



## Our Selection of Gins

All our Gins are carefully paired with range of Fever - Tree Tonics & garnished with juniper berries

Victorias Rhubarb Gin - Pair best with Fever-Tree Ginger ale. Garnished with orange wedge

Bakewell Cherry & Almond Gin - Pair best with Fever-Tree LemonTonic. Garnished with strawberries

Monkey 47 - Best paired with Fever-Tree Indian Tonic. Garnished with a lime or Lemon or Rosemary

Kaffir Lime & Lemongrass Gin - Best served with Fever-Tree Mediterranean Tonic and kaffir lime leaf

Burleighs Infusion Chocolate Orange - Best served with Fever-Tree Indian Tonic and slice of orange

Hendricks Gin - Delightfully infused with cucumber and rose petal. Best paired with Fever-Tree Elderflower Tonic, garnished with cucumber.

Poetic Licence Salted Caramel & Baked Apple  
Best paired with Fever Tree Mediteranean Tonic, garnished with a slice of apple

Norfolk Gin - Best paired with Fever Tree Mediteranean Tonic, garnished with Rosemary



Wine & Gin

## Rose and Crown, Histon

2 Glebe Way, Impington, Cambridge CB24 9JB

### White Wines

Reserve Saint Marc Chardonnay 125ml 175ml 250ml 75cl  
Languedoc Roussillon, France Glass Glass Glass Bottle  
£3.75 £4.75 £6.00 £17.25

Extremely aromatic. This wine of intense sweetness delivers aromas of white flesh fruits and flowers.

Belvino Pinot Grigio £3.75 £4.75 £6.00 £17.25

Veneto, Italy

Delicately flavoured with notes of green apple and pear, with just a hint of sweetness. A mouth-watering partner for our salads and seafood

Riverstone Ridge Sauvignon Blanc £3.95 £5.25 £6.95 £19.95

Marlborough, New Zealand

Ripe gooseberry and citrus aromas with herbaceous notes, showing some tropical fruit and lime on the palate. Herbaceous and zesty, perfect with our Scampi, sharing boards and chicken dishes.

Petit Chablis Domaine D'Elise £21.00

Burgundy, France

The tangy, fresh citrus notes are beautifully supported by layers of warm rich fruit. Great with our Lasagne & Chicken Dishes

### Red Wines

Short Mile Bay Shiraz 125ml 175ml 250ml 75cl  
South-Eastern, Australia Glass Glass Glass Bottle  
£3.75 £4.75 £6.00 £17.25

Lots of rich berry fruit on the palate and a pinch of pepper spice so typical of Shiraz. Best with all our curries

Mcguigan Black Label Merlot £3.75 £5.00 £6.50 £18.50

South-Eastern, Australia

Damson, plum and bramble aromas all jump from the glass, together with a delicate note of spice and chocolate on the palate. Ideal with our char-grilled steaks.

Trivento Reserve Malbec £3.95 £5.25 £6.95 £19.95

Mendoza, Argentina

Plenty of ripe, soft berry fruit Plum and raspberry flavours combine elegantly with vanilla notes from the oak. Ideal with hearty rich red meat dishes

Vina Amate Rioja Tinto £3.95 £5.25 £6.95 £19.95

Rioja, Spain

Youthful and appealing with masses of sweet, perfumed red fruits to the fore. 100% Tempranillo. Great with our Histon Burger.

Rare Vineyards Pinot Noir £4.50 £5.50 £7.25 £21.00

Languedoc Roussillon, France

From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice. Best with pork & beef dishes.

### Rosé Wines

Solstice Pinot Grigio Rosé 125ml 175ml 250ml 75cl  
Venezie, Italy Glass Glass Glass Bottle  
£3.75 £5.00 £6.50 £18.50

Refreshingly dry with notes of strawberry fruit. Soft and fruity 'PG' rosé, good with chicken, pork, salads and seafood.

Bulletin Zinfandel Rose £3.75 £4.75 £5.75 £17.25

California, U.S.A.

This wine has plenty of raspberry and watermelon fruit flavours. Juicy and light, it has a refreshing finish

### Sparkling wines

Botter Prosecco Extra Dry NV 70cl

Veneto, Italy

A delicate sparkling wine that is pale gold in colour, offering a bouquet of pear drops, lemon and melon. The palate is light and fresh with a clean finish.

Le Contesse Extra Dry Prosecco 20cl

Treviso, Italy

Refreshing fizz with softness to the palate and aromas of fresh apple and pears.

### Champagne

Paul Langier Brut Champagne 70cl

France

An outstanding cuvée blended from pinot noir, pinot meunier and chardonnay grapes. This is a stylish dry wine, offering ripe fruit and a biscuity finish.

### Winter Fuels

Aspall Mulled Cider [ABV 3.8%] £4.50

Aroma of sweet spices with cinnamon, clove and ginger notes and a long spicy aftertaste. Served warm with a slice of orange.

Norfolk Mocha Martini £7.95

Vodka with Norfolk Nog crème Liqueur & fresh Italian espresso

Raspberry crème brulee martini £7.95

Baileys, chambord black raspberry liqueur, caramel syrup, raspberries and cream

