

PRIVATE PARTIES

AT

THE CASTLEFIELD ROOMS



THE CASTLEFIELD ROOMS

event spaces

CANAPÉS



MEAT

RARE ROAST BEEF CROSTINI

with a gorgonzola cream
[GFO]

SPICY THAI CHICKEN FRITTERS

with a sweet mirin dip
[GFO]

MINI GLOUCESTER OLD SPOT SAUSAGES

with a honey & wholegrain
mustard glaze

SATAY DUCK SKEWERS

gressingham duck breast with
satay sauce

PULLED BEEF CROQUETTES

with a horseradish crème fraîche
[GFO]

'NDUJA TOASTIE

with spicy nduja butter and beef tomatoes
[GFO]

FISH

SMOKED MACKEREL PATE

on a rock salt crostini with caperberries and dill
[GFO]

GOLDEN TEMPURA KING PRAWNS

with a sriracha & lemon aioli
[GFO]

SALMON BLINIS

with horseradish crème fraîche

COD & KING PRAWN FISHCAKES

with lemon and saffron aioli

VEGETABLE

WILD MUSHROOM ARANCINI

with a smoked garlic mayonnaise

SOUP & A SANDWICH

tomato & red pepper soup shot with a
grilled cheese sandwich
[V] [GFO]

MINI SQUASH & ONION BHAJI

[VE]

BABY HASSLEBACK POTATOES

with rosemary & rock salt and truffle mayonnaise
[VEO] [GFO]

HALLOUMI FRIES

with a tomato & chilli jam
[V]

FALAFEL

with spicy vegan mayo, pickled carrot and shallots
[VE]

DESSERTS

MINI CHERRY BAKEWELL PASTRIES

[V]

SALTED CARAMEL BROWNIE BITES

[V]

CINNAMON DOUGHBALLS

with salted caramel sauce
[V]

£10⁰⁰ PER PERSON
FOR FOUR CANAPÉS EACH

£2⁵⁰ PER PERSON
PER ADDITIONAL CANAPÉ

[V] VEGETARIAN | [VE] VEGAN
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

all menus can be served in brindley, merchant or gallery (except for the private dining which can only be served in brindley or merchant)

A LA CARTE MENU



ALL OUR PRODUCE IS SOURCED FROM LOCAL INDEPENDENT SUPPLIERS, THEREFORE SOME DISHES ARE ONLY AVAILABLE AT CERTAIN TIMES OF THE YEAR AND SOME ASPECTS OF DISHES MAY CHANGE FROM THE MENU DESCRIPTION TO ENSURE ONLY THE BEST QUALITY PRODUCE IS USED.

A TABLE PLAN AND MENU CHOICES MUST BE AGREED WITH YOUR EVENTS COORDINATOR PRIOR TO THE EVENT AND A PRE-ORDER IS REQUIRED. PLEASE CONSIDER ANY DIETARY REQUIREMENTS WITHIN YOUR MENU CHOICES

STARTERS

CHOOSE UP TO TWO STARTERS MAXIMUM

SOUPS

SERVED WITH A RUSTIC
ROLL AND BUTTER

SPRING PEA & MINT ^[V]

with a lemon crème fraîche

SLOW ROASTED TOMATO & RED PEPPER ^[V]

WILD MUSHROOM & TARRAGON ^[V]

with white truffle oil and crispy onions

LEEK & POTATO ^[V]

vegan and gluten free options available

£7.95

SLOW ROASTED TOMATO BRUSCHETTA

toasted rustic bread with heritage tomatoes,
black olive tapenade, buffalo mozzarella, and
rocket & basil salad
^{[V] [VEO] [GFO]}

£8.50

PROSCIUTTO & POACHED BABY PEAR SALAD

poached baby pears, prosciutto di parma, mixed leaves, sticky onion
jam and a modena balsamic dressing

£9.50

WILD MUSHROOMS ON TOAST

pan-fried wild and field mushrooms in a garlic cream on toasted rustic
bread with truffle oil
^{[V] [VEO] [GFO]}

£8.50

HAM HOCK TERRINE

with mustard dressing, watercress, caperberries and spiced apple
chutney

£8.50

WELSH GOATS' CHEESE FRITTER

with roasted beetroot, red onion, mixed leaves and a cracked black
pepper & honey dressing
^[V]

£8.50

CHARGRILLED ASPARAGUS

with shaved black truffle, shallot lemon and caper mayonnaise
^[VE]

£11.50

ALBERT'S PRAWN COCKTAIL

marie rose prawns with cucumber & avocado guacamole, crispy
tortilla and bloody mary dressing.

£11.50

LITTLE PIE & PEAS

slow cooked rump of beef in shortcrust pastry with
proper mushy peas and red wine gravy

£9.50

TRUFFLE HONEY & GOATS' CHEESE FLAN

with poached pear and sticky onion jam
^[V]

£9.50

^[V] VEGETARIAN | ^[VE] VEGAN | ^[VEO] VEGAN OPTION AVAILABLE
^[GF] GLUTEN FREE | ^[GFO] GLUTEN FREE OPTION AVAILABLE

all items subject to change in the event of which an equivalent substitute will be provided

A LA CARTE MENU



MAINS

CHOOSE UP TO THREE MAINS MAXIMUM

PARMA HAM WRAPPED CHICKEN

pan-fried chicken wrapped in parma ham with roasted new potatoes, seasonal greens and a confit garlic and sage cream sauce
[GFO]

£18.50

WILD MUSHROOM & MASCARPONE STUFFED CHICKEN

with spring onion mash, seasonal greens and a confit garlic and sage cream sauce
[GFO]

£27.00

SLOW BRAISED BEEF

with caramelised onion mash, caraway carrots and rosemary jus
[GFO]

£22.50

FILLET OF LANCASHIRE BEEF

14 day dry aged fillet steak served pink or well done with dauphinoise potatoes, rocket & parmesan salad and your choice of peppercorn or diane sauce
[GFO]

£35.00

LAMB RUMP

with spring onion mash, seasonal greens and a rosemary & red wine jus
[GFO]

£27.00

SLOW BRAISED PORK BELLY

with spring onion mash, french beans, cassis jus and a mini toffee apple

£22.50

GRESSINGHAM DUCK LEG

slow cooked gressingham duck leg with dauphinoise potatoes, seasonal greens and a blackberry jus
[GFO]

£27.00

FILLET OF SEABASS

with roasted new potatoes, french beans, vine tomatoes and salsa verde
[GF]

£22.50

PAN ROASTED SALMON

with a pancetta & chestnut cream sauce, wilted spinach, thyme roasted fondant potato and crispy oyster mushrooms

£30.00

LANCASHIRE CHEESE & ONION PIE

with a lancashire cheese & tarragon sauce, roasted new potatoes and seasonal greens
[V]

£18.50

GOATS' CHEESE & BABY PEAR SALAD

with roasted red onion, watercress, farro, chicory and walnuts
[V]

£16.50

MALAYAN CHICKPEA CURRY

chickpeas, roasted butternut squash, pak choi, edamame beans and red peppers in a coconut, chilli & lime sauce with wild & jasmine rice
[VE] [GF]

£15.95

LENTIL & SPINACH PIE

with roasted new potatoes, french beans and redcurrant jus
[VE]

£16.50

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

A LA CARTE MENU



DESSERTS

CHOOSE UP TO TWO DESSERTS MAXIMUM

SHARERS

SERVED TO THE TABLE FOR
YOUR GUESTS TO SHARE

MIXED DESSERT & CHEESE PLATTER

a selection of handmade patisserie desserts
with pouring cream and british & continental
cheeses. served with biscuits, chutney and fruit.

*not available for choice menus

[GFO]

£13.50 PER PERSON

TABLE PLATTERS OF BRITISH & CONTINENTAL CHEESE

we have a wide selection of british & continental
cheese available to your guests. served with
homemade apricot & plum chutney,
fruit and biscuits

[V]

£85.00 PER TABLE

PASSION FRUIT ETON MESS

with mango purée, coconut cream, kiwi, pineapple
and blueberries

[V][GF]

£10.50

MILK CHOCOLATE PROFITEROLES

with a vanilla cream and salted caramel sauce

[V]

£8.50

CHOCOLATE & RASPBERRY TART

rich chocolate ganache tart studded with fresh
raspberries. served with pouring cream

[V]

£10.50

POACHED PEAR & BLUEBERRY SUNDAE

vegan vanilla bean ice cream with blueberry compote, sweet poached
pear and toasted almonds

[VE]

£9.50

CHOCOLATE BROWNIE

warm chocolate brownie with salted caramel sauce
and vanilla pouring cream

[V][GFO]

£8.50

LEMON & LIME CHEESECAKE

with fresh raspberries and pouring cream

£8.50

STICKY TOFFEE PUDDING

erved with cream or homemade custard
and a sweet toffee sauce

[V][GFO]

£8.50

VEGAN CHOCOLATE & CLEMENTINE TORTE

served with vegan vanilla ice cream

[V][VEO][GFO]

£9.50

TEA & COFFEE

with luxury chocolates

[V]

£3.50

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

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BUFFETS



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BOWL MENU



MAINS

LANCASHIRE HOTPOT

with crispy hot pot potatoes, winter vegetables and rosemary jus

MALAYAN CHICKEN

kashmir spiced chicken thighs in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers [GF]

MALAYAN CHICKPEA CURRY

with pak choi, edamame beans, red peppers, butternut squash, chickpeas and spinach in a coconut, chilli & lime sauce [GF]

SLOW BRAISED CHICKEN & CHORIZO

with sweet peppers and kalamata olives in a saffron tomato sauce [GFO]

VEGAN CHIPOTLE CHILLI & BEAN

with charred corn and fresh coriander [VE]

TRADITIONAL LASAGNE

fresh pasta layered with rich tomato bolognaise and a creamy white sauce, finished with parmesan shavings

WILD MUSHROOM, SPINACH & FETA LASAGNE

with a nutmeg cream sauce and parmesan shavings [V]

AUBERGINE & HERITAGE TOMATO LASAGNE

with toasted pine nuts [VE]

LANCASHIRE CHEESE & ONION PIE

caramelised onions in a lancashire cheese & tarragon sauce topped with crisp puffed pastry [V]

SIDES

TRUFFLE & PARMESAN POTATO WEDGES

[V][VEO]

STICKY CARROTS

[V]

ROASTED BABY NEW POTATOES

with rosemary & rock salt [V][VEO][GF]

HERITAGE TOMATO &

RED ONION SALAD

with sticky balsamic [V][VE][GF]

SEASONAL GREEN VEGETABLES

with shallot butter [V][VEO][GF]

MIXED LEAF HOUSE SALAD

[V][VEO][GFO]

WARM GARLIC & ROSEMARY CIABATTA

[V]

WILD & FRAGRANT RICE

with fresh coriander and shallot [V][VE][GF]

HOMEMADE BREAD

with oils and vinegars [V][GFO]

MINIMUM OF 30 PEOPLE

£23.95 PER PERSON

CHOOSE 2 MAINS & 2 SIDES PER PERSON

£26.95 PER PERSON

CHOOSE 3 MAINS & 2 SIDES PER PERSON

£3.00 OR £4.50 PER PERSON PER ADDITIONAL SIDE

PLEASE LIAISE WITH A COORDINATOR IF YOU WISH TO ADD TO YOUR MENU

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

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GRAZING MENU



CONTINENTAL MEAT & PÂTÉ PLATTER

salami napoli, serrano ham, ardennes pate and pastrami
[GF]

WARM BAKED CIABATTA

[V][GFO]

TZATZIKI

cucumber mint and yoghurt dip

[V][GF]

HUMMUS

with spicy harissa oil

[VE][GF]

BUFFALO MOZZARELLA & HERITAGE TOMATO SALAD

with basil and kalamata olives

[V][GF]

SELECTION OF BRITISH & CONTINENTAL CHEESES

with date and apple chutney, pickles, fruit and crackers

[V][GFO]

£20.50 PER PERSON

MINIMUM OF 30 PEOPLE

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

BBQ MENU



MEAT

ALBERT'S BURGER

sea salt & cracked black pepper steak burger with sliced cheddar, sage onions and bloody mary ketchup
[GFO]

CHOOSE ONE
OF THE FOLLOWING

GOURMET HOTDOG

cheshire pork sausage in a brioche roll

OR

MALAYAN CHICKEN THIGHS

kashmir spiced chicken thighs in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers
[GF]

VEGETARIAN

VEGAN BURGER [VE] [GFO]

HALLOUMI & MEDITERRANEAN VEGETABLE KEBAB

chargrilled halloumi with sweet red onion, cherry tomatoes and courgette with a basil oil
[V] [VEO]

VEGETARIAN OPTIONS WILL BE PREPARED FOR 10%
OF THE
FINAL NUMBER OF GUESTS
ATTENDING

SIDES

CHARRED SWEETCORN SLAW

[V] [VEO] [GFO]

ROSEMARY & ROCK SALT POTATO WEDGES

with sour cream
[V]

with tomatoes, red onion, cucumber,
mustard and chive dressing
[V] [GFO]

HOUSE SALAD

£20.95 PER PERSON

MINIMUM OF 30 PEOPLE

MUST BE CATERED FOR 100% OF FINAL NUMBER OF
GUESTS

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

HOG ROAST



A HOG ROAST JOINT IS SERVED FOR A MINIMUM OF 35 GUESTS UP TO 84 GUESTS.
85 PLUS GUESTS WILL RECEIVE A FULL HOG WITH THE CHEF CARVING THE MEAT IN THE ROOM.
PRIOR TO SERVING THE WHOLE PIG IS PREPARED AND READY TO BE SERVED STRAIGHT TO YOU ON A FRESH
POPPY SEEDED BARM.

VEGETARIAN

BBQ PULLED JACKFRUIT BUN
[V][VE]

HALLOUMI & MEDITERRANEAN
VEGETABLE KEBAB
[V][VEO]

VEGETARIAN OPTIONS WILL BE
PREPARED FOR 10% OF THE NUMBER
OF GUESTS ATTENDING

ACCOMPANIED BY

APPLE SAUCE
[V][GF]

CONFIT GARLIC & APRICOT
STUFFING

CRISPY CRACKLING

SAUERKRAUT
[VE]

SIDES

ROASTED BABY
POTATOES
with rosemary and rock salt [V]
[VEO][GF]

CORN ON THE
COB
[V][VE][GF]

£25 PER PERSON

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

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STREET FOOD & SNACK MENUS



OUR SNACK & STREET FOOD MENU ARE DESIGNED TO PROVIDE A LESS FORMAL DINING OPTION THAN OUR FORK AND BOWL MENUS
BOTH MENUS ARE SERVED CANAPÉ STYLE TO YOUR GUESTS AND IS A GREAT WAY TO FEED EVERYONE WITHOUT INTERRUPTING YOUR PARTY

SNACK MENU

CORNISH PASTIES

served with homemade piccalilli

BACON ROLLS

rashers of crispy streaky bacon served with a choice of sauces

[GFO]

MINI CHEESE & ONION PIE

[V]

NACHOS

with melted cheese, sour cream and jalapenos

[V][VEO]

MINI CHEESE & HAM TOASTIES

[GFO]

FALAFELS & HUMMUS

[VE]

ROSEMARY & ROCKSALT WEDGES

with smokey bbq sauce

[VE][GFO]

MINI FISH FINGER ROLLS

with homemade tartar sauce

CRISPY BUTTERMILK HALLOUMI

with avocado salsa and paprika spiced tortillas

[V]

SESAME & SOY CHICKEN WINGS

BABY HASSLEBACK POTATOES

with rosemary & rock salt and truffle mayonnaise

[V][VE][GFO]

CHICKEN SAMOSA

with mint raita

MINI CHEESE TOASTIES

£16.95 PER PERSON

CHOOSE 5 ITEMS PER PARTY
MINIMUM OF 50 PEOPLE

STREET FOOD MENU

HONEY & HARISSA SPICED CHICKEN WINGS

with pomegranate & mint yoghurt and hazelnut dukkah

SLOW COOKED PORK NACHOS

with a sweet & sticky barbeque sauce, jalapenos, sour cream and

charred corn

[GFO]

HALLOUMI SLIDERS

crispy buttermilk halloumi with chargrilled red

peppers and chilli jam

[GFO][V]

MAC 'N' CHEESE

baked macaroni pasta with gruyere, monterey jack & mozzarella

cheese and fresh breadcrumbs

[V]

TRADITIONAL BRITISH BEER BATTERED COD

with herb salted fries and homemade tartar sauce

WILD MUSHROOM & ITALIAN MOZZARELLA ARANCINI

with garlic aioli

[V]

LOADED CHEESE & BACON WEDGES

with pourable cheese, crispy rosemary

and smoked bacon

[GFO]

SQUASH & ONION BHAJIS

with vegan mint mayo

[VE]

£18.50 PER PERSON

CHOOSE 4 ITEMS PER PARTY
MINIMUM OF 50 PEOPLE

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE

[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

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BUFFET EXTRAS



ADD ANY EXTRAS TO ANY OF OUR BUFFET OPTIONS EXCLUDING SNACK & STREET FOOD MENUS.

MINIMUM ORDER OF 30 PER ITEM IS REQUIRED

STONE BAKED FLATBREADS

3.00
[V]

ROSEMARY & ROCKSALT WEDGES

with sour cream
3.00
[V][GFO]

PASTA SALAD

with pine nut pesto, cherry tomatoes and spinach
3.00
[VE]

HALLOUMI & VEGETABLE KEBABS

4.50
[V][GFO]

CORN ON THE COB

with miso butter
4.50

CHICKEN SALTIMBOCCA SKEWER

4.50

KOREAN PORK RIBS

with toasted sesame seeds
6.50

LAMB KOFTA

with honey, hazelnut dukkah and mint yoghurt
6.50

KING PRAWN SKEWER

with harissa
6.75

PORK BELLY

with smoky bbq
8.00

FILLET STEAK SKEWERS

with chargrilled red pepper and balsamic glaze
8.50

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

BUFFET DESSERTS



MINI PATISSERIE DESSERTS

chocolate truffle tortes, creme patisserie profiteroles,
mini pecan pie and assorted macarons
with vanilla pouring cream

[V]

5.50

MINI POTS OF CHESHIRE FARM ICE-CREAM

assorted flavours available

[V]

3.00

LITTLE LEMON CURD POT

layers of lemon curd, whipped cream & berry
compote with homemade shortbread

[V]

3.00

MILLIONAIRE SHORTBREAD

[V]

4.50

LUCKY DIP LOLLY

a lucky dip selection of your favourite flavours
fruit pastels, calippo, fab and strawberry split

[V]

3.00

SALTED CARAMEL BROWNIE BITES

[V]

3.00

TIRAMISU

[V]

4.50

CHEESE BOARD

our favourite british & continental cheeses with cornichons, pepper
pearls, fresh fruit, multiseed crackers, wheat & rye
toast and date & apple chutney

[V]

5.00 PER PERSON

MINIMUM ORDER
OF 30 ITEMS REQUIRED

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

CHILDREN'S DINING



STARTERS

CHOOSE UP TO TWO STARTERS MAXIMUM

GARLIC BREAD WITH CHEESE [V]

HUMMUS [VE]

TOMATO SOUP [V]

MAINS

CHOOSE UP TO TWO MAINS MAXIMUM

PIZZA [GFO]

mini margherita pizzas served with thin cut chips

MINI SAUSAGES & MASH

with petit pois and gravy

CHICKEN GOUJONS [GFO]

breaded chicken pieces with your choice of thin cut chips or new potatoes

TOMATO PASTA [V]

pasta twirls in a plum tomato & basil sauce with mini garlic bread

FISH GOUJONS

with thin cut chips and salad

DESSERTS

CHOOSE UP TO TWO DESSERTS MAXIMUM

ICE CREAM SUNDAE [V]

vanilla ice cream, brownie bites, chocolate sauce and squirty cream

FRESH FRUIT JUMBLE [VEO][GF]

with cornish honey

MINI CHOCOLATE BROWNIE

with chocolate sauce

£11.95 PER CHILD

TWO COURSES

£15.95 PER CHILD

THREE COURSES

BUFFET

£12.95 PER CHILD

MINIMUM NUMBER OF 10 CHILDREN

TRIANGLE SANDWICHES

cheddar cheese & cucumber and roasted ham

[V][GFO]

SKINNY FRIES

[V]

MINI CHOCOLATE BROWNIES

[V]

MINI CHICKEN GOUJONS

with ketchup

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE

[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

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WINE LIST



CHAMPAGNE

CLASSIC & SOPHISTICATED

LAURE D'ECHARMES

£67

a 100% pinot noir champagne grown and made in the aube region. It's a pure, fresh and elegant wine with soft honeysuckle notes, citrus, apple and peach

VEUVE CLICQUOT YELLOW LABEL

£100

a rather famous champagne for all the right reasons – a richer, more flavoursome fizz with layers of baked apple and a nice touch of cream on the finish

LANVIN BRUT ROSÉ

£70.50

an attractive salmon-pink colored wine, this is bright with red-berry flavours and lively acidity. a soft mousse leaves the texture to the crisp aftertaste.

LAURENT-PERRIER LA CUVÉE ROSÉ BRUT

£150

this champagne with its distinctive bottle is one for connoisseurs. Using only Pinot Noir from grand cru villages and the more unusual soak-on-the-skins method, it has delicious raspberry and redcurrant flavours.

SPARKLING WINE

MODERN & VIBRANT

PROSECCO, VIGNANA ^{ITALY}

£35

stylish, sophisticated italian fizz, sourced from some of the best vineyards in the region. light and elegant with a lovely fresh aroma of pears 125ml £6.35

PINK PROSECCO, DOLCE COLLINE ^{ITALY}

£36

a fine and elegant fizz made with prosecco's glera grapes and a dash of brachetto 125ml £6.50

ROSÉ WINE

PINK & DELICIOUS

WHITE ZINFANDEL, DISCOVERY BEACH, ^{USA}

£25.50

A quintessential white zinfandel, perfect in summer. Juicy ripe strawberries and sweet candy are incredibly sumptuous and ever so moreish.

175ml £7.40 | 250ml £9.85

CÔTES DE PROVENCE ROSÉ, EDALISE ^{FRANCE}

£36

a stylish and super fine, pretty pale pink from the world's go to region for premium dry rosé wines

WINE LIST



WHITE WINE

PINOT GRIGIO, ANCORA ITALY £26.50
A deliciously fresh and zesty pinot grigio from the pavia hills south of milan
175ml £7.65 | 250ml £10.15

VIURA, CASTILLO DE PIEDRA SPAIN £25.50
hints of white flowers and tropical fruit
175ml £7.65 | 250ml £10.15

RIESLING, PLAN B AUSTRALIA £42.50
off dry, outstanding wine for people who like a sweeter white, late harvest
with notes of stone fruit, honey dew and mango, with a zesty mineral acidity

CHABLIS, DOMAINE LE MOTTE, FRANCE £49
typical expression of chablis with purity, tension, grapefruits and mineral
aromas, nice liveliness and a fresh round finish

CHARDONNAY, WILLOWGLEN AUSTRALIA £30
seriously delicious, very lightly oaked aussie chardonnay, with creamy notes
of peaches and tropical fruit and an elegant smooth body.

**SAUVIGNON BLANC,
CLOUD FACTORY** NEW ZEALAND £27.50
packed with lemon and kiwi fruit flavours 175ml £9 | 250ml £12

**CHENIN BLANC,
SERIOUSLY COOL** SOUTH AFRICA £35
sustainable wine that is buttery, with honey notes
complimentary of the stone fruit notes of mango.

RED WINE

**TEMPRANILLO,
VINO DE LA TIERRA DE CASTILLA** SPAIN £25.50
light and fruity with a touch of spice on the finish
175ml £7.40 | 250ml £9.85

CORVINA, FOLONARI ITALY £38
Aromas of almonds, black fruits, chocolate and cinnamon lead to an array of
cherry, spices and vanilla on the palate

PINOT NOIR, LAUTARUL ROMANIA £35
beautiful romanian wine, almost jammy in concentration. Layers of
complex of black cherry, raspberry and cinnamon, with a long and lingering
finish

SHIRAZ, SOLDIER'S BLOCK SOUTH AFRICA £30
medium-to-full-bodied with a big punch of crushed cranberry &
blackcurrant and a good dash of spice. soft, silky and elegant.

MERLOT, PECKING ORDER, SOUTH AFRICA £26.50
A supple round bodied Merlot with a distinct nose of cherries, raspberries,
subtle herbs and spices and mineral aromas, nice liveliness and a fresh
round finish 175ml £7.65 | 250ml £10.15

PRIMITIVO, MIOPASSO ITALY £34.50
a rich spicy warming red from the south of italy. flavours of prunes and
cherries and herby notes on the long finish

MALBEC, TURNO DE NOCHE ARGENTINA £31
a really pure expression of malbec, bright red, juicy and wonderfully
aromatic with lifted red currant and cassis. muy, muy fantástico - richly
bloody, vibrant, latin and velveteen