

The Village

COCKTAILS

Cherry Sunrise

A tasty mix of Gin, Cherry and Pink Grapefruit

Pornstar Martini

Vodka with lashes of passion fruit, with an added fizz of prosecco

Espresso Martini

Vodka & Coffee shaken ferociously with an added gomme sweetness.

Village Chocolate Orange

It's not Terry's it's Ours! Vodka and Orange shaken

Heartbreaker

Tequila kick with a Rose finish

Negroni

Hard hitting, Gin, Punt e Mes and Campari, stirred

Sierra Madre

The infamous Mezcal, with a splash of orange and bitters

Dark & Stormy

The classic Rum and Ginger combination

Whisky Sour

The subtle sweet & sour mix of bourbon, lemon and sugar

Pink Passion

A long, fruity delight with a touch of fizz

Apple and Ginger Sour

A heady mix of Cider, Bourbon and Ginger

All cocktails £7.50

Happy Hour

£5 cocktails

5-8pm Sunday-Thursday

5-10pm Friday & Saturday

Champagne & Sparkling

	125ml		Bottle
 Il Baco da Seta Prosecco Extra Dry, Italy	6.95		23.95

Partners light chicken dishes, delicate seafood and salads well.

Laurent-Perrier La Cuvée Brut, France			65.00
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Excellent partner for light dishes based on white fish or chicken, green vegetables, salads and savoury cheese dishes.


Laurent-Perrier Cuvée Rosé Brut, France			85.00
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Pairs exceptionally well with luxurious seafood, aromatic chicken and rich duck dishes.

Very dry, delicate

	175ml	250ml	Bottle
Cuvée des Vignerons Blanc, Vin de France, France			17.50

Light and fresh, works well with chicken, fish and salads.

 Antonio Rubini Pinot Grigio delle Venezie, Italy	5.00	6.95	19.95
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Light and refreshing, a mouth-watering partner for salads and seafood.

Picpoul de Pinet, Petite Ronde, France			21.95
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Citrusy, with delicious ripe fruit, great with fish and other seafood dishes.

Dry, herbaceous, or aromatic

 Daciana Sauvignon Blanc, Banat, Romania	5.00	6.95	19.95
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Deliciously zesty and zippy, makes fish and seafood dishes shine.

 Vidal Sauvignon Blanc, Marlborough, New Zealand	6.00	8.50	24.95
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Herbaceous and zesty, perfect with white fish, asparagus, goat's cheese or dishes with green herbs.

Sancerre, Domaine des Chaintres, Joseph Mellot, France			34.00
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Elegant and zesty, delicious with dishes featuring smoked salmon, tomatoes, asparagus, green herbs, goat's cheese or white fish.

Juicy, fruit driven and ripe

 Kleine Zalze Cellar Selection Bush Vines Chenin Blanc, Coastal Region, South Africa	4.75	6.50	18.95
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Brilliant with roasted pork, vegetable dishes and creamy sauces.

 Short Mile Bay Chardonnay, South Eastern Australia	5.00	6.95	19.95
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A fine match for seafood, tasty chicken or spicy pork dishes.

Dashwood Pinot Gris, Marlborough, New Zealand			25.00
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Spiced apple, quince and Poire William. Great with salads and seafood.

Highly Recommended



Should you have concerns about a food allergy or intolerance please speak to our staff before you order

for the facts drinkaware.co.uk

Rosé

 **Whispering Hills White Zinfandel, California, USA** 175ml 250ml Bottle
4.75 6.50 18.95
Sweet, soft and light rosé, can work well with savoury foods that have a sweet dimension.

 **Antonio Rubini Pinot Grigio Rosé delle Venezie, Italy** 5.00 6.95 19.95
Soft and fruity 'PG' rosé, good with chicken, pork, salads and seafood.

Côtes de Provence Rosé, Mirabeau Rosé, France 75cl 26.00 1.5l 49.00
Deliciously versatile rosé, ideal with salads, seafood, grilled chicken or pasta.


Light, bright and easy going

Cuvée des Vignerons Rouge, Vin de France, France 17.50
Fruit-driven, refreshing red, try with spicy pork, chicken or beef dishes.

Élevé Pinot Noir, Vin de France, France 21.95
Fresh, savoury, berry-fruit flavours that are excellent with light game, rich chicken and pork dishes.

Juicy, medium bodied and fruit led


 **Tekena Merlot, Central Valley, Chile** 5.00 6.95 19.95
A great all-rounder, as good with Mediterranean dishes as with spicy food or a Sunday roast.

 **Marqués de Morano Rioja Crianza, Spain** 5.40 7.50 21.95
A great all-rounder, as good with Mediterranean dishes as with spicy food or a Sunday roast.

Nederburg The Manor Cabernet Sauvignon, Western Cape, South Africa 20.00
A great choice for rich beef dishes, especially steak.

Spicy, peppery and warming

 **Short Mile Bay Shiraz, South Eastern Australia** 4.75 6.50 18.95
Soft and spicy partner for beef and chicken dishes with spicy, tangy or fruity sauces.

 **Lunaris by Callia Malbec, San Juan, Argentina** 5.40 7.50 21.95
Relish the heat up when paired with spicy dishes; peps up grilled and roasted beef or lamb dishes.

Passori Rosso, Veneto, Italy 24.95
Adds spice and juicy fruit to full-flavoured beef, lamb or game dishes.

Full bodied, intense and concentrated

Châteauneuf-du-Pape, Les Cornalines, France 34.00
Juicy, ripe and rich, perfect with spicy lamb or opulently flavoured beef dishes

Don Jacobo Rioja Reserva, Bodegas Corral, Spain 30.00
Mature, full-bodied Rioja is superb with roast or grilled lamb and beef, as well as autumnal dishes based around mushrooms or flavoursome wild game.

Dessert Wine

 **Floralis Moscatel Oro Catalunya, Torres, Spain** 50ml Bottle
3.00 24.00
Fully sweet, a great dessert wine for fruit, particularly apple and pastry based dishes.