

APERITIFS

Campari Soda	£6.00
Negroni <i>Gin, sweet vermouth, Campari</i>	£9.50
Chase Elderflower Liqueur with Fever-Tree White Grape and Apricot Soda	£8.50
White Port and Fever-Tree Tonic	£10.00

At Ovation, we believe that wine is all about exploration and enjoyment. Don't hesitate to be curious, ask questions, and try something new!

Whether you're a wine connoisseur or just beginning your journey, there's no right or wrong when it comes to wine – only what you like.

Our team is here to guide you, so let your taste buds lead the way, and enjoy discovering wines that speak to you.

Cheers!



125ml Bottle

CHAMPAGNE & SPARKLING WINE

DEVAUX (CHAMPAGNE, FRANCE)

Winner of 'Sparkling Winemaker of the Year' at the 2020 International Wine Challenge.

Grande Reserve	£88.00
<i>69% Pinot Noir, 31% Chardonnay Baked apples - vanilla – well balanced – long and lively finish</i>	
'Coeur des Bar' Rosé NV	£110.00
<i>73% Pinot Noir, 27% Chardonnay Raspberries – strawberries - hazelnut - long and lively finish</i>	

SUSSEX SPARKLING - RATHFINNY (SUSSEX, ENGLAND)

Rathfinny is a family owned estate and uses only estate-grown fruit for their four traditional-method sparkling wines.

Classic Cuvée Brut	£13.00 / £58.00
<i>44% Pinot Noir, 41% Chardonnay, 15% Pinot Meunier Refreshing and moreish. Grapefruit - red apple - brioche - zesty, with a soft finish</i>	
Blanc de Blancs	£16.00 / £72.00
<i>100% Chardonnay Lemon curd - citrus blossom – crisp with a soft finish</i>	
Rosé Brut	£18.00 / £65.00
<i>60% Pinot Noir, 22% Chardonnay, 18% Pinot Meunier Everything you want from a sparkling rosé. Cranberries - cherry blossom - red apple – pink grapefruit - brioche</i>	
Blanc de Noirs	£72.00
<i>81% Pinot Noir, 19% Pinot Meunier Braeburn apples - Morello cherries – a refined, plum-compote finish</i>	

Drinks prepared in our bar may contain nuts, egg, wheat, tree nuts or dairy. Please notify a member of staff about any allergies.

12.5% Service charge is added to tables of 6 or more.



GRAHAM BECK (ROBERTSON, SOUTH AFRICA)

175ml Bottle

Graham Beck's Brut NV is affectionately known as the 'President's Choice', as was served at both Nelson Mandela's inauguration and Barack Obama's presidential victory.

Brut £13.00 / £45.00

51% Chardonnay, 49% Pinot Noir
Light - toasty - lime fruit - refreshing apple notes - fine mousse

Brut Rosé £15.00 / £48.00

Pink hue - lively mousse - red berries - flirtatious and fun

PROSECCO

Ca' di Alte, Prosecco Spumante Extra Dry NV (Veneto, Italy) £9.50 / £35.00

100% Glera
Pear - white flowers - refreshingly crisp

Ca' di Alte, Prosecco Spumante Rosé NV (Veneto, Italy) £10.00 / £38.00

80% Merlot, 20% Grenache
Peach pink - peach - raspberries - passion fruit

SPARKLING FLIGHTS 3X 75ML GLASSES

Rathfinny Flight £28.00

Rosé, Classic Cuvée, Blanc de Blancs

Rosé Flight £18.00

Prosecco Rosé, Rathfinny Rosé, Graham Beck Rosé



175ml Bottle

ROSÉ

Miraval, Rosé (Côtes de Provence, France) £11.50 / £48.00

35% Cinsault, 20% Rolle, 10% Syrah
Petal-pink - redcurrants - rose - zesty lemon

A Mano, Primitivo Rosato (Puglia, Italy) £8.00 / £29.00

100% Primitivo
Vibrant pink - cherries - peaches - cassis - fruity, yet crisp

Casa Ferreirinha, 'Vinha Grande' Douro Rosé (Douro, Portugal) £9.00 / £34.00

100% Touriga Nacional
Pale pink - strawberries - cherries - violet - refreshing, clean finish

PINK FLIGHT 3X 75ML GLASSES £15.00

Mallard Point, Vinha Grande, A Mano





WHITE WINE

- Fairview Chenin Blanc (Paarl, South Africa)** £9.00 / £33.00
100% Chenin Blanc
Pineapple - citrus - lime - fresh and crisp
- Corte Giara Pinot Grigio (Veneto, Italy)** £8.50 / £31.00
100% Pinot Grigio
Floral notes - ripe apples - herbal and hazelnut notes - medium bodied
- Azevedo Vinho Verde (Loureiro/Alvarinho, Portugal)** £8.00 / £29.50
70% Loureiro, 30% Alvarinho
Citrus - nectarine - lime blossom - mango - crisp and refreshing
- Loimer Kamptal Riesling (Kamp Valley, Austria)** £11.50 / £44.00
100% Riesling
Peach - kiwi - honey - candied ginger - orange peel - juicy with stone fruit and lime flavours
- Dr. Zenzen Riesling 1636 (Kaisersesch, Germany)** £8.00 / £29.00
100% Riesling
Ripe peaches - pears - orange blossoms - pineapple - lemon zest
- Bodega Garzon Estate 'Viognier de Corte' (Moldonado, Uruguay)** £10.00 / £39.00
100% Viognier
Honeysuckle - green apple - ripe pear - dried apricot - white peach - crisp and refreshing
- Aotearoa Sauvignon Blanc (Marlborough, New Zealand)** £9.00 / £35.00
100% Sauvignon Blanc
Crisp and fresh - citrus - grapefruit - lingering finish
- De Loach Chardonnay (California, USA)** £10.00 / £40.00
100% Chardonnay
Lime - white peach - baked apple pie - nutmeg - caramel - vibrant acidity
- La Giustiniana, 'Montessoro' Gavi di Gavi (Piemonte, Italy)** £12.00 / £49.00
100% Cortese
White and stone fruit - lime - green apples - almonds - crisp

PREMIUM WHITE

- Domaine Soupe Chablis (Burgandy, France)** £15.50 / £62.00
100% Chardonnay
Citrus - stone fruit - bright acidity
- Gabriëlskloof, 'Amphora' Sauvignon Blanc (Bot River, South Africa)** £13.00 / £65.00
100% Sauvignon Blanc
*An atypical Sauvignon Blanc
White pear - yellow peach - blackcurrant leaf - smoke on the nose
The palate is silky and layered with mouth-watering acidity and notes of grapefruit rind, salted almonds and wet stone*
- Domaine Sautereau Sancerre (Loire, France)** £14.50 / £58.00
100% Sauvignon Blanc
*Grapefruit - mango - white flowers - long, saline finish
Flint - flowers - pure fruit character - peach - lime flavours - long, mineral finish*

WHITE WINE FLIGHT (3X 75ML GLASSES)

Light & Crisp £15.00
Vinho Verde, Riesling, Sancerre

Characterful & Complex £15.00
Gabriëlskloof 'Amphora', 'Viognier de Corte', Chablis





175ml Bottle

RED WINE

Fairview Pinotage (Paarl, South Africa) £9.50 / £37.00

100% Pinotage

The Pinotage grape is South Africa's indigenous varietal

Black cherries - plums - hints of dark chocolate - cinnamon - spice

Madrarossa, Nero D'Avola (Sicily, Italy) £9.00 / £32.00

100% Nero D'Avola

Black cherries - plum - red berries - velvety texture

Kaiken Classico, Malbec (Mendoza, Argentina) £9.00 / £33.00

100% Malbec

Plum - blackberries - chocolate - tobacco - fresh palate

El Coto, 'Coto de Imaz' Rioja Reserva (Rioja, Spain) £9.50 / £39.00

100% Tempranillo

Ripe red fruits - cocoa from new American oak - velvety and round palate

De Loach 'Heritage Collection' Pinot Noir (California, USA) £11.50 / £46.00

100% Pinot Noir

An elegant and well-balanced Pinot Noir - raspberries - strawberries, white pepper

Valpolicella, Allegrini (Veneto, Italy) £9.50 / £39.00

70% Corvina, 30% Rondinella

Cherries - plums - black pepper - aromatic herbs - crisp, long finish

Spice Route, 'Chakalaka' (Swartland, South Africa) £13.50 / £54.00

Chakalaka, a Zulu word that implies togetherness, refers to a South African blend of spices, used to add flavour to local dishes

*22% Grenache, 18% Cagnan, 17% Durif, 17% Mourvèdre, 17% Shiraz, 9% Tannat
Blackcurrant - cherries - plum - full-bodied, rich and smooth*

PREMIUM RED

The Chocolate Block (Stellenbosch, South Africa) £13.00 / £52.00

*77% Syrah, 9% Grenache, 8% Cinsault, 5% Cabernet Sauvignon, 1% Voignier
A firm favourite and a must try!*

*Black cherries - cardamom - sweet tobacco - espresso - liquorice
- cloves - complex*

Château Fleur de Lisse, Saint-Émilion Grand Cru (Bordeaux, France) £96.00

95% Merlot, 5% Cabernet Franc

Red berries - blackberries - liquorice spice - fine grain tannins - long, lingering finish

Great Heart Cabernet Sauvignon (Stellenbosch, South Africa) £15.00 / £60.00

100% Cabernet Sauvignon

Cranberries - blackcurrant leaf - cocoa

Broad and layered palate with silky tannins - dark plum - graphite - pomegranate

Vino Nobile di Montepulciano, Tenuta Valdiplatta (Tuscany, Italy) £17.00 / £66.00

100% Sangiovese

Sour cherries - raspberries - violet - plums - full-bodied - silky tannins

RED WINE FLIGHTS 3X 75ML GLASSES

Soft & Fruity

De Loach Pinot Noir, Nero D' Avola, Pinotage

£15.00

Bold & Robust

Vino Nobile, Rioja, Chakalaka

£17.00



MIXED WINE FLIGHT (3X 75ML GLASSES)

£18.00

Miraval Rosé, Gavi, The Chocolate Block



DESSERT WINE



100ml 375ml

Mullineux Straw Wine (South Africa)

100% Chenin Blanc

Dried apricots - lemon pie - orange peel

Luscious sweetness, balanced by mouthwatering freshness

£21.00 / £75.00

Marlborough Botrytis Pinot Gris (New Zealand)

100% Pinot Gris

Roasted apricots - cumquat marmalade on toasted brioche - white chocolate nougat

Luscious palate laced with dried fruits - dates - wildflower honey - crisp finish

£13.00 / £48.00

PORT

Sandeman 10 year old Tawny Port (Portugal)

Tinta Amarela, Tinta Roriz, Tinta Barroca, Tinto Cão,

Touriga Franca, Touriga Nacional

Red fruits - raisins - roasted nuts - caramel - vanilla

£8.50

Ferreira 'Dona Antonia' 10 year Old White Port (Portugal)

45% Rabigato, 30% Gouveio, 15% Códega, 10% Malvasia Fina

Dried citrus peel - nuts - caramel - baking spices

£10.00 / £38.00

FORTIFIED WINE FLIGHT (3X 50ML GLASSES)

£20.00

Botrytis Pinot Gris, Mullineux Straw Wine, White Port





1/2 Pint Pint

DRAFT BEER & CIDER

Lager	£3.25 / £6.20
Guest Craft Beer	£3.50 / £6.50

BEER & CIDER

Guest Craft Beer Seasonal Cans <i>– Ask staff for more details</i>	£6.00
Grainstore Ten Fifty	£6.00
Guinness Microdraught	£7.00
Corona Bottle	£4.50
Savanna Dry South African Cider	£6.00
Hawkstone Cider 500ml bottle	£7.00

VODKA

Served as a 25ml measure with your choice of Fever-Tree Soda or Tonic.

Belvedere	£4.50
Chase English	£5.00
Stolichnaya	£3.00
Stolichnaya Vanilla	£3.20
Stolichnaya Salted Caramel	£3.20
Stolichnaya Raspberry	£3.50

GIN

Served as a 25ml measures with Fever-Tree Tonic or Soda, and garnish.
Please ask your server for our recommendation.

Multum Gin Parvo Rutland Dry	£3.50
Multum Gin Parvo Strawberry & Lavender	£3.80
Multum Gin Parvo Rutland Orange Marmalade	£3.80
The Botanist	£4.00
Hendrick's	£3.80
Chase Elderflower	£3.50
Chase Rhubarb & Bramley Apple	£3.50
Chase Pink Grapefruit and Pomelo	£3.50
Pinkster Raspberry	£3.50

TEQUILA & MEZCAL

Served as a 25ml measure.

Casamigos Blanco <i>Best served neat with lime or with Fever-Tree Grapefruit Soda</i>	£4.50
Casamigos Reposado <i>Best served neat with orange</i>	£5.50
Don Julio 1942 <i>Perfect sipping Tequila</i>	£21.00
Illegal Reposado Mezcal <i>Best served with Fever-Tree Ginger Ale</i>	£5.80

COGNAC & BRANDY

Served as a 25ml measure.

Hennessy VS	£4.50
Maxime Trijol XO	£13.00
Richelieu South African Brandy <i>Best served with Coke</i>	£4.00
Klipdrift South African Brandy <i>Best served with Coke</i>	£3.50

WHISKEY & BOURBON

Served as a 25ml measure and to your specification.

Johnnie Walker Red Label	£3.00
Johnnie Walker Black Label	£3.80
Johnnie Walker Gold Label	£5.50
Johnnie Walker Green Label	£5.00
Johnnie Walker Blue Label	£19.00
Talisker 10 Y/O	£5.80
Glenfiddich 12 Y/O	£4.50
Laphroaig 10 Y/O	£5.50
Jameson	£3.20
Hibiki Japanese Harmony	£8.50
Jack Daniel's	£3.00
Woodford Reserve	£3.80
Four Roses Single Barrel	£5.00
Maker's Mark	£3.50

RUM

Served as a 25ml measure.

Cap & Copper Original Spiced Rum <i>Best served with Fever-Tree Blood Orange Soda</i>	£3.50
Cap & Copper Cocoa and Dark Chocolate Spiced Rum <i>Best served with Fever-Tree Ginger Ale</i>	£3.50
Havana Club Especial	£3.00
Rumbullion! Navy-Strength	£4.80
Project #173 Black Cherry <i>Best served with Coke</i>	£3.00
Angostura 15yr Barrel Aged	£6.00
Tanduay Double Rum	£4.00
Toti White Rum	£3.20
Toti Dark Rum	£3.50
Koko Kanu Coconut <i>Best served with Appletiser</i>	£3.00



SHORTS

Served as a 25ml measure.

Tequila Rose	£3.50
Myst Coffee Tequila	£4.00
Baby Guinness	£4.00
Springbok	£4.50
Jägermeister	£3.50
Jäger Bomb	£5.00
Sambuca Black/White	£3.00

DIGESTIFS & LIQUEURS

Served as a 50ml measure.

Limoncello	£4.50
Bailey's Irish Cream	£5.00
Amarula Cream	£5.50
Kahlúa	£4.50
Amaretto	£5.00
Chase Elderflower Liqueur	£6.00

Best served with Fever-Tree White Grape and Apricot Soda

ALCOHOL-FREE

Peroni 0% Bottle	£4.50
Guinness 0%	£6.00
Everleaf Mountain 0% Spirit	£3.00

Best served with Fever-Tree Raspberry and Orange Blossom Soda

Ceder Crisp 0% Spirit	£3.50
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Best served with Fever-Tree Indian Tonic Water

Lyre's Amaretti 0% Spirit	£3.00
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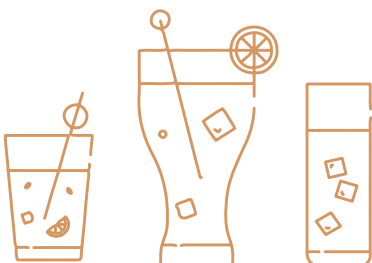
Best served over ice

Lyre's White Cane Spirit 0%	£3.50
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Best served with Coke

SOFT DRINKS & MIXERS

Sanpellegrino Sparkling Water 250ml / 750ml	£2.50 / £4.50
Acqua Panna Still Water 250ml / 750ml	
Appletiser	£3.50
Coca-Cola 200ml	£2.50
Diet Coke 200ml	£2.50
Selection of Juices 250ml	£2.80
Red Bull	£3.50
Selection of Fever-Tree Tonics and Sodas	£2.80



COCKTAIL OF THE WEEK

Check the board for our latest creation.

CLASSIC COCKTAILS

Old Fashioned <i>Whiskey or Bourbon, sugar, Old Fashioned and Angostura Bitters</i>	£9.50
Espresso Martini <i>Vodka, Fresh Coffee, Kahlúa</i>	£9.50
Ovation Pornstar <i>Our tart twist on the classic: Vodka, passion fruit puree, Passoã, lime juice, served with a Prosecco shot</i>	£9.50
Ovation Ice Tea <i>Tequila Blanco, White Rum, Gin, Vodka, Triple Sec Served with Fever-Tree Grapefruit Soda or the classic, Coke</i>	£9.50
Classic Martini <i>Chase English Vodka or Rutland Dry Gin, stirred with Vermouth</i>	£11.00
I'm With The Band <i>Rumbullion Navy Strength Rum, lime juice and sugar syrup</i>	£9.50
Whiskey or Amaretto Sours <i>Whiskey or Amaretto, lemon juice, sugar syrup and egg white</i>	£9.50
Negroni <i>Gin, Campari, Antica Formula</i>	£9.50
Margarita <i>Tequila Blanco, lime juice, Cointreau, served on the rocks!</i>	£9.00

SPARKLING COCKTAILS

Peach Bellini <i>White Peach Puree, topped with Prosecco</i>	£11.00
Rutland Fizz <i>Gin, Elderflower Liqueur, lemon juice, topped with Prosecco</i>	£12.00
Kir Royale <i>Crème de Cassis, topped with Prosecco and served with a Maraschino Cherry</i>	£11.50
Lone Ranger <i>Reposado Tequila, lemon Juice and Rosé Prosecco</i>	£15.00
Keep Calm & Carry On <i>Sugar cube, Angostura Bitters, topped with Rathfinny Classic Cuvée Brut</i>	£16.00

MOCKTAILS

Espress-no Martini <i>Lyre's 0% Coffee Spirit and Cane Spirit, fresh coffee, vanilla syrup</i>	£9.00
Virgin Star <i>Ceder Crisp 0% Gin, passion puree, lime juice, vanilla syrup, served with a shot of Nosecco</i>	
Am-no-retto Sours <i>Lyre's 0% Amaretto Spirit, lemon juice, sugar syrup and egg white</i>	

