

DRINKS LIST

DRAUGHT

Victoria Malaga, Spain, 4.8% £6.00

BOTTLES AND CANS

Birra Moretti, Italy 4.6% £4.70
Peroni Red, Italy 4.7% £4.80
Corona, Mexico 4.5% £4.80
Asahi, Japan 5.2% £4.85
Estrella Damm, Spain 4.6% £4.95
Estrella Galicia, Spain 4.7% (Gf) £5.10
Brooklyn The Stonewall Inn Ipa, Uk 4.6% £5.80
Wainwright Gold, Uk 4.1% £5.85
Damm Lemon, Spain 3.2% £4.70
Free Damm, Spain 0.0% £3.85
Old Mout Berries & Cherries 4.0% £6.00

SOFT DRINKS

Coca Cola £3.30
Diet Coke £3.20
Coke Zero £3.20
Lemonade £2.50
Fanta £3.20
San Pellegrino Blood Orange £3.00
San Pellegrino Lemon £3.00
Ginger Beer £3.00
Fruit Juices £2.80
Small Mineral Water £2.50
Large Mineral Water £4.10
Fever-Tree Mixers £2.70

HOT BEVERAGES

Espresso £2.60
Americano £3.10
Flat White £3.70
Latte £3.70
Cappuccino £3.70
Tea £3.00
Flavoured Tea £3.10
Hot Chocolate £3.40
Liqueur Coffees £7.50

Add Syrups for 30p

Ask your server for available flavours

All of the above available as decaf.

COCKTAILS

RASPBERRY & BLUEBERRY CLOVER £10.25
Gin, Chambord, Raspberry Syrup,
Blueberry Syrup, Lemon Juice, Egg White,
Served With An Optional Sugar Rim

SPICED STRAWBERRY MARGARITA £10.50
Tequila, Cointreau, Strawberry Puree,
Lime Juice, Chillies. Served On The Rocks
With An Optional Tajin Salted Rim

LIMONCELLO VODKA SOUR £10.50
Limoncello, Vodka, Lemon Juice,
Sugar Syrup, Egg White, Bitters

BLOOD ORANGE & ELDERFLOWER COLLINS £10.50
Gin, Blood Orange Syrup, Elderflower Syrup,
Lemon Juice, Lemonade

KIWI PIÑA COLADA £10.75
Rum, Lime Juice, Kiwi Syrup,
Coconut Syrup, Double Cream

ESPRESSO MARTINIS

THE OG £10.25
Vodka, Kahlua, Vanilla Syrup, Espresso.

MILK, WHITE OR DARK CHOCOLATE £10.50
Vodka, Kahlua, Mozart Chocolate Liqueur,
Vanilla Syrup, Espresso.

SALTED CARAMEL £10.75
Salted Caramel Vodka, Kahlua,
Salted Caramel Syrup, Espresso

WHITE CHOCOLATE & PISTACHIO £10.75
Vodka, Kahlua, Mozart White Chocolate Liqueur,
Pistachio Syrup, Espresso

HAZELNUT TIRAMISU ESPRESSO MARTINI £11
Rum, Kahlua, Mozart Milk Chocolate Liqueur,
Hazelnut Syrup, Espresso, Cream

Classic cocktails may be available on request,
ask your server and we'll see what we can do!

VODKA

Finlandia £4.00
Grey Goose £5.20

GIN

Bombay Sapphire £4.10
Whitley Neill Flavour £4.60
Beefeater Pink Gin £4.75
Portobello Road £4.85
Hendrick's £4.95

RUM

Bacardi £4.00
Sailor Jerry's £4.20
Havana 7yr £4.70
Kraken Black £4.80

WHISKEY

Jameson £4.45
Bushmills £4.50
Jack Daniel's £4.65
Bulleit Bourbon £5.00
Johnnie Walker Black Label £5.00
Monkey Shoulder £5.00
Woodford Reserve £5.25
Glenfiddich 15 £8.25

PORT (50ml Serving)

POCAS RUBY PORT 19% £4.75
Very rich aromas of ripe young fruits. Strong and full-bodied,
long and persistent finish.

POCAS 10 YR OLD TAWNY 20% £5.75
Woody bouquet of dried fruits and raisins. Fruity and well
matched with the wood. Full-bodied, irresistible and complex,
with a long-lasting finish of dried plums.

POCAS COLHEITA 2000/2001 20% £9.30
Medium tawny. Vanilla flavours, with scents of dried fruits.
Full-bodied, with sweet tannins. Long and harmonious finish.
Colheita is an aged Tawny.

LIQUEURS

Archers £3.80
Baileys £4.70
Campari £3.90
Chambord £4.15
Cointreau £3.95
Disaronno Amaretto £4.05
Kahlua £3.65
Licor 43 £3.90
Luxardo Limoncello £4.00
Luxardo Sambuca £4.00
Malibu £3.85
Mozart Chocolate £4.45
Passoa £4.20
Southern Comfort £3.95
Tia Maria £3.80

TEQUILA

Jose Cuervo Silver £4.25
Herradura Añejo £6.50

BRANDY

Martell VS £4.70
Courvoisier VS £4.80

VERMOUTH

Aperol £3.85
Martini Extra Dry £3.70
Martini Rosso £3.70

More drinks overleaf...

DRINKS LIST

RED WINES

1. MALBEC/SHIRAZ, LAS MANITOS 12.5% - *Central Valley, Chile*

This ripe and lush wine combines vibrant and violet tones, smooth tannins and red fruit flavours with a delicate spicy finish.

125ml £4.90 250ml £8.60
175ml £6.65 Bottle £24.50

2. CABERNET SAUVIGNON, EL PICADOR 12.5%

- *Central Valley, Chile*

Generously fruit-forward with soft tannins. Blackcurrant fruit leads to a full, ripe flavour and juicy tannins. Soft and easy at first, there is definite complexity and a nice sense of power.

125ml £5.60 250ml £9.80
175ml £7.60 Bottle £28

3. SHIRAZ, PITCHFORK 14%

- *South Eastern Australia*

Bright with colour and aromas of plum and red currant over toasty mocha and spicy oak. The palate is full flavoured with plum, blueberry and mocha notes. The tannins are well balanced and give the wine great structure and length.

125ml £6.50 250ml £11.40
175ml £8.80 Bottle £32.50

4. PINOTAGE, KINGLIP BAY 13.5%

- *Robertson, South Africa*

A deep purple tint on the rim with delicious flavours of ripe strawberry, banana, juicy plums and rich, red cherry. Produced in an early drinking style with well-integrated wood and a soft, smooth finish.

Bottle £34

5. COROA D'OURO TINTO, POCAS 13% - *D'Ouro Valley, Portugal*

This outstanding red is full bodied with a velvety and aromatic aroma. The palate is full of crunchy berry fruit with a finish that goes on and on.

Bottle £35.50

6. TOSCANA ROSSO DA UVE LEGGERMENTE APPASSITE, DUCA DI SARAGNANO 14% - *Tuscany, Italy*

Deeply intense dark red colour with delicate purple hues. Aromas of cherry and black cherry, complemented by complex bouquet of sweet spices and vanilla jump from the glass. This is a full-bodied and elegant wine, enveloping and velvety on the palate with its smooth and structured tannins.

Bottle £40.50

7. RIOJA RESERVA, VEGA 14% - *Rioja, Spain*

The nose has aromas of freshly picked berry fruits with a lovely hint of sweet vanilla. The palate is more intense in flavour with plum, blackcurrant leaf and tobacco aromas. Great balance and wonderful length on the finish.

Bottle £45.50

8. MALBEC, MENDEL 14.5% - *Mendoza, Argentina*

Mendel Malbec is the maximum expression of this variety in our terroir. This variety is perfectly adapted to our climate and soil, displaying its typical aromas of mature fruit, plums, raisins and violets, with full-bodied, meaty flavours.

Bottle £52.50

9. PINOT NOIR, MOUNT JEFFERSON 13.5% - *Oregon, USA*

Bright in colour with red fruit aromatics, a beautifully structured wine with excellent balanced tannins and a persistent acidity. Impressions of pomegranate and mixed berries are evident in this mid-weight wine which has a spiciness on the palate coupled with a velvety texture.

Bottle £96

BUBBLES

10. PROSECCO IL FRESCO SPUMANTÉ DOC, VILLA SANDI 11%

- *Treviso, Italy*

The aroma is fruity and flowery with hints of ripe golden apple and small mountain flowers. The dry, fresh and flavoursome sensation on the palate is followed by a fruity and harmonious aftertaste.

125ml £6.00 Bottle £31.50

11. PROSECCO ROSÉ, MILLISEMATO DOC, VILLA SANDI 11%

- *Veneto, Italy*

Its aromatic freshness offers a bouquet of red fruits and floral scents in particular notes of pomegranate and rose. On the palate it is silky and full, with a very pleasant balance.

125ml £6.25 Bottle £32.50

WHITE WINES

12. SAUVIGNON BLANC, EL PICADOR 13%

- *Central Valley, Chile*

A delightfully fresh wine full of gooseberry fruits and a fresh cut grass tang.

125ml £5.20 250ml £9.10
175ml £7 Bottle £26

13. CHENIN BLANC, MINERALIUM, XAVIER ROGER 12%

- *Languedoc, France*

The nose displays hints of green apple skin, citrus fruit and fresh cut grass. This bone-dry white shows terrific balance, with refreshing acidity and minerality. The limestone mouthfeel is supplemented by juicy grapefruit aromas on the finish.

125ml £5.90 250ml £10.30
175ml £8 Bottle £29.50

14. GRENACHE BLANC, 172, DE VISU, XAVIER ROGER 12%

- *Languedoc, France*

A charming southern French wine. Exactly 172 days between the bud break in the Spring and the leaf fall in the Autumn. Rich and expressive with notes of white peach, mango and a touch of lime blossom

Bottle £30.50

15. RIOJA VEGA BLANCO 12% - *Rioja, Spain*

The nose has aromas of conference pear, white flowers and some limey notes. Fresh, clean and crisp in the mouth with good length and balance.

Bottle £31.50

ROSÉ WINE

16. ROSÉ, PATO TORRENTE 12.5% - *Central Valley, Chile*

This is an off-dry, fruity rosé, with expressive notes of soft red summer fruits and a lively, refreshing acidity. Quite moreish!

125ml £5.60 250ml £9.80
175ml £7.60 Bottle £28

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