

# HAYNE HOUSE DRINKS 2020

## Soft Drinks

Coke/Lemonade (Half Pint)	£2.20
Coke/Lemonade (Pint)	£3.60
Orange/Apple Juice	£2.10
Appletiser	£2.40
J20	£3.30
Biddenden Apple Juice 250ml	£3.00
Biddenden Clearly Juice 750ml	£5.80
Cloudy Lemonade	£2.30
Bottled Water (still)	£2.50
Bottled Water (Sparkling)	£2.50

## Hot Drinks

Tea	£2.00
Coffee	£2.50

## By the Jug

Orange/Apple Juice	£5.50
Pimms	£18.00

## Bar Prices

Peroni	£4.20
Corona	£4.00
Spitfire	£5.20
Doombar	£4.95
Whitstable Bay	£5.00
Guinness Surger	£4.70
Curious Brew	£4.70
Old Mout Cider	£4.70
Biddies No.5 Cider	£5.60

## On Tap

Peroni	£3.10/£5.00
Kozel	£2.95/£4.80
<b>Curious Apple</b>	<b>0000000</b>
Pimms	£5.10

## House Spirits

Vodka- Absolut	25ml/50ml £4.20/£7.20
Gin- Beefeater	£4.00/£7.00
Rum- Havana Club	£4.40/£7.40
Whiskey- Jameson	£4.20/£7.20
Brandy- Courvoisier	£4.20/£7.20
Liquors- Jaegermeister	£4.20/£7.20
Sambuca/Tequila	£4.00
Tequila Rose	£4.00
Apple Sourz	£3.50

## Mixers

Fever Tree	£2.00
Splash	£0.90

Red Bull	£2.65
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## Signature Cocktails

<b>Classic Mojito</b>	<b>£7.50</b>
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*Classic mojito mixed with Bacardi, lime & mint and garnished with fruit*

<b>Woo Woo</b>	<b>£8.00</b>
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*A sweet peach taste with a kick of vodka made with cranberry*

<b>Strawberry Daquiri</b>	<b>£8.00</b>
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*A double shot of Havana Rum blended with fresh strawberries and a splash of lime*

<b>Espresso Martini</b>	<b>£8.00</b>
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*A mix of Tia Maria, a Double Espresso shot and Absolut vodka topped with coffee beans*

Pornstar Martini	£8.00
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*A mix of Vanilla Vodka and Passoa, served with a shot of house Prosecco*

<b>Dark and Stormy</b>	<b>£7.50</b>
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*Havana Dark Rum mixed with Ginger Beer and Lime*

<b>Aperol Spritz</b>	<b>£7.00</b>
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*Italian cocktail of Aperol, House Prosecco and Soda*

<b>Pink Spritz</b>	<b>£8.00</b>
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*Gordon's gin with a splash of Prosecco, topped with Lemonade and a strawberry garnish*

<b>"Elegance" English Garden</b>	<b>£8.00</b>
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*A mouth-watering Elderflower beverage served with Beefeater gin and a hint of lime*

## Mocktails

<b>Virgin Mojito</b>	<b>£4.50</b>
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*As the Mojito but without the Rum and topped with Apple Juice*

<b>Blackberry Mule</b>	<b>£4.50</b>
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*Freshly squeezed Lime juice muddled with summer berries and ginger beer*

<b>Wedarita- Non alcoholic Margarita</b>	<b>£4.50</b>
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*Fresh lime and orange juice, topped with bitter lemon served in a margarita glass*

# WINE LIST

*Life is too short to drink bad wine*

We hope you enjoy the selection of wines that have carefully handpicked for your special day.  
Please see list of wines available together with their upgrade prices.

## White

House Sauvignon Blanc £20.00  
House Pinot Grigio £20.00

### Rural Par Nature, Vegan/Organic, France

*Crisp taste of a Grenache with the smooth taste of a chardonnay* £23.00  
Upgrade £1.50pp

### Torre Dei Vescovi, Pinot Grigio, Italy

*Delicate bouquet with complex floral notes, dry and pleasantly fresh.* £23.00  
Upgrade £1.50pp

### Outnumbered, Pinot Gris, New Zealand

*Fresh elderflower aromas, with a warm fruit flavour and refreshing finish* £24.00  
Upgrade £2.00pp

### Domaine De La Serre, Picpoul De Pinet, France

*Delightfully fresh with zesty and fresh grapefruit and lemon aromas* £24.00  
Upgrade £2.00pp

### Ortega, 2016, England

*Green Apple, grapefruit with a medium bodied palette, deliciously fruity.* £24.00  
Upgrade £2.00pp

### Mayfly, Sauvignon Blanc, New Zealand

*Deliciously crisp with excellent natural acidity. Well rounded body and a good structure* £25.00  
Upgrade £2.50pp

### Commune Di Gavi Nuovo, Gavi, Italy

*Fresh and zesty citrus notes and ripe peachy characters are balanced by acidity* £25.00  
Upgrade £2.50pp

### Gribble Bridge Biddenden, England

*Lovely nose of soft apple blossoms and apricot, dry but delicately fresh.* £26.00  
Upgrade £3.00pp

### Chapel Down, Flint Dry, England

*Aromatic aromas of apple, pear and kiwi with a refreshing smooth finish* £28.00  
Upgrade £4.00pp

### Chapel Down, Bachhus England

*Lime zest and elderflower aromas followed by flavours of juicy citrus fruit.* £29.00  
Upgrade £4.50pp

## Domaine De Malandes, Chablis, France

*Full flavoured and floral Chablis with a hint of oak to the finish* £30.00  
Upgrade £5.00pp

## Rose

House Blush £20.00  
House Zinfandel £20.00

## Love Provence, Cotes De Provence, France

*Smooth soft texture with bright and refreshing fruit flavours* £24.00  
Upgrade £2.00pp

## Biddenden Gribble Bridge Rose, England

*Well balance medium dry rose wine, with a full fruit flavour.* £24.00  
Upgrade £2.00pp

## Chapel Down, English Rose, England

*Delicate rose, which reflects English summers with aromas of strawberries and cream.* £27.00  
Upgrade £3.50pp

## Red

House Merlot £20.00  
House Shiraz £20.00

## La Ferme Du Mont, Cotes du Rhone, France

*Ripe and rounded and full of black fruits: blackberries, cherry and blueberry, with liquorice notes.* £22.00  
Upgrade £1.00pp

## Rural Par Nature, Vegan/Organic, France

*Flavours of cherry, blackcurrant and raspberry a rich smooth merlot.* £23.00  
Upgrade £1.50pp

## Solar Teules, Rioja, Spain

*Well structured with an intense flavour vanilla and toast notes.* £25.00  
Upgrade £2.50pp

## La Forge, Malbec, France

*Floral, plums, mocha and blackcurrant aromas. Well balanced with a rich finish* £27.00  
Upgrade £3.50pp

## Chateau Barrel Laussac, Bordeaux, France

*Fruity and black pepper aromas with a balance powerful aftertaste* £27.00  
Upgrade £3.50pp

## Champagne & Sparkling

**Pascual Tosso, Malbec, Argentina**  
Ripe fruits with aromas of plums and a touch of elegant oak. £28.00  
Upgrade £4.00pp

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Ripe fruits with aromas of plums and a touch of elegant oak. £28.00  
Upgrade £4.00pp

**Reserve Dulong, St Emilion, France**  
*Liquorice and black fruit finish, with intense aromas.* £32.00  
Upgrade £6.00pp

**Louis Latour, Fleurie, France**  
*Light medium bodied with fruity red flavours and a well rounded finish.* £34.00  
Upgrade £7.00pp

**Quiot Le Arnevels, Chateauf Du Pape, France**  
*Ripe dark berries and spices. Smooth and persistent with aromatic fullness.* £34.00  
Upgrade £7.00pp

House Prosecco £24.00

**Ca Bolani, Prosecco, Italy**  
*Oozing northern Italian chic, it has a gentle and aromatic flavour* £00.00  
Upgrade £00.00pp

**P'Rose, Rivarose Sparkling, France**  
*Best of Southern France bubbles, delicate with a fruity pink aroma.* £26.00  
Upgrade £1.00pp

**Biddenden Gribble Bridge, White, England**  
*Intense and supple with a clean finish taste and good structure* £36.00  
Upgrade £2.00pp

**Biddenden Gribble Bridge, Rose, England**  
*Aromas of sweet dry strawberry and raspberry with hints of rhubarb.* £41.00  
Upgrade £8.50pp

**Chapel Down NV Brut, England**  
*Elegant aromas of red apple and lemongrass with hint of strawberry.* £37.00  
Upgrade £6.50pp

**Chapel Down Rose Brut, England**  
*Vibrant rose with aromas of ripe berries and background notes of shortbread and cream.* £43.00  
Upgrade £9.50pp

**House Champagne, Jacques Bardelot, France**  
*Beautiful champagne with apple slice and crisp pear flavours.* £40.00  
Upgrade £3.50pp

**Laurent Perrier La Couve, France**  
*A floral fragrance evolving into a soft red berry richness* £55.00

**Moet Et Chandon Imperial, France**  
*A flowery aroma with warm biscuit.* £60.00

**Veuve Clicquot, France**  
*A rich creamy style with biscuit flavours.* £65.00

**Bollinger Special Cuvee, France**  
*Its biscuity nose is endowed with hints of white fruit and the rich, full-bodied palate* £65.00