

## RED WNE

### Claude Val Rouge - Languedoc, France

Fruity, well balanced with hints of liquorice

175ml- £5.5 250ml- £6.5 £18.5 BOTTLE

### Fedele Organic Nero d'Avola - Sicily

The main red grape variety of Sicily, deep, soft with big blackcurrant flavours

175ml- £6.5 250ml- £7.5 £23 BOTTLE

### Aan de Doorns Cabernet Sauvignon - South Africa

Dark berry fruits, black cherry & cassis with a lovely smoky spiciness

175ml- £6.75 250ml- £8 £23.5 BOTTLE

### The Butcher of Buenos Aires Malbec - Mendoza, Argentina

Bursting with fruit and a hint of chocolate, big wine to match our robust dishes

175ml- £7.25 250ml- £8.75 £26 BOTTLE

### Casa La Rad Solarce Rioja Tinto - Spain

Full bodied & silky smooth with red berry aromas. Liquorice & blackcurrants - family vineyard

£28 BOTTLE

## SPARKLING

### Cava, Brut nature reserva, Arrels Montau de Sadurni

Shiny yellow colour and aging aromas, top quality Cava with continuous bubbles

£5.5 £26 BOTTLE

### Barocco Prosecco

Beautifully balanced Prosecco with peachy fruit and a delicate light finish

£6 £28 BOTTLE

# HERITAGE

RESTAURANT & BAR

## WHITE WINE

### Claude Val Blanc - Languedoc, France

A blended wine, vibrant with tropical fruit & acacia honey

175ml- £5.5 250ml- £6.5 £18.5 BOTTLE

### Fedele Organic Catarratto Pinot Grigio - Sicily

This wine will match all our dishes, lots of delicate melon flavours and bags of freshness

175ml- £6.5 250ml- £7.5 £23 BOTTLE

### Aan de Doorns Chenin Blanc - South Africa

A lovely fresh & fruity wine with delicious apple & floral notes

175ml- £6.75 250ml- £8 £23.5 BOTTLE

### Round Stone Sauvignon - New Zealand

Rich, tropical aromas of mango, melon & ripe citrus, excellent concentration of fruit & long juicy finish

175ml- £7.25 250ml- £8.75 £26 BOTTLE

### Casa la Rad Solarce Rioja Blanco - Spain

Subtle & elegant with plenty of body & volume, well balanced acidity, great with any food type - family vineyard

£28 BOTTLE

### Bellini- £7.5

Strawberry  
liqueur puree

Crème Depeche  
& peach puree

Chambord

## ROSE

### Ca del Lago Pinot Grigio Rose

Refreshing cranberry & raspberry with a zesty finish

175ml- £5.5 250ml- £6.5 £18.5 BOTTLE

## CANS & BOTTLES

**Taras Boulba** – Brussels, Belgium  
- extra hoppy ale 4.6%

**£5.75**

**Cali American pale ale** – Newport,  
UK Tiny Rebel– 5.6%

**£4.75**

**Paulaner Weiss**- Munich,  
Germany- light German beer 5.5%

**£5.5**

**Floris Kriek** – Belgium- sweet  
cherry flavoured beer - 3.6%

**£5.25**

**Dutty IPA**- Newport, UK Tiny Rebel–  
4.2%

**£4.75**

**Estrella**- £4.2

## DRAUGHT

**Liverpool Craft-**

**Love Lane** – 4.5%

**£4.95**

## CIDER

**Rekorderlig wild berries** -£4.5

**Henry Weston's** - £5.5

## GIN

### BOBBY'S GIN – HOLLAND

With orange & star anise – £7

### WHITLEY NEILL – UK

With orange - £6

### BOMBAY SAPPHIRE – U.K

With juniper berry & lime - £6

### HENDRICKS - U.K

With cucumber - £6.5

### CHASE ELEGANT GIN – U.K

With juniper berry & lemon - £ 6.5

### TURNCOAT – A RANGE OF LOCALLY DISTILLED GIN

PLEASE ASK AS WE FREQUENTLY CHANGE THE  
FLAVOURS

### TANQUERAY No. TEN – U.K

With grapefruit & raspberry - £6.5

### JJ Whitley- UK violet gin

With freeze dried flowers - £6

### Mary le bone – UK

With grapefruit zest - £7

## COFFEE

Espresso- **£2.2**

Double espresso – **£2.6**

Americano - **£2.75**

Cappuccino/Latte/Flat white - **£2.85**

Hot chocolate- **£3**

Mocha - **£3.3**

**William Fox naturally flavoured syrup  
made locally- add a splash to hot  
chocolate (V/VG)**

Orange, caramel, vanilla - **£3.8**

PLUS, SEASONAL SPECIALS

## TEA

English breakfast tea- **£2.2**

Peppermint -**£2.1**

Earl Grey – **£2.1**

Tropical Green tea- **£2.1**

Berry Hibiscus -**£2.1**

## CLASSIC COCKTAILS Thurs-Sun £6

### Aperol Spritz

Aperol//soda//prosecco//orange **£7**

### Long Island

Vodka//gin//rum//tequila//

Cointreau//coke **£7.5**

### French Martini

Raspberry vodka//Chambord//pineapple  
juice **£7**

### Clover Club

Gin//lemon//raspberry liquor//egg  
white **£7.5**

### Espresso Martini

Vodka//Kahlua//shot of Heritage blend  
coffee **£7**

### New York Sour

Makers Mark bourbon//lemon//Ms  
Bettors Bitters//port float **£7.5**

### Margarita

Tequila//Cointreau//lime **£7.5**

**GUEST COCKTAILS ARE ALSO  
AVAILABLE**

## SOFT DRINKS

Pepsi- **£2.3**

Diet Pepsi -**£2.3**

Fentiman's rose Lemonade - **£3.1**

Fanta retro - **£2.5**

Ginger Beer - **£2.2**

Lime & Soda – **£2.3**

Ting- grapefruit soda - **£2.5**

Small Still water – **£2**

Large still water – **£3.8**

Small sparkling water - **£2**

Large sparkling water – **£3.8**