

WIFI: Galtres Lodge Hotel
Password: minster622478



WINE LIST

CHAMPAGNE & PROSECCO

- 1. Champagne Henriot Souverain, Brut NV £58.00
- 2. Champagne Henriot Brut Rosé,NV £68.00
- 3. Prosecco NV Il Caggio, Italy £6.50 (175ml)
£30.00 (Btl)

WHITE WINES 175ml / 250ml / Btl

- 4. Vina Mariposa Blanco, Spain £6.50 £9.50 £27.50
Crispy, fresh citrus & floral aromas. A lively palate with flavours of herb & apple.
- 5. Pinot Grigio, Il Caggio, Italy £7.25 £10.50 £30.00
Straw in colour with light golden hues, it has a fruity bouquet & a subtle fresh flavour.
- 6. AUS Chardonnay, De Bortoli, Australia £7.50 £10.70 £31.00
Packed with grapefruit, lime & melon flavours, all bound up with a zesty, crisp citrus balance which cuts through to the finish.
- 7. Sauvignon Blanc, Santa Alba, Chile £7.50 £10.70 £31.00
Fruity & rounded yet dry, the mouth a savoury peach, the nose a waft of Jasmine, & lovely, racy minerality on the finish.5.80354055
- 8. Sauvignon Blanc, Marlborough, New Zealand £10.00 £15.00 £45.00
Deliciously crisp & fresh, packed full of vibrant & long-lasting lime, grapefruit & tropical fruit flavours.
- 9. Rioja Blanco, El Meson, Spain £33.00
A fresh bouquet of apricot leading to a rich & full palate with a hint of lemony acidity. Clean & well balanced with a dry, concentrated finish.
- 10. Chablis Gerard Tremblay, Burgundy, France £55.00
Flavours of crisp, fresh fruit, a well-developed structure & a long persistent finish. Its minerality shines through when paired with delicate seafood such as smoked salmon or oysters, or with poultry or veal in white sauce.

ROSÉ WINES

175ml / 250ml / Btl

12. Tempranillo Rosado Vina Mariposa, Spain £6.50 £9.50 £27.50

A fruity & refreshing rosé wine from Spain made with a blend of Tempranillo & Garnacha

RED WINES

175ml / 250ml / Btl

14. Vina Mariposa Tinto, Galicia, Spain £6.50 £9.50 £27.50
Red berry aromas. The palate is full-bodied & fruity.

15. Montepulciano, Il Caggio, Italy £7.80 £11.25 £32.50
Jammy, peony & violet nose. Nice freshness & well integrated tannins.

16. Merlot Santa Alba, Curico Valley, Chile £7.50 £10.70 £31.00
Blackberry & plum, soft tannins & a round finish.

17. Malbec Chacabuco, Mendoza, Argentina £9.50 £13.50 £40.00
A juicy, medium bodied wine with notes of ripe plums, black cherries and a touch of sweet spice.

18. Shiraz, Di Bertoli, Australia £7.50 £10.70 £31.00
Dark fruits with black olive, espresso, spice & chocolate, along with a juicy & rounded texture

19. Pinot Noir Reserve, Pacifico Sur, Chile £37.00
Cherry & raspberry fruit, it is silky & smooth, bright & fresh, it has good structure, good acidity & is very satisfying.

20. El Meson Reserva, Rioja £46.00
A deep cherry colour with complex aromas. This is a pure & versatile food wine with rich black fruit underpinned by subtle vanilla.

21. Chateau du Moulin Noir Montagne, St Emilion £55.00
From a satellite of St Emilion so Merlot, Cab Franc dominant. Freshly delivered with ripe cassis, cherry & plum, tea leaf, tobacco & just a touch of coffee.

22. Pinotage, Hill & Dale, South Africa £43.00
Clean & interesting merger of sweet red fruit- & dark fruit-aromas with red cherries & black plums most noticeable. Hints of white pepper, smoky oak & salty liquorice add to the mix

SIGNATURE COCKTAILS

Cherry Blossom *Tall* £10.00

Amaretto, Cointreau, Crème de Cacao and cranberry juice, served tall over ice

Pomegranate Bramble *Rocks* £10.00

York Dry Gin, lemon, egg white & pomegranate juice, served short with ice and blackcurrant liqueur

Golden Orchard Sour *Rocks* £10.00

Whiskey, honey, apple juice, fresh lemon juice, egg white & a dash of cinnamon shaken over ice

Applejack Colada *Wine* £10.00

Bacardi, Koko Kanu, pear syrup & cloudy apple juice with a twist of fresh lime

Smooth Honey *Rocks* £10.00

A double of Canadian Club, honey & angostura bitters stirred over ice

Seaside Spritz *Tall* £10.00

Tequila, orange juice, pineapple juice, grenadine, topped with prosecco

Raspberry Ripple *Martini* £10.00

Baileys, Chambord, a dash of raspberry syrup & cream

After-Eight *Martini* £10.00

Crème de Menthe, Crème de Cacao & cream

SANGRIA

Apricot and Orange Sangria *Wine* £10.50
Cointreau, apricot liqueur, fresh orange juice & White Wine served with ice & orange slices

Red Berry Sangria *Wine* £10.50
Hennessey, Cointreau, Red Wine, pomegranate juice, fresh lime juice served with ice & winter berries

Summer Fruit Sangria *Wine* £10.50
St Germain Elderflower Liqueur, Rosé wine, grenadine, cranberry juice served with ice & summer berries

SPRITZ

Aperol Spritz *Wine* £10.50
Aperol, prosecco & soda

Hugo-ish *Wine* £10.50
St Germain Elderflower Liqueur, prosecco, soda, lime & cucumber

Orange and Elderflower Spritz *Wine* £10.50
Cointreau, St Germain Elderflower Liqueur, prosecco & Fentiman's Sparkling Elderflower

Apple and Blackcurrant Spritz *Wine* £10.50
Apple liqueur, blackcurrant liqueur, prosecco & soda

Raspberry and Pear Spritz *Wine* £10.50
Raspberry liqueur, pear syrup, honey, prosecco & soda

MARTINIS

Martini *Martini* £10.00

Served Dry, Wet or Dirty – Grey Goose Vodka or York Dry Gin and Vermouth, with or without a twist

Margarita *Martini* £10.00

Have it classic or spicy! Tequila, Triple-Sec & fresh lime juice with a salted or chilli rim

Cosmopolitan *Martini* £10.00

Vodka, Cointreau, fresh lime juice & cranberry juice

Espresso Martini *Martini* £10.00

Vodka, Kahula, sugar & Forest Espresso

Raspberry Martini *Martini* £10.00

Raspberry vodka, raspberry liqueur, cranberry juice & fresh lime juice

French Martini *Martini* £10.00

Vodka, Chambord & pineapple juice

Orchard Apple Martini *Martini* £10.00

Vodka, sour apple liqueur, pear syrup and fresh lime

Rose Garden *Martini* £10.00

Vodka, Lychee Liqueur, lemon and raspberry syrup

CLASSIC COCKTAILS

Sex on the Beach *Hurricane* £10.00
Vodka, peach schnapps, orange juice & cranberry juice

Bloody Mary *Tall* £10.00
Double Vodka, Henderson's Relish, celery salt & Tabasco

Old Fashioned *Rocks* £10.00
Canadian Club, sugar, orange bitters, ice

Negroni *Rocks* £10.00
Campari, gin, sweet red vermouth over ice with a slice of orange

Bramble *Rocks* £10.00
Gin, fresh lemon & Chambord served over crushed ice

Pina Colada *Goblet* £10.00
Bacardi White Rum, Koko Kanu, coconut cream & pineapple over ice

Amaretto Sour *Rocks* £10.00
Amaretto, egg white, lemon juice topped with boozy cherries

Tom Collins *Tall* £10.00
Gin, lemon, sugar, soda water

Blue Lagoon *Hurricane* £10.00
Vodka, Blue Curaçao, lime juice & lemonade

GIN

Your choice of gin & a 200ml mixer 25ml £9.00 50ml £11.50

York Gin Original, York

York Gin Roman Fruits, York

Blackberry & Apple Hedgerow Gin, York

Rare Bird Gin, London Dry, Malton

Rare Bird Rhubarb and Ginger Gin, Malton

Rare Bird Vanilla Spiced, Malton

Forest Gin £10.00 single, £13.50 double

VODKA

Smirnoff & mixer £7.00

Grey Goose & mixer £9.00

RUM

Bacardi	£5.50
Bacardi Spiced Rum	£5.50
Kraken Black Spiced Rum	£6.00
Appleton Estate Golden Rum	£6.00
Fairfax The Lord General	£6.00
Brewdog 500 Cuts Botanical Rum	£7.50

WHISKY

Hennessy VS Cognac	£6.00
Famous Grouse, Blended Scotch	
£5.75	
Jameson, Blended Irish	£6.00
Glenmorangie Original, Single Malt	£6.00
12Yo Glenfiddich, Single Malt	£7.00
10Yo Jura, Single Malt	£6.50
Canadian Club	£6.50

SOFT DRINKS & MOCKTAILS

FROBISHERS FRUIT JUICES

£4.50

Orange / Apple / Cranberry / Tomato / Pineapple (250ml)

FENTIMANS BOTANICALLY BREWED BEVERAGES

£4.75

Victorian Lemonade / Sparkling Elderflower / Mandarin Seville Orange / Ginger Beer / Ginger Ale

REFRESHING DRINKS

Harrogate Spa Water Still/Sparkling (330ml)

£3.00

Appletiser (275ml)

£3.50

Coke (330ml)/ Diet Coke (330ml)/ Coke Zero (330ml)

£4.00

Cordial (Orange, Blackcurrant, Lime)

£1.00

MOCKTAILS

Bax Berry Martini

£8.75

Bax Botanics Sea Buckthorn, dark berry jam & lemon, martini

Not so French Martini

£8.50

Pineapple juice, non-alcoholic Framboise & sugar shaken over ice

Rhubarb No-Gin Fizz

£8.75

Bax Botanics Verbena, Rhubarb syrup & sparkling elderflower

Virgin Pina Colada

£8.50

Coconut cream and coconut milk shaken with pineapple juice over ice

HOT BEVERAGES

Cup of Ground Coffee	£3.50
Pot of Yorkshire Tea <i>(per person)</i>	£3.25
Cappuccino/Latte/Flat White	£4.00
Mocha	£4.25
Double Espresso	£3.25
Babyccino <i>(frothy milk with chocolate sprinkles)</i>	£1.00
Iced Latte	£4.00
Add a Shot of Syrup or an Extra Shot of Coffee	£0.75
<i>Caramel, hazelnut, vanilla, gingerbread, pumpkin spice,</i>	
Chai Tea Latte <i>(does not contain coffee)</i>	£3.50
Dirty Chai Tea Latte <i>(contains coffee)</i>	£4.50
Pot of Taylors of Harrogate Tea	£3.75
<i>Earl Grey, Decaffeinated Breakfast Tea, Camomile,</i>	
<i>Pure Green Tea, Peppermint, Blackberry & Raspberry</i>	
Loose Leaf Hebden Teas	£3.95
<i>Balance Tea - Herbal Infusion, Lapsang Souchong,</i>	
<i>Minty Gunpowder, Fruit Infusion</i>	
Proper Hot Chocolate or White Chocolate	£4.00
<i>Add marshmallows, whipped cream for 50p extra each</i>	
Boozy Hot Chocolate with a 25ml shot of liquor	£8.50
Liquor Coffee with a 25ml of liquor, topped with fresh cream	£8.50
<i>Milk alternatives available – soya, oat, coconut</i>	

BEERS & CIDER

DRAUGHT BEERS & CIDER

Guest Cask Ale - <i>please ask for this week's ale</i>	£5.25
Hawkstone Lager 4.8%	£6.25
Hawkstone IPA 4.8%	£6.25
Hawkstone Hedgerow Fruit Cider 4%	£7.00
Estrella 4.6%	£6.70
Hawkstone Cider 5%	£6.25
Guinness 4.2%	£7.25

BOTTLED LAGER & BEER

Peroni Gluten Free (330ml)	£5.75
Estrella Damm 0% Lager (330ml)	£4.75
Theakston Nowt Peculiar 0% Ale (500ml)	£6.00

BAR SNACKS

Bar Mix	£3.50
Sweet Chilli Nuts	£3.50
Sweet Chilli Rice Crackers	£3.50
Mixed Olives	£4.00
Root Vegetable Crisps	
£3.00	

