



WINE LIST

CHAMPAGNE & PROSECCO

175ml / Btl

1. Champagne Dom Caudron, Prediction, Brut NV £55.00
2. Champagne Dom Caudron, Rose Fascinate, Brut NV £65.00
3. Prosecco NV Il Caggio, Italy £6.50 £28.00
Lively & crisp, with a delicate lemony character & a dry, refreshing finish.

WHITE WINES

175ml / 250ml / Btl

4. Vina Mariposa Blanco, Spain £4.75 £6.75 £19.00
Crispy, fresh citrus & floral aromas. A lively palate with flavours of herb & apple.
5. Pinot Grigio 2020 Il Caggio, Italy £5.50 £7.75 £22.00
Straw in colour with light golden hues, it has a fruity bouquet & a subtle fresh flavour.
6. AUS Chardonnay, De Bortoli, Australia £5.95 £8.50 £24.00
Packed with grapefruit, lime & melon flavours, all bound up with a zesty, crisp citrus balance which cuts through to the finish.
7. Sauvignon Blanc 2020 Santa Alba, Chile £4.95 £7.00 £21.00
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 £7.25 £10.0 £29.00
Deliciously crisp & fresh, packed full of vibrant & long-lasting lime, grapefruit & tropical fruit flavours.
9. Rioja Blanco 2020 El Meson, Spain £28.00
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 2019/20 l'Orangerie Jean Bouchard, France £39.00
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 £4.95 £6.75 £19.00
A fruity & refreshing rosé wine from Spain made with a blend of Tempranillo & Garnacha. Easy drinking, & pairs well with spicy food, fish, white meat or soft cheese.

ROSÉ WINES (continued)

175ml / 250ml / Btl

13. Cinsault/Syrah Rose 2020 L'Arnacoeur, D'Aumieres, France £26.00
A pale blend of Cinsault & Syrah from dynamic duo Emilie Jamis & Vianney Castan, quite a serious wine with lovely berry flavours & floral hints, persistent finish with a touch of spice

RED WINES

175ml / 250ml / Btl

14. Vina Mariposa Tinto, Galicia, Spain £4.75 £6.75 £19.00
Red berry aromas. The palate is full-bodied & fruity.

15. Montepulciano Il Caggio 2019, Italy £5.25 £7.50 £21.00
Jammy, peony & violet nose. Nice freshness & well integrated tannins.

16. Merlot 2019/20 Santa Alba, Curico Valley, Chile £4.95 £7.00 £20.00
Blackberry & plum, soft tannins & a round finish.

17. Malbec 2019 Inacayal, Mendoza, Argentina £6.85 £9.50 £28.00
A juicy, medium bodied wine with notes of ripe plums, black cherries and a touch of sweet spice.

18. Shiraz, Di Bertoli, Australia £23.00
Dark fruits with black olive, espresso, spice & chocolate, along with a juicy & rounded texture

19. Pinot Noir Reserve 2018 Pacifico Sur, Chile £26.00
Cherry & raspberry fruit, it is silky & smooth, bright & fresh, it has good structure, good acidity & is very satisfying.

20. El Meson Reserva Rioja 2016 £34.00
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 2014 Montagne St Emilion £39.00
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 2019, Hill & Dale, South Africa £30.00
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.

DESSERT WINE/PORT

La Perle d' Arche 2018 Sauternes (half bottle) £38.00

Samos Vin Doux 2019 Greece (bottle) £26.00

Niepoort Tawny Dee Port (75ml) £7.00

Niepoort Ruby Dum (75ml) £7.00

COCKTAILS

Hugo-ish <i>Goblet</i>	£9.50
<i>A seriously refreshing cocktail with St Germain Elderflower Liqueur, Prosecco, Soda, Lime & Cucumber</i>	
Cosmopolitan <i>Coupe</i>	£9.00
<i>A martini style drink with vodka, Cointreau & cranberry juice</i>	
Aperol Spritz <i>Goblet</i>	£8.00
<i>Classic Italian drink of prosecco, Aperol & soda</i>	
Bloody Mary	£8.00
<i>A double measure of vodka, fresh cherry tomatoes, spiced to your liking with Yorkshire Henderson's Relish, celery salt & Tabasco</i>	
Espresso Martini <i>Coupe</i>	£9.00
<i>Vodka, Kahlua, sugar & double espresso, chilled</i>	
Smokey Joe's Café <i>Coupe</i>	£9.00
<i>Yorkshire Explorer Spiced Rum, Kahlua, espresso & gunpowder... An espresso martini but fit for a pirate</i>	
French Martini <i>Coupe</i>	£9.00
<i>Vodka, Chambord, pineapple</i>	
Old Fashioned <i>Rocks</i>	£9.00
<i>Made with bourbon, brown sugar, orange bitters & plenty of ice</i>	
Negroni <i>Rocks</i>	£8.00
<i>Campari, gin, sweet red vermouth over ice with a slice of orange</i>	
Bramble <i>Rocks</i>	£8.50
<i>Gin, fresh lemon & Chambord over crushed ice</i>	
Amaretto Sour <i>Rocks</i>	£7.50
<i>Amaretto, egg white, lemon juice topped with boozy cherries</i>	
Biscoff Martini <i>Coupe</i>	£9.00
<i>Crème de cacao, vodka, plenty of Biscoff spread, Biscoff crumb rim</i>	

- Apple Crumble** *Jam Jar* £8.00
Baileys, gin, apple juice & gingerbread and cinnamon, topped with cream and a Biscoff crumble
- The Bees Knees** *Coupe* £9.00
A revitalising martini-style cocktail with Blossom Honey, Cointreau, gin & lemon juice garnished with raw honeycomb
- Old Fashioned** *Rocks* £9.00
Made with bourbon, brown sugar, orange bitters & plenty of ice
- Spicy Koko-Marg** *Rocks* £9.00
A fiery take on the classic Margarita, tequila, Koko-Kanu, coconut milk & lime shaken with Jalapeños with a paprika-salt rim
- English Rose** *Coupe* £9.00
Sweet and sour pink drink made with rosé wine, Mason's Lavender Gin, lemon juice, raspberry syrup, egg white & a few rose drops for good measure
- Blackberry Smash** *Jam Jar* £7.50
Fresh smashed blackberries, vodka, lime juice, crushed ice topped with ginger ale
- Peach Bellini** *Flute* £8.00
A simple classic - Italian prosecco over peach purée
- Puttin' on the Spritz** *Coupe* £8.50
Dry gin, sparkling icing sugar & rose water topped off with Prosecco & dried rose petals, a classy affair
- Rhubarb & Custard** *Tall* £9.50
Rhubarb Gin, Advocaat, rhubarb syrup & soda served over ice
- Marma-lady** *Tall* £8.00
Havana Club Rum, Cointreau, Tiptree Orange Marmalade Preserve, pineapple & soda over crushed ice with fresh thyme

See our soft drinks menu for mocktails...

GIN, SPIRITS, & LIQUEURS

Your choice of gin & a 200ml mixer

25 ml £7.50 / 50 ml £10.50

York Gin Original, York

Drying juniper, well balanced by lemon & subtle sweet cinnamon

York Gin Roman Fruits, York

Juniper-led gin infused with flowers and fruits associated with ancient Rome including strawberry, blackberry, apple & hibiscus

Sloemotion Hedgerow Gin, York

Traditional dry gin botanicals, enhanced with crab apple, sloe stones, elderflower, nettle leaf, rosehip & wildflower hay

Rare Bird Gin, Malton

Green pepper, hibiscus, wild rosemary & citrus

Rare Bird Rhubarb & Ginger Gin, Malton

A velvety, smooth gin infused with fresh rhubarb from Yorkshire's 'Rhubarb Triangle' and shavings of ginger, best served with ginger ale

Rare Bird Vanilla Spiced Gin, Malton

Capturing the flavours of a spiced rum and incorporating them into a gin. Vanilla, clove, ginger & star anise, best served with ginger ale

Slingsby Gooseberry, Harrogate

Fresh Yorkshire gooseberries bring a fruity, tangy, sweetness whilst retaining the classic, citrus notes of a London dry

Masons English Lavender Gin, Yorkshire

Dry gin with notes of lavender, juniper, fresh lime & coriander – subtly floral with a delicate citrus finish

Masons Orange & Lime Leaf, Yorkshire

Orange, kaffir lime leaf & juniper create a perfectly balanced, punchy gin

The Yorkshire Explorer Distillery 'Yorkshire Garden'

Fresh elderflower, cucumber, lemon, wild mint & pressed apple juice, if you like Hendricks, then you'll love this gin

SPIRITS, & LIQUEURS

SPIRITS	25ml
Smirnoff	£4.00
Belvedere	£5.30
Grey Goose	£6.00
Bacardi Carta Blanca	£4.00
Havana Club 3yr	£4.00
Kraken Black Spiced Rum	£4.00
Hennessy VS Cognac	£4.70
Famous Grouse, Blended Scotch	£4.40
Jameson, Blended Irish	£4.50
Glenmorangie Original, Single Malt	£4.70
12Yo Glenfiddich, Single Malt	£5.50
10Yo Jura, Single Malt	£5.00
Jack Daniels Old No.7, Tennessee	£4.20
Buffalo Trace, Kentucky Straight Bourbon	£4.30
Jim Beam, Kentucky Straight Bourbon	£4.00

LIQUEURS

Chambord, France 16.5% (25 ml)	£4.00
Cointreau, France 40% (25 ml)	£4.00
Grand Marnier, France 40% (25 ml)	£4.00
Baileys, Ireland 17% (50 ml)	£4.80
Koko Kanu, Jamaica 37.5% (25 ml)	£4.00

SOFT DRINKS & MOCKTAILS

FROBISHERS FRUIT JUICES

£3.50

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

FENTIMANS BOTANICALLY BREWED BEVERAGES

£3.50

Victorian Lemonade / Sparkling Elderflower/ Sparkling Raspberry
Mandarin Seville Orange / Ginger Beer (all 275ml)

FENTIMANS TONICS & MIXERS

£2.25

Tonic Water / Slimline Tonic Water
Soda Water / Ginger Ale (all 200ml)

REFRESHING DRINKS

Harrogate Spa Water Still/Sparkling (330ml)

£2.00

Appletiser (275ml)

£3.00

Coke / Diet Coke (330ml)

£3.00

Cordial (Orange, Blackcurrant, Lime)

£0.95

MOCKTAILS

Not an Aperol Spritz

£6.50

All the flavour & taste of Aperol with none of the headache!

Bax Berry Martini

£6.50

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

Not so French Martini

£6.00

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

Rhubarb No-Gin Fizz

Bax Botanics Verbena, Rhubarb syrup & sparkling elderflower

£6.50

HOT BEVERAGES

Cup of Ground Coffee	£3.20
Cappuccino	£3.40
Latte	£3.40
Flat White	£3.50
Mocha	£3.60
Espresso	£2.20 £2.60
Add a Shot of Syrup or an Extra Shot Of Coffee <i>Caramel, hazelnut, vanilla, gingerbread</i>	£0.50
Babyccino (<i>frothy milk with chocolate sprinkles</i>)	£2.00
Pot of Taylors of Harrogate Tea (per person) <i>Yorkshire Tea, Earl Grey, Decaffeinated Breakfast Tea, Camomile, Pure Green Tea, Peppermint, Blackberry & Raspberry</i>	£3.00
Hebden Teas Loose Leaf <i>Balance Tea -Herbal Infusion, Lapsang Souchong, Minty Gunpowder, Fruit Infusion</i>	£3.50
Proper Hot Chocolate or White Chocolate <i>Add marshmallows, whipped cream, or popping candy for 50p extra each</i>	£3.50
Boozy Hot Chocolate <i>with a 25ml shot of liquor</i>	£7.00
Liquor Coffee <i>with a 25ml of liquor, topped with fresh cream</i>	£7.00

BEERS & CIDER

DRAUGHT BEERS & CIDER

Guest Cask Ale - <i>please ask for this week's beer</i>	£4.50
Black Sheep Bitter 3.8%	£5.00
Black Sheep IPA 4.6%	£5.50
54 Degrees Lager 4.5%	£5.50
Estrella 4.6%	£5.50
Bobby Horns Easy Apple Cider 4.7%	£5.50
5 Barrell Project - <i>please ask for this month's beer</i>	£5.50

BOTTLED LAGER & CIDER

Peroni (330ml)	£4.50
Free Damm (275ml)	£3.50

Ainsty Ales Cans (330ml) £5.50

Flummoxed Farmer, 4.0% Session Blonde

Cool Citra, 4.4% American Pale Ale

Ainsty Assassin, 4.9% Oatmeal Stout

Killa Kiwi, 5.0% New World IPA