

## Gin Bar £6.95

Choose your gin style, all ours are a generous 50ml serve and accompanied by the perfect fresh garnish and then choose your tonic, either premium Fever-Tree Indian, Fever-Tree Light, Fever-Tree Mediterranean, Fever-Tree Elderflower or Fever-Tree Aromatic

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### Floral ~ Aromatic

**Bloom** with seasonal berries

**Hendrick's** with cucumber

**Broker's** with seasonal berries

### Citrus ~ Fruity

**Brockmans** with orange and seasonal berries

**Tanqueray No.10** with lemon

**Whitley Neill Quince** with orange

**Botanist** with lime

### Spicy ~ Savoury

**Opihr** with lemon

**Whitley Neill Rhubarb & Ginger** with lemon

**Bombay** with lime

CH  
Craven Heifer

## Malt Whisky Bar

£3.00 or double up for £5.00

A selection of our favourite Malts

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Isle Of Jura 10yo    Monkey Shoulder triple malt  
Cragganmore 12yo    Talisker 10yo    Glenfiddich 12yo

James Pickup & Co.  
Wine & Spirit Merchants  
Since 1790

## DRINKS MENU

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# White Wines

175ml 250ml Bottle

## Concha y Toro Sauvignon Blanc, Chile

£4.50 £5.50 £16.00

Pure Sauvignon flavours jump out of the glass, giving a refreshing mouthful of grassy, citrus and gooseberry fruit (2)

**Food match: fried or grilled chicken or fish**

## Landings Colombard Chardonnay, Australia

£4.50 £5.50 £16.00

A perfect blend of two of Australia's favourite grape varieties. Soft and full from the Chardonnay and the Colombard brings in a welcome freshness, great easy drinking (2)

**Food match: battered or breaded fish and chicken or creamy sauce dishes**

## Colli Vicentini Garganega Pinot Grigio, Italy

£4.50 £5.50 £16.00

Fruity and refreshing with melons and apples, a firm favourite with a touch more class! (1/2)

**Food match: fresh salads and spicy dishes**

## Rioja El Coto Blanco, Spain

£16.95

Made with the wonderful Viura grape. Vibrant and unoaked, with light, dry refreshing citrus flavours - beautiful easy drinking wine (2)

**Food match: perfect with fish and Mediterranean style dishes**

## Mirror Lake Sauvignon, Marlborough, New Zealand

£17.95

Tantalising vibrant aromas of gooseberry and passion fruit, a juicy, fruit filled palate with a crisp finish (2)

**Food match: seafood and great with Caesar salad**

# Rosé Wines

## Sugarbird Zinfandel, California

£4.50 £5.50 £16.00

Bursting with flavours and aromas of strawberries and cream. Crisp and refreshing, with a lasting finish (3/4)

**Food match: wonderful aperitif or try with desserts**

## Ancora Chiacetto Rosé, Italy

£4.50 £5.50 £16.00

If you like a blush style rosé, this is for you! Made from the beautiful Barbera grape, a delicate fresh wine, with berries and citrus fruit (2)

**Food match: perfect match with savoury and spicy dishes**

**Wine Development Codes** White & rosé wines are designated numbers (1-4), (1) being the driest & (4) being the sweetest. Red wines are designated letters (B-D), (B) being the lightest & (D) being the fullest. All wines by the glass are available in a 125ml measure - please ask at the bar. Please ask a member of staff for any allergen details.

# Red Wines

175ml 250ml Bottle

## Concha y Toro Merlot, Chile

£4.50 £5.50 £16.00

Bags of juicy, ripe damsons, plums and bramble fruits, a popular drinking wine, that's also great with food (B)

**Food match: gammon, pork or great with vegetable dishes**

## Solander Shiraz, Australia

£4.50 £5.50 £16.00

Smooth, soft and fruity, ripe and delicious, dark berry fruits, with a touch of sweet, spicy warmth (C)

**Food match: steak, burgers or sausages**

## Reserve Saint Marc Cabernet Sauvignon, France

£4.50 £5.50 £16.00

Grown on the sun-baked soils, at the heart of the Languedoc, comes this lovely wine bursting with black, lush fruits and silky, spicy warmth (C)

**Food match: ideal with beef or lamb**

## Vistamar Sepia Reserve Malbec, Maipo, Chile

£16.95

Bags of blueberry, blackberry and cherry flavours and aromas, with touches of vanilla and toffee (C)

**Food match: a must with all our succulent steaks**

## Rioja Paternina Banda Azul Crianza, Spain

£17.95

Aged for 24 months in American oak, a mature wine with red berry flavours, touches of vanilla oak and exotic spice.

The finish is rich and velvety (C)

**Food match: try with lamb or chicken dishes**

# Sparkling and Champagne

## Lunetta Spumante Prosecco NV, Italy

200ml Single Serve Bottle £5.95

Being a Spumante this is a full bodied sparkler with aromas and flavours of peach, pear and apple. Sexy bottle - great things come in little packages! (2)

## Lunetta Spumante Rosé, Italy

200ml Single Serve Bottle £5.95

A fresh, dry sparkling rosé beautifully cherry pink in colour, with red berry flavours galore (1/2)

## Romeo Prosecco DOC, Italy

Bottle £17.00

Sparkle the Italian way! Classic Spumante Prosecco, with full, rich scents and flavours of apple, lemon and grapefruit (2)

## Juliet Rosé Spumante, Italy

Bottle £17.00

Enticing aromas of sweet peach and blossom lead to a sweet fruity flavour. Refreshing and crisp - there's no such thing as a pink Prosecco, but this is as close as it gets! (2/3)

## Veuve Clicquot Yellow Label Brut NV, France

Bottle £59.95

Beautiful golden-yellow, with a foaming necklace of tiny bubbles. Aromas of white fruits and juicy raisins, with vanilla and brioche notes (1)