

THE
PHENE



DRINKS LIST

THE PHENE MARTINIS

Sally Greene Apple Martini Absolut vodka, Apple liqueur, Fresh Apple & Apple Puree	£ 9.00	Grey Goose Martini A classic martini. Shaken or stirred with an olive or a twist. Grey goose is crafted in the Cognac region, France	£ 10.00
Passion Fruit Martini Absolut Vanilla, Fresh Passion Fruit & Orange Juice	£ 9.00	Hendrick's Gin Martini Hendricks Gin produced in small batches, distilled in Ayrshire, Scotland. An unusual distillation process, combined with oddly delicious set of infusions, yields a one of a kind gin. Served with a twist of cucumber.	£ 9.50
Expresso Martini Absolut Vanilla, Coffee, Kahlua & Vanilla Syrup	£ 9.00		

THE PHENE MOJITOS

Passion Fruit & Basil Mojito Havana Especial, Passoa Passion Fruit Liqueur, Fresh Passion Fruit, Mint, Lime, Sugar	£ 9.00	Blackberry Champagne Mojito Havana Especial, Chambord, Fresh Blackberries, Brown Sugar, Fresh Mint, Lime, Champagne	£ 9.50
Raspberry & Apple Mojito Havana Especial, Chambord, Champagne, Fresh Raspberries, Mint, Lime, Sugar	£ 9.50	The Hugo Taylor Bellini Mojito Havana Especial, Archers, Peach Puree, Mint, Lime, Sugar. Topped with Prosecco	£ 9.50

THE PHENE'S FAVOURITE COCKTAILS

The Phene Absolut Vanilla, Champagne, Fresh Passion Fruit, Pineapple Juice, Grenadine	£ 9.50	Amaretto Sour Disaronno, Lemon Juice with Fresh Orange and Maraschino Cherry	£ 9.00
Lily Blue Absolut Vodka, Blackberries, Raspberries, Blueberries, Crème De Mure, Crème De Framboise topped with Apple Juice	£ 9.00	Raspberry Cosmopolitan Absolut Raspberry, Cointreau, Fresh Raspberry & Lime	£ 9.00
Blended Frozen Daiquiri Havana Especial, Fresh Fruit, Lime Juice (Passion fruit, Strawberry, Raspberry, Apple or Lime – please ask bartender for today's flavours)	£ 9.00	Long Island Ice Tea Absolut Vodka, Beefeater, Havana Especial, Jose Cuervo & Cointreau topped with Coca-Cola	£ 10.00
Margarita Terrace Jose Cuervo, Cointreau, Fresh Lime Juice & Fresh Fruit. Smooth or Blended. (Passion fruit, Strawberry, Raspberry, Apple or Lime – please ask bartender for today's flavours)	£ 9.00	Bloody Mary Belvedere Vodka, Tomato Juice, Spices, Celery & Lemon Juice	£ 8.50

*Can't find your favourite drink on the list?
Just ask your bartender!*

NON-ALCOHOLIC DRINKS

"Fresh" Fresh Orange, Fresh Apple, Fresh Passion Fruit, Orange Juice & Apple Juice Frozen Smoothie	£ 5.50	Mad Max Max's Top Secret Blend of Fruits and Juices!	£ 5.25
"Berry" Fresh Seasonal Berries and Fresh Apple Frozen Smoothie	£ 5.50	Royal Red Bush Rooibos Iced Tea topped with a scoop of Lime Sorbet	£ 5.25
Chelsea Fire Station Raspberry, Passion Fruit, Pineapple and Vanilla Blended with Ice	£ 5.50		

Please ask your server for other soft drinks, teas and coffees

AFTER DINNER SHOTS

Chelsea Tart Absolut Vanilla, Champagne, Passion Fruit, Pineapple Juice, Grenadine	£ 6.50
Jaegerbomb Jagermeister & Red Bull	£ 6.75
Squashed Frog Advokat, Midori, Grenadine	£ 5.50

WHITE WINE

	175ml Glass	Bottle		Bottle
2009/10 Bergerie de la Bastide VdP d'Oc, France	£ 4.70	£ 18.00	2009 Sancerre, Domaine Bernard Reverdy France	£ 37.00
Typical notes of dried herbs, white flowers, fennel and a touch of citrus.			Goedhuis began working with the Reverdys several years ago because they produce lovely balanced Sancerres that deliver good value. The 2009 offers a gently opulent palate with succulent fruit of lemon zest, nectarine and fresh crunchy grape. Lovely floral notes add a lacy touch to its aromatics.	
2010 Pinot Grigio, Al Verdi, Botter	£ 5.00	£ 20.00	2009 Albarino, Torroxal-Rias Baixas, Spain	£ 39.00
Abundant aromas of white peaches and ripe grapefruit make up the bouquet. This is a vibrant wine with a crisp, refreshing acidity and mineral notes that balance the ample body and texture.			Pure pit fruits and dried flowers. Complex and deep, velvety, unctuous, long with fresh sensations due to its savoury acidity.	
2010 Sauvignon Blanc, Manent Colchagua valley, Chile	£ 5.35	£ 22.00	2008 Pinot Bianco, Petrusa-Friuli, Italy	£ 41.00
Aromatic Sauvignon with a fresh, light, gooseberry taste.			Medium bodied, aromatic, slightly oily. Flavours of green almonds, and a delicate finish.	
2009 Muscadet de Sevre et Maine sur Lies Domaine du Verger Loire France		£ 24.00	08/09 Soave Classico Superiore Stefano Inama, Veneto, Italy	£ 44.00
This Muscadet reminds one of Petit Chablis: white flowers, stones and water. Wonderful breadly/yeasty nose and a smooth buttery palate with good concentration.			Elegant nose of meadow flowers: camomile, elderflower and iris, this Soave is very attractive on the palate with sweet almond and a hint of lychee. Powerful and mineral finish with recurrent stabs of crystalline fruit.	
2009 Gavi di Tassarolo La Fornace C.Bergaglio Piemonte, Italy		£ 29.00	2009 Pouilly Fuissé Domaine Thibert, Burgundy, France	£ 45.00
Just-cut lime aromas with almond and honey aftertaste.			Mineral nose, fine, fresh and fruity; rich and elegant in the mouth and acidity giving freshness and length.	
2008 Bourgogne Chardonnay, Guegnon-Remond, France		£ 31.00	2008 Puligny-Montrachet Domaine Miolane, Burgundy, France	£ 59.00
The nose is exotic and full of ripe fruits of pineapple, white flowers. Generous, well rounded with a fresh crispy texture on the finish.			Nose of hawthorn and holly, candied apples and pears. Round, generous yet delicate on the palate with a long, lingering finish.	
08/09 Sauvignon, Summerhouse Marlborough, NZ		£ 34.00		
A very refreshing Sauvignon. Notes of Citrus, pink grapefruit and kiwi, with hints of grass herbs.				
2009 Chablis Domaine Colette gros, Burgundy, France		£ 35.00		
Unoaked chardonnay with full fruited elegance.				

CHAMPAGNES

NV Thienot Brut		Bottle £ 48.00	ROSE CHAMPAGNES	
A harmony of roundness, finesse and freshness. A golden colour, a creamy head, a powerful nose and a lingering finish with a succession of orchard fruit flavours.			NV Thienot Rosé	Bottle £ 62.00
NV Moët & Chandon Brut Impérial	NV	£ 58.00	The palate is seduced by the champagne's finesse and the nose discovers tangy notes of Morello cherry and blackcurrant	
Veuve Cliquot Yellow Label 2000		£ 70.00	NV Moët et Chandon Rosé NV	£ 70.00
Dom Perignon		£ 190.00	Ruinart Rosé	£ 75.00
1998 Krug Vintage		£ 250.00		

RED WINE

	175ml Glass	Bottle		175ml Glass	Bottle
2008 Bergerie de la Bastide VdP Mediterranée France Cranberries and red cherries, light & clean.	£ 4.00	£ 15.50	2008 Bourgogne Pinot noir, Pillot, France Intense red fruit notes with round, dense middle weight flavours. Elegant and supple.	£ 9.50	£ 35.00
2009/10 Merlot Vie Manent Colchagua Valley, Chile Ripe plums, fig and cinnamon.	£ 5.15	£ 20.00	2008 Crozes hermitage, Les Pierrelles, Domaine Belle, France Aromas of warm tar, marmite and wood-smoke greet you, then a palate which is initially dry and herby with a mint edge opens out to reveal layers of blackcurrants, peppered plums and prunes.	£ 41.00	
2008 Rioja, Montesc Bodegas Classica Rioja Alta, Spain Wine with all the silky softness you would expect from a Crianza but much juicier and with more red fruit flavour.		£ 23.00	2008 Chianti classico, casale dello aparviero - Tuscany, Italy An intense Sangiovese, stylish, ripe and very lush. Well balanced and delicious.	£ 44.00	
2010 Tanguero Malbec, Mendoza, Finca Flichman Deep ruby red with violet hues and aromas of fresh red fruits - plums and cherries - and a hint of oak. On the palate are typical varietal flavours of red fruits and vanilla with some floral nuances and ripe tannins. The finish is long, elegant and soft.	£ 8.50	£ 25.00	2002 Château Coutelin Merville Saint-Estèphe, Bordeaux, France Primary notes of beetroot, mulberry and stewed plum with secondary aromas of leather and tobacco.	£ 55.00	
2009 Cotes du Rhone Domaine Chapoton, Rhone France Syrah, Grenache, and Mourvedre. Aromas of violets and soft black fruits dominate and silky ripe tannins lubricate the transition in the mouth.		£ 29.00	2006 Châteauneuf du Pape, Clos Saint-Michel, Rhone, France Extroverted aromas of roast coffee, dark chocolate; strong notes of cooked fruits. Rich, deep and generous, with a compelling sweetness of fruit and a lush texture.	£ 65.00	
2006 Chateau Ricaud, 1eres cotes de Bordeaux A supple yet classic Bordeaux, juicy, slightly spicy. Pleasantly round tannins, with hints of vanilla oak.		£ 33.00	2004 Nuits St Georges Vieilles vignes, Daniel Rion, Burgundy, France Fine and delicate, with Casis fruit flavours, well wrapped tannins and lively acidity.	£ 69.00	
2009 Fleurie Domaine du Calvaire de Roche-Gres Beaujolais, France This Fleurie from vines grown on pink granite has got a lovely nose of violets, whilst in the mouth pure finesse and suppleness leads to notes of mineral. This would flow throughout the meal with bird of any feather-roast partridge stuffed with herbs might be one choice.		£ 32.00	2005/6 Barolo, Molino-Piemonte, Italy Very intense, fine, fruity, aromas of cherry, dry rose and pleasant smoky notes. Warm and persistent finish.	£ 78.00	
			2003 Brunello di Montalcino, AA Pian dell'Orino, Tuscany, Italy Notes of black cherries, cocoa and cinnamon as well as delicate flavours of tea and wild herbs and scent of violets.	£ 78.00	

ROSÉ WINES

	175ml Glass	Bottle		Bottle
2009/10 Sixieme Sens Rosé, VdP d' Oc Languedoc, France Grenache, Syrah and Cinsault, delicate pale pink with a spicy cherry finish.	£ 4.65	£ 18.00	2009/10 Cotes de provence rose- Elegance Tamary, France Pretty nose, unveiling floral aromas of bergamot and sweet jasmine as well as bouquet of exotic and red berry fruits, whilst the palate picks up notes of mango and lychee with a more savoury edge of peach-stone and citrus. 2008 Cotes	£ 28.00
2009/10 Pinot Grigio Rosé Bianca, Vento, Italy Refreshingly dry with a clean citrus fruit, scent of strawberry and peach.	£ 5.15	£ 20.00	2009 Domaine Ott, Clos Mireille Beautiful, rich, full structure. Harmonious balance perfectly poised between a fresh fruit vivaciousness and a generous richness. Lingering notes of peaches and nectarine on the finish.	£ 59.00
2010 Chateau St Baillon Magnum Light pink in colour and with a scented nose of white peaches and sweet bramble fruit, the 2010 delivers wonderful amplexness while remaining fresh and lifted.	£ 6.70	£ 28.00		
		£ 55.00	Jeroboam	£ 115.00