

## GRAND GINS

A large measure of your favourite gin, mixed in a grand coupe with plenty of ice, fruit & juniper berries. Add your choice of Fentimans or Schweppes tonic, or why not try your gin with Fentimans hugely popular Pink Grapefruit Tonic.

### DRY

#### Tanqueray

A dry and crisp London Dry using only four botanicals.  
Served with lime 8.00

#### Williams GB Extra Dry

Multi-award winning gin from Chase. Distilled with juniper buds & berries for classic flavour. Served with lemon 8.75

#### Sipsmith

Zesty & crisp, this small batch gin has deep juniper flavour.  
Served with lime 9.00

#### ♥ Cotswolds Dry

Bay leaf, pepper & local lavender add spicy notes to this classy London Dry. Served with bay leaf 9.50

### SMOOTH

#### Hendrick's

Cucumber & rose flavours give this favourite its distinctive taste.  
Served with cucumber 9.00

#### Silent Pool

A unique and complex gin from the Surrey hills, using local honey to achieve a smooth finish. Served with orange 9.50

### PUNCHY

#### Bathtub

Multi-medal-winning gin infused with cloves, cinnamon, orange peel & coriander. Served with orange 9.50

#### ♥ Monkey 47

47% proof & 47 botanicals - the bottle says it all.  
This is serious medicine! Served with lime 10.00

#### Tanqueray 10

Super-premium hand-crafted gin with grapefruit, orange & lime.  
Served with pink grapefruit 9.50

### UNUSUAL

#### ♥ Williams Chase Pink Grapefruit

Floral & zesty. Tartness followed by a kick of grapefruit. Double up on the grapefruit hit with Fentimans Pink Grapefruit Tonic 9.50

#### Hayman's Old Tom

Rich with subtle sweetness, true to the original Victorian style. Served with lemon & lime 8.50

#### Brockmans

Spanish citrus combine with blueberry & blackberry notes for a smooth taste. Served with blueberries 9.50



# The LIST

Wine & Drinks



### WELCOME TO THE LIST

This is the good stuff we want to drink ourselves - from many & varied gins, classic cocktails, new artisan stars like Sipsmith, interesting soft drinks to the main event, our wines.

Our co-owner, Jo Eames, has been choosing our wines for nearly fifteen years now, building long-term relationships with award-winning suppliers & wine producers from Patagonia to Winchester.

We care just as much about the quality of your everyday glass of Sauvignon Blanc as about the world-class wines at the top of the list. Jo's particular favourites are marked with a heart.

## APÉRITIFS

#### Kir Royal

Champagne Devaux Grande Réserve, De Kuyper Crème de Cassis 8.50

#### Aperol Spritz

Aperol, Prosecco & soda 7.50

#### ♥ Negroni

Strong & bitter, the perfect apéritif.  
Campari, sweet vermouth and Tanqueray gin 7.00

## COCKTAILS

#### Cosmopolitan

Classic with a touch of citrus sweetness,  
Ketel One Citron vodka, Cointreau, cranberry juice & fresh lime 7.50

#### ♥ Hendrick's English Garden

Subtle yet fruity tippie of Hendrick's gin,  
elderflower & apple juice 7.50

#### Maker's Mark Collins

Premium small batch bourbon, lemon juice & soda 8.00

#### Mojito

Fresh & punchy. Havana Club 3 year old rum,  
fresh lime, mint, sugar & soda 7.00

#### Moscow Mule

Refreshing long blend of Ketel One vodka,  
Fentimans Ginger Beer & fresh lime 7.50

#### Disaronno Sour

Well-balanced sweet & sour cocktail, mixing Disaronno Amaretto,  
sugar syrup & lemon juice 7.00

#### Espresso Martini

Sophisticated & creamy with a kick of caffeine.  
Shaken with Ketel One vodka, Tia Maria & sugar syrup 7.50

## JUGS

Served in 1.6L pitchers. Great to share.

#### ♥ Pimm's

An English staple, this British gin-based liqueur with bitter herbs and citrus, is packed into a jug with ice, lemonade and fruit. The classic sharer 18.00

#### Elderflower Fizz

St-Germain elderflower liqueur, strawberries and Prosecco make this an English seasonal winner! 22.00

#### Reyka Berry Collins

A mix of Reyka vodka, Chambord, berries & soda.  
A slightly sweet, refreshing jug to share 24.00

# THE BLACK HORSE

## FIZZ & FLUTES

**Prosecco Spumante Brut, Ca' di Alte, Italy**  
*Nice quality Prosecco – lively bubbles, hints of apple & a creamy texture*  
Flute 5.95 Bottle 26.50

♥ **Lunetta Rosé Spumante, Italy**  
*The palest prettiest strawberry-scented pink fizz from a good Prosecco maker* 27.50 (200ml/9.25)

**Prosecco Superiore Valdobbiadene, De Bertiol, Italy**  
*Superior Prosecco from the heart of the zone* 30.00

♥ **Hattingley Valley Classic Cuvée 2013, Hampshire, England**  
*Seductive, light & delicious alternative to Champagne from a beautiful corner of Hampshire* 40.00

**Champagne Devaux Grande Réserve NV, France**  
*Highly-rated boutique champagne with long bottle-ageing for rich brioche flavour*  
Flute 8.00 Bottle 42.50

**Veuve Clicquot Yellow Label NV, Champagne, France**  
*Wonderfully familiar bottle that makes any party go with a swing* 65.00

**Laurent-Perrier Cuvée Rosé Brut NV, France**  
*Special rosé for a special occasion* 75.00

**Bollinger Grande Année Brut, Vintage 2007, France**  
*Absolutely Fabulous vintage Champagne – opulent & delicious* 100.00

## MAGNUMS

Turn your party into a real celebration with one of our special wines served in magnum (1.5l bottle). Choose from:

**Prosecco Superiore Valdobbiadene, De Bertiol, Italy** 58.00

**Tinpot Hut Marlborough Sauvignon Blanc, NZ** 55.00

**Chablis St Martin 2015, Domaine Laroche, France** 70.00

**Rioja Vega Crianza, Rioja, Spain** 50.00

**Palazzo della Torre, Allegrini, Veronese, Italy** 65.00

## WHITES 175ml 250ml Bottle

### ADVENTUROUS

**Grillo, Ca' di Ponti, Terre Siciliane, Italy** 18.50  
*Great quaffer, nice body - hints of peach, pear & hazelnut*

**Loureiro, Casa de Vila Nova, Minho, Portugal** 23.50  
*Super-refreshing fashionable Portuguese white with more character than Vinho Verde*

**Picpoul de Pinet, Duc de Morny, L'Ormarine, France** 5.95 8.35 24.00  
*Zesty, tangy white from the Midi – good on its own or with seafood*

♥ **Amalaya Torrontés-Riesling, Salta, Argentina** 26.50  
*Blending Argentina's white grape with Riesling yields amazing results. Lively, fruity & good*

### LIGHT & FRESH

**Pasquiers Sauvignon Blanc V, Languedoc, France** 5.00 7.00 19.75  
*Southern French Sauvignon spiked with zingy local Vermentino*

**Alpha Zeta Pinot Grigio delle Venezie, Italy** 5.35 7.55 21.75  
*Quality Pinot Grigio, well-balanced, pear & fresh-baked bread flavours*

**Tummil Flat Sauvignon Blanc, Marlborough, NZ** 6.80 9.45 27.75  
*Classic Marlborough Sauvignon made by an Englishman – nettles & gooseberries, good length*

♥ **Kumeu Village Pinot Gris, Hawkes Bay, NZ** 29.50  
*Hand-picked grapes & quality wine-making - a dry Pinot Gris with great flavour & length*

♥ **Marchesi di Gresy Sauvignon Blanc, Piemonte, Italy** 34.00  
*Talented Kiwi Geoff Chilcott makes this fabulously satisfying Sauvignon in Northern Italy*

**Pouilly-Fumé, Les Fines Caillottes 2013, J.Pabiot, France** 36.50  
*Five generations of family know-how result in classic smoky Loire valley Sauvignon*

### RICH & FOOD-FRIENDLY

**Percheron Chenin Blanc Viognier, South Africa** 4.80 6.45 18.00  
*Dry zesty Chenin Blanc enriched with a drop of Viognier*

♥ **La Cabane Marsanne-Viognier, France** 21.50  
*A real bargain, full-flavoured Rhône-style white with good length*

**Pecorino, Caparrone, IGT Colline Pescaresi, Italy** 25.00  
*Interesting & increasingly fashionable wine. Hints of peach & hazelnut with a fresh finish*

♥ **Mâcon-Charnay, Réserve Personelle, France** 6.45 9.15 26.50  
*Classic French Chardonnay – no clumsy oak, just fresh citrus, apricot & honey*

**Gavi di Gavi, La Lugarara, La Giustiniana, Italy** 32.00  
*Truly premium glass of Gavi from the top maker*

**Trinity Hill Hawkes Bay Chardonnay 2015, NZ** 33.50  
*Delicate but rich – cool climate Chardonnay from Hawkes Bay is the coming thing*

**Chablis St Martin 2015, Domaine Laroche, France** 37.50  
*Double medal-winner - intensely fresh, ripe fruit, lingering finish*

**Mercurey Le Roc Blanc 2014, Chateau de Santenay, France** 40.00  
*Fine white Burgundy from an estate all of whose wines are highly impressive*

## REDS 175ml 250ml Bottle

### LIGHTER

**Pleno Tempranillo, Navarra, Spain** 18.00  
*Well-made fruity red – strawberry & blackcurrant flavours*

♥ **Tanner's Douro Red, Douro Valley, Portugal** 5.45 7.95 23.00  
*Lovely, juicy wine from a great region. Smooth & ripe*

**Fantini Sangiovese, Terre de Chieti, Tuscany, Italy** 26.50  
*IWC trophy-winner, a fresh & fanciable red – ripe cherry flavours*

**Tummil Flat Pinot Noir, Marlborough, NZ** 6.95 9.75 28.50  
*Excellent smooth Pinot with cherry & plum flavours & fine tannins*

♥ **Barco Reale di Carmignano 2014, Capezzana, Tuscany, Italy** 35.00  
*From vineyards cultivated for over 1200 years, this delicious red blend was the pick of a recent tasting*

### MEDIUM-BODIED

**Ramé Garnacha, Campo de Borja, Spain** 18.50  
*Ripe, plummy, twist of pepper – good after-work drinking*

**Ladera Verde Merlot, Central Valley, Chile** 4.85 6.75 19.50  
*Very quaffable everyday Merlot – typically smooth & gentle*

♥ **Côtes du Rhône Villages, Les Coteaux, Boutinot, France** 5.95 8.50 24.50  
*Berry aroma, rich, satisfying fruit flavours, hints of spice*

**Rioja Vega Crianza, Rioja, Spain** 6.10 8.75 25.50  
*Blackcurrants, vanilla, good backbone – a fine choice with or without food*

♥ **Cousiño-Macul Antiguas Reservas Cabernet Sauvignon, Chile** 29.50  
*An old favourite of ours, recently named one of South America's top Cabernets*

**Palazzo della Torre, Allegrini 2014, Veronese, Italy** 35.00  
*Highly drinkable baby Amarone – perfect when you want to do justice to a great steak*

**Château Larose Perganson 2010, Haut-Médoc, France** 42.50  
*Fruity, forward Gold medal-winning Bordeaux – cassis, raspberry & liquorice, subtle oak*

### FULL-BODIED

**Silver Myn Argentum Red, Stellenbosch, South Africa** 20.00  
*Old vine Cabernet Sauvignon blend from a family winery. Fruity & elegant*

**Finca los Primos Malbec, V Bianchi, San Rafael, Argentina** 5.95 8.60 25.00  
*Another great match for steak – rich, weighty feel with a soft silkiness*

**Nero d'Avola, Vigneti Zabù, Sicily, Italy** 26.50  
*Lush & juicy, would slip down nicely with something from the barbecue*

♥ **Renacer Punto Final Malbec Reserve 2014, Mendoza, Argentina** 34.50  
*Outstanding wine on a recent trip to Argentina – full-bodied, fruity, glorious*

**Gigondas, Domaine Le Haute Marone 2013, Rhône, France** 36.00  
*Big, elegant Grenache/Syrah/Mourvèdre blend – cherries, chocolate, smoke & spice*

♥ **Viña Arana, Rioja Reserva 2008, La Rioja Alta, Spain** 42.00  
*The absolute benchmark classic style Rioja Reserva from a famous estate*

## ROSÉ 175ml 250ml Bottle

**Piattini Pinot Grigio Rosé, Italy** 5.00 7.00 19.75  
*Delicate, light & fruity Italian rosé*

♥ **Côtes du Rhône Rosé, Les Cerisiers, France** 5.75 8.25 23.75  
*Salmon coloured, Provençal in style, dry & mouth-watering*

**Château du Galoupet, Cru Classé, Provence, France** 29.50  
*Ah, Galoupet – St. Trop in a glass*

## MOCKTAILS

And if you're driving, expecting or just not a drinker we've chosen some good stuff for you too.

♥ **Apple Mojito**  
*Apple juice, fresh lime, mint, sugar & soda* 4.00

**Shirley Temple**  
*Freshly squeezed orange juice, Canada Dry ginger ale & a dash of grenadine* 4.00

**Country Rose**  
*Apple juice, cranberry juice & elderflower cordial* 4.00

**Salted Caramel Iced Espresso**  
*Double espresso, caramel syrup & sea salt* 4.00

---

## SOFT DRINKS

**Fentimans**  
*Traditional Ginger Beer or Wild English Elderflower*

**Belu – Still or Sparkling**  
*Not-for-profit mineral water, raising money for WaterAid*

**Frobishers Juices**  
*Apple & Mango or Orange & Passionfruit*

**Coca-Cola & Diet Coke**  
*Available by the glass or bottle*

**Luscombe**  
*Sicilian Lemonade, St Clements or English Apple*

## Free-From BEERS

**Erdinger Alkoholfrei Beer**  
*Brewed to exacting Bavarian standards - actually tastes of beer (0.5% ABV)* 4.00

**Peroni Gluten Free**  
*Italy's most iconic beer (5.1% ABV)* 4.50

*All wines by the glass are also available as 125ml glasses. Allergen alert: wine contains sulphites.*