

THE CASTLEFIELD ROOMS
PRIVATE EVENTS



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The Castlefield Rooms are the private event spaces above Dukes92 and Albert's Shed and offer boutique, out of the ordinary, events venue in the heart of Manchester City Centre. Packed with character, the 3 stylish event spaces boast stunning views of the Bridgewater canal, with complimentary parking and easy access to all major transport links.

Renowned for the high levels of service alongside cuisine from the acclaimed kitchens of Albert's Shed Restaurant, The Castlefield Rooms can cater for events between 25 and 250 guests.

The Gallery, Brindley Room and Merchant Room are sought after settings for any private event or party. Our flexible event spaces can host events from 25 to 250 people, ask our advice on the best space for you.

Whether you're looking for an afternoon tea Christening celebration, an engagement party with canapés, a corporate party or a BBQ birthday celebration– with our dedicated team on hand, we ensure every last detail of your event is carried out to perfection.

CONTACT US

Call Helen, Becky or Ellie on 0161 839 8656
or email sales@thecastlefieldrooms.com



8-20 Castle Street, Castlefield , Manchester, M3 4LZ
www.thecastlefieldrooms.com



CANAPES

FISH

CRAB CAKES ^{GF}

Pan-fried crab and king prawn with lemongrass, chilli and ginger served with a sweet mirin dip.

GOLDEN TEMPURA KING PRAWNS

Tempura king prawns with siracha and lemon aioli.

*Gluten free option available on request

MINI SALMON TARTLETS

Beetroot cured salmon with cream cheese and dill.

HADDOCK AND GRUYERE FISHCAKES

Served with home-made atartar sauce

MEAT

KOREAN BEEF BULGOGI SKEWERS

Fillet steak with a sweet pineapple and soy glaze with toasted sesame seeds.

*Gluten free option available on request

SPICY THAI CHICKEN CAKES ^{GF}

Served on a bamboo skewer, with a sweet mirin dip.

MINI GLOUCESTER OLD SPOT SAUSAGES

With wholegrain mustard and honey.

SATAY DUCK SKEWERS

Skewered Gressingham duck breast with a macadamia nut satay sauce.

RABBIT GNOCCHI

Pan-fried in a pancetta cream and mushroom sauce.

VENISON AND BLUE CHEESE CROQUETTE

Served with berry jam.

VEGETABLE

SPINACH, FETA AND NUTMEG PARCELS ^V

With a sweet and spicy relish.

BAKED GOATS CHEESE AND SUN BLUSH TOMATO TARTLET ^V

WILD MUSHROOM ARANCINI ^V

Wild mushroom and dolcelatte arancini served with a garlic mayonnaise.

GRILLED CHEESE SANDWICH WITH TOMATO AND RED PEPPER SOUP SHOT ^V

*Gluten free option available on request

MINI SQUASH AND ONION BHAJI ^V

*Vegan

AVOCADO ON TOAST ^{V GF}

Avocado salsa on toasted gluten free crostini with pea shoots.

*Vegan

SWEET

MINI CHERRY BAKEWELL PASTRIES

SALTED CARAMEL BROWNIE BITES

MARSHMALLOWS AND SEASONAL FRUITS

Skewered and served with rich chocolate dipping sauce.

MINI LEMON CURD AND MERINGUE TART



£10.00 per 4 Canapés
£2.50 per additional Canapé

minimum order of 30 per item

PRIVATE DINING

All our dishes are freshly prepared in the kitchens of Albert's Worsley and we source our produce from local independent suppliers. As we think seasonal produce tastes better some dishes are only available seasonally and certain aspects of dishes may change from the menu description to ensure only the best quality, seasonal produce is used. Please choose one item per course for your guests. Choice menus must be agreed with your events coordinator and chef prior to the event.

STARTERS

SOUPS

Served with chunks of crusty granary bread and butter.
*Vegan and Gluten free options available

CREAMED PEA AND MINT
With a lemon crème fraîche

LEEK AND POTATO

**TOMATO AND ROASTED
RED PEPPER**

£6.95 per item

MOZZARELLA AND TOMATO SALAD v GF
Creamy buffalo mozzarella with a selection of sweet heritage tomatoes, ripped basil and olive oil.
*Vegan option available

WELSH RAREBIT
Portobello mushrooms with black bomber cheddar, English mustard, served with a watercress salad.

POACHED SALMON GF
With a horseradish potato salad, lemon oil and watercress.

POTTED GOOSNARGH DUCK
Confit of duck with chopped spring onions, served with toasted crostini and homemade date and apple chutney.
*Gluten free option available on request

PROSCIUTTO AND POACHED PEAR
Poached pear, prosciutto di Parma, mixed salad leaves and a Modena balsamic reduction.

DELI BOARD
Parma ham, salami Napoli, beetroot and cured salmon, crab and mascarpone pate, served with fresh bread, horseradish potato, and rocket salad for your tables to share
*not available for choice menus

PRAWN AND CRAYFISH COCKTAIL
Prawns and crayfish in our own Marie rose sauce with brown bread.
*Gluten free option available on request

GOATS CHEESE AND FIG SALAD v
Welsh goats cheese crostini with mixed leaves, sweet figs and a cracked black pepper and honey dressing.
*Gluten free option available on request

BEETROOT AND FIG SALAD v
Caramelised beetroot and fig, with mixed leaves and a maple and mustard dressing.
*Vegan

£6.95 per item

*individual vegetarian boards of marinated artichokes, boscaiola olives, heritage tomatoes and buffalo mozzarella.
*Gluten free option available on request

£7.95 per item



MAINS

PARMA HAM WRAPPED CHICKEN

Supreme of chicken wrapped in Parma ham, topped with sage butter sauce with roasted new potatoes and seasonal greens.

*Gluten free option available on request

£17.50

PAN FRIED CHICKEN

With wild mushrooms, pancetta and baby onions in a rich thyme jus, served with spring onion mash and seasonal greens

£17.50

PAN-ROASTED SEABASS GF

Served with saffron new potatoes, roasted vine tomatoes and salsa Verde.

£18.00

PAN-ROASTED SALMON GF

With parmentier potatoes, pancetta peas, baby onions, and a lemon and dill cream sauce.

£18.00

FILLET OF LANCASHIRE BEEF

14 day dry aged fillet steak from a select group of Lancashire farms served medium or well done with Dauphinoise potatoes and rocket and parmesan salad and served with a choice of peppercorn or Diane sauce.

*Gluten free option available on request

£29.95

LAMB RUMP

Seasonal greens, spring onion mash and a rosemary and red wine sauce.

*Gluten free option available on request

£18.50

CONFIT DUCK LEG

Slow roast Gressingham duck leg with a blood orange jus, served with Dauphinoise potatoes and seasonal greens.

£18.50

LANCASHIRE CHEESE AND ONION PIE v

A homemade short crust pastry pie filled with Lancashire cheese and Viennese onions served with buttered pearl potatoes and seasonal greens.

£16.50

BUTTERNUT SQUASH RISOTTO v GF

Arborio rice with butternut squash and melting Cropwell bishop stilton.

*Vegan option available

£15.95

WILD MUSHROOM RISOTTO v GF

Wild mushrooms, Arborio rice, truffle oil and crispy oyster mushrooms.

*Vegan option available

£15.95

ASPARAGUS TALLEGIO AND ARTICHOKE v

With basil pesto, new potatoes and roasted vine tomatoes.

£15.95



DESSERTS

MIXED CHEESE AND DESSERT

A selection of British and continental cheeses, served with biscuits, chutney and fruit and a mixed plate of handmade patisserie desserts with pouring cream, served to the table for your guests to share.

*Gluten free option available on request

*not available for choice menus

£8.95

LITTLE LEMON CURD POT

Layers of lemon curd, whipped cream and berry compote served with homemade shortbread.

£7.95

STICKY TOFFEE PUDDING

Served with cream or homemade custard and a sweet toffee sauce.

*Gluten free option available on request

£7.95

CHOCOLATE AND RASPBERRY TART

Rich chocolate ganache tart studded with fresh raspberries, served with pouring cream.

£7.95

PANNETONE BREAD AND BUTTER PUDDING

With summer berry compote and homemade vanilla custard.

£7.95

DARK CHOCOLATE PROFITEROLE

Filled with pistachio cream and topped with dark chocolate sauce.

£7.95

CHOCOLATE AND TEA WITH LUXURY CHOCOLATES

£3.00

*Vegan Ice cream sundae option available on request

TABLE PLATTERS OF ENGLISH AND CONTINENTAL CHEESE v

We have a selection of 30 British and Continental Cheese, any of which are available to serve to your guests.

Served with mixed biscuits, fruit and homemade apricot and plum chutney.

£50.00 PER TABLE



CHILDREN'S DINING

MAINS

MINI PIZZA

Margherita (v) or ham and mushroom served with thin cut chips
*Gluten free option available on request

TOMATO PASTA v

Penne pasta tubes in a plum tomato and basil sauce with mini garlic bread.

MINI BURGER

With thin cut chips and coleslaw

FISH BAKES

Haddock, mash and cheese fish cakes with salad and your choice of thin cut chips or new potatoes.

CHICKEN STRIPS

DESSERTS

ICE CREAM SUNDAE

Vanilla ice cream, brownie bites, chocolate sauce and squirty cream
*Gluten free and vegan options available

WAFFLE MESS

With marshmallows and warm chocolate sauce

FRESH FRUIT JUMBLE GF

With Cornish honey
*Vegan option available

£10.95 PER CHILD



BOWL MENU

MAINS

ALBERT'S LANCASHIRE HOT POT

Tender braised lamb and winter vegetables topped with golden hot pot potatoes.

BRAISED MEATBALLS

Spicy lamb meatballs with chilli, fennel seeds and garlic, slow cooked in a rich tomato ragout.

*Gluten free option available on request

POSH FISH PIE

Locally smoked haddock, salmon and baby prawns in a creamy fennel sauce, topped with buttery mash.

*Gluten free option available on request

CHICKEN ROGAN JOSH ^{GF}

Kashmir spiced chicken breast in an aromatic tomato sauce, with sweet plum tomatoes and fresh coriander.

*Vegan option available

TAGINE ^v

Carrot and chickpea, with toasted flaked almonds and a mint yogurt.

CHEESE AND ONION PIE ^v

Caramelised onions and creamy Lancashire cheese, topped with golden puff pastry.

TRADITIONAL LASAGNE

Fresh pasta layered with rich tomato bolognese and a creamy white sauce, finished with parmesan shavings.

SLOW COOKED CHICKEN AND CHORIZO ^{GF}

Sweet peppers, kalamata olives and saffron tomato sauce.

WILD MUSHROOM LASAGNE ^v

Wild mushrooms, spinach and feta lasagne.

SIDES

Wild rocket, oak leaf, cos and fresh basil leaves with lemon vinaigrette ^{GF V}

Thick cut granary bread with butter and a selection of oils and vinegar

*Gluten free option available on request

Chef's choice of seasonal vegetables

*Gluten free and vegan options available

Waldorf salad with dolcelatte

Buttered baby new potatoes with fresh mint and dill ^{GF}

*vegan option available

Toasted garlic and rosemary ciabatta

Fragrant rice with coriander and shallots

*vegan

Warm stone baked flat bread

Caesar salad

Homemade bread and oils

*Gluten free option available on request

£19.95 PER PERSON
Choose 2 mains and 2 side dishes

£22.95 PER PERSON
Choose 3 mains and 3 side dishes

£3.00 PER ADDITIONAL SIDE DISH

**ADD ASSORTED MINI PATISSERIE
DESSERTS FOR £3.95 PER PERSON**

*Gluten free or vegan options available on request



MINIMUM ORDER FOR 30 GUESTS

HOG ROAST

Our pork is supplied from a speciality producer in Garstang, North Lancashire. Prior to serving the whole pig is prepared and ready to be served straight to you on a fresh poppy seeded barm. GF

ACCOMPANIED BY

APPLE SAUCE • CHESTNUT STUFFING • CRISPY CRACKLING • VIENNESE ONIONS • SAUERKRAUT

FOR VEGETARIANS

*10% of your final number

MEDITERRANEAN VEGETABLE AND HALLOUMI KEBABS v GF

Chargrilled courgette, cherry tomato, roasted red onion and halloumi, with basil oil.

*vegan option available

ROASTED RED PEPPERS v

Stuffed with quinoa, feta, red onion and goji berry.

*vegan option available

ALL SERVED WITH

MIXED LEAF SALAD v GF

With radish and red onion and cherry tomatoes with a lemon mustard dressing.

BUTTERED PEARL POTATOES v GF

*vegan option available

CORN ON THE COB v GF

*vegan option available

£18.95 PER PERSON
Minimum order for 60



GRAZING MENU

ARTISAN CHEESE BOARD v GF

A selection of locally sourced cheeses with home-made chutney, pickles and fruit.

PORK PIE

Hand raised pork pie made by wrights of crewe with homemade piccalilli

DELI BOARD GF

Honey roast ham, salami Napoli and mortadella

BEETROOT CURED SALMON v GF

With mini cornichons

BOSCAIOLA OLIVES v GF

ROCKET AND SUNBLUSH TOMATO SALAD v GF

All served with sour dough bread, artisan crackers, soused vegetables, date and apple chutney and quince jelly.

*Gluten free available on request

£16.95 PER PERSON
Minimum order for 30 guests

EXTRAS

HADDOCK AND GRUYERE FISHCAKES

Smoked haddock and gruyere fishcakes with a hint of wholegrain mustard.

BABY BAKED POTATOES v GF

With rosemary and rock salt

*Vegan option available

WEDGES v

Baked with garlic and parmesan

GLAZED SAUSAGES

With wholegrain mustard and honey

LAMB KOFTA KEBABS

Served with a mint yoghurt

SESAME SOY CHICKEN WINGS

With spring onion, chilli and ginger

MEDITERRANEAN VEGETABLE AND HALLOUMI KEBABS v GF

Chargrilled courgette, cherry tomato, roasted red onion and halloumi, with basil oil.

ARANCINI v

Risotto cakes, breaded and fried, with porcini mushroom and dolcelatte.

WILD TARTS v

- Wild mushroom and spinach
- Smoked salmon, cream cheese and chive
- Lancashire cheese, shallot and tomato

£3.00 PER ITEM
Minimum order of 30 per item



BBQ MENU

DUKES BURGER

Sea salt & cracked black pepper steak burger with Black Bomber Cheddar. Served in a brioche bun.

*Gluten free option available on request

*Option to have aromatic lamb burger with fresh tzatziki instead.

GOURMET HOTDOG

Cheshire pork sausage with a hint of black pudding in a soft white roll with Viennese onions.

MALAYSIAN CHICKEN THIGHS GF

In an aromatic coconut, chilli & lime sauce

FOR VEGETARIANS

*10% of your final number

MEDITERRANEAN VEGETABLE AND HALLOUMI KEBABS v GF

Chargrilled courgette, cherry tomato, roasted red onion and halloumi with basil oil.

VEGETARIAN SAUSAGE v

SIDES

LEMON, MUSTARD AND SWEETCORN COLESLAW v GF

*Vegan option available on request

FETA, MINT AND POMEGRANITE SALAD v

With tomato, cucumber and kalamata olives

BABY BAKED POTATOES v

*Gluten free option available on request on request

MOROCCAN SPICED TABBOULEH SALAD v

With orange, toasted pine nuts, coriander and honey.

*Vegan option available on request

All served with a selection of condiments including chilli mayonnaise, tomato and sweet chilli relish.

18.95 PER PERSON
Minimum order for 30 guests

EXTRAS

PORK BELLY GF

Crispy pork belly with a smoky spiced flavour.

£4.50

PEANUT & SESAME DUCK SATAY

Skewers of marinated Gressingham duck breast with peanut satay sauce, cardamom rice and a pickled salad.

£4.00

LAMB KOFTA KEBABS

Served with a mint yoghurt.

£4.00

FILLET STEAK SKEWERS

With a pineapple and soy glaze.

*Gluten free option available on request

£4.50

KING PRAWN SKEWER GF

Char-grilled and served with a hot piri-piri sauce.

£4.00

SWEET AND STICKY PORK RIBS

With a sweet sticky marinade.

£4.50

CHICKEN SALTIMBOCCA SKEWER GF

Wrapped in Parma ham with a shallot and sage mayonnaise.

£2.50

HOMEMADE FLAT BREAD v

With homemade hummus and tzatziki dip.

£2.50

CORN ON THE COB v GF

With a garlic butter

£2.00

ORIENTAL SALAD v

Shredded oriental salad with pickled carrots, shallots and edamame beans in a soy and ginger dressing.

*Vegan option available on request

£2.50

Minimum order of 30 items



MINI BOWL MENU

A selection of mini bowls served canapé style to your guests

MAINS

ALBERT'S LANCASHIRE HOT POT

Tender braised lamb and winter vegetables topped with golden hot pot potatoes.

BRAISED MEATBALLS

Spicy lamb meatballs with chilli, fennel seeds and garlic, slow cooked in a rich tomato ragout.

*Gluten free option available on request

STEAK AND ALE PIE

Tender steak braised in Manchester pale ale, with button mushrooms.

WILD MUSHROOM GNOCCHI ^v

With garlic, served with a parmesan Tuiles.

KING PRAWN, CHORIZO AND POTATO HASH ^{GF}

Garlic and chilli king prawns with chorizo and potato hash

CHICKEN ROGAN JOSH ^{GF}

Kashmir spiced chicken breast in an aromatic tomato sauce, with sweet plum tomatoes and fresh coriander served with fragrant rice and mini poppadum.

*Gluten free option available on request

BANGERS AND MASH

Mini Cumberland sausage with spring onion mash, crispy shallot rings and red wine jus.

MAC 'N' CHEESE

Pancetta crisp. Chives and parmesan shavings.

SLOW COOKED PORK

Served with coconut, chilli and lime noodles

*vegan option available- Falafel and Hummus.

DESSERTS

MINI CHOCOLATE BROWNIES

With roasted hazelnuts

MINI LEMON CURD POT

Layers of lemon curd, whipped cream and berry compote served with homemade shortbread

ETON MESS ^{GF}

Sweet summer berries with vanilla cream and crunchy meringue

STICKY TOFFEE PUDDING

Served homemade custard and a sweet toffee sauce.

*Gluten free option available on request

PANETTONE BREAD AND BUTTER PUDDING

With homemade custard and summer fruits

£16.95 PER PERSON

Choose 3 items per party

MINIMUM ORDER FOR 30 GUESTS

ADDITIONAL ITEMS CHARGED AT £3.95 PER HEAD



SNACK MENU

Our snack menu is designed to provide a less formal dining option than our fork and bowl menus. The menu is served canapé style to your guests and is a great way to feed everyone without interrupting your party

CORNISH PASTIES

Served with homemade piccalilli.

BACON ROLLS

Rashers of crispy streaky bacon served with a choice of sauces.

*Gluten free option available on request

RICHARDSON'S CHEESE AND ONION PIE v

A mini cheese and onion pie in puff pastry.

MINI FISH FINGER ROLLS

With homemade tartar sauce.

CRISPY BUTTERMILK HALLOUMI v

With avocado salsa and paprika spiced tortillas.

*vegan option available- Falafel and Hummus.

£15.95 PER PERSON
MINIMUM ORDER FOR 50 GUESTS



AFTERNOON TEA

SELECTED OF FINGER SANDWICHES

Egg and Cress Fountains Gold
Cheese with Spring Onion
Smoked Scottish Salmon with Dill and Lemon Mayonnaise
Ham and mustard

Served on White and Brown Bloomer
*Gluten free option available on request

HAND RAISED PORK PIE

Made by wrights of Crewe, with homemade picallili

SELECTION OF CAKES

Homemade Scone, Whipped Cream and Strawberry Preserve
Chocolate Brownie Mini

MINI LEMON CURD POT

Layers of lemon curd, whipped cream and berry compote,
served with homemade shortbread
*Gluten free option available on request

SERVED WITH A SELECTION OF HOT DRINKS

Tea & Coffee

£19.95 PER PERSON
MINIMUM ORDER FOR 30 GUESTS



DRINKS MENU

DRAUGHT

SAN MIGUEL LAGER 5%	£4.50
CARLSBERG LAGER 3.5%	£4.10
PERONI LAGER 5.1%	£5.30
ALBERT'S BREW 3.8%	£4.20
GUINNESS 4.1%	£5.20
SOMERSBY CIDER 4.8%	£4.10
Brindley and Merchant rooms only	
MAGNERS DARK FRUITS 4.0%	£5.70
Brindley and Merchant rooms only	

BOTTLED

BUDWEISER	£4.30
GOOSE ISLAND IPA	£5.50
BECKS	£3.60
ESTRELLA	£4.60
EINSTOCK PALE ALE	£6.20
SOL	£4.20
PERONI	£4.50
MAGNERS	£5.20
PAULANER WHEAT BEER	£4.60
ESTRELLA ALCOHOL FREE	£3.20
CURIOUS BREW	£5.30
REKORDERLIG STRAWBERRY & LIME	£5.80
OLD MOUT KIWI & LIME	£5.40

SOFT DRINKS

FROBISHERS FUSION	£3.05
Apple & Mango	
Apple & Raspberry	
Orange & Passionfruit	
FENTIMANS MIXERS	£2.30
Tonic Water	
Slimline Tonic Water	
MINERAL WATER SPARKLING OR STILL	
330ml	£2.05
750ml	£4.50
BOTTLED COKE	£3.10
BOTTLED DIET COKE	£2.70
RED BULL	£3.80



SPIRITS 25ML

FINLANDIA	£3.80
GREY GOOSE	£4.70
BOMBAY SAPPHIRE	£3.80
TANQUERAY	£4.00
HENDRICK'S	£5.00
BACARDI SUPERIOR	£3.70
SAILOR'S JERRY	£3.90
HAVANA CLUB 7	£4.00
MARTELL	£4.00
REMY MARTIN VSOP	£6.00

LIQUERS 25ML

BAILEY'S IRISH CREAM	£4.40
TIA MARIA	£3.80
MALIBU	£3.60
JOSE CUERVO GOLD	£3.90
JOSE CUERVO SILVER	£3.90
ARCHERS	£3.60
DRAMBUIE	£4.10
CAMPARI	£3.70
COINTREAU	£3.80
CHAMBORD	£3.60
SAMBUCA	£3.70
PIMMS NO.1	£3.80
JAEGERMEISTER	£3.90

PORT/SHERRY 50ML

COCKBURNS PORT	£4.00
HARVEYS BRISTOL CREAM	£3.70

WHISKEY 25ML

BELLS	£3.70
GLENMORANGIE ORIGINAL	£4.70
GLENFIDDICH 12 YEAR	£4.90
JAMESONS	£4.00
SOUTHERN COMFORT	£3.90
MAKER'S MARK	£4.40
JACK DANIEL'S	£3.90
JACK DANIEL'S HONEY	£4.00

COCKTAILS

MOJITO*

Bacardi Superior rum with fresh lime wedges, mint, sugar syrup with a soda top. *available for drinks receptions

£8.50

PORNSTAR MARTINI

Vanilla vodka, pineapple juice and passion fruit liquor served with a chilled shot of prosecco

£9.00

COSMOPOLITAN

Finlandia vodka with cointreau, lime juice and cranberry juice.

£8.00

FROSE*

Rosé wine, Finlandia vodka and strawberry puree, all shaken and served over crushed ice. *available for drinks receptions

£8.50

BELLINI

Your choice of flavoured fruit puree topped with crisp pierre mignon champagne.

£8.50

ESPRESSO MARTINI

Vodka, Kaluha and espresso

£9.50

PITCHERS

*available for drinks receptions

£35.00 PER PITCHER

NON-ALCOHOLIC

REFRESHER

Orange and apple juice shaken with fresh raspberries and lime

RASPBERRY & MINT FIZZ

Raspberry puree muddled with mint and topped with lemonade

REFRESHER

Orange and apple juice shaken with fresh raspberries and lime

RASPBERRY & MINT FIZZ

Raspberry puree muddled with mint and topped with lemonade

All available for drinks receptions

£27.00 PER PITCHER

£4.50 PER GLASS



WINES

SPARKLING WINE

MODERN & VIBRANT

PROSECCO, VIGNANA £28

Italy 125ml £5.20
Stylish, sophisticated Italian fizz, sourced from some of the best vineyards in the region; light and elegant with a lovely fresh aroma of pears. *Perfect your Prosecco with fresh fruits and purees, and garnish £2.95 per person. Available for drinks receptions only

SPARKLING ROSÉ VIGNANA £32

Italy 125ml £5.90
A fine and elegant fizz made with Prosecco's Glera grapes and a dash of Brachetto.

PROSECCO DI VALDOBBIADENE SPUMANTE, DOMENICO DE BRTIOL £36

Italy 125ml £5.90
Treat you and your friends to one of the finest proseccos on the market. Also poured at Harry's Bar, Venice!

FRANCIACORTA BRUT, FERGHETTINA £45

Italy 125ml £5.90
Super, smashing, great. Italy's justified answer to top notch Champagne.

CHAMPAGNE

CLASSIC & SOPHISTICATED

CHARLES CHEVALIER BRUT £55

France 125ml £9.70
Rich and toasty with great depth and character epitomise the quality and finesse of Charles Chevaliers Champagne.

CHARLES CHEVALIER BRUT ROSÉ £66

France
A fresh, vivacious rosé with some depth, lifted by aromas of freshly picked berries. A classic aperitif.

VUEVE CLICQUOT YELLOW LABEL £70

France
A rather famous champagne for all the right reasons – a richer more flavoursome fizz with layers of baked apple fruit and a nice touch of cream on the finish.

LAURENT PERRIER CUVÉE BRUT ROSÉ £99

France
Delicately blue pink rosé, thanks to a brief encounter with the grape skins – flowery, fragrant and dry. This rosé is rich and complex with a soft fruit flavour.

DOM PÉRIGNON, CHAMPAGNE £200

France
A big, rich treat of a wine – layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience.

WHITE WINE

DRY & CRISP

VIURA, CASTILLO DE PIEDRA (HOUSE) £19

Spain 175ml £4.90 / 250ml £6.50
Hints of white flowers and tropical fruit on the nose and a crisp, yet delicate finish make this an easy-drinking treat!

SAUVIGNON BLANC, CAPE HEIGHTS £19.50

South Africa 175ml £5 / 250ml £6.70
Fresh, ripe yellow fruit flavours with hint of lime and plum, as well as some leafy herbal notes. Lean, grassy and zippy

GARGANEGA PINOT GRIGIO, VINAZZA £20

Italy 175ml £5.20 / 250ml £6.90
A crisp easy to drink white with flavours of soft citrus fruits and pear.

SAUVIGNON BLANC, BOX OF BUDGIES £24.50

New Zealand 175ml £6.30 / 250ml £8.40
Alive with aromas of stone fruit and minerals with flavours of guava and lime. Perfumed, fresh and elegant.

GAVI 'LA LUCIANA', PIEMONTE £26

Italy
Gorgeous and refined with notes of perfumed green apples, grapefruit and sweet spices.

NOSIOLA, BOTTEGA VINAI £28

Italy
An undiscovered gem from mountainous Trentino. Think of it as a turbo-charged Pinot Grigio.

CHABLIS, DOMAINE DE LA MOTTE £34

France
Ripe lemon, crisp and steely just as you'd expect from a great Chablis.

SANCERRE, DOMAINE MICHEL GIRARD £42

France
Dazzling purity, lively and expressive with pronounced minerality and a long finish.



WINES

WHITE WINE (CONTINUED)

FRUITY & AROMATIC

VERMENTINO COLOMBARD, LES VIGNERONS £21

Spain 175ml £5.40 / 250ml £7.20
This medium wine is light and youthful with bold aromas of apple and banana and just a hint of sweetness.

PICPOUL DE PINET, DUC DE MORNAY £24

France
Exuberantly fresh with a powerful fruity bouquet of citrus and exotic fruit. Long-lasting and intense.

ALBORIÑO, VILA NOVA £26.50

Portugal
An exceptional Portuguese Alvarinho that rivals Spain's finest. Bright, zesty and in our opinion superb value.

RIESLING RÉSERVE, TURCKHEIM £30

France
Pow! Full flavoured and beautifully aromatic, perfect if you love intensely flavoured, mineral dry whites.

RICH & CREAMY

CHENIN BLANC, SUN & AIR £19.50

South Africa
Intense zippy, floral, citrus aromas with succulent tropical fruit flavours.

CHARDONNAY, THE LISTENING STATION £24

Australia 175ml £6.20 / 250ml £8.20
Grapefruit, lime and hints of spice on the nose, white peach and zesty lemon lead to a long tasty finish. (Unoaked)

MUSCADET SUR LIE, VIEILLES VIGNES £31

France
A real one off and a true discovery. Dry, rich and expansive, leading the way in this niche wine's resurgence.

OAKED CHARDONNAY, BYRON WINERY £41

USA
Fresh aromas of pear, green apple with a little spice. Light buttery notes lead into a balanced toasty oak and mineral finish.

RED WINE

SOFT & JUICY

THE RAMBLER (HOUSE) £19

Italy 175ml £4.90 / 250ml £6.50
A ripe and easy drinking red with soft brambly fruits, supple tannins and a rounded finish.

CABERNET SAUVIGNON, SHOWDOWN 'MAN WITH THE AX' £29

USA 175ml £7.40 / 250ml £9.90
You'll be 'all-in' with this unctuous, fruit charged and utterly drinkable cab.

VALPOLICELLA CLASSICO RIPASSO, CAPITEL DELLA CROSARA £32

Italy
Aromas of almonds, black fruits, chocolate and cinnamon lead to an array of cherry, spices and vanilla on the palate.

SMOOTH & FRUITY

MERLOT, LES OLIVIERS £22

France 175ml £5.70 / 250ml £7.50
Brightly perfumed fruit, with just a hint of wild lavender and intense flavours of ripe red berries.

RIOJA, FINCA DE ORO £23

Spain 175ml £5.90 / 250ml £7.90
Soft, ripe and mellow with youthful plum and blackberry fruit and aromas of oak & savoury spice.

PINOT NOIR GRAN RESERVA, NOVAS £27

Chile
Bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. Bursts of fruit layered with earthiness.

SUSU, VALLONE £32

Italy
A stunning, smooth and savoury red not found anywhere outside of Italy's 'heel' Puglia.

RIOJA GRAN RESERVA, ONTAÑÓN £46

Spain
Beautifully developed with dark fruit, herbal aromas and toasty oak notes. The finish is long and persistent, with the purity of fruit conveying real elegance.



WINES

RED WINE (CONTINUED)

CHUNKY & INTENSE

SHIRAZ, SOLDIER'S BLOCK £22

Australia 175ml £5.70 / 250ml £7.50
Medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. Soft, silky and elegant.

MALBEC, PABLO Y WALTER £28

Argentina 175ml £7.20 / 250ml £9.50
Dangerously drinkable Mendoza Malbec laced with rich and vibrant fruit flavours.

BARBERA D'ASTI SUPERIORE, CROCERA £26

Italy
Italy's answer to Malbec! Finely perfumed, dark and smooth.

MALBEC, CABERNET FRANC, AMUTA £34

Argentina
Ultra-fine, deep red fusion from some of the world's highest vineyards in Cafayate.

RIBERA DEL DUERO, PINNA FIDELIS £40

Spain
Raspberry & blackberry notes with mellow vanilla & clove aromas. Well blended tannins and a long, very pleasant finish make this wine delightfully moreish.

MARONE DELLA VALPOLICELLA, PRÁ £80

Italy
An Amarone of unusual grace and purity from the celebrated graziano prá – a sublime wine.

ROSÉ WINE

PINK & DELICIOUS

WHITE ZINFANDEL, JACK & GINA £20.50

USA 175ml £5.25 / 250ml £7
A soft and juicy rosé full of summer berry fruits and plenty of lively acidity.

PINOT GRIGIO ROSÉ, MIRABELLO £20.50

Italy 175ml £5.25 / 250ml £7
Strawberry and bramble aromas lead on to delicate juicy, red berry characters on the palate with a slight creaminess and a crisp dry finish.

CÔTES DU RHÔNE ROSÉ, LES CERISIERS £27

France
Possibly the southern hemisphere's finest rosé. Grown up, serious yet delicate.

RIMAURESQ CRU CLASSÉ ROSÉ, CÔTES DE PROVENCE £34

France
Benchmark, multi-layered, crisp and thirst quenching. Great with salads, fish and sunshine. If there's no sunshine, drink this and use your imagination!

