

Bottled Beers

			ABV	Bottle
Kronenbourg 1664	France	300ml	5%	3.80
Heineken	Holland	330ml	5%	3.90
Budweiser Budvar	Czech Republic	330ml	5%	3.90
Birra Moretti	Italy	330ml	4.6%	3.95
Corona	Mexico	330ml	4.6%	3.95
Modelo Especial	Mexico	330ml	4.5%	3.95

Bar Food

Moroccan Olives	4.50
Steamed Edamame Beans & Malden Salt	4.50
Vine Tomato & Garlic Bruschetta	4.95
Crispy Fries & Aioli	4.50
Vegetable Spring Rolls with Nuoc Cham Dipping Sauce	5.50
East Coast Prawns and Garlic Mayonnaise	half 4.75 pint 8.95
'River Farm' Smoked Salmon, Pickled Cucumber, Melba Toast	8.95
Chicken Liver & Foie Gras Parfait with Melba Toast	7.95
Crispy Fried Corn-fed Chicken Goujons with Chipotle Sauce	5.50
Char-grilled Cumberland Sausage, Trio of Mustards	4.95

6 Irish Rock Oysters on Ice with Shallot Vinegar	11.95
6 Irish Rock Oysters and a Glass of Champagne	16.95



CHAMPAGNE HOUR 4PM TO 7PM

PERRIER JOUET glass 6.95, bottle 34.95

Champagne Cocktails

Designed by us to celebrate the champagne, we only use ingredients which we feel will complement its elegant taste.

Peach Bellini 8.50

Brandy soaked peach slices bathed in champagne, served up sweet and easy.

Mint Flick 8.50

Fresh grapefruit and mint leaves shaken cold with a thimble full of Stolichnaya vodka and crowned with champagne.

French Rose 8.50

Millers gin, fresh lemon and rose sugar, all shaken and served with champagne.

Classics

Tried and tested, these are some of the great cocktails that have stood the test of time. We hope we do them justice.

Mojito 7.50

Brugal rum poured over muddled mint, fresh limes and sugar. All churned up and served tall in crushed ice with a soda top.

Margarita 7.50

The Evil Emerald... this heartbreaker plays with Sauza Hacienda tequila, a teardrop of Cointreau and a punch of fresh lime. All shaken and served short on the rocks. Let the bartender know if you want salt rubbed in your wounds.

Sea Breeze 7.50

As easy as it gets... a double shot of Stolichnaya vodka shaken hard with fresh grapefruit and served tall over rocks with a cranberry crown.

Gin Garden 7.50

The quintessential English tippie. Plymouth gin and elderflower muddled and shaken with fresh mint, cucumber and cloudy apple juice.

Whisky Sour 7.50

A large measure of Famous Grouse whisky shaken hard with fresh lemon juice, angostura bitters and sugar. Served short and on the rocks.

Caipiroska 7.50

Another citrus classic only this time it's fuelled with Stolichnaya vodka stirred through muddled limes and sugar. This drink can be made with different flavours such as strawberry, raspberry or passion fruit. Truly refreshing.

Apéritifs, Digestifs & Liqueurs

PASTIS

Pernod	40%	5.50
Ricard	45%	5.50

ARMAGNAC

	ABV	50ml
Janneau VSOP	40%	7.25
VSOP Chateau de Laubade	40%	6.25
XO Chateau de Laubade	40%	7.90
1966 Chateau de Laubade	40%	10.95
1955 Chateau de Laubade	40%	19.95
1945 Chateau de Laubade	40%	27.95

COGNAC

Hine VSOP	40%	8.50
Remy Martin VSOP	40%	6.70
Hine Antique	40%	9.20
Hennessey XO	40%	10.95
Hennessey Paradis (25ml)	40%	37.50
Louis XIII (25ml)	40%	75.00

PORT

Cockburn's Ruby Port	19.5%	5.75
Taylor's Tawny 10yr	20%	5.75
Offley Ruby Port	19.5%	5.75
Taylor's 20yr	20%	8.25

Apéritifs, Digestifs & Liqueurs

DIGESTIFS

Grappa Sassicaia	40%	8.25
Grappa Tignanello	42%	8.25
Grappa Torcolato	40%	9.25
Grappa Merlot	40%	10.00
Poire William	43%	5.50
Mandarine Napoleon	38%	5.50
Kummel	39%	5.75
Limoncello	27%	5.75
Fernet Branca	40%	5.75
Jagermeister	35%	5.75
Amaro Averna	32%	5.75

LIQUEURS

Drambuie	40%	5.50
Kahlua	20%	5.50
Grand Marnier	40%	5.50
Baileys	17%	5.50
Amaretto	28%	5.50
White Sambuca	38%	5.75
Black Sambuca	40%	5.50
Tia Maria	26.5%	5.50
Chambord	16.5%	5.50
Frangelico	24%	5.50
Galliano	30%	5.50
Southern Comfort	35%	5.50
Archers Schnapps	23%	5.50
Absinthe	55%	7.00

VERMOUTH

Campari	25%	5.50
Martini Dry	15%	4.75
Martini Bianco	15%	4.75
Martini Rosso	15%	4.75
Noilly Prat	18%	4.75

PJ's Research & Development

The team has been creating and refining drinks and flavours of all kinds. After many an empty glass and plenty of heavy heads, our doctors of liquid delights are proud to present some of our finest concoctions.

Passion Suprema 7.50

A large shot of vanilla flavoured Sauza Hacienda tequila shaken hard with Cointreau, lime juice and fresh passion fruit. All sweetened with agave syrup and served with passion fruit sorbet.

Temptation 7.50

A seductive mix of Right gin and lychee liqueur is teased with vanilla and fresh pressed apple juice making this silky selection totally irresistible.

Pj's Daiquiri 7.50

An easy sipper using a large measure of Bacardi rum, fresh lime juice, a dash of sugar and drop of Maraschino cherry. All shaken and ignited with champagne.

Fruit Salad 7.50

A fresh favourite combining Absolut Orange and Citron vodkas with mandarin & orange liqueur, shaken with apple and fresh watermelon juices, finally poured over a mixture of seasonal fruits to create an explosion of crisp flavours.

Nutty Mai Tai 7.50

We shake up the original and slap it with Bacardi and Brugal rums, hit it with a dash of almond syrup, punch it with fresh lime juice, pineapple juice and cool it off over crushed ice and a kiss of Amaretto.

The Hustler 7.50

A large measure of Beefeater gin stirred through muddled lychees and passion fruit with a dash of lemon. All served over crushed ice and crowned with mandarin & orange liqueur.

CHAMPAGNE HOUR 4PM TO 7PM

PERRIER JOUET glass 6.95, bottle 34.95

The PJ's Collection

Our autumn collection for 2009 has been compiled using seasonal fruits, berries and nuts to bring you some mouthwatering choices that boast fresh, crisp and easy drinking styles from around the world. Enjoy!

Watermelon Crush 7.50

Large chunks of juicy watermelon muddled and mixed with Absolut Citron and a dash of passion fruit liqueur, served over crushed ice and topped with soda.

Kentucky Dream 7.50

A double shot of Makers Mark shaken with apricot brandy, a pinch of vanilla sugar, a dash of angostura bitters and fresh pressed apple juice gives this drink a subtle smooth Deep South flavour.

Lychee Martini 7.50

Fresh lychees muddled and shaken with a large measure of Beefeater gin, a dash of lychee liqueur, lychee and pineapple juices.

Pisco Punch 7.50

This tangy combination of flavours is a result of marinated cloves and pineapple chunks stung ice cold with a double shot of Pisco (Argentinian brandy) and fresh pressed pineapple, orange and lemon juices. All sweetened with a kiss of sugar and crowned with prosecco.

Razzy Mojito 7.50

A twist on the classic throws fresh raspberries and black raspberry liqueur into the iconic mix of Brugal rum, fresh mint and muddled limes, all sweetened and churned through crushed ice. Served tall.

After Supper

Old Fashioned 7.95

Knob Creek bourbon, orange and angostura bitters, sweetened with sugar.

Stinger 7.50

Cognac and white creme de menthe.

Banana Bliss 7.50

Cognac and creme de banane.

Mint Choc Chip 7.50

Shake Baileys, dark creme de cacao and creme de menthe. Add cream and serve over ice.

PJ's Espresso 7.95

Shake Stolichnaya Vanil, Frangelico and caramel. Add a shot of espresso.

Whiskies

WHISKY BLEND

	ABV	50ml
Famous Grouse	40%	5.75
Canadian Club	40%	6.25
Johnny Walker Black	40%	6.25
Chivas Regal	40%	6.75

SINGLE MALT WHISKY

	ABV	50ml
Glenlivet 12yr	40%	6.25
Glenmorangie 10yr	40%	6.75
Talisker 10yr	46%	7.25
Oban 14yr	40%	7.75
Dalwhinnie 15yr	43%	6.75
Laphroaig 10yr	40%	6.25
Glenfiddich 12yr	40%	6.75
Macallan 10yr	40%	6.75
Lagavulin 16yr	43%	7.25
Highland Park 12yr	40%	6.75

IRISH WHISKEY

	ABV	50ml
Bushmills	40%	6.00
Black Bush	40%	6.00
Jameson	40%	6.00

AMERICAN WHISKEY & BOURBON

	ABV	50ml
Jack Daniels	40%	5.75
Jim Beam	40%	5.75
Makers Mark	45%	6.25
Woodford Reserve	45.2%	7.25
Knob Creek	50%	7.25
Bulleit	40%	6.75

CHAMPAGNE HOUR 4PM TO 7PM

PERRIER JOUET glass 6.95, bottle 34.95

Spirits

VODKA

	ABV	50ml
Stolichnaya, Stolichnaya Vanil / Raspberi / Strasberi / Ohranj	40%	5.75
Absolut, Absolut Citron / Kurant / Pepper / Mandarin	40%	6.25
Krupnik Honey	40%	6.25
Zubrowka (Bison Grass)	40%	6.25
Ketel One	40%	7.25
Grey Goose	40%	7.25
Belvedere	40%	7.25
Ciroc	40%	7.75
Snow Queen	40%	7.75
Stoli Elit	40%	7.95

GIN

	ABV	50ml
Beefeater	40%	5.75
Tanqueray	43.1%	6.25
Plymouth	41.2%	6.25
Bombay Sapphire	40%	6.25
Hendricks	41.4%	6.25
Tanqueray 10	47.3%	7.75

RUM

	ABV	50ml
Brugal Añejo	38%	5.75
Brugal Extra Viejo	38%	7.25
Morgan Spiced	35%	5.75
Bacardi 8yr	40%	7.25
Mount Gay	37%	6.25
Matusalem 10yr	40%	6.25
Matusalem 15yr	40%	7.25

TEQUILA

	ABV	50ml
Sauza Hacienda	38%	5.75
Sauza Hornitos	38%	6.25
Sauza Conmemorativo	40%	7.25
Gran Centenario Añejo	38%	7.25
Herradura Añejo	40%	7.25
Patron Blanco	40%	7.25
Patron Añejo	40%	7.75
Patron Cafe XO (flavoured Tequila)	35%	7.75

Champagnes

	125ml	btl
Prosecco Borgo Magredo	6.95	29.95
Perrier Jouet Grand Brut <i>Epernay</i>	8.95	39.95
Veuve Clicquot Yellow Label <i>Reims</i>		55.00
Dom Perignon <i>Epernay 1999</i>		135.00
Cristal Louis Roederer <i>Reims 2000</i>		180.00

Rosé Champagnes

		btl
Laurent Perrier Rosé <i>Reims</i>		75.00

Rosé Wines

	175ml	btl
Tremendus, Por Honorio Rubio <i>Spain 2009</i>	4.75	17.95
'Cuvée Elegance' Domaine Tamary <i>Cotes de Provence, France 2008</i>	5.95	23.95
Sancerre Rosé Pierre & Alain Dezat <i>Loire Valley, France 2008</i>		31.95

Dessert Wines

	50ml	btl 0.5l
Monbazillac Domaine de l'Ancienne Cure <i>France 2007</i>	4.50	25.95
Muscat Domaine de Fenouillet <i>France</i>	4.50	25.95

CHAMPAGNE HOUR 4PM TO 7PM

PERRIER JOUET glass 6.95, bottle 34.95

White Wines

175ml btl

FRANCE

Grenache-Sauvignon Bergerie de la Bastide <i>Vin du Pays de Med 2008</i>	4.25	15.95
Chardonnay La Serre <i>Languedoc-Roussillon 2008</i>	4.95	18.95
Sauvignon Blanc 'Elegance', Les Terres Rares <i>Vin du Pays du Tarn 2008</i>	4.95	19.95
Petit Chablis J.M. Brocard <i>Yonne Burgundy 2007</i>	6.95	25.95
Sancerre Domaine Gerard Fiou <i>Loire Valley 2007</i>	6.95	27.95
Puligny Montrachet, Domaine Chavy <i>Burgundy 2006/07</i>		42.95
Chassagne Montrachet 1er Cru 'Morgeot' Morey <i>Burgundy 2006</i>		65.00

ITALY

Pinot Grigio Terre del Noce <i>Trentino 2008</i>	5.25	20.95
Soave Classico, Pieropan <i>Veneto 2007</i>		24.95
Greco di Tufo, Vadiaperti <i>2008</i>		27.95
Fiano di Avellino <i>Guido Marsella 2006</i>		29.95
Pinot Grigio Livio Felluga <i>Friuli 2008</i>		35.95

SPAIN

Albarino, Bodegas Valminor <i>Rias-Baixas 2007</i>		29.95
--	--	-------

SOUTHERN HEMISPHERE

Omrah 'Unwooded Chardonnay' <i>Western Australia 2008</i>		23.95
Sauvignon Blanc Shaw & Smith, <i>Adelaide Hills, Australia 2008</i>		26.95
Huia Pinot Gris <i>Marlborough, New Zealand 2007</i>		28.95
Petaluma Chardonnay, <i>Adelaide Hills, Australia 2004/5</i>		31.95

Vintages are subject to change.

Red Wines

175ml btl

FRANCE

Syrah La Serre <i>Languedoc-Roussillon 2007</i>		18.95
Cotes du Rhone 'St Esprit' Delas Freres <i>Rhone Valley 2007</i>		21.95
Beaujolais Village Domaine de la Plaigne, G & C Roux <i>Burgundy 2008</i>	5.95	22.95
Chateau Martouret <i>Bordeaux Superieur 2006</i>		24.95
Bourgogne Pinot Noir Roger Belland <i>Burgundy 2007</i>		26.95
Chateau Belgrave Haut Medoc Grand Cru <i>Bordeaux 2003/04</i>		36.95
Chateaneuf du Pape Domaine de Beurenard <i>Rhone Valley 2004</i>		36.95
Gigondas Valbelle Chateau de St Cosme <i>Rhone Valley, France 2007</i>		75.00
Chateau Giscours, 3rd Cru Classe <i>Bordeaux, France 2002</i>		85.00
Vosne Romanee 1er Cru Les Rouges Jean Grivot <i>Burgundy, France 2002</i>		105.00

ITALY

Chianti Pierfrancesco Rapiscarda <i>2007</i>	5.95	22.95
Barolo d'Alba Fontanafredda <i>Piedmonte 2004</i>		37.95
Amarone della Valpolicella, Torre del Falasco <i>Valpantena 2004</i>		39.95

SPAIN

Rioja Vina Albergada <i>Alavesa 2008</i>	4.25	15.95
Rioja Reserva Especial <i>Bodegas Urbina 1997</i>		30.95
Gran Clos Priorat, JM Fuentes <i>Catalunya 2004</i>		51.00
Flor de Pingus Dominio de Pingus, Ribero del Duero <i>Spain 2006</i>		115.00

USA

Firesteed Pinot Noir <i>Oregon 2007</i>		30.95
---	--	-------

SOUTHERN HEMISPHERE

Calbuco Cabernet-Merlot <i>Central Valley, Chile 2008</i>	4.95	18.95
Malbec Terra Organcia <i>Mendoza, Argentina 2006</i>		19.95
Shiraz Katnook Founders Block <i>Coonawara, Australia 2006</i>	6.95	25.95
Pinot Noir Reserve Salentein <i>Mendoza, Argentina 2006</i>	6.95	27.95
d'Arenberg 'The Dead Arm' Shiraz, McLaren Vale <i>Australia 2006</i>		55.00