

## WINES

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### WHITE

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<b>Severn Valley Bacchus</b> Refreshing acidity, light-bodied and complex, offering flavours of lemon zest, apple, pear and nettle, giving way to a crisp, generous finish. Dry white often described as similar to Sauvignon Blanc.	£70.00
<b>Ca'Bolani Chardonnay</b> Elegant and fine, it stands out for its fruity notes of rennet apple and Kaiser pear and for its gentle hints of sage and rosemary. Bold on the palate, it is in enveloping and very fresh. Balanced, with a lingering, fruity finish.	£75.00
<b>Chablis Premier Cru Beauroy, Domaine de la Motte</b> A rich, stylish, and subtly oaked Premier Cru Chablis. It's full of rich, ripe citrus, peach and nectarine with subtle developed notes of honey, toast and vanilla. Smooth with a good body, characteristic minerality and clean acidity.	£95.00

### ROSÉ

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<b>Henri Gaillard Provence Rose, Côtes de Provence</b> Develops notes of mouth-watering strawberries and raspberries while also releasing light tones of exotic fruits. A well-balanced structure, full and fresh, with a lingering aromatic finish.	£50.00
<b>Severn Valley Dornfelder, Pinot Noir &amp; Rondol</b> Medium dry rosé with soft summer fruit berry aromas on the nose with mild green tea notes. When tasting, the wine shows off a refreshing balance of light fruit (strawberries and limes) and sweetness with great length.	£50.00
<b>Chateau Montaud Côtes de Provence Rose</b> A classic Cotes de Provence rosé: dry, crisp and refreshing, full of fruit and ideal for anytime. Summer berries with balancing acidity. Traditional growing methods are given priority and include ploughing to ventilate the soil and using organic farming rather than chemicals and artificial processes.	£90.00

### RED

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<b>Severn Valley Pinot Noir, Regent &amp; Rondo</b> Lively red fruit and red apple aromas with a hint of pepper. Its fruity sweetness and silky structure complement its cherry style flavours. Lighter in its style with a lovely rich dark colour.	£70.00
<b>Ca'Bolani Merlot</b> Bright, vivid ruby red. Intensely fruity with scents of ripe currants, strawberries and small red fruit. Soft, round, with good persistence and elegant tannins and scents of spices.	£90.00
<b>Domaine de Sainte-Marthe Syrah</b> The nose is complex and powerful, with ripe red fruits, underwood, spices, leather and liquorice. With a great balance, good volume, silky tannins and great length, this wine offers remarkable intensity and harmony.	£95.00



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# GRACY'S RESTAURANT

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IN THE BAVARIAN HALL

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## DRINKS MENU

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## DRINKS INCLUDED WITH VIP TABLE PACKAGE

### BEERS & CIDERS

<b>Bavarian Gold®</b> 4.2% Draught German Beer	1 Pint Stein ½ Pint	Bavarian Gold® Weiss / Dunkel (Dark) Beer Craft Beer (Engel) / Guinness Original	500ml 500ml
Shandy	1 Pint Stein ½ Pint	Engel Naturradler 2.5% (Radler Beer) Heineken 0.0% Rekorderlig Cider: Strawberry–Lime / Wild Berries Aspall Apple Cyder	500ml 330ml 500ml 500ml

### HOT DRINKS

Classic Mulled Wine / Apple Mulled Wine  
Hot Chocolate with Cream  
Tea / Coffee  
Coffee + Brandy / Bourbon / Baileys 25ml

### SOFT DRINKS

Pepsi Max / 7UP Free / Tango Sugar Free / Fresh Orange Juice / Fresh Apple Juice / Still Water / Sparkling Water / Tonic / Soda / Ginger Beer	330ml	<b>Red:</b> Severn Valley Pinot Noir, Regent & Rondo <b>White:</b> Severn Valley Bacchus / Ca' Bolani Chardonnay <b>Rosé:</b> Henri Gaillard Provence Rose, Côtes de Provence / Severn Valley Dornfelder, Pinot Noir & Rondol	125ml
Red Bull	250ml		

## À LA CARTE DRINKS

### BEERS & CIDERS

<b>Bavarian Gold®</b> 4.2% Draught German Beer	1 Pint Stein ½ Pint	£11.00 £7.00	
Shandy	1 Pint Stein ½ Pint	£11.00 £7.00	
Bavarian Gold® Weiss Beer Bavarian Gold® Dunkel (Dark) Beer Guinness Original Guinness 0.0 Radler (German Shandy) Heineken 0.0% Rekorderlig Cider: Strawberry–Lime Rekorderlig Cider: Wild Berries Aspall Apple Cyder	500ml 500ml 500ml 500ml 500ml 330ml 500ml 500ml 500ml	£11.00 £11.00 £11.00 £10.50 £11.00 £10.50 £11.00 £11.00 £11.00	

<b>AUTHENTIC BAVARIAN BEER</b> <i>Hand crafted German Beer, imported from Bavaria</i>			
Engel Gold 5.4% (Lager)	500ml	£11.00	
Engel Kellerbier 5.4% (Unfiltered Lager)	500ml	£11.00	
Engel Hefeweizen 5.4% (Weizen Beer)	500ml	£11.00	
Engel Dunkel 5.3% (Dunkel Beer)	500ml	£11.00	
Engel Naturradler 2.5% (Radler Beer)	500ml	£11.00	
<b>Jeroboam Bottles</b>			
<b>Engel Bock Dunkel</b> 7.2% (Dunkel Beer)	3Lt	£125.00	
<b>Engel Kellerbier</b> 5.4% (Unfiltered Beer)	3Lt	£125.00	
<b>Engel Weihnachtsbier</b> 5.5%	3Lt	£125.00	

### PRE–MIXED COCKTAILS

Captain Morgan Pina Colada	£15.00	Smirnoff Passionfruit Martini	£15.00
Captain Morgan Mojito	£15.00	Smirnoff Peach on the Beach	£15.00

## HOT DRINKS

Classic Mulled Wine	£11.00
– With a shot of Amaretto or Rum	£16.00
Cherry Mulled Wine	£12.00
– With a shot of Amaretto or Rum	£17.00
Apple Mulled Wine	£11.00
Hot Chocolate with Cream	£7.00
Black Forest Hot Chocolate with Cream	£7.50
Hot Chocolate with Baileys	£13.00
Coffee + Brandy / Bourbon / Baileys 25ml	£10.00
Ristretto / Espresso / Americano	£5.50
Cappuccino / Latte	£7.00
Speciality Tea	£5.50
Everyday Brew / Peppermint / Chamomile Flowers / Mao Feng Green Tea / Lemon & Ginger	

## SOFT DRINKS

Pepsi Max	330ml	£4.00
7UP Free	330ml	£4.00
Tango Sugar Free	330ml	£4.00
Fresh Orange Juice		£5.50
Fresh Apple Juice		£5.50
Still Water / Sparkling Water		£3.00
Icelandic Glacial Still / Sparkling Water		£4.00
Icelandic Glacial Flavoured Sparkling Water		£4.00
Tarocco Blood Orange / Sicilian Lemon / Tahitian Lime		
Tonic		£4.50
Soda		£4.50
Ginger Beer		£4.50
Red Bull		£6.00

## CHAMPAGNES & HOUSE WINES

Moët & Chandon Brut	75cl	£135
Moët & Chandon Rosé	75cl	£160
Moët & Chandon Brut	1.5L	£375
Dom Perignon Brut	75cl	£475
Armand De Brignac Ace of Spades	75cl	£625
Louis Roederer Cristal Brut Vintage	75cl	£725

House Red / White / Rosé Wine	75cl	£45
Prosecco	75cl	£100
Winter Secco (Sparkling Mulled Wine)	75cl	£70
Belle & Co Alcohol Free Sparkling White	75cl	£70

<b>House Wine By the Glass</b>	SMALL 125ml	LARGE 175ml
Red Wine	£10.00	£14.00
White Wine	£10.00	£14.00
Rosé Wine	£10.00	£14.00
Prosecco (100ml)	£15.00	
Winter Secco (Sparkling Mulled Wine) (100ml)	£11.00	

## SPIRITS

<sup>9</sup>Includes mixers

<b>Bottles</b>		
Ciroc Vodka <sup>9</sup>	70cl	£325
Ciroc Red Berry Vodka <sup>9</sup>	70cl	£325
Tanqueray No. Ten <sup>9</sup>	70cl	£325
Hendrick's Gin <sup>9</sup>	70cl	£350
Pink Gin <sup>9</sup>	70cl	£275
Ron Zacapa <sup>9</sup>	70cl	£375
Maffia Spiced Rum <sup>9</sup>	70cl	£275
Hennessy <sup>9</sup>	70cl	£275
Disaronno <sup>9</sup>	70cl	£275
Jameson <sup>9</sup>	70cl	£275
Don Julio Blanco	70cl	£450
Don Julio Anejo	70cl	£500
Don Julio 1942	70cl	£625
Patrón Silver Tequila	70cl	£275
Tequila Rose	70cl	£250
Baileys	70cl	£250
Jägermeister <sup>9</sup>	70cl	£250

Please note: Bottles of spirits (including mixers) will only be served to groups of 4 or more.

<b>Spirit + Mixer*</b>	SINGLE 25cl	DOUBLE 50cl
Vodka	£12.00	£19.00
Raspberrry Vodka	£12.00	£19.00
Pink Gin	£12.00	£19.00
0% Gin	£12.00	£19.00
Maffia Spiced Rum	£12.00	£19.00
Dark Rum	£12.00	£19.00
Bourbon	£12.00	£19.00
Amaretto	£12.00	£19.00
Hennessy	£12.00	£19.00
Jameson	£12.00	£19.00
Ron Zacapa	£16.00	£26.00

\*Mixers:  
Tonic / Soda / Ginger Beer / Pepsi Max / Tango Sugar Free /  
7UP Free / Fresh Orange Juice / Fresh Apple Juice

### Shots

Baileys Irish Cream	£8.00
Jägermeister Ice Cold	£8.00
Jägermeister Cold Brew Coffee Shot	£8.00
Jäger Bomb	£11.00
Patrón Silver Tequila Shot	£11.00
Coffee Tequila	£11.00
Tequila Rose	£11.00

## STARTERS

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<b>Bavarian Carpaccio</b>	£14.00
Tender beef, thinly sliced and enhanced with fresh lemon juice and rustic olive oil. Garnished with Parmesan shavings and arugula, finished with a touch of sweet mustard dressing – a Bavarian delight.	
<b>Alpine Tartare</b>	£13.00
Finely seasoned beef tartare, served with two slices of black bread and large capers – a hearty start to your culinary experience.	
<b>Tomato Soup (ve)</b>	£9.00
Made from sun-ripened cherry tomatoes, providing an intense flavour – a vegan classic.	

## MAINS

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<b>Crispy Classic Wiener Veal Schnitzel (260g)</b>	£30.00
A golden-brown, crispy veal schnitzel, perfectly fried and served with extra crispy fries and a rich, velvety gravy that makes every bite a delight.	
<b>Mr. Bavaria's Rib Eye (Sous Vide)</b>	£38.00
A juicy rib eye steak, perfectly cooked and melt-in-your-mouth tender, served with crispy chips, stir-fried vegetables, and aromatic herb butter – a feast for the senses.	
<b>Juicy Half Duck</b>	£38.00
A juicy duck, glazed with a seductive teriyaki sauce and a hint of port wine jus, served with tender dumplings and savoury sauce – a true feast.	
<b>Extra Crispy Pork Knuckle</b>	£30.00
A pork knuckle that is crispy on the outside and tender on the inside, served with a hearty gravy and chips – a classic that always delights.	

## SIDES

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<b>Extra Crispy Fries</b>	£7.00
Golden brown and crispy fried – the perfect complement to any main dish.	
<b>Potato Dumplings</b>	£7.00
Two tasty potato dumplings with a soft, fluffy texture, perfect as a hearty side.	
<b>Stir-fried Vegetables</b>	£7.00
A mix of fresh stir-fried vegetables of the day.	

## PLATTERS

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<b>Vegetarian Bavarian Platter (Serves 2) (v)</b>	£38.00
A delightful assortment featuring fresh grapes, crisp radishes, mini pretzels, and a variety of fine cheeses. Perfectly arranged for sharing, this platter offers a simple yet satisfying selection of vegetarian treats.	
<b>Bavarian Classic Platter (Serves 2)</b>	£44.00
A rich selection of traditional Bavarian delicacies, featuring a variety of sliced cold cuts, fine cheeses, and fresh vegetables such as cucumber slices, cherry tomatoes, and onion rings. Perfectly arranged on a rustic wooden board, this platter is ideal for sharing and enjoying the authentic flavours of Bavaria.	

<b>Crispy Half Chicken</b>	£30.00
A crispy roasted half chicken, served with golden fries – simple but irresistible.	
<b>Rustic Sausage Platter</b>	£34.00
A selection of our finest sausages, appetizingly arranged on a rustic wooden board, perfect for social gatherings.	
<b>Stone Oven Pizza "Vegetarian Delight"</b>	£22.00
Freshly baked pizza from the stone oven, topped with freshly chopped vegetables	
<b>Gnocchi al Pomodoro (v)</b>	£20.00
Gnocchi in a fruity tomato sauce, added with fresh pan-fried vegetables of the day.	

## DESSERTS

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<b>Apple Strudel</b>	£11.00
Warm apple strudel, served with fresh vanilla foam – a traditional dessert that always delights.	

(v) Vegetarian (ve) Vegan

Allergen menu available on request