



## WHITE WINE

Callia Pinot Grigio 7/25

*“white flowers, jasmine, peach”*

*Argentina*

Uby No. 3 7/26

*“tropical, zesty, packed with flavour”*

*France*

Carpenieto “Dogojolo” 8/29

*“medium bodied, juicy fruit”*

*Italy*

Paso o Paso (organic) 7/26

*“fresh, stone fruits, touch of aromatic herbs”*

*Alicante*

Kono Sauvignon Blanc 8/30

*“punchy citrus, gooseberry, tropical fruits”*

*New Zealand*

Miraflors Rosé 7/30

*“fresh, vibrant strawberry, crisp”*

*France*

## RED WINE

Cave Syrah 6/23

*“medium bodied, red fruit, cracked pepper”*

*France*

Il Medaglione Primitivo 7/25

*“rich, soft black fruit, unctuous”*

*Italy*

Wrongo Dongo 7/28

*“ripe fruit, bags of flavour, hint of chocolate”*

*Spain*

Viu Manent Reserve 7/26

*“intense floral, juicy ripe plum”*

*Chile*

Coto Mayor Crianza 8/29

*“fresh, spice and black fruit”*

*Spain*

## SPARKLING WINE

Milage Prosecco 7/30  
*Italy*

Gossett Extra Brut 65 (Bottle Only)  
*France*

## HOUSE COCKTAILS 9

### CAMPFIRE

*“smoky, full-bodied, sharp”*

Aged Rum, Amaro Montenegro,  
Benedictine, Laphroaig, Angostura

### WINTER MULE

*“if mulled wine were a cocktail...”*

Vodka, Pomegranate Shrub, Ginger,  
Sugar, Cranberry

### JASMINE TWIST

*“bright, citrusy, smooth”*

Gin, Martini Fiero, Mandarin, Cinnamon Syrup,  
Dry Curacao

### #2 TRAIN

*“spiritous, deep, mellow”*

Rye, Maraschino, Burnt Demerara, Noilly Prat

## SHELBY'S GIN SERVES 8

*— all served with housemade tonic or Poachers Tonic —*

### COPELAND

Orange Twist, Orange Bitters

### SACRED

Lemon Wheel, Grapefruit Bitters

### GLENDALOUGH

Thyme, Lemon

### BOATYARD

Lemon Twist, Angostura

### BERTHA'S REVENGE

Mint, Peychauds Bitters

### Steady On...

### \*\* WINTER WALK \*\* 9.5

*“a sharp breath of cold air”*

Tequila, Italicus, Cocci Americano, Verjus, Gin  
*— served at Bottle Strength—*

### RUMRAISIN' 9

*“dessert without the effort”*

Aged Rum, PX Sherry, Oloroso,  
Chocolate Bitters, Sugar