CHURRASCO
Steak House

Drinks, After Dinner and Desserts

COCKTAILS

Espresso Martini **10**
Vanilla Vodka, Tia Maria, coffee
Flavours: Original or Baileys

Aperol Spritz **10**
Aperol topped with a generous glug of prosecco and a fresh splash of soda

Porn Star Martini **10***
Vanilla Vodka, Passoa, Passionfruit Puree and Vanilla Sugar. Served with a shot of prosecco

Cosmopolitan **10**
Citrus vodka, Cointreau, cranberry juice.

French Martini **10**
Vanilla Vodka, Chambord and Pineapple Juice

Daiquiri **10**
Blend of Bacardi, Fresh Lime Juice and Sugar. Choose between original, strawberry or passionfruit

Long Island ice Tea **10**
Tequila, Vodka, Triple Sec, Gin and Bacardi, Fresh Lemon and Coke

Mojito **10**
Bacardi, Fresh Lime, Sugar and Mint, topped with lemonade

Cherry Lady **10**
Fruity Cherry Brandy, shaken with Gin and egg white

Negroni **10**
Bombay Sapphire Gin Campari and Vermouth

Spicy Margarita **10**
Jalopeno Tequilla shaken with Cointreau and chilli

Hugo Spritz **10**
Elderflower Liquor, topped with soda and prosecco

Pineapple Tiki **10**
Dark Rum and Pineapple Gin, Shaken with Pineapple and Bitters

Caramel Chocolate Martini **11**
Kraken dark caramel rum, chocolate syrup & cream float

If you don't see the one you want, let us know and we will see what we can do!

WHITE WINES

	175ML	250ML	BOTTLE
VERDEJO - Carramuxo Dry Crisp and Refreshing White *SPAIN (1)*	7	9.40	28
PINOT - Pirovano Mouth Watering Pinot EASY DRINKING *ITALY (2)*	7.25	9.70	29
SAUVIGNON BLANC - Merry Mole Full and Fruity Sauvignon Blanc CHURRASCO RECOMMENDS *MOLDOVA (1)*	7.25	9.70	29
CHARDONNAY - Crooked Mick Fresh and Creamy Chardonnay *S.E AUSTRALIA*			29
GAVI - La Capana Peach and Citrus Gavi *ITALY*			33
SAUVIGNON BLANC - Giddy Goose Your Inner Giddy Goose. Sauvignon *NEW ZEALAND (1)*			35

ROSE WINES

	175ML	250ML	BOTTLE
ZINFANDEL - Eagel Creek Strawberries and Cream in a glass. Zinfandel *CALIFORNIA (4)*	7	9.40	29
PINOT BLUSH - Pirovano Soft and Elegant Blush *ITALY (2)*	7	9.40	29

Taste Guide

White & Rose Wine (1)=Dry (6)=Sweet
Red Wines (A)=Light (E)=Full Bodied

RED WINES

	175ML	250ML	BOTTLE
TEMPRANILLO - Carramuxo Soft and Fruity Red *SPAIN (B)*	7	9.40	28
MERLOT - Merry Mole Black Cherry Merlot *MOLDOVA (C)*	7.25	9.70	29
SHIRAZ - Simonsig Rich Spiced Raspberry Shiraz EASY DRINKING *SOUTH AFRICA (D)*	7.80	10.40	31
MALBEC - Merry Mole Soft and Playfull Malbec *MOLDOVA (C)*	7.70	10	31
RIOJA - Finca Besaya Chocolaty Smooth Rioja *SPAIN (D)*			36
SALENTO ROSSO - Piravano A Churrasco Favourite. Silky Rosso Red CHURRASCO RECOMMENDS *ITALY (D)*			36
RIOJA RESERVA - Bodegas Larchago Velvety Rich Rioja *SPAIN (E)*			39
MALBEC - Aruma A Fabulous Elegant Malbec WINE TO IMPRESS *ARGENTINA*			38
CHATEAUNEUF DU PAPE Powerful and Stunning. Chateauneuf Du Pape *RHÔNE VALLEY*			60
SHIRAZ - Samuels Silky Dark Shiraz WINE TO IMPRESS *AUSTRALIA*			42

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SPARKLING & CHAMPAGNE

BOTTLE

PROSECCO 32
Prosecco. A Stylish Fizz.
ITALY (2)

PROSECCO BLUSH 36
Pink Pinot Fizz
ITALY (2)

CHAMPAGNE (1) **- Joseph Perrier** 79
Classically Rich Champagne - Joseph Perrier
FRANCE, CHAMPAGNE

CHAMPAGNE - Veuve Clicquot 99
Veuve Clicquot - Champagne
HOUSE OF VEUVE - CHAMPAGNE

CHAMPAGNE 98
Laurent Perrier Rose

Taste Guide

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Beer, Spirits, and Soft Drinks

Beer

Bottles

Heineken	**4.70**
Peroni	**4.70**
Budweiser	**4.50**
Tiger (640ml)	**6.80**
Corona	**4.50**
Budvar (500ml)	**6.00**
House Cider	**4.80**

(ask your server for todays cider flavour)

SPIRITS

Gin	*25ml*	*50ml*
Bombay Sapphire	**5.10**	**8.00**
Tanqueray	**5.30**	**8.20**
Hendricks	**5.40**	**8.30**
Pink Gin	**5.20**	**8.30**

Rum	*25ml*	*50ml*
Bacardi	**5.10**	**8.00**
Sailor Jerry	**5.10**	**8.00**
Kraken	**5.30**	**8.20**
Malibu	**5.15**	**8.05**

Whiskey/ Bourbon	*25ml*	*50ml*
Jack Daniels	**5.10**	**8.00**
Jameson's	**5.30**	**8.20**
Johnnie Walker	**5.30**	**8.20**
Southern Comfort	**5.10**	**8.00**

Brandy/ Vodka/ Liqueur	*25ml*	*50ml*
Courvoisier	**5.10**	**8.00**
Smirnoff	**5.10**	**8.00**
Grey Goose	**5.40**	**8.30**
Tia Maria		**3.80**
Disaronno	**5.10**	**8.00**
Martini (dry / Bianco)		**5.80**
Baileys		**4.80**

Mixers - 2.30 Fever Tree Tonic - 2.80

SOFT DRINKS

Coke Bottle	3.30
Diet Coke Bottle	3.30
Lemonade Bottle	3.30
Orange Juice	3.30
Apple Juice	3.30
Cranberry Juice	3.30
Pineapple Juice	3.30
Soda	2.25
Fentimans Rose Lemonade	4.05
Fentimans Ginger Beer	4.25
Pressed orange juice	3.90
Pressed apple juice	3.90
Cloudy Lemonade	4.10

CHURRASCO
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After Dinner and Desserts

Desserts

Our Desserts are homemade in our very own kitchens!!
We hope you love them as much as we do!

Rich Chocolate Slab **9**
Topped with honeycomb whipped cream and sea salt

Table Serve Cheesecake **9**
White chocolate and raspberry. Finished with a helping of our mixed fruit coulis

Sticky Toffee Pudding **9**
Homemade and very rich, choose between Vanilla Ice Cream or Custard

Cheese Board *(Single / Sharing)* **8 / 15**
4 Cheese, Cheese Board. Served with crackers, apple and a homemade chutney

Add port? Ask your server for our port option

Liqueur and Flavoured Coffee

Irish Coffee	**6.80**	**Latte**	**3.50**
Amaretto Coffee	**6.80**	**Flat White**	**3.50**
Baileys Coffee	**6.80**	**Espresso**	**2.75**
Brandy Coffee	**5.80**	**Double Espresso**	**3.25**
Cointreau Coffee	**6.80**	**Hot Chocolate**	**3.85**
Americano	**3.25**	**Pot of tea**	**3.25**
Cappuccino	**3.50**	**Green tea**	**3.25**

Add flavour to your coffee for 80p caramel or vanilla
(sometimes we have seasonal flavours too) ask your server

After Dinner

God Father **11**
Johny Walker and amaretto slowly stirred

Old Fashioned **11**
Rum or Whiskey? Havanna Club or Makers Mark. Stirred with Angostura Bitters and Orange

Caramel Chocolate Martin **11**
Kraken dark caramel rum, chocolate syrup & cream float