

st GILES HOUSE

Welcome to our wine list.

All of our wines have been hand selected for their quality and to compliment our food. There are a lot of wines from less known appellations that you may not recognise, please try them as we know you won't be disappointed.

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House Wines

White

	125ml	175ml	500ml
10. Sauvignon Blanc, Henri de Richemer 2010 (France - Languedoc)	£3.25	£4.35	£12.00
11. Pinot Grigio, Viala 2010 (Italy - Veneto)	£3.50	£4.50	£12.00
12. Viognier, Henri de Richemer 2010 (France - Languedoc)	£3.25	£4.35	£13.00
13. Chardonnay, Domaine d'Aubaret 2010 (France - Languedoc)	£3.75	£4.95	£15.00
14. ARA Sauvignon Blanc 2010 (New Zealand - Marlborough)	£4.00	£5.50	£17.00
15. Riesling, Andre Scherer 2010 (France - Alsace)	£4.25	£5.75	£18.00

Rosé

16. Zinfandel Blush, Gold Country 2010 (USA - California)	£3.50	£4.50	£12.00
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Red

17. Cabernet , Henri de Richemer 2010 (France - Languedoc)	£3.25	£4.35	£12.00
18. Rioja Joven, Solar de Becquer 2010 (Spain - La Rioja)	£3.50	£4.50	£13.00
19. Merlot, Rio Rosa 2010 (Chile - Central Valley)	£3.25	£4.35	£13.00
20. Laforêt Pinot Noir, Joseph Drouhin 2009 (France - Burgundy)	£4.50	£5.95	£18.00
21. Sangiovese "Le Focaiè", Montemasi 210 (Italy- Tuscany)	£4.35	£5.95	£18.00
22. Shiraz, Little Rascal 2010 (Australia- South Eastern)	£3.50	£4.50	£13.00

Sparkling

23. Prosecco Spumante, Ca' Bolani NV (Italy- Veneto)	£4.50		
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Recommended Wines



White

24. Chablis A.C., Domaine Fourrey 2009 FRANCE Burgundy

£4.75 £6.75 £20.00

Domaine Fourrey et Fils has 19 hectares of vines in the Chablis area, with 17 in production. Having been passed from father to son, the estate is now in the hands of the fourth generation. Jean-Luc is in charge of wine making and his sister, Marie Jo, being responsible for commercial affairs. The wine making combines the traditional "chablisien" with modern techniques in order to reveal the local characteristic of the Chardonnay grape.

This is classic Chablis at its very best - a combination of chalk/clay terroir and the finest expression of chardonnay.

Rosé

25. Côte de Provence Rosé, Henri Gaillard 2010 £3.75 £5.00 £14.00 FRANCE Côte de Provence

Henri Gaillard was the supreme wine broker of the Côtes de Provence region for the company Crus et Domaines de France. Well-known among the wine growers with whom he would survey the vines for the best plots, he was greatly appreciated for his commitment to the wine industry in Provence. The descendant of an old Languedoc family, he is regarded as a pioneer in this long-ignored region. Ever ready to listen to the professionals, he resurrected many old grape varieties, such as Tibouren, that provide subtlety and elegance.

A pale rosé with delicate, elegant aromas of red berries and spice. With a light palate with excellent finesse.

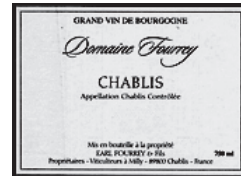
Red

26. Côtes du Rhône "Premieres Côtes" 2010 £4.50 £5.95 £18.00 FRANCE Rhône Valley

Bright red in colour, our Première Côte displays aromas of spices and wild herbs (garrigues) and red fruits. The palate is defined by the sweetness of the fruit, and the softness of the tannins, with a freshness which brings finesse and elegance.

90 points Robert Parker: "...an amazingly sexy, lush, full-bodied, Cotes du Rhone with loads of black cherry and black currant fruit, a deep, concentrated mouthfeel and a silky finish. It should drink nicely for 2-4 years if you can resist it that long. Stephane Vedeau, one of the young, energetic Turks of Chateauneuf du Pape, has emerged from the woodwork to produce stunning wines in 2007 as well as 2008 and 2009. Something about him reminds me of the obsessive-compulsive St.-Emilion proprietor, Francois Mitjaville. This is a seriously talented winemaker who is quickly emerging as a star of the southern Rhone."

Because all of our Recommended Wines are tried and tested, you can always feel confident you've chosen a winner.



White

Because we know sometimes you'd prefer something a little lighter, We've brought together a collection of Whites that are perfect with lunch, dinner, or any where in-between



SAUVIGNON

The most popular Sauvignon wines are pale, uncomplicated and exceptionally easy to drink. So easy, in fact, that it's impossible to go wrong with one of these classics!



10. Sauvignon Blanc, Henri de Richemer 2010

£15.95

FRANCE *Languedoc*

From an award-winning co-operative in the small port of Marseillan, the classic white is crisp and refreshing with wonderful fresh fruit flavours.

41. Sancerre, Domaine Philippe Raimbault 2009

£28.00

FRANCE *Loire Valley*

The domaine is located in the heart of Sancerre, where the wine is matured on its lees until bottling. The result is a fresh and lively wine with citrus fruit aromas, with elegance and finesse on the palate.

14. ARA Sauvignon Blanc 2010

£22.00

NEW ZEALAND *Marlborough*

Showing pronounced aromas of gooseberry and tropical fruits, alongside a subtle herbaceousness. Crisp, elegant and refreshing, this is a classic aperitif wine.

43. ARA "Composite" Sauvignon Blanc 2009

£26.00

NEW ZEALAND *Marlborough*

Another product of the Ara subregion/appellation/thing, and another astute wine. Bright green in colour, it smells like Traditional Marlborough Sauvignon: Nettles, stalks, green grass & just a hint of smoked asparagus. Well balanced and entirely likable, this leans towards the more classic Marlborough style

44. Touraine Sauvignon "Les Eglantine", Savion 2009/10

£22.00

FRANCE *Loire Valley*

Touraine, at the very heart of the Loire Valley region, is recognised for their white wines made from 100% sauvignon blanc. Les Eglantines is an elegant, dry and crisp sauvignon made under the direction of Yves Savion's son Pierre-Jean, a graduate of Bordeaux University, who has worked both in California and Australia. Les Eglantines is quintessentially French, with citrus characters on the nose and a lively fresh acid finish. It is a zingy little number that would be superb partnered with a plate of oysters.

White

CHARDONNAY

Many people have preconceived ideas about Chardonnay. Then again, they probably haven't sampled our diverse range yet. This inspired collection of Old and New World varieties are sure to prove once and for all that these wines can actually be both subtle and elegant. It's not all about chewing a plank dipped in a vat of grape juice!



24. Chablis A.C., Domaine Fourrey 2009

£28.50

FRANCE *Burgundy*

This is classic Chablis at its very best - a combination of chalk/clay terroir and the finest expression of chardonnay.

13. Chardonnay, Domaine d'Aubaret 2010

£18.75

FRANCE *Languedoc*

An unoaked chardonnay, crisp with light elegant flavours of melon and apple and a hint of garrigue and spices.

54. Mâcon Lugny, Caves de Lugny 2009

£24.00

FRANCE *Côte Mâconnaise*

The purity of the fruit is crisp and limey in youth, developing buttery and nutty flavours in bottle. Subtle elegance means it enhances most fish, poultry and light meat dishes, as well as delicate cheeses.

55. Chablis 1er Cru "Côtes de Lechet", Domaine Fourrey 2009

£35.00

FRANCE *Burgundy*

A very classic style of chablis; fine and elegant with the emphasis on finesse rather than power. It has hints of citrus fruit, honey and mineral overtones, underpinned by a racy acidity

56. Rully Blanc, Joseph Drouhin 2010

£31.00

FRANCE *Burgundy*

Gently pressed, the juice is fermented and aged in barrels in its Beaune cellars, where it benefits from the same care as their very top wines. Perfect with sole, trout or mussels, as well as poultry.

57. Meursault en Luraule, Joseph Drouhin 2007

£57.00

FRANCE *Burgundy*

A refined wine, appreciated all over the world. Pretty golden colour with a green glint. Nice palette of aromas: hazelnut, almond, butter and toasted bread, sometimes chamomile and awthorn. On the palate, good balance, with great finesse and velvety texture. Rich and complex flavours.

Joseph Drouhin



St GILES HOUSE

White



OTHER VARIETIES

We realise there may be a few wines here you don't recognise but fear not, we've hand-picked them all to ensure that although they may be a little unusual, there's nothing too outrageous! This means you can relax and enjoy a whole new experience without worrying too much about what to expect.



60. Piquepoul, Henri de Richemer 2010 FRANCE *Languedoc*

£16.95

A bouquet of sea air, white flowers and lime precedes a floral dry palate with a hint of flint. As it evolves the taste becomes redolent of almonds and exotic fruit.

15. Riesling, Andre Scherer 2010 FRANCE *Alsace*

£25.00

An off dry style of Riesling, with rich fruit and juicy acidity. This, together with relatively low alcohol, makes it a versatile wine, ideal as an aperitif or with food.

12. Viognier, Henri de Richemer 2010 FRANCE *Languedoc*

£16.50

Golden and intense colour with a complex and fragrant nose. Brings delicious floral aromas with hints of wood, vanilla and nutmeg. Full bodied and woody, the mouth has aromas of ripe fruit and caramel.

11. Pinot Grigio, Viala 2010 ITALY *Veneto*

£16.95

This light, dry white has both delicate fruity flavours And a clean, fresh finish. Ideal for any time of day.

61. Insolia, Torre Solaria 2009 ITALY *Sicily*

£18.00

Insolia is an unusual variety, indigenous to Sicily that produce a beautifully crisp, dry white wine. It is modern, unoaked and refreshing. Almond and stone fruit flavours with notes of white currant, citrus fruit and crisp acidity

62. Albarino San Campio, Terras Gauda 2010 SPAIN *Rias Bixas*

£28.00

Albariño is a grape indigenous to the border region that separates Spain from Portugal, where the grape is know as Alvarino. It produces a medium to light-bodied white wine that is rich with peach and citrus fruits while the aromas tend to the floral and slightly nutty end of the spectrum.

63. Pinot Gris, Framingham Estate 2009 New Zealand *Marlborough*

£32.00

The fruit from this relatively young vineyard delivers classic Pinot Gris flavours of rose petals, fresh pear combined with zingy acidity, a perfect partner for seafood and white meat dishes.

64. Chenin Blanc, Niel Joubert 2010 SOUTH AFRICA *Paarl*

£16.95

The ever so slight off-dry character of Niel Joubert Chenin Blanc provides a delightful fruitiness and "drinkability." The fresh lively characteristic of this wine is its overwhelming attraction.

CABERNET SAUVIGNON & MERLOT

Say hello to two varietals that never fail to treat your taste buds. Whether you prefer the robust character of a cabernet or the soft, rich fruit of a merlot, this duo never fails to please. They offer such a diversity of styles and complexity that you'll certainly never tire of them.



Red

70. Château Tour Marcillanet 2006

£28.00

FRANCE *Haut-Medoc*

Concentrated wine. Dark skin, flavors of smoke and blackcurrant. Soft tannins and structure of good persistency in mouth. Complexity and structure are yet the pledge of a splendid potential.

71. Château Du Tertre 2003

£70.00

FRANCE *Margaux*

A sweet, charcoal, roasted herb and smoky, current scented nose and oodles of sweet red and blackcurrant fruit. Outstanding!

72. Connetable de Talbot 2005

£62.00

FRANCE *St Julien*

The 2nd wine of Château Talbot. Garnet hue with no copper tint in the glass, it shows deep peppery cassis aromas. Connétable shows good structure and complexity along nice black fruits and dark chocolate flavours

73. Los Vascos Cabernet Sauvignon 2009

£24.00

CHILE *Colchagua Valley*

Los Vascos Cabernet Sauvignon is an attractive ruby in colour with a very chocolate and caramel nose with hints of new leather and bay leaves. In the mouth it is both tender and juicy, well structured, with concentrated ripe fruit and slightly spicy. It is persistent and well balanced.

17. Cabernet , Henri de Richemer 2010

£15.95

FRANCE *Languedoc*

From an award-winning co-operative in the small port of Marseillan, this classic red is soft and Juicy, an instant crowd pleaser.

19. Merlot, Rio Rosa 2010

£16.50

CHILE *Central Valley*

Juicy and well rounded with warm ripe layers of dark sweet fruits and toffee. A real winner at this time of year.

Because there's nothing quite like a glass of glorious red at the end of a long day, we've lined up a whole host of wines that are just perfect for taking time out and just "chilling" as the sun goes down.



St GILES HOUSE

Red



LAS MANITOS

"The Hands, symbol of unity and guardianship"



GRENACHE & SHIRAZ

From the banks of the Rhône to the hills of Barossa this spicy duo offer hearty drinking in an amazing array of styles. So raise your glasses and toast these very versatile grapes in all their glory!



80. Minervois Rouge, Château Millegrand 2007

£19.95

FRANCE *Minervois*

The 2007 vintage was another cracker at the great Château, allowing wine consultant Georges Pauli - of £50-a-bottle Château Gruaud Larose "One of the Médoc's finest" (Robert Parker) - to work his magic once again. And Millegrand's 2007 delivers gorgeously concentrated flavours and simply oozes finesse.

81. Shiraz / Malbec, Las Manitos 2010

£16.50

ARGENTINA *Mendoza*

Made by the modern Las Manitos estate, this savoury wine has chewy bramble fruit flavours, ripe tannins and a lightly spicy finish. The robust style softens as the wine has time to open up.

26. Côtes du Rhône "Première Côte" 2010

£24.00

FRANCE *Rhône Valley*

Bright red in colour, our Première Côte displays aromas of spices and wild herbs (garrigues) and red fruits. The palate is defined by the sweetness of the fruit, and the softness of the tannins, with a freshness which brings finesse and elegance.

22. Shiraz, Little Rascal 2010

£19.00

AUSTRALIA *South Eastern*

Dark berry and spicy notes that deliver a wine full of fruit flavours underpinned by hints of spice.

82. Châteauneuf du Pape, Vieux Télégramme 2007

£49.95

France *Rhône Valley*

Dense ruby/purple-tinged with an exquisite nose of salty sea breezes, licorice, ground pepper, jammy black cherries, black currants, figs, and plums, this is a full-bodied, rich, Provencal-styled offering with lots of sweet, ripe tannin.

Red

PINOT NOIR

Lighter in style than many reds but delightfully stylish and elegant, these wines are seriously smooth, seriously fruity and seriously "quaffable". From the purity of Burgundy to the richness of the New World, there's a pinot to suit just about every palate.



90. Chorey-Les-Beaune, Joseph Drouhin 2007

FRANCE Côte de Beaune

The nose shows some earthiness, followed by a pretty cherry note. On the palate it is light, bright and earthy, but also shows very nice pretty red fruit notes and lots of charm. This is charming wine and a very pretty, very Burgundian one.

£32.00



20. Laforêt Rouge, Joseph Drouhin 2009

FRANCE Burgundy

A wine full of charm: bright ruby colour and a nose rich with aromas of red fruit (raspberry, red currants, wild strawberry). On the palate, the wine is pleasant, fruity and refreshing, with light tannins and great elegance.

£26.95



91. Beaune 1er Cru Grèves, Joseph Drouhin 2007

FRANCE Côte de Beaune

A great wine, one of the most representative of Beaune, the capital of Burgundy. Intense and bright red colour. The nose displays aromas of red currant with some spicy notes. On the palate, the tannins are refined and create a seductive harmony. In the aftertaste there is a marked flavour of "crème de cassis"

£59.95

92. Nostros Pinot Noir Reserve 2010

CHILE Maipo Valley

A light, fragrant red made from grapes grown in the cooler Casablanca region of Chile. Bright, wild strawberry and raspberry fruits dominate a soft, supple palate which leads through to a gentle, warming finish.

£18.95

93. ARA Pinot Noir 2009

New Zealand Marlborough

Another product of the Ara subregion/appellation/thing, and another astute wine. Dark raspberry and boysenberry fruit flavours emerge from a soft and savoury wine rounded out with elegant but firm tannins.

£25.50

Red



OTHER VARIETIES

Here's our homage to the art of winemaking. Every bottle featured here comes from one of the finest growing regions in the world, what's more they are crafted by some of the finest winemakers. Let's raise a glass to our selection and to your discovery and enjoyment of them.



100. Fleurie Tradition, Domaine Point du Jour 2009 £28.00
FRANCE *Beaujolais*

Vibrant red in colour, with a pleasant floral bouquet. Medium bodied in style with rich fruit flavours and a well balanced finish. Fleurie is one of the ten Beaujolais 'crus' and is produced from the Gamay variety.

21. Sangiovese "Le Focaiè", Montemasi 2010 £25.00
ITALY *Tuscany*

Created from Sangiovese grapes grown on the spurs of the metalliferous hills of the Rocca de Montemassi. This 100% Sangiovese is intense and bright ruby red in colour, with aromas of ripe cherry and strawberry.

103. Amarone della Valpolicella, Zonin 2007 £51.00
ITALY *Verona*

From a generations old, family owned and run estate this amazing Amarone has ripe black cherry and plum flavours. Big, powerful structure but perfectly balanced. Lovely smooth richness

104. Ripasso Valpolicella, Zonin 2009 £28.00
ITALY *Verona*

Another classic from the stables of the family owned Zonin estate. An intense and deep ruby-red colour. Ample and remarkably complex bouquet, with vinous tones and well-defined scents of cherries against a tenuous background of chocolate. Dry on the palate with a fine and harmonious balance, great strength and sturdy body.

105. Rioja Reserva, Solar de Becquer 2001 £29.00
SPAIN *La Rioja*

This is everything you'd want from a Rioja Reserva and much more. Bursting with red fruit characters of blackberry and raspberries the palate is clean, intense and persistent. Perfectly balanced with soft velvety tannins it is delicious from start to its very long finish.

106. Rioja Gran Reserva, Solar de Becquer 2001 £36.00
SPAIN *La Rioja*

On the nose, fruits of the forest mingle with a touch of spicy vanilla. The fruit on the palate is mature yet fresh with vanilla, toasty notes adding complexity. The mouthfeel is full with fine tannins, impressive structure and a finish which lasts and lasts.

107. Nostos Carmenère Reserva 2009 £17.95
CHILE *Maipo Valley*

Made by Vina Indomita in the cool Casablanca and Maipo Valley's this is restrained and juicy but with plenty of dark fruit as a backbone this wine has excellent balance. Bright, elegant and full of character.

Rosé



16. Zinfandel Blush, Gold Country 2010

USA *California*

Light fruity blush zinfandel which blends fresh raspberry flavours with hints of watermelon

£16.95

25. Côte de Provence Rosé, Henri Gaillard 2010

FRANCE *Côte de Provence*

Henri Gaillard was the supreme wine broker of the Côtes de Provence region for the company Crus et Domaines de France. Well-known among the wine growers with whom he would survey the vines for the best plots, he was greatly appreciated for his commitment to the wine industry in Provence. A pale rosé with delicate, elegant aromas of red berries and spice. With a light palate with excellent finesse.

£17.50

113. Château La Verrerie Rosé 2009

FRANCE *Côte de Luberon*

Made from 50% Grenache and 50% Cinsault.

A delightful salmon pink colour. A rich, fruity nose with aromas of strawberry and raspberry. An amazing rosé that combines power, finesse and a delightful freshness. Described recently, at the Decanter Fine Wine Encounter, by Stephen Spurrier as “perfection”.

£26.50

Because a refreshing glass of rosé always hit the spot and makes you feel as though the sun's shining, we've chosen a selection of off-dry and fruity wines to go with any weather forecast or suit any mood.



Champagne & Sparkling

Sometimes only the best will do and we've created a collection of fine Champagnes and Sparklers to suit absolutely any occasion. To paraphrase Madame Bollinger: drink Champagne when you're happy or sad, alone or with friends, on its own or with a meal. In fact, you can always find an excuse to enjoy a glass of fizz!



Sparkling

23. Prosecco Spumante, Ca' Bolani NV £19.95
ITALY Veneto

201. Pinot Grigio "Blush & Bubbly" NV £19.95
ITALY Veneto

House Champagne

202. Regine Baron Cuvée Saphir NV £36.00
FRANCE Marne Valley

203. Regine Baron Cuvée Perl Rosé NV £40.00
FRANCE Marne Valley

Prestige & Vintage

204. Champagne Charles Gardet Prestige 2002 £57.00
FRANCE Chigny Les Roses

205. Champagne Charles Gardet Prestige Rosé 2005 £57.00
FRANCE Chigny Les Roses

206. Bollinger Grande Année 2000 £85.00
FRANCE Ay

207. Louis Roederer Cristal 2004 £195.00
FRANCE Reims

208. Cuvée Dom Perignon 2002 £135.00
FRANCE Reims

Bigger & Better

210. Cuvée Dom Perignon Magnum (2 btls) 2000 £295.00
FRANCE Reims

211. Billecart Salmon Brut Rosé Magnum (2 btls) NV £130.00
FRANCE Reims

212. JP Deville Brut Jeroboam (4 btls) NV £220.00
FRANCE Reims

Desserts & Digestifs

DESSERT WINES

300. Monbazillac "Jour de Fruit" 2009 £3.35 75ml £24.00

FRANCE Bordeaux 37.5cl

This Monbazillac Jour de Fruit has a beautiful golden colour. It reveals a nose of white peach, candied fruits and honey, along with a touch of cedar; In the mouth it is generous, rich and dense with a sublimely fruity finish.

301. Mas Amiel, Maury (Organic) 2008 £5.50 75ml £33.00

FRANCE Roussillon 75cl

Maury is surrounded by the Rivesaltes appellation. The mountains to the north denote the end of Corbieres and of the Aude department. Eloquently expresses framboise, cherry and crème-de-cassis. It is smooth in the mouth, the red fruits reinforced by bitter chocolate and spice as well as fine tannins.

302. Carmes de Rieussec 2006 £24.00

FRANCE Sauternes 37.5cl

Now part of the Lafite-Rothschild holdings. Recent investment has allowed Rieussec to regain its position as a leading Sauternes Premier Cru Classe. The wine has a honeyed-floral richness and great persistence of flavour.

PORT

400. Poças Ruby £3.00 75ml £30.00

401. Poças LBV 2005 £4.00 75ml £35.00

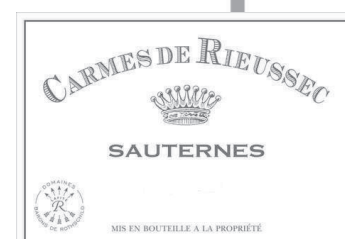
402. Poças Pink £3.00 75ml £30.00

DIGESTIFS

500. Maxime Trijol V.S.O.P. Cognac £2.50 25ml £75.00

501. Baron de Sigognac V.S.O.P Armagnac £2.50 25ml £75.00

502. Daron Fine Calvados £2.00 25ml £65.00



Grain Beers

Grain Brewery was created in the Summer of 2006, driven by a love of great beers, a distaste for big business, a desire for a fresh start and a healthy dose of insanity. Set in the heart of the Waveney Valley, Grain creates craft beers using traditional brewing processes but with a modern twist.

601. Grain Oak Bitter 3.8%

£4.25 550ml

A more-ish session bitter. Dry and malty, with a crisp and spicy aroma.

602. Grain Best Bitter 4.2%

£4.25 550ml

A malty, amber ale, balanced with light bitterness and a fruity sweetness.



Bloody Mary <i>A Bloody Mary, the St. Giles way. A touch of everything and a drop of Horseradish.</i>	£6.75
Margarita <i>The classic blend of Tequila, Lime Juice and Triple Sec.</i>	£7.50
Cosmopolitan <i>A sexy blend of Citron Vodka, Cranberry, Lime Juice and Cointreau.</i>	£7.50
Mai Tai <i>An exotic collision of Rum, Triple Sec, Pineapple, Orange and Lime.</i>	£7.50
Mojito <i>A divine mix of Mint, Sugar, Rum and Soda.</i>	£7.50
Harvey Wallbanger <i>Refreshing Vodka, Sweet Galliano and a Twist of Orange – A Fruity Classic!</i>	£7.50
Singapore Sling <i>A smooth mix of Gin, Cherry Brandy, Grenadine and Soda.</i>	£8.50
Blue Lagoon <i>A cool crisp blend of Vodka, Blue Curaçao and Lemonade.</i>	£8.00
Bellini <i>A luxurious Cocktail, perfect for summer! Peach Puree, Peach Schnapps and Champagne.</i>	£8.25
Kir Royal <i>A dash of Crème de Cassis, topped with Chilled Champagne.</i>	£8.25
Diamond Fizz <i>This is a tantalising blend of Gin, Lemon Juice, Sugar and Champagne.</i>	£8.25
Classic Champagne Cocktail <i>A classic fusion of Brown Sugar, Hennessy and Chilled Champagne</i>	£8.25
Vodka Martini <i>Clean crisp Vodka, with a dash of French Vermouth and a twist of lemon.</i>	£7.00
Apple Martini <i>A refreshing twist on the classic, with Apple Schnapps and fresh apple garnish.</i>	£8.25
Gin Martini <i>Bombay Sapphire Gin and a hint of French Vermouth, with an Olive to Finish.</i>	£8.25
Chocolate Martini <i>Indulge your sweet tooth with a combination of Vodka, Vermouth and Chocolate Liqueur</i>	£8.15

Cocktails

“James Bond: Dry Martini.

Bartender: Oui, monsieur.

James Bond: Wait... three measures of Gordon's; one of vodka; half a measure of Kina Lillet. Shake it over ice, and add a thin slice of lemon peel.

Bartender: Yes, sir.”

- *Casino Royale 2006*