



WINE LIST

CHAMPAGNE & PROSECCO

1. Champagne Veuve Deloynes Brut, Prediction, Brut NV £60.00
2. Champagne Henriot Brut Rosé, Rose, Brut NV £75.00
3. Prosecco NV Il Caggio, Italy £6.50 (175ml) / £28.00
Lively & crisp, with a lemony character & a dry, refreshing finish.
- 3b. Prosecco NV Il Caggio, Italy £7.00 (175ml) / £29.00
Strawberry and red apple.

WHITE WINES

175ml / 250ml / Btl

4. Vina Mariposa Blanco, Spain £5.15 £7.30 £22.00
Crispy, fresh citrus & floral aromas. A lively palate with flavours of herb & apple.
5. Pinot Grigio Il Caggio, Italy £5.80 £8.25 £25.00
Straw in colour with light golden hues, it has a fruity bouquet & a subtle fresh flavour.
6. AUS Chardonnay, De Bortoli, Australia £6.15 £8.75 £26.00
Packed with grapefruit, lime & melon flavours, all bound up with a zesty, crisp citrus balance which cuts through to the finish.
7. Sauvignon Blanc Santa Alba, Chile £5.60 £8.00 £24.00
Fruity & rounded yet dry, the mouth a savoury peach, the nose a waft of Jasmine, & lovely, racy minerality on the finish.
8. Sauvignon Blanc, Marlborough, New Zealand. £10.00 £15.00 £45.00
Deliciously crisp & fresh, packed full of vibrant & long-lasting lime, grapefruit & tropical fruit flavours.
9. Rioja Blanco El Meson, Spain £33.00
A fresh bouquet of apricot leading to a rich & full palate with a hint of lemony acidity. Clean & well balanced with a dry, concentrated finish.
10. Chablis l'Orangerie Jean Bouchard, France £55.00
Flavours of crisp, fresh fruit, a harmonious structure & a mineral finish. Its minerality shines through when paired with delicate seafood such as smoked salmon or oysters, or with poultry or veal in white sauce.

ROSÉ WINES

175ml / 250ml / Btl

12. Tempranillo Rosado Vina Mariposa, Spain £5.80 £8.30 £25.00
A fruity & refreshing rosé wine from Spain made with a blend of Tempranillo & Garnacha

RED WINES

175ml / 250ml / Btl

14. Vina Mariposa Tinto, Galicia, Spain £5.75 £7.30 £22.00
Red berry aromas. The palate is full-bodied & fruity.

15. Montepulciano Il Caggio 2019, Italy £6.00 £8.70 £26.00
Jammy, peony & violet nose. Nice freshness & well integrated tannins.

16. Merlot Santa Alba, Curico Valley, Chile £5.80 £8.30 £25.00
Blackberry & plum, soft tannins & a round finish.

17. Malbec Chacabuco, Mendoza, Argentina £7.50£10.50 £32.00
A juicy, medium bodied wine with notes of ripe plums, black cherries and a touch of sweet spice.

18. Shiraz, Di Bertoli, Australia £6.50 £9.30 £28.00
Dark fruits with black olive, espresso, spice & chocolate, along with a juicy & rounded texture

19. Pinot Noir Reserve Pacifico Sur, Chile £35.00
Cherry & raspberry fruit, it is silky & smooth, bright & fresh, it has good structure, good acidity & is very satisfying.

20. El Meson Reserva Rioja £40.00
A deep cherry colour with complex aromas. This is a pure & versatile food wine with rich black fruit underpinned by subtle vanilla.

21. Chateau du Moulin Noir Montagne St Emilion £55.00
From a satellite of St Emilion so Merlot, Cab Franc dominant. Freshly delivered with ripe cassis, cherry & plum, tea leaf, tobacco & just a touch of coffee.

22. Pinotage, Hill & Dale, South Africa £38.00
Clean & interesting merger of sweet red fruit- & dark fruit-aromas with red cherries & black plums most noticeable. Hints of white pepper, smoky oak & salty liquorice add to the mix

SIGNATURE COCKTAILS

Cucumber cooler *Rocks* £9.75

Rare Bird Gin, St Germain, gomme, egg white & cucumber extract, served short over crushed ice

Violet Twist *Rocks* £9.50

Vodka, Violet Liqueur, lime & raspberry served short over cubes of ice

Orange Mocha Martini £11.50

Cointreau, Kahlua, Forest espresso with melted chocolate pieces & orange bitters

Spicy Margarita *Coupe* £10.50

Tequila, Cointreau, lime, & jalapeno with a chilli salted rim

Applejack Colada *Goblet* £9.75

Rum, Koko Kanu, pear syrup & cloudy apple juice with a twist of lime

Apricot and Orange Sangria *Goblet* £10.50

Cointreau, apricot liqueur, fresh orange juice & Vina Mariposa Spanish White Wine served with ice and lots of fruit

Puttin' on the Spritz *Goblet* £10.50

Roman Fruits York Gin, Fentimans Sparkling Elderflower, prosecco & a dash of lemonade

Smooth Honey *Rocks* £12.75

A double of the Buffalo Trace Kentucky Bourbon, honey, cinnamon & angostura bitters stirred over ice

Cherry Blossom *Tall* £10.00

Amaretto, Cointreau, Crème de Cacao and cranberry juice, served tall over crushed ice

Forest Fruits *Tall* £9.75

A double of the Rare Bird Rhubarb and Ginger Gin, Chambord, lime juice, topped with lemonade

Pomegranate Bramble *Rocks* £9.75

York dry gin, lemon, egg white & pomegranate juice, served short with crushed ice and blackcurrant liqueur

Feeling Berry Cool *Tall* £9.75

Rare Bird Gin, Chambord, smashed blackberries, cranberry & lime juice, topped with lemonade

Marma-lady *Coupe* £10.00

Bacardi white rum, Cointreau, orange marmalade preserve & pineapple with a dash of soda

Rose Garden *Coupe* £9.75

Vodka, Lychee Liqueur, lemon and raspberry syrup, garnished with berries

After-Eight *Coupe* £9.00

Crème de Menthe, Crème de Cacao & cream

Raspberry Ripple *Coupe* £9.00

Baileys, Chambord, a dash of raspberry syrup & cream

SPRITZ COCKTAILS

Aperol Spritz *Goblet* £10.00

Sparkling Italian drink of prosecco, Aperol & soda

Hugo-ish *Goblet* £10.50

A seriously refreshing cocktail with St Germain Elderflower Liqueur, prosecco, soda, lime & cucumber

Pear and Elderflower Spritz *Goblet* £10.50

A sparkling mix of pear and elderflower liqueur topped with prosecco and soda

Yorkshire Spritz *Goblet* £11.00

Rhubarb and ginger liqueur and fresh basil topped with prosecco and soda

MARTINIS

Martini *Coupe* £10.00

Served Dry, Wet or Dirty – Grey Goose Vodka or York Dry Gin and Vermouth, with or without a twist

Cosmopolitan *Coupe* £10.00

Vodka, Cointreau, lime & cranberry juice

Espresso Martini *Coupe* £11.50

Vodka, Kahlua, sugar & Forest double espresso

Classic Margarita *Coupe* £10.00

Tequila, Cointreau and lime with a salted rim

French Martini *Coupe* £10.00

Vodka, Chambord, pineapple

Orchard Apple Martini *Coupe* £10.00

Vodka, sour apple liqueur, pear syrup and lemon

CLASSIC COCKTAILS

Bloody Mary *Tall* £9.50

Vodka, Yorkshire Henderson's Relish, celery salt & Tabasco

Old Fashioned *Rocks* £9.75

Jim Beam bourbon, brown sugar, orange bitters, stirred over plenty of ice

*Upgrade to **Four Roses bourbon** for a deluxe flavour... £15.00*

Negroni *Rocks* £9.50

Campari, gin, sweet red vermouth over ice with a slice of orange

Bramble *Rocks* £9.50

Gin, fresh lemon & Chambord served over crushed ice

Pina Colada *Goblet* £10.00

Bacardi White Rum, Koko Kanu, coconut cream & pineapple over ice

Amaretto Sour *Rocks* £9.50

Amaretto, egg white, lemon juice topped with boozy cherries

Tom Collins *Tall* £9.00

Gin, lemon, sugar, soda water

Manhattan *martini* £9.00

Jim Beam bourbon, vermouth, angostura bitters

Served dry, perfect or sweet

Sex on the Beach *tall* £9.50

Vodka, peach schnapps, orange juice & cranberry juice

GIN

Your choice of gin & a 200ml mixer 25ml £8.25/ 50ml £11.50

York Gin Original, York

York Gin Roman Fruits, York

Blackberry & Apple Hedgerow Gin, York

Rare Bird Gin, Malton

Rare Bird Rhubarb and Ginger Gin, Malton

Rare Bird Vanilla Spiced, Malton

Forest Gin

£9.00 single, £13.00 double

Vodka

Smirnoff £5.00

Belvedere £6.30

Grey Goose £7.00

Rum

Bacardi	£4.50
Bacardi Spiced Rum	£4.50
Kraken Black Spiced Rum	£5.00
Appleton Estate Golden Rum	£5.00
Fairfax The Lord General	£5.00
Brewdog 500 Cuts Botanical Rum	£6.50

Whisky

Hennessy VS Cognac	£5.70
Famous Grouse, Blended Scotch	£5.40
Jameson, Blended Irish	£5.50
Glenmorangie Original, Single Malt	£5.70
12Yo Glenfiddich, Single Malt	£6.50
10Yo Jura, Single Malt	£6.00
Jack Daniels Old No.7, Tennessee	£5.50
Buffalo Trace, Kentucky Straight Bourbon	£5.50
Jim Beam, Kentucky Straight Bourbon	£5.00

SOFT DRINKS & MOCKTAILS

FROBISHERS FRUIT JUICES

£4.25

Orange / Apple / Cranberry / Tomato / Pineapple (250ml)

FENTIMANS BOTANICALLY BREWED BEVERAGES

£4.50

Victorian Lemonade / Sparkling Elderflower/ Sparkling Raspberry
Mandarin Seville Orange / Ginger Beer / Ginger Ale

REFRESHING DRINKS

Harrogate Spa Water Still/Sparkling (330ml)

£3.00

Appletiser (275ml)

£3.50

Coke (330ml)/ Diet Coke (330ml)

£4.00 /£3.75

Cordial (Orange, Blackcurrant, Lime)

£1.00

MOCKTAILS

Bax Berry Martini

£8.50

Bax Botanics Sea Buckthorn, dark berry jam & lemon, martini

Not so French Martini

£8.00

Pineapple juice, non-alcoholic Framboise & sugar shaken over ice

Rhubarb No-Gin Fizz

£8.50

Bax Botanics Verbena, Rhubarb syrup & sparkling elderflower

Virgin Pina Colada

£8.00

Coconut cream and coconut milk shaken with pineapple juice over ice

HOT BEVERAGES

Cup of Ground Coffee	£3.50
Pot of Yorkshire Tea (<i>per person</i>)	£3.25
Cappuccino/Latte/Flat White	£4.00
Mocha	£4.25
Double Espresso	£3.25
Babyccino (<i>frothy milk with chocolate sprinkles</i>)	£1.00
Iced Latte	£4.00
Add a Shot of Syrup or an Extra Shot of Coffee	£0.75
<i>Caramel, hazelnut, vanilla, gingerbread, pumpkin spice,</i>	
Chai Tea Latte (does not contain coffee)	£3.50
Dirty Chai Tea Latte (contains coffee)	£4.50

Pot of Taylors of Harrogate Tea £3.75

*Earl Grey, Decaffeinated Breakfast Tea, Camomile,
Pure Green Tea, Peppermint, Blackberry & Raspberry*

Hebden Teas Loose Leaf £3.95

*Balance Tea -Herbal Infusion, Lapsang Souchong,
Minty Gunpowder, Fruit Infusion*

Proper Hot Chocolate or White Chocolate £4.00

Add marshmallows, whipped cream for 50p extra each

Boozy Hot Chocolate with a 25ml shot of liquor £8.25

Liquor Coffee with a 25ml of liquor, topped with fresh cream £8.50

Milk alternatives available – soya, oat, coconut

BEERS & CIDER

DRAUGHT BEERS & CIDER

Guest Cask Ale - <i>please ask for this week's ale</i>	£5.00
Hawkstone Lager 4.8%	£6.25
Hawkstone IPA 4.8%	£6.25
Guest Beer- <i>please ask for this week's beer</i>	£6.00
Estrella 4.6%	£6.50
Hawkstone Cider 5%	£6.00
Guinness 4.2%	£7.00

BOTTLED LAGER

Peroni Gluten Free (330ml)	£5.50
Free Damm (275ml) 0%	£4.75

BAR SNACKS

Bar Mix	£2.50
Sweet Chilli Nuts	£3.00
Sweet Chilli Rice Crackers	£3.00
Mixed Olives	£3.50
Root Vegetable Crisps	£3.00

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