



**THE
CROWN**

PUB, GARDEN
& DINING ROOM

Drinks

Pre order any of the below and we will apply a
10% discount

| APERITIFS | | SPARKLING & CHAMPAGNE |  |
|----------------------------------------------------------------------|-------------------------------------------------------------------------------------|--------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| Barrel aged Negroni Gin, sweet vermouth, Campari | 8.5 | Da Luca Prosecco | 30 |
| Hugo Gin, elderflower, mint, cucumber, soda | 8 | G.H Mumm | 58 |
| | | G.H Mumm Rosé | 65 |
| | | Perrier Jouet Brut | 69 |
| | | Laurent Perrier Rosé Cuvée | 89 |
| WHITE WINE |  | RED WINE |  |
| Picpoul De Pinet, FRA, 2016 | 22 | Santa Julia Malbec, Mendoza, ARG, 2016 | 23.5 |
| Domaine Tremblay, Petit Chablis, FRA, 2016 | 26 | Chateau Le Martin, Grand Vin De Bordeaux, FRA, 2010 | 24.5 |
| Framingham, Sauvignon Blanc, NZ, 2016 | 27.5 | Gavanza Rioja, ESP, 2008 | 26.5 |
| PORTS & STICKIES |  | AFTER DINNER DIGESTIFS | |
| 10yr Old Tawny Port, Sandeman, Douro, POR | 32 | Boulard Calvados Pays d'Auge, Grade Solage | 4.1 |
| The Noble Wrinkled Riesling d'Arenberg, McLaren Vale, AU, 2015 | 25 | Espresso Martini Vodka, Kahlua, espresso, sugar syrup | 9 |
| Valpolicella DOC, Bertani, Verona, ITA, 2012 | 40 | | |
| Liquer Muscat, Skilogalee, Clare Valley, AU, NV | 65 | | |