



## Aperitivo

			<u>125ml</u>	<u>1Lt Carafe</u>
<b>Frizzante "Prosecco Grape" Draught</b>	11.0%	N.V	£4.50	£30.00
100% Glera. Veneto				
<b>Kir Royale</b>			£6.50	£45.00
Prosecco, Crème De Cassis				
<b>Pimms</b>			£4.95	£18.95
Pimms, Lemonade, Mint, Fresh Fruit				
<b>Spritzer</b>			£5.50	N/A
White Wine, Soda				
<b>Campari</b>			£4.50	N/A
Orange Juice Or Soda				

## Sparklers/Prosecco

			<u>750ml</u>
<b>Virbio "Cantine Silvestri"</b>	7.0%	N.V	£22.50
50% Cesanese 50% Sangiovese. Pink, Sweet. Lazio			
<b>Brachetto D'acqui "Conte di Gropello" DOCG</b>	6.5%	N.V	£29.50
100% Brachetto, Pink, Medium/Sweet, Charmat Method. Piedmont			
<b>Prosecco Valdobbiadene "Col Vetoraz" DOCG</b>	11.5%	2011	£29.50
100% Prosecco Superiore, Extra Dry. Veneto			

## Metodo Classico

<b>Metodo Classico Brut "Ferrari" DOC</b>	12.5%	2011	£58.00
100% Chardonnay Dry. Trentino			
<b>Franciacorta "Bellavista" Gran Cuvée Brut DOCG</b>	13.0%	2005	£59.50
100% Chardonnay/Pinot Nero Blend. Dry. Lombardy			

<b>Metodo Classico Rosé "Ferrari" DOC</b>	12.5%	2010	£66.00
60% Pinot Nero 40% Chardonnay. Dry. Trentino			
<b>Franciacorta "Bellavista" Gran Cuvée Satén DOCG</b>	13.0%	2008/9	£72.50
100% Chardonnay Dry. Lombardy			

## Champagne

<b>Taittinger Brut Réserve</b>	12.0%	N.V.	£70.00
40% Chardonnay/Pinot Noir 60% Pinot Meunier. France			
<b>Laurent Perrier Cuvée Rosé</b>	12.0%	N.V.	£95.00
100% Pinot Noir. France			
<b>Dom Perignon</b>	12.5%	Brut	2003 £195.00
52% Chardonnay 48% Pinot Noir. France			
<b>Cristal, Louis Roederer</b>	12.0%	Brut	2005 £235.00
55% Pinot noir 45% Chardonnay. France			