

WONDERLAND

BAR & KITCHEN





White Wine	175ml	250ml	bottle
------------	-------	-------	--------

Dry, Crisp and Fruity Whites

Food pairing: These are delicately flavoured, dry wines driven by a racy acidity. Ideally these wines are paired with fish dishes, light salads, and tomato based dishes.

Writers Block Chenin Blanc - South Africa	Ve	£6.60	£8.60	£24.00
--	---------------	-------	-------	--------

A dry Chenin Blanc that delivers a medley of ripe fruit, pear, peach and honeydew melon with zesty, citrus finish. Pairs well with seafood or crunchy salad.

Primi Soli Pinot Grigio - Italy		£8.10	£10.50	£29.50
--	--	-------	--------	--------

A classic Pinot Grigio white from Northern Italy, this wine is light-bodied and delicate. Crisp and dry with notes of tree fruits including pears and peaches, plus hints of lemon on the finish.

Med to Full Bodied, Ripe White

Food pairing: Fuller, richer wines are great when paired with spicier, richer dishes and marry well with butter and creamier sauces.

Akarana Sauvignon Blanc - New Zealand	V	£9.20	£12.10	£34.00
--	--------------	-------	--------	--------

Crisp, vibrant white wine that showcases the best of New Zealand’s wine-growing regions. It delivers an intense burst of tropical fruit flavours, with notes of passionfruit, lime, and gooseberry, balanced by a refreshing acidity. The wine is bright and aromatic, with a clean, zesty finish. Akarana Sauvignon Blanc is perfect for those who enjoy an expressive, fruit-forward wine.

Red Wine	175ml	250ml	bottle
Soft, Fruity or Finer Red			
Food pairing: Softly structured with silky rounded, soft red fruit and good freshness. Pair with tomato based sauces, vegetable based dishes, chicken dishes, game and pork.			
Primi Soli Merlot - Italy	£8.10	£10.50	£29.50
Luscious blackberries combine with damson to give this wine an overwhelming abundance of fruit content.			

Spicy, More Intense Medium Bodied Red			
Food pairing: With a naturally peppery edge and warming red & black fruit flavours these wines pair with a wide selection of rare to medium cooked beef and lamb dishes. Great to turn up the heat on spicier dishes.			
Calaveras Vino Tinto Tempranillo - Spain	£6.60	£8.60	£24.00
Quaff-able, full of fruit cake and spice. Very elegant tannins which lengthen the liquorice and fennel characters on finish.			

Rich, Concentrated, Full Bodied Red			
Food pairing: These wines have weight, complexity and may offer a power elegance. Pair with full-flavoured dishes, stews, and well cooked beef dishes.			
Club De Campo Malbec - Argentina 	£9.20	£12.10	£35.50
With an intense colour, the nose reveals red fruit notes, blueberries and plum. Full of dark, ripe fruits and a rich, smooth damson like palate - unoaked, mellow and silky. A typical expression of the varietal harmonious on the palate, well structured, fruity, balanced tannins and a very pleasant finish.			

Rosé Wine	175ml	250ml	bottle
Food pairing: Rosés can range from being very dry to very sweet and this is the key to partnering. Counter spicy heat with sweeter wines; drier styles are great all rounders.			
Charlie Zin White Zinfandel - USA, California 	£7.10	£9.50	£26.00
Fruity and fresh with flavours of red fruit and hints of spices. Rich in flavour, this wine has a rounded mouthfeel and a long finish.			
Primi Soli Pinot Blush - Italy	£8.10	£10.50	£29.50
A light, delicate style of rose wine with a soft refreshing burst of summer red fruits.			

Sparkling Wine	175ml	bottle
Pirani Cuvée Spumanté - Italy	£8.30	£31.50
A delightful easy drinking fizz with notes of green apple and a lively pétillance.		
Botter Prosecco Rosé - Italy 		£33.50
Pale pink in colour and with a delicate but complex nose of red fruit and citrus. There are fine bubbles on the palate and fruity notes of white peach, green apple and lemon.		
Silverhand Estate Classic Brut - England 		£84.00
This traditional method sparkling wine is fresh and delicate on the palate with a creamy mouse. Expect flavours of peach, citrus and some toasty notes from lees aging.		

No & Low	bottle
Bon Voyage Sparkling White 0% - Spain / France	£24.00
Pale gold in appearance with hints of green. Intense aroma's of white flowers and citrus fruit. Creamy and smooth on palate.	

Cocktails

£12.00

- Classic
- Cosmopolitan

Absolut Citron, Triple Sec, Cranberry, Lime, Gomme
- Margarita

Olmecca, Triple Sec, Lime, Gomme, Salt
- Mojito

Havana 3YO, Mint, Caster Sugar, Lime, Soda
- Pina Colada

Malibu, Havana 3YO, Pineapple, Coconut Milk, Gomme
- Negroni

Beefeater, Martini Rosso, Campari, Orange

- Twisted
- After Eight

Baileys, Kahlua, Crème De Menthe, Milk, Mint, Chocolate
- Raspberry & Mint Collins

Beefeater, Raspberry, Lemon, Mint, Gomme, Soda

- Martini
- Pornstar

Absolut Blue, Absolut Vanilla, Pineapple, Passionfruit Purée, Lime, Gomme, Prosecco
- French

Absolut Blue, Crème De Cassis, Pineapple
- English Garden

Beefeater, Apple, Elderflower, Mint, Cucumber, Sugar, Lime

- Sours
- Whisky

Bulleit Bourbon, Lemon, Caster Sugar, Egg White, Angostura Bitters
- Amaretto

Disaronno, Lemon, Caster Sugar, Egg White, Angostura Bitters

- Spritz
- Bellini

Raspberry / Passionfruit, La Fornarina
- Aperol

Aperol, La Fornarina, Orange, Soda
- Hugo

Beefeater, La Fornarina, Elderflower, Mint, Soda

- Mocktails
- £7.50
- Apple Mojito
- Pina Colada
- Orange & Passionfruit Twist
- Raspberry Flip

This boutique collection of cocktails contain some classics as well as our favourites. If you can't see your favourite, please ask and if we have the ingredients, we'll make it!





Gin

	Including mixer
Whitley Neil Raspberry 0% Best served with tonic and lemon	£6.20
Beefeater Best served with tonic and orange	£6.90
Beefeater Pink Best served with tonic or ginger ale and pink grapefruit	£7.10
Bombay Sapphire Best served with tonic and lime	£7.40
Whitley Neil Rhubarb Best served with ginger ale and pink grapefruit	£8.00
Malfy Rosa Best served with tonic and pink grapefruit	£8.00
Malfy Arancia Best served with tonic and orange	£8.00
Hendricks Best served with elderflower tonic and cucumber	£8.60

Vodka

	Including mixer
Absolut	£6.90
Absolut Flavours	£7.80
Belvedere	£8.80

Rum

	Including mixer
Havana 3YO	£6.90
Malibu	£7.10
Havana Spiced	£8.00
Kraken	£8.60
Havana 7YO	£8.80

Whisky

	Straight / Mixer £1
Jameson Irish blend – the perfect blend of spicy, nutty and vanilla notes with exceptional smoothness.	£6.30
Monkey Shoulder Scotch blend – zesty orange meets mellow vanilla, honey and spiced oak.	£6.70
Bulleit Bourbon American bourbon – rich and spicy, with warming notes of cinnamon, nutmeg and clove.	£7.20
Jameson Black Barrel Irish blend – soft barrel-char aromas with sweet barley, cereal and fresh fruitiness.	£7.70

Our bar stocks some amazing spirits, wine, beer and more. Featuring the extensive cocktail list which are all made with care, flair and the occasional signature twist.

We also stock the usual suspects, please ask one of our team for more.

Beer & Cider

Draught	
Stella Artois	£6.50
San Miguel	£6.80
Kopparberg Crisp Apple	£6.80
Guinness	£7.10
Camden Hells	£7.10
Camden Eazy IPA	£7.10

Bottled	
Budweiser	£5.60
Corona	£5.60
Kopparberg	£6.30
Hooch	£5.80

No & Low Alcohol

Corona 0%	£5.00
Kopparberg 0%	£5.50
Guinness 0%	£6.10

Soft Drinks

Juice	£3.20
Apple	Pineapple
Orange	Cranberry

Fizz	£3.20
Pepsi	Ginger Ale
Pepsi Max	Sparkling Water
Lemonade	Sparkling Elderflower

Franklin's Tonic	£3.50
Original	
Light	
Elderflower & Cucumber	

Kids Fruit Shoot	£2.40
Apple & Blackcurrant	
Orange	

Free water is always available to all guests





WONDERLAND

BAR & KITCHEN

Images are for illustrative purposes only.
Drinks, garnishes and presentation may vary on the day.