

## RED WINE

### 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

### 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

# 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

### 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

## 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

### Bellini- £8.5

Strawberry  
liqueur puree

Crème Depeche

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

**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**

**Non-Alcoholic Heineken** – £3

## DRAUGHT

**Liverpool Craft-**

**Love Lane Pale Ale** – 4.5%

**Love Lane Lager** – 4.4%

**£4.95/£2.75**

## CIDER

**Rekorderlig wild berries** -£4.5

**Henry Weston's** - £5.5

## GIN

**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**

**WHITLEY NEILL– A RANGE OF LOCALLY DISTILLED GIN**

PLEASE ASK AS WE FREQUENTLY CHANGE THE FLAVOURS

**LIVERPOOL GIN – U.K**

With lemongrass & ginger - **£7**

**TANQUERAY No. TEN – U.K**

With grapefruit & raspberry - **£6.5**

**JJ WHITLEY- UK violet gin**

With freeze dried flowers - **£6**

**MARY LA 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**

## TEA

English breakfast tea- **£2.2**

Peppermint -**£2.2**

Earl Grey – **£2.1**

Tropical Green tea- **£2.2**

Mixed Berry -**£2.2**

Camomile - **£2.2**

## 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**

## CLASSIC COCKTAILS Thurs-Sun £6

**Espresso Martini**

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

**New York Sour**

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

**Margarita**

Tequila//Cointreau//lime **£7.5**

**Aperol Spritz**

Aperol//soda//prosecco//orange **£7**

**Long Island**

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

Cointreau// **£7.5**

**French Martini**

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

**Clover Club**

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

**GUEST COCKTAILS ARE ALSO AVAILABLE**