

## SIGNATURE GOLD MENU

*(all served with 23 carat edible gold)*

Gold scotch smoked salmon, shaved fennel and caper berries	£18.00
Gold savoury mince pies with cranberry sauce	£15.00
Gold chocolate indulge: Dark chocolate alcazar, chocolate sauce and brandy snaps	£14.00

## SALADS & SOUPS

(v) Pumpkin and ginger soup, glazed chestnuts	£8.00
(v) Plum cherry tomato and mozzarella, braised red onion, rocket leaves and figs balsamic	£10.00
Marinated piquillo peppers, salted anchovies and comfit garlic salad	£9.00
Caesar salad, anchovies, parmesan shavings and rustic croutons	£9.00
Grilled artichoke hearts, pancetta lardons and capers salad	£12.00

## SIDE ORDERS

Selection of breads	£4.00
Glazed chantenay carrots	£4.00
Garlic mushrooms	£4.00
Sauté beans with lardons	£5.00
Rustic chips	£5.00

## DIPS

Brava sauce	£1.00
Tartar sauce	£1.00
Saffron aioli	£1.00
Horseradish cream	£1.00
Cranberry sauce	£1.00
Olive oil with balsamic glaze	£1.00

## COLD BITES

SPANISH TREAT (shared for 2 people) Iberic Jabugo cure ham platter, served with herbs crostini	£22.00
Scotch smoked salmon, chives, crème fraiche and potato blinis	£13.00
Rock oyster platter, with malt vinegar and shallots	£14.00

## WARM BITES

(v) Bravas potatoes, Saffron powder and flaked chilli	£7.00
Spicy chicken wings, parsley and spring onion	£8.00
Mini chorizo sausages cooked with Rioja wine	£9.00
Battered fresh cod bites, pea-shoot salad and fresh tartar sauce	£10.00
Garlic tiger prawns, lemon and parsley dressing	£11.00
Grilled octopus, oregano and tomato salsa	£12.00
Seared scallops, horseradish pure, sapphire and beetroot reduction	£14.00
FESTIVE TIME	
Christmas platter of 4 marinated turkey kebabs, 8 chipolatas wrapped in pancetta, 4 sage and onion bites and crispy paprika potato wedges, served with cranberry sauce and horseradish cream	£25.00

## DESSERTS

WINTERLAND	
Poached dried fruits, clothed cream ice cream and cinnamon syrup	£9.00
White chocolate and raspberry cheesecake raspberry coulis	£9.00
Orange crème brûlée and brandy snaps	£9.00
Selection of European cheese, apple chutney, poached grapes and music paper bread	£13.00
Selection of chocolate petit fours	£6.00

*Prices are inclusive of current VAT.  
A discretionary service charge of 12.5% will be added to your bill.  
Prices and menus may change according to availability of products.  
For those with special dietary requirements or allergies who may wish to know  
about the food ingredients used, please ask for the manager.*



## CHAMPAGNE

	Gls 175ml	Btl 750ml	Mag 1500ml
Pommery Brut Royal N.V.	£14.50	£80.00	£150.00
Pommery Brut Royal Rosé N.V.	£24.00	£120.00	
Pommery Grand Cru Brut Vintage 2002		£160.00	
Pommery Cuvée Louise 1999		£240.00	
		Btl 200ml	
POP Extra Dry Brut N.V.		£29.00	

## POMMERY SEASONS

Pommery 'Springtime' Brut Rosé N.V. <i>Palest pink with a youthful fruity freshness reflective of a sunny spring day.</i>		Btl 750ml	
	£130.00		
Pommery 'Summertime' Brut Blanc de Blancs N.V. <i>Lively and fresh showing great finesse; perfect for long summer hours in the sun.</i>			
	£130.00		
Pommery 'Falltime' Extra Dry Blanc de Blancs N.V. <i>Generous, elegant and delicate; a slightly richer style reflecting warm autumn colours.</i>			
	£130.00		
Pommery 'Wintertime' Brut Blanc de Noirs N.V. <i>Powerful and rich with warm ripe fruits, yet remaining fresh, structured and complex.</i>			
	£130.00		

## POMMERY COCKTAILS

Cherry Royal <i>Rich cherry wine is followed by the sweetness of Orgeat syrup and amaretto. Topped with the refreshing champagne Pommery Brut, you will find a harmonious balance between the three. Garnished with a hand-picked cherry.</i>	£16.00
Gold Desire <i>A glamorous champagne cocktail in which the flavours of Southern Comfort and Amaretto are married together along with real gold flakes to add plenty of glitz to your glass.</i>	£16.00



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## CHAMPAGNE

	Btl 750ml
Veuve Clicquot Yellow Label Brut	£120.00
Perrier-Jouët Belle Époque	£260.00
Dom Perignon	£290.00
Louis Roederer Cristal	£390.00
Krug Brut 90/95	£430.00

## COCKTAILS

Passion Peter <i>The majestic flavours of Gin Mare stand tall when passion fruit entangles with the martini and the lasting taste of rosemary.</i>	£12.00
Banoffee Rum <i>This cocktail is made with Banoffee Rum and dark chocolate, paying homage to the classic household favourite 'Banoffee pie', Enjoy a hint of Grand Marnier at the end of every swig.</i>	£12.00
Twisted Irish Toddy <i>Warmed Irish whiskey is balanced with apple cider and cinnamon syrup. Just a touch a fresh citrus and honey draped around the cognac glass makes for a fabulous twist of the classic 'Irish Toddy'.</i>	£12.00
Cider Spritz <i>Allow us to transport you to a warm night in Italy with the unique aromas of Campari and Cointreau, topped up with soothing warm apple cider.</i>	£12.00
Winter Snuggler <i>This pear flavoured, warm-hearted snuggler will wrap its passionate flavours around you, as the comforting chocolate Mozart romances your taste buds.</i>	£12.00
Black Apple Crunch <i>For a new spin on warm cocktails try this mix of Black Moth Truffle Vodka sharp Granny Smith apples and Vanilla syrup. The warm, crisp flavours feel like a warm coat on a fresh winter's day.</i>	£14.00
Golden Winter <i>Tall, dark and handsome, made with Goslings black rum, a dash of angostura bitters and cranberry juice Finished with fresh blackberries, Crème de Mure and a garnish of gold leaf sprinkled through for added festive magic.</i>	£16.00
Golden Sprinter <i>A martini cocktail created with a blend of Vodka Zubrowka, apple Schnapps and finished with a dash of vanilla for a silky smooth flavour. Finished with real gold leaf for a truly luxurious touch.</i>	£16.00

## WHITE WINES

	Gls 175ml	Btl 750ml
Riesling Kabinett Mosel, S. A. Prüm 2007	£9.50	£38.00
Houghton The Bandit Sauvignon-Pinot Gris, Western Australia 2009	£10.50	£41.00
Chablis Gloire de Chablis, J. Moreau et Fils 2008/09	£11.50	£44.00
Pinot Grigio Collio Sant' Helena, Fantinel 2008/09	£12.50	£48.00
Cloudy Bay Sauvignon Blanc	£13.00	£52.00
F.E. Trimbach Gewürztraminer Alsace 2006/07	£13.50	£55.00
Pouilly-Fumé, de Ladoucette 2007		£69.00

## ROSÉ WINES

	Gls 175ml	Btl 750ml
Cerasuolo Montepuliciano d'Abruzzo Rosato, Italy 08/09	£10.50	£41.00
Robert Mondavi Woodbridge Rosé California, 07/08	£11.00	£42.50

## RED WINES

	Gls 175ml	Btl 750ml
Hardys Oomoo Grenache-Shiraz-Mourvèdre, McLaren Vale 2006/07	£9.50	£38.00
Villa Maria, Pinot Noir, New Zealand 07/08	£10.50	£42.00
Château Notton, Margaux 2006	£11.50	£46.00
Portia, Ribera del Duero 2005	£12.00	£48.00
Rully Rouge 1er Cru Molesmes, Château de Rully, Domaine Rodet, 2007/8	£13.00	£52.00
Robert Mondavi Winery Cabernet Sauvignon, Napa Valley 2006/07		£69.00

## BEER

Peroni Nastro Azzurro	£4.95
Pilsner Urquell	£4.95
Gran Riserva	£5.50

## CIDER

Rekorderlig Apple, Sweden	£5.75
Rekorderlig Pear, Sweden	£5.75

## SOFT DRINKS

Coca Cola, Diet Coke 330ml	£3.75
Schweppes Mixers, 200ml	£3.75
1724 Tonic Water, 200ml	£4.50
Fruit Juices	£3.75
Belu Still or Sparkling Water, 330ml	£3.75
Diuco Still or Sparkling Water, 750ml	£7.50

## GIN 50ml

Gin Mare	£11.00
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## VODKA

Absolut Blue	£9.00
Grey Goose	£11.00
Black Moth, Truffle Vodka	£11.50

## RUM

Appleton Estate	£8.50
Gosling	£9.00
Captain Morgan	£10.00
Morgan's Spiced	£10.50
Havana Club 7yr	£11.00

## WHISKY

Bell's	£9.00
Jameson Irish	£10.50
Jim Beam Black Label	£11.00
Chivas Regal 12yr	£11.00
Bulleit Bourbon	£12.00
Glenmorangie 10yr	£12.00
Dalwhinnie 15yr	£15.00
Glenfiddich 15yr	£16.00

## COGNAC

Martell VSOP	£10.50
Martell XO	£24.00

## PORT & SHERRY

Tio Pepe	£7.00
Harvey's Bristol Cream	£7.00
Graham's LBV	£9.00

*25ml measures are available at half the price of a 50ml measure.*

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