

# the eastside rooms.

## PRE-SALE DRINKS MENU

the  
eastside  
rooms.



## WHITE WINE

### **Pierre Lacasse Chardonnay**

Bright gold in colour with an inviting scent of honey, melon and peach. Aromas of apricot and melon on the palate with some floral nuances. Very juicy, crisp and delicate wine. (Vegan)

£29.00

### **Volandas Sauvignon Blanc**

Dry with fresh flavours of citrus, apples and peaches and a clean balanced finish. (Vegan)

£32.00

### **Kleindal Chenin Blanc**

Tropical fruit salad aromas and a zesty fresh palate which is light bodied and easy drinking with a crisp finish. (Vegan)

£34.00

### **Moko Sauvignon Blanc**

Zesty citrus with white stone fruits. Luscious, abundant gooseberry aromas follow through onto the palate where it explodes with a full on citrus zing that is balanced by fantastic texture. The finish is clean, crisp and refreshing

£38.00







## RED WINE

### **Volandas Cabernet Sauvignon**

Bright garnet coloured wine, medium bodied, soft and harmonious with hints of chocolate, plums and vanilla

£29.00

### **Euca Hill Shiraz**

Excellent Shiraz with a lovely rich and rounded palate and soft tannins providing a lingering fruit-driven finish.

£32.00

### **Toro Malbec**

Deep purple in colour, this Malbec has enticing aromas of damson and violet. Showing great structure and balance, a rich wine with tannins that are velvety smooth (Vegan)

£34.00

### **Neptune Point Pinot Noir**

Smooth and perfectly balanced wine with notes of plum and black cherry.

£38.00





## ROSE WINE

### Pink Orchid Zinfandel

Flavourful and off-dry with aromas and flavours of baked summer pudding, lychees, exotic fruit and tutti frutti. (Vegan)

£32.00

## CHAMPAGNE & SPARKLING

### Nua Prosecco

The bouquet is candidly intense with hints of freshly baked bread with a final scent of honey and hazelnut. Notably balanced, full-bodied and full of flavour; persistent almond aftertaste. (Vegan)

£38.00

### Nua Prosecco Rose

This sparkling prosecco rosè has an inviting fruity nose with scents of strawberries and cherries. (Vegan)

£40.00

### Moët and Chandon NV

Delicate with vine and lime blossom aromas. The palate is well balanced and shows finesse. (Vegan)

£70.00

### Laurent Perrier Brut

A lighter house style. Subtle citrus, toast and spice predominate this perfectly balanced Champagne, with a strong structure giving the wine good food compatibility. (Vegan)

£85.00

### Laurent Perrier Rose

Unusually made by the saignée method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing apéritif, it also works well with a variety of dishes. (Vegan)

£110.00



## BEERS, CIDERS & SOFT DRINKS

Bucket of 10 Corona	£50.00
Bucket of 10 Budweiser	£50.00
Bucket of 10 Peroni	£52.00
Bucket of 10 Orchard Pig Cider	£58.00
Bucket of 10 Soft Drinks	£20.00
75cl Still / Sparkling Mineral Water	£5.00

## BOTTLE SERVES

Absolut Vodka 70cl	£160.00
Ciroc 70cl	£185.00
Jack Daniels 70cl	£175.00
Beefeater 70cl	£160.00
Captain Morgan White Rum 70cl	£160.00
Dead Man's Fingers Spiced 70cl	£175.00

Inclusive of 10 complimentary mixers  
Red Bull charged at a £10.00 upgrade



**the  
eastside  
rooms.**