

"Ignorance is a lot like alcohol...the more you have of it the less you are able to see its effect on you..."

## SPIRITS

GINS		25ML
Larios Dry Gin   Served with fresh lime.		3.95
Manchester Gin   Served with orange peel and rosemary.		4.95
Hendricks Gin   Served with cucumber and apple.		4.50
Whitley Neill Rhubarb & Ginger   Served with fresh rhubarb and ginger.		4.95
Gin Mare   Served with green olives and rosemary.		4.95
WHISKEY/BOURBON/BLENDS		25ML
The Famous Grouse		2.95
Jamesons		3.25
Jack Daniels		3.50
BRANDY		25ML
Vecchia Romagna		3.95
Martell VS		3.50
RUM		25ML
Bacardi		2.95
Malibu		2.95
Sailor Jerry		2.95
VODKA		25ML
Smirnoff Red Label		2.95
LIQUEURS AND DIGESTIVES		25ML
Sambuca		2.95
Limoncello		2.95
Amaro		2.95
Grappa		2.95
Archers		2.95
Baileys		2.95
Di Saronno		2.95
Cointreau		2.95
Kahlua		2.95
Gran Marnier		2.95
Tia Maria		2.95
Passoa		2.95
Tequila		2.95
VERMOUTHS/APERITIF		50ML
Martini Bianco		2.95
Martini Dry		2.95
Martini Rosso		2.95
Campari		2.95
Aperol		2.95
PORT/SHERRY		50ML
Croft Original		3.00
Taylors LBV First Estate		4.50
BEERS		
Peroni 330ml		3.25
Moretti 330ml		3.25
SOFT DRINKS		
Coca-Cola 330ml		2.75
Diet Coke 330ml		2.75
Lemonade 200ml		2.50
Orange		2.50
Apple		2.50
Cranberry		2.50
San Pellegrino Orange 330ml		2.75
San Pellegrino Lemon 330ml		2.75
Fever Tree Tonic 200ml		2.50
Fever Tree Slim Line Tonic 200ml		2.50
Appletizer 275ml		2.50
Acqua Panna Still Water		2.50
San Pellegrino Sparkling Water		2.50

"Everybody's got to believe in something...I believe I'll have another beer"  
WC Fields



## WINE & DRINKS



Food Allergies & Intolerances  
Should you have concerns about a food allergy or intolerance  
please speak to our staff before you order your food or drink  
MC95779C for the facts [drinkaware.co.uk](http://drinkaware.co.uk)

*"There comes a time in every woman's life that help is a glass of Champagne"*

## CHAMPAGNE & SPARKLING WINES

1	<b>Bollinger</b> An aromatic blend of ripe fruit and spices. Best with seafood, poultry and white meat.	59.95
2	<b>Prosecco Bottega Gold</b> Fresh and crisp with wild flowers and citrus aromas. Best with seafood and Italian cured meats.	26.50
3	<b>Spumante Bottega Pink</b> Flowery aromas with scents of mixed berries, currants and strawberries. Best with creamy Italian food or cake based desserts.	26.50
4	<b>Prosecco Pavone</b> A refreshingly dry sparkling wine with soft fruits. Best with smoked fish.	5.95 21.95

## BABBO'S FAVOURITES

### WHITE

5	<b>Caras Delicias</b> A fruity white wine with notes of peach and hints of capers. Best with Beef, Lamb, Veal, poultry and cured meats.	20.95
6	<b>LAGRA'</b> Hints of exotic fruits. Best with Beef, Veal, poultry and cured meats.	20.95

### RED

7	<b>Belmesseri</b> A dry red wine with lots of spice. Best with Beef, Lamb, Veal, poultry and cured meats.	20.95
8	<b>Trabuch</b> Ruby red wine with notes of fruit and raspberries. Best with Cheese, Beef, Lamb, Pasta.	29.95

"Alcohol may be man's worst enemy, but the bible says love your enemy" Frank Sinatra

## WHITE & ROSE

	175ml	250ml	Bottle
9	House White	3.50	4.85 14.50
10	<b>Grillo Sicilia</b> Fragrance of Sicilian citrus, crisp, mineral and versatile. Best with light meals, fish, seafood or vegetable pasta.		18.00
11	<b>Pecorino</b> Fresh with tropical notes and hints of delicate floral flavours. Best with pasta, vegetarian antipasti, fresh fish and cured meats.		18.00
12	<b>Sauvignon</b> Fruity and refreshing with floral, citrus and green apple flavours. Best with Goats cheese, green vegetables and dishes with tangy dairy ingredients.	4.20	6.00 18.00
13	<b>Greco di Tufo</b> Aromatic with scents of ripe tropical fruits and flavours of quince, passion fruit and lime. Best with seafood, vegetarian antipasti and cured meats.		20.50
14	<b>Chardonnay "grand cru"</b> Dry and fruity with notes of peach marmalade, vanilla. Best with seafood and vegetarian antipasti.	4.85	6.25 27.25
15	<b>Pinot Grigio Rose</b> A dry, fruity and fragrant flavour. Best with seafood, salads and vegetarian antipasti.	4.20	6.00 18.00
16	<b>Zinfandel Rose</b> Fresh and fruity flavour with aromas of summer berries. Best with poultry, fish, salads and vegetarian antipasti.	4.20	6.00 18.00

*"The best wines are the ones we drink with friends" Anonymous*

## RED WINES

	175ml	250ml	Bottle
17	House Red	3.50	4.85 14.50
18	<b>Nero d'Avola</b> A full bouquet of juicy plum and cherry fruits with hints of spice and soft gentle tannins. Best with Beef, Lamb, poultry and cheese.	4.20	6.00 18.00
19	<b>Primitivo</b> Rich and warm with flavours of blackberry, plum, cloves and cinnamon. Best with Duck, Venison and spicy dishes.	4.20	6.00 18.00
20	<b>Passo Sardo Isola dei Nuraghi</b> A full bodied rich and intense fruity red wine. Best with Beef, Lamb, poultry, red meat and mushroom based pasta dishes.		19.95
21	<b>Valpolicella Ripasso</b> Full bodied with dark fruit flavours and aromas of light oak and vanilla. Best with Veal, Lamb, Steak, hearty risotto and pasta dishes, hard cheeses.		24.50
22	<b>Cannonau Riserva</b> A ripe red berry flavour including an aroma of violets, plummy fruit flavours and an oak overtone. Best with Beef, Lamb, poultry and soft cheese.		20.95
23	<b>Barbera D'Alba</b> Crisp and acidic with ripe fruit tones of dark cherry and forest fruits. Best with Venison, poultry, pasta.		19.95

125ml measure available upon request

## SPARKLING COCKTAILS

<b>Bellini 6.95</b> Peach puree, Prosecco.
<b>Rossini 6.95</b> Strawberry puree, Prosecco.
<b>Prosecco Royale 6.95</b> Crème de Cassis, Prosecco.
<b>French 75 8.95</b> Gin, lemon juice, sugar, Prosecco.
<b>Classic Sparkling Cocktail 8.95</b> Angostura bitters, brown sugar, Brandy, Prosecco.

## APERITIF COCKTAILS

<b>Aperol Spritz 7.50</b> Aperol, Prosecco, soda water, fresh orange garnish.
<b>Negroni 8.00</b> Gin, Campari, Sweet Vermouth.
<b>Milano Spritz 9.95</b> Gin, Campari, green olive, Prosecco, soda water, fresh orange garnish.
<b>Martini Royale 7.50</b> Dry Vermouth, Prosecco, fresh lime, fresh mint.

## CLASSIC COCKTAILS

<b>Mojito 8.95</b> Bacardi, fresh mint, lime juice, cane sugar, over crushed ice.
<b>Pina Colada 8.95</b> Bacardi, pineapple juice, coconut cream.
<b>Margarita 8.95</b> Tequila, Triple Sec, lime juice.
<b>Strawberry Daiquiri 8.95</b> Dark Rum, fresh lime juice, sugar syrup, fresh strawberries.
<b>P**n Star Martini 9.95</b> Absolut Vanilla, Passoa, lime juice, vanilla syrup, served with shot of Prosecco
<b>Sex on the Beach 9.95</b> Vodka, Peach Schnapps, cranberry, orange
<b>Cosmopolitan 9.95</b> Vodka, Triple Sec, Cranberry juice, lime juice
<b>Long Island Tea 12.95</b> Vodka, Tequila, Bacardi, Gin, Tripla Sec, Coke

## AFTER DINNER COCKTAILS

<b>Espresso Martini 8.50</b> Vodka, Kahlua, espresso shot, sirop de gomme.
<b>Sgroppino 8.95</b> Vodka, lemon sorbet, Prosecco.
<b>Amaretto Sour 6.95</b> Di Saronno, sour mix, orange garnish.
<b>Godfather 7.95</b> Di Saronno, Bourbon, orange garnish.
<b>Brandy Alexander 8.95</b> Cream, Crème de Cacao, Cognac, nutmeg.

## ALCOHOL FREE COCKTAILS

<b>Caribbean Cooler 5.95</b> Pineapple juice, fresh lime, passion fruit puree.
<b>Strawberry Smash 5.95</b> Strawberry puree, mint leaves mixed with fresh lemon juice, apple juice & sirop de gomme.
<b>Babbo's Mix 5.95</b> Cranberry juice, orange juice, peach puree, strawberry puree.