

# Sergio's

of Great Titchfield Street

## DRINKS MENU

The Vintage of the wine may vary without previous notification due to stock and supply reason.  
Still wine by the glass available at 125ml.  
All spirits served as 50ml unless stated otherwise.  
25ml measures are also available.

### BUBBLES

Glass 125 Bottle

**PROSECCO Extra Dry, Zonin, DOC** £9.5 £31

(Italy) From the grapes grown on D.O.C. Zone vineyard. A dry, fresh sparkling with light fruity flavours.

**PROSECCO ROSE Rosamaro Spumante Brut** £9.5 £31

(Italy) From Puglia, a fresh and youthful spumante with balanced flavours. A perfect synthesis between the colour rosé and the Negroamaro grape.

**CHAPEL DOWN ROSE Sparkling, Brut NV** £12.5 £56

(England) The epitome of an English rose – delicate and feminine. A pale pink in colour with hints of strawberry, blackcurrant and rosehip on the palate and fine persistent bubbles.

**CHAPEL DOWN Sparkling, Brut NV** £12.5 £56

(England) A classy English sparkling wine. Clear, light with citrus & fruity flavours. Very smooth & elegant on the palate.

**MOET ET CHANDON Imperial, Brut NV** £81

(France) With citrus aromas on the nose, whilst on the palate, green apples and a marvellous effervescent feel in the mouth. A real treat.

**LAURENT PERRIER ROSE, Brut, NV** £101

(France) A superb Rosé, slightly acidic, and a floral strawberry nose. Lively bubbles, a really nice balance to the sweetness and nuttiness.

**CRISTAL Champagne, Louis Roederer, Brut** £266

(France) A tense, refined but snappy Champagne. Crispy, classy, chic and bursting with energy. Velvety on the tongue and just goes on and on.

### ROSÉ

Glass 125 Bottle

**HOUSE Rose** £7 £24

(Chile) This light and fruity rosé is well balanced and flavoursome, produced from Cabernet grapes. Medium dry with a fresh palate.

**STRAW HAT Sweet Rose** £7 £25

(England) With an array of lush, juicy summer red fruit notes, this ripe and fresh fruity style perfectly complements most moods and occasions. Delicious served chilled over ice.

**PINOT GRIGIO Rose Nina** £8.5 £27

(Italy) With a delicate pale pink colour & an elegant nose of acacia flowers, this light, dry rosé is delightfully refreshing.

**MASCARONNE, "Quat' Saisons"** £10.5 £34

(France) Beautiful pale salmon colour, fairly intense aromas and flavours of peach, pear and grapefruit; with mineral notes and a long floral and dry finish.

**MASCARONNE MAGNUM, "Quat' Saisons" 1.5 L** £64

(France) Beautiful pale salmon colour, fairly intense aromas and flavours of peach, pear and grapefruit; with mineral notes and a long floral and dry finish.

**WHISPERING ANGEL, Côtes de Provence** £44

(France) Aromas of peach, strawberry and lemon follow through to a tangy acidity, with a crispy and flavourful finish. Delightfully refreshing.

### WHITE WINE

Glass 125 Bottle

**HOUSE WHITE Surya** £7 £24

(Italy) A crisp, simple and gentle wine that has aromas of citrus, apple, candy & butter; with a lingering friendly finish.

**CHENIN BLANC Neil Joubert** £27

(South Africa) Tropical fruit salad aromas and a zesty fresh palate. An easy drinking, light bodied white wine.

**PECORINO Tenuta Ulisse** £8.5 £29

(Italy) Pecorino is a lesser-known Italian varietal, with plenty of style & character. There are fresh, tropical aromas, a delicate florality & a soft minerality on the finish.

**CHARDONNAY Cousino Macul** £8.5 £29

(Chile) Appealingly floral & fruity on the nose with good weight & depth on the palate. Fresh finish with mineral notes.

**CHARDONNAY Tormaresca, IGT** £37

(Italy) Bright, complex, medium bodied wine, with a smooth flowery taste & strong peach aroma. A smart choice with seafood.

**VERMENTINO di Gallura, Piero Mancini, DOCG** £29

(Italy) Elegant and refined with an intense and aromatic note. Balanced combination of depth and freshness, with a good minerality at the taste.

**PINOT GRIGIO Riserva, Mezzacorona** £8.5 £29

(Italy) Round and spicy, barley sugar and lemon flavours. Slightly off dry, with peach, pear and apricot notes. Ripe, round texture with a little bit of heat.

**SAUVIGNON BLANC Ribbonwood** £8.5 £30

(New Zealand) Flavours of lemon, currant & nettle, while retaining a mineral note imparted by the stony, riverbed soils. Its mouth-watering acidity makes you desire another sip.

**SAUVIGNON BLANC Single Vineyard, Auntsfield** £38

(New Zealand) Vibrant light wine, intense ripe aromas of passionfruit, white peach, and notes of lime and mandarin. The palate is powerful, tight and elegant, balanced by an underlying minerality.

**GRILLO de Sicilia "Angelo", DOC** £29

(Italy) This Sicilian grape produces a fresh, light wine with nutty, fruit-driven flavors that include lemon & apple. Less known, but famous for its role in the fortified Marsala wines.

**VERDICCHIO Garofoli "Dei castelli di Jesi"** £30

(Italy) Scents of peach and wild flowers, along with thiol accents and smoky sensations that define an aromatic profile that has something magical about it.

**GAVI DI GAVI Bataiolo "Granee", DOCG** £8.5 £30

(Italy) Elegant, fresh and dry white wine, with complex aromas of pear, lime and a hint of Lily. A fine example of Gavi with a good acidity and long finish on the palate.

**GAVI DI GAVI Broglia "La Meirana"** £38

(Italy) Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry, this is a great Gavi.

**POUILLY-FUME "Les Chailloux Silex"** £44

(France) This wine has been carefully selected. Intense lemon colour, medium bodied, minty aroma with hints of fresh cut grass and subtle salinity. Mouth more mineral, spicy and very fine.

**SANCERRE Julien et Clement** £47

(France) Crisp, dry and very flavourful light wine, with melon and strawberry notes. Elegant varietal of Sauvignon, herbaceous with balanced acidity.

**CHABLIS Premier Cru, Bourgogne** £49

(France) Delicate, expressive Chardonnay, with green apple, citrus and lily aromas. Round yet elegant on the palate, with classic minerality and a dry finish.

**SAUVIGNON BLANC Cloudy Bay** £56

(New Zealand) Intensely flavoured fruit with distinctive character, and just enough juicy acidity. This is an elegant wine with appealing fruit and crisp acidity.

**CHASSAGNE-MONTRACHET Dom.T. Morey** £77

(France) One of the greatest expression of this varietal in burgundy. Full body with proper acidity, the wines from this plot are rich and ripe, opulent and long in the mouth.

### RED WINE

Glass 125 Bottle

**HOUSE RED Surya** £7 £24

(Italy) A Nero d'Avola/ Merlot blend with berries and floral aromas. Medium bodied with earthy notes characteristic of Sicily's volcanic soil.

**CABERNET SAUVIGNON Reserva, dos Almas** £8 £27

(Chile) Well balanced wine with smooth tannins & vanilla notes, marrying the complex spicy flavours of dark oak and berry hint, characteristic of the refinement in wood barrels.

**NERO D'AVOLA Regaleali, Tasca** £8 £28

(Italy) From a family vineyard on the central Sicily hills, this easy going red has notes of cherry on the nose. Velvety and balanced in the mouth.

**MERLOT Castel Firmian, Trentino** £8.5 £29

(Italy) Intense fragrance with a mixture of ripe fruits & just a hint of Oak. Dry, complex and well structured on the palate.

**SHIRAZ Mathilda Chapoutier, VIC** £29

(Australia) An aromatic Shiraz bursting with cherry and red berries aromas, lifted by peppery spices and cinnamon. The palate is ripe and generous, with vanilla and spice notes from the oak.

**SHIRAZ Robertson Constitution Road** £64

(South Africa) The wine has a radiant deep purple colour. Rich aromas of plum, and black berries envelopes warm spice aromas and a hint of dark chocolate. Ripe dark fruit found on the nose follows through to the palate and lingers on the finish.

**VALPOLICELLA CLASSICO Santa Sofia** £8.5 £29

(Italy) A classic, medium/light bodied, corvina grape based red. Intense aromas of ripe cherries, fresh & acidic on the palate.

**VALPOLICELLA, DOC, Masi, Veneto** £38

(Italy) Made using the traditional Veronese grapes blend: Corvina, Rondinella and Molinara. Good acidity on the palate, with soft and silky tannins.

**MALBEC Reserva, "Don David"** £8.5 £30

(Argentina) Deep, bold and fruity Malbec. Peppery taste with a fairly dry finish. A rich, vibrant red with berries, spices and Oak aromas.

**MONTEPULCIANO d'Abruzzo, "Ilico"** £8.5 £30

(Italy) Pleasant & deep aromas of currant, plums and berries. On the palate the wine is deep, full, round & harmonious. The finish lingers with soft black pepper notes.

**MONTEPULCIANO, "Spelt", Riserva** £36

(Italy) A vivid, dry character red with aromas of ripe strawberries, balsamic notes and spices that leads to a full, powerful palate that retains balance despite its weight.

**PRIMITIVO "Sasseo", Masseria Altemura** £32

(Italy) Dark red-violet colour, dark ripe berries, tobacco, cardamom, herbs and black tea on the nose. Palate is smooth and with a mellow finish.

**CHIANTI Classico, Castello di Albola** £33

(Italy) Classic Ruby red wine with elegant delicate scents of violets. Well-balanced and dry, with good structure and a velvety texture.

**RIOJA Baron De Ley, Reserva, Grey Label** £39

(Spain) Deep cherry colour with medium-high intensity, on the nose coconut and toffee, evolving into spices and Mediterranean bush. It develops in the mouth offering a long fruity finish.

**RIOJA Baron De Ley, "Monasterio", Gold Label** £47

(Spain) This intense wine, has dominant aromas of fruit & oak with hints of cocoa and spices. On the palate elegance & a lot of vanilla, tobacco, plum & berry flavours.

**DOLCETTO Monferrato, Castel del Poggio** £37

(Italy) Lovely notes of amarena cherries & chocolate, with a fresh & fruity palate, hints of acidity & good tannic bite.

**PINOT NOIR Auntsfield, Single Vineyard** £40

(New Zealand) Rich black cherry and plum hints, subtly lifted by layers of dark red fruits, florals and complex savoury aromas of dark chocolate, cigar and olive. On the palate it shows a rich silky texture.

**BAROLO Antinori - Prunotto, DOCG** £70

(Italy) Complex nose with notes of violet and forest fruits. Delicately floral and elegant on the palate. Single vineyard from 100% Nebbiolo Grape.

**AMARONE Classico della Valpolicella** £68

(Italy) It expresses generous red fruit but without excess or exuberance, especially plum. Striking length that lingers on the palate, when the wine displays all its strength through a warm and elegant body

**AMARONE "Il Bosco", della Valpolicella** £83

(Italy) Woodland berries tones and a typical aroma of cherry, spices and cacao. Full, velvety, warm. It's complex but also delicate and elegant.



## BEER & CIDER

glass serve

Peroni	£5	Magners Apple	£5
Moretti	£5	Magners Pear	£6
Budweiser	£5	Ginger Beer	£5
Corona	£5	Alcohol Free Beer	£5.5
Guinness	£5	Gluten Free Beer	£5.5

## SOFT DRINK

glass serve / water 0.5l

"STILL" drinks "SPARKLING" drinks

Still Water	£4.15	Sparkling Water	£4.15
Lemon Iced Tea	£3.95	Coke / Coke Zero	£3.75
Peach Iced Tea	£3.95	Diet Coke	£3.75
Apple Juice	£3.75	Lemonade	£3.75
Cranberry Juice	£3.75	Tonic Water	£3.75
Orange Juice	£3.75	Soda Water	£3.75
Mango Juice	£3.75	Aranciata Pellegrino	£3.95
Passion Fruit Juice	£3.75	Limonata Pellegrino	£3.95
Pineapple Juice	£3.75	Bitter Lemon	£3.75
Tomato Juice	£3.75	Ginger Ale	£3.75
Lychee Juice	£3.75	Red Bull	£4.15

## TEA

English Breakfast	£3.45	Earl Grey	£3.45
Camomile	£3.45	Green	£3.45
Red Fruits	£3.45	Peppermint/Fresh mint	£3.45

Please ask your waiter for further options, we often have extra flavours available.

## LIQUOR

Amaretto Disaronno	£9.5	Kahlua	£9
Archers Peach	£9	Malibu	£9
Averna	£9	Martini Bianco	£7.5
Baileys	£9	Martini Dry	£7.5
Campari	£8.5	Martini Rosso	£7.5
Chambord	£10.5	Midori	£10
Cointreau	£10.5	Montenegro	£9
Drambuie	£11	Passoa Passionfruit	£9
Fernet Branca	£10.5	Salted Caramel Kahlua	£9
Frangelico	£10.5	Sambuca Classica	£9.5
Grand Marnier	£11	Sambuca Black	£9.9
Jagermeister	£9.5	Tia Maria	£10.5

## GRAPPA

CHARDONNAY	£9
<i>A perfect balance between delicate flowers and fruits nuances.</i>	
MOSCATO D'ASTI	£9.5
<i>Elegant and aromatic. Aged in oak barriques.</i>	
FRANCIACORTA	£10
<i>A balanced mix of honey and flowers, enhanced by the 18 months of refinement in oak barriques.</i>	
PINOT NERO Barricata	£10
<i>A balanced mix of honey and also spices, due to the period of refinement in oak barriques.</i>	
AMARONE Barricata	£10.5
<i>Vinous and slightly spicy. A grappa of great prestige with strong and persistent taste.</i>	
LUGANA Barricata	£11
<i>The bouquet is intense and penetrating with hints of ripe fruit and spices. Aged in oak barriques.</i>	

## DESSERT WINE

ESSENSIA	
Orange Blossom Muscat	£7.5 £27
<i>Rich and sweet with years in the bottle. Matches nicely with the orange and brings its own character and lightness to proceedings.</i>	

## PORT

HOUSE PORT	£6.5	PREMIUM PORT	£13
Roses Ruby Port		Top Vintage Port	

## APERITIF

KIR ROYAL	£13
<i>Refreshing glass of Champagne topped with Chambord.</i>	
APEROL SPRITZ	£12
<i>"The" classic Italian aperitif: Aperol and Prosecco topped with soda.</i>	

BELLINI @ SERGIO'S	£11
<i>Prosecco topped with our own blend of fruit flavours.</i>	

NEGRONI	£13
<i>Red Vermouth, Campari, Gin ... kick off in the right way.</i>	

PIMM'S & LEMONADE	£10
<i>A thirst-quencher, supremely summery drink.</i>	

GIN FIZZ	£12
<i>With its floral notes, St-Germain adds a delicious dimension to the Gin Fizz.</i>	

## COCKTAIL

GIN MARTINI	£14
<i>Take your favourite choice of Gin to another level.</i>	

SEX ON THE BEACH	£12
<i>Archers, Vodka, orange &amp; cranberry juice topped with grenadine.</i>	

VODKA MARTINI	£14
<i>Take your favourite choice of Vodka to another level.</i>	

WILD MONKEY	£12
<i>Mixed wild berries flavours, orange hints and Monkey shoulder whiskey.</i>	

PISCO SOUR	£11
<i>Of Peruvian origin, pisco based drink with sour and citrus juicy flavours.</i>	

COSMOPOLITAN	£13
<i>Cointreau, Vodka, cranberry juice and fresh lime juice.</i>	

GIN SOUR	£12
<i>Bombay Sapphire based soury drink with citrusy flavours.</i>	

MARGARITA	£12
<i>The much loved Tequila based classic, with lime juice, agave syrup &amp; salt.</i>	

AMARETTO SOUR	£11
<i>Disaronno based, soury drink with citrusy flavours.</i>	

WHITE LADY	£12
<i>Bombay Sapphire Gin, Cointreau and fresh lemon juice.</i>	

NEW YORK SOUR	£14
<i>Rye Whiskey, lemon squeeze and orange juice, topped with grenadine.</i>	

SIDECAR	£14
<i>Cognac and Triple Sec, married with lemon juice to cut through the alcohol.</i>	

LONG ISLAND	£14
<i>Rum, Tequila, Gin and Vodka with fresh lime juice topped with coke.</i>	

ALEXANDER	£13
<i>Brandy, Hazelnut liquor, and a dash of fresh cream.</i>	

BLACK MANHATTAN	£14
<i>Rye Bourbon, Averna, dash of Orange &amp; Angostura bitter.</i>	

ESPRESSO MARTINI	£13
<i>Vodka, Kahlua, espresso and Creme de Cacao white.</i>	

DAIQUIRI	£12
<i>Light Rum, simple syrup &amp; fresh lime juice.</i>	

LEMON DROP	£12
<i>Vodka, lemon juice, simple syrup, topped with sparkling lemonade.</i>	

ALCOHOL FREE COCKTAIL	£8
<i>Our own blend of mixed fruit juices; or ask your waiter for requests, we will do our best to satisfy your tastes.</i>	

Ask your waiter if you fancy any of the above in a pitcher size to share with your friends, we can do most (subject to availability).

## VODKA

House Vodka	£9.5	Absolut	£10
Smirnoff Gold	£10.5	Belvedere	£12
Ciroc	£12.5	Grey Goose	£13.5

## GIN

House Gin	£9.5	Bombay Sapphire	£11
Sipsmith	£11.5	Hendricks	£11.5
Bloom	£11.5	Tanqueray n°10	£12
Whitley Neil flavoured gins	£11		

## WHISKEY

House Whiskey	£9.5	Fireball "cinnamon"	£10
Jameson	£10	Monkey Shoulder	£11
J.W. Black Label	£11.5	Chivas Regal 12 Yr	£11.5
Jura	£11.5	Glenfiddich 12 Yr	£12
Glenmorangie	£13	Auchentoshan 12 Yr	£13
Laphroaig 10 Yr	£11.5	Macallan	£13.5
Talisker 10 Yr	£14	Lagavulin 16 Yr	£18.5

## BOURBON

Jack Daniels	£9.5	Southern Comfort	£9.5
Buffalo Trace	£10.5	Jack Daniels Honey	£11
Jim Bean Double Oak	£11	Makers Mark	£11.5
JD Single Barrell	£12.5	Gentleman Jack	£13
Woodford Reserve	£13	Bulleit Rye	£13

## RUM

House Rum	£9.5	House Spiced	£9
Bacardi Carta Oro	£10	O'Hara Spiced	£9
Captain Morgan	£10	Capt. Morgan Spiced	£10
Havana Club 7 Yr	£10.5	Kraken Black Spiced	£10.5
Zacapa 23 Yr	£19	Sailor Jerry Spiced	£10.5
Cachaca Barreiro	£9.5	Cachaca Abelha Organic	£10.5

## TEQUILA

Jose Cuervo Silver	£10	Jose Cuervo Gold	£10
--------------------	-----	------------------	-----

## BRANDY

Vecchia Romagna	£10	Courvoisier	£10.5
Janneau Grand Armagnac	£10.5	Martell	£11
Hennessey V.S.	£12	Calvados	£12.5
Baron De Sigognac	£13	Remy Martin V.S.O.P.	£13.5
Chateau Laubade XO	£27.5	Remy Martin X.O.	£33

## LIQUOR COFFEE

IRISH coffee	£9.5	PARISIENNE	£10.5
<i>With Jameson whiskey</i>		<i>With Grand Marnier orange liquor</i>	
CALIPSO coffee	£10	ITALIAN classic	£9
<i>With Tia Maria liquor</i>		<i>With Amaretto Disaronno</i>	
BAILEYS coffee	£8.5	WITCH'S coffee	£8.5
<i>With Irish cream Baileys liquor</i>		<i>With Strega Liquor</i>	
FRENCH coffee	£10	HAZELNUT coffee	£10
<i>With Brandy</i>		<i>With hazelnut liquor</i>	

## COFFEE

Americano	£2.95	Espresso	£2.95
White Americano	£3.25	Macchiato	£2.95
Flat White	£3.55	Double Espresso	£3.25
Latte	£3.55	Double Macchiato	£3.55
Mocha	£3.75	Hot Chocolate	£3.75
Cappuccino	£3.75	Chai Latte	£3.75

All coffees are also available decaffeinated!

