veuve Clicquot Flavours of pear, peach and pastry, with hints of dried fruit and citrus	Champagne, France	£8.00	£48.00	£78.00
Bollinger Brut A subtle combination of structure, length and vivacity, with flavours of pear, brioche and spice, and notes of fresh walnut	Champagne, France	£8.33	£50.00	£80.00
Bollinger Rosé Notes of brioche, sweet pastry and vanilla, alongside aromas of ripe berries and raspberry coulis	Champagne, France	£10.00	£60.00	£90.00

WINE MENU

DESSERT WINE & PORT

Our dessert wines and ports are available by the bottle only.

WINE	REGION	FULL BOTTLE
Dessert Wines		
Errazuriz Late Harvest Sauvignon Blanc A burst of rich flavours, such as nectarine, apricot and honey, balanced by crisp citrus acidity	Casablanca Valley, Chile	£18.00
Chiarlo Nivole Moscato d'Asti Creamy and fragrant, with a pleasant fine bubble and a particularly fresh finish	Piedmont, Italy	£20.00
Castelnau de Suduiraut A full-bodied dessert wine with flavours of apricot, honey, peach and pear	Bordeaux, France	£33.00
Port		
Barros 10yr Tawny Port A soft, silky texture with subtle wood nuances, balanced by a refreshing palate	Porto, Portugal	£50.00
Fonseca Guimaraens Rich, jammy flavours lifted on the finish by an attractive crisp acidity	Douro Valley, Portugal	£55.00

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