

BUBBLES



Prosecco, Frizzante Brut, Italy €11 €46

Notes: Light, fruity, festive. Pairs with appetizers, sushi

Grande Cuvee 1451 Rosé, France €11 €66

Notes: Creamy mousse, citrus zest.

Pairs with canapes, fried foods.

Champagne Henri Goutorbe, France €19 €99

Notes: Apple, brioche, fine bubbles.

Pairs with caviar, oysters.

WHITE WINE

Cheval Imperial Sauvignon Blanc €10 €40
Vin De Pays d'Oc, France

Notes: Zesty citrus and green apple.

Pairs well with goat's cheese, salads, and shellfish.

Grecanico Pinot Grigio €11.50 €45
Terre Siciliane IGT

Notes: Dry, floral, with almond hints.

Great with antipasti and grilled vegetables.

Beringer Chardonnay, Napa Valley, €12 €49
California, USA

Notes: Rich and oaky.

Ideal with grilled salmon, lobster, or creamy pasta.

Mar de Frades Albarino €12 €50
Rias Baixas, Spain

Notes: Saline with stone fruit.

Pairs with grilled prawns and paella.

Craggy Range Savignon Blanc €13.50 €55
Hawkes Bay, New Zealand -

Notes: Tropical fruit and citrus zest.

Great with seafood, feta, and light pastas.

Bardos Verdejo, Rueda Spain €12 €48

Intense aroma of white fruits, citrus and cut grass

with a light touch of balsamic and mineral notes.

RED WINE

Lopez de Haro, Rioja Crianza, Spain €12 €48

Notes: Smooth with hints of oak and cherry.

Great with grilled meats or manchego.

Chateau St Michelle €12 €48
Cabernet Sauvignon Columbia Valley, USA

Notes: Blackberry, cocoa, and cedar.

Excellent with steak or grilled portobello.

Cheval Imperial Merlot, France €10 €40

Notes: Juicy red berries and soft tannins.

Pairs well with roast chicken and tomato-based pasta.

Masi Malbec, Argentina €10 €40

Notes: Fresh and vibrant with plum

and cherry. Great with grilled sausages or pizza.

ROSÉ WINE

Belle Anne Rose, Provence, France €12 €48

Notes: Strawberry, floral, dry.

Pairs with desserts, goat's cheese.



Club Bar

DRINKS MENU



COCKTAILS

Aperitif Cocktails

Bellini <i>Passionfruit or Raspberry, Prosecco</i>	€15
Mimosa <i>Fresh Orange Juice, Prosecco</i>	€15
French 75 <i>Gin, Lemon Juice, Sugar Syrup, Champagne</i>	€20
Royal Aperol <i>Aperol, St. Germain Liqueur, Champagne, Soda Water</i>	€25

Classics €12

Passionfruit Martini <i>Smirnoff Vanilla Vodka, Passionfruit, Vanilla Syrup, Lime Juice, Egg White</i>
Autumn Breeze <i>Lambs Rum, Apple Juice, Lime Juice, Grenadine Syrup</i>
Whiskey Sour <i>Bulleit Bourbon, Sugar Syrup, Lemon Juice, Egg White, Aromatic Bitters</i>
Berry Gin Smash <i>Puerto de Indias Strawberry Gin, Mixed Berries, Lemon Juice, Mint Leaves, Sugar Syrup</i>
Spicy Margarita <i>Ghost Tequila, Lime Juice, Orange Liqueur, Agave</i>

Signature Cocktails €16

The Steeplechaser <i>Captain Morgan Spiced Rum, Pineapple Juice, Coconut Liqueur, Lime Juice, Cocktail Foam</i>
Dazzle <i>Smirnoff Vodka, Hibiscus Syrup, Lemon Juice, Egg White</i>
Sea The Stars <i>Roe & Co Irish Whiskey, Campari, Strawberry Syrup, Lemon Juice and Aperol Foam</i>
The Bourbon Derby <i>Makers Mark, Butterscotch Liqueur, Peach Syrup, Lemon Juice, Egg White</i>
The Club Cosmo <i>Smirnoff Citron, Triple Sec, Crème de Mure, Cranberry Juice, Lime Juice</i>

Dessert Cocktails €14

After Eight <i>Crème de Menthe, White Cacao, Cream</i>
Amaretto Sour <i>Disaronno Amaretto, Orgeat Syrup, Lemon Juice, Aromatic Bitters, Egg White</i>
Espresso Martini <i>Smirnoff Vanilla Vodka, Kahlua Coffee Liqueur, Vanilla Syrup, Freshly Brewed Coffee</i>

Please let us know if you have any allergies or dietary requirements, we're only delighted to help out. A list of allergens is available on request.

CLASSIC COCKTAILS €14

Vodka

Blackberry Martini <i>Smirnoff Vanilla Vodka, Crème De Mure, Lime Juice, Mint Leaves</i>
Cosmopolitan <i>Smirnoff Citron Vodka, Orange Liqueur, Cranberry Juice, Lime Juice</i>
Aperol Martini <i>Smirnoff Vodka, Passionfruit Puree, Aperol, Sugar Syrup, Lime Juice, Pineapple Juice</i>
Harvey Wallbanger <i>Smirnoff Vodka, Galliano, Fresh Orange Juice</i>

Gin

Aviation <i>Bombay Sapphire Gin, Maraschino Luxardo, Lemon Juice, Creme De Violette</i>
Bramble <i>Gordon's Dry Gin, Lemon Juice, Sugar Syrup, Creme De Mure</i>
Negroni <i>Gordon's Dry Gin, Campari, Belsazar Red Vermouth</i>

Whiskey

Manhattan <i>Bulleit Rye Whisky, Belsazar Red Vermouth</i>
Old Fashioned <i>Maker's Mark Bourbon, Brown Sugar, Angostura and Orange Bitters</i>
Peach Of Mind <i>Bulleit Bourbon, Peach Schnapps, Maple Syrup, Peach Syrup, Lemon Juice</i>

Tequila & Cachaça

Caipirinha <i>Cachaça 51 Rum, Lime Juice, Brown Sugar</i>
Mexican Mule <i>Casamigos Tequila, Lime Juice, London Essence Ginger Beer</i>
Paloma <i>Olmecca Tequila, Lime Juice, London Essencie Grapefruit Tonic</i>
Margarita <i>Casamigos Tequila, Lime Juice, Orange Liqueur, Agave</i>

Rum

Daiquiri <i>Havana 3yo Rum, Lime Juice, Sugar Syrup</i>
Long Island <i>Smirnoff Vodka, Olmecca Blanco Tequila, Havana 3y Rum, Gordon's Dry Gin, Orange Liqueur, Lemon Juice, Coca Cola</i>
Mai Tai <i>Captain Morgan Spiced Rum, Orange Liqueur, Lime Juice, Orgeat Syrup, Pineapple Juice, Havana 7yo</i>
Mojito <i>Havana 3yo Rum, Sugar Syrup, Lime Juice, Soda Water</i>

0% Alcohol Cocktails €11

Passionate <i>Passionfruit Puree, Pineapple Juice, Vanilla Syrup, Lime Juice</i>
N/A Berry Gin Smash <i>Tanqueray O.O, Mixed berries, Lemon Juice, Mint Leaves, Sugar Syrup</i>
Orange & Rosemary Spritz <i>Tanqueray O.O, Orange Juice, Lemon Juice, Rosemary, Sugar Syrup, Soda Water</i>