

## WHITES:

	175ml Gls	250ml Gls	750ml Btl
Grenache Blanc, Old Vines, Le Sanglier de la Montagne, Pays D'Oc, France 2010	4.10	5.70	15.90
Pouilly-Fumé, Les Moulins à Vent, Loire Valley, France 2009			26.20
Chablis, Jean-Marc Brocard, Burgundy, France 2009	7.05	9.85	27.80
White Rioja, Bodegas El Coto, Spain 2010	4.60	6.45	17.95
Albariño, Bodegas La Val, Galicia, Spain 2009			25.20
Pinot Grigio, Villa Borghetti, Italy 2010	4.55	6.15	17.30
Sauvignon Blanc, Mission Estate, Marlborough, New Zealand 2010	6.10	8.65	24.70
Riesling, Mission Estate, Hawke's Bay, New Zealand 2010			25.25
Unoaked Chardonnay, Crystal Brook, South Australia 2010	4.85	6.70	19.25
Chenin Blanc, Keate's Drift, South Africa 2010	4.65	6.55	18.70
Sauvignon Blanc, Terra Mater Reserve, Maipo Valley, Chile 2010	4.80	6.65	18.95
Torrontes, Alta Vista, Mendoza, Argentina 2009	5.50	7.40	20.60
Chardonnay, Alta Vista 'Premium Label', Argentina 2009	5.35	7.65	21.70

## REDS:

Carignan, Old Vines, Le Sanglier de la Montagne, Pays D'Oc, France 2010	4.10	5.70	15.90
Merlot Cabernet, Domaine Condamine L'Evêque, France 2009	4.70	6.50	18.15
Pinot Noir, Domaine Virginie Lagrange, Vin de Pays de l'Hérault, France 2009	5.45	7.30	20.25
Beaujolais Villages, Château de Châtelard, France 2009			20.70
Rioja Crianza, Bodegas El Coto, Spain 2007	5.45	7.30	20.25
Nero d'Avola, Celso, Sicily 2009	4.80	6.50	17.25
Pinot Noir Reserve, Mission Estate, Central Otago, New Zealand 2009			27.70
Shiraz, Crystal Brook, South Australia 2010	4.85	6.70	19.25
Shiraz, You, Me and the Gatepost, Western Australia 2008	5.45	7.30	20.25
Merlot, Highwood Estate, McLaren Vale, Australia 2008	6.60	9.20	26.70
Zinfandel Shiraz, Terra Mater Vineyard Reserve, Maipo Valley, Chile 2009	4.65	6.55	18.70
Malbec, Alta Vista 'Premium Label', Mendoza, Argentina 2009	5.35	7.65	21.70

## ROSÉ:

Organic Rosé, Terra Sana, François Lurton, France 2010	5.05	7.10	20.15
Rioja Rosado, Bodegas El Coto, Spain 2010	4.65	6.55	18.70
Cabernet Shiraz Rosé, Paso del Sol, Maipo Valley, Chile 2010	4.65	6.30	17.65

## DESSERT WINE:

	125ml Gls	375ml Btl
Muscat de Beaumes de Venise, Domaine de Coyeux, Rhône Valley, France 2004	7.80	22.70
Botrytis Semillon, Buller, Victoria, Australia NV	7.80	22.70
Rutherglen Muscat, All Saints, Victoria, Australia NV	8.20	23.70
	100ml	500ml
	Gls	Btl
Tawny Port, Warre Otima 10 year old Tawny	5.75	27.80

We also have 125ml glasses of wine available – please ask  
Vintages are subject to availability. All prices are inclusive of V.A.T.

## SKINNYTAILS

High Tea Hendrick's gin, freshly muddled cucumber & chilli chai syrup - 105 kcal	6.95
Hollywood Star Ketel One vodka with fresh passion fruit, passion fruit purée and vanilla sugar served with a prosecco chaser - 85 kcal	
Chelsea vs. Hoxton Hoxton gin, fresh basil, raspberries, blackberries, agave and fresh lemon juice - 105 kcal	
Rose Martini Stolichnaya vodka, lychee liqueur and ginger syrup with fresh rose petals - 95 kcal	

## HOUSE COCKTAILS

The Hendrick Hendrick's gin, Cointreau, lime, apple juice muddled with cucumber and mint	7.95
Long Beach Iced Tea Vodka, gin, white rum, Triple Sec, tequila, lemon, lime and sugar, floated on cranberry juice	
Sloe Royal Sloe gin with champagne	
Pear and Vanilla Mojito Classic mojito muddled with pears and vanilla liqueur	
Dark 'n' Stormy Goslings rum with lime floated on ginger beer	
Strawberry Daiquiri Havana Especial shaken with strawberries, limes and sugar over crushed ice	
Cosmopolitan Stolichnaya vodka shaken with Cointreau, limes and cranberry juice.	

## CLASSIC COCKTAILS ON REQUEST

	125ml	750ml Btl
Cockburn and Campbell Champagne, Brut NV, France	7.70	37.50
Veuve Clicquot, Brut NV, France		54.75
Laurent Perrier, Brut NV, France		46.25
Taittinger Rosé, Brut NV, France		59.70
Prosecco, Brut NV, Cuvée Donna Trevigna, Italy	5.05	24.70
Pelorus, Brut NV, Cloudy Bay, New Zealand		32.75
Rosé Cava, Brut NV, Bohigas Brut, Spain	4.80	23.25

THE  
HOLLYWOOD  
ARMS

RESTAURANT & DRINKS MENU