

# 15H



## Drinks menu



### Whites

**Bodegas Fontana Mesta Verdejo Uclés,  
Spain, 12.5%**

A range of estate bottled, organically and sustainably grown single varieties from Bodegas Fontana, their Verdejo has intense aromas of grass, fennel and white pepper. Dry and refreshing on the palate, with excellent balance and a mineral finish.

**Yealands Single Vineyard Sauvignon Blanc  
Marlborough, New Zealand 13%**

This wine shows flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and thyme. The palate displays good weight and texture, with a focused mineral acidity which delivers fantastic length to the wine.

**Sancerre, Domaine des Vieux Pruniers  
Loire, France 12.5%**

Clean and fresh with enticing lemon and leafy green aromas and a palate full of citrus and mineral fruits.

### Reds

**Bodegas Fontana Mesta Tempranillo Uclés,  
Spain, 14%**

A range of estate bottled, organically and sustainably grown single varieties from Bodegas Fontana, their tempranillo works with a beautiful combination of liquorice, red berries and a hint of rosemary. The palate is beautifully rounded and kept fresh as no oak is used.

**Yealands Single Vineyard Pinot Noir £18.00  
Marlborough, New Zealand 14%**

A bright, ruby hued wine with aromas of black cherry, violets and savoury spice on the nose. A fleshy palate with notes of plum and spice, silky tannins and a firm finish.

**Estacion 1883 Malbec, Trapiche £25.00  
Mendoza, Argentina 14%**

This Malbec has notes of ripe red fruits, cherries and violets with an underlying minerality and an elegant finish.

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### Rosé

#### **Yealands Pinot Noir Rose Marlborough, New Zealand**

Light salmon in colour with pretty and delicate notes of red berries and cream. The red berries continue on the palate with great texture and finishes with mouth-watering acidity.

### Sparkling

#### **NV Prosecco Brut, Argeo, Ruggeri Valdobbiadene, Italy, 11%**

A classic elegant Prosecco with tiny bubbles (the hallmark of quality) and a fresh green apple nose and palate, with a long, crisp finish.

#### **Chapel Down Vintage Reserve Brut, Tenterten, England 12%**

Great as an aperitif with a lively refreshing mousse, good depth, crisp fruit and a palate with attractive yeast overtones. Ripe red apples and peach dominate the nose with apples and light tropical fruit on the palate.

Ideal for: Summer reception, light canapes.

### Beer

#### **Toast Rise Up Lager 4.6%**

A hop-forward contemporary craft lager. Brewed with surplus bread, malted barley and European hops

#### **Toast Grassroots Pale Ale 4.1%**

A smooth, well-balanced Pale Ale brewed with surplus fresh bread, malted barley and British hops

#### **Toast New Dawn Session IPA 4.5%**

A hoppy, zesty Session IPA brewed with surplus fresh bread, malted barley and modern American hops.

#### **Toast Changing Tides Low Alcohol Lager 0.5%**

A great tasting, low-alcohol lager brewed with surplus bread with notes of citrus zest.