



GEORGEVAULTS.COM

# DRINKS MENU

## Cocktails

### Spritzer

**APEROL SPRITZ** 9.50  
APEROL, PROSECCO, FRESH ORANGE SLICE TOPPED WITH SODA

**HUGO** 9.50  
ELDERFLOWER LIQUEUR, PROSECCO, LIME, MINT, TOPPED WITH SODA

### Classics

**STRAWBERRY DAIQUIRI** 10.00  
BACARDI, STRAWBERRY PUREE, LIME JUICE, GOMME SYRUP

**PORNSTAR MARTINI** 10.00  
ABSOLUT VANILLA VODKA, PASSOA, PASSION FRUIT PUREE, SERVED WITH A SHOT OF PROSECCO

**PINA COLADA** 10.25  
MALIBU, PINEAPPLE JUICE, CREAM OF COCONUT, COCONUT SYRUP, LIME JUICE, GOMME SYRUP

**BERRY BRAMBLE** 10.00  
BLACKBERRY GIN, CHAMBORD, FRAMBOISE, LEMON JUICE, LIME JUICE

**CAIPIRINHA** 10.00  
CACHACA, LIME JUICE, GOMME SYRUP

**MANGO CHILLI MARGARITA** 10.00  
HOUSE TEQUILA, COINTREAU, MANGO PUREE, LIME JUICE

**MOJITO** 10.00  
BACARDI BLANCA, LIME JUICE, GOMME SYRUP, LIME, MINT LEAVES, TOPPED WITH SODA WATER  
**FOR STRAWBERRY OR PASSION FRUIT EXTRA 50P**

**RASPBERRY CHERRY COLLINS** 10.00  
ABSOLUT RASPBERRY VODKA, CHERRY BRANDY, RASPBERRY PUREE, LEMON JUICE, GOMME SYRUP, TOPPED WITH LEMONADE OR SODA

### House

**LILAC CLOUD** 10.25  
CIROC APPLE, VIOLET & LAVENDER BUTTERFLY PEA, CREAM OF COCONUT, LEMON JUICE

**KIWI SOUR** 10.00  
MIDORI, KIWI GIN, KIWI PUREE, LIME JUICE, LEMON JUICE, GOMME SYRUP

**CHAMP 69** 10.00  
HOUSE VODKA, DISARONNO AMARETTO, STRAWBERRY PUREE, LIME JUICE, GOMME SYRUP, TOPPED WITH LEMONADE

**DRAGON'S KISS** 10.00  
MANGO VODKA, ARCHERS, MARTINI BIANCO, DRAGONFRUIT SYRUP, LIME JUICE, TOPPED WITH LEMONADE

**THE GEORGE** 10.25  
TANQUERAY RANGPUR GIN, LYCHEE LIQUEUR, ELDERFLOWER SYRUP, LEMON JUICE, GOMME SYRUP

**HENNESSY ECLIPSE** 10.00  
HENNESSY, LIMONCELLO, LEMON JUICE, MARTINI BIANCO, TOPPED WITH LEMONADE

**BLUE HORIZON** 10.25  
MALIBU, COINTREAU, BLUE CURACAO, PINEAPPLE JUICE, COCONUT SYRUP, LIME JUICE

### After Dinner

**ESPRESSO MARTINI** 10.00  
ABSOLUT VANILLA VODKA, KAHLUA, COFFEE, GOMME SYRUP

**POPCORN MARTINI** 10.00  
KRAKEN RUM, TOFFEE LIQUEUR, POPCORN SYRUP, DOUBLE CREAM

OUR BARTENDERS ARE TRAINED TO MAKE A WIDE RANGE OF CLASSICS, PLEASE REQUEST WITH STAFF

## Mocktails

**MANGO BLISS** 6.50  
MANGO PUREE, PINEAPPLE JUICE, LIME JUICE, ORANGE CURACAO, AGAVE

**CRÈME COLADA** 6.50  
PINEAPPLE JUICE, CREAM OF COCONUT, COCONUT SYRUP, LIME JUICE, GOMME SYRUP

**VILLAGE GREEN** 6.50  
LIME JUICE, GOMME SYRUP, MINT LEAVES, FRESH CUCUMBER, TOPPED WITH LEMONADE

**THE PINK APPLE** 6.50  
APPLE JUICE, GREEN APPLE SYRUP, LEMON JUICE, GOMME SYRUP, FRESH RASPBERRIES

## White Wines

	175ML	250ML	BOTTLE
<b>HOUSE, CLAUDE VAL BLANC - (FRANCE)</b> CITRUSSY FRUIT WITH NOTES OF WHITE FLOWERS & VANILLA	5.00	7.00	21.00
<b>CHARDONNAY, STONE'S THROW - (AUSTRALIA)</b> WELL-STRUCTURED IN TASTE, IT HAS A SOFT, HARMONIOUS, LINGERING TASTE OF PEAR	5.50	7.50	22.00
<b>SAUVIGNON BLANC, ALAMEDA - (CHILE)</b> EXPRESSIVE ON THE NOSE WITH GREEN APPLES, PINEAPPLE & FRESH FRUIT AROMAS	5.50	7.50	22.00
<b>PINOT GRIGIO, SOTTORIVA VENETO - (ITALY)</b> LIGHT & WELL BALANCED WITH VARIATIONS OF TOPAZ & NOTES OF ACACIA HONEY	6.00	8.00	24.00
<b>PICPOUL, VIGNERON DE FLORENSAC - (FRANCE)</b> IT'S A CRISP, REFRESHING WHITE WINE MADE EXCLUSIVELY FROM THE ANCIENT PICPOUL GRAPE VARIETY			27.00
<b>ALBARINO, VINA BEMPOSTA - (SPAIN)</b> FOR THE PALATE, EXPECT NOTES OF LEMON, LIME, GRAPEFRUIT, PEAR & EVEN A HINT OF BEESWAX			27.00
<b>SAUVIGNON BLANC, ASTORIA VENETO - (ITALY)</b> DELICATE BOUQUET OF PEPPER & EXOTIC FRUIT. IT IS DRY, FRESH & VELVETY			30.00
<b>GAVI DI GAVI, NUOVO QUADRO - (ITALY) DOCG</b> A BEAUTIFUL INTENSE, AROMATIC CLASSIC ITALIAN WHITE WINE FROM THE PIEDMONT			31.00
<b>SAUVIGNON BLANC, MAYFLY - (NEW ZEALAND)</b> CITRUSSY, GREEN APPLE & FRESH TROPICAL AROMAS	8.75	11.75	34.00
<b>BACCHUS, GREEN BELT - (ENGLAND)</b> A ZESTY, FRUITY ENGLISH, LEAVING A FRESH FEELING ON THE PALATE			35.00
<b>POUILLY FUME, DOMAINE GUYOT - (FRANCE)</b> REMARKABLY FRUITY FLAVOUR, WITH EARTHY NOTES & GRAPEFRUIT			38.00
<b>CHABLIS, DOMAINE TREMBLAY - (FRANCE)</b> FLAVOURS OF CITRUS, STONE FRUIT & FRESH MINERALITY			48.00
<b>SANCERRE, MICHEL GIRARD - (FRANCE)</b> CLASSIC SAUVIGNON BLANC BURSTING WITH STONE FRUIT & GREEN APPLE			50.00
<b>VERMENTINO DI GALLURA - (MOLA ITALY) DOCG SUPERIORE</b> THE GOLDEN YELLOW WHITE, LIGHT, BOLD YET SOFT ON THE PALATE WITH NOTES OF TREE FRUIT			75.00

## Rosé Wines

	175ML	250ML	BOTTLE
<b>PINOT GRIGIO BLUSH, SOTTORIVA VENETO - (ITALY)</b> FRUITY WITH AROMAS OF RIPE CHERRIES & STRAWBERRIES. OFF DRY, MADE IN A VERY DRINKABLE STYLE	5.80	7.80	23.00
<b>ROSEBUD WHITE ZINFANDEL - (CALIFORNIA)</b> A BRIGHT FRESH ROSÉ BURSTING WITH CHERRY, STRAWBERRY AND CITRUS FLAVOUR	6.00	8.00	24.00
<b>PROVENCE ROSE, CHATEAU DES CHABERTS - (FRANCE)</b> PLEASANT FRESHNESS WITH NOTES OF STRAWBERRY, STONE FRUIT & GREEN APPLE			30.00
<b>PROVENCE ROSE, AMBASSADEUR - (FRANCE)</b> BEAUTIFUL, PINK-COLOURED WINE MADE FROM GRAPES LIKE SYRAH, GRENACHE & CINSA			30.00

## Red Wines

	175ML	250ML	BOTTLE
<b>HOUSE, JEAN CLAUDE MAS ROUGE - (FRANCE)</b> BLACKCURRANT, BLUEBERRY & PLUM FLAVOURS AT THE PALATE	5.00	7.00	21.00
<b>SHIRAZ, STONE'S THROW - (AUSTRALIA)</b> FULL-BODIED, VIBRANT RED FRUIT BERRY & PLUM	5.50	7.50	22.00
<b>MERLOT, SOTTORIVA VENETO - (ITALY)</b> FRUITY BOUQUET WITH HINTS OF BLUEBERRIES & DELICATE HERBACEOUS	6.25	8.25	24.00
<b>CABERNET FRANC, OLD VINE - (USA)</b> FULL-BODIED, STRONG INTENSITY RICH OF BERRY & RIPE FRUIT			25.00
<b>PINOT NOIR, CARANTO - (ITALY)</b> PLEASANT HINTS OF STRAWBERRY & RASPBERRY, REFINED AT THE NOSE			28.00
<b>COTE DU RHONE, BARTON &amp; GUESTIER - (FRANCE)</b> BLACKCURRANT & PLUM FLAVOURS WITH APPROACHABLE TANNINS & LONG FINISH			28.00
<b>MALBEC, ORNELLA BELLIA - (ITALY)</b> FULL-BODIED, VERY RICH WITH UNDERLYING FRESHNESS & STRUCTURE	7.50	9.80	29.00
<b>MONTEPULCIANO, AGRONIKA - (ITALY)</b> A BEAUTIFUL CLASSIC ITALIAN, PROVIDES A WONDERFUL AROMA OF CHERY & RED BERRY			32.00
<b>PRIMITIVO, TERRAMARE - (ITALY)</b> INTENSE & COMPLEX, WITH A LINGERING BOUQUET OF PLUM JAM AND MEDITERRANEAN HERBS & SPICES			34.00
<b>RIOJA RESERVA, BODEGAS MANZANOS - (SPAIN)</b> PRONOUNCED FLAVOURS FROM THE WOODS SUCH AS VANILLA & TOBACCO AS WELL			36.00
<b>CABERNET SAUVIGNON, HARTENBERG - (SOUTH AFRICA)</b> DARK FRUITS HEAVY, CIGAR BOX, WOOD SPICE & VANILLA AROMAS			46.00
<b>RIPASSO, VALPOLICELLA - (ITALY)</b> WINE WITH GARNET SHADES WITH INTENSE BOUQUET OF RIPE CHERRY & BLACKBERRY			47.00
<b>SAINT EMILION, CHATEAU TRETINS MONTAGNE - (FRANCE)</b> CONCENTRATED WITH FLAVOURS OF PLUM, BLACKBERRY, LICORICE & CHOCOLATE			50.00
<b>BAROLO, PERNO 2013 - (ITALY)</b> POWERFUL, YET WELL BALANCED BOUQUET OF ROSES, RIPE FRUIT & VANILLA TOBACCO			72.00

## Champagne & Sparkling Wines

	125ML	BOTTLE
<b>ROSE, D'UNE NUIT - (FRANCE)</b> STUNNING SPARKLING FROM LES CHABERTS. CITRUS, STRAWBERRY & FLORAL FLAVOURS AT THE PALATE & OF THE NOSE		27.00
<b>PROSECCO ROSE, DOC SELLI - (ITALY)</b> PLEASANT CITRUS MIXED WITH FLORAL & RED FRUITY FLAVOURS, SUCH AS STRAWBERRIES & RASPBERRIES		30.00
<b>PROSECCO, MUSTI NOBILIS - (ITALY)</b> MEDIUM TO HIGH AMOUNT OF ACIDITY, FROTHY BUBBLES. FLAVOURS OF APPLE, PEACH, MELON & PEAR	7.20	30.00
<b>SPARKLING BACCHUS, CHAPEL DOWN - (ENGLAND)</b> TROPICAL & FLORAL WITH A CRISP TEXTURE & A REFRESHING FINISH		45.00
<b>BRUT, JACQUART MOSAIQUE - (FRANCE)</b> STYLISH BLANC DE BLANCS OF PURE CHARDONNAY CHAMPAGNE. NOTES OF APPLES & LEMONS, UPLIFTING FRESHLY BAKED BRIOCHE		55.00
<b>MOET IMPERIAL, MOET ET CHANDON - (FRANCE)</b> MOUTHFUL OF PEAR, PEACH & A HINT OF GOOSEBERRY PRECEDED BY A DELIGHTFUL WARF OF BRIOCHE, NUTS, GREEN APPLE & CITRUS		75.00
<b>YELLOW LABEL BRUT, VEUVE CLICQUOT - (FRANCE)</b> A HAPPY MARRIAGE OF APPLES, PEARS & HAWTHORNE FLOWERS, ENLIVENED BY BUBBLES		85.00
<b>ROSE, VEUVE CLICQUOT - (FRANCE)</b> GORGEOUSLY COLOURED & DELICIOUS. FULL OF RED FRUIT, DRIED FRUIT & VIENNESE PASTRIES		95.00
<b>SPECIAL CUVÉE, BOLLINGER - (FRANCE)</b> ONE OF THE FINEST NON-VINTAGE CHAMPAGNES AROUND, NOTES OF TOAST & BRIOCHE WITH A SATISFYING THREAD OF REDCURRANT		95.00
<b>CUVÉE ROSE, LAURENT PERRIER - (FRANCE)</b> A GLORIOUS SPARKLING ROSE IN AN OLD-FASHIONED BOTTLE THAT FILLS THE MOUTH WITH A BOUQUET OF FINE FRAGRANT RED FRUIT		120.00
<b>CUVÉE DOM PERIGNON, MOET ET CHANDON - (FRANCE)</b> DELICIOUS DOM, A DELICATE BOUQUET OF PASTELS FLAVOURS, CANDIED FRUITS & A SCATTERING OF TOAST, HAY & LICORICE		290.00

# Spirits

## Gin

HOUSE GIN	3.90	GIN MARE	4.80
HOUSE PINK GIN	4.00	MAIDSTONE GEORGE BISHOP	5.00
COPPER RIVET DOCKYARD GIN	4.50	CHAPEL DOWN PINOT NOIR	5.00
DOCKYARD KENT STRAWBERRY	4.50	BROCKMANS	4.50
HENDRICKS	4.50	WHITLEY NEILL FLAVOURED	4.60
TANQUERAY	4.50	MAIDSTONE RANSCOMBE WILD	5.00
TANQUERAY FLAVOURED	4.80	ROKU	5.00
TANQUERAY NO.10	4.80	CHAPEL DOWN BACCHUS GIN	5.00
BOMBAY SAPPHIRE	4.50	MERMAID GIN	5.00
MONKEY 47	5.20	SILENT POOL GIN	4.80

## Shots (ANY 6 FOR 20.00)

						
4.00	3.80	4.00	4.00	4.00	3.80	4.00
BABY GUINNESS	LIMONCELLO	CAZCABEL FLAVOURED	JAMMY DODGER	BRAIN HEMORRHAGE	JÄGERMEISTER	FIREBALL
						
4.00	4.00	3.80	3.80	3.80	4.00	
SHARP'S TOFFEE LIQUER	B52	TEQUILA ROSE	FRANGELICO	ANTICA SAMBUCA	SHEEPDOG	

## Vodka

BELVEDERE	4.80
HOUSE	3.80
ABSOLUT FLAVOURED	4.20
GREY GOOSE	5.00
COPPER RIVET VELA	4.50
CIROC FLAVOURED	5.00
KETEL ONE	4.50

## Rum

BACARDI	4.00
BLANCA	
BACARDI SPICED	4.00
HAVANA 7 YEAR	4.50
KRAKEN	4.00
MALIBU	3.80
BUMBU RUM	5.00

## Brandy

MARTELL V.S	4.00
COURVOISIER V.S	4.20
REMY MARTIN V.S	4.80
HENNESSEY V.S	5.00
REMY MARTIN X.O	21.00
HENNESSEY X.O	21.00

## Whisky

JACK DANIELS	4.00
JOHNNIE WALKER BLACK	4.50
JAMESON	4.00
MAKERS MARK	4.50
TALISKER	5.00

MONKEY SHOULDER	4.50
COPPER RIVET SON OF A GUN	5.00
MASTHOUSE COLUMN MALT	5.00
JOHNNIE WALKER BLUE	22.50

ALL SPIRITS SERVES AS 25ML  
MEASURES AS STANDARD.  
ADD 1.40 FOR MIXERS  
/ 2.30 FOR FEVER TREE MIXERS

# Beer & Cider

## Draught

PERONI	5.1%	6.00
ASAHI SUPER DRY	5.2%	5.80
GUINNESS	4.2%	5.80
GROLSCH	4.0%	5.50
NECK OIL IPA	4.3%	6.00
LONDON PRIDE ALE	4.3%	5.60
CORNISH ORCHARDS GOLD	5.0%	5.50
KOPPARBERG	4.0%	5.60

## Bottled

PERONI	5.1%	4.50	SPITFIRE	5.1%	5.00
ASAHI SUPER DRY	5.2%	4.50	BULMERS ORIGINAL	5.2%	5.00
MADRI	4.6%	4.50	BULMERS RED BERRIES	4.2%	5.00
BIRRA MORETTI	4.3%	4.50	OLD MOUT	4.0%	5.00
CORONA	4.3%	4.50	PERONI GLUTEN FREE	4.3%	4.50
DESPERADOS	5.0%	4.50	PERONI 0.0%	0.0%	3.50
DOOMBAR	4.0%	5.00	OLD MOUT 0.0%	0.0%	4.00

PLEASE INFORM STAFF OF ANY ALLERGENS.