



ReCESS

COCKTAILS & WINES

## MOCKTAILS

- VIRGIN SUNRISE - ORANGE JUICE, GRENADINE, LEMONADE** 6<sup>80</sup>  
 A sober Tequila Sunrise, this gorgeous mixed drink is refreshing and evokes feelings of lying on a white sandy beach with the hot sun beaming down on you.
- RASPBERRY & ELDERFLOWER FIZZ - RASPBERRY, ELDERFLOWER, LIME JUICE, SODA WATER** 7<sup>25</sup>  
 A refreshing mocktail for all the family. According to some reports this has almost 1 of your 5 a day (it probably doesn't, but you can count it anyway).

## COCKTAILS

- ESPRESSO MARTINI - VODKA, ESPRESSO, KAHLUA** 8<sup>50</sup>  
 If you like your coffee with a splash of alcohol this one is for you. Served nice and cold with a smattering of cocoa powder, it'll be like having your morning cappuccino in the evening, with a lovely hint of vodka to remind you that work is done for another day.
- PASSION FRUIT MARTINI - PASSION FRUIT, VODKA, LIME JUICE** 8<sup>75</sup>  
 The very definition of a modern classic. A young cocktail in comparison to the rest, the Passion Fruit Martini came about in 2002. By design you're supposed to eat the Passion Fruit, followed by drinking the prosecco and finally follow it up with the sweet Martini... Who knew?!
- MOJITO - RUM, SUGAR, MINT, LIME, SODA WATER** 8<sup>15</sup>  
 It is rumoured that in the late 1500s Sir Francis Drake landed in Havana to take the village's gold, however, his crew were suffering with scurvy. The locals knew many different remedies and gave the crew one which contained sugar cane, mint leaves and lime juice with a dash of local alcohol. (Sound familiar?) The crew recovered and the rest as they say is history.
- GRAND DUCHESS - VODKA, RUM, GRENADINE, LIME JUICE** 8<sup>15</sup>  
 A regal cocktail that the Royal family would be proud to call their own. The history on this cocktail is so hazy (and almost non-existent) we're starting to think it may have been our very own concoction!
- BEE'S KNEES - GIN, LIME JUICE, HONEY** 8<sup>00</sup>  
 A simple survivor of the prohibition era, rumour has it that this sweet cocktail was used to disguise the alcohol at the time of its embargo. We won't tell if you don't.
- NEGRONI - MARTINI ROSSO, GIN, CAMPARI** 8<sup>25</sup>  
 A proud aperitif, the Negroni is one of a number of cocktails designed to stimulate the appetite before dinner. So why not have a treat before you eat?
- OLD FASHIONED - BOURBON, SUGAR SYRUP, ANGOSTURA BITTERS** 8<sup>25</sup>  
 It's rumoured that this cocktail is as old as 1862, where it was originally made with gin, as time went on it was developed and the first iteration of its current state was in 1880 in Louisville. Bartending lore also claims that it was called the Old Fashioned due to the drink being ordered the old fashioned way. All we know is that it may be called an Old Fashioned but this drink is perfect for those young at heart.
- FRENCH 77 - GIN, ELDERFLOWER, LEMON JUICE, PROSECCO** 8<sup>25</sup>  
 The French 77, a twist on the French 75 (which is also named after a WW1 cannon!). Where the 75 utilises gin, sugar syrup, citrus flavours and Champagne, the 77 swaps out the sugar for elderflower and the Champagne for prosecco. The French 77 ladies and gentlemen, for drinkers not fighters!

Food allergens and intolerances: Please inform your server before ordering if you have a food allergy or intolerance. All food is prepared in an area where allergens are present. All prices include VAT at the current rate. Any discretionary gratuities will be distributed in full to our team members.

## SPARKLING WINES AND CHAMPAGNE

	Bottle	175ml	250ml
<b>BOTTEGA GOLD PROSECCO BRUT NV, ITALY</b> Williams pear, acacia flowers and lily of the valley.	9 <sup>50</sup> 200ml		
<b>BOTTEGA ROSÉ DRY, ITALY</b> Mixed red berries alongside floral and white fruit aromas.	9 <sup>50</sup> 200ml		
<b>GALANTI PROSECCO EXTRA DRY, ITALY</b> Persistent apple and pear fizz with a hint of peach.	26 <sup>95</sup>		
<b>TAITTINGER BRUT RÉSERVE, FRANCE</b> Enticing elegance with subtle biscuity charm, lingeringly light.	55 <sup>00</sup>		

## WHITE WINES

<b>BETWEEN THORNS CHARDONNAY, SOUTH-EASTERN AUSTRALIA</b> Tropical aromas, followed by flavours of juicy nectarine and peach.	23 <sup>95</sup>	5 <sup>90</sup>	7 <sup>85</sup>
<b>CASTILLO DE MUREVA ORGANIC VERDEJO, SPAIN</b> Selected organic grapes with an aroma of peach and tropical fruit flavours, with a crisp finished balance.	23 <sup>15</sup>	5 <sup>75</sup>	7 <sup>70</sup>
<b>SOLSTICE PINOT GRIGIO DELLE VENEZIE, ITALY</b> Pears drizzled with ripe lemon juice.	25 <sup>00</sup>	6 <sup>25</sup>	8 <sup>35</sup>
<b>GAVI CA' BIANCA, ITALY</b> White flower and green fruit aromas with honey nuances.	29 <sup>00</sup>	7 <sup>25</sup>	9 <sup>70</sup>
<b>WAIPARA HILLS SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND</b> The palate bursts with fresh citrus, grapefruit and melon notes.	31 <sup>00</sup>	7 <sup>75</sup>	10 <sup>35</sup>
<b>VINE TRAIL VIOGNIER, RAPEL VALLEY, CHILE</b> Peach, apricot and white blossom, balanced with a citrus acidity on the palate.	26 <sup>95</sup>	6 <sup>75</sup>	9 <sup>00</sup>

## ROSÉ WINES

<b>WHITE ZINFANDEL, WHISPERING HILLS, CALIFORNIA, USA</b> Fruit-packed, fun-packed, simply sociable.	21 <sup>95</sup>	5 <sup>25</sup>	7 <sup>50</sup>
<b>SOLSTICE PINOT GRIGIO ROSÉ DELLE VENEZIE, ITALY</b> Refreshingly dry with notes of strawberry fruit.	22 <sup>95</sup>	5 <sup>50</sup>	7 <sup>75</sup>

## RED WINES

<b>TEKENA MERLOT, CENTRAL VALLEY, CHILE</b> Fruit-driven, raspberry and blueberry fruit leading to a soft finish.	21 <sup>95</sup>	5 <sup>90</sup>	7 <sup>85</sup>
<b>CASTILLO DE MUREVA ORGANIC TEMPRANILLO, SPAIN</b> Selected organic grapes with aromas of strawberries and fruits of the forest.	23 <sup>15</sup>	5 <sup>75</sup>	7 <sup>70</sup>
<b>NEDERBURG THE MANOR CABERNET SAUVIGNON, WESTERN CAPE, SOUTH AFRICA</b> Flavours of blackcurrant and dark chocolate sauce.	24 <sup>95</sup>	6 <sup>75</sup>	9 <sup>00</sup>
<b>ARIDO MALBEC, MENDOZA, ARGENTINA</b> Ripe red fruits and a hint of dried fig on the nose.	26 <sup>95</sup>	7 <sup>15</sup>	9 <sup>50</sup>
<b>BETWEEN THORNS SHIRAZ, SOUTH EASTERN AUSTRALIA</b> Cherry and raspberry, complemented by hints of spice and vanilla.	22 <sup>75</sup>	6 <sup>00</sup>	8 <sup>00</sup>
<b>MONTEPULCIANO D'ABRUZZO, MARCHESI ERVANI, ITALY</b> Brilliant blueberries envelop spicy plums with a hint of liquorice.	22 <sup>75</sup>	6 <sup>25</sup>	8 <sup>35</sup>

Food allergens and intolerances: Please inform your server before ordering if you have a food allergy or intolerance. All food is prepared in an area where allergens are present. We also offer a smaller measure of wine by the glass (125ml). Please ask for details of the wines available and prices. Should a wine or vintage become unavailable we will be pleased to offer a suitable alternative. Unless stated the wines on this list have an ABV content of between 9% and 15%. All prices include VAT at the current rate. Any discretionary gratuities will be distributed in full to our team members.