

SKY CHALET SIGNATURE COCKTAILS

AUTUMN FLOWERS	£17.00
<i>Crème de Violette, Rose liqueur, LP champagne Brut Laurent Perrier flavoured with rose & violets</i>	
BOURBON HOT CHOCOLATE	£14.50
<i>Maker's Mark, Frangelico, Baileys, Chocolate bitter, Hot chocolate Luxury hot chocolate topped with Marshmallow</i>	
SPARKLING BLUEBERRY	£15.00
<i>Blue curacao, Malibu, Absolut Blueberry, Prosecco Topped with frozen blueberries</i>	
GREEN MELON PUNCH	£14.00
<i>Midori, Bacardi, Mint, Pinot Grigio Melon punch bowl</i>	
HOT LEMON TEA	£14.50
<i>Lemoncello, Galliano, Absolut Citron, Green Tea Served hot with candied lemon</i>	
SPICED WINTER ORANGE MIMOSA	£15.00
<i>Aperol, Cointreau, Orange juice, Prosecco Flavoured with cinnamon powder</i>	
SKY CHALET RED CHERRY KISS	£17.00
<i>Marashino liqueur, Cherry syrup, Champagne Our popular house cherry cocktail with LP Brut</i>	

PROSECCO & CHAMPAGNE

	125ML	BOTTLE
STELLE D'ITALIA, PROSECCO	£9.50	£45.00
LAURENT-PERRIER LA CUVÉE NV	£15.50	£95.00
LAURENT-PERRIER CUVÉE ROSÉ	£19.50	£145.00
LAURENT-PERRIER VINTAGE 2008		£135.00
LAURENT-PERRIER GRAND SIÈCLE NV		£250.00
LP CHAMPAGNE FLIGHT	£25.00	
<i>75ML glasses of Cuvee Brut, Vintage 2008, Rosé Brut</i>		

WHITE WINE

	175ML	BOTTLE
SAUVIGNON BLANC	£11.00	£44.00
<i>Yealands Estate, New Zealand Vibrant that is pure with an elegant mineral finish</i>		
ALBARINO	£15.00	£55.00
<i>Ramon Bilbao, Spain '17 delicious tropical fruit finish with a refreshing acidity</i>		
SANCERRE		£79.00
<i>Domaine Franck Millet Wine has fresh acidity, dry and fruity with a flinty quality</i>		
POUILLY FUISSÉ		£89.00
<i>Domaine De La Chapelle. France '15 Rich, oaky, long and harmonious</i>		
PULIGNY MONTRACHET		£99.00
<i>Domaine Alain Chavy, France '14 Rich on the palate and well balanced with a refreshing acidity</i>		

ROSE WINE

	175ML	BOTTLE
VIN SANTO DEL CHIANTI	375ml	£35.00
<i>Fattoria dei Barbi, Italy '11 Beautiful amber dessert wine with a prominent nose of apricot</i>		
RIOJA ROSÉ	£19.00	£75.00
<i>La Lomba, Spain '19 Dry with the smells of roses and berries</i>		

RED WINE

	175ML	BOTTLE
CRIANZA	£11.00	£44.00
<i>Montevannos, Spain '09 Round and full bodied on the palate</i>		
RIOJA		£49.00
<i>Sierra Cantabria, Spain '15 Elegant and beautifully balanced</i>		
BOURGOGNE PINOT NOIR	£15.00	£55.00
<i>Domaine Maillard Père & Fils, France Wonderfully soft and spicy pinot noir</i>		
SAINT ESTEPHE		£99.00
<i>Ormes de Pez, France '10 Aged, long and juicy on the palate</i>		

FORTIFIED

	75ML
QUINTA DO CRASTO FINE RUBY PORT	£6.50
LEACOCK'S FULL RICH MADEIRA	£7.50
GRAHAM'S FINE WHITE PORT	£8.50
TAYLOR'S 10YR OLD	£11.00

VODKA

	50ML
BELVEDERE	£12.00
CHASE RHUBARB	£12.00
GREY GOOSE	£12.50

GIN

SILENT POOL	£12.50
GIN MARE	£12.50
MONKEY 47	£14.50

TEQUILA

PATRON SILVER	£15.50
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RUM

HAVANA 7YR OLD	£10.50
KRAKEN SPICED	£11.00
ELDORADO	£13.50

COGNAC

COURVOISIER VSOP	£14.50
HENNESSY XO	£35.00

WHISKY

MAKER'S MARK	£10.50
GLENLIVET	£12.50
GLENMORANGIE	£13.50
LAPHROAIG	£15.00

SOFT DRINKS

COCA COLA / DIET COKE		£3.50
FEVERTREE MINERALS		£3.50
HILDON STILL / SPARKLING	330ML	£3.50
RED BULL	250ML	£3.95
APPLETISER	275ML	£3.50

25ml of spirits also available. For all the spirits served with mixer, there will be a supplement charge of £3.50. Wines are served as measures in multiples of 125ml. A 12.5% discretionary service charge will be added to your bill.

PLATTERS

MIXED GRILLED VEGETABLE PLATTER (V) £22.50

Marinated artichoke, aubergine, sundried tomato, marinated courgetti, black stuffed wine leaves, red pepper humus, sourdough, mixed olives

BRITISH CURED MEAT £25.00

Suffolk chorizo, Suffolk salami, air dried Dorset beef, air dried Dorset pork loin, cured venison with peppercorn, Worcestershire ham, pickles, piccalilli, sourdough

BRITISH CHEESE BOARD £25.00

Unpasteurised Shorrocks Bombs, Oxford ISIS, Tunworth, Ragstone goats' cheese, Cashel blue, grapes, celery, plum and apple chutney

HUMUS £8.50

Mixed olives, humus, sourdough



SKY CHALET



Items marked with a (v) are suitable for vegetarians. Please notify your server of any specific food allergies you may have. The team will do their best to provide you with the information that you need to help you to make your choice of food. A 12.5% discretionary service charge will be added to your bill. Prices are in British Pounds and inclusive of VAT