

THE ARCHES

WINE & COCKTAIL MENU SPRING/SUMMER 2010

WINE

WHITE

Jack Rabbit Chardonnay, California	£11.50
Well balanced and lively with rich notes of pineapple, lemon, lime and tropical fruits.	
Arche Trebbiano Rubicone, Italy	£11.50
Full of ripe tropical and citrus fruit aromas and flavours, this is well balanced with a fresh, crisp finish.	
Chardonnay Las Condes, Chile (2007)	£12.95
This wine has a fruity nose with some smokiness, fresh pineapple and banana.	
Pinot Grigio La Casada, Veneto, Italy (2008)	£13.50
Crisp lively acidity backed by classic flavours of melon, peach kernels and a slightly spicy finish.	
Chenin Blanc Veldt Range, South Africa (2008)	£13.95
Aromas reminiscent of melon and lychees, with soft tropical fruit flavours.	
Sauvignon Blanc Las Condes, Chile (2008)	£13.95
Intensely floral with elderflower notes and a grassy quality.	
Chardonnay/Inzolia Il Paradosso, Italy (2007)	£14.95
Crisp vibrancy from the Inzolia grape with body and soft pineapple flavours driven by the Chardonnay.	
Viura/Sauvignon Pucela Hijos de Alberto Guterrez, Spain (2007)	£16.95
Fruity and intense bouquet with touches of white fruit. The palate is dry and fruity with a refreshing edge of acidity.	
Sauvignon Blanc Francesca Bay, New Zealand (2007)	£17.95
Crammed with rich exotic kiwi and pink grapefruit flavours – one bottle is never enough!	
RED	
Jack Rabbit Merlot, California	£11.50
Bags of plum and blackcurrant in this mid- to light-bodied red.	
Arche Sangiovese Rubicone, Italy	£11.50
Ripe berries and hints of mint on the nose.	

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Ruby Cabernet Veldt Range, South Africa (2008) £13.95
An opulent black fruit character twinned with low levels of tannin make this wine perfect for early drinking.

Merlot Consigna, Spain £13.95
Deep red colour with complex aromas of plum and black cherry.

Tempranillo Tinto Quintana, Spain (2005) £13.95
Aromas of red and black berries, with a hint of violet. Concentrated black fruits flavours, with a perfect balance of fruit and tannins and a touch of toasted oak.

Nero d'Avolo/Shiraz Il Paradosso, Italy (2007) £14.95
A full bodied and spicy blend of the indigenous Nero d'Avola grape, and the more familiar dark berried character of Shiraz.

Shiraz/Cabernet Jacobite Ridge, Australia (2006) £15.95
Deep coloured with rich spice and bramble aromas leading on to a full-flavoured soft and warming palate.

Obvio Malbec, Argentina (2004) £16.50
Aromas of plums and blackcurrants and rich, soft, full-bodied plum flavours.

Rioja Vina Amate Crianza, Spain (2005) £17.95
A soft and smooth Rioja with hints of vanilla and chocolate on the nose.

ROSÉ

Jack Rabbit Zinfandel Rose, California £11.50
Beautiful aromas of fresh strawberries, complimented by the delicate sweetness of the palate.

Cabernet ROSE Las Condes, Chile (2008) £13.95
Vibrant pink in colour with amazing floral aromas, this wine has a distinct freshness and strawberry character.

Pinot Grigio ROSE La Casada, Veneto, Italy (2006) £14.50
Crisp acidity backed up by pleasant, soft red fruit flavours.

SPARKLING

Cava Castell Llord Brut NV Nature Reserva, Spain £16.95
Soft, creamy sparkler from Northern Spain, with zesty fresh fruit and a wonderfully clean, dry finish.

Cava Rose NV Jaume Serra, Spain £19.95
100% Pinot Meunier. A pale rosé colour with aromas of ripe fruit.

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CHAMPAGNES

Champagne Poilvert -Jacques Brut NV	£45.00
A subtle and elegant wine with floral aromas.	
Champagne Poilvert -Jacques Rose NV	£45.00
Veuve Clicquot Yellow Label NV	£60.00
Ideal as an aperitif, this is the perfect champagne to enjoy with a meal.	

COCKTAILS

THE VODKAS

RASPBERRY MULE	£6.50
Fresh raspberries, Smirnoff vodka, bitters and ginger beer.	
BLACK ROSE	£6.50
Smirnoff Black, kirsch, vermouth, raspberry liqueur and raspberry gomme.	
VERY BERRY	£6.75
Smirnoff vodka, crème de mure, grape juice, blueberries and aniseed gomme.	
HONEYED APPLE MARTINI	£6.50
Smirnoff Blue vodka, butterscotch schnapps, fresh apple, apple juice, mint and honey.	
THE ESSENCE OF LYCHEE	£6.50
Smirnoff vodka, cointreau, lychee liqueur, mint and kiwi fruit.	

THE RUMS

AMAR DE CUBA	£6.75
Mount Gay rum, pear cognac, pressed apple juice, lime juice and gomme.	
BLUEBERRY MOJITO	£6.75
Havana rum, blueberries, fresh lime, mint and vanilla gomme, topped with soda and finished with bitters.	
CLASSIC DAIQUIRI	£6.50
Havana rum, Cointreau. strawberries and fresh lime.	

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THE KNICKERBOCKER £6.50
Mount Gay rum, fresh raspberries, cointreau, lemon & lime juice.

FORGET ABOUT IT £6.75
15-year-old Matusalem Cuban rum, Tuaca liqueur, blood orange, caramelized pineapples, fresh ginger, bitters and fresh lime.

THE GINS

APPLE AND RHUBARB MARTINI £6.50
Tanqueray gin, Grand Marnier, crème de peche, apples, rhubarb confit and cinnamon.

PEAR AND CUCUMBER GIN FIZZ £6.75
Plymouth gin, pear cognac, fresh lemon and lime juice, egg white, cucumber and gomme and topped with soda.

LONG ISLAND ICE TEA £6.75
Smirnoff vodka, Plymouth gin, tequila, Bacardi, Cointreau and lime juice topped off with cola.

GRAPEFRUIT JULEP £6.50
Tanqueray gin, fresh lime juice, grenadine, mint leaves, honey and pink grapefruit juice.

THE WHISKEYS

OLD FASHIONED £6.50
Woodfords Reserve, honey, orange bitters and orange stirred over ice.

EYES WIDE SHUT £6.75
Bourbon, Southern Comfort, amaretto, pineapple juice, cranberry, orange juice, splash of grenadine.

Classics and old favourites are still available - just ask the bar staff.