

WONDERLAND

BAR & KITCHEN





White Wine

175ml250mlbottle

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.

Cape Marlin Chenin Blanc - Western Cape, South Africa

£6.60£8.60£24.00

Fruit forward, fresh, fragrant and aromatic with tangerine, yellow and red plums and nectarine notes.

Ve

San Giorgio Pinot Grigio, - Veneto, Italy

£8.10£10.50£29.50

Pale straw in colour, San Giorgio Pinot Grigio offers fresh aromas of green apple, citrus, and delicate floral notes. On the palate, it is crisp and clean, with flavours of lemon zest, green pear, and a subtle hint of almond.

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.

Southern Lights Sauvignon Blanc - Marlborough, NZ

£9.20£12.10£34.00

This Marlborough Sauvignon Blanc is a fresh and vibrant wine, with passion fruit, gooseberry and some melon characters. Racy on the palate with a core of orchard fruits that is very pure and focused. The finish is soft and warm.

Ve

No & Low

bottle

Codorniu Cava Zero - Catalunya-Penedès, Spain

£24.00

Codorniu Zero is a delicious alcohol-free sparkling wine obtained by dealcoholizing. Its fresh citrus flavors and tropical fruit combine perfectly with any occasion that requires an alternative pleasure. Fine bubble, fruity & balanced.

Red Wine	175ml	250ml	bottle
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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.

San Giorgio Montepulciano D’Abruzzo - Abruzzo, Italy	£8.10	£10.50	£29.50
Blackberries, plums, and cherries—along with a touch of dried herbs and hints of spice. The palate is rich and round, with layers of ripe fruit, earthy undertones, and a gentle touch of vanilla and toast from its time in oak. The tannins are smooth and well-integrated, giving the wine a balanced, velvety finish that lingers with a touch of warmth.			

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.

Cape Marlin Shiraz - Western Cape, South Africa		£6.60	£8.60	£24.00
A soft and flavoursome red with attractive and rounded fruit flavours.				

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.

Toro Fuerte Malbec - Argentina		£9.20	£12.10	£35.50
The nose is an explosion of ripe black cherries, plums, and hints of blackberry, complemented by warm notes of vanilla and a touch of tobacco. On the palate, expect a full-bodied structure with velvety tannins and a seamless balance of fruit and oak, leading to a long, satisfying finish with echoes of dark chocolate and spices.				

Rosé Wine	175ml	250ml	bottle
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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.

Pink Orchid Zinfandel - California		£7.10	£9.50	£26.00
Flavourful and off-dry with notes of baked summer pudding, lychees, exotic fruit and tutti frutti.				
Rosé San Giorgio Pinot Grigio - Veneto, Italy		£8.10	£10.50	£29.50
Delicate, dry and fresh, this is light in colour with notes of pear, bubblegum and rosehip.				

Sparkling Wine	175ml	bottle
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La Fornarina Blanc De Blancs - Veneto, Italy		£8.30	£31.50
An elegant, fine sparkling wine. Delicate with perfumes of white flowers and a certain minerality. Excellent as an aperitif and wonderful paired with light summer meals, risotto and shellfish.			

La Fornarina Prosecco Rosé - Veneto, Italy		£33.50
A fine and fragrant nose of fruity and floral aromas. Fresh, savoury and well-balanced on the palate. Harmonious with a persistent finish.		

Jules Feraud Champagne - France		£84.00
Fresh and extremely appealing with notes of caramel, buttered toast, grilled nuts and pistachio shells.		

Cocktails

£12.00

Classic

Cosmopolitan
Absolut Citron, Triple Sec, Cranberry, Lime, Gomme

Margarita
Olmeca, 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	£6.60
Absolut Flavours	£7.40
Belvedere	£8.40

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 Pale Ale	£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 Multivits		£2.90
Apple & Blackcurrant		
Orange		

Free water is always available to all guests





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