

# 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

### 'NDUJA TOASTIE

with spicy nduja butter and beef tomatoes  
[GFO]

## 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  
[VE] [GFO]

### HALLOUMI FRIES

with a tomato & chilli jam  
[V]

### FALAFEL

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

## 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

## DESSERTS

### MINI CHERRY BAKEWELL PASTRIES

[V]

### SALTED CARAMEL BROWNIE BITES

[V]

### CINNAMON DOUGHBALLS

with salted caramel sauce  
[V]

£10<sup>00</sup> PER PERSON  
FOR FOUR CANAPÉS EACH

£2<sup>50</sup> 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 <sup>[V]</sup>

with a lemon crème fraîche

#### SLOW ROASTED TOMATO & RED PEPPER <sup>[V]</sup>

#### WILD MUSHROOM & TARRAGON <sup>[V]</sup>

with white truffle oil and crispy onions

#### LEEK & POTATO <sup>[V]</sup>

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  
<sup>[V] [VEO] [GFO]</sup>

£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  
<sup>[V] [VEO] [GFO]</sup>

£8.50

#### HAM HOCK TERRINE

with mustard dressing, watercress, caperberries and spiced apple  
chutney <sup>[GF]</sup>

£8.50

#### WELSH GOATS' CHEESE FRITTER

with roasted beetroot, red onion, mixed leaves and a cracked black  
pepper & honey dressing  
<sup>[V]</sup>

£8.50

#### CHARGRILLED ASPARAGUS

with shaved black truffle, shallot lemon and caper mayonnaise  
<sup>[VE] [GF]</sup>

£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  
<sup>[V]</sup>

£9.50

<sup>[V]</sup> VEGETARIAN | <sup>[VE]</sup> VEGAN | <sup>[VEO]</sup> VEGAN OPTION AVAILABLE  
<sup>[GF]</sup> GLUTEN FREE | <sup>[GFO]</sup> 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

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

# 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

#### VEGAN CHOCOLATE & CLEMENTINE TORTE

served with vegan vanilla ice cream

[GF][VE]

£9.50

#### LEMON & LIME CHEESECAKE

with fresh raspberries and pouring cream

£8.50

#### TEA & COFFEE

with luxury chocolates

[V]

£3.50

#### STICKY TOFFEE PUDDING

served with cream or homemade custard  
and a sweet toffee sauce

[V][GFO]

£8.50

[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

# BUFFETS



THE CASTLEFIELD ROOMS

*event spaces*

# 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] [GF]

### 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] [VEO] [GFO]

### 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] [VEO]

### 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

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

# GRAZING MENU



## CONTINENTAL MEAT & PÂTÉ PLATTER

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

## WARM BAKED CIABATTA

[V][GFO][VEO]

## 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][VEO]

## 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

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<sup>[VE]</sup>

### HALLOUMI & MEDITERRANEAN VEGETABLE KEBAB

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

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]

### HOUSE SALAD

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

£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

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

# 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][GFO]

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][GFO]

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

£25 PER PERSON

[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

# 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  
INTERUPTING 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

[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

### 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

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

# 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] [VEO] [GFO]

## PASTA SALAD

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

## HALLOUMI & VEGETABLE KEBABS

4.50  
[VEO] [GF]

## CORN ON THE COB

with miso butter  
4.50  
[VEO]

## CHICKEN SALTIMBOCCA SKEWER

4.50  
[GF]

## 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  
[GF]

## PORK BELLY

with smoky bbq  
8.00

## FILLET STEAK SKEWERS

with chargrilled red pepper and balsamic glaze  
8.50  
[GFO]

[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

[VEO]

5.50

## MINI POTS OF CHESHIRE FARM ICE-CREAM

assorted flavours available

[VEO]

3.00

## LITTLE LEMON CHEESECAKE

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][GFO]

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][GFO]

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** <sup>[V]</sup>

**HUMMUS** <sup>[VE]</sup>

**TOMATO SOUP** <sup>[V][VEO]</sup>

## MAINS

CHOOSE UP TO TWO MAINS MAXIMUM

**PIZZA** <sup>[V][VEO][GFO]</sup>

mini margherita pizzas served with  
thin cut chips

**MINI SAUSAGES & MASH**

with petit pois and gravy

**CHICKEN GOUJONS** <sup>[GFO]</sup>

breaded chicken pieces with your  
choice of thin cut chips

**TOMATO PASTA** <sup>[V][VEO]</sup>

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** <sup>[V]</sup>

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

**FRESH FRUIT JUMBLE** <sup>[VEO][GF]</sup>

with cornish honey

**MINI CHOCOLATE BROWNIE** <sup>[V][GFO]</sup>

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  
<sup>[V][GFO][VEO]</sup>

**SKINNY FRIES**

<sup>[V]</sup>

**MINI CHOCOLATE BROWNIES**

<sup>[V][GFO]</sup>

**MINI CHICKEN GOUJONS**

with ketchup <sup>[GFO]</sup>

[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

# WINE LIST



## WHITE

LISTED FROM LIGHTEST TO FULLEST BODIED

PINOT GRIGIO SEREMARIS <sup>ITALY</sup> 175ml £8 / 250ml £10.65	£28
RIESLING HEAPHY <sup>NEW ZEALAND</sup>	£45
ALVARINHO VILA NOVA <sup>PORTUGAL</sup>	£37
CHARDONNAY LAST STAND <sup>AUSTRALIA</sup> 175ml £9 / 250ml £12	£32
GRENACHE GRIS DYE BLEEDING <sup>SOUTH AFRICA</sup> ORANGE WINE	£41
CHABLIS DOMAINE DE LA MOTTE <sup>FRANCE</sup>	£52
GARGANEGA CANTINA DE NEGRAR <sup>ITALY</sup>	£34
SAUVIGNON BLANC THE CLOUD FACTORY <sup>NEW ZEALAND</sup> 175ml £9.50 / 250ml £12.65	£34
OLD VINE CHENIN BLANC THE VINYL COLLECTION <sup>SOUTH AFRICA</sup>	£37

## RED

LISTED FROM LIGHTEST TO FULLEST BODIED

TEMPRANILLO VINO DE LA TIERRA DE CASTILLA <sup>SPAIN</sup> 175ml £8 / 250ml £13.65	£28
RIPASSO FOLONARI, VALPOLICELLA CLASSICO SUPERIORE <sup>ITALY</sup>	£41
PINOT NOIR EMILIANA ADOBE <sup>CHILE</sup>	£37
TINTA RORIZ BACALHÔA TERRA BOA TINTO <sup>PORTUGAL</sup>	£34
MERLOT SIERRA GRANDE <sup>CHILE</sup> 175ml £8.25 / 250ml £11	£29
SHIRAZ RECORD SUN <sup>AUSTRALIA</sup> 175ml £8.75 / 250ml £11.65	£31
RIOJA GRAN RESERVA ONTAÑÓN <sup>SPAIN</sup>	£60
PRIMITIVO CONVIVIALE <sup>ITALY</sup>	£36
MALBEC FORTUNA <sup>ARGENTINA</sup>	£41

## ROSÉ

CÔTES DE PROVENCE EDALISE <sup>FRANCE</sup>	£41	PINOT BLUSH PRIMI SOLI <sup>ITALY</sup> 175ml £8.25 / 250ml £11	£29
WHISPERING ANGEL CAVES D'ESCLANS <sup>FRANCE</sup>	£68	WHITE ZINFANDEL HAWKES PEAK <sup>USA</sup> 175ml £8 / 250ml £10.65	£28

# WINE LIST



## SPARKLING

PROSECCO  
DOLCI COLLINE ITALY  
125ml £8.35

£40

SPARKLING ROSÉ  
HENNERS ENGLAND

£76

PROSECCO ROSÉ  
DOLCI COLLINE ITALY  
125ml £8.50

£41

## CHAMPAGNE

CHATEAU DE L'AUCHE  
CHAMPAGNE FRANCE  
125ml £14

£74

LAURENT PERRIER ROSÉ  
CHAMPAGNE FRANCE

£150

VEUVE CLICQUOT  
CHAMPAGNE FRANCE

£100

## ALCOHOL FREE

### WHITE

SAUVIGNON BLANC  
DARLING CELLARS SOUTH AFRICA

£25

### RED

SHIRAZ  
DARLING CELLARS SOUTH AFRICA

£25

### ROSÉ

GRENACHE BLEND  
DARLING CELLARS SOUTH AFRICA

£25

### SPARKLING

NOZECO  
LANDARIS FRANCE

£28

AVAILABLE BY THE GLASS UPON REQUEST