
WINE

WHITE WINE

TIEMPO & LUGAR – VIURA VG *Spain*

SM 3.10 / MED 4.40 / LRG 6.30 / BTL 18.00

Spanish Viura & Airén white wine blend. Light, refreshing, floral. A mouth-watering partner for salads & seafood.

HONU – SAUVIGNON BLANC VG *New Zealand*

SM 4.60 / MED 6.45 / LRG 9.15 / BTL 27.00

Crisp & zesty with aromas of citrus & passion fruit combined with intense flavours of lime & gooseberry.

CA DEL LAGO – PINOT GRIGIO V *Italy*

SM 3.50 / MED 4.90 / LRG 7.00 / BTL 20.00

Light, delicate flavours of apples and pears & a refreshing unoaked finish. A mouth-watering partner for salads & seafood.

CONCHA Y TORO – SAUVIGNON BLANC *Chile*

SM 3.60 / MED 5.10 / LRG 7.30 / BTL 21.00

Light & crisp – this mouth-watering Savvy B is full of citrus flavours, including grapefruit & lemon.

BOOMERANG BAY – CHARDONNAY *Australia*

SM 4.10 / MED 5.75 / LRG 8.20 / BTL 24.50

Soft, fruit-driven flavours of peach, pineapple, melon & citrus with a crisp acidity & lingering finish.



WINE

RED WINE

TIEMPO & LUGAR – TEMPRANILLO VG *Spain*

SM 3.10 / MED 4.40 / LRG 6.30 / BTL 18.00

Spanish Tempranillo & Garnacha red wine blend. A great all-rounder, as good with Mediterranean dishes as spicy food or a Sunday roast.

COASTAL RESERVE – MERLOT VG *Spain*

SM 3.60 / MED 5.10 / LRG 7.30 / BTL 21.00

Medium to full-bodied, rich plum, blackberry, with a hint of liquorice, soft tannin structure & a warm vanilla spice on the finish.

BOOMERANG BAY – SHIRAZ *Australia*

SM 4.15 / MED 5.60 / LRG 8.00 / BTL 23.00

A full-bodied red wine with ripe plum & raspberry flavours accompanied by black pepper & aniseed. Pairs well with beef stew, Italian pasta, burgers & steak.

7 FIRES – MALBEC VG *Argentina*

SM 4.00 / MED 5.60 / LRG 8.00 / BTL 23.00

This ruby red wine has a fresh & fruity nose, enhanced by hints of plum, blackberries & a touch of vanilla; fresh fruit flavours, supported by sweet & round tannins. Excellent with grilled rib-eye steak or slow roasted lamb dishes.

ROSÉ & BUBBLES

TIEMPO & LUGAR – GARNACHA VG *Spain*

SM 3.10 / MED 4.40 / LRG 6.30 / BTL 18.00

A classic rosé – bursting with strawberry aromas & soft red berry flavours. Great with chicken, salads & pasta.

TAIL SIDE – WHITE ZINFANDEL *California*

SM 3.60 / MED 5.10 / LRG 7.30 / BTL 21.00

Medium sweet rosé, bursting with succulent strawberries, raspberries & cranberries.

Great with pasta dishes, especially with cream sauces, or try with something a little spicy.

PROSECCO

GLASS 5.50 / BTL 27.00

Light-bodied, vibrant, fresh & highly aromatic. Includes notes of apple, honeysuckle & peach.

COCKTAILS

£8.25 EACH OR 2 FOR £12

ESPRESSO MARTINI

A classic cocktail featuring Absolut Vanilia & Kahlua. Rich, indulgent & creamy.

CLASSIC MOJITO

The Mojito is the epitome of a refreshing drink & one of our best sellers.

AMARETTO SOUR

A sweet & sour combo of lemon, lime & Disaronno Amaretto.

WHISKEY SOUR

Served with Jack Daniel's to make a less sweet but equally delicious drink.

STEEL CITY NEGRONI

Composed of Sheffield Dry Gin, sweet vermouth & Campari, the Negroni is a classic.

OLD FASHIONED - MONKEY SHOULDER

Savour the ever-popular Monkey Shoulder in a sweet & aromatic Old Fashioned.

PASSION FRUIT MARTINI

Combining Absolut Vanilia & Passoã for those of you with a sweet tooth.

THE YORK MARGARITA

Our take on the traditional Margarita, with Cazcabel Tequila, makes for a smoother sip.

APEROL SPRITZ

Equal parts Aperol & prosecco. Best enjoyed in the sun with a juicy slice of orange.

HURRICANE

A sweet rum-based cocktail with Havana Cuban Spiced Rum, Sailor Jerry's Spiced Rum, passion fruit & orange. Enough to sweep you off your feet.

TOM COLLINS

This sweet and sour classic combines Hendrick's Gin, lemon juice, sugar and sparkling water.

We have a range of soft drinks available. Ask your server for more details.

