

## DELIFONSECA

## SOFT DRINKS;

## **SAN PELLEGRINO All £2.50**

Limonata, Blood Orange, Orange

## **FENTIMAN'S All £2.75**

Ginger Beer, Dandelion & Burdock, Cherry Cola

# MR FITZPATRICK'S SOFT DRINKS All £3.45

To reduce wholesale delivery miles & single use packaging waste, we've invested in the Mr Fitz Aqua Spritz system. This clever system filters, chills and carbonates our already delicious Welsh water to order. Mr Fitzpatrick's is a fantastic North West company that's been producing delicious botanical elixirs, tonics and cordials since 1899 up in Accrington where it's been using the best ingredients and building on its temperance bar roots to produce some cracking modern flavour profiles.

(Elderflower & Apple / Rhubarb & Rosehip / Cranberry & Pomegranate / Sour Cherry, Red Grape & Hibiscus / Lemon, Yuzu & Tumeric

MR AQUA STILL WATER - £2.50
MR AQUA SPARKLING WATER - £3

Coke, Diet Coke - £2.50

Orange / Apple / Cranberry / Pomegranate Juice - £2.50
Big Tom Tomato Juice - £2.50

## **HOT DRINKS**;

**BIRCHALL ESTATE TEAS All £2.50** 

Americano £2 / £2.45

Espresso (Single / Double) £1.85 / £2.30

Cappuccino £2.20 / £2.90

Latte £2.90 Coffee Sy

Flat White £2.75 Mocha £2.45 / £3

Hot Chocolate £2.95

Coffee Syrups 50p
Cream / Marshmallows 50p

Soy / Oat Milk 40p

Decaf 10p

## **BEERS & CIDERS**;

### DRAUGHT;

**FREEDOM LAGER** - 4% (Staffordshire) (Pint) £4.5 **FREEDOM PALE** - 4.2% (Staffordshire) (Pint) £4.5

WEIHENSTEPHEN HEFE WEISS – 5.4% (Germany) (Pint) £5.5

### LOCAL;

LIVERPOOL BREWING COMPANY-

CASCADE 3.8% (Cheshire) (500ml) £4.50
MODERN BITTER 4.2% (Liverpool) (500ml) £4.50
24 CARAT GOLD 4.1% (Liverpool) (500ml) £4.50

HANDYMAN BREWERY-

HANDYMAN PALE ALE 4.3% (Liverpool) (330ml) £4.5
HANDYMAN RUNAWAY IPA 5.5% (Liverpool) (330ml) £4.5
HANDYMAN RED ALE 5.3% (Liverpool) (330ml) £5

## INTERNATIONAL;

ALHAMBRA RESERVA – 6.4% (Spain) (330ml) £4.75
DELERIUM TREMENS – 8.5% (Belgium) (330ml) £6
VEDETT EXTRA PILS – 5% (Belgium) (330ml) £4.50
PAULANER ALKOHOLFREI– 0% (Germany) (500ml) £2.50

### CIDERS;

ANNINGS FRUIT CIDERS – £4.5
WESTONS ORGANIC CIDERS – £5

### MIXERS;

Coke / Diet Coke Icon 200ml £1.75
Schweppes 1783 Tonic / Slimline (200ml) £2.25
Fentimans Tonic / Slimline (125ml) £1.50

### SPIRITS;

### VODKA

Chase Rhubarb Vodka £4 sngl £6.5 dbl Virtuous Organic Blond Vodka £4 sngl £6.5 dbl House Pour £3 sngl £4.5 dbl

#### Z

Williams Chase GB Extra Dry Gin £3.5 sng/£5 dbl
Three Graces Rose Gin £3.5 sng/£5 dbl
Deaths Door Gin £4 sng/£6.5 dbl
Turncoat Gin Cascade £4 sng/£6.5 dbl
Turncoat Gin Sicily £4 sng/£6.5 dbl
Hendricks Gin £4 sng/£6.5 dbl
Ramsbury Single Estate Gin £4 sng/£6.5 dbl
Fifty Pounds Gin £4 sng/£6.5 dbl

### WHISKY / WHISKEY

Teeling Blended Whiskey £4.5 sng/£6.5 db/
Laphroaig 10yo Single Malt £4.5 sng/£6.5 db/
Auchentoshan 12yo Single Malt £5 sng/£7 db/
Dalwhinnie 15yo Single Malt £5 sng/£7 db/
Four Roses Single Barrel Bourbon £5 sng/£7 db/
Compass Box The Peat Monster £5 sng/£7 db/
Nikka From The Barrel Whisky £5.5 sng/£8 db/

#### RUM

Takamaka Spiced Rum £3 sng! £4.5 db! Takamaka Extra Noir Rum £3 sng! £4.5 db! Doorleys 5Yr Gold £3 sng! £4.5 db! East London Liquer Company Demerara Rum £3.5 sng! £5 db!

### CIHER

Aperol £2.5 sngl £3.5 dbl
Campari £2.5 sngl £3.5 dbl
Limoncello £2.5 sngl £3.5 dbl
Sambuca £2.5 sngl £3.5 dbl
Sambuca £2.5 sngl £3.5 dbl
Baileys Cream Liqueur (50ml) £3.5
Expree Coffee Liqueur £3 sngl £4 dbl
Saliza Mascarada Amaretto £3 sngl £4 dbl
Berneroy Fine Calvados £3.5 sngl £5 dbl
Maxime Trijol VS Cognac £3.5 sngl £5 dbl
Fanny Fougerat Petite Cigue Cognac £4.5 sngl £7 dbl
Baron de Sigognac 10yo Armagnac £4.5 sngl £7 dbl
Maxime Trijol GrandeChampagneVSOP Cognac £5.5 sngl £8 dbl



#### WINE LIST

#### **SPARKLING**

#### Ruggeri, Argeo NV Prosecco Brut (Italy)

£28 Btl £5 125ml

Delicate, zesty fizz. Perfect with fish & can handle Thai spice.

#### Perrier Jouet - Grand Brut NV (France) £60 Btl £10 125ml

Vibrant Champagne – rich with buttery brioche & lively lemon zest. Too beautiful to reserve solely for celebrations.

#### Cantina de Soliera, Lambrusco di Sorbara NV (Italy)

£26 Btl £4.5 125ml

Cherry red fizz that's the perfect Summer wine to enjoy alongside a platter.

#### Langlois Chateau Cremant de Loire Rose NV (France)

£32 Btl £6.5 125ml

The pedigree of their owners Bollinger shines through. A lovely glass of bubbles.

#### **WHITE WINES**

#### **FRUITY & FRESH**

#### **Coviñas - La Copa de** Macabeo (Spain) £22 Btl £5.5 175ml £4 125ml

A crisp, refreshing aperitif.

#### QL Quinta da Lixa -

Vinho Verde (Portugal) £25 Btl £6.5 175ml £4.75 125ml

Summer in a glass – fresh & bright with a hint of spritz.

#### Anselmi San Vincenzo IGT -

Garganega (Italy) £36 Btl £8.25 175ml £6.25 125ml

A stunning wine, perfect with seafood or white meat dishes.

#### **ELEGANT & DRY**

**Volpi – Cortese** Amonte (Italy) £22 Btl £5.5 175ml £4 125ml Excellent dry Italian white – a delicious aperitif.

Molino Vento, Fiano (Italy) £28 Btl £7 175ml £5 125ml A versatile wine for food pairings - well balanced with stone fruit & spice.

#### Joseph Douhin -

**Chablis** Chardonny (France) £45 Btl £11 175ml £8.5 125ml Rich, creamy & delicious - the best friend of moules marinere.

#### **AROMATIC**

#### **U By Undurraga** – Gewurtztraminer (Chile) £23 Btl £6 175ml £4.5 125ml

Fresh & floral with a palate of ripe tropical fruit.

#### **Yealand's Estate,** Sauvignon

Blanc (New Zealand) £30 Btl £7.5 175ml £5.5 125ml Needing no introduction with its classic citrus zing – a great match with goats cheese too!

**Fritz Willi** Riesling (Germany) £30 Btl £7.5 175ml £5.5 125ml Off-dry with great minerality – try with creamy chicken dishes.

#### **RICH & FULL**

#### **Bodegas Santa Ana -**

Viognier Reserve (Argentina) £28 Btl £7 175ml £5 125ml Ripe peach & vanilla, can hold it's own with spicy dishes.

#### Ramon Bilbao -

Albarino (Spain) £28 Btl £7 175ml £5 125ml Delectable apricot, mango & floral notes.

#### **Urlar - Organic** Pinot Gris (New Zealand)

£44 Btl £10.5 175ml £8 125ml Beguilingly creamy with honeysuckle aromas – perfect with roast pork.

#### **ROSÉ WINE**

#### Ken Forrester - Petit Rosé

Grenache (South Africa) £29 Btl £7.25 175ml £5.25 125ml

Tart raspberries & rose petal aromas - great with charcuterie or salmon.

#### Domaine D'Estienne -

Blend (France) £31 Btl £8 175ml £6 125ml

A classic Provence rosé with delicate notes of strawberries & cream.

#### **RED WINES**

#### EMINENTLY QUAFFABLE

**Vinamar** - Pinot Noir, (Chile) £22 Btl £5.5 175ml £4 125ml Light, toasty & warm red with tart cherry character.

#### **Peacock Wild**

Merlot (South Africa) £28 Btl £7 175ml £5 125ml Deep cassis, cedar & herbal notes – perfect with rich beef dishes.

#### Louis Tête – Brouilly

Gamay (France) £40 Btl £10 175ml £7.5 125ml Light & juicy red – beautiful served slightly chilled with pates or terrines.

#### **EARTHY**

M.A.N. – Syrah (South Africa) £26 Btl £6 175ml £4.5 125ml Red berries, plum & cracked black pepper to taste.

#### **Brunito Rosso Toscana IGT**

Sangiovese (Italy) £27 Btl £7 175ml £5 125ml Classic Tuscan red that pairs well with tomato or mushroom based sauces

#### **Bramosia Chianti Classico**

Blend (Italy) £35 Btl £8.5 175ml £6.5 125ml Deliciously earthy, & an excellent match for game.

#### **BIG & BOLD**

**Amaru** - Malbec (Argentina) £28 Btl £7 175ml £5 125ml Everyone's favourite! The perfect companion to grilled meats & steak.

#### **Care Crianza** Tempranillo (Spain)

£31 Btl £8 175ml £6 125ml Rich, powerful red that's a great wine for cheese pairings – or simply on its own!

#### **COMPLEXED**

#### **Vom Haus –** Zweigelt (Austria)

£35 Btl £8.5 175ml £6.5 125ml A highly underrated grape that is bursting with black cherry fruit & a hint of spice.

#### Stonehedge – Old Vine

Zinfandel (USA) £40 Btl £10 175ml £7.5 125ml Rich, jammy blackcurrant & bramble fruit notes with supple tannins.

#### **DESSERT WINE**

Domaine Barroubio – Muscat de Saint Jean de Minervois

Muscat (France) £40 Btl £4 50ml

Aromas of sweet pear & candied citrus peel to taste - sweet with balancing acidity finishing clean.

**Hidalgo Pedro Ximenez** 

Px (Spain) £32 Btl £4 50ml

Incredibly rich and sweet, this pairs well with chocolate-based desserts. Think Christmas pudding in a glass!