

HAPPY HOUR

TWO COCKTAILS FOR £6

Every Tuesday 5pm – 1am

Every day 5pm - 7pm

Sunday - Friday 10pm - 11pm

Two of the same cocktail from the
Happy Hour list

FRUIT PASTEL

Raspberry schnapps, blue curaçao,
passion fruit syrup & cranberry juices.

Aptly named!

£5.00

LONG ISLAND ICE TEA

Vodka, gin, rum, tequila & orange
liqueur, soured with Lemon & lime,
sweetened with coke

£5.00

SILVER MERCEDES

A dry & light blend of vodka, orange
liqueur, cranberry juice & a
Champagne crown

£5.00

POCKET ROCKET

Dark rum, blackcurrant liqueur,
passion fruit syrup, fresh lime &
pineapple juice - short &
to the point!

£5.00

THE HURRICANE

Light and dark rum together with vanilla syrup,
Squeezed lime gently stirred with ginger beer.

It will blow your socks off.

£5.00

FRENCH MARTINI

Vodka, black raspberry liqueur & a splash of pineapple
elegant & fruity

£5.00

£10 A BOTTLE ON
SELECTED WINES
EVERYDAY FROM
5 PM – 7 PM

ALL WINE MARKED WITH STARS*

The Vaults
BAR & RESTAURANT

COCKTAIL & WINE MENU

GO DOUBLE ON
ANY SPIRIT & GET
THE MIXER FREE

WHITE WINE BY THE GLASS

175ML 250ML

- ★ Poco Mas, £4.15 £5.45
Sauvignon
Chile 2009 - 12%
Incredible quality to price ratio; zesty,
grassy/gooseberry flavours, crisp, fresh and dry -
delicious. Poco Mas means 'a little more'.
- Kirkton Vale £4.25 £5.55
Chardonnay/Semillion
Australia 2006 – 13.5%
A refreshing blend of two of Australia's favourite
grapes. The Chardonnay gives the smooth and creamy
texture and the Semillon offers fresh acidity to the
wine.
- Pinot Grigio, £4.25 £5.55
Pavia Tipica
Italy 2008 – 11.5%
The most popular white wine in the world! This Pinot
Grigio displays delicate stone fruit flavours coupled
with hints of pear. The finish is dry and goes well with
a variety of food.
- ★ Niel Joubert, £3.95 £5.15
Chenin Blanc
South Africa 2009 – 13.5%
South Africa's 'own' white grape makes an extremely
popular and very appealing off-dry wine style, perfect
without food or with lighter dishes
- ★ El Coto, £4.15 £5.45
Rioja Blanco DOC
Oyon, Spain 2008 – 12%
Fresh, modern white with soft fruit and apple flavours,
and classic oak undertones.
- Pinot Grigio Rosé, £3.95 £5.15
Maresco, Veneto, Italy
The flavour is a delicate combination of raspberry and
peach and the finish is well balanced and smooth.
- Reinares Rosado Rosé, £4.25 £5.55
Bodegas Eguren, Castilla La Mancha, Spain
A deep red coloured rosé from the Tempranillo grape.
A dry rosé full of red fruit flavours including raspberry
and strawberry.

NON-ALCHOLIC COCKTAILS

OLD FASHIONED LEMONADE

A gentle and floral combination of lemon,
elderflower cordial and soda
£3.00

ORCHID

Grenadine & honey syrup shaken with fresh lime,
grapefruit & orange juices
£3.00

APPLE, VANILLA & ALMOND HIGHBALL

Vanilla & almond syrups with fresh lime and apple juice,
topped with ginger beer.
£3.00

SENSIBILITY

Cranberry, apple & lemon juices
carefully balanced with grenadine
£3.00

SHOOTERS

JAGER BOMB

Jagermeister depth charged into Red Bull
£4.25

B52

Layered Kaluha, Baileys & Grand Marnier
£3.95

FLATLINER

Sambuca, Tequila & a lethal line of Tobasco
£3.95

LI'L LEMON FELLA

Cheeky Chappie – Chambord, lemon juice and Midori
£3.95

WHO'S MELON

Vodka, Cointreau, Midori and dash of Pineapple
£3.95

THE BRAMBLE

Plymouth gin shaken with lemon juice & gomme, strained onto crushed ice & drizzled with Chambord black raspberry liqueur.

£6.85

THE GODFATHER

Johnnie Walker Black Label Scotch Whisky sweetened with Lazzaroni Amaretto. Served on the rocks.

£6.85

SOUR SELECTION

The base spirit of your choice balanced with lemon & lime juices, gomme syrup, shaken hard with Angostura bitters, served on the rocks.

From £6.75

BLACK & WHITE RUSSIAN

BLACK ~ Russian standard vodka, kahlua coffee liqueur, served on ice with coke.

£6.50

WHITE ~ As above but instead of coke, shaken with double cream & milk, garnished with flamed chocolate.

£6.50

DR. SAM

An intriguing variant on the classic Mojito.

A mix of Wyborowa Vodka, Black Sambuca, Chambord and Orgeat syrup churned with muddled lime, mint and brown sugar topped with Apple juice

£7.25

FRUIT & NUT FIZZ

Amaretto and Chambord shaken and topped with Champagne.

£6.95

BERRY NICE

Wyborowa Pear Vodka, blackberry Liqueur and lime juice churned with muddled fresh blackberries and gomme syrup, served short over crushed ice.

£6.50

RED SKY @ NIGHT

Calvados, Apricot brandy squeezed orange and a dash of cranberry, a delight on the palate

£6.75

PIMM 'S

It's that time again for the British classic.

Pimm's No. 1 mixed with orange, mint, cucumber, lemon and blackberries topped up with lemonade.

£4.75 A GLASS or £11.95 A JUG

RED WINE BY THE GLASS

175ML 250ML

★ Poco Mas, £4.15 £5.45
Merlot

Chile 2008 - Chilean Merlot's explosion in popularity shows no sign of ending, and it's easy to see why - soft, smooth and medium-bodied. 'Poco Mas' means 'a little more'.

★ Berry Estates Shiraz £4.25 £5.55

South Eastern Australia 2008 – 13.5%
Incredible value & quality from this long established winery. Well rounded with a full fruity palate & a hint of vanilla oak.

Rioja Crianza, £5.25 £6.95

Heredad Ugarte

Spain 2006

Made of 90% Tempranillo and 10% Garnacha, this is a classic Crianza from a top grower, with juicy red fruit flavours such as cherry and soft rounded tannins throughout. Medium bodied in style and an excellent match for red meats including lamb.

Apaltagua Gran Verano, £4.55 £5.85

Cabernet Sauvignon

Chile 2008 - A red that fills your mouth with juicy blackcurrant flavours. The smooth tannins make this wine a superb match for beef dishes, whilst drinking nicely without food.

★ Tempranillo Candidato, £4.15 £5.45

This family run vineyard consistently produces amazing value wines. This tempranillo is an unoaked version of the famous Rioja grape and has huge fruit and a complex finish.

CHAMPAGNE

125ml Bottle

Prosecco NV – 12% £3.95 £18.95

Louis Dornier NV – 12% £4.95 £29.50

Mumm Champagne NV – 12% £42.50

Bollinger 2000 – 12% £77.50

COCKTAILS

THE SAZERAC

Sazerac Rye Whiskey, sweetened with gomme syrup, seasoned with Angostura & Peychauds bitters with a hint of La Fée Absinthe Parisienne. Served up.

£7.50

COSMOPOLITAN

Wyborowa Lemon Vodka, Cointreau, fresh lime & cranberry juice shaken. Finished with a flamed orange zest

£6.50

CAIPIRINHA

Sagatiba cachaça, lime & brown sugar, churned with crushed ice. Ask your bartender to suggest some fruity alternatives

£6.75

MINT JULEP

Makers Mark Bourbon, muddled with mint and sweetened with sugar syrup

£6.75

DAIQUIRIS

Havana 3 year old rum shaken with sugar syrup ~ available in lime, strawberry & raspberry varieties.

£6.25

MOJITO

The cocktail of the moment - Havana 7 rum churned with crushed ice, fresh mint, fresh lime & light brown sugar, finished with a dash of soda

£7.25

ESPRESSO MARTINI

Wyborowa vodka shaken with espresso, Kahlua & vanilla syrup.

£7.50

LITTLE WING

Muddled Cucumber, lime and sugar, Doused with Hendrix gin and topped with ginger beer.

£7.25

THE ITALIAN JOB

A blend of two Italian liquors, Tuaca and Frangelico, shaken with milk and cream with a cinemon and chocolate garnish

£6.75

BRANDY ALEXANDER

Martell VS cognac, Giffard Cacao Blanc, double cream & milk shaken. Garnished with a Nutmeg dusting.

£6.75

THE MANHATTAN

An all time classic from the original cocktail era - the Manhattan is to Whiskey what a Martini is to Gin.

Ask your bartender for a suggested serve.

Makers Mark, Canadian Club	£6.50
Woodford's Reserve, Sazerac Rye	£6.95
Rob Roy with Chivas Regal 12 yr	£7.25
Chivas Regal 18yr	£7.75

THE MARTINI

The world's most recognizable cocktail & greatest aperitif. Ask your bartender for a suggested serve.

Wyborowa, Bombay Sapphire, Plymouth,	£6.50
42 Below Pure, Tanqueray , Beefeater 24, Hendrix	£6.95
Wyborowa Single Estate, Belvedere	£7.95
Vesper Martini – the gin/ vodka hybrid	£5.95

FRENCH 75

Beefeater 24 gin shaken with gomme syrup & lemon juice. Topped with Louis Dornier Brut Champagne.

£6.95

RASPBERRY COSMO

Wyborowa Lemon Vodka, Chambord, fresh lime and raspberries all shaken with cranberry juice.

£7.00

MARGARITA

El Jimador Reposado tequila propelled into drinking legend with the addition of Cointreau, lime & a Salt rim.

Ask your bartender for some fruity alternatives

£6.25

SINGAPORE SLING

Beefeater 24 gin, cherry brandy, pineapple juice, with a dash of bitters and a grenadine bomb

£6.75

MAI TAI

Appleton VX, fresh squeezed lime, Cointreau with almond and sugar syrups shaken together with orange and pineapple juice

£6.75

CHAMPAGNE COCKTAIL

Martel VS over a sugar cube dowsed in bitters with Louis Dornier champagne

£7.50