

THE

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HUDSON

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RESTAURANT & LATE BAR

# SIGNATURE COCKTAILS

## APEROL FIZZ

An emerging modern classic, perfect as an apéritif. Aperol's supple herbal notes are perfectly offset by crisp, sparkling freshness to create a striking and refreshing cocktail.

*Fizz, Aperol liqueur*

## CHERRY BOMB

Belying the name, our take on the Cherry Bomb combines the freshness of Midori melon liqueur and cranberry juice with the subtle refinement of Disaronno liqueur. The result? A striking and delightfully well-rounded drink.

*Midori liqueur, Disaronno amaretto liqueur, lime juice, cranberry juice.*

## ESPRESSO MARTINI

This cocktail is no shrinking violet. A generous helping of espresso is combined with vanilla vodka and Kahlúa coffee liqueur to provide a bold, rich flavour. Gomme offers a sweet note to round out the drink.

*Absolut Vanilia vodka, Kahlúa liqueur, espresso, gomme.*

## GIN FRENCH MARTINI

A twist on the classic French martini, this drink retains the original's raspberry liqueur but exchanges vodka for gin. Pineapple juice adds an additional sweet note which pairs wonderfully with the gin's pronounced juniper notes.

*Bombay Sapphire gin, Chambord liqueur, pineapple juice.*

## MOJITO

Simple but justifiably beloved. Fresh mint leaves, white rum, lime juice and gomme are carefully mixed in the glass, and from their interplay emerges a bold and vibrant flavour. ask your server for our variations.

*Bacardi Carta Blanca white rum, lime juice, gomme, mint.*



£8.45



£8.45



£8.45



£8.45



£8.45

## 2 FOR £10 ON SIGNATURE COCKTAILS\* AVAILABLE SUNDAY TO FRIDAY

\*VALID ON 2 OF THE SAME COCKTAILS ONLY

### PASSION BERRY FIZZ

A bright and vibrantly fruity drink, the Passion Berry Fizz is an elegant mixture of passionfruit liqueur, raspberry vodka, pineapple juice, gomme and fresh berry purée which lingers on the palate and in the memory.

*Passoã passionfruit liqueur, Absolut Raspberri vodka, pineapple juice, strawberry and raspberry purée, passionfruit gomme.*

### PORNSTAR MARTINI

One of the most popular cocktails in the UK, this modern classic is remarkably fruity – and is served with a shot of prosecco to boot! Passionfruit liqueur, pineapple juice, vanilla vodka and gomme combine delightfully and result in an unforgettable experience.

*Absolut Vanilia vodka, Passoã liqueur, pineapple juice, vanilla gomme - and prosecco.*

### BLUEBERRY AMARETTO MOJITO

A variation on a classic. A striking and refreshing drink in which the sharpness of blueberry, lime and mint are counterbalanced by the gentle sweetness of Disaronno liqueur.

*Disaronno amaretto liqueur, Blue Curaçao liqueur, lime juice, gomme sugar syrup, mint.*

### WHITE CHOCOLATE RUSSIAN

An ideal dessert cocktail akin to a milkshake, this blend of vodka with hazelnut and chocolate liqueurs is delectably sweet but never overbearing.

*Absolut Vanilia vodka, Mozart White Chocolate liqueur, Frangelico hazelnut liqueur, milk, cream.*



£8.45



£9.45



£8.45



£8.45

# CLASSIC COCKTAILS

## BLOODY MARY

Spicy and sophisticated. An all-day restorative which can be customised to suit your taste.

*Ketel One vodka, Merlot, Worcestershire sauce, tomato juice, Tabasco sauce, lemon juice, celery, salt and pepper.*



£8.45

## DAIQUIRI

Our take on this classic cocktail uses exceptional four-year-old Bacardi rum, paired with lime and sugar for a deep, smooth flavour. Ask your server for our variations.

*Bacardi Blanco rum, lime juice, gomme.*



£8.45

## CAIPIRINHA

This iconic Brazilian cocktail features cachaça, a sugarcane spirit akin to rum. Explosively sweet and sharp, comparable to a daiquiri.

*Sagatiba Pura cachaça, lime juice, gomme.*



£8.45

## COSMOPOLITAN

Its origins are uncertain, its popularity is not. A sweet-tart and striking modern classic, the Cosmo – dramatically finished with flamed orange – is one to savour.

*Ketel One Citron vodka, Marie Brizard triple sec liqueur, cranberry juice, lime juice.*



£8.45

## LA PIÑA COLADA

If you want to avoid getting caught in the rain, take a seat and sample this beloved fusion of coconut, pineapple and cream.

*Malibu rum, orgeat, milk, cream, pineapple juice.*



£8.45

## A WIDE ARRAY OF TRADITIONAL COCKTAILS

### LONG ISLAND ICED TEA

A little bit of everything – namely rum, vodka, gin and tequila. A punchy mix of spirits combines with sharp and sweet fruit for an agreeably smooth finish.

*Bacardi Carta Blanca white rum, Ketel One vodka, Tanqueray gin, Olmeca tequila, lime and lemon juice, gomme, triple sec gomme*

### MARGARITA

The classic tequila cocktail, popular for generations. Salt rim available on request. add a twist to your margarita with your choice of different flavours (watermelon, bubblegum, kiwi)

*Don Julio tequila, Marie Brizard triple sec liqueur, lime juice, gomme*

### NEGRONI

One of the very oldest cocktails, this striking combination of gin, sweet vermouth and Italian herbal liqueur makes for an ideal apéritif.

*Tanqueray gin, Belsarzar Red sweet vermouth, Campari*

### OLD FASHIONED

The first drink ever referred to as a cocktail, hence the name. Sugar and bitters combine to give an intriguing twist to a nip of bourbon.

*Bulliet bourbon whiskey, Angostura bitters, sugar*

### SOURS

Choose your flavour.

Disaronno, Midori or Bulleit Bourbon.

Shaken with lemon, bitters.



£8.45



£9.95



£8.45



£8.95



£8.45

# PREMIUM COCKTAILS

## BRANDY ALEXANDER

This delicate and decadent cocktail mixes cognac with cocoa liqueur and cream for a richly unforgettable drink.

*Hennessy VS Cognac, Mozart white chocolate liqueur, cream.*

## PISTACHIO ESPRESSO MARTINI

This luxuriant relative of the traditional Espresso Martini adds a dash of pistachio for an added depth and subtlety of flavour.

*Grey Goose Le Vanille vodka, Kahlúa liqueur, espresso, pistachio syrup.*

## MANGO COLLINS

The sweetness of mango purée, the spiciness of ginger beer, the subtle juniper intensity of gin. All combine in a Mango Collins to create a truly exquisite cocktail.

*Tanqueray gin, mango purée, lemon juice, gomme, ginger beer.*

## THE RHUBARB ONE

As the name suggests, this distinctive cocktail is marked out by its striking rhubarb flavour.

*Edinburgh Gin rhubarb and ginger liqueur, Kamm & Sons apéritif, Marie Brizard crème de fraise liqueur, lemon juice, rhubarb syrup, cranberry juice.*



£10.45



£9.45



£10.45



£9.45

## AN ADDED DASH OF LUXURY

### HUDSON ZOMBIE

A remarkable cocktail. Multiple rums are mixed with fruit juices, sharp bitters and herbal liqueur – and served under a flaming passionfruit!

*Havana Añejo Especial, Gosling Black Seal rum, Wray & Nephews, Marie Brizard Apry liqueur, pineapple juice, orange juice, lime juice, gomme, Angostura bitters.*

### BUMBU DAIQUIRI

This daiquiri differs from the classic in only one respect – it uses supremely high-quality Barbadian rum, smooth and refined.

*Bumbu rum, lime juice, gomme.*

### MAI TAI

Fruity yet potent, this luscious blend of rums and fruit is beachfront sunset in a glass.

*Bacardi Carta Blanca, Bumbu XO rum, triple sec gomme, orange juice, pineapple juice, lime juice, grenadine*

### MATHESON'S SOUR

Named after Glenmorangie's founder, this twist on an Old Fashioned replaces bourbon with quality Scotch whisky and incorporates lemon juice and orgeat.

*Glenmorangie whisky, lemon juice, orgeat, Angostura bitters*



£10.45



£10.45



£9.45



£10.45

# SPARKLING & SOPHISTICATED

## **BELLINI**

Fresh fruit purée and authentic Prosecco combine to offer deep and subtle flavours. While peach is the classic offering, mango, strawberry or raspberry flavours are also available.

*White peach purée (other flavours available), prosecco.*

## **MIMOSA**

Simple yet satisfying. A true all-day cocktail where orange juice and prosecco combine for a delightfully zesty finish.

*Prosecco, orange juice.*

## **CHAMBORD ROYALE**

Chambord is an invaluable component of many other cocktails but here the renowned raspberry liqueur takes centre-stage.

*Chambord liqueur, prosecco.*



£8.45



£8.45



£8.45



## LIGHT AND EFFERVESCENT COCKTAILS TO SPRITZ UP YOUR DAY

### **SLOE ROYALE**

Crisp prosecco and fragrant sloe gin – a match made in heaven.

*Plymouth sloe gin, prosecco*

### **DIAMANT BLEU**

Boe Violet gin and prosecco provide a vibrant interplay of juniper and fizz, while curaçao bleu liqueur adds striking colour and citrus notes.

*Boe Violet gin, Marie Brizard curaçao bleu liqueur, prosecco.*

### **GIN ELDERFLOWER FIZZ**

A bright, beautifully fragrant drink – elderflower's mellow sweetness is a perfect counterpoint to the sharpness of premium McQueen gin.

*McQueen and the Violet Fog gin, St Germain elderflower liqueur, prosecco.*



£8.45



£9.45



£9.45

# HUDSON'S FAVOURITES

## **BERRY BRAMBLE**

Powerful and sharp. Our house gin, Bombay Sapphire, is paired with lemon juice and gomme to provide a refined and sophisticated short drink. "Cassis" (blackcurrant) syrup serves to give the drink its striking purple base.

*Bombay Sapphire gin, lemon juice, gomme, cassis syrup.*

## **ENGLISH GARDEN MOJITO**

A mojito, but not as you know it. Mint, lime and sugar remain at the core of the drink, but summery English ingredients – gin, elderflower liqueur and apple – add a smooth yet striking new dimension.

*Tanqueray gin, St Germain elderflower liqueur, apple juice, lime juice, rose gomme, fresh mint.*

## **RASPBERRY BON BON**

Sweet and sharp, the contrast of caramel-inflected vodka and raspberry liqueur is a remarkable one which lingers on the palate.

*Lakes salted caramel vodka, Chambord raspberry liqueur, lemon juice, cranberry juice.*



£8.45



£8.45



£8.45

INDUSTRY FAVOURITES AND  
ORIGINAL CREATIONS BROUGHT TOGETHER  
BY OUR BAR TEAM.

**SZARLOTKA**

Żubrówka vodka is chiefly famous for the stalk of bison grass at its heart, but it's also an excellent partner to mixers, and never more so than when combined with apple and cinnamon.

*Żubrówka bison grass vodka, apple juice, cinnamon gomme, lime.*

**EMERALD ICED TEA**

This variation on the classic Long Island switches out gin and tequila for two remarkable flavours – melon and lychee. The result is a striking, beautifully fruity and fragrant cocktail.

*Ketel One vodka, Bacardi Carta Blanca white rum, Midori melon liqueur, Kwai Feh lychee liqueur, lemon juice, gomme.*

**TWISTER**

Like the Emerald, the interplay between melon and lychee drives the Twister. A subtle hint of strawberry smooths out the drink, which is a perfect after-dinner digestif.

*Midori melon liqueur, Kwai Feh lychee liqueur, Marie Brizard crème de fraise liqueur, lemon juice.*



£8.45



£8.45



£8.45

# SUMMER COCKTAILS

## TROPICAL MARTINI

A sweet tropical blend of melon, lychee, kiwi and pineapple, served in a martini glass.

*Melon liqueur, kwai feh lychee liqueur, kiwi gomme, pineapple juice.*



£8.45

## WATERMELON COOLER

Light and refreshing, watermelon and raspberry flavours combined to create a tasteful drink perfect for a summer's day

*Absolut watermelon vodka, raspberry puree, cranberry juice*



£8.45

## LYCHEE MARTINI

The freshness of lychee mixed with vodka, creates a striking cocktail with lychee juice for added sweetness.

*Kwai feh lychee liqueur, Ketel one vodka, lychee juice.*



£8.45

## RUMRISE

The sweetness of orange and pineapple juice mixed with spiced rum creates a distinctive moreish cocktail.

*Morgans Spiced Rum, mango puree, orange juice, pineapple juice, grenadine*

## ROYALE SPRITZ

Blends of Tanqueray London Dry Gin with juicy blackcurrants from France, warm vanilla and the exotic floral notes of black orchid mixed with lemonade and prosecco

*Tanqueray Blackcurrant Royale, lemonade, fizz*

## SEVILLA SPRITZ

A sparkling cocktail with zesty and fruity notes.

*Tanqueray Flor de Sevilla, soda water, fizz*



£9.45



£8.45



£8.45

# SUPERB SHARERS COCKTAIL TREE

STRIKINGLY PRESENTED FOR AN EXCEPTIONAL  
COMMUNAL EXPERIENCE

## BLUEBERRY BUNCH

Nine Blueberry Amaretto Mojitos garland this tree, whose deep blue hue cannot fail to catch the eye.

## CHERRY TREE

A garden stalwart with a difference, this tree sprouts nine Cherry Bombs from its branches.

## COSMO CLUB

Nine Cosmopolitans served in style on our signature cocktail tree. Carrie and co would approve.

## FORBIDDEN FRUIT

Temporarily decadent, this tree is laden with nine Pornstar Martinis and comes accompanied by prosecco shots.

## ROYALE FLUSH

Elegant and sophisticated, nine Chambords Royale are the fruit of this vine.

## THE RHUBARB NINE

It's rhubarb, but not as you know it – a grove of nine liqueur-laden Rhubarb Ones rounds out our sharer offerings.

## PITCHERS

<b>GODFATHER PITCHER</b>	<b>25.00</b>
<b>SUMMER SANGRIA</b>	<b>25.00</b>
<b>PIMMS &amp; LEMONADE</b>	<b>25.00</b>
<b>PINK GIN FIZZ</b>	<b>25.00</b>
<b>WATERMELON TWIST</b>	<b>25.00</b>



£65.00



£65.00



£65.00



£65.00



£75.00



£85.00

# MOCKTAILS

0% ALCOHOL, 100% FLAVOUR

## 0% PIÑA COLADA (507 KCAL)

Cream, pineapple and almond combine to create a silky, smooth mocktail that anyone can enjoy.

*Pineapple juice, orgeat, milk, cream.*



£4.50

## 0% PORNSTAR MARTINI (110 KCAL)

Sweet and soulful, this fruity and fragrant mocktail is served with a shot – of lemonade.

*Pineapple juice, lime juice, passionfruit gomme, vanilla gomme.*



£4.50

## APPLE AND CINNAMON COOLER (133 KCAL)

A crisp autumn morning in a glass, the warmth of cinnamon renders this mocktail a welcome companion at any time of day.

*Apple juice, lemon juice, cinnamon syrup.*



£4.50

## ENGLISH GARDEN COOLER (97 KCAL)

Apple and rose meld with citrus notes for a delightfully layered finish.

*Apple juice, lemon juice, triple sec gomme, rose gomme.*



£4.50

## STRAWBERRY AND RHUBARB COOLER (156 KCAL)

Sweet strawberry, sharp rhubarb. An exquisitely refreshing drink.

*Apple juice, lemon juice, strawberry purée, rhubarb gomme.*



£4.50

## SOFT DRINKS & MIXERS

**FRANKLIN & SONS TONICS** (44 KCAL) **£2.00**

**FRANKLIN & SONS MIXERS** (40 KCAL) **£2.00**

**FRANKLIN & SONS SOFT DRINKS** (40 KCAL) **£3.00**

**MONSTER ENERGY, MANGO, ULTRA** (95 KCAL) **£3.00**

# GINS

## **Tanqueray London Dry Gin**

Paired with Franklin & Sons Tonic, garnished with lime wedge

£8.35

## **Tanqueray Blackcurrant Royale**

Paired with Franklin & Sons tonic, garnished with lemon wedge & blackberries

£9.45

## **Tanqueray Flor de Sevilla**

Paired with Franklin & Sons tonic & garnished with a squeezed wedge of orange

£8.45

## **Hendricks Gin**

Paired with Franklin & Sons tonic & garnished with cucumber & lime wedge

£8.55

## **Villa Ascenti Gin**

Paired with Franklins tonic, garnished with a sprig of rosemary & lime wedge

£9.65

## **Whitley Neill Raspberry Gin**

Paired with Franklin & Sons Elderflower tonic, garnished with lemon & raspberries

£8.95

## **Whitley Neill Rhubarb & Ginger Gin**

Paired with Franklin & Sons tonic, garnished with lemon

£8.65



# HOT DRINKS



<b>Espresso</b> (5 KCAL)	£2.50
<b>Double Espresso</b> (10 KCAL)	£3.00
<b>Americano</b> (10 KCAL)	£2.50
<b>Latte/Cappuccino</b> (142 KCAL)	£3.00
<b>Flat White</b> (142 KCAL)	£2.50
<b>Hot Chocolate</b> (331 KCAL)	£3.50
<b>Luxury Hot Chocolate</b> (376 KCAL) With whipped cream, marshmallows & flake	£4.50
<b>English Breakfast Tea</b> (1 KCAL)	£2.50
<b>Tea Variations</b> (1 KCAL) Camomile, Early Grey, Peppermint, Green Tea	£3.00
<b>Syrup Shot</b> (85 KCAL)	£0.75
<b>Dairy Free Milks</b> Soya, Almond or Oat Milk at no extra cost	

# WINE LIST

## RED WINE

### **Vinuva Montepulciano d'Abruzzo – V VV DF GF**

*Abruzzo, Italy*

A light, dry wine with fruits-of-the-forest notes on the palate. Our house red is a versatile companion to an array of meals, though it pairs particularly well with a wide range of beef dishes.

125ml

175ml

250ml

Bottle

£4.00

£5.70

£7.15

£21.50

### **Tekena Merlot – DF GF**

*Valle Central, Chile*

Tekena's Merlot is a bold, smooth offering whose deep and supple flavour gives way to a soft finish. An ideal partner for strong cheeses and mushroom dishes, this Merlot also pairs well with red meat and roasted vegetables, making it an excellent choice for a Sunday roast.

£4.20

£5.90

£7.40

£22.50

### **Short Mile Bay Shiraz – GF**

*South Eastern Australia*

Typically bold, this fine example of Australian Shiraz combines fruity and peppery notes for a delicately spiced finish. The range of its flavour renders it an excellent companion to foods as varied as spiced dishes and dessert cheeses.

£4.30

£6.00

£7.60

£22.50

### **Luna del Sur Malbec – V VV DF GF**

*San Juan, Argentina*

Malbec is renowned as the wine to pair with steaks, and this offering is no exception. Dry and smooth, it also works well with a wide array of other meats and characterful salads.

£4.50

£6.20

£7.80

£23.50

### **Granfort Cabernet Sauvignon – DF GF**

*Languedoc-Roussillon, France*

Bold and dry, this Cabernet Sauvignon is nevertheless very drinkable both on its own and with food. It is an excellent partner for roasted vegetable dishes and characterful seafood such as salmon.

£24.00

## **Élevé Pinot Noir – DF GF**

*Languedoc-Roussillon, France*

Much lighter on the palate than its colour would suggest, this fresh and elegant red pairs exceptionally well with poultry and rich dishes of all kinds, whether meaty or vegetarian.

£27.50

## **Poggio Cheto Chianti Classico – V VV DF**

*Toscana, Italy*

A lush and refined wine, this Chianti pairs remarkably well with cheeses and meat dishes. Dry and oaky, some sharp notes of cocoa and raspberry make it a characterful offering which is equal to a wide array of sauces and cuisines.

£31.95

## **Viña Pomal Centenario Rioja Crianza – V DF GF**

*Rioja, Spain*

With an oakiness derived from its ageing in barrels, this deep and supple wine is an excellent partner to lighter poultry dishes where its fruitiness can take centre stage. Tannic and sharp, it also works very well with tapas dishes of all kinds.

£36.00

## **Terrazas de los Andes Malbec – DF GF**

*Mendoza, Argentina*

As with Luna del Sur, so with this alternative expression of Malbec, which is an outstanding partner to quality steak. The wine is grown at unusually high altitudes, and this terroir is reflected in its intensity.

£46.00

## ROSÉ WINE

### **Lavender Hill White Zinfandel – V VV DF GF**

*California, USA*

Soft and light, this California classic is as sweet as its deep pink colour suggests. An ideal companion to flavourful seafood and pasta dishes, it is summer in a bottle but enjoyable throughout the year.

### **Antonio Rubini Pinot Grigio Blush – V VV DF GF**

*Veneto, Italy*

Distinctively copper-coloured, this rosé is superbly dry and refreshing and serves as an invitingly elegant partner to chicken, seafood and salads. Its dryness also functions as an excellent contrast to parmesan and other salty cheeses.

### **Le Bosq – V VV DF GF**

*Vin de France*

Light and gently dry, Le Bosq rosé's subtle depth of flavour makes for appealing pairings with grilled fish, roasted vegetables and intense mushroom dishes. A floral bouquet adds to the wine's appeal.

125ml

175ml

250ml

Bottle

£4.00

£5.80

£7.50

£22.00

£4.20

£5.90

£7.70

£22.50

£4.30

£6.00

£7.90

£23.00

125ml

175ml

250ml

Bottle

## WHITE WINE

### **Antonio Rubini Pinot Grigio – V VV DF GF**

*Veneto, Italy*

Accommodating yet powerfully dry, our house white wine is a fine advert for Pinot Grigio. It pairs excellently with shellfish and mild cheese, and can also stand alone as an excellent apéritif.

£4.00

£5.80

£7.30

£21.50

### **Between Thorns Chardonnay – GF**

*South Eastern Australia*

New World Chardonnay is renowned for its presence and this example is no exception. Sharp with powerful notes of fruit and hints of vanilla, it has an intriguing rapport with spicy dishes and strong cheeses.

£4.20

£5.90

£7.50

£22.50

### **Tekena Sauvignon Blanc – DF GF**

*Valle Central, Chile*

Crisp and dry, this Chilean Sauvignon Blanc possesses zesty and tropical notes that place it as both a superb apéritif and a strong companion to salads and chicken dishes in particular.

£4.20

£5.90

£7.50

£22.50

### **Dashwood Sauvignon Blanc – V GF**

*Marlborough, New Zealand*

Marlborough Sauvignon Blanc is one of the contemporary wine world's most well-regarded varietals, and this wine demonstrates why. Citrus and tropical notes combine to produce a supple and sophisticated flavour with a delightfully smooth mouthfeel.

£31.50

## **Kleine Zalze Chenin Blanc – GF**

*Stellenbosch, South Africa*

This dry and acidic white, marked by a rich interplay of sweet and earthy notes, is barrel-fermented for added complexity on the palate. It pairs particularly well with creamy sauces and pork.

£29.50

## **Rimat Saira Albariño – V VV DF GF**

*Catalunya, Spain*

Grown at altitude in the Catalan foothills of the Pyrenees, this wine's intensely satisfying dry citrus notes are redolent of its terroir. An exceptional food wine, it pairs particularly well with tomato-based dishes.

£35.00

## **Ca' Bianca Gavi – GF**

*Piemonte, Italy*

An earthy nose gives way to delicate citrusy notes in this expression of the cooler vineyards of northern Italy, which is an impressive accompaniment to cured meats and salads alike.

£35.00

## **Les Sarments Petit Chablis – V VV DF**

*Bourgogne, France*

Minerality is the watchword for Petit Chablis and Les Sarments, which is also light and refreshing, delivers in style. These notes render it an ideal partner for similarly delicate cheeses and seafood.

£44.00

## **Terrazas de los Andes Chardonnay**

*Mendoza, Argentina*

Much like its Malbec counterpart, this Chardonnay's unusual terroir adds a new dimension to its well-balanced taste. Bold and subtly sweet, it is a characterful counterpoint to pork, poultry and strong fish such as salmon.

£49.00

V = vegetarian | VV = vegan | DF = dairy free | GF = gluten free

## SPARKLING WINE/CHAMPAGNE

	125ml/Bottle
<b>Prosecco</b> 75cl - V VV DF GF	£6.50/£31.95
<b>Prosecco Rosé</b> 75cl - V VV DF GF	£6.50/£31.95
<b>Laurent-Perrier Brut</b> 75cl - V VV DF GF	£105.00
<b>Laurent-Perrier Cuvée Rosé Brut</b> 75cl - V VV DF GF	£150.00
<b>Laurent-Perrier Blanc De Blanc</b> 75cl - V VV DF GF	£175.00
<b>Grande Siecle By Laurent-Perrier</b> 75cl - V VV DF GF	£325.00
<b>Luc Belaire Luxe White</b> 75cl - V VV DF GF	£65.00
<b>Luc Belaire Rosé Provençal</b> 75cl - V VV DF GF	£65.00
<b>Moët &amp; Chandon Ice Impérial</b> 75cl - V VV DF GF	£105.00
<b>Dom Pérignon Brut</b> 75cl - V VV DF GF	£295.00
<b>Dom Pérignon Brut Rosé</b> 75cl - V VV DF GF	£550.00

