

||○||
Top Floor
Development

Drinks menu

Peroni £5.00

Scale Ale £5.00

Seasonal gin & tonic £7.50

Please ask for our selection of digestifs

Please note all the **above** drinks are not included in the package price and will be an extra charge

Wines included in the package price...

(1 bottle per person – this can be mixed red and white)

White

1 dry – 7 very sweet

- 2020 Gerard Bertrand, Picpoul de Pinet, France
Rich with zesty citrus fruit and floral notes
1
(vegan)
- 2021 Romans Bay, Sauvignon Blanc, South Africa
Light and zesty with gooseberry, lemon and tropical fruit
1
(vegan)

- 2020 Gavi del Comune di Gavi 'Rovertò' Michele Chiarlo
From one of the best sub-zones in Gavi, the aromas are intense and elegant with hints of white flowers, golden apples and mineral notes.
1
- 2019 Bacchus Reserve, Essex, New Hall Vineyards
A refreshing and lively English wine showing zesty flavours of elderflower, green pepper & passion fruit.
2
(vegan)
- 2020 Chardonnay, Stellenbosch, Mulderbosch, Western Cape, South Africa
Inviting aromas of white chocolate and toffee lead to notes of sweet vanilla fudge and sandalwood. Fresh and zesty, with pineapple sweetness and citrus zest.
2
(vegan)

Reds

A is light - E is full bodied

- 2016 Chateau Mayne Mazerolles, Blaye, Côtes de Bordeaux, France
A finely textured wine with juicy blackberry fruit and discreet notes of liquorice and vanilla on the rounded finish
B
(vegan)
- 2017 Shiraz 'The Barry Bros', Clare Valley, Australia
A full bodied and smooth wine with rich dark berried fruit layered with hints of elegant spice and mint chocolate through to a long, satisfying finish.
C
- 2019 Pinot Noir Pioneer Block 14 'Doctor's Creek', Saint Clair, New Zealand
Ripe strawberry and tobacco flavours combine with spicy cloves and vanilla, smooth and opulent style of Pinot Noir.

C

- 2018 Malbec 'The Apple Doesn't Fall Far From The Tree', Mendoza, Argentina
Intense and mouth-filling with wonderful aromas of black plum combined with dark chocolate, spicy and smooth.

D

Additional bottles of the above can be bought for £45 each

Wine list

Please note these wines are not included in the package price and will be charged separately

White

- 2018 Chablis 1er Cru Fourchaume, Burgundy, France
Bottle £58
Fourchaume is distinguished by its complexity, elegance, aromatic floral bouquet and length – classic, flinty Chablis, textured and richly flavoured.
1
(vegan)

Red

- 2017 Primitivo di Manduria Riserva 'Anniversario 62' San Maranzo, Italy
Bottle £55
A densely flavoured and fleshy wine with hints of prunes and chocolate covered black cherry combined with fresh herbs, quite delicious.
D
(vegan)
- 2015 Barolo 'Tortoniano', Michele Chiarlo, Italy
Bottle £60
A full, traditional and complex Barolo, well structured with hints of dark liquorice and leather through to a dry, long finish.

E

Pink

1 is dry – 7 very sweet

- Campuget '1753' Syrah Vermentino
Bottle £40
This dry, aromatic rosé shows enticing notes of grapefruit with delicate citrus hints and a refreshing palate of elegant red berry fruits with notes of freshly cut grass
2

Fizz

1 is dry – 7 very sweet

- Champagne Laurent Perrier, La Cuvée Brut
Bottle £85
Clean and wonderfully fresh with a suppleness on the palate and a lingering finish
- Champagne Laurent Perrier, Cuvée Rosé Brut
Bottle £95
A full flavoured semi-sparkling dry and fleshy red wine with fresh raspberry fruit
1
- Il Grigio, Vino Spumante, Italy
Bottle £35
Aromatic with fragrant apples and ripe pear leading to a full flavoured palate with fine, constant bubbles
2

Pudding

- Noble Reisling 'Godfrey's Creek', Saint Clair, Marlborough New Zealand
Bottle £32

A delicious dessert wine with honey, apricot and marmalade notes leading to a wonderful silky finish

6