

# WHITE WINE

## LIGHT CRISP & REFRESHING

	175ML	250ML	BOTTLE
<b>Airén Blanco, Albali, Arium,</b> Spain Peachy, soft, with notes of lychee	£4.75	£6.15	£17.00
<b>Colombard Sauvignon Blanc,</b> Crusan, France Fresh, lively, citrus fruit and wonderful acidity	£5.00	£6.50	£18.00
<b>Pinot Grigio, Pontebello,</b> Australia Crisp, dry, fresh and fruity	£5.25	£6.85	£19.00
<b>Chenin Blanc, Cullinan View,</b> South Africa Well balanced with luscious fruit	£5.40	£7.00	£19.50
<b>Sauvignon Blanc, Los Romeros,</b> Chile Ripe green apples and elegant elderflower	£5.65	£7.35	£20.50
<b>Sancerre, La Gravelière,</b> Joseph Mellot, France Floral hints, grapefruits, and a fresh finish			£36.00

## DRY & MEDIUM BODIED

<b>Rioja Blanco, Don Jacobo, Spain</b> Well balanced with mouth watering fruit			£22.00
<b>Torrontés, Callia Reservado, Argentina</b> A fusion of fruit and spice			£22.00
<b>Sauvignon Blanc, Dashwood, New Zealand</b> Brimming with tropical fruit and lime, perfectly balanced acidity			£25.00
<b>Pinot Grigio, Grave del Friuli, Italy</b> Full flavoured, crunchy apples with a refreshing finish			£27.00
<b>Riesling, Wynns, Australia</b> Lively acidity with floral aromas of jasmine and orange blossom			£28.50
<b>Petit Chablis, J. Moreau et Fils, France</b> Light and fresh with that classic Chablis minerality			£30.00

## OPULENT & FULL BODIED

<b>Chardonnay, Short Mile Bay,</b> Australia Crisp, dry and packed with citrus fruit	£5.65	£7.35	£20.50
<b>Chardonnay, The Gourmet, Australia</b> Unoaked, zesty with great structure	£5.65	£7.35	£20.50
<b>Chardonnay, Fortant Littoral, France</b> Fresh and buttery with a honey finish			£25.00
<b>Sauvignon Blanc/Semillion, Coat Door</b> Australia Elegant and full of fruit			£28.50

# ROSE WINE

<b>Tempranillo-Garnacha Rosado Albali, Arium</b> Italy Smooth, cherry red, light tannins			£18.00
<b>Merlot Rosé, Los Romeros,</b> Chile Strawberry, Raspberry, totally refreshing	£5.15	£6.65	£18.50
<b>White Zinfandel, Vendange, USA</b> Delicious, medium sweet rose with strawberry undertones			£21.00
<b>Pinot Grigio Rosé, Parini, Italy</b> Soft, delicate, laced with summer fruit	£5.90	£7.65	£21.50
<b>Pinot Noir Rosé, Destinea, France</b> Notes of red berries and peach			£23.00

# RED WINE

## LIGHT & FRUITY

	175ML	250ML	BOTTLE
<b>Tempranillo-Garnacha,</b> Tinto Albali, Arium, Spain Smooth, cherry red, light tannins	£4.75	£6.15	£17.00
<b>Pinot Noir, Dashwood,</b> New Zealand Intense, crunchy black cherries backed by winter spice			£34.50

## MEDIUM-BODIED & SUPPLE

<b>Vinuva Barbera, Pavia, Italy</b> Light and juicy with wild berry flavours	£5.25	£6.85	£19.00
<b>Merlot, Altoritas, Chile</b> Soft and fruity with plummy aromas	£5.65	£7.35	£20.50
<b>Shiraz-Viognier, The Vintner, Australia</b> A dash of peachy viognier coupled with the spiced bramble notes of shiraz			£22.00
<b>Malbec-Merlot, Paso, Argentina</b> Earthy, bright, packs a fruity punch	£6.00	£7.85	£22.00

## BOLD & POWERFUL

<b>Grenache-Merlot, Crusan,</b> France Crisp, dry and packed with citrus fruit	£5.00	£6.50	£18.00
<b>Cabernet Sauvignon, Granfort,</b> France Dark blackberry fruit and perfect structure, powerful yet subtle	£5.40	£7.00	£19.50
<b>Shiraz, Short Mile Bay, Australia</b> Full bodied, rich and intense with a pinch of pepper spice			£20.50
<b>Chianti Riserva, Piccini, Italy</b> Velvety, hints of ripe fruit and spice			£24.50
<b>Vina Real Crianza, Spain</b> Rich aromas of fruit cake and spice			£26.50
<b>Château de Camarsac Oak-aged,</b> Bordeaux Supérieur, France Complex and elegant with a long velvety finish			£27.00
<b>Crozes Hermitage, La Tuilière, France</b> Spicy, black forest gateaux, full of flavour			£35.00

## CHAMPAGNE & SPARKLING

	125ML	BOTTLE
<b>Codorniu Brut NV</b>	£5.30	£29.00
<b>Conti d'Arco Prosecco Brut</b>	£5.80	£32.00
<b>Heidsieck Monopole</b>	£8.00	£45.00
<b>Pommery Brut</b>	£9.40	£53.50
<b>Moët &amp; Chandon</b>		£57.50
<b>Pommery Wintertime</b>		£59.50
<b>Bollinger Special Cuvée</b>		£80.00
<b>Dom Pérignon Brut</b>		£165.00
<b>Codorniu Rosé</b>	£5.50	£30.00
<b>Heidsieck Monopole Rosé</b>		£57.50
<b>Laurent-Perrier Rosé</b>		£100.00

Selected wines are also available in a smaller glass. Please ask a member of staff for details.

# CHAMBER drinks

## CHEMISTRY COCKTAILS

# COCKTAILS



## CHAMPAGNE COCKTAILS

### KIR ROYAL £8.00

Champagne laced with crème de cassis

### BELLINI £8.00

Peach purée showered with Prosecco. Also available with a range of other delicious fruit purées

### PEACH MIMOSA £8.00

Peach schnapps and orange juice make a decadent blend with chilled Prosecco

## SHARER COCKTAIL

### DEATH DO US PART £25.00

Bacardi gold, Lamb's, Apricot Brandy, Orange and Pineapple.

Served in a Human Heart.

## SHOOTERS

### ALL SORTED £5.00

Baileys sandwiched between Antica Black Sambuca and Eristoff Black vodka

### B52 £5.00

Kahlua, Baileys and Cointreau perfectly layered

### JÄGER BOMB £7.00

Monster and Jägermeister

## MOCKTAILS ALL £3.95

### ATOMIC POM

Superfood pomegranate and apple juice, sweetened with elderflower

### GINGER NINJA

Pressed pineapple, spiced with fiery Schweppes ginger beer and fresh lime

### VIRGIN MOJITO

A long refreshing blend of mint, lime and sugar soaked with apple juice

## CLASSIC COCKTAILS

### COSMOPOLITAN £7.50

A very classic cocktail Absolut citron and Cointreau, shaken with lime and cranberry juice

### LONG ISLAND ICED TEA £7.50

A blend of Eristoff vodka, Beefeater gin, Olmeca Blanco, tequila, Bacardi Superior and triple sec, topped with cola and lime – a classic

### MARGARITA £7.50

Olmeca Blanco Tequila and Cointreau shaken with lime juice. For a change, serve with a fruit purée of your choice

### MOJITO £7.50

A Cuban classic mix of Bacardi Superior rum, lime, sugar and mint topped with soda water. Try it with any fruit purée of your choice. Delicious!

### CAIPIRINHA £7.50

Fresh, chopped lime muddled with sugar and packed with crushed ice and a large measure of Sagatiba Cachaça. For a change, combine with a fruit purée of your choice

### LYNCHBURG LEMONADE £7.50

A great party punch with Jack Daniel's, lemon juice and Cointreau - named after the home town of Jack Daniel's

### WOO WOO £7.50

A long and refreshing favourite with Eristoff vodka, Archers and cranberry juice

### MAI TAI £7.50

A Hawaiian specialty featuring Cointreau, almond and lime flavours. Add Bacardi Gold rum and Lamb's Navy rums and spark up the Tiki Torches!

### DARK AND STORMY £7.50

A taste of the tropics mixing Gosling rum, lime and ginger beer

### BRAMBLE £7.50

A wonderfully decadent mix of Beefeater gin, lemon juice and sugar, served on ice and topped with blackberry liqueur

# NIBBLES

## SHARING

### ONION RINGS (v) £5.50

Malt vinegar mayo

### WING BUCKET £9.95

Buttermilk chicken wings. Choose from sticky orange BBQ or cayenne sauce

### HAND CUT TORTILLAS (v) £5.50

Crushed avocado and salsa de pico de gallo

### CHILLI CHEESE FRIES £6.95

Beef chilli, jalapeño, onion, mustard

## SHARING PLATTER

Buttermilk Chicken, Grilled Garlic Bread, Hand Cut Tortillas, Giant Onion Rings, Asian Slaw, BBQ Rib Rack

SERVES 2 - £9.95

SERVES 4 - £17.95

## SNACKS

### BUTTERMILK CHICKEN WINGS £4.50

Choose from sticky BBQ or cayenne sauce

### PULLED PORK TACO £5.50

BBQ pulled pork and Asian slaw

### CALAMARI £4.95

Green chilli sauce

### GARLIC BREAD (v) £3.50

Melted soft cheese and spring onion

### VEGGIE TACO (v) £4.50

Mexican beans and Asian slaw

### FRIES (v) £2.50

### DOUBLE CHEESE FRIES (v) £3.50

### ONION RINGS (v) £2.95

## BURGERS & DOGS

SERVED WITH FRIES

### BURGER £8.95

Beef patty, beef tomato, cos hearts and burger mayo

### CHILLI DOG £8.95

Smoked pork hot dog, hot beef chilli, chopped jalapeños and sour cream

### FALAFEL BURGER (v) £8.95

Falafel & Spinach burger, tomato, cos hearts, red onion and tzatziki

### CHICKEN BURGER £8.95

Chicken escalope, fried onions, cos hearts and burger mayo

(v) SUITABLE FOR VEGETARIANS