

# Parsnip Mash





## Sparkling Wine and Champagne

### **Lunetta Prosecco Spumante Brut, Veneto, Italy NV £31.00**

A lively, crisp dry Italian sparkling wine, apple aromas, rich in the mouth with baked apple flavours and a dry, clean finish.

### **Lunetta Rosé Spumante Brut, Trentino, Italy NV £31.00**

A beautifully fresh and dry sparkling rosé from the foothills of the Trentino mountains

### **Oedoria Cremant de Bourgogne, France NV vegan £38.00**

A fresh, well balanced sparkling Chardonnay from this excellent Burgundy producer. Peach and nectarine fruit balanced by good body and a brioche richness on the long finish.

### **Calmel & Joseph Blanquette de Limoux Brut NV vegan £40.00**

Made from local grape variety Mauzac with a touch of Chardonnay. Peach and pear aromas, citrus fruit and brioche savoury notes with a creamy texture.

### **Vitelli Prosecco (Single Serve 20 cl) Veneto,Italy NV £7.00**

A gentle sparkling Prosecco. Fruity and fragrant with notes of citrus, pears and elderflower

### **Yannick PrévotEAU Carte d'Or Brut, Champagne NV £50.00**

Yannick PrévotEAU is a family owned and run vineyard in Damery near Epernay. A fabulous champagne with depth and complexity, a well-rounded palate, good fruit and a fine mousse

### **Veuve Clicquot Ponsardin Yellow Label, Champagne NV £75.00**

Made from principally Pinot Noir, Chardonnay and a touch of Pinot Meunier. Dry with a firm structure and a long lasting mousse.



## White Wines

### **Crisp, dry and refreshing**

#### **Les Roulants Ugni Blanc Colombard France £21.00**

A fruity, easy-drinking wine from the south of France. Crisp with green apple and citrus fruit

#### **Los Tres Curas Sauvignon Blanc 2018 Central Valley, Chile £21.00**

A fresh, crisp Sauvignon with gooseberry and citrus fruit flavours

#### **Duc de Morny Picpoul de Pinet 2016 Coteaux du Languedoc, France £30.00**

A fine, elegant and incredibly fruity Picpoul with a very long finish

#### **Makutu Sauvignon Blanc 2015 Marlborough, New Zealand £28.00**

Classic Marlborough Sauvignon. Gooseberry and grassy aromas followed by a rich palate of gooseberries and tropical fruits

### **Aromatic, elegant and fruity**

#### **GPG Garganega Pinot Grigio 2016 Veneto, Italy £22.00**

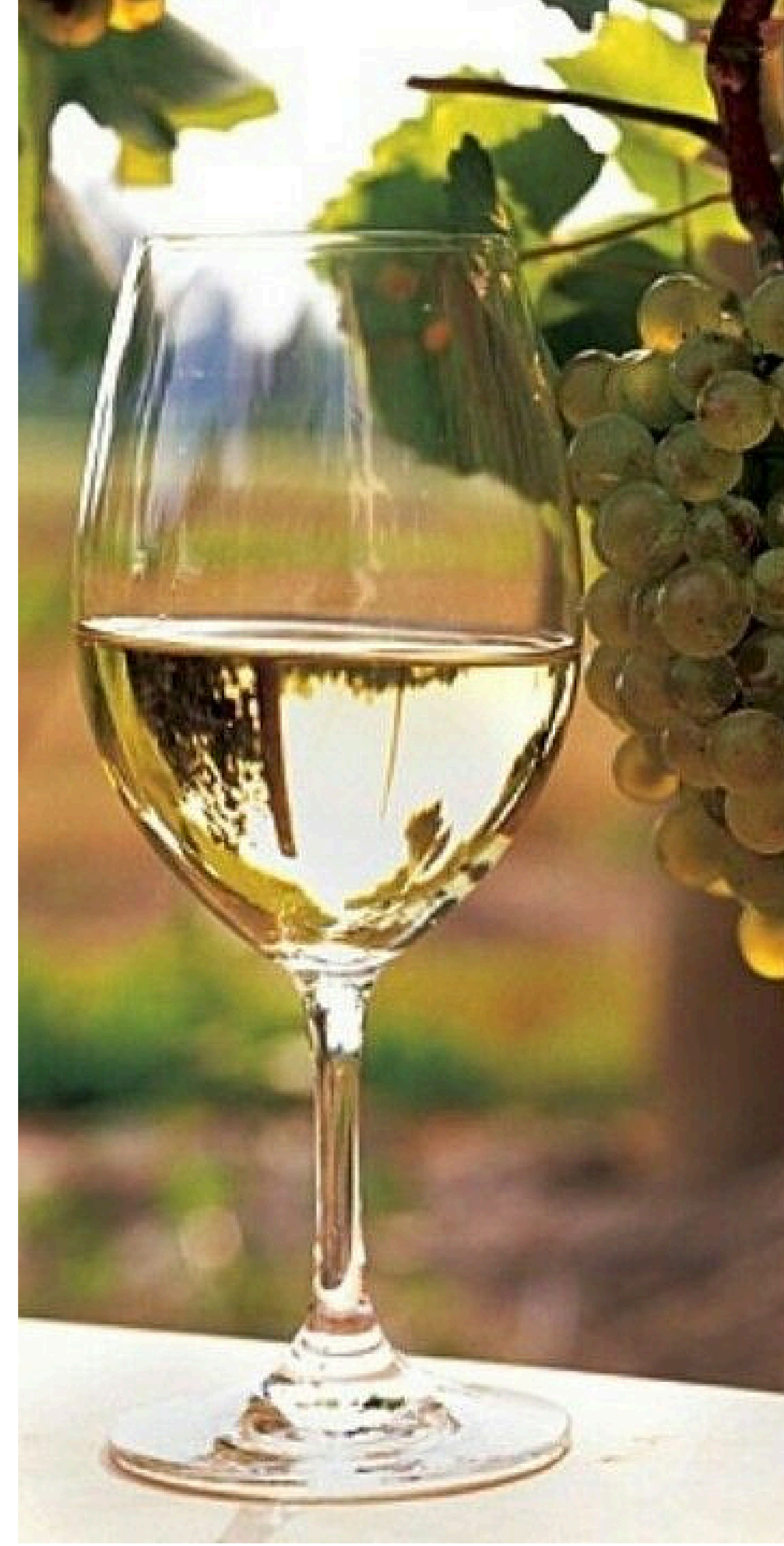
A fresh easy-drinking Italian white with subtle citrus fruit flavours

#### **Castillo Ladera Airen Sauvignon Blanc 2015 La Mancha, Spain £22.00**

A very easy drinking crisp, dry, fruity wine from the La Mancha region south of Madrid. Citrus fruit nose with a hint of apple and zesty, clean finish.

#### **Emiliana Reserva Riesling 2013 Bio-Bio Valley, Chile £32.00**

An off-dry Riesling with classic varietal expression. Floral and kerosene aromas with rich citrus fruit and mineral notes





Richer, complex and unctuous

## White Wines

### **Norte Chico Chardonnay 2015 Central Valley, Chile £22.00**

A fresh well rounded Chardonnay, un-oaked to preserve the full fruit flavours

### **Villa Blanche Chardonnay 2015 Pays d'Oc, France £29.00**

A stunning award-winning Chardonnay from the Languedoc. Floral and apple aromas with lovely texture in the mouth and a full satisfying finish

### **Wild house Chenin Blanc Western Cape £24.00**

Bright, textural stuff from old, unirrigated bush vines in the Coastal region grown on sandy soils over granite bedrock.

### **Mâcon-Uchizy Domaine Sallet 2015 Mâconnais, France £36.00**

An un-oaked, elegant Chardonnay from this Mâconnais village. A floral wine with flavours of apple and peach

### **Weingut Pfaffl 'Austrian Pepper' Grüner Veltliner 2019 Austria vegan £36.00**

This wine really tickles the tongue with white pepper spice followed by lively citrus fruit. Lovely soft texture in the mouth with a fresh, clean finish.

## Rosé Wines

### **Les Roulants Cabernet Rosé 2014 France £21.00**

A fruity, off dry rosé packed with red berry fruit. Smooth and easy-drinking

### **Castillo del Moro Tempranillo Rosado 2015 La Mancha, Spain £21.00**

Deliscously fruity rose with lots of tangy cherry and strawberry fruit

### **Painted Wolf Rosalind Rose, Paarl, SA**

Pinotage is better known as a red grape but, picked early to retain freshness, it lends itself well to making pale but toothsome rosé





## Red Wines

### Lighter, soft and juicy

#### **Castillo Ladera Tempranillo Syrah 2014 La Mancha, Spain £22.00**

A fruity, easy drinking, versatile red from La Mancha, south of Madrid. Bright cherry and red fruit flavours with a soft round finish

#### **Côtes du Rhône Reserve de l'Abbé 2014 Rhône, France £24.00**

A fruity, easy drinking red made from Grenache Syrah and Cinsault. Spicy blackcurrant and strawberry fruit

#### **Casa Santiago Pinot Noir 2023 Central Valley, Chile (vegan) £35.00**

A fresh, approachable Pinot Noir from Viña Requingua, unoaked to preserve the fruit character of the wine. Packed with juicy cherry and strawberry fruit, smooth and rounded with a subtle hint of spice.

#### **Fleurie Domaine de la Charbonnière 2014 Beaujolais, France £37.00**

A soft and elegant Fleurie from a small producer. Attractive floral aromas lead on to a smooth, fruity palate of ripe raspberry and strawberry fruit. Fleurie as it should be

### Mellow, fruity and elegant

#### **Ancora Sangiovese 2015 Puglia, Italy £22.00**

An exceptionally fruity wine from the south of Italy. Characteristic black cherry flavours and a smooth finish

#### **Les Roulants Carignan Merlot 2014 France £21.00**

A soft very drinkable red wine with plenty of blackberry and bramble fruit

#### **Manzanos Rioja Tempranillo 2017 Spain £26.00 (vegan)**

An enticing nose of juicy red fruits leading to a smooth, rich satisfying palate with just a hint of oak. Easy drinking but enough body to accompany red meat dishes.

#### **Faugères Calmel & Joseph 2014 Languedoc, France £31.00**

Calmel + Joseph are passionate about the environment making naturally organic wines. Concentrated fruit balanced by lovely acidity and a long smooth finish using Grenache, Syrah and Carignan grapes. Don't underestimate this wine, it really over-delivers for the money!





## Red Wines

**Richer, complex and full bodied**

**Los Tres Curas Carmenere 2015 Central Valley, Chile £23.00**

Deliciously fruity medium bodied Carmenère. Juicy fruits of the forest flavours with a touch of mocha

**Rolleston Vale Reserve Shiraz 2014 Australia £31.00**

An approachable Aussie Shiraz packed with flavours of plums, cassis and chocolate. Lovely mellow fruit in the mouth with the classic Shiraz pepper notes

**Nieto Malbec 2016 Mendoza, Argentina £29.00**

Pungent red berry aromas with complexity from 12 months oak ageing. A full bodied rich wine with a slight sweetness on the finish, smooth tannins and great length

**Painted Wolf 'Madach' 2014 Coastal Region, South Africa £33.00**

A blend of Pinotage, Shiraz and Mouvedre with real attitude and a huge depth of flavour. A herby nose with dark bramble fruit and black pepper spice. Full bodied with warm rich fruits of the forest flavours.

## Dessert Wines

**Il Cascinone Moscato Passito Palazzina 2013 Italy (37.5 cl) £19.00**

Made from the native Moscato grape dried on 'graticci', traditional Italian rush mats. It has a deep golden colour and intensely aromatic flavours of apricot and acacia honey

**Monbazillac 2011 Domaine de Grange Neuve France (50 cl) £28.00**

A blend of Semillon with a little Muscadelle and Sauvignon Blanc. Luscious, complex fruit with fine acidity giving a fresh finish. Rivals many of its more expensive neighbours in Sauternes

**Domaine Fiumicicoli Muscateddu NV, Corsica (50 cl) £30.00**

Made by family owned Port producer Quinta do Portal. Oak-aged giving a complex wine with good acidity and rich, nutty flavours





## Cocktails

from £9.00

**Basil Gimlet** gin, lime juice, fresh basil

**Traditional Pimms** Pimms, lemonade, strawberry, cucumber, mint to garnish

**Martini Cocktail** Death's Door gin, dry Vermouth

**Champagne Cocktail** Champagne, sugar lump, Angostura bitters, Domaine Le Reviseur Cognac

**Rhubarb Royale** Briottet liqueur de rhubarbe, prosecco

**Wild Strawberry Royale** Tosolini fragola, prosecco

**Lemon Martini** Limoncello d'Amalfi, Mamont vodka

**Peach Bellini** Prosecco and peach juice

**French Martini** vodka, raspberry liqueur and pineapple juice

**Elderflower Tom Collins** Gordons gin, elderflower cordial, soda water and fresh mint to garnish

**The White Empress** Bacardi, elderflower liqueur, ruby grapefruit Juice

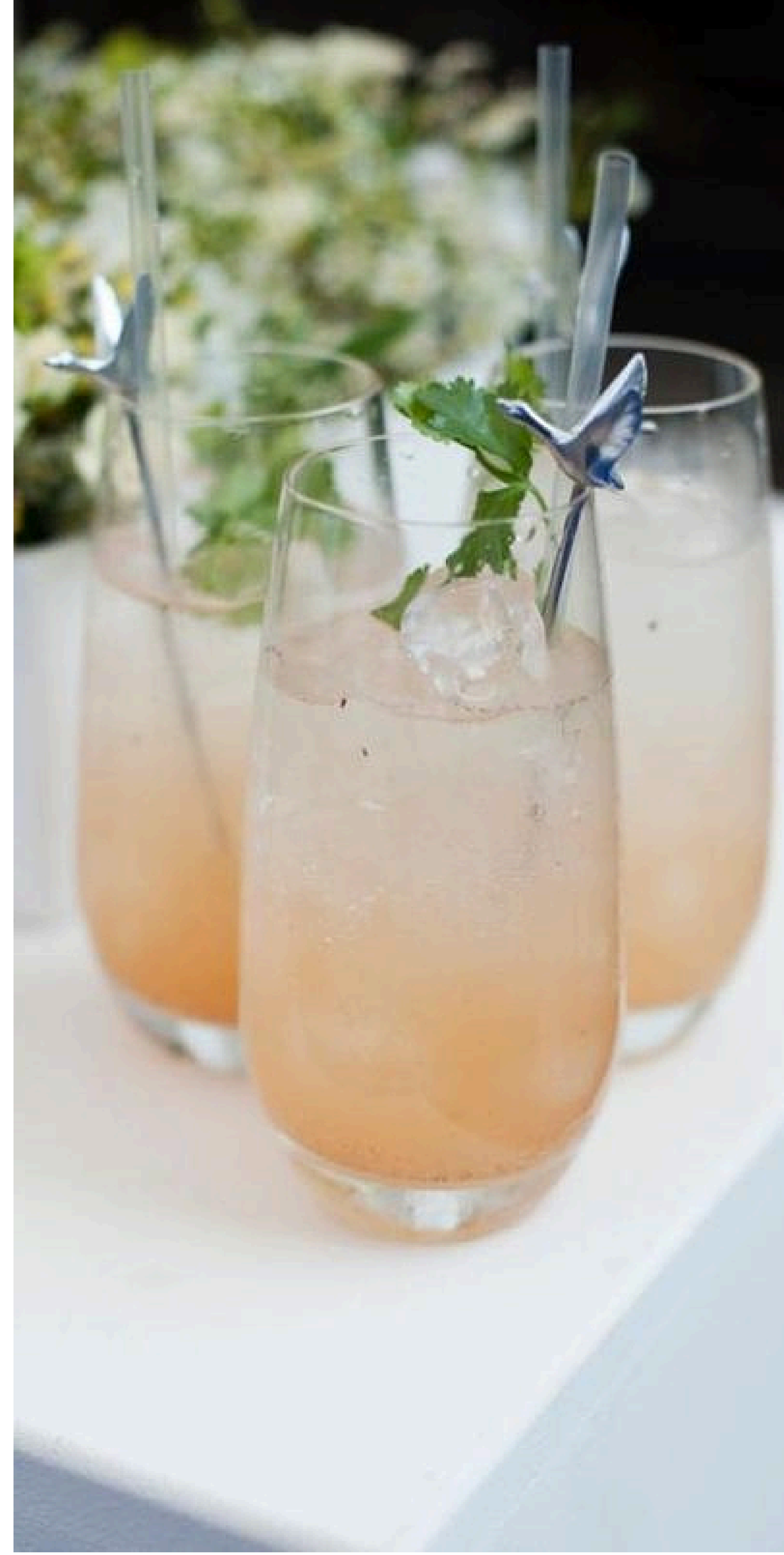
**Spiked Blueberry Lemonade** vodka, homemade lemonade and blueberries

**Mojito** white rum, mint, soda, fresh lime juice, brown sugar

**Cosmopolitan** vodka, cointreau, cranberry, lime

**Mai-Tai** rum, triple sec, orgeat syrup, granagine, lime juice

**Caipirinha** Cachaca, lime, mint, sugar







# Mocktails

Homemade Blueberry Lemonade - £3.50

Fresh lemon juice, simple syrup, blueberries, lemon slices

\*Minimum of 30 drinks

Shirley Temple - £3.50

Ginger ale, grenadine, maraschino cherry

Ginger & Lemongrass Fizz - £3.00

Ginger & lemongrass cordial, soda water, lime discs

Elderflower Fizz - £3.00

Elderflower cordial, soda water, lime discs

Strawberry Mojito - £3.50

Fresh strawberries, fresh lime juice, soda water, lime discs & English mint leaves

Blue Lagoon - £3.00

Blue curacao syrup, lemonade, orange slice & maraschino cherry

Coconut & Lavender Lemonade - £3.50

Coconut water, lavender syrup, fresh lemon juice, soda, lemon slice & dried lavender

Clean Gin & Tonic - £4.50

Zero alcohol gin, tonic & cucumber

Alcohol Free Prosecco - £7.00





# Pop up Bars

## Gin

Bristol Dry Gin - £3.50 / £6.50 Including mixer £5.00/£8.00

Beefeater Gin - £3.00 / £6.00 Including mixer £4.50 / £7.50

Hendricks Gin - £4.00 / £7.50 Including mixer £5.20 / £8.70

## Vodka

Bristol Vodka - £3.50 / £6.50 Including mixer £5.00/£8.00

Stolinchnia - £3.00 / £6.00 Including mixer £4.50 / £7.50

Ketel One - £3.50 / £6.50 Including mixer £5.00/£8.00

## Rum

Sailor Jerry's - £3.50 / £6.50 Including mixer £5.00/£8.00

Captain Morgan's - £3.00 / £6.00 Including mixer £4.50 / £7.50

Lamb's Dark - £3.50 / £6.50 Including mixer £5.00/£8.00

Bacardi - £3.00 / £6.00 Including mixer £4.50 / £7.50

## Whiskey

Jack Daniel's - £3.50 / £6.50 Including mixer £5.00/£8.00

Bulleit Bourbon - £4.50 / £8.00 Including mixer £4.50 / £7.50

## Single Malt Whiskey

## Spirits

Jagermeister, Archers & Malibu - £3.00 / £6.30 Courvoisier - £4.00 / £7.50

Baileys, Late Bottled Vintage Port 50ml - £4.50

## Softs Drinks

Coca Coca, Diet Coke, franklin & sons  
mixers 200ml - £1.50

Soft Drinks - £1.50 / £2.50

## Bottles

Becks Blue no alcohol - £4.00

Peroni 330ml, San Miguel 330ml - £4.50

Thatchers Gold/Haze 500ml, Butcombe 500ml & Bath Ales 500ml -  
£5.20



## White Wine

Les Roulants Ugni Blanc Colombard £22/4.50/£5.00

Crisp with green apple and citrus fruit.

Los Tres Curas Sauvignon Blanc £22/4.50/£5.00

Packed with tropical fruits and white flower aromas.

GPG Garganega Pinot Grigio £22/4.50/£5.00

A fresh easy-drinking Italian white with subtle citrus fruit flavours.

## Red Wines

Les Roulants Carignan Merlot £22.00/4.50/£5.00

Juicy and smooth with plenty of blackberry and bramble fruit.

Los Tres Curas Carmenere £22.00/4.50/£5.00

A rich, fruity red with leafy and rich forest fruit flavours and a hint of  
chocolate.

Manzanos Rioja Tempranillo £25.00/4.80/£5.30

Juicy red fruits with just a hint of oak.

## Sparkling Wines

Lunetta Brut - £31.00/£6.00

A lively, crisp dry Italian sparkling wine, apple aromas, rich in the  
mouth with  
baked apple flavours and a dry, clean finish.

Yannick PrévotEAU Carte d'Or Brut, Champagne NV £50.00

Yannick PrévotEAU is a family owned and run vineyard in Damery near  
Epernay.

A fabulous champagne with depth and complexity, a well-rounded  
palate,  
good fruit and a fine mousse

Minimum spend £1000.00

£300 delivery & set up fee

Cash/ card/ account





The drinks list is intended to complement  
our serviced events & pop up bars

For delivery only events a 20% discount  
applies which includes free glass hire  
subject to minimum spend of £150

Prices are inc. VAT