

No 5



RESTAURANT & WINE BAR

wine list

red & rosé

red wine	125ml	175ml	bottle
Cielo Primitivo Puglia IGT <i>Italy 2021</i> Medium bodied with lots of ripe plums, spice & cherry jam	5.20	7.50	26.00
Franschhoek Cellar Stone Bridge Pinotage <i>South Africa 2022</i> black cherries, clove and raspberry jam	5.50	8.00	30.00
Baron Philippe de Rothschild Cabernet Sauvignon, <i>France 2021</i> Ripe and powerful sweet pepper and blackcurrant flavours.	6.00	8.50	32.00
Origen, Gran reserva, Merlot <i>Chilli 2021</i>	6.20	8.50	34.00
Zuccardi, Los Olivos Malbec <i>Argentina 2022</i> elegant plum, blackberry and white pepper.	6.40	9.00	35.00
Asua Crianza Cune <i>Spain 2020</i> raspberry, blackcurrant and black plum.			35.00
Esk Valley Marlborough Pinot Noir <i>New Zealand 2021</i> ripe summer-berries and a generous spoonful of spice.			38.00
Cune Reserva Rioja, <i>Spain 2016</i> Rich, deep aromas of bramble & red autumn fruit			39.00
rosé			
Cielo, Blush Pinot Grigio <i>Italy 2022</i> Light, rose petal pink, fresh berry	4.95	6.95	26.00
Compass Point, White Zinfandel <i>California</i> Fresh strawberry, sweet peach	4.95	6.95	26.00

white wine

	125ml	175ml	bottle
Pinot Grigio Cielo Italy 2017 Apples and pears, nutty dry finish	5.20	7.50	26.00
Franschhoek Cellar 'La Cotte Mill' Chenin Blanc, South Africa 2023 An expressive nose of pineapple, peach, and honeysuckle.	5.50	8.00	30.00
Listening Station Chardonnay Victoria 2023 A light, unoaked Chardonnay with aromas and flavours of lemon, white peach and apricot.	6.00	8.50	32.00
Viognier Le Versant France 2016 Tropical overtones of apricots and peaches	6.00	8.50	32.00
Joseph Catton Riesling Alsace, France 2021 Refreshing with great body and smokiness with white fruit and peach flavours.	6.00	8.75	35.00
Esk Valley Sauvignon Blanc, Marlborough New Zealand 2023 dry and full-bodied but a crisp finish	6.25	9.25	37.00
Chateau Petit Vedrines, Sauternes France 2016 lemon curd, peach honey and orange marmalade. Perfect dessert wine for after dinner	6.95		
 <i>champagne</i>			
Gosset Grande Reserve Champagne France. A fantastic example of Champagne at its finest.			75.00
Jacques Boncoeur, Brut Reserve France. Beautiful aromatic complexity of green apples, lemon citrus with undertones of brioche and hazelnut			50.00
Pol Roger Brut NV, France. Refreshing dry, classic			85.00
Silver Reign Charmat Brut, Silverhand Estate England. Award winning English sparkling wine with aromas of elderflower, white hedgerow flowers, pear and apricot	8.00		36.00
Prosecco Doc Brut Terre di Sant'Alberto, Italy. Green pears, flowery, elegant	6.00		32.00
Prosecco Doc Brut Terre di Sant'Alberto, Rosé, Italy. Red summer berries, white flowers	6.00		32.00
Villa Sandi, Prosecco Italy. A cute mini bottle 18.75cl Fresh, light, bubbly, citrus and apple			10.00

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RESTAURANT
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cocktail menu

£9.95

Manhattan

A classic whisky cocktail combining bourbon, martini and angostura bitters

Cosmopolitan

A vodka based cocktail with Cointreau and Cranberry juice and fresh lime juice

Vodka / Gin Martini

A classic cocktail of martini with either gin or vodka served with your choice of olives or a lemon twist

Black Russian

A simple yet tasty drink, combining Kahlúa coffee liqueur and vodka in a truly unforgettable way.

Old Fashioned

Another classic for any Bourbon lovers, served on the rocks stirred with sugar syrup and angostura bitters

Pear Fizz

Pear vodka, lemon juice & prosecco served in a flute glass

Apple Spritz

Aperol, apple cider & prosecco

Pornstar Martini

A popular cocktail consisting of vodka, passoa, passion fruit puree and orange juice. Served with a shot of prosecco

Salted Caramel Espresso Martini

A cocktail for coffee lovers! A double espresso with Baileys, salted caramel, vodka and Kahlua liquor

No 5 Island Iced Tea

Vodka, rum, gin, tequila, triple sec, lemon juice & coke