

WINE MENU

WHITE



ESPRESSO MARTINI		8
Vodka, Cuidado espresso, Kahlua		
PORNSTAR MARTINI		9
Passoa, vanilla vodka, passion fruit		
CORAÇÃO BLUE		8
Vodka, grapefruit, blue curaçao		
G&G		7.5
gin, green apple syrup, tonic		
CERA DE ABELHA		8
gin, red vermouth, beirao liquour, angostura		
RUIVA PICANTE		8
cachaca, chilli syrup, passion fruit, ginger		
CAIPIRINHA		7
cachaca, brown sugar, lime		

WINES

House Red or white		4.5	20
Dry in flavour, with well balanced fruit and delicate hints of almond.			
Shiraz, Du Toitskloof, 14% red		6.5	28
Complex range of eucalyptus, spice, and peppercorn flavours, with supple tannins and smooth finish.			
Chenin Blanc, Du Toitskloof, 12.5% white		6.5	28
The wine has a rich aromas of ripe red fruits with spicy notes.			
Carmenere Reserva, Dos Almas, 13% red			32
Rich structure with balanced body and big velvety tannins. Clean and elegant finish.			
Sauvignon Blanc Reserva, Dos Almas, 12.5% -White			32
Citrus and lime flavours on the nose. Dried peaches, vanilla and subtle wood flavours on the palate.			

DRINKS

Budwaiser pint	4.8
Goose Island pint	4.8
Coke / Diet Coke / Ginger Beer	2.5
Water / Sparkling	2
Limonata / Aranciata	2.5
Cawston Elderflower Lemonade	2.8
Cawston Rhubarb & Apple	2.8

SPARKLING & ROSE

Prosecco Brut Sparkling DOC, Borgo SanLeo, 11%		6.5	27
Bright straw-yellow colour with delicate bubbles. Pleasantly fruity and well-balanced.			
Spumante Rose extra dry, Veneto, 12%			28
Complex range of eucalyptus, spice, and peppercorn flavours, with supple tannins and smooth finish.			
Anfora Rosato, 12.5%			21
The wine has a rich aromas of ripe red fruits with spicy notes.			

Food Allergies and Intolerances. Some of our foods contain allergens. Please speak to a member of staff for more information. GF refers to dishes prepared with Non-Gluten containing ingredients. A 12.5% discretionary service charge is added to your bill.