

White wine

Dry, crisp & refreshing

Chenin Blanc – Long Beach: *South Africa*

While researching our wines this ripe & fruity New World classic shone through as a favourite.

175ml £4.25 250ml £5.50 Bottle £15.50

Pinot Grigio – San Simone: *Italy*

A refined taste and bouquet of acacia blossoms is balanced by packing a good alcoholic punch.

Bottle £25.50

Chablis – Prieure St Come: *France*

A finely balanced Burgandy classic, with intense lime citrus notes and a distinct minerality.

Bottle £25.95

Fuller bodied and fruit driven

Chardonnay – Moon Harvest: *Australia*

It's the rich tropical fruits and touch of toasty oak that makes this an easy-going Australian classic.

175ml £4.75 250ml £6.25 Bottle £16.95

Chardonnay – Finca La Florencia: *Argentina*

Packed with rich tropical fruits and creamy vanilla oak, this is Argentinean wine at its best.

Bottle £17.50

Semillon Sauvignon – Voyager Estate: *Australia*

Catch hints of guava, passion fruit and lemon thyme, set against rich, tropical fruit flavours in this vibrant New World drop.

Bottle £18.95

Chassagne-Montrachet Les Masures – Domaine Jean-Noel Gagnard: *France*

Subtle flavours of mango, melon and nutmeg balance perfectly with the penetrative acidity to make this wine something very special.

Bottle £42.95

Unoaked and aromatic dry whites

Unoaked Chardonnay – Seppelt Moyston: *Australia*

A light wine that doesn't get overwhelmed by the oaky barrel flavour and leaves you with a soft buttery mouth and rich fruity finish.

175ml £4.25 250ml £5.75 Bottle £16.50

Riesling – Babich: *New Zealand*

This wine smothers your palate with fields of orange blossom, crisp green apples and juicy limes and lemons.

Bottle £19.50

Sauvignon Blanc – Pencarrow: *New Zealand*

From the Palliser Estate stable, this thoroughbred will race across your palate with exotic flavours of nectarine, elderflower, passion fruit and zesty apricot.

Bottle £18.95

Pouilly Fume – Serge Dagueneau: *France*

It plays piercingly concentrated quince, exotic fruits and aromatic flowers against a fine acidic complexity for a monumental finish.

Bottle £26.95

Red wine

Medium bodied and juicy reds

Shiraz – Moon Harvest: *Australia*

A deeply rich Shiraz that's sweet on the lips and spicy on the nose - another fine offering from

Down Under:

175ml £4.75 250ml £6.25 Bottle £16.95

Tempranillo – Tapada: *Spain*

Our elegant Spanish charmer caresses your palate with vibrant fruitiness and a welcome touch of oak.

175ml £4.60 250ml £6.00 Bottle £16.50

Pinot Noir – Pencarrow: *New Zealand*

Jam-packed with intensely ripe red and blackberry fruits, with a hearty oak backbone. Full, round and very tasty.

175ml £5.60 250ml £7.75 Bottle £22.95

Rioja Cosecha – Saigoba: *Spain*

The epitome of Spanish reds, this fruit-driven delight is bursting with beautifully ripe red berry-ness and roasted coffee bean notes.

Bottle £17.50

Chianti – Piazzano: *Italy*

Packing a killer flavour of juicy cherry fruit with plenty of spicy oak as a back note, this is Chianti at its very best.

Bottle £21.95

Full flavoured & mellow warming reds

Shiraz/Cabernet – Seppelt Moyston: *Australia*

Dark plum in colour with blackcurrant fruit and a spicy cedar nose. Worryingly easy to drink is how we'd describe this.

175ml £4.25 250ml £5.75 Bottle £16.50

Cabernet Sauvignon – Cuttaway Hill: *Australia*

Rounded and mellow, with attractive blackberry fruits and a touch of vanilla oak, make this a classy little number.

Bottle £17.95

Malbec – Finca La Florencia: *Argentina*

This cheeky Argentinean blends intense red fruit aromas with hints of supple spice for a long lasting finish.

Bottle £18.95

Crozes Hermitage – Etienne Pochon: *France*

Crushed pepper and red forest berry flavours combine to give this French drop plenty of character.

Bottle £23.95

Shiraz – Voyager Estate: *Australia*

Driven by liquorice, ripe plums, and black pepper flavours with a lush, velvety texture. This stunning Shiraz packs plenty of power.

Bottle £24.95

Bourgogne Rouge, Laforet – Joseph Drouhin: *France*

100% Pinot Noir. This wine shows developed cherry and strawberry notes on the nose with balanced acidity and soft, supple fruit flavours in the mouth.

Bottle £32.95

Chateau de Pic – Ier Cotes de Bordeaux: *France*

Bursting with juicy cherry fruitiness, with a pleasantly surprising spicy finish, this wine will keep you coming back for more.

Bottle £21.95

Rosé

Chateau Rio-Tord – Provence Rosé: *France*

One taste of the wildberry flavours and long dry finish and you'll appreciate the finely balanced, delicate palate of this pale rosé.

Bottle £16.95

Tempranillo Rosé – Tapada: *Spain*

This feisty rosé tickles your tastebuds with strawberry and fruit flavours before delivering a long dry finish.

175ml £4.60 250ml £6.00 Bottle £16.50

Sparkling wines and champagnes

Barton & Guestier Sparkling Rosé: *France*

With delicate bubbles and a sweet strawberry fragrance, you'd think this was a shy little number, until you discover the spicy finish.

125ml £4.25 Bottle £22.95

Prosecco: *Italy*

Fresh, light-hearted and fruity with a delicious crisp citrusy finish, you'll soon understand why this enticing drop is a menu favourite.

125ml £4.75 Bottle £24.95

Pommery Brut Royal: *France*

Lively, fresh and refined with persistent bubbles, it's the delicate green apples and crisp refreshing finish that make this a light-hearted delight.

125ml £7.95 Bottle £42.00

Moët Chandon: *France*

A medley of fresh fruit aromas that lead to an elegant, biscuity palate from the world's best-loved Champagne house.

125ml £8.95 Bottle £48.00

Pommery Springtime Brut Rosé: *France*

Soft fruit notes of red berries, currants, fresh pomegranate and kiwis fuse into a lively and mouthwatering rosé.

125ml **£9.50** Bottle **£50.00**

Pommery Wintertime: *France*

An unusual drop made entirely from dark grapes, with a rich toastiness and subtle earthy elements that make it perfect during the chilly season.

Bottle **£50.00**

Veuve Clicquot Yellow Label Brut: *France*

Dominated by Pinot Noir grapes, this exemplary Champagne is the perfect example of harmony between delicacy and power.

Bottle **£52.00**

Bollinger Special Cuvee Brut: *France*

Boasting that unique combination of body, balance and finesse that has made this wine a true classic.

Bottle **£60.00**

Laurent Perrier Rosé Brut: *France*

Bursting with fresh strawberries and wild cherries, this stunning Champagne is often seen as the supermodel of the rosé world.

Bottle **£75.00**

Moët Chandon Vintage: *France*

Assertive and complex, with a boisterous character, this benchmark wine is topped off with toasty brioche notes.

Bottle **£85.00**

Dom Perignon Brut Vintage: *France*

The ever stylish classic that boasts a fine mousse and long, lingering finish from the founding father of fizz.

Bottle **£120.00**

Krug Vintage: *France*

Exploding onto the palate with tremendous depth and complexity, this Champagne has earned its exceptional reputation.

Bottle **£200.00**

Champagne cocktails

Champagne Cocktail

Take a brown sugar cube, soak in Angostura Bitters, fill with Pommery Champagne and float Cointreau and you have this classic.

£8.10

Grace Bellini

Peach schnapps, topped with Pommery Champagne and peach puree.

£8.10

Kir Royal

This elegant mix of crème de cassis and Champagne never fails to impress.

£8.10

Crystal Mist

Pommery Champagne layered over Grenadine syrup and Chambord berry liqueur, complimented with a glazed cherry rim.

£8.10

Pure Seduction

A mix of Absolut Raspberry, Chambord berry liqueur, fresh orange juice and Pommery Champagne.

£8.10

Martinis

Diamond Martini

A large serving of award winning Grey Goose, coated with Extra Dry Martini and shaken to perfection. Garnished with your choice of olives or twists.

£9.50

The Vesper

Tanqueray 10, Finlandia, coated with Extra Dry Martini and garnished with your choice of olive or twists.

£9.50

Jewel in the Crown

Grace signature Martini...a blend of passion fruit and melon liqueur, Eristoff Vodka, cranberry juice and a hint of fresh lemon.

£8.20

Ruby Rouge

A large serving of Absolut Kurrant, strawberry liqueur and cranberry juice, garnished with a Ruby Rose petal.

£8.20

Vanilla Kiss

A blend of Absolut Vanilla and exotic pineapple juice with just a dash of lime and sugarcane syrup.

£8.40

Blue Moonlight

Indulge yourself with this classic combination of Raspberry Vodka and Cointreau, fresh lime and sugar syrup.

£8.40

Minty Rush

Gordon's Gin, crème de menthe, pineapple juice and mint extracts.

£8.20

Pure Lust

Absolut Vanilla Vodka mixed with chocolate liqueur and double cream, served over a chilled strawberry coated martini glass.

£8.40

The Vodka Au Pear

A large serving of Ketel One Vodka mixed with fresh pear puree, elderflower cordial and garnished with a cherry.

£8.40

Gin & Sin

Blackberries muddled with Gordon's Sloe Gin, berry liqueur and a combination of fresh lemon and lime juice.

£8.40

Mango Passion

A tropical blend of Eristoff Vodka and Passoa liqueur, enriched with fresh mango puree and passion fruit pulp.

£8.20

Contemporary cocktails

Caipirinha

Fresh limes muddled with sugarcane syrup and a large serving of Brazilian Cachaca Sagatiba poured over crushed ice.

£7.60

Caipiroska

Fresh limes and sugarcane syrup muddled with a large serving of Finlandia Vodka, poured over crushed ice.

£7.60

Classic Mojito

Fresh mint leaves, lime juice and brown sugar muddled with a large pouring of Bacardi Oro and topped with soda, served over crushed ice.

£8.20

Flavoured Mojito

A new twist on the classic - add an additional flavour; peach, strawberry, pear, mango or blackberry.

£8.50

Berry Impressive

A deeply fruity combination of raspberries, blackberries, Eristoff Vodka, crème de cassis, Chambord and cranberry juice, topped with soda.

£7.80

Mambo Jack

Double serving of Jack Daniels, Spanish Liqor 43, pineapple juice and a dash of Angostura Bitters, shaken and poured over fresh passion fruit pulp.

£7.80

Eternal Mist

Fresh cucumber, elderflower, a large serving of Gordon's Gin, topped with cloudy apple juice, served over crushed ice.

£7.60

Bourbon Blush

Wild blackberries, muddled with Bulliet Bourbon, a dash of lime juice, sugar syrup and topped with cloudy apple juice, served over crushed ice.

£7.40

Paradiso

Tequila Cuervo Gold, passion fruit, melon liqueur and a refreshing mix of pomegranate juice, complimented with a selection of exotic fruits.

£7.80

Brandy Rogue

A large serving of Courvoisier Brandy, a dash of Angostura Bitters, a hint of sugar syrup and ginger beer poured throughout.

£7.40

Hall of fame

French Martini

Eristoff Vodka, Chambord and pineapple juice, shaken to perfection and garnished with a raspberry.

£7.80

Margarita

Mexican classic made with Cuervo traditional Tequila, Cointreau, lemon and lime juice poured over a salt rimmed martini glass.

£7.60

Classic Mai Tai

Add dark and light rums to almond, lime, orange, pineapple and grenadine for a touch of the exotic.

£7.60

Old Fashioned

Fresh orange muddled with cherries, covered with a large serving of Woodford Reserve Bourbon, and complimented with a dash of Maraschino Liqueur.

£8.40

Brandy Alexander

Remy Martini VSOP, crème de cacao white and double cream, shaken and served with a sprinkling of chocolate powder.

£7.60

Manhattan

With a choice of sweet, dry or perfect. We make this classic with Marker's Mark Bourbon and Vermouths.

£8.40

Something to share...

Turn the page for nibbles, gourmet platters and sharing pots.

Nibbles

CASHEW NUTS (V) Sea salt and cracked black pepper.	£2.50
HERB MARINATED OLIVES (V)	£2.50
STEAMED EDAMAME BEANS (V) With chilli flakes and sea salt.	£2.50
ROSEMARY & GARLIC MOZZARELLA BREAD (V)	£2.95
TOASTED PITTA BREADS (V) Served with tzatziki, hummus & taramasalata dips and herb marinated olives.	£3.50

Gourmet sharing platters

RUSTIC Rustic potato wedges; rosemary & garlic bread; baby back ribs; crunchy chicken fillets; baby calamari; served with dips.	£15
VEGETARIAN (V) Herb marinated olives; steamed edamame beans with chilli flakes and sea salt; goats cheese, artichoke & roast pepper flatbread; black bean, spinach & cheese filo roll; rustic potato wedges; served with salsa piquant dip.	£15

Sharing pots

HANDCUT TORTILLAS (V) With salsa piquant, guacamole & sour cream dips.	£3.50
RUSTIC POTATO WEDGES (V) With salsa piquant dip.	£2.95
CRUMBLED GOATS CHEESE & TOMATOES (V) With a herb dressing.	£3.50
BABY BACK RIBS With a smoky glaze.	£4.50
CRUNCHY CHICKEN BREAST FILLETS With aioli dip.	£4.50
MEATBALLS In a tomato, garlic & herb sauce.	£4.95
SAUTÉED CHORIZO In a baby tomato & garlic sauce.	£4.50
BLACK BEAN, SPINACH & CHEESE FILO ROLL (V) With salsa piquant dip.	£4.50
SPICED FISH CAKES With red pepper jam.	£4.95
TENDER BABY CALAMARI With aioli dip.	£4.95
CHAR-GRILLED TIGER PRAWNS In lemon & garlic olive oil.	£4.95

Enjoy any 3 of our delicious dishes for £10.

V = Vegetarian

To reserve a private area, visit
www.grace-bar.co.uk
or speak to one of our team.

