

## Guilt Free Mixers

	Alcohol Free
Ice coffee with salted caramel ice cream	£6.50
Dragons Limeade	£3.50
Fresh lime juice, mint and soda	
Dragon's Orangine	£3.50
Fresh orange juice a touch of sweet and soda	
Dragon's Iced tea	£4.50
Strawberries, orange and the exotic hibiscus flower juice	
Gin Zero, tonic and cucumber	£5.00
Rhubarb Gin Zero & Mediterranean Tonic	£5.00
On Cherries and Berries cider	£4.50
Heineken Zero	£3.70

## Spark, Spark!!

	20c	75c
Borgo Molino Prosecco	£8.95	£29.50
Dragon's favourite!!! Pale, straw-yellow in colour with fine bubbles and a rich fragrant bouquet. Slightly sweeter on the palate with notes of stone fruits and floral nuances.		
Borgo Molino Rose Prosecco		£31.50
Vibrant pink in colour with strawberry and raspberry fruits and a touch of rose petal. Light and fresh with persistent bubbles.		
House Champagne		£59.95
Dominated by white flowers, green apple, brioche, and a trace of minerality. On the palate notes of stone fruits, balanced nuttiness and a hint of honey supporting the freshness of the acidity.		

## Blancos

	Bottle/250ml/175ml/125ml
Pinot grigio (Italy)	£23.50/£7.95/£6.95/£5.95
Fresh peach & pears, elegant and crisp	
Savignon Blanc (New Zeland)	£28.50/£9.95/£8.50/£7.50
Lots of citrus, gooseberries and tropical fruit	
Picpoul, (France)	£23.50/£7.95/£6.95/£5.95
Incredibly fruity concentrated character with a floral enticing nose and crisp long-lasting taste.	
Muscadet, (France)	£27.95
Orange zest and apple acidity and good depth of flavour. Fresh, aromatic, and elegant	
Albarino (Spain)	£26.95
Nectarine, Apricot and peach all blended with a note of citrus	

## Rosados

	Bottle/250ml/175ml/125ml
White Zinfandel (USA)	£23.50/£7.95/£6.95/£5.95
Strawberries and cream, red berries and a touch of citrus, succulent finish!	
Pinot Grigio Rose(Italy)	£23.50/£7.95/£6.95/£5.95
Fresh apricot and peach on the nose; soft floral flavours on the palate and a refreshing, pleasantly smooth finish	
Cotes de Provense Rose (France)	£29.95/£9.99/£8.99/£7.99
The Provencal rosé is a very pale salmon pink colour. Dry in style with aromatic rose petals, cranberry and strawberry fruits, with a crisp, dry finish.	

## Rojos

	Bottle/250ml/175ml/125ml
Bordeux (France)	£23.50/£7.95/£6.95/£5.95
Deep Cherry and plums with notes of Chocolate and coffee	
Nero d'Avola (italy)	£28.50/£9.50/£8.50/£7.50
Organic wine from Sicily made from partially dried grapes, which gives it concentration and sun-soaked ripeness. It has bright intense red fruit aromas and a warm and full-bodied palate with smooth, elegant tannins.	
Tempranillo (Spain)	£25.95/£8.95/£7.95/£6.95
Vivid crimson-purple in the glass. Aromas are of ripe blackberries and raspberries, with subtle hints of fresh cocoa	
Malbec (Argentina)	£32.50
From Mendoza, Ribeye's best friend! The bouquet evokes an abundance of fruits such as plum and cherry. There are also notes of dried fig and violets.	
Pinot noir Ella's Ridget (New Zeland)	£34.95
Bright and fresh with varietal ripe cherry aromas, with vibrant flavours of red berries and spice. A fresh and light palate	

## Getting Merry (Alcohol)

Glass of Prosecco	£8.95
Aperol Spritzer	£7.99
Aperol, prosecco and soda	
Pimms	£7.95
Traditional way with lemon and lots of fruit	
Tequila Sunrise	£7.95
Tequila, grenadine, orange and lime juice	
Moscow mule	£7.95
Vodka, lime juice and ginger beer	
Paloma	£7.95
Tequila, grapefruit juice, lime and mint	
Malibu breeze	£7.95
Rum, coconut & pineapple topped with cranberry juice	

Pommery Brut Toyal Champagne	£62.50
Dry and crisp with lots of bubbles with notes of apples and citrus, this Champagne is the Dragons favourite treat.	
Tattinger Champagne	£69.50
Aged in the oldest cellar of Champagne and with a particular peach, acacia, citrus and hones notes, amazing bubbles and and beautifully elegant finish	
Laurent Pierrer Cuvee Rose Champagne	£89.00
Fantastic for a celebration!!!! Cuvee Rose Laurent-Perrier is a lively, well-rounded wine which combines structure and freshness. A symphony of aromas with a gently rounded, tender finish.	

Viognier (Spain)	£29.95
Peach, Apricot and citrus with warm spicy and savoury	
Gavi di Gavi (Italy)	£38.95
Amazingly fresh and citrus with a bit of peach. Crisp but with a balanced and complexed finish, it's a must!	
Sanncere Rose (France)	£39.95
One of Sannceres finest. shows pure Sauvignon style , Grapefruit and citrus with a waft of mineral pungency, full and round with further fruity grapefruit and orange flavours	
Chardonnay Rupert & Rothschild Baroness Nadine (South Africa)	£43.95
This is a collaboration of two of the wine world's big family names, Rupert and Rothschild. It's a creamy, delicate Chardonnay, with flavours of lemon blossom, kiwi, grapefruit and nougat. Serve lightly chilled with salmon.	

Sanncere Rose (France)	£26.95
Lovely aperitif, delicate pink colour with subtle red fruits with fine acidity, ripe juicy red fruit. Elegant and fresh	
Minuty cuvee prestige, Cotes de Provance (France)	£42.50
Pale honeysuckle pink, and offering citrus fruit, floral and candied notes. Fresh acidity makes for an incisive and lively palate, with a rounded feel Fantastic!!!	

Zinfandel Zin-Phomaniac (USA)	£38.95
A bit of fun trapped in a bottle with Cherries, blackberries, chocolate.... Spice your night up!	
Fleurie Louis latour (France)	£44.50
Soft and smooth, a bit floral but not too much ideal for a summer night	
Rioja Reserva Vina Tondonia (Spain)	£62.00
The legendary Lopez de Heredia winery ages this for a massive 6 years. It's an elegant, complex beast of a Rioja, packed with notes of vanilla, dried black berries and firm tannins. Some things are worth the wait.	
Malbec Catena alta (Argentina)	£62.00
Delicious deep in colour and Full body, Blackberry, violet, sweet spices, vanilla and tobacco	
Amarone classico Coastera Masi (Italy)	£65.50
Very delicate wine with a depth in it. Prune, fig and chocolate are to name but a few. Every sip discovers another beautiful flavour. Dragon's Recommendation	
Barbaresco Pio Cesare (Italy)	£69.95
The Pio Cesare winery has gained fame around the world since it began in 1881.Their Barbaresco is subtle and silky, with notes of wild berries, white liquorice and a hint of oak. Better decanted and rested, please ask your waiter to do it ahead of your main	