

Coach House Specials

Malibu bay breeze	£4
Malibu, Pineapple juice and raspberries.	
Coach G & T	£5.50
Sipsmith London dry gin, fever-tree tonic water, wedge of lime.	
Elderflower Fizz	£5
Sipsmith barley vodka, fever-tree tonic water, raspberries.	
Negroni	£6
Sipsmith London dry gin, martini rosso, campari and wedge of orange.	
Dainty Damsel	£9
Sipsmith damson vodka, prosecco and blueberries.	
Dissarono Sunrise	£4
Dissarono, folkington's mango juice, wedge of orange.	
Dark and Stormy	£5
Captains morgan dark rum, fever-tree ginger beer, lime cordial and slice of lime.	
Night Smash	£6.50
Absolut kurant vodka, cranberry juice, pineapple juice and raspberries.	
The Rusty Mule	£5
Drambuie, fever-tree ginger beer, slice of lime.	
The go Sloe	£5.50
Sipsmith's sloe gin, fever-tree ginger ale and slice of cucumber.	
Espresso Martini	£7
Absolut vodka, kahlua, freshly brewed espresso, vanilla syrup and coffee beans.	

By the glass

	<u>125ml</u>	<u>175ml</u>	<u>250ml</u>
White			
Borgo Selene Bianco – Sicily, Italy	£3.50	£4.50	£5.50
Alverdi Pinot Grigio – Molise, Italy	£4.00	£5.00	£6.00
Baron de Badassière Viognier IGP Pays d’Oc – Languedoc, France	£4.00	£5.00	£6.50
Vina Echeverria Chardonnay Reserve – Cuico Valley, Chile	£4.50	£6.50	£8.00
Tindall Sauvignon Blanc – Marlborough, New Zealand	£4.50	£6.50	£8.00
Red			
Ponte Pietra Merlot Corvina – Veneto, Italy	£3.50	£4.50	£5.50
Klippenkop Syrah – Robertson South Africa	£4.00	£5.00	£6.00
Il Faggio Montepulciano d’Abruzzo – Abruzzo, Italy	£4.00	£5.00	£6.50
Jordan Chameleon Cabernet Sauvignon/Merlot – South Africa	£4.50	£6.50	£8.00
Rioja Ondarra Reserva – Rioja, Spain	£4.50	£6.50	£8.00
Rosé			
Alpha Zeta ‘R’ Rosé – Veneto, Italy	£3.50	£4.50	£5.50
Jordan Chameleon Rosé – Stellenbosch, South Africa	£4.50	£6.50	£8.00
Fizz			
Prosecco Castello ‘4357’ Brut – Veneto, Italy	£6.50		

Fizz and Rosé

Fizz

Perfect to share or as an aperitif

- 1 **Prosecco Castello '4357' Brut – Veneto, Italy** £25
This Prosecco is more grown-up than most. It balances fruit and acidity with a variety of flavours.
- 2 **Nyetimber Classic Cuvée Brut – Sussex, England** £65
These English bubbles are a true competitor to French Champagne. A local alternative that delivers.
- 3 **Champagne Moutard Grande Cuvée – Champagne, France** £50
The producers use only their own home-grown grapes to maintain the high quality of this wine. Think of buttered, toasted brioche.
- 4 **Krug Grande Cuvée – Champagne, France** £180
The king of Champagnes. Perfect for celebrating in style.

Rosé

Best on bright, sunny days with light dishes, chicken or fish

- 6 **Alpha Zeta 'R' Rosé – Veneto, Italy** £17
Vibrant, fresh, fruity and fun.
- 7 **Jordan Chameleon Rosé – Stellenbosch, South Africa** £24
A more serious rosé that works well with food.

White wine

Fresh, dry, crisp white

Superb with shellfish, fish, goat's cheese, chicken and salads

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| 11 | Borgo Selene Bianco – Sicily, Italy
Our house wine delivers way beyond its price. Dry with a perfumed finish. Great with food or on its own. | £17 |
| 12 | Montagnac Picpoul de Pinet – Languedoc, France
There has been a real increase in demand for this native grape from the south coast of France. Similar to Sauvignon Blanc but with a salty twist. The new Pinot Grigio. | £23 |
| 13 | Tindall Sauvignon Blanc – Marlborough, New Zealand
Made on the vineyard by the family owners, this Sauvignon is alive with fresh aromas. One of our favourite wines on the list. | £24 |
| 14 | Rabl Grüner Veltliner – Kamptal, Austria
This is an amazing grape from an upcoming winemaker. Peppery and fresh. Great with fish and anything cooked with lemon. | £28 |
| 15 | Domaine des Brosses Sancerre – Loire, France
A classic Sancerre, made with modern winemaking techniques. Fresh, lively flavours that tell the tales of this winemaker's travels in the New World. | £35 |
| 16 | Greywacke Sauvignon Blanc – Marlborough, New Zealand
Named after the rock that characterises this vineyard. Owned by Kevin Judd, former winemaker of Cloudy Bay for 25 years. Stunning! | £36 |

Fruity, aromatic white

Pair with chicken, pork, salmon, creamy pasta dishes or cheese

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| 21 | Baron de Badassiere Viognier IGP Pays d'Oc – Languedoc, France
The south of France is ideal to make this lighter style of Viognier. Perfumed, fresh and fabulous with fish. | £19 |
| 22 | Al Verdi Pinot Grigio – Molise, Italy
Don't think all Pinot Grigios are the same. This is fragrant and floral, with lively acidity to provide balance. | £18 |
| 23 | Amalaya White – Salta, Argentina
A blend of 90% Torrontes and 10% Riesling makes this a floral, fruity, aromatic wine with a mineral finish. | £20 |
| 24 | Viña Echeverría Chardonnay Reserve – Curicó Valley, Chile
This is a complex Chardonnay with some oak to balance the apple flavours with butter and vanilla. Very food friendly. | £24 |
| 25 | Jordan Chenin Blanc – Stellenbosch, South Africa
Barrel fermentation gives this wine a rich texture and honeyed flavours. Delicious with a range of light meats and meaty fish. | £25 |

Full-bodied white

Magnificent with risottos, cheese-based dishes and lighter meats

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| 31 | Roussanne Marsanne Peyss – Rhône, France
Rich in flavour, with a good balance of oak. This wine offers far more than the price might suggest. | £30 |
| 32 | Jordan Nine Yards Chardonnay – Stellenbosch, South Africa
Our favourite – a seriously memorable wine. A real alternative to top-end Burgundy, with even more aroma and flavour. | £45 |

Red wine

Fresh, light red

A match for grilled chicken, pork and fish

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| 36 | Sacchetto Pinot Noir delle Venezie – Veneto, Italy | £19 |
| | This Pinot is light and fresh, with lovely raspberry and cherry fruit flavours. | |
| 37 | Omrah Pinot Noir – Great Southern, Australia | £29 |
| | This soft, fruity Pinot has flavours of vanilla and smoke, making it rounded, balanced and interesting. | |
| 38 | Saint Clair Block 14 Doctor’s Creek Pinot Noir – Marlborough, New Zealand | £45 |
| | A unique taste of New Zealand. Delicate and perfumed. This is winemaker Matt Thompson at his best. | |

Smooth, fruity red

Drink with risotto, creamy blue cheese or on its own

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| 41 | Ponte Pietra Merlot/Corvina – Veneto, Italy | £17 |
| | A fruity but rewarding wine. Perfumed, with good depth. | |
| 42 | Gilles Louvet Pech Matelles Organic Merlot – Languedoc, France | £18 |
| | Mellow, with that classic French earthiness. This wine gives you something to think about. | |
| 43 | Jordan Chameleon Red Cabernet Sauvignon/Merlot – Stellenbosch, South Africa | £24 |
| | Two flavours from two grapes – soft, fruity Merlot and more intense Cabernet Sauvignon. | |
| 44 | Edgebaston Berry Box – Stellenbosch, South Africa | £24 |
| | A well-structured wine. Interesting fruit flavours backed up with a depth of anise and vanilla. | |

Rich, peppery red

A great pairing with red meat, rich tomato sauces and cheeses

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| 46 | Klippenkop Syrah – Robertson, South Africa | £18 |
| | The warm climate of Robertson gives this Shiraz a fruity punch, with flavours of plum and citrus. Made in the classic French style, hence the Syrah name. | |
| 47 | Il Faggio Montepulciano d’Abruzzo – Abruzzo, Italy | £19 |
| | Very Italian. This wine works well with meat and game. Dry, cherry fruitiness in abundance. | |
| 48 | Casas del Bosque Reserva Cabernet Sauvignon – Casablanca, Chile | £23 |
| | Classic Cabernet aromas – cherry and dark chocolate. Structured, rich and very, very, tasty. | |
| 49 | Rioja Ondarre Reserva – Rioja, Spain | £27 |
| | Beautifully balanced. This is a stunning wine that we just had to sell by the glass too. A blend of grapes that are left in the barrel for slightly longer than most Reserves. Vanilla and spice flavours. | |
| 50 | David Reynaud Crozes-Hermitage – Rhône, France | £40 |
| | Stunning organic, unoaked Syrah. Perfumed and savoury. Perfect for delicate meat dishes and game. | |

Full-bodied, powerful red

Complements red meats, rich sauces and strong flavours

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| 55 | Valentin Bianchi ‘Famiglia Bianchi’ Malbec – Mendoza, Argentina | £29 |
| | A real punch of flavours. Generous, ripe, silky and smooth. Great with steak and all beef dishes. | |
| 56 | Nicola Fabiano Valpolicella Classico Superiore Ripasso – Veneto, Italy | £35 |
| | Dark in colour, intense and elegant. The fruit juice has passed through the pressings of the raisened Amarone grapes to add flavour and richness. | |
| 57 | Franus Zinfandel – Napa, United States | £50 |
| | Napa is the new home of this amazing grape. A class act. It delivers everything you could want from a red wine. | |

Digestif

Espresso Martini

Absolut vodka, kahlua, espresso & vanilla syrup

£7

Dessert wines

Great with cheese and all things sweet

75ml

Valentin Bianchi Late Harvest Sémillon – Mendoza, Argentina

Honey and citrus flavours. Superb value.

£4

Campbells Rutherglen Topaque – Rutherglen, Australia

The Australian version of Hungarian Tokaji. Fortified – it is a brilliant gold colour, with flavours of tea and toffee. Delicious with fruit desserts, cheeses or just a coffee.

£7

Port

The perfect way to end a meal or to accompany our fine cheeseboards

100ml

Barros Ruby Port

Elegant and intense aromas of berries. Harmonious freshness and powerful fruity flavours.

£5

Barros LBV 2006 Port

Four years in cask, deeply coloured, fragrant bouquet of ripe berries, rich fruit and excellent balance.

£7

Whiskeys

	<u>25ml</u>
Jameson Ireland's best selling whiskey. Triple distilled, which makes it twice as smooth.	£2.8
Johnnie Walker Black Label Regarded by experts as the ultimate Scotch deluxe whisky and the benchmark by which all others are measured.	£3.4
Yamazaki 12 Year Old A Japanese single malt, smooth and soft with good sweetness. Its signature multi-layered taste is highly praised by whisky connoisseurs all over the world.	£6
Lagavulin 16 Year Old A typical southern Islay single malt. Very thick and rich. Big, powerful, peat and oak flavours.	£6
Compass Box, Hedonism A combination of 8 to 15 casks of grain whisky resulting in full, round, rich-textured flavours of vanilla and toffee.	£8

Rum and Cognacs

Rum

25ml

Havana Club 7 Year Old

£3.2

One of the best aged rums in the world. Traditionally produced in oak barrels, it is best drunk neat, but make sure you let it breathe to enjoy its aged flavours.

Mount Gay Extra Old

£6

Old Barbados rum. It exudes the finesse that only time can bring, and offers a true taste of paradise from the rum that invented rum.

Cognac

25ml

Rémy Martin VSOP

£4

Aged in 20-year-old oak barrels, which gives this cognac a great silky texture with aromas and flavours of apricot, peach, violet and sweet vanilla. A cognac to be enjoyed neat.

Château d'Orignac XO

£8

Copper with golden tints, this estate cognac offers a powerful aromatic palate, with subtle hints of spices, leather, raisins and prunes.