



THE
P.O.S.H.
BAR

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter. As our wines come from a selection of small producers and châteaux some vintage may vary.

Service charge is not added to your bill and is left to your discretion.

All prices are Goods and Services Tax inclusive.



Cocktails

Champagne Cocktails

Bellini Classic

Originally created at the legendary Harry's Bar in Venice, this is a glorious peach cocktail, superbly topped up with House Champagne - £12.50

Raspberry Sensation

Fresh Champagne is mixed with our homemade raspberry vodka to get your mind, spirit and soul in a party mood! - £12.50

Champagne Wing

Kahlua, Frangelico and butterscotch, topped with champagne; it's the ultimate sugar fix for 2009 - £12.50

Classics

Mojito

Fresh mint and lime, brown sugar and Havana in a glass of crushed ice ensure that this cocktail is invigorating and delicious - £6.00

Caipirinha

Based on Brazil's national cocktail, made with Cachaca and fresh lime, this is a fantastically thirst-quenching drink - £6.50

Daiquiri

Rum, lime and syrup make this a very popular dry cocktail – similar to what the British sailors drank from the 1740's onwards, this is a truly authentic drink - £6.50

Manhattan

Originating in the Manhattan Club in New York City in the early 1870s, this cocktail, made up of Bourbon, sweet vermouth and angusturas bitters, is an utter classic – 6.50

Margarita

Refreshing and sharp, this cocktail mixes Cuervo Gold, Triple Sec and lime juice - £6.50

Martini

The ultimate cocktail of sophistication – Vodka or Gin and Dry Vermouth, served with an olive or a twist of lemon - £6.50

Cosmopolitan

This tangy cocktail, made with Lemon Vodka, Cointreau, cranberry and lime will invigorate your senses with its sharp citrus flavour - £7.00

Mai Tai

Recommended for rum-lovers, Mai Tai is a revitalizing mix of white and dark rum, Triple Sec, Apricot Brandy, orange juice, with a dash of Grenadine. The cocktail's name originated from two Tahitian tourists who exclaimed that their drink was 'Mai Tai – Roa Ae', 'Out of this World – the Best' - by all means, an accurate description - £7.00



Sea Breeze

This simple cocktail with fresh flavours of Vodka, grapefruit and cranberry is designed to help you relax and unwind - £7.00

Singapore Sling

A subtle taste of lemon is combined with Cherry brandy, Benedictine and Gin to make a very refreshing cocktail, perfect for hot days - £7.00

Tokyo Ice Tea

A unique twist on the Long Island Ice Tea, mixing Gin, vodka, Bacardi, Triple Sec and Midori, with a dash of lemonade and sweet and sour - £8.50

Yacht Exclusives

Hendricks Cooler

This is a fresh and minty cocktail, made up of mint and cucumber, a dash of syrup, lime juice, Hendricks and Sake, which is sure to put a shiver down your spine - £6.00

Fruity Booty

With a base of Galliano, Midori, Cointreau, Malibu and Passion Fruit, this juicy cocktail is mixed for the loveliest of ladies and is designed to put you in party mode - £6.50

Grand Passion

Designed for the party people, this unusual mix of vodka, Grand Marnier, Glayva and passion fruit juice creates an eye-catching green cocktail, as exquisite in taste as it is cool in colour - £6.50

Rude Robin

This gin cocktail is a homage to the floral qualities of Bombay Sapphire, designed to bring out its elegant notes. With fresh coriander and the smoothness of apple, Rude Robin is the connoisseur's choice. A dry fresh cocktail designed with sushi and sashimi in mind, gastronomically ideal as an aperitif - £6.50

Posh Potion

For the lovers and haters, this cocktail will cheer up anyone with its unique flavour akin to rose Turkish Delight. Rose petal vodka, Midori, cherry brandy and cranberry juice give this cocktail it's delicious fragrance and taste - £7.00

Tropical Storm

Malibu, Cointreau and tropical juices will help you enjoy yourself, whatever the weather! Ideal to be drunk as an aperitif - £7.00

Cabo Verde

Vodka, Midori, Peach Schnapps, Apple juice, finished off with a fresh mint leaf ensure that the Cabo Verde is a burst of luscious flavours - £7.50

La Tini

A variation of French Martini with a twist, this drink has a hint of raspberry, cranberry and pineapple, and is garnished with a delicious skewer of raspberries to dip and enjoy - £7.50



Pitchers

Pimms

A classic drink Pimm's No 1 ginger ale and lemonade built with cucumber and fruits.
Glass - £4.50, Pitcher - £15.00

Brazilian Sangria

Tradition meets innovation with this new recipe. A classic sangria with a Brazilian twist.
Glass - £5.50, Pitcher - £16.50

Melon and Kiwi Sangria

White wine, melon and kiwi infuse to create the perfect combination for a light refreshing drink.
Glass - £5.50, Pitcher - £16.50

Raspberry Mojito

A classic Mojito cocktail with a twist of raspberry.
Glass - £6.00, Pitcher - £17.50

Long Island Ice Tea

A concentrated hit of flavour, made up of Gin, vodka, Bacardi, Triple Sec, Tequila with a dash of coke.
Glass - £6.50, Pitcher - £20.00

Selection of Colada's

These tropical sensations will help you recapture that summer feeling

Yacht Colada

This unique Colada is made with a coconut liqueur and cream

Melon Colada

All the delights of a Pina Colada but with the added flavour of midori

Mint Colada

All the delights of a Pina Colada but with the added kick of crème de menthe

Strawberry Colada

All the delights of a Pina Colada but with the added ingredient of fresh strawberries
£6.00



Champagne

<u>Champagne – Non Vintage</u>	<u>175ml</u>	<u>½ Bottle</u>	<u>Bottle</u>	<u>Magnum</u>
101 Moët et Chandon, Brut Impérial N.V.			£45.00	
102 Pol Roger, Extra Cuvée de Réserve Brut			£50.00	
103 Louis Roederer, Brut Premier			£50.00	
104 Taittinger, Brut Réserve	£30.00		£55.00	£108.00
107 Veuve Clicquot, Brut	£35.00		£58.00	£112.00

Spéciales Cuvées – Non Vintage

110 Taittinger, Nocturne Sec			£70.00	
111 Bollinger, Spéciale Cuvée			£70.00	
112 Laurent Perrier, Cuvée Grand Siècle, La Cuvée			£150.00	
113 Krug, Grande Cuvée Brut			£180.00	

Spéciales Cuvées – Vintage

114 Laurent Perrier, Brut 1999-00			£60.00	
115 Louis Roederer, Brut Premier 2002			£65.00	
116 Taittinger Brut 2001-03			£80.00	
117 Moët et Chandon, Brut Impérial 2000			£80.00	
118 Veuve Clicquot, Brut Réserve 2002			£95.00	
119 Bollinger, La Grande Année 1997-99			£120.00	
120 Dom Pérignon, Moët et Chandon 1999-00			£175.00	
121 Veuve Clicquot, La Grande Dame 1998			£185.00	
122 Taittinger, Comtes de Champagne, Blanc de Blancs 1998			£195.00	
123 Cristal Brut, Louis Roederer 2000-02			£225.00	
124 Cristal Brut, Louis Roederer 2000				£440.00
125 Krug, Brut 1995-98			£275.00	
126 Clos du Mesnil, Krug 1996			£690.00	

Rosé

130 Moët et Chandon, Brut Rosè N.V.			£75.00	
131 Taittinger, Cuvée Brut Rosè N.V.			£75.00	
132 Veuve Clicquot, Brut Rosè N.V.			£90.00	
133 Laurent Perrier, Cuvée Brut Rosè N.V.			£90.00	£175.00
135 Laurent Perrier, Grand Siècle Alexandra Rosè 1997			£320.00	
136 Dom Pérignon, Moët et Chandon Rosè 1996			£398.00	
137 Cristal, Louis Roederer Rosè 1999-00			£410.00	

House Champagne

140 Laurent Perrier, Brut N.V.	£11.00	£28.00	£45.00	£90.00
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Sparkling Wine

150 Sparkling Saumur Bouvet, Saphir	£6.95		£29.00	
151 Sparkling Saumur Bouvet, Rosè	£6.95		£29.00	
152 Prosecco del Veneto			£25.00	
153 Paul Brehan Blanc de Blancs N.V.			£20.00	



House Wine

<u>White</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
160 Chardonnay Blanc, Central Valley Concha Y Toro 2007-08	£3.95	£5.50	£16.50
161 Sauvignon Blanc, Central Valley Concha Y Toro 2007-08	£3.95	£5.50	£16.50

<u>Red</u>			
162 Cabernet-Sauvignon, Central Valley Concha Y Toro 2007-08	£3.95	£5.50	£16.50
163 Merlot, Central Valley Concha Y Toro 2007-08	£3.95	£5.50	£16.50

<u>Rosé</u>			
164 Merlot Rosé, Central Valley Concha Y Toro 2007-08	£3.95	£5.50	£16.50

White Wine

<u>France</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
203 Petit Chablis Albert Bichot 2007	£6.70	£8.75	£25.50
205 Chablis, Domaine Alain Gautheron (<i>Burgundy</i>) 2006-07			£30.00
209 Montagny, 1 ^{er} Cru, La Grande Roche, (<i>Burgundy</i>) 2007			£38.00
217 Sancerre, Clos des Bouffants, Roger Neveu 2006-07			£29.50

<u>Italy</u>			
227 Pinot Grigio, Altana Di Vico IGT 2007-08	£4.35	£6.25	£18.00

<u>Spain</u>			
231 Marques de Cáceres, Seco 2006-08			£20.00

<u>Portugal</u>			
233 Quinta de Cabriz, Branco, Daõ 2006-07			£18.00

<u>Australia</u>			
236 Unwooded Chardonnay, Promised Land, Wakefield 2007-08			£22.00
237 Riesling, Claire Valley, Wakefield Estate 2007-08			£28.50

<u>New Zealand</u>			
239 Sauvignon Blanc, Private Bin, Villa Maria 2008-09			£28.00

<u>California</u>			
242 Sauvignon Blanc, Bonterra Vineyards, Organic 2005-08			£28.00

<u>South Africa</u>			
249 Sauvignon Blanc, Grande Cuvée, Boschendal Estate 2008			£28.00



Red Wine

<u>France</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
301 Givry, Louis Latour 2006-07			£35.00
308 Fleurie, Le Mont Thevenet 2005-07	£6.50	£8.75	£25.00
317 Château la Chicane, Haut Médoc 2003	£5.50	£7.75	£22.00
326 Château Gloria, Cru Bourgeois, St Julien 2001			£62.00
<u>Italy</u>			
337 Sangiovese IGT, Tuscany 2003	£5.25	£7.00	£20.00
339 Chianti Conti Serristori, Tuscany 2006-07			£24.50
<u>Spain</u>			
341 Marques de Cáceres, Crianza 2005-06			£23.00
<u>Portugal</u>			
345 Vista TN Reserva, Touriga Nacional (Beiras) 2005-06			£23.50
<u>Georgia</u>			
347 Satrapezzo Saperavi 2004			£44.00
<u>Australia</u>			
349 Cabernet Sauvignon/Merlot Promised Land Wakefield 2006-07			£26.00
350 Shiraz, Clare Valley Wakefield 2006-07			£26.00
<u>New Zealand</u>			
355 Pinot Noir, Cloudy Bay, Marlborough 2006-07			£58.00
<u>California</u>			
356 Cabernet-Sauvignon, Valley Oaks, Fetzer Vineyards 2005-07			£24.00
357 Zinfandel, Wente Vineyards, Livermore Valley 2004-06			£26.00
<u>Argentina</u>			
359 Reserva Malbec, Bodega Terrazas de los Andes 2006-07			£32.00
<u>South Africa</u>			
363 Cabernet-Sauvignon/ Shiraz, The Pavillion, Boschendal 2006-07			£20.00

Rosé & Dessert Wine

<u>Rosé</u>	<u>50ml</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
401 Rosé de la Chevalière, Michel Laroche 2005-06				£20.00
402 Sancerre Rosé, Domaine du Pré Semelé 2007-08		£7.25	£10.00	£30.00
403 Pinot Grigio, Venito, La Barca 2007-08		£4.85	£6.75	£19.50
407 Rosé, Boschendal Estate 2007-08				£23.00
<u>Dessert Wine</u>				
506 Orange Muscat, Essensia, Quady 2005-08 (37.5 cl)	£5.50	£22.00		
507 Black Muscat, Elysium, Quady 2005-08 (37.5 cl)	£5.50	£22.00		



Drinks

Aperitif

Harvey's Bristol Cream	£2.30
Amontillado	£2.30
Tio Pepe	£2.50
Martini Dry	£2.30
Martini Rosso	£2.30
Campari	£3.00
Ricard	£2.50
Pastis	£2.50
Pimm's No1	£2.80

Beer & Cider

Beck's Bier	£3.25
Beck's low alcohol	£2.75
Peroni	£3.30
Staropramen	£3.40
Tiger	£3.60
Magners	£3.70

Vodka

Absolut Blue	£2.55
Belvedere	£3.10
Grey Goose	£3.20
Lanique Rose Petal	£2.50
Stolichnaya	£2.50
Wyborowa	£2.50
Zubrowska	£2.55

Whisky

J&B Rare	£2.50
Canadian Club	£2.50
Jack Daniels	£2.55

Malt Whisky

Dalwhinnie 15 yr old	£4.60
Glenfiddich 12 yr old	£3.00
Glenfiddich Solera Reseve	£5.00
Glenmorangie	£3.00
Lagavulin 16 yr old	£5.00
Macallan 10 yr old	£4.60
Oban 14 yr old	£4.60
Talisker 10 yr old	£4.60

Spirit

Spirits from	£2.50
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Cognac

Hennessy V.S	£2.60
Hennessy X.O.	£11.00
Rémy Martin V.S.O.P.	£3.20
Rémy Martin X.O.	£12.00
Rémy Martin Louis XIII	£90.00

Calvados

Père Magloire X.O.	£5.50
Père Thomas 1968	£12.50

Armagnac

Clés des Ducs X.O	£7.00
Jean Cavé 1955	£10.00

Port

Croft Vintage 1985	£10.00
Grahams 10 yr old aged tawny	£4.50

Liqueur

Liqueurs from	£2.70
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Soft Drink

Fruit juice (200ml)	£2.50
Bottled juice	£1.40
Bottled mixer	£1.30
Coca-Cola / Diet Coke	£1.40
Lemonade	£1.40
Britvic 55 sparkling apple juice	£1.90
J2O orange & passion fruit	£1.90
Red Bull	£2.40

Water

Still 250ml	£1.50
San Pellegrino (<i>sparkling</i>) 250ml	£1.50
Panna (<i>still</i>) 750ml	£3.25
San Pellegrino (<i>sparkling</i>) 750ml	£3.25



Tapas

Served from 3pm until 6pm

Mixed marinated olives - £3.00

Spicy nuts - £2.50

Grilled mixed vegetables - £3.00

Parma ham and figs - £4.75

Slow roasted tomatoes with anchovies - £3.00

Feta cheese, red onions, olives and parsley salad - £3.75

Paprika potatoes in tomato sauce - £3.50

Tempura prawns - £5.00

Veal fritters - £3.75

Chorizo and bean stew - £4.00

Duck spring rolls - £3.75

Tapas of the day - £3.75

Garlic bread with dips - £5.50

Create your own Tapas Platter of five items from the selection above and only pay for four.

Zephyr Tasting Platter

Chicken skewers, Moroccan lamb koftas, chilli squid, seared tuna with mixed bean salad and rolled sushi of the day with soy and wasabi - £26.00

Lobster & Prawn Platter

½ Cooked lobster, Gambas and crab served with minted Jersey new potatoes and basil mayonnaise - £25.00