

PRIVATE PARTIES
AT STANDISH



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A beautiful and stylish events venue with light adorned rooms with private terraces to explore and enjoy the outside space.

Combine this with a choice of gourmet menus from the acclaimed kitchens of Albert's and an exquisite wine menu to choose from, Albert's will be able to wow your guests.

We have three spaces available – The Library, The Drawing Room and The Almond Room.

The Library can accommodate up to 40 guests for a seated meal and up to 50 for a drinks reception.

The Drawing Room can accommodate up to 80 guests for a seated meal and up to 100 for a drinks reception.

The Almond Room can accommodate up to 150 guests for a seated meal and up to 250 for a drinks reception.

CONTACT US

Mobile 07947497412
or email events@albertsstandish.com



School Ln, Standish, Wigan WN6 0TD
www.alberts-restaurants.com/standish/

CANAPES

[V] VEGETARIAN | [VE] VEGAN OPTION AVAILABLE ON REQUEST | [GF] GLUTEN FREE OPTION AVAILABLE ON REQUEST

FISH

CRAB CAKES [GF]
pan-fried crab & king prawn with lemongrass, chilli and ginger
served with a sweet mirin dip

TEMPURA KING PRAWNS [GFO]
tempura king prawns with siracha and lemon aioli

BEETROOT CURED SALMON TARTLETS
with cream cheese and dill

HADDOCK AND GRUYERE FISHCAKES
with home-made tartar sauce

SALMON NORI ROLLS
with wasabi crème fraîche and lotus root crisps

MEAT

KOREAN BEEF BULGOGI SKEWERS [GFO]
fillet steak with a sweet pineapple & soy glaze with toasted
sesame seeds

SPICY THAI CHICKEN FRITTERS
served on a bamboo skewer, with a sweet mirin dip

MINI GLOUCESTER OLD SPOT SAUSAGES
with wholegrain mustard & honey

SATAY DUCK SKEWERS
gressingham duck breast with a macadamia nut satay sauce

RABBIT GNOCCHI
slow cooked rabbit in a pancetta, white wine & mushroom
cream sauce

**PULLED BEEF AND BONE MARROW
CROQUETTES**
with horseradish creme fraiche

VEGETABLE

SPINACH, FETA AND NUTMEG PARCELS [V]
with a sweet and spicy relish

**CARAMELISED ONION, GRUYERE AND
TOMATO CHOUX FRITTERS** [V]

WILD MUSHROOM ARANCINI [V]
wild mushroom & dolcelatte arancini with a garlic mayonnaise

SOUP & A SANDWICH [V][GFO]
grilled cheese sandwich with tomato and red pepper soup shot

MINI SQUASH AND ONION BHAJI [V] [VE]

AVOCADO ON TOAST [V] [VE] [GF]
avocado salsa on toasted gluten free crostini with pea shoots

**SWEET POTATO, COCONUT & TOFU
SPRING ROLLS** [V] [VE] [GF]
with ponzu dip

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

TOFFEE MILKSHAKE AND COOKIES

£10.00 per 4 canapés
£2.50 per additional canapé
minimum order of 30 per item



BOWL MENU

[V] VEGETARIAN | [VE] VEGAN OPTION AVAILABLE ON REQUEST | [GF] GLUTEN FREE OPTION AVAILABLE ON REQUEST

MAINS

ALBERT'S LANCASHIRE HOT POT

tender braised lamb and winter vegetables, candy beetroot and topped with golden hot pot potatoes

BRAISED MEATBALLS [GFO]

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

POSH FISH PIE [GFO]

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

MALAYAN CHICKEN THIGHS [VE][GF]

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

TRADITIONAL LASAGNE

fresh pasta layered with rich tomato bolognaise and a creamy white sauce, finished with parmesan shavings

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

SLOW COOKED CHICKEN AND CHORIZO [GF]

sweet peppers, kalamata olives and saffron tomato sauce

WILD MUSHROOM LASAGNE [V][VE]

wild mushrooms, spinach and feta lasagne

SIDES

WILD ROCKET, OAK LEAF, COS AND FRESH BASIL LEAVES WITH LEMON VINAIGRETTE [V][GF]

THICK CUT GRANARY BREAD [V][GF]

with butter and a selection of oils and vinegar

CHEF'S CHOICE OF SEASONAL VEGETABLES

BUTTERED BABY NEW POTATOES [V][VE][GF]

with fresh mint and dill

TOASTED GARLIC & ROSEMARY CIABATTA

FRAGRANT RICE

with coriander & shallots

POTATO WEDGES [V][VE]

CAESAR SALAD [V]

HOMEMADE BREAD AND OILS [V][VE][GF]

Choose 2 mains and 2 side dishes
£19.95 per person

Choose 3 mains and 3 side dishes
£22.95 per person

£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



GRAZING MENU

[V] VEGETARIAN | [VE] VEGAN OPTION AVAILABLE ON REQUEST | [GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

ARTISAN CHEESE BOARD ^[V] ^[GFO]

a selection of locally sourced cheeses with walnuts, pistachios, dried fruits, grapes, homemade chutney and sticky honey drizzle

MEAT & PÂTÉ PLATTER ^[GF]

salami, parma ham, peppered pastrami and ardennes pate

HERITGE TOMATO & MOZZARELLA BOARD ^[GF]

with ripped basil, cracked black pepper and fig balsamic

BOWLS OF OUR FAVOURITE DIPS ^[V] ^[GF]

avocado & tomato salsa, beetroot hummus, cucumber & mint yohurt and almond & pine nut pesto

ROCKET, RED ONION & PINE NUT SALAD ^[GFO]

MARINATED & PICKLED VEGETABLES ^[GF]

roasted aubergines and courgettes, mixed olives, sunblush tomatoes, mini cornichons and cream cheese stuffed peppers

BUCKETS OF ROSEMARY & SALT CROSTINI, GRANARY BREAD, FRENCH STICKS AND PRETZELS ^[GFO]

£16.95 per person
minimum order of 30



BBQ MENU

[V] VEGETARIAN | [VE] VEGAN OPTION AVAILABLE ON REQUEST | [GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

FROM THE GRILL

ALBERTS BURGER

sea salt & cracked black pepper steak burger with black bomber cheddar. served in a brioche bun
*option to have aromatic lamb burger with fresh tzatziki instead

CLIENT TO CHOOSE BEFORE THE EVENT BETWEEN

GOURMET HOTDOG

cheshire pork sausage with a hint of black pudding in a soft white roll with viennese onions

OR

MALAYSIAN CHICKEN THIGHS [GF]

in an aromatic coconut, chilli & lime sauce

FOR VEGETARIANS

*10% of your final number

HALLOUMI & MEDITERRANEAN

KEBABS [V] [VE]

chargrilled halloumi with sweet red onion, cherry tomatoe, courgette with a basil oil

SIDES

LEMON, MUSTARD AND SWEETCORN

COLESLAW [V] [VE] [GF]

FETA, MINT AND POMEGRANITE SALAD [V]

with tomato, cucumber and kalamata olives

POTATO WEDGES [V] [GFO]

with sour cream

MOROCCAN SPICED TABBOULEH SALAD [V]

with orange, toasted pine nuts, coriander and honey

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

VEGETARIAN SAUSAGE

£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

with a mint yoghurt
£4.00

FILLET STEAK SKEWERS [GFO]

with a pineapple and soy glaze
£4.50

KING PRAWN SKEWER [GF]

chargrilled and served with chipotle mayo
£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 garlic butter
£2.00

ORIENTAL SALAD [V] [VE]

shredded oriental salad with pickled carrots, shallots and edamame beans in a soy and ginger dressing
£2.50



HOG ROAST

[V] VEGETARIAN | [VE] VEGAN OPTION AVAILABLE ON REQUEST | [GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

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.

ACCOMPANIED BY

APPLE SAUCE
CHESTNUT STUFFING
CRISPY CRACKLING
VIENNESE ONIONS
SAUERKRAUT

FOR VEGETARIANS

*10% of your final number

HALLOUMI & MEDITERRANEAN VEGETABLE KEBABS [V] [VE] [GF]

chargrilled halloumi, sweet red onion, cherry
tomatoe and courgette with a basil oil

ROASTED RED PEPPERS [V] [VE]

stuffed with quinoa, feta, red onion and goji berry

ALL SERVED WITH

BUTTERED PEARL
POTATOES [V] [VE] [GF]

MIXED LEAF SALAD [V] [GF]
with radish and red onion and cherry
tomatoes with a lemon mustard
dressing.

CORN ON THE COB [V] [VE] [GF]

£19.95 per person
minimum order of 60 guests



THE PAN MENU

[V] VEGETARIAN | [VE] VEGAN OPTION AVAILABLE ON REQUEST | [GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

Authentic paella that boasts some of Spain's finest ingredients and traditional flavours, freshly prepared in the pan by one of our chefs from the acclaimed kitchen of Albert's Standish. Select your choice of pan to suit all your guests.

*Gluten free option available on request

MEAT

spiced chicken cooked with chorizo.

TRADITIONAL

king prawns, squid, chorizo and fresh mussels.

VEGETABLE

fresh seasonal vegetables cooked in its own pan

ALL SERVED WITH

STONE BAKED
FLATBREAD [V]

MIXED LEAF SALAD [V] [GF]
with radish and red onion and cherry tomatoes with a lemon mustard dressing.

BABY BAKED POTATO [V]
with a garlic mayonnaise.

£18.95 per person
minimum order of 60 guests



SNACK MENU

[V] VEGETARIAN | [VE] VEGAN OPTION AVAILABLE ON REQUEST | [GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

Our snack and street food menus 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

SNACK MENU

CORNISH PASTIES

served with homemade piccalilli

BACON ROLLS [GF]

rashers of crispy streaky bacon served with a choice of sauces

RICHARDSON'S CHEESE & ONION PIE [V]

a mini cheese and onion pie in puff pastry

NACHOS

little boats of nachos with cheese, avocado chilli & lime salsa, sour cream and jalapenos

CHEESE & HAM TOASTIE

MINI FISH FINGER ROLLS

with homemade tartar sauce

CRISPY BUTTERMILK HALLOUMI v

with avocado salsa and paprika spiced tortillas

POTATO WEDGES [V]

with rosemary rocksalt

SESAME & SOY CHICKEN WINGS

*vegan option available- falafel and hummus

£15.95 per person
choose 4 items per party
minimum order of 50 guests

STREET FOOD MENU

HONEY & HARISSA SPICED CHICKEN WINGS

with pomegranate & mint yoghurt and crushed hazelnut dukkah

SLOW COOKED PORK NACHOS

with sweet & sticky barbecue sauce, pickled jalapenos, sour cream and charred corn

CRISPY BUTTERMILK HALLOUMI SLIDERS

with chargrilled red peppers and chilli jam

MAC N CHEESE

baked macaroni pasta with gruyere, monterey jack, mozzarella and fresh breadcrumbs

TRADITIONAL BRITISH BEER

BATTERED COD

with herb salted fries and homemade tartar sauce

ITALIAN MOZZARELLA & WILD

MUSHROOM ARANCHINI

with saffron & lemon aioli

TRUFFLE BAKED POTATO WEDGES

with rosemary rock salt and smoked garlic mayo

£17.95 per person
choose 4 items per party
minimum order of 50 guests



BUFFET DESSERTS

[V] VEGETARIAN | [VE] VEGAN OPTION AVAILABLE ON REQUEST | [GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

MINI PATISSERIE DESSERTS

chocolate truffle tortes, creme patisserie profiteroles, mini pecan pies and assorted macarons with vanilla pouring cream

MINI POTS OF CHESHIRE FARM ICE CREAM

assorted flavours available

LITTLE LEMON CURD POT

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

CHOCOLATE DIPPED STRAWBERRIES

LUCKY DIP LOLLY

a lucky dip selection of your favourite flavours
fruit pastels, calippo, fab & strawberry spilt

SALTED CARAMEL BROWNIE BITES

CHEESE BOARD ^[GF] (PRICED PER PERSON)

our favourite british and continental cheeses with cornichons & pepper pears, fresh fruits, multiseed crackers, wheat & rye toasts and date & apple chutney
£1.55 supplement

*vegan or gluten free ice cream sundae option available on request

£3.95 per person
minimum order of 30 per item



AFTERNOON TEA

[V] VEGETARIAN | [VE] VEGAN OPTION AVAILABLE ON REQUEST | [GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

SELECTION OF FINGER SANDWICHES ^[GFO]

coronation chicken
peppered pastrami brioche roll, with a caper &
gherkin mayonnaise
yellisons goats cheese, with a rhubarb & rosebud chutney
and toasted walnuts

served on white and brown bloomer

PORK TARTLET

made by wrights of crewe, with homemade picallili

SELECTION OF CAKES

homemade scone, whipped cream and strawberry preserve
salted caramel brownie bites

MINI LEMON CURD POT ^[GFO]

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

DARK CHOCOLATE PROFITEROLE

with a pistachio and almond cream

SERVED WITH A SELECTION OF HOT DRINKS

tea & coffee

£19.95 per person
minimum order of 30 guests



A LA CARTE MENU

[V] VEGETARIAN | [VE] VEGAN OPTION AVAILABLE ON REQUEST | [GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

All our dishes are freshly prepared in the kitchens of Albert's Standish and we source our produce from local independent suppliers. As we think seasonal produce tastes better some dishes are only available at certain times of the year and some aspects of dishes may change from the menu description to ensure only the best quality produce is used. Please choose 2 starters, 3 mains and 2 desserts to offer as choices to your guests. Menu choices must be agreed with your events coordinator prior to the event.

STARTERS

SOUPS

served with crusty granary bread and butter

CREAMED PEA & MINT
with a lemon crème fraîche

WILD MUSHROOM & TARRAGON
with white truffle oil and crispy onions

**TOMATO & ROASTED
RED PEPPER**

LEEK & POTATO

TOMATO & BASIL BRUSCETTA [V] [VE] [GF]
served with almond pesto

ALBERT'S PRAWN COCKTAIL
a whole grilled crevette, baby prawns in marie rose sauce, cucumber & avocado salsa, granary toast and bloody mary dressing. **£2.50 supplement**

HAM HOCK & SPRING ONION TERRINE
with mustard creme fraiche and toasted crostini

LITTLE PIE & PEAS
slow cooked brisket of beef in shortcrust pastry with proper mushy peas and red wine gravy **£1.00 supplement**

PORTOBELLO MUSHROOM RAREBIT
portobello mushrooms with black bomber cheddar, english mustard, served with a watercress salad

GOATS CHEESE & FIG SALAD [V] [GFO]
welsh goats cheese crostini with mixed leaves, sweet figs and a cracked black pepper and honey dressing

POACHED SALMON [GF]
with a horseradish potato salad, lemon oil and watercress

BEETROOT & FIG SALAD [VE]
caramelised beetroot and fig, with mixed leaves and a maple and mustard dressing

POTTED GOOSNARGH DUCK [GFO]
confit duck with chopped spring onions, served with toasted crostini and date & apple chutney

PROSCUITO & POACHED BABY PEAR SALAD
poached pear, prosciutto di parma, mixed salad leaves and a modena balsamic reduction

£6.95 per item

DELI BOARD [GFO]
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

*individual vegetarian boards of marinated artichokes, boscaiola olives, heritage tomatoes and buffalo mozzarella.

***not available for choice menus**

£7.95 per item



MAINS

[V] VEGETARIAN | [VE] VEGAN OPTION AVAILABLE ON REQUEST | [GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

WILD MUSHROOM & MASCARPONE STUFFED CHICKEN

with seasonal greens, spring onion mash and rosemary jus

£18.00

PARMA HAM WRAPPED CHICKEN [GFO]

chicken wrapped in parma ham with sage butter sauce, roasted new potatoes and seasonal greens

£17.50

SLOW ROASTED PULLED BEEF

with roasted new potatoes, maple glazed root vegetables and a madeira jus

£19.50

FILLET OF LANCASHIRE BEEF [GFO]

14 day dry aged fillet steak from a select group of lancashire farms served medium or well done with dauphinoise potatoes and rocket & parmesan salad and your choice of peppercorn or diane sauce.

£29.95

RUMP OF LAMB [GFO]

with seasonal greens, spring onion mash and a rosemary & red wine sauce

£23.00

SLOW BRAISED PORK BELLY

with spring onion mash, french beans, cassis jus and mini toffee apple

£18.50

SLOW COOKED DUCK LEG

confit greasingham duck leg with dauphinoise potatoes, seasonal greens and blood orange jus

£18.50

ROASTED SALMON FILLET [GF]

with chermoula risotto, wild rocket and toasted pine nuts

£18.00

PAN-FRIED SEABASS [GF]

with saffron new potatoes, roasted vine tomatoes and salsa verde

£18.00

LANCASHIRE CHEESE & 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

GOATS CHEESE, PEAR & WALNUT SALAD [V][GF]

crispy goats' cheese fritters, poached spiced pear, roast butternut squash, sticky walnuts, mixed leaves and a fig

£14.50

WILD MUSHROOM RISOTTO [V][VE][GF]

wild mushrooms, arborio rice, truffle oil and crispy oyster mushrooms

£15.95

LENTIL & SPINACH STEAMED PUDDING [V][VE]

vegan suet pastry with lentils, kidney beans and wild mushrooms, served with parmentier potatoes, french beans and red wine gravy

£15.95



DESSERTS

[V] VEGETARIAN | [VE] VEGAN OPTION AVAILABLE ON REQUEST | [GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

MIXED CHEESE & DESSERT BOARD ^[GFO]

served to the table for your guests to share a selection of handmade patisserie desserts with pouring cream and british & continental cheeses, served with biscuits, chutney and fruit. ***not available for choice menus**

£8.95

CHOCOLATE BROWNIE

warm chocolate brownies with salted caramel sauce and vanilla pouring cream

£7.95

LITTLE LEMON CURD POT

layers of lemon curd, whipped cream and amaretti and hazelnut crumb and fresh raspberries

£7.95

STICKY TOFFEE PUDDING ^[GFO]

with butterscotch sauce, toasted pecans and cream or homemade custard

£7.95

CHOCOLATE AND RASPBERRY TART

rich chocolate ganache tart studded with fresh raspberries, served with pouring cream

£7.95

PASSION FRUIT ETON MESS

with mango puree, coconut cream, kiwi, pineapple and blueberries

£7.95

DARK CHOCOLATE PROFITEROLES

with a pistachio and almond cream

£7.95

TEA & COFFEE WITH LUXURY CHOCOLATES

£3.00

*Vegan or Gluten free ice cream sundae option available on request

TABLE PLATTERS OF BRITISH & CONTINENTAL CHEESE

we have a wide selection of british & continental cheese available to your guests. served with homemade apricot & plum chutney, fruit and biscuits

£50.00 per table



CHILDREN'S DINING

[V] VEGETARIAN | [VE] VEGAN OPTION AVAILABLE ON REQUEST | [GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

MAINS

MINI PIZZA ^[GFO]

margherita (v) or ham & mushroom served with thin cut chips

TOMATO PASTA ^[V]

pasta twirls in a plum tomato and basil sauce with mini garlic bread

MINI BURGER

with thin cut chips and coleslaw

FISH CAKES

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

CHICKEN GOUJONS ^[GFO]

breaded chicken pieces with salsa and your choice of thin cut chips or new potatoes

DESSERTS

WAFFLE MESS

with marshmallows and warm chocolate sauce

ICE CREAM SUNDAE

vanilla ice cream, brownie bits, chocolate sauce and squirty cream

FRESH FRUIT JUMBLE ^[VE] ^[GF]

with cornish honey

£10.95 per child

CHILDREN'S BUFFET

MAINS

TRIANGLE SANDWICHES

cheddar cheese & cucumber and roasted ham

SKINNY FRIES

MINI FISH GOUJONS

with ketchup

DESSERTS

MINI CHOCOLATE BROWNIES

£10.95 per child



WINE

CHAMPAGNE

CLASSIC & SOPHISTICATED

LOUIS DORNIER ET FILS BRUT £55
a light, fresh, vigorously youthful champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate
125ml £9.65

LOUIS DORNIER ET FILS BRUT ROSÉ £60
delicious summer-berry fruit aromas with citrus undertones and a fresh lingering finish

VEUVE CLICQUOT YELLOW LABEL bottle £90
a rather famous champagne for all the right reasons – a richer, more flavoursome fizz with layers of baked apple and a nice touch of cream on the finish

LAURENT-PERRIER LA CUVÉE BRUT £90
delicate on the nose with aromas of citrus fruits, underpinned by hints of honeysuckle with notes of white peach and richer citrus flavours

DOM PÉRIGNON £280
a big, rich treat of a wine – layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience

SPARKLING WINE

MODERN & VIBRANT

PROSECCO, VIGNANA ITALY £30
stylish, sophisticated italian fizz, sourced from some of the best vineyards in the region. light and elegant with a lovely fresh aroma of pears
125ml £5.50

PINK PROSECCO, DOLCE COLLINE ITALY £35
a fine and elegant fizz made with prosecco's glera grapes and a dash of brachetto
125ml £5.85

ROSÉ WINE

PINK & DELICIOUS

WHITE ZINFANDEL, ANOTHER STORY USA £23
crowd pleasing pink from 'the sunshine state' – luscious strawberries and cream flavours
175ml £5.90 | 250ml £7.85

PINOT ROSÉ, MORAJO ITALY £22.50
pale coral pink colour, with youthful hints of simple red fruit on the nose, following through well into the palate. light, dry-ish & ideal for al fresco dining
175ml £5.40 | 250ml £7.15

CÔTES DE PROVENCE ROSÉ, EDALISE FRANCE £33
a stylish and super fine, pretty pale pink from the world's go to region for premium dry rosé wines



WINE

WHITE WINE

DRY & CRISP

VIURA, CASTILLO DE PIEDRA ^{SPAIN} £22
hints of white flowers and tropical fruit on the nose and a crisp, yet delicate finish make this an easy-drinking treat!
175ml £5.15 | 250ml £6.85

PINOT GRIGIO, MORAJO ^{ITALY} £23
fresh ripe yellow plum with floral notes
175ml £5.65 | 250ml £7.50

SAUVIGNON BLANC, CLOUD FACTORY ^{NEW ZEALAND} £30
alive with aromas of stone-fruit and minerals with flavours of guava and lime. perfumed, fresh and elegant

GAVI 'LA LANCELOTTA', PIEMONTE ^{ITALY} £27
notes of perfumed green apples, grapefruit and sweet spices

VERDEJO ECOLÓGICO, DIEZ SIGLOS, ^{SPAIN} £26
ripe stone fruit with zesty lime

SAUVIGNON BLANC, MOTU NUI ^{CHILE} £25.50
lots of tropical fruit flavours - citrus, pineapple and passionfruit
175ml £6.50 | 250ml £8.65

FRUITY & AROMATIC

CUVÉE JEAN PAUL, COLOMBARD ^{FRANCE} £26
medium wine with bold aromas of citrus and pear

GROS MANSENG, UVA NON GRATA ^{FRANCE} £28
zingy and packed full of juicy fruit flavours

PICPOUL DE PINET, CUVÉE THETIS ^{FRANCE} £27
dry and light-bodied with a good balance of fruit and freshness
175ml £6.90 | 250ml £9.10

BACCHUS, HENNERS GARDNER STREET ^{ENGLAND} £44
a wine full of charm and big juicy, fruity zest - the best english white around

ALBARIÑO, VILA NOVA ^{PORTUGAL} £29
bright and zesty with textural stone fruit and an appealing softness

RICH & COMPLEX

CHARDONNAY RESERVE, MOUNTBRIDGE ^{AUSTRALIA} £23.50
subtle aroma of light white peach and plums with a suggestion of coconut.
175ml £6.00 | 250ml £8.00

POUILLY-FUISSÉ GRANDE RESERVE, MAILLETES ^{FRANCE} £60
creamy and buttery with a lovely touch of oak. rich but restrained

TELIANI NO.8, ORANGE WINE ^{GEORGIA} £31
interesting & complex layers of dried fruits and nutty flavours

KLEINDAL CHENIN BLANC, ROBERTSON VALLEY ^{AUSTRALIA} £23
subtle light white peach and plums with a suggestion of coconut



WINE

RED WINE

SOFT & JUICY

BARBERA, THE RAMBLER ITALY £23
light and easy drinking cherry red from the rolling hills of piemonte
175ml £5.50 | 250ml £7.20

MERLOT, PECKING ORDER SOUTH AFRICA £24
a supple round bodied merlot with a distinct nose of cherries, raspberries, subtle herbs and spice
175ml £5.75 | 250ml £7.65

CABERNET SAUVIGNON, CAPE HEIGHTS SOUTH AFRICA £25
expressive cabernet crammed full of varietal character and finesse
175ml £6.40 | 250ml £8.50

TANNAT, AMAUTA ABSOLUTO ARGENTINA £28.50
sensational, versatile red from some of the highest vineyards in the world which give the wines profound colour and beautiful aromatics. immensely drinkable and perfect with dishes from the grill

VALPOLICELLA CLASSICO RIPASSO, CAPITEL DELLA CROSARA ITALY £35
aromas of almonds, black fruits, chocolate and cinnamon lead to an array of cherry, spices and vanilla on the palate

SMOOTH & FRUITY

RIOJA, FINCA DE ORO SPAIN £25
a surprisingly refined and complex mid-bodied red wine, showing dark fruit, spice and oak aromas
175ml £6.15 | 250ml £8.15

LUCHA ROCOSA, CARIGNAN CHILE £26
although popularised in argentina this hearty red, crafted by the burc sisters, comes from malbec's spiritual home in south west france

PINOT NOIR GRAN RESERVA, NOVAS CHILE £27.50
bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. bursts of fruit layered with earthiness

RIOJA GRAN RESERVA, ONTAÑÓN (2005) SPAIN £50
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

CHUNKY & INTENSE

SHIRAZ, SOLDIER'S BLOCK AUSTRALIA £25
medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. soft, silky and elegant
175ml £6.25 | 250ml £8.35

ZINFANDEL, CLINE USA £39
classic cali zin. ripe, luscious fruit, big and bold. a juicy red that doesn't disappoint

