

Drinks Menu

Account or Cash Bar

Wine, Beer and Soft Drinks
Minimum spend of **£250**

Spirits, Wine Beer and Soft Drinks
Minimum spend of **£350**

Why not opt for an account bar by allocating a capped spend for guests to enjoy a drink(s) of [their choice. A great way to ensure the minimum spend is met.

Alternatively guests can purchase their own drinks at the bar and you'll simply be charged for the shortfall if the minimum spend is not met.

Beer/Ale/Cider

Beer (per bottle)

Corona	£4.60
Peroni 00	£4.00
Peroni	£4.60
San Miguel	£4.60
Neckoil IPA	£4.60

Cider (per bottle)

Kopparberg Apple	£6.00
Kopparberg Mixed Fruit	£6.00
Kopparberg 00 (alcohol free)	£5.50

Soft drinks

Still and sparkling water (per 750ml bottle)	£2.50
Fruit or herb infused water (per bottle)	£4.00
Canned drinks (per can)	£2.00
Fruit juice (per litre):	£7.00
Orange, apple, pineapple, cranberry	
Elderflower spritzer (per litre)	£7.00
Raspberry lemonade (per litre)	£8.00
St Clements (per litre)	£8.00

Spirits

Gin

Gordon's	£3.50
Bombay Sapphire	£4.50

Rum

Bacardi	£3.50
Havana Club 7 Year Old	£4.00

Vodka

Smirnoff	£3.50
Absolut	£4.00

Whisky

Laphroaig	£7.00
Glenfiddich	£5.50
Jameson	£4.00
Famous Grouse	£3.50
Jack Daniels	£4.00

Mixers £1.50

Drinks Packages

(Minimum numbers of 20 apply)

1hr Unlimited Drinks Package	£19.00
2hrs Unlimited Drinks Package	£29.00
3hrs Unlimited Drinks Package	£39.00

Summer Drinks Package

One arrival glass of Prosecco
Pimm's No1 cup cocktail
House wines
Selection of beers
Soft Drinks
Still and sparkling water
Savoury bites, crisps and olives

Winter Drinks Package

One arrival glass of Prosecco
Mulled wine
House wines
Selection of beers
Soft Drinks
Still and sparkling water
Savoury bites, crisps and olives

Clients can pre-book to transition from a drinks package to a cash bar when the drinks package completes.

Please note:

- All prices are exclusive of VAT.
- If you wish to pay for your wine based on a consumption basis please inform in advance of your event date if you need to cap your spend.
- Please stipulate if your limit is inclusive or exclusive of VAT.
- If you wish to have a cash bar a minimum spend of £250+VAT applies. If the minimum spend is not met you will be charged for the short-fall.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Menu valid 1st Sept 2026 - 31st Aug 2027.

Wine List

Sparkling

Prosecco DOC Spumante Adalina £32.00

Friuli-Venezia Giulia, Italy NV

Fresh aromas of ripe apple, pear and subtle lemon, with vibrant bubbles and a crisp, clean finish.

Cuvee Flamme Cremant de Loire Blanc £38.00

Gratien & Meyer, Loire, France NV

Dry and crisp with fine bubbles, citrus and apple flavours and a refined finish.

Champagne Dericbourg 'Cuvée de Réserve' Brut £75.00

France NV

Oak aged and refined, offering fruity aromas, brioche notes and delicate fine bubbles.

Bolney Bubbly £75.00

West Sussex, UK NV

Delicate and well-balanced combines floral and brioche notes with zesty citrus, honeysuckle, and elderflower.

Moet et Chandon Imperial Brut £105.00

Champagne, France NV

Vibrant citrus, apple, and brioche notes with a lively, elegant finish.

Green Wine

Adega Ponte Lima £28.00

Perola do Lima Vinho Verde, Vinho Verde, Portugal

Light, zesty with a classic spritz this blend offers crisp citrus and apple notes.

Rose

Mas Fleurey Rosé £35.00

Côtes de Provence, France

Delicate and fruity with raspberry, wild berries and a fresh finish



White

Ca' del Lago, Inzolia £25.00

Sicily Italy

Fresh and light with delicate aromas of citrus, white flowers and green apple.

Colle del Sole Chardonnay Veneto Igt £25.00

Veneto, Italy

White Grillo grape with aromatic aromas with stone fruit flavours. Sustainable.

Spier Signature Sauvignon Blanc £32.00

Western Cape, South Africa

Crisp and vibrant with notes of green apple, grapefruit, and a citrus zesty finish.

Picpoul de Pinet, Celliers du Colombier £34.00

Southern Rhône, France

Bright, refreshing with vibrant citrus and green apple flavours, saline minerality and, zesty acidity.

Guido Matteo Gavi di Gavi £38.00

Bosio, Piedmont, Italy

Lively and zesty, with lemon, melon, hints of almond and a soft creamy texture.

Red

Sotherton Shiraz £25.00

South Eastern Australia

This Shiraz is deep, fruity and long on the palate

Portelisa Primitivo £28.00

Puglia, Italy

Smooth and full-bodied with notes of blackberry, plum, stewed cherry, and gentle spice.

Valcheta Malbec £30.00

Mendoza Argentina

Supple and smooth yet fresh with cassis, dark chocolate, and a hint of spice.

Beau Charmois Pinot Noir £35.00

Pays d'Oc, France

Elegant, vibrant and silky with black fruits, vanilla, clove, velvety tannins and a coffee finish.

Trois Maisons Rouge (Organic) £38.00

Bordeaux, France

Crafted from organic grapes, smooth and balanced with flavours of cassis, violet, and plum.

Corkage

per 750ml bottle of wine £7.50

per 750ml bottle of sparkling wine, prosecco or champagne £10.00

Price includes chilling of wine, service and glassware; Corkage applies to opened bottles of wine only

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