

# *The W Bar*

Truffle pecorino nuts ( <i>n</i> )	4.25
Marcona salted almonds ( <i>n</i> )	4.25
Nocellara del Belice olives, Trapani Sicily	4.50
Honey mustard chorizo, olives, truffle pecorino nuts ( <i>n</i> )	6.95

*“One should not drink much but often”*  
Henri de Toulouse-Lautrec

———— SPARKLING WINE ————

	<i>125ML / BOTTLE</i>	
<b>Casa Canevel Prosecco, Italy</b>	<b>8.50</b>	<b>39.00</b>
<b>Rotari Rose Metodo Classico NV, Trentino, Italy</b>	<b>9.50</b>	<b>46.50</b>
<b>Erihsroy Brut NV, Westow, East Yorkshire</b>		<b>49.00</b>
<b>Erihsroy Brut Rosé NV, Westow, East Yorkshire</b>		<b>49.00</b>
<b>Gusbourne Estate Rosé, Kent</b>		<b>69.00</b>
<b>Gusbourne Estate Blanc de Blancs, Kent</b>	<b>13.00</b>	<b>72.00</b>

———— CHAMPAGNE ————

	<i>125ML / BOTTLE</i>	
<b>'W' House Champagne - Jean Paul Deville Carte Noire NV</b>	<b>12.00</b>	<b>62.00</b>
<b>'W' House Rosé Champagne - Jean-Paul Deville Rosé NV</b>	<b>13.00</b>	<b>70.00</b>
<b>Jean-Paul Deville Blanc de Blancs NV</b>		<b>70.00</b>
<b>Verve Cliquot Yellow Label NV</b>		<b>95.00</b>
<b>Bollinger Special Cuvée Brut NV</b>		<b>100.00</b>
<b>Laurent Perrier Rosé NV</b>		<b>130.00</b>

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—— WHITE WINE BY THE GLASS ——

	<i>175ML / BOTTLE</i>	
Picpoul De Pinet Beauvignac, France	<b>8.00</b>	<b>32.00</b>
Sauvignon Blanc Guy Allion, France	<b>8.95</b>	<b>36.50</b>
Chardonnay Pulenta Estate, Argentina	<b>9.75</b>	<b>38.00</b>
Pecorino Umani Ronchi, Italy	<b>11.00</b>	<b>44.00</b>

—— ROSÉ WINE BY THE GLASS ——

	<i>175ML / BOTTLE</i>	
Grenache/Cinsault Rosé Olivier Coste, France	<b>8.25</b>	<b>32.00</b>
Provence Rosé Minuty Prestige, France	<b>14.75</b>	<b>59.00</b>

—— RED WINE BY THE GLASS ——

	<i>175ML / BOTTLE</i>	
Côtes du Rhône Terre de Mistral, France	<b>8.25</b>	<b>32.00</b>
Rioja Reserva Gavanza, Spain	<b>9.75</b>	<b>38.00</b>
Cabernet Sauvignon Matetic, Chile	<b>11.75</b>	<b>47.00</b>
Pinot Noir Elgin, South Africa	<b>13.25</b>	<b>54.00</b>

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———— BOTTLE BEERS ————

*BOTTLE LAGER*

<b>Peroni, Italy (330ml - ABV 5.1)</b>	<b>5.00</b>
<b>Estrella, Spain (330ml - ABV 4.6)</b>	<b>5.50</b>
<b>Modelo Especial, Mexico (355ml - ABV 4.5)</b>	<b>5.50</b>
<b>Curious Brew, England (330ml - ABV 4.7)</b>	<b>5.75</b>
<b>Coopers Original Pale Ale, Australia (375ml - ABV 4.5)</b>	<b>6.25</b>

*BOTTLE BITTER*

<b>Wold Top Headland Red, England (500ml - ABV 4.3)</b>	<b>6.50</b>
<b>Wold Top Gold, England (500ml - ABV 4.8)</b>	<b>6.50</b>
<b>Wold Top Scarborough IPA (GF), England (500ml - ABV 6.0)</b>	<b>6.75</b>

*BOTTLE CIDER*

<b>Aspall Draft Cyder (GF), Suffolk (330ml - ABV 5.5)</b>	<b>5.50</b>
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*LOW & NON-ALCOHOLIC*

<b>Estrella Galicia, Spain (330ml - ABV 0.0)</b>	<b>4.00</b>
<b>Intuition Golden Ale (GF), England (330ml - ABV 0.05)</b>	<b>4.00</b>
<b>Guinness Draught, Ireland (538ml - ABV 0.05)</b>	<b>6.50</b>

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———— GIN & TONIC ————

	50ML
Tanqueray, England	8.00
Roku, Japan	9.00
Hendricks, Scotland	9.00
Rare Bird, North Yorkshire	10.00
Rare Bird Rhubarb & Ginger, North Yorkshire	10.00
Gin Mare, Spain	11.00
Monkey 47, Germany	11.00
Williams Pink Grapefruit, England	11.00
Salcombe Rose Sainte Marie, England	11.00
Harris, Isle of Harris, Scotland	12.00

Please ensure to ask about our additional guest gins!

**Alcohol Free Gin**

Tanqueray 0%, England	7.00
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**Fevertree Mixers**

	200ML
Classic Tonic	2.50
Light Tonic	2.50
Mediterranean Tonic	2.50
Elderflower tonic	2.50
Lemonade	2.50
Soda Water	2.50

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## COCKTAILS

<b>Classic Champagne Cocktail</b> <i>Angostura soaked sugar cube, cognac, grand marnier &amp; champagne</i>	<b>14.00</b>
<b>Westwood 75</b> <i>Tanqueray gin, lemon juice, sparkling rosé &amp; fresh mint</i>	<b>13.00</b>
<b>White Peach Bellini</b> <i>White peach purée, crème de pêche &amp; prosecco</i>	<b>10.00</b>
<b>Pomegranate &amp; Rosemary Bellini</b> <i>Pomegranate &amp; rosemary liqueur, pomegranate juice &amp; prosecco</i>	<b>10.00</b>
<b>Paloma</b> <i>Jose Cuervo tequila, pink grapefruit soda, lime &amp; chilli salt</i>	<b>12.00</b>
<b>Lychee Martini</b> <i>Belvedere vodka, lychee liqueur, belsazar white vermouth, fresh lychee</i>	<b>12.00</b>
<b>French Martini</b> <i>Absolut vodka, chambord raspberry liqueur &amp; pineapple juice</i>	<b>12.00</b>
<b>Espresso Martini</b> <i>Absolut vodka, kahlúa &amp; lavazza espresso</i>	<b>12.00</b>
<b>Apple Martini</b> <i>Ciroc apple vodka, zubrowka bison vodka, lemon juice &amp; apple juice</i>	<b>12.00</b>
<b>Classic Cosmopolitan</b> <i>Grey goose citron, cointreau, cranberry juice, lime &amp; orange peel</i>	<b>13.00</b>

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———— COCKTAILS ————

<b>Mai Tai</b> <i>Plantation pineapple rum, orange curacao, almond syrup &amp; lime juice (n)</i>	12.00
<b>Passion Fruit Martini</b> <i>Absolut vodka, vanilla syrup, passoa, passion fruit purée &amp; fresh passion fruit</i>	11.00
<b>Bramble</b> <i>Yorkshire gin 'Rare Bird', frozen blackberries, lemon juice &amp; crème de mure</i>	11.00
<b>The Fox Tail</b> <i>Seven tails XO brandy, tanqueray gin, maple nut syrup, lime &amp; thyme (n)</i>	13.00
<b>Rhubarb Sour</b> <i>Rhubarb gin, crème de rhubarb, lemon, sour mix &amp; angostura bitters</i>	11.00
<b>Amaretto &amp; Bourbon Sour</b> <i>Four roses small batch bourbon, disaronno amaretto, sour mix &amp; angostura bitters</i>	11.00
<b>Old Fashioned</b> <i>Four roses bourbon, angostura bitters, brown sugar, griottine cherry &amp; orange peel</i>	11.00
<b>Negroni</b> <i>Tanqueray 10 gin, red vermouth and campari</i>	12.00

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— ALCOHOL-FREE COCKTAILS —

**Pink Lemonade 6.00**

Lemonade, angostura bitters, fresh lime & lemon peel

**Virgin Bellini 6.00**

White peach purée, lime & ginger ale

**Lime, Elderflower & Apple Mojito 7.00**

Apple juice, lime juice, elderflower cordial, fresh mint & soda

**Lychee Spritz 7.00**

Lychee purée, hot ginger beer & fresh cucumber

*LUSCOMBE ORGANIC SPARKLING DRINKS: 3.75*

**Wild Elderflower Bubbly - Raspberry Crush - Ginger Beer**

*FEVER TREE MIXERS: 2.50*

**Indian - Light - Ginger Ale - Lemonade**

**Elderflower - Mediterranean - Soda**

— JUICES AND SODA —

Diet Coke	3.00
Coke	3.50
Big Tom	3.50
Luscombe English Apple Juice	3.75
Luscombe Orange Juice	3.75

— MINERAL WATER —

**Harrogate Spring Sparkling, England (750ml) 3.75**

**Harrogate Spring Still, England (750ml) 3.75**

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— SPIRITS —

VODKA

Absolut Blue 9.00	Grey Goose Orange 11.00
Zubrowka Bison Grass 9.00	Grey Goose Citron 11.00
Belvedere 10.00	Ciroc Apple 11.00
Grey Goose 11.00	

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RUM

Plantation 3 star white rum 8.00
Plantation dark rum 8.50
Plantation Grande Réserve 5 year 9.00
Plantation pineapple 'Stiggins Fancy' 10.00
Salford Spiced Rum 11.00

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SCOTCH & BOURBON

Jameson Irish Whisky 8.00
Jack Daniels Whisky 9.00
Johnny Walker Black Label 9.00
Four Roses Small Batch Bourbon 10.00
1776 James Pepper Rye Whisky 11.00
Whistle Pig Bourbon 10yr Old 13.00

— OTHER SPIRITS —

Archers Peach Schnapps 5.00	Vermouth 6.00
Pimms 5.00	Ricard 6.50
Aperol 5.00	Perrier Ferrand Dry
Campari 5.50	Orange Curacao 6.50
Southern Comfort 6.00	

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———— COGNAC, ARMAGNAC & CALVADOS ————

Baron de Sigognac 10yr Bas Armagnac 5.00

Roger Groult Calvados 3yr 6.00

Seven Tails XO (cognac & armagnac blend) 6.00

Tesseron Composition Cognac 7.00

Tesseron Lot 76 XO 12.50

———— GRAPPA ————

Po' Di Poli Morbida (Moscato) 6.00

Amorosa di Settembre (Vespaiolo), Poli 6.50

Jacopo Poli Arzente, 10 yr 6.50

———— SCOTTISH MALT WHISKY ————

Glenfiddich 12yr Speyside 5.00

Glenmorangie Original Highland 5.00

Dalwhinnie 15yr Highland 6.00

Laphroaig 10yr Islay 6.00

Macallan Double Cask Gold Speyside 8.00

Oban 14yr Highland 8.00

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LIQUEURS

	<i>FLAVOUR</i>	<i>50ML</i>
Baileys	Brandy cream	5.50
Kahlua	Coffee	5.50
Tia Maria	Coffee	5.50
Frangelico	Hazelnut	5.50
Sambuca Dei Cesari	Aniseed	5.50
Sambuca Nera	Liquorice	5.50
Cointreau	Orange	6.00
Disaronno Amaretto	Almond	6.00
Grand Marnier	Orange	7.50
Drambuie	Scotch	7.50

DESSERT WINE

	<i>100ML / BOTTLE</i>
Muscat de Frontignan Chateau de Stony, France (37.5cl)	8.00 28.00
Black Muscat Elysium, Quady, California, USA (37.5cl)	9.00 32.00
Riesling Auslese Hattenheim Nussbrunnen, Germany (37.5cl)	14.50 53.00
Late Harvest Tokaji Oremus, Hungary (50cl)	13.00 63.00

PORT

	<i>100ML / BOTTLE</i>
Ferreira, Late Bottled Vintage, Portugal (75cl)	6.00 40.00
Ferreira, 10yr Tawny Port, Portugal (75cl)	7.25 49.00
Pineau des Charentes, Beaulon 10yr, France (75cl)	11.00 81.00

SHERRY

	<i>100ML / BOTTLE</i>
Manzanilla B. Rodriguez, Spain (37.5cl)	6.50 22.00
Pedro Ximenez Monteagudo, Spain (37.5cl)	8.00 28.00

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