

# Seasonal DELIGHTS

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## COCKTAILS

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### **Mince Pie Rumhattan - £15**

A twist on a classic Manhattan with Mount Gay Eclipse Rum and a homemade mince pie liqueur, served over ice. The nose is full and rounded with notes of fresh flowers and honey, a little vanilla and tropical fruit. The palate is fruity and well-rounded with notes of banana, vanilla, smoke, toasty oak and spice.

### **Chocolate Orange Negroni - £15**

Reminiscent of a favourite Christmas treat, Terry's Chocolate Orange. This cocktail blends Tanqueray Gin, Campari, Rosso Vermouth, Mozart chocolate and homemade spiced orange syrup. Served over ice.

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## WINES

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### **2020 Jean-Marc Brocard, Chablis 1er Cru, Montmains, Burgundy, France - £75**

This award-winning Chablis offers floral aromas, a white-gold colour and a nose with hints of citrus, grapefruit and anise. The flavour is salty, dense, lemony and refreshing with a nice length. Simply delicious.

### **2015 Vivens, Château Durfort-Vivens, Margaux, Bordeaux, France - £95**

A brilliant Margaux, unwinding in the glass with aromas of blackberries, liquorice, spices and rose petals. Full-bodied and concentrated with a fleshy core of fruit, rich powdery tannins and a lovely spine of acidity. The blend is dominated by 92% Cabernet Sauvignon, which lends the wine nobility. Mouthwatering.

