## we only rine wines

WHITE WINE
$125 \mathrm{ml} \quad 175 \mathrm{ml} \quad 250 \mathrm{ml} \quad 75 \mathrm{cl}$ $£ 3.80 \quad £ 4.70 \quad £ 5.90 \quad £ 17.00$ CHENIN BLANC South Africa Bursting with flavours of guava, ripe apple \& pear Refreshing \& lively
Food match:a perfect accompaniment to poultry, vegetarian aishes, creamy white cheeses $\&$ Salads
CHARDONNAY Australia
$£ 4.00$ £4.90
$£ 6.20$
$£ 18.00$ Grapefruit, lime $\delta$ melon flavours, with a zesty crisp citrus balance through to the finish. food match: Salads, white meats \& fish
PINOT GRIGIO
£4.10 £5.20 £6.50 £19.00 flavours \& just a hint of spice
food match: Perfect to be served on its own or with salads, fish, light chicken dishes \& lightly spiced foods SAUVIGNON BLANC New Zealand
$£ 5.70 \quad £ 6.70 \quad £ 8.70 \quad £ 24.00$ Bursting with citrus $\&$ grapefruit intertwined with nettle \& green pepper aromas, refreshingly moreish.
Food match: Goats cheese, caesar salad \& light meats such as pork or chicken, lloo great with spicy food

## RED WINE

$25 \mathrm{ml} 175 \mathrm{ml} 250 \mathrm{ml} \quad 75 \mathrm{cl}$ $£ 3.80 \quad £ 4.70 \quad £ 5.90 £ 17.00$
CABERNET SAUVIGNON $\qquad$ Beautiful soft $\mathcal{\&}$ intense fruity aromas of plum \& blackcurrant with hints of spice \& vanilla. SHIRAZ Australia
$£ 4.00 £ 4.90$ £6.20 $£ 18.00$
touch of spice, dark berry juice $\mathcal{\&}$ a really clean \& lovely finish.
Food match: BBOs, stews \& steaks
MERLOT Chil
$4.10 £ 5.20 £ 6.50 £ 19.00$
ntense fruit flavours with cherry \& plum with sumptuous aromas of coffee \& chocolat
food match: Beautiful wine a t room temperature will partner well with grilled pork loin or roast lamb
$\begin{array}{lllll}\text { PINOT NOIR New Zealand } & \mathbf{E 5 . 7 0} & \mathbf{£ 6 . 7 0} & \mathbf{£ 8 . 7 0} & \mathbf{£ 2 4 . 0 0}\end{array}$ oak aromas. A medium level of soft, ripe tannins provides a silky texture.

ROSEWINE
PINOT GRIGIO BLUSH
125 ml 175ml $250 \mathrm{ml} \quad 75 \mathrm{cl}$
Appealing, lightly aromatic nose with redcurran
£4.00 £4.90 £6.20 £18.00 cherry notes. The palate is crisp \& incisiv leading to a fresh $\&$ juicy finish
food match: Excellent on its own as an aperitift but also suited to salads, fish \& grilled chicken WHITE ZINFANDEL USA $\quad £ 4.10$ £5.20 $£ 6.50$ £19.00 Lively refreshing flavours of ripe strawberry \& juicy crisp acidity watermelon combine with a delicate sweetness \& crisp
Food match: Served chilled on its own or with pork, chicken salads or creamy soft cheeses

> SPARKLING WINE


## AMERICANO

 Hot water topped with a double Hot water CAPPUCCINO A shot of espresso topped with $£ 2.75$ micro-foamed milkLATTE $£ 2.95$ A shot of espresso topped with micro-foamed milk \& foamed milk ESPRESSO Double for extra $£ 1.30 £ 2.00$ A classic Italian coffee, short intense with a very pleasan roma $\&$ aftertast
MACCHIATO $\qquad$ omething different. A shot of oamed milk

## SHA Kipe

Ban Gidile sitakious

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\text { Aodl cream for } 50 p \text { or marshimallows and cream for } £ 1
$$



Gut touchers
FROM £25 TO £100

The perfect way to treat food and wine loving friends \& family for a special celebration Ask a member of staff for more details.

| CIDERS | $1 / 2$ pint/pint | ALES \& BEERS | $1 / 2$ pint/pint |
| :---: | :---: | :---: | :---: |
| THATCHERS GOLD | £2.00/£3.80 | REAL ALES | £2.00/£3.80 |
| THATCHERS HAZE | £2.00/£3.80 | ATLANTIC PALE | £2.00/£3.80 |
| DARK FRUITS | £2.00/£3.80 | WORTHINGTONS | £2.00/£3.70 |
| ASPAL | £2.10/£4.00 | GUINNESS | £2.20/£4.20 |
| LAGERS | $1 / 2 \mathrm{pint} / \mathrm{pint}$ | BOTTLED DRINKS |  |
| CARLING | £2.00/£3.80 | STELLA 0.0 | £3.00 |
| COORS LIGHT | £2.10/£3.90 | BUDWEISER | £3.30 |
| STAROPRAMEN | £2.20/£4.20 | CORONA | £3.40 |
| COBRA | £2.30/£4.30 | DESPERADO | £3.60 |
| MADRI | £2.50/£4.90 | WKD | £3.20 |
|  |  | NEWCASTLE BROWN | £4.00 |
|  |  | FRUIT CIDER | £4.40 |
|  |  | Aska member of staff for arailability |  |



## HAND CRAFTED <br> KOYL A cocetails 9.95

ESPRESSO MARTIN
Vodka, coffee liqueu oasted coffee, vanilla syrup
LONG ISLAND ICE TEA Vodka, rum, gin, tequila, triple sec, lime, sugar syrup, topped up with pepsi max STRAWBERRY DAIQUIRI Rum, strawberry liqueur, fresh strawberries, lime, sugar syrup, blended with ice PASSION FRUIT MARTINI Vodka, passoa, pineapple juice passion fruit puree
vanilla syrup
RASPBERRY WOO WOO
VASPBERRY WOO WOO
lime juice, sugar syrup
PINA COLADA

Rum, coconut rum, coconut
Amaretto, chambord, cranberry juice, pineapple juice CANDY FLOSS MARTINI Pink gin, triple sec, lime juice, orange juice, cranberry juice candy floss
COCONUT MOJITO
Coconut rum, coconut cream fresh mint, lime, sugar syrup
(Available as classic mojito) (Available as classic mojito)
HAZELNUT CAKE Baileys, frangelico, topped up with whipped cream, chocolate drizzle \& crushed nuts
Vodka, triple sec, cranberry juice lime, sugar syrup COCKTAIL OF THE WEEK 2-4-1 KOYLA COCKTAILS TUESDAY TO SUNDAY / 12PM TILL $9 P M$

mocitails x .50

PINA COLADA
Pineapple juice, coconut cream, sugar syrup BERRY COLLINS
Strawberry puree, raspberry puree cranberry juice, topped up with lemonade
Cranberry juice, pineapple juice, lime \& sugar syrup
ELDERFLOWER MOJITO
Mint, lime, elderflower cordial,
topped up with lemonade


## jugs $£ 13$

CHEEKY VIMTO
Ruby port, WKD blue BLUE LAGOON
BLUE LAGOON
ka, blue curacao, topped with lemonade

$$
\begin{aligned}
& \text { APPLE SOUR PUNCH } \\
& \text { dka, sour apple liqueur, lir }
\end{aligned}
$$ juice, topped up with lemonade

2-4-1 offer not applicable on Mockta
Cocktai Jugs $\&$ Celebration Tree

Create your perpect wiunter drimé
GIN \& RUM

