



# 80 Days

## Tonight's Wine List

Cocktails - Just ask!

### White Wine

**House White - NjiroGrillo £15**

Pale straw colour. This clean, fresh grapey white has subtle hints of almonds and lemon.

**Pinot Grigio£18**

Crisp and fruity with a delightful, spicy, floral aroma. A fine example of this popular Italian varietal grown in North Eastern Italy.

**Chardonnay £19**

Full, rich, modern style with ripe fruit and excellent acidity.

**Sauvignon Blanc £19**

Intense bouquet with fig and elder flower complex. Harmonious taste with a long finish.

Also by the glass:

<b>175ml</b>	<b>250ml</b>
<b>£4.95</b>	<b>£6.50</b>

**New Zealand Sauvignon Blanc £22**

The Cloud Factory – A fine example of this wine from one of the premier growing regions.

**Piemonte Chardonnay £19.95**

Light slightly sparkling chardonnay with good fruit tastes throughout. Excellent as an aperitif & with fish and cheese.

**Gavi "I Risi" – Giribaldi £21.95**

A straw yellow colour, full of light green tints. A full fresh perfume, with fruity notes. Full and round in the mouth, with a discrete structure with clean sensations of exotic fruit and golden apple. A light acidic note, typical of this wine, which makes it a pleasure to drink with all varieties of food. Especially good with Risotto and seafood.

### Red Wine

**House Red - UmbriaRosso £15**

Ruby to garnet in colour, its intense yet elegant bouquet is reminiscent of violets. On the palate it is dry and well balanced.

**Merlot £18**

Deep ruby red in colour and a complex flavour reminiscent of red berries, vanilla and green pepper. An impressive structure with sweet, enveloping tannins.

**Rioja £18**

This fine fruity red is made from Tempranillo grapes, the King of Spanish reds and has spent time in oak barrels to give it that classic soft tannin style.

**Chianti PiazziانوDOCG £18**

Intense bouquet from a classic red. A joy to sip and a perfect complement to beef, poultry and cheese.

**ValpolicellaAntiche £19**

Intense blackberry flavour with a round rich velvety palate

**Soldiers Shiraz £19**

Australian Block - Bright and lifted shiraz with aromas of summer fruit pudding, mulberry and black pepper. The palate offers notes of vanilla and chocolate, combining elegance and length on the finish.

**Montepulciano Zero £22.50**

Wild berries and ripe red fruit flavours from D'Abruzzo. Also by the glass:

<b>175ml</b>	<b>250ml</b>
<b>£5.95</b>	<b>£7.95</b>

**MonferratoDolcetto £21.95**

Ruby red colour, violet hues, dry, medium bodied wine with hints of blackberries & black peppers. An easy drinking unfussy wine. Light fruity & well balanced, 12.5% alcohol, good with antipasta, spicy foods, pizza & other Italian dishes.

## Rose Wine

### House Rose –UmbriaRosato £15

A beautiful salmon pink with tones of fresh summer fruit flavours and lively acidity. Medium dry.

### Burlesque £18.95

White Zinfandel - Naughty but nice !

## Sparkling Wine and Champagne

### ProseccoSpumante £21 75cl £7.50 20cl

Prosecco wine comes from an area about 50 miles north of the Italian city of Venice in the Veneto region. Spumante is the Italian name for quality sparkling wine that is at least 11% alcohol. This Prosecco is bright yellow colour. The scent is pleasantly fresh and pure. The taste is fruity, aromatic, soft and vibrant.

### ProseccoFrizzanteSpago£18.95

The Tab top ! A lovely light aromatic nose (herbs, crusty bread and peaches overlaid with the characteristic warm, earthy apple notes of the variety) leads to a confident, creamy, lemon-tanged palate and a bright, lively finish.

Champagne from £38.95

## Red Wine

### Barbera "Rie" – Giribaldi £24.95

14% alcohol, an intense ruby red wine. Wonderful bouquet, structured in the mouth, dry warm with hints of spice notes, vanilla and mature red fruit. A very long harmonious aftertaste. The low field of the vines and the accurate attention during the wine making process and refinement give this Barbera a great longevity.

### Barolo DOC £34.95

Soft garnet red, warm spicy nose with floral overtones, good ripeness and complexity of body with a long, tannic finish.

### AmaroneAntiche £38

A very ripe, raisiny, full-bodied wine with very little acid.

## House Wine

Red, white or rosé house wine by the glass:

<b>175ml</b>	<b>250ml</b>
<b>£3.95</b>	<b>£5.30</b>

## *Hot Drinks*

Coffee – Americano	£2.50
Coffee – Cappuccino	£2.75
Coffee – Latte	£2.75
Liqueur Coffee	£5.95
Tea	£2.00
Chocolate	£2.50

## *Soft Drinks*

Coca Cola	£1.95/£3.50
Lemonade	£1.95/£3.50
Still Water small/large	£1.25/£2.25
Sparkling Water small/large	£1.50/£2.50
J20 Fruit Juice	£2.50
Elderflower Cordial	£1.20
Mixers Splash	£0.60
Mixers	£1.75

## *Beers & Cider*

<b>Bottled Beer</b>	
Moretti	£3.75
Tiger	£3.75
Sol	£3.75
<b>Draught Beer</b>	
Peroni – Pint	£4.50
Peroni – half pint	£2.50
Carlsberg – Pint	£3.90
Carlsberg – half pint	£2.00
<b>Cider</b>	
Bulmers	£3.75
Savanna	£3.75
Kopparburg, Mixed fruits	£3.75

## *Spirits- 25ml*

Whisky	£3.50
Vodka	£3.50
Gin	£3.50
Bacardi	£3.50
Brandy	
Courvoisier	£4.00
Remy Martin	£4.50

## *Liqueurs-25ml*

Cointreau	£4.00
Drambuie	£4.00
Tia Maria	£4.00
Glavya	£4.00
Pernod	£4.00
Archers	£4.00
Baileys	£4.00

## *Aperitifs -50ml*

Sherry – Bristol Cream	£3.25
Sherry – Amontillado	£3.25
Sherry – TioPepe	£3.25
Port	£3.25

## *House Wine by the glass*

Red, White or Rose	175ml	250ml
	£3.95	£5.30