

ROBA

BAR & RESTAURANT



DRINKS MENU

## CHAMPAGNE

Bouché Père et Fils Grande  
Réserve Brut 12%

125ml £9.90 Bottle £47.50

This small dedicated family producer from Pierry crafts this dry, full-bodied and biscuity character.

Veuve Clicquot Yellow Label 12%

Bottle £65.00

Reflecting the traditions of the past, this is full, yet dry, and has a rich, creamy style with biscuity flavours.

## SPARKLING WINE

Bottega Gold Prosecco Brut,  
Italy 11%

Bottle £27.00

Characteristic, fruity with scents of golden apple, Williams pear, acacia flowers and lily of the valley.

## WHITE WINE

Granfort Chardonnay, Pays d'Oc,  
France 13.5%

125ml £5.50 Bottle £19.50

Soft, green apple-scented unoaked Chardonnay with a refreshing finish

Bay of Fires Riesling, Tasmania  
12.5%

125ml £7.10 Bottle £28.00

Flaunts a bouquet of fresh lime coupled with subtle hints of musk; the juicy, vibrant palate shows luscious citrus and a crisp mineral acidity.

Errázuriz 1870 Peñuelas Block  
Sauvignon Blanc, Casablanca  
Valley, Chile 13.5%

125ml £6.50 Bottle £23.50

Shows concentrated flavours of herbs, cut grass and tropical fruit: all the hallmarks of a good Casablanca sauvignon blanc.

Nederburg The Manor Chenin  
Blanc, Western Cape, South  
Africa 12.5%

125ml £6.80 Bottle £24.00

Fresh and crisp with aromas of pineapple, peach and guava; well balanced with delicate layers of ripe fruit on the finish.

Torres Viña Esmeralda Catalunya,  
Spain 11.5%

125ml £6.80 Bottle £23.50

Fresh and crisp with aromas of pineapple, peach and guava; well balanced with delicate layers of ripe fruit on the finish.

Pouilly-Fuissé, J. Moreau et  
Fils, France 13%  
Bottle £45.00

Crisp and fruity with a fresh, lemony  
palate from this famous region of southern  
Burgundy.

Da Luca Pinot Grigio, Terre  
Siciliane, Italy 12.5%

125ml £6.40 Bottle £22.50

Aromas of white flowers, pink grapefruit  
and Cox's apple; the palate displays melon  
and guava.

## ROSÉ WINE

Granfort Rosé de Cinsault, Pays  
d'Oc, France 12%

125ml £5.50 Bottle £19.50

Delicious, with the flavours of fresh  
summer fruit.

Whispering Hills White,  
Zinfandel, California, USA 11%

125ml £6.20 Bottle £24.00

Fresh summer fruit, lively zing.

## RED WINE

Granfort Merlot, Pays d'Oc,  
France 13.5%

125ml £5.50 Bottle £19.50

A rich, juicy southern French wine using  
this popular variety which originated  
from Bordeaux.

Leasingham Bin 61 Shiraz, Clare  
Valley, Australia 14%

125ml £7.10 Bottle £28.00

Top quality Clare Valley Shiraz showing a  
full plummy fruit character topped with  
rich vanilla oak.

Passori Rosso, Veneto, Italy 14%

125ml £6.70 Bottle £25.50

Rich, smooth red wine, showing plum and  
dried fruit followed by notes of spice and  
vanilla.

Robert Mondavi Twin Oaks  
Cabernet Sauvignon, California,  
USA 13.5%

125ml £6.80 Bottle £25.50

The long, dry and very hot late summers  
allow lovely flavours to develop. Vibrant  
redcurrants and a spiced oak balance.

Tangley Oaks Pinot Noir, Sonoma  
Coast, USA

125ml £7.00 Bottle £24.50

Bright berry aromas with red fruit  
flavours, such as cherry, and notes of  
toasted almond; the palate is silky and  
soft.

## ROBA COCKTAILS

**Scottish Vodka** £7.50  
Absolut Vodka and Lime is placed into an orange zest glass: along with Angostura and topped with lemonade

**The Roba** £7.50  
Medley of crushed fruit, Jagermeister, Crème de Fraise syrup and ginger beer

**Travelling West** £7.50  
West Country cider, Buffalo Trace, fresh ginger and lemon juice. Strained into a cinnamon-coated and sugared glass.

**Homemade Lemonades** £5.50  
One for the driver, choose from either mint, strawberry or peach for this refreshing non-alcoholic fruit drink

## CLASSIC COCKTAILS

**Champagne Cocktail** £9.95  
Bouche Pere Champagne on top of an Angostura coated sugar cube with Courvoisier VSOP

**Kir Royal** £9.95  
Bouche Pere Champagne and a choice of cassis, strawberries or raspberry alcoholic cordials

**Mimosa** £9.95  
A bucks fizz of Bouche Pere, orange juice and dash of Cointreau

**Earl Grey Spritzer** £9.95  
The Bergamot citrus of Earl Grey, sugar complements the acidity of bouche pere

## SHORT CLASSIC COCKTAILS

**Cosmopolitan** £7.50  
An urban classic of vodka, cranberry juice, Cointreau and lime juice

**Classic Martini** £7.50  
Stirred not shaken with either Tanqueray Gin or Russian Standard Vodka, lemon twist and green olives

**Margarita** £7.50  
Into a chilled slat-rimmed glass, with Aqua Riva Tequila, Cointreau, lime juice and agave syrup to sweeten.

**Mai Tai** £7.50  
A taste of the pacific combining Bacardi Light, lime, Cointreau, or sweet syrup, Grenadine and orange juice. Havana 7 years creates the perfect finish.

**Old Fashioned** £7.50  
A New York recipe from the 19th century combing zest of orange, bourbon-dissolved sugar and Buffalo Trace bourbon

**Mojito** £7.50  
Ernest Hemmingway's favourite cocktail. Muddled mint and lime, crushed ice with Havana Club 3 years topped with soda.

## LONG AND TALL COCKTAILS

**Singapore Sling** £7.95  
A modern twist on the recently found original recipe from Singapore. Tanqueray Rampur, Benedictine, cherry brandy, Cointreau, lime, pineapple, Angostura Bitters, grenadine and topped with soda.

**Strawberry Daiquiri** £7.95  
Originally created to give to Cuban miners, we combine lime, Bacardi Light, fresh strawberries, Crème de Frais and strawberry syrup blended and served over ice.

**Blue Hawaii** £7.95  
Recreation of the perfect summer, Blue Curacao is shaken with Bacardi Light Rum, Archers and pineapple juice. Topped up with lemonade.

**Long Island Ice tea** £8.20  
Either originating from 1930s Long Island in Tennessee or 1970s New York. Aqua Riva Tequila, Gordon's Gin, Absolut Vodka, Havana 3 years, Cointreau and lime is topped with Coke. For the classic 1930s feel replace Coke with ice tea.

## GIN

Gordon's	£3.20
Bombay Sapphire	£3.50
Tanqueray	£3.50
Tanqueray Rangpur	£3.80
Greenalls Wild Berry	£3.50
Hendrick's	£4.00

## VODKA

Zubrówka	£3.50
Belvedere	£4.20
Grey Goose	£4.00
Grey GooseVX	£6.50
Absolut	£3.20
Citron, Passion Fruit or Cranberry	
Stolichnya	£3.50
Russian Premier	£4.00

## RUM

Bacardi	£3.20
Havana Club 3 yrs	£3.50
Havana Club 7 yrs	£4.00
Captain Morgan Dark	£3.50
Brugal Dry Spiced Rum	£3.75

## COGNACS & BRANDY

Martell VS	£3.20
Courvoisier VSOP	£4.00
Remy Martin VSOP	£4.00
Hennessy XO	£7.00
Janneau Armagnac	£4.00
Calvados	£3.50

## SHERRIES AND PORTS

Tio Pepe	£2.80
Harveys Bristol Cream	£2.80
Graham's LBV	£3.00

## APÉRITIF

Cinzano Bianco	£2.80
Martini Dry	£2.80
Martini Rosso	£2.80
Pernod	£3.20

## BLENDDED SCOTTISH WHISKY

Bells	£3.20
J&B	£3.50
Johnnie Walker Red	£3.50
Johnnie Walker Black	£4.00
Johnnie Walker Platinum	£5.00
Chivas Regal	£4.00

## SINGLE MALT

Ardbeg 10yrs	£4.50
Laphroaig 10 yrs	£4.00
Bowmore 12 yrs	£4.50
Bowmore 18 yrs	£5.00
Glenmorangie 12 yrs	£4.50
The Macallan 12 yrs	£4.50
Talisker 12 yrs	£4.70
Isle of Jura	£4.70
Glenlivet 12 yrs	£4.50
Glenlivet 18 yrs	£5.50
Glenfiddich 12 yrs	£4.50

## IRISH WHISKEY

Jameson	£3.50
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## BOURBONS AND CANADIAN WHISKEY

Jack Daniel's	£4.00
Jack Daniel's Single Barrel	£5.00
Buffalo Trace	£4.50
Jim Beam White	£3.80
Jim Beam Black	£3.80
Canada Club	£3.80

## BEERS AND CIDER

Peroni	½	£3.80
	Pint	£5.20
Greenwich Meantime Ale	½	£3.80
	Pint	£4.80
San Miguel	330ml	£4.50
Corona	330ml	£4.50
Leffe Dark	330ml	£4.80
Heineken	330ml	£4.50
Bulmers	500ml	£4.80
Kopparberg	500ml	£4.80
Beck's Blue	275ml	£4.50

## AFTERNOON TEA

Afternoon Tea £14.95  
Selection of freshly made finger sandwiches  
Fruit and plain scones served with  
strawberry jam and clotted cream.  
Mini selection of French pastries.  
A choice of tea from our selection,  
including herbal, fruit teas,  
Earl Grey or traditional English Breakfast

## SANDWICHES

Served on a choice of white or brown  
bread, toasted or plain, garnished with  
green salad and fries.

Club Sandwich £12.00  
Prawn Cocktail £6.70  
Tuna and Sweetcorn £6.70  
Cheese and Tomato £6.00  
Chicken Wrap £8.00  
Egg and Mayo £7.00  
Oven-Baked Pizza £9.95  
Choose from margherita, salami or mixed  
vegetables.

## SALADS/SNACKS

Chicken Caesar Salad £12.00  
Battered Prawns £4.00  
Garlic Mushrooms £4.00  
Mixed Canapés to Share £10.00  
(3/4 people)  
Giant Chips £4.00  
French Fries £4.00

## COFFEE

Americano £2.80  
Café Latte £2.95  
Cappuccino £2.95  
Espresso £2.80  
Double Espresso £2.95  
Mocha £3.10  
Flat White £2.95  
Additional Flavour £0.50  
(Vanilla, caramel, or sweet)

## TEA

English Breakfast £2.80  
Earl Grey £2.95  
Darjeeling £2.95  
Jasmine £3.10  
Fruit/Herbal £3.10



## LIQUEUR COFFEE

Irish Coffee	£7.80
Jameson, sugar and double cream	
Calypso Coffee	£7.80
Tia Maria, sugar and double cream	
Napoleon Coffee	£7.80
Martell VS, sugar and double cream	
Jamaican Coffee	£7.95
Botega Rum, sugar, cardamom, double cream and nutmeg	

## MINERAL WATER

Strathmore Still	330ml	£2.50
	750ml	£3.95
Strathmore Sparking	330ml	£2.50
	750ml	£3.95
Evian	1 Litre	£4.10
San Pellegrino	750ml	£4.10
Voss	375ml	£4.10

## MIXERS

Coca Cola	200ml	£1.95
Diet Coke	200ml	£1.95
Sprite	300ml	£1.95
Tonic Water	125ml	£1.50
Slimline Tonic	125ml	£1.50
Lemonade	125ml	£1.50
Bitter Lemon	125ml	£1.50
Dry Ginger Ale	125ml	£1.50
Red Bull		£3.50

## JUICES

Orange Juice	£2.50
Cranberry Juice	£2.50
Apple Juice	£2.50
Pineapple Juice	£2.50
Tomato Juice	£2.50
Mango Juice	£2.50

## OPENING TIMES

The Cocktail Bar is open for light snacks, teas, coffees and soft drinks.  
Monday - Saturday 10am to 12:30am and Sunday 12pm to 12am.  
Food can be ordered up to 11pm  
All prices are inclusive of VAT.  
Spirits are served in 25ml measures of multiples or thereof.  
Wines and ports are subject to availability and vintages may change.  
Wines are sold by the glass, measured at 175ml  
On request we can sell wine by 125ml per glass - please ask your server.

## ALCOHOL BY VOLUME

Champagne 12.0% - 13.0%  
Rum 37.5% - 65.0%  
White Wines 12.0% - 13.5%  
Sherry 15.5% - 17.5%  
Vermouth 14.7% - 18.0%  
Whisky 40.0% - 58.7%  
Gin 37.5% - 47.3%  
Brandy 35.5% - 47.0%  
Red Wines 12.0% - 15.5%  
Beers 3.4% - 6.5%  
Vodka 37.5% - 40%

## ALLERGY WARNING

Should you have a food allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our dishes will be free of all allergens, including nuts.