# PAIRINGS, FLIGHTS & BAR BAIT

Available anywhere at any time!

## PREMIUM PAIRINGS

(125ml fizz / 175ml still wine)

Moët Imperial – with goat's curd, honey & walnut

Moët Imperial rosé – with fruit macarons

£17

Silver Reign Charmat Brut - with cheesy truffle fries

Cloudy Bay Sauvignon Blanc - with smoked mackerel pâté

Terrazas Malbec, Mendoza, Argentina – with smoked duck breast

£17

## **FLIGHT PAIRINGS**

(whiskies 12.5ml, wines 70ml; dessert wines 50ml)

Whisky & cheese - 4 whiskies from our menu, each expertly paired with a different cheese
(Hebridean Blue with Glenfiddich 15 Solara Cask, Barber's Cheddar with Filey Bay IPA Finish,
Selles-sur-Cher Goats cheese with Teelings Single Malt, Oxford Isis with Balvenie Double Wood)

Wine & cheese - 3 wines from our menu, each expertly paired with a different cheese
(Hebridean Blue with Dragonstone Riesling, Barber's Cheddar with Buitenverwachting, Selles-sur-Cher Goats' Cheese with Spinyback Sauvignon)

Hard Petit Fours - 4 whiskies, each expertly paired with a different sweet treat

£22

(Fudge with Balvenie Caribbean cask, Fruit Pastille with Glenfiddich 15, Fruit Macaron with
Teelings Single Malt, Marshmallow with Filey Bay Moscatel Finish)

Happy ending! - 3 dessert wines, each expertly paired with a miniature dessert

£22

**Happy ending!** - 3 dessert wines, each expertly paired with a miniature dessert (Chocolate delice with Pineau Rouge, Cheesecake with Pacenzia Zibibbo, Sticky Toffee Pudding with Rutherglen Muscat)

## SPIRIT FLIGHTS

(Four 12.5ml serves)

**Local heroes -** (4 award-winning North East gins & a mixer of your choice – Lakes, Hepple, Ad Gefrin Thirlings & Newcastle)

**Caribbean cruise -** (4 rums from around the Caribbean & a mixer of your choice – Brugal, Ron £13.5 Zacapa, Havana 7 & Goslings)

**Beyond the wall -** (4 Scotch whiskies each from a different region – Auchentoshan, Dalwhinnie 15, £13 Ardbeg Uigeadail & Glenfiddich 12)

**Smoke on the water** - (4 full & smoky Scotch whiskies – Bruichladdich 'Port Charlotte', Laphroig, £13 Talisker 10 & Bowmore 10)

**Grain escapes**(4 whiskies from around the world – Hibiki, Starward Nova, Ad Gefrin Tácnbora & Filey Bay IPA

# PARLOUR PLANKS

Medieval Meat & Cheese Trencheur with pickles & sourdough
Fish Trencheur - Smoked haddock pâté, fishcakes, smoked salmon
£17

# **BAR BITES**

Finish)

Cheesy truffle fries

Whipped goat's curd, honey, walnut & sourdough

Smoked mackerel pâté on toasted sourdough, pickled cucumbers

£5.5

£6

#### **WINE FLIGHTS**

(can't decide? Try three 70ml serves of wine chosen for you!)

Bubbles darling! Vilarnau Cava Brut Reserva, Catalunya, Spain NV Silver Reign Charmat Brut, Silverhand Estate, Kent Moët Imperial Brut Champagne	£20
Old World whites  2022 Care Blanco Sobre Lias Rosca, Cariñena, Spain  2022 Monte Vehlo Organic Branco, Esporao, Alentejo, Portugal  2022 Leitz Dragonstone Riesling, Rheingau, Germany	£15
Pretty in pink 2023 Care Solidarity Rosé, Cariñena, Spain 2022 Domaine De Foncalieu, Piquepoul Rose, France 2022 Chateau D'Esclans Whispering Angel Rosé, France	£15
Old World reds 2021 Aubert & Mathieu Amy Organic rouge, Languedoc-Roussillon, France 2021 Defesa Tinto, Esporão, Alentejo, Portugal 2021 Castello Banfi Col de Sasso Toscana, Sangiovese Cabernet Sauvignon, Tuscany, Italy	£15
Rainbow flight  2022 D'Arenberg 'Hermit Crab', Viognier/Marsanne, South Australia  2022 Domaine De Foncalieu, Piquepoul Rose, France  2023 Finca la Colonia, Malbec, Mendoza, Argentina	£15
The weird, the wacky & the wonderful 2022 Pizzini Lambrusco, King Valley, Victoria, Australia 2022 Orange Inzola, Terre Siciliane, Tenute Orestiadi, Sicily, Italy 2022 Assyrtiko Retsina ferment, Pine Forest, Gikas, Attica, Greece	£15
Sweet tooth 2018 Brännland Claim Ice Cider, Uppsala, Sweden NV Pacenzia Zibibbo Vendemmia Tardiva, Tenute Orestiadi NV Fortified Malbec, Zuccardi Malamado, Argentina	£18
Coravin whites  2022 Sancerre, Paul Thomas, Chavignol, France  2022 Chablis, Jean-Marc Brocard, France  2015 Gewurztraminer, Trimbach, Seigneurs de Ribeaupierre, Alsace	£22
Coravin reds  2018 Amarone della Valpolicella Classico, Costasera, Masi, Italy 2019 Barolo DOCG, Cante Giacomo Ascheri, Piemonte, Italy 2019 Zinfandel/Petit Sirah, Bogle Vineyards Phantom, California	£25

