

DRAFT

Amstel	4.40
Birra Moretti	4.95
Purple Moose	3.80
Guinness	4.90
Strongbow	4.30

BOTTLED

Budweiser/Corona/Peroni/Becks	3.50
Magners	5.00
Old Mout	5.00

SOFT DRINKS

Pepsi	1.60 / 3.00
Diet Pepsi	1.60 / 3.00
Lemonade	1.60 / 3.00
Fruit Juices	1.80
J20s	2.65
Fentimans Ginger Beer	3.10
Schwepps Ginger Ale	1.80
Appletiser	2.65
Fevertree Tonic Water/Light	2.00
Fevertree Elderflower Tonic Water	2.00
Schwepps Bitter Lemon	1.70
Red Bull	2.50
Still Water 330ml /l	2.50 / 3.60
Sparkling Water 330ml /l	2.50 / 3.60

LIQUEURS

Limoncello	3.45
Tia Maria	3.50
Jagermeister	3.20
Archers	3.30
Cointreau	3.60
Baileys	3.60
Amaretto	3.30
Sambuca Original / Black	3.30
Tequila Gold / Silver	3.10

VERMOUTH

Aperol Spritz	7.50
Pimms	3.70
Campari	3.80
Maritini Rosso / Bianco / Extra Dry	3.40

RUM

Bacardi	3.40
Old J	3.60
Captain Morgan	3.40
Havana Club 3	3.40
Havana Club 7	3.60
Zacapa	7.20
Malibu	3.40

WHISKY

Famous Grouse	3.20
Bell's	3.20
Jack Daniels	3.50
Southern Comfort	3.50
Jamesons	3.50
Wild Turkey	4.20
Woodford's Reserve	4.30
Canadian Club	3.40
Glenmorangie	4.40

GIN

Gordons	2.90
Gordons Pink	3.50
Brockmans	3.70
Whitley Neil Raspberry / Orange	3.00
Whitley Neil Rhubarb and Ginger	3.00
Bombay Sapphire	2.90
Gin Mare	4.55
Tanqueray	3.20
Hendricks	4.20

VODKA

Smirnoff	3.35
Zubrowska	4.10
Grey Goose	4.50

BRANDY

Martell	3.50
Remy Martin VSOP	3.80

COCKTAILS



Kir Royale £7.00

crème de cassis, topped with prosecco

Elderflower Fizz £7.50

gordon's gin and st germain liqueur, topped with prosecco

Vodka Martini £7.50

grey goose vodka and noilly prat, served shaken or stirred, traditional or dirty

Gin Martini £7.50

tanqueray gin and noilly prat, served shaken or stirred, traditional or dirty

French Martini £7.00

absolut vodka, chambord, raspberry purée, pineapple juice

Espresso Martini £7.50

absolut vodka, kahlua, vanilla syrup, double espresso

Pornstar Martini £8.00

absolut vodka, passoa, passionfruit purée, vanilla syrup, pineapple juice,
Served with a shot of prosecco

Old Fashioned £7.00

bourbon muddled with brown sugar, a dash of angostura bitters

Negroni £7.50

gordon's gin, campari, martini rosso

English Garden £6.50

gordon's gin, st germain liqueur, lime juice, apple juice

Bramble £6.50

bombay sapphire gin, lemon juice, sugar syrup, topped with a chambord float

Mojito £6.50

white rum, mint, lime, sugar syrup, soda water
Flavoured if desired
strawberry, raspberry, passionfruit, peach

Frozen Daquiri £6.50

white rum, lime, sugar syrup
with a choice of flavouring - strawberry, passionfruit, peach

Cosmopolitan £6.50

absolut citron, cointreau, lime, cranberry juice

Long Island Iced Tea £7.50

vodka, gordon's gin, bacardi, tequila, cointreau, lemon juice, floated with coke



wilsons

BAR & RESTAURANT

WINE LIST

FIZZ

			125	175	250	BOTTLE
1. DOLCI COLLINE PROSECCO	Italy		5.00			28.00
<i>Soft, gently sparkling and aromatic, classic fizz from the Veneto</i>						
2. CHAMPAGNE AYALA BRUT MAJEUR	France					50.00
<i>Classic biscuit notes – this winery is owned by Champagne Bollinger</i>						
3. CHAMPAGNE BOLLINGER SPECIAL CUVÉE	France					85.00
<i>If it's good enough for 007 – come on, spoil yourself!</i>						
4. PROSECCO LE DOLCI COLLINE ROSÉ	Italy					29.00
<i>Two of the most fashionable things – Rosé and Prosecco – in one glass</i>						
5. 200ML DOLCE COLLINE PROSECCO	Italy					8.50

WHITE

			125	175	250	BOTTLE
6. FALSE BAY "SLOW" CHENIN BLANC	S.Africa	FOOD MATCH				
<i>Medium dry with bags of baked apple and zippy citrus aromas.</i>						
7. AKURRA CHARDONNAY	Australia	Grilled Chicken				24.00
<i>Vibrant Chardonnay with just a touch of oak aging.</i>						
8. DELSOL RESERVE PICPOUL DE PINET	France	Fish and Chips		6.90	9.00	28.00
<i>Beautifully crisp with mineral notes – from the coast of the Languedoc.</i>						
9. DOMAINE NOE MUSCADET SUR LIE	France	Mussels				32.00
<i>Think of Granny Smiths apples – bags of juicy acidity.</i>						
10. LAUREATUS ALBARINO	Spain	Seafood Platter				30.00
<i>From Galicia in Northern Spain – white stone fruits, unoaked and awesome!</i>						
11. BELLA MODELLA PINOT GRIGIO	Italy	Grilled Prawns		5.25	7.25	21.00
<i>Nicely rounded with tropical fruits and a long, smooth finish.</i>						
12. HONU SAUVIGNON BLANC	New Zealand	Pizza		7.00	9.00	28.00
<i>Marlborough classic – bags of gooseberry and passion fruit.</i>						
13. DOMAINE LA MOTTE CHABLIS	France	Fajitas				40.00
<i>Classic unoaked white burgundy, restrained and elegant.</i>						
14. THE PEACH DOT RIESLING	Austria	Sword Fish				36.00
<i>Come on be brave – this is brilliant! Off dry with bags of peach fruit.</i>						
15. DOMAINE DU PRE SEMELE SANCERRE	France	Piri Piri Chicken				46.00
<i>From one of the Loire Valleys top producers, % Sauvignon characteristics.</i>						
16. LOS HAROLDOS TORRONTES	Argentina	Clam Spaghetti				28.00
<i>Argentina's best kept secret, zippy zesty and bouncy acidity.</i>						
17. VALLET FRERES MEURSAULT	France	Salads				75.00
<i>This has a wonderful creaminess on the nose, and the oak aging is evident.</i>						
18. SANTA ALBA SAUVIGNON	Chile	Sea Bass		5.25	7.25	21.00
<i>A classically bright and zesty Chilean Sauvignon Blanc.</i>						
19. THE GAVEL CHARDONNAY	Australia	Grilled Prawns		5.15	7.00	20.50
<i>A medium-bodied wine showing lemon and lime flavours along with tropical fruits</i>						

ROSÉ

20. WILLIAM CHASE SELLADORE PROVENCE	France	Split Chicken				38.00
<i>Super elegant Provence rose from William Chase of "Chase gin" fame.</i>						
21. HILMAR SPRING ZINFANDEL	USA	Sword Fish		5.15	7.10	20.50
<i>Strawberries and cream in a glass.</i>						
22. BELLA MODELLA PINOT GRIGIO	Italy	Hot Dogs		5.25	7.25	21.00
<i>Pale salmon, dry with red berry fruits.</i>						

RED

23. SANTA ALBA MERLOT	Chile	Med Platter		5.25	7.25	21.00
<i>Red cherries and a touch of spice.</i>						
24. ARTE NOBLE PINOT NOIR	Chile	Beef Burger		5.20	7.20	24.00
<i>Red berry and strawberry fruit, medium bodied.</i>						
25. MANZANOS TEMPRANILLO RIOJA	Spain	Braised Lamb		5.70	7.90	23.00
<i>Lightly oaked Rioja with classic vanilla aromas.</i>						
26. EL TESORO MALBEC	Argentina	Med Platter		5.70	7.90	23.00
<i>From the hills of Mendoza, full bodied and lightly spiced.</i>						
27. TWIST OF FATE CABERNET SAUVIGNON	Australia	Beef Burger				30.00
<i>Super supple and bags of blackcurrant fruit.</i>						
28. ALTOCEDRO OLD VINE MALBEC	Argentina	Braised Lamb				50.00
<i>From 100 year old vines in high altitude Argentina. Brilliant!</i>						
29. D' ANNONA BARBERA D'ASTI	Italy	Steaks				39.00
<i>Seb's favourite after a trip many years ago. Dark and brooding...</i>						
30. MAKULU SHIRAZ	S.Africa	Steaks		5.25	7.00	21.00
<i>Dark reach and intense</i>						