



WINE LIST

CHAMPAGNE & PROSECCO

1. Champagne Henriot Souverain, Brut NV £60.00
2. Champagne Henriot Brut Rosé, NV £75.00
3. Prosecco NV Il Caggio, Italy £6.50 (175ml) £28.00

WHITE WINES

175ml / 250ml / Btl

4. Vina Mariposa Blanco, Spain £5.15 £7.30 £22.00
Crispy, fresh citrus & floral aromas. A lively palate with flavours of herb & apple.
5. Pinot Grigio, Il Caggio, Italy £5.80 £8.25 £25.00
Straw in colour with light golden hues, it has a fruity bouquet & a subtle fresh flavour.
6. AUS Chardonnay, De Bortoli, Australia £6.15 £8.75 £26.00
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 £5.60 £8.00 £24.00
Fruity & rounded yet dry, the mouth a savoury peach, the nose a waft of Jasmine, & lovely, racy minerality on the finish.
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.
12. Tempranillo Rosado Vina Mariposa, Spain £5.80 £8.30 £25.00
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 £5.75 £7.30 £22.00
Red berry aromas. The palate is full-bodied & fruity.

15. Montepulciano, Il Caggio, Italy £6.00 £8.70 £26.00
Jammy, peony & violet nose. Nice freshness & well integrated tannins.

16. Merlot Santa Alba, Curico Valley, Chile £5.80 £8.30 £25.00
Blackberry & plum, soft tannins & a round finish.

17. Malbec Chacabuco, Mendoza, Argentina £7.50 £10.50 £32.00
A juicy, medium bodied wine with notes of ripe plums, black cherries and a touch of sweet spice.

18. Shiraz, Di Bertoli, Australia £6.50 £9.30 £28.00
Dark fruits with black olive, espresso, spice & chocolate, along with a juicy & rounded texture

19. Pinot Noir Reserve, Pacifico Sur, Chile £35.00
Cherry & raspberry fruit, it is silky & smooth, bright & fresh, it has good structure, good acidity & is very satisfying.

20. El Meson Reserva, Rioja £40.00
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 £38.00
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

Hazelnut Martini *Coupe* £11.50

Rare Bird Vanilla Spiced Gin, Frangelico Hazelnut Liqueur, chocolate bitters & double cream

Cherry Ale Spritz *Wine* £10.00

Cherry Liqueur, ginger ale & prosecco

Winter Berry Sangria *Wine* £10.50

Hennessey, Cointreau, Vina Mariposa Red Wine, pomegranate juice, fresh lime juice served with ice & winter berries

Gingerbread Espresso Martini *Coupe* £11.50

Vodka, Kahula, Forest espresso & gingerbread syrup

Golden Orchard Sour *Rocks* £9.75

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

Frost & Fizz *Flute* £10.00

St Germain Elderflower liqueur, Chambord & prosecco with a sugar frosted rim

Hugo-ish *Wine* £10.50

St Germain Elderflower Liqueur, prosecco, soda, lime & cucumber

Baileys Peppermint Twist *Coupe* £9.75

Baileys, Amaretto & Crème de menthe with a sugar frosted rim

Orange Mocha Martini *Coupe* £11.50
Cointreau, Kahlua, Forest espresso with melted chocolate pieces & orange bitters

Clementine Bramble *Rocks* £9.75
Rare Bird Gin, orange juice, fresh lemon juice, honey and blackcurrant liqueur served over crushed ice & garnished with clementine slices

Smooth Honey *Rocks* £12.75
A double of the Buffalo Trace Kentucky Bourbon, honey, cinnamon & angostura bitters stirred over ice

Cherry Blossom *Tall* £10.00
Amaretto, Cointreau, Crème de Cacao and cranberry juice, served tall over crushed ice

Forest Fruits *Tall* £9.75
A double of the Rare Bird Rhubarb and Ginger Gin, Chambord, lime juice, topped with lemonade

Applejack Colada *Wine* £9.75
Bacardi, Koko Kanu, pear syrup & cloudy apple juice with a twist of fresh lime

Orchard Apple Martini *Coupe* £10.00
Vodka, sour apple liqueur, pear syrup and fresh lime

After-Eight *Coupe* £9.00
Crème de Menthe, Crème de Cacao & cream

Raspberry Ripple *Coupe* £9.00
Baileys, Chambord, a dash of raspberry syrup & cream

SEASONAL CLASSICS

Snowball *Rocks* £9.00
Advocaat, fresh lime juice & lemonade, garnished with boozy cherries

Boozy Hot Chocolate £9.50
Proper Hot Chocolate, your choice of Amaretto, Whiskey, Cointreau, Tia Maria or Frangelico Hazelnut liqueur, loaded with whipped cream and marshmallows

Mulled Wine *Irish* £4.50
Hot Mulled Wine served with orange slices

MARTINIS

Martini *Martini* £12.00
Served Dry, Wet or Dirty – Grey Goose Vodka or York Dry Gin and Vermouth, with or without a twist

Cosmopolitan *Martini* £10.00
Vodka, Cointreau, fresh lime juice & cranberry juice

Espresso Martini *Martini* £11.50
Vodka, Kahula, sugar & Forest Espresso

Margarita *Martini* £10.00
Have it classic or spicy! Tequila, Triple-Sec & fresh lime juice with a salted or chilli rim

Raspberry Martini *Martini* £10.00
Raspberry vodka, raspberry liqueur, cranberry juice & fresh lime juice

French Martini *Martini* £10.00
Vodka, Chambord & pineapple juice

CLASSIC COCKTAILS

Aperol Spritz *Goblet* £10.00

Aperol, prosecco & soda

Bloody Mary *Tall* £9.50

Double Vodka, Henderson's Relish, celery salt & Tabasco

Old Fashioned *Rocks* £9.75

Jim Beam bourbon, sugar, orange bitters, ice

Upgrade to **Four Roses bourbon small batch** for a deluxe

flavour... £15.00

Negroni *Rocks* £9.50

Campari, gin, sweet red vermouth over ice with a slice of orange

Bramble *Rocks* £9.50

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* £9.50

Amaretto, egg white, lemon juice topped with boozy cherries

Tom Collins *Tall* £9.00

Gin, lemon, sugar, soda water

GIN

Your choice of gin & a 200ml mixer 25ml £8.25 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

£9.00 single, £13.00 double

VODKA

Smirnoff

£5.00

Grey Goose

£7.00

RUM

Bacardi	£4.50
Bacardi Spiced Rum	£4.50
Kraken Black Spiced Rum	£5.00
Appleton Estate Golden Rum	£5.00
Fairfax The Lord General	£5.00
Brewdog 500 Cuts Botanical Rum	£6.50

WHISKY

Hennessy VS Cognac	£5.70
Famous Grouse, Blended Scotch	£5.40
Jameson, Blended Irish	£5.50
Glenmorangie Original, Single Malt	£5.70
12Yo Glenfiddich, Single Malt	£6.50
10Yo Jura, Single Malt	£6.00
Jack Daniels Old No.7, Tennessee	£5.50
Buffalo Trace, Kentucky Straight Bourbon	£5.50
Jim Beam, Kentucky Straight Bourbon	£5.00

SOFT DRINKS & MOCKTAILS

FROBISHERS FRUIT JUICES

£4.25

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

FENTIMANS BOTANICALLY BREWED BEVERAGES

£4.50

Victorian Lemonade / Sparkling Elderflower/ Sparkling Raspberry
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)

£4.00 /£3.75

Cordial (Orange, Blackcurrant, Lime)

£1.00

MOCKTAILS

Bax Berry Martini

£8.50

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

Not so French Martini

£8.00

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

Rhubarb No-Gin Fizz

£8.50

Bax Botanics Verbena, Rhubarb syrup & sparkling elderflower

Virgin Pina Colada

£8.00

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 (does not contain coffee)	£3.50
Dirty Chai Tea Latte (contains coffee)	£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>	£5.00
Hawkstone Lager 4.8%	£6.25
Hawkstone IPA 4.8%	£6.25
Old Mout Cherries and Berries Cider 4%	£6.00
Estrella 4.6%	£6.50
Hawkstone Cider 5%	£6.00
Guinness 4.2%	£7.00

BOTTLED LAGER & BEER

Peroni Gluten Free (330ml)	£5.50
Free Damm 0% Lager (275ml)	£4.75
Theakston Nowt Peculiar 0% Ale (500ml)	£6.00

BAR SNACKS

Bar Mix	£2.50
Sweet Chilli Nuts	£3.00
Sweet Chilli Rice Crackers	£3.00
Mixed Olives	£3.50
Root Vegetable Crisps	£3.00

WIFI: Galtres Lodge Hotel - Password: minster622478