



THE MAD BISHOP & BEAR

WHITE

	175	250	750
Chardonnay, L'Artista, Chile	£4.35	£6.05	£17.00
Pungent & grassy with strong aromatic grapefruit flavours			
Sauvignon Blanc, Riebeek Cellars, South Africa	£4.95	£7.05	£19.75
Flavours of gooseberry & hints of tropical fruit			
Pinot Grigio, San Valentino, Italy	£5.10	£7.15	£19.95
Overtones of green apple & citrus with a smooth finish			

Blanco Rioja, Marques Del Atrio, Spain **£22.50**
Clean & bright with dominating primary aromas of fresh fruit.
Pleasant, persistent mouth feel

Riesling, Westend Cool Climate, Australia **£26.50**
Fresh & lively with lemons, lime & a hint of spice

Sancerre, Domaine Durand, France **£29.50**
Sauvignon Blanc grape, herbaceous, fresh & inviting. Aromas of citrus fruits laced with floral & mineral notes, a rich mouth feel & very lively

RED

	175	250	750
Merlot, L'Artista, Chile	£4.35	£6.05	£17.00
Wonderfully intense with luscious plum flavours			
Cabernet Sauvignon, Riebeek Cellars, South Africa	£4.95	£7.15	£19.75
Upfront blackcurrant flavours. Well-balanced with subtle French oak			
Black Shiraz, Richland, Australia	£5.15	£7.25	£21.00
Full bodied with high levels of tannin. Ripe blackberry and black cherry flavours with vanilla cream & pepper spice			

Pinot Noir , Le Versant, France **£21.00**
Strong & aromatic nose of red fruits with liquorice notes. On the palate this Pinot is well balanced with round tannins

Malbec Reserve, San Felipe, Argentina **£23.50**
Intense, with lots of body. Notes of fruit, oak & candied vanilla greet the nose & follow into the mouth. Soft supple tannins leave an enjoyable finish on the palate

Reserva Rioja, Marques Del Atrio, Spain **£29.50**
Clean & bright. Noticeable aromas of barrel ageing whilst maintaining its fruity nature. Smooth yet robust flavour, good structure & long, persistent finish

125ml glasses available. If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.



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ROSÉ

	175	250	750
Rose Zinfandel, Cutler Crest, California	£4.35	£6.05	£17.00
Perfectly pink, light & fruity. Strong strawberry flavour notes			
Pinotage, Riebeek Cellars, South Africa	£4.75	£6.55	£18.50
Dry, elegant rosé, bursting with the flavours of fresh strawberries and red cherries			

SPARKLING

Sauvignon Blanc Brut Cuvée NV, Essenze, New Zealand	175	£5.00
	750	£17.00
Prosecco DOC Special Cuvée, Zonin, Italy	200	£7.95
Prosecco Superiore, Moinet Conegliano, Italy	750	£25.00
Champagne, Collet Brut, France	375	£22.00
	750	£45.00
Champagne, Bollinger Special Cuvée, France	750	£65.00

COCKTAILS

	Pitcher	Glass
Pimms	£17.55	£5.10
The traditional fruit cup, gin & herb based classic. Served with lemonade, a selection of fruit, cucumber & mint		
Sipsmith Summer Cup	£19.55	£5.80
Award winning London dry gin blended with a host of summery ingredients, fused with lemonade		
Woo Woo		£7.95
A simple but effective cocktail that combines vodka, peach schnapps & cranberry juice		
Aperol Spritz		£7.95
The original Italian, orange aperitif mixed with sparkling wine. Light & refreshing		
Sipsmith Springer		£6.95
Sipsmith dry gin with fever tree ginger ale, a hint of elderflower & a half measure of chambord		
French 75		£8.95
A tangy & tart classic cocktail of gin, lemon, sugar & sparkling white wine		
Espresso Martini		£6.95
Chilled Brewer Street espresso coffee, vodka & tia maria, shaken & served in an elegant martini glass		
Sparkling Chambord		£5.50
An infusion of raspberries, vanilla and XO cognac, drizzled through sparkling white wine		

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