

# NAVYÄRD

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Drinks List



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## DRINKS LIST

Here at Navyärd we offer a range of different spirits to complement our food and showcase our commitment to quality and flavour.

### ☒ PROSECCO FIOLE COCKTAILS

<b>Mojito Royal</b> El Dorado rum, lime, mint, agave & Fiol	8.5
<b>Aperol Spritz</b> Aperol, soda & Fiol	8.5
<b>Mandarin Cooler</b> Napoleon Mandarin Liqueur, Sipsmith vodka & Fiol	8.5
<b>Sherbet Lemon</b> Lemon sorbet, lime & Fiol	8.5
<b>English Garden</b> Sipsmith gin, apple schnapps, mint, elderflower & Fiol	8.5
<b>Summer Cup</b> Sipsmith London Cup, cucumber & Fiol	8.5
<b>The Perfect Storm</b> Goslings dark rum, ginger beer, lime & Fiol	8.5

### ☒ BEERS & CIDER

#### DRAFT

Shed Head Pale, Sweden, 4.5%	2 // 3.8
Tuborg, Denmark, 3.8%	1.8 // 3.5
Poretti Pilsner, Italy, 4.8%	2.5 // 4.5
Guinness, Ireland, 4.5%	2.5 // 4.5
Grimbergen Blonde, France, 6.7%	3 //
Aspall's Cider, England, 5.1%	2.8 // 5

#### CASK

Adnams Southwold, England, 3.4%
St Austel Cornish, England, 3.8%
Timothy Taylor's Landlord, England, 3.8%

## ⌘ THE PIER WINE SELECTION

	175ml	500ml	Bottle
<b>Good</b>	4.6	13	19
<b>White</b>	Petit Papillon Grenache Blanc		
<b>Rose</b>	La Picoutine Cinsault		
<b>Red</b>	Finca Grande Sangiovese		

	175ml	500ml	Bottle
<b>Better</b>	6	18	25
<b>White</b>	St Cosme Viognier/Sauvignon Blanc		
<b>Rose</b>	Cuvee de l'Aubade Provence		
<b>Red</b>	Eric Louis Pinot Noir		

	175ml	500ml	Bottle
<b>Best</b>	7.5	22	32
<b>White</b>	Huia Sauvignon Blanc		
<b>Rose</b>	Lagrein Rosat Alto – Alois Legeder		
<b>Red</b>	Brouilly Villes Vignes Ch.Moulin Fevre		

Full wine list available on request.

## ⌘ BUBBLES

	125ml	Bottle
Prosecco Fiol	6	27
Brut di Nero Rose	7	31
Champagne Taittinger Brut	10	50
Champagne Taittinger Rose	13	70
2004 Dom Perignon		178
2005 Taittinger Comte de Champagne Blanc de Blanc		189

## ⌘ VODKA

	25ml
<b>Reyka, Iceland</b> Delightfully refreshing, blended with Icelandic water.	3
<b>Sipsmith Sipping Vodka</b> Our preferred choice – smooth and crisp.	3.3
<b>FAIR Quinoa, France</b> This has a slight nuttiness and creamy feel from the Quinoa, plus it's fairtrade and organic.	3
<b>Belvedere, Poland</b> The classic premium vodka – made from rye.	3.4

## ⌘ RUM

Such a diverse category, we have selected some stars for your sipping pleasure.

	25ml
<b>WHITE</b>	
<b>El Dorado Blanco 3yr</b>	2.3
Fantastic white rum, aged for 3 years for flavour, great with tonic.	
<b>GOLDEN</b>	
<b>Appleton Special</b>	2.1
<b>El Ron Prohibido</b>	2.5
A full flavoured rum from Mexico.	
<b>Mount Gay XO</b>	4.3
<b>DARK</b>	
<b>Flor de Cana 7yr</b>	2.4
From Nicaragua's oldest distillery – smooth and rich.	
<b>Diplomatico</b>	4.1
<b>Goslings Black Seal</b>	2.4
It makes a dark'n'stormy!	
<b>Pussers Gunpowder Proof</b>	4.3
The original naval rum – packs quite a punch.	
<b>SPICED</b>	
<b>RedLeg Spiced</b>	2.3
Vanilla and nutmeg for a lighter spiced taste.	
<b>Kraken Dark Spiced</b>	2.5
Big, rich spices make this perfect in cocktails.	
<b>Elements 8 Cacao</b>	3.2
Barrel-infused with cacao beans for rich flavours of chocolate and coffee.	

## ⌘ WHISKY

Always a difficult area to approach, with opinions divided on what to drink, and indeed how to drink it.

<b>Monkey Shoulder</b>	2.8
Smooth, easy drinking blended whisky.	
<b>HIGHLAND</b>	
<b>Glenmorangie Original</b>	3.2
Ten years old, this is soft and mellow with citrus and vanilla.	
<b>LOWLAND</b>	
<b>Auchentoshan 12yr</b>	4.3
Toasted almonds, caramelised toffee and a smooth, crisp taste.	

**SPEYSIDE** 25ml

**Balvenie 14yr Caribbean Cask** 4.9  
Finished in ex Caribbean rum casks, giving vanilla and toffee notes and a long, smooth finish.

**ISLANDS**

**Talisker 10yr** 4.3  
Spice, orange and fresh tangy peat flavours.

**ISLAY**

**Bruichladdich Islay Barley** 5.1  
The new kid on the block – fresh, salty and complex.

**JAPANESE**

**Nikka from the Barrel** 3.8  
Toffee sweetness and rich malty flavour.

**IRISH**

**Jameson** 3.5

**Glendalough** 4.3  
Creamy with butterscotch notes.

**Mackmyra** 4.3  
Light and fruity single malt from Sweden.

**⌘ COGNAC**

Some more unusual cognacs with fantastic provenance.

**Maxime Trijol VSOP** 3.3

**Lot 90 XO, Tesson** 5.5  
Fresh pear notes with hints of dried fruits and almond.

**⌘ TEQUILA AND SOUTH AMERICA**

A much-maligned drink, Tequila is becoming ever more popular with aged offerings perfect for after dinner.

**TEQUILA** 25ml

**AquaRiva Reposado** 2.3  
From TV star Cleo Rocos – great sipping tequila.

**Herradura Reposado** 4.2  
Something smokey for after dinner.

**Pisco Porton** 3.9

**50ml**

**Cazcabel Honey Tequila** 5.3

**Patron XO** 5.2

## ⌘ BOURBON, RYE AND AMERICAN

Well-loved and growing in popularity, Rye in particular is great pre-dinner, giving a lifting note of spice in the mouth.

	25ml
<b>Buffalo Trace</b>	
Smooth sipping bourbon, perfect mixed or straight up.	2.1
<b>Blantons Original</b>	5.6
<b>Woodford Reserve Double Oaked</b>	5.4
Extra richness from an additional year's ageing in oak.	
<b>Wild Turkey Rye</b>	4.8
Spice and oak marry to form a great pre-dinner sipper.	
<b>Jack Daniels American Whisky</b>	2.5
<b>Jack Daniels Tennessee Honey</b>	2.7

## ⌘ LIQUEURS AND INTERESTING TIPPLES

No list is complete without some little extras, although if you don't see what you want, please ask as we may just have it tucked behind the bar.

<b>Amaretto Disaronno</b>	3.9
<b>Aperol</b>	2.5
<b>Baileys Cream</b>	3.3
<b>Evangelista Limoncello</b>	4.2
<b>Fernet Branca</b>	4.3
<b>Grappa Tradizione Nonino</b>	4.7
<b>Kummel Wolfschmitt</b>	3.7