

## Draught

Poretti 5.70  
San Miguel 5.85  
Estrella 5.80  
Carlsberg Pilsner 5.30  
Hobgoblin Stout 5.50  
Hobgoblin IPA 5.50  
Somersby Apple 5.20

## Soft Drinks

Appletiser 3.25  
Coke / Diet / Zero 3.20  
Pepsi Max / Diet / Lemonade 3.40  
Rose Lemonade 3.50  
Dandelion & Burdock 3.40  
Fever-tree Tonics 3.20  
Frobisher's Juices 3.40  
J20 3.70  
Red Bull 3.75  
Fruitshoot 2.50

## Gin

Tanqueray 4.65  
Tanqueray Ten 6.00  
Tanqueray Rangpur 4.80  
Tanqueray Sevilla 5.70  
Bombay Sapphire 4.70  
Brockmans 5.30  
Sipsmith Dry 4.85  
Sipsmith London Cup 4.60  
Sipsmith Sloe 5.00  
Sixtowns London Dry 4.90  
Sixtowns Pink 4.95  
LP 35 3.75  
Slingsby Rhubarb 5.00  
Slingsby Gooseberry 5.20  
Slingsby Marmalade 5.00  
Slingsby Blackberry 5.00

## Bottled Beer

Budweiser 4.70  
Corona 4.75  
Peroni 4.75  
Kopparberg 4.75  
Daura Damm (GF) 4.75  
Heineken 0.0% 3.75  
Estrella Free Damm 3.70  
Kopparberg No Alcohol 5.10  
Erdinger Alkoholfrei 4.80

## Spirits

Smirnoff 4.00  
Belvedere 4.95  
Captain Morgan White 4.50  
Captain Morgan Dark 4.00  
Captain Morgan Spiced 4.75  
Kraken 4.95  
Disaronno 4.00  
Baileys 4.75  
Tia Maria 3.95  
Southern Comfort 4.25  
Bulleit Bourbon 4.50  
Maker's Mark 5.00  
Bells 3.90  
Jameson 4.50  
Grouse 4.25  
Drambuie 5.00  
Glenfiddich 5.00  
Dalwhinnie 6.00  
Talisker 6.00  
Oban 6.50  
Lagavulin 7.50  
Hennessy VS 4.75

*THE*  
*Moat House*  
A C T O N T R U S S E L L

# Cocktails

## The Usual Suspects

**Espresso Martini 11.75**

Vodka, espresso, coffee liqueur & vanilla

**Porn Star Martini 11.75**

Vanilla vodka, passionfruit & Prosecco

**Mojito 10.50**

White rum, lime, mint, sugar & soda

**Bramble 11.75**

Brockmans gin, lemon, sugar & Crème de Mûre

**Long Island Iced Tea 12.00**

Tequila, vodka, gin, rum, triple sec, lemon, sugar & Pepsi

**Cosmopolitan 11.00**

Citron vodka, triple sec, lime & cranberry

**Sours 10.50**

Choice of spirit, lemon, sugar & egg white

## Small & Mighty

**Italian Gentleman 12.00**

Bourbon, Campari, lemon & sugar

**Negroni 11.75**

Gin, Campari & sweet vermouth

**Old Fashioned 12.00**

Bourbon, sugar & bitters

**Dusk Aperitivo 11.50**

Tequila, Aperol, Lillet, passionfruit & Prosecco

## Spoon Free Sweets

**Brûlée Bliss 11.25**

Baileys, vanilla vodka, cream & vanilla

**Mudslide 11.00**

Vodka, coffee liqueur, Baileys & cream

**Bourbon Vanilla Flip 11.00**

Bourbon, vanilla, cream & egg yolk

**Raspberry Truffle 11.00**

Chambord, white chocolate liqueur & cream

## Spritz & Giggles

**Aperol Spritz 12.00**

Prosecco, Aperol & soda

**Peach & Apricot Spritz 12.00**

Peach schnapps, apricot brandy, water & soda

**Italian 75 12.00**

Gin, lemon, sugar & Prosecco

**Hugo 12.00**

Prosecco, elderflower liqueur & soda

**Limoncello Spritz 12.00**

Prosecco, limoncello & soda

**Melon Spritz 11.75**

Prosecco, Midori & soda

## Something Fruity

**Rhubarb Amaretto Daisy 10.75**

Rhubarb gin, amaretto, lime & grenadine

**Raspberry & Lychee Collins 11.00**

Gin, lychee, raspberry, lemon & soda

**Lemon Drop 10.50**

Citron vodka, triple sec, lemon & sugar

**Gooseberry Blossom 12.00**

Gooseberry gin, cloudy apple, elderflower & lemon

**Orange Basil Smash 11.75**

Gin, orange juice, honey, lime & basil

## Hold the Hangover

**Pink Port & Tonic 6.75**

Pink port & tonic (2% ABV)

**Popstar Martini 0% 7.00**

Vanilla, lime, passionfruit & lemonade

**Rhubarbara Streisand 0% 7.00**

No-secco, rhubarb, ginger & lemon

**Nogroni 8.50**

Non-alcoholic gin, Campari & vermouth (0.5% ABV)

**Maple No Fashioned 8.50**

Non-alcoholic bourbon, maple & bitters (0.5% ABV)

# WINE LIST

## SPARKLING

106 Vispo Allegro Prosecco Spumante (V) 30.95

125ml glass 6.25

(ITALY) Delicate bouquet gives way to crunchy green apple and peaches on the palate, well-balanced and surprising complexity.

107 San Antonio Prosecco Rosato (V) 30.95

125ml glass 6.25

(ITALY) A lovely sparkling rosé full of raspberries and summer fruits, refreshing, stylish and elegant.

108 Nyetimber Classic Cuvée 59.00

125ml glass 11.95

(ENGLAND) A wonderful delicate complexity of honey, nuts, apple and brioche. Best enjoyed as an aperitif, with seafood, asparagus or sushi style dishes.

109 Nyetimber Rosé 66.00

(ENGLAND) Elegant summer fruits of redcurrant, raspberry and cherry with a touch of biscuit. Pairs well with rich cuisine like oily fish dishes, crab meat, carpaccio or white game.

## SPRITZ

110 Chandon Garden Spritz 44.00

125ml glass 11.95

(ARGENTINA) Chandon elevates the spritz experience combining sparkling wine from Mendoza with bitter orange peel liqueur, selected spices and locally sourced Valencia oranges. Perfect for aperitivo hour.

# CHAMPAGNE

100 Moët & Chandon Brut Impérial 78.00

125ml glass 14.95

Fresh apple, citrus and floral aromas. Generous and tasty, the sweet liveliness of the citrus nuances come into focus and linger delicately in the mouth. An exceptional aperitif.

101 Moët & Chandon Rosé Impérial 90.00

125ml glass 16.50

A wonderful balance of harmony, softness and elegance. Summer fruits adorn the nose and explode on the palate supported by fleshy peach and citrus notes. Again to be enjoyed on its' own or a lovely accompaniment to lightly cooked red meat dishes, and all styles of fish dishes.

105 Champagne Veuve Lorinet Brut NV 50.00

Deliciously fragrant and appealing, a generous & richly fruited palate with lovely definition.

## WHITE

120 Customs House Airen Macabeo 23.95

125ml glass 6.60

(SPAIN) An ever-increasing popular style, fruit driven, fragrant, easy drinking and appealing white.

121 Villa Rosa Sauvignon (V) 25.95

125ml glass 7.15

(CHILE) Produced by the multi-award winning Luis Felipe Edwards, heaps of fresh juicy fruits with dominant notes of citrus.

122 Pinot Grigio San Antonio (V) 26.95

125ml glass 7.45

(ITALY) A light, crisp easy style with subtle melon & apple flavours. A suitable wine to pair up with dishes of a delicate nature.

# WHITE

## 123 Kraal Bay Chenin Blanc (V) 26.95

125ml glass 7.45

(S AFRICA) Aromas of wildflowers, honeyed white fruits on the palate with a fresh and clean finish. Lovely with spice-oriented food.

## 124 AUS Chardonnay, De Bortoli 27.50

125ml glass 7.60

(AUSTRALIA) Wonderful balance, refined, dry and complex. A very practical wine in terms of food pairing, especially white fish and meat dishes.

## 125 Rioja Blanco, Bodegas Navajas 28.95

(SPAIN) A dry, bright and fruity Rioja with heaps of delicate floral aromas making it excellent with fish dishes.

## 126 Willowglen Gewurztraminer Riesling (V) 29.95

(AUSTRALIA) Aromatic wine offering a generous medium to sweet palate balanced by fresh Riesling. Great with strong spice or curry flavours.

## 127 Cool Mountain Sauvignon Blanc 29.95

125ml glass 8.25

(SOUTH AFRICA) Vibrant notes of gooseberry, passion fruit and citrus. A good allrounder that works well with most foods except red meats.

## 128 Le Beau Flamant Picpoul de Pinet 30.50

125ml glass 8.40

(FRANCE) From the seafood-rich south coast of France. Crisp, precisely poised fruits and a mouth-filling finish decorated by minerality.

## 129 Three Choirs Coleridge Hill Estate White 31.95

(ENGLAND) Distinct English hedgerow aromas with hints of apple, elderflower and fresh grass. Perfect on its own or with fish dishes.

## 130 Kotuku Marlborough Sauvignon 32.95

125ml glass 9.05

(NEW ZEALAND) Made by Allan Scott Wines, this herbaceous Sauvignon bursts with citrus and tropical fruit, with a refreshing finish.

# WHITE

**131 Muscadet sur Lie de Sèvre et Maine, Château du Cléray 33.95**  
(FRANCE) A delicious, full style of this timeless classic by one of the best producers in the region. Brilliant with prawns, langoustine, oysters and mussels.

**132 Albariño Reserva, Viña Salort (V) 34.95**  
(URUGUAY) Classic Albariño herbal notes, stone fruits and citrus with refreshing acidity. Great with seafood, white meats and salads.

**133 Sancerre Domaine Hubert Brochard 42.95**  
(FRANCE) Owned by Bollinger, this wine consistently shows all the elegance, refinement and style of this timeless classic.

**134 Chablis, Chartron & Trébuchet 44.95**  
(FRANCE) A generous and appealing style of Chablis with rich golden apples, minerality and depth. A gem with refined dishes such as flat white fish.

**135 Cloudy Bay Marlborough Sauvignon Blanc 53.00**  
(NEW ZEALAND) The original Marlborough star. Ripe passion fruit, white peach and lime leading to a compelling finish.

**136 Puligny-Montrachet 'Le Trézin', Domaine Thomas 105.00**  
(FRANCE) A masterpiece of French winemaking. Fresh orchard fruits, minerality and a note of subtle barrel age for a complex finish.

# ROSÉ

140 La Riva Pinot Grigio Rosé (V) 26.95

125ml glass 7.45

(ITALY) Summer fruited rosé with a dry, crisp and uplifting finish. An easy drinker with salads, pasta and light dishes.

141 Twisted House White Zinfandel Rosé (V) 26.95

125ml glass 7.45

(USA) Fresh with light strawberry and cream flavours, a style suited to the sweeter tastes.

143 MiMi Côtes de Provence Rosé 36.95

(FRANCE) Highly fashionable, beautifully pale pink, oozing summer berry fruits in a fresh summer style.

144 Whispering Angel, Chateau d'Esclans 44.00

(FRANCE) World-renowned and very much en vogue. Full and lush fruits while being bone dry with a smooth finish.

# RED

150 Amoranza Tempranillo Garnacha (V) 23.95

125ml glass 6.60

(SPAIN) Very soft with a variety of berry fruits, charming and easy going. Smooth characters give this tremendous versatility with food.

151 Villa Rosa Merlot (V) 25.95

125ml glass 7.15

(CHILE) An impressive red from Luis Felipe Edwards, full of delicious ripe cherry and plum fruits laced with a note of spice.

152 Bushranger Shiraz 26.50

125ml glass 7.30

(AUSTRALIA) Smooth and expressive with plum fruit, spice and generous flavour. Lots of robust qualities for food pairing.

153 Riviera Pinot Noir 26.95

125ml glass 7.45

(FRANCE) Perfect light and silky drinking with ripe summer red berries. Great with light meats or richer fish dishes.

# RED

154 La Trochita Malbec 29.50

125ml glass 8.15

(ARGENTINA) A lovely example from Mendoza, packed with ripe berry fruits and soft, velvety texture from start to finish.

155 Azabache Rioja Crianza (V) 29.95

125ml glass 8.25

(SPAIN) Traditional style with deep cassis fruit enhanced by creamy barrel age. Handles big, rich, and well-seasoned flavours.

156 Buffalo Ridge Zinfandel 30.95

(USA) Reflecting Californian sunshine with sweet black berry notes. Incredibly smooth throughout.

157 Douro Tinto 'Next Station' 31.95

(PORTUGAL) From the valley famous for Port. Supple and juicy red fruits, robust enough for red meats and pasta.

158 Tre di Tre, Lupo Meraviglia (V) 32.50

125ml glass 8.95

(ITALY) A blend of three Puglia grapes with ripe, rich, sweet fruit. Great balance, perfect with juicy red meats like lamb.

159 Côtes du Rhône, Réserve du Fleur (V) 32.95

125ml glass 9.05

(FRANCE) Perfectly proportioned with ripe, bright berry fruit and silky tannins.

160 Beaujolais, Jules de Souzy (V) 32.95

(FRANCE) Fruit-driven and light. Excellent on its own or with light meats and rich fish dishes.

161 Santa Alba Carmenere Reserva (V) 33.95

(CHILE) Approachable, bramble-fruited and smooth, laced with mocha and a touch of spice.

162 Three Choirs Estate Ravens Hill Red 34.50

(ENGLAND) Deep colour with ripe blackberry and cherry fruits. Finished with a hint of lightly toasted oak from barrel ageing.



# RED

## 163 Chianti Riserva Volpetto 35.95

(ITALY) Dark fruits, vanilla, cinnamon spice and tobacco from extended maturation. Perfect with game dishes or slow-cooked meats.

## 164 Allan Scott Black Label Pinot Noir (V) 36.95

(NEW ZEALAND) Sophisticated Pinot Noir with layers of wild strawberry, cherry and complexity. Ideal for delicate flavours.

## 165 Delheim Estate Pinotage, Stellenbosch 39.95

(SOUTH AFRICA) Elegant yet brooding dark fruits with perfect hints of spice and complexity, just as it should be.

## 166 Vieux Château des Combes, St Emilion Grand Cru 43.95

(FRANCE) Supple and well-balanced with cherry jam, mocha and spice. Ideal for Chateaubriand or fillet steak.

## 167 Malbec 'Agrelo', Bodegas Casarena (V) 44.95

(ARGENTINA) Top-notch, velvety and intense Malbec celebrating sustainability and female winemakers in Luján de Cuyo, Mendoza.

## 168 Châteauneuf-du-Pape 2020, Domaine Chartreuse 59.95

(FRANCE) Silky and persistent dark berry fruit notes with a savoury roasted coffee edge.

## 169 Château Batailley 2013, 5th Growth Pauillac 96.00

(FRANCE) Quintessential Pauillac. Smooth cassis and black fruits with sublime barrel notes and classic pencil shavings. Refined and elegant.

# DESSERT WINES

170 Vat 5 Botrytis Semillon, De Bortoli – 37.5cl 22.00

75ml glass 5.15

(AUSTRALIA) Tropical fruits upfront, lusciously textured yet with a light layer of tang on the finish. A fabulous quality dessert wine to pair with fruit desserts or foie gras and blue cheeses.

171 Quady Elysium Black Muscat – 37.5cl 30.00

75ml glass 7.45

(USA) Aroma of roses accompanies dark fruits and cherry – balanced with fruit acidity to finish clean. Brilliant with chocolate.

172 Chateau Petit Vedrines Sauternes – 37.5cl 31.00

75ml glass 8.35

(FRANCE) All very classical of what Bordeaux has to offer, exquisite charm, delicate honeyed fruits, good with refined desserts or foie gras.

# ALCOHOL FREE

180 Rivani 'Zero' Spumante NV 0% (V) 20.00

125ml glass 5.60

(ITALY) From esteemed Prosecco producer Bacio della Luna, this alcohol-free sparkling wine captures the spirit of Prosecco with finesse and freshness.

182 Very Cautious One Gewurztraminer Riesling 0% (V) 17.00

(AUSTRALIA) Aromatic, floral and citrus notes.

183 Very Cautious One Shiraz 0% 17.00

(AUSTRALIA) Ripe, red berry and plum fruits, smooth.