

# BAR MENU

## SOFT DRINKS

COKE (330ML BOTTLE)	£4.25
COKE ZERO, SPRITE, FANTA (330ML BOTTLE)	£3.95
ULUDAG GAZOZ (330ML CAN)	£3.95
ORANGE JUICE, APPLE JUICE, PINEAPPLE JUICE	£3.50
APPLETISER	£3.75
TONIC, SLIMLINE TONIC	£3
SODA WATER	£2.50
STILL OR SPARKLING WATER (330ML BOTTLE)	£3
DASH OF CORDIAL	£1

## LAGERS

EFES PILSENER (330ML BOTTLE)	£5.50
EFES DRAFT (500ML BOTTLE)	£6.75
GUEST LAGER (330ML BOTTLE)	£5.25
GUEST CIDER (500ML BOTTLE)	£6.50
GUINNESS	£5.50
NON-ALCOHOLIC LAGER (330ML BOTTLE)	£4.50

## HOUSE WINE BY THE GLASS

RED, WHITE OR ROSE (175ML)	£6.95
RED, WHITE OR ROSE (250ML)	£8.25
PROSECCO (GLASS)	£7.95

## SPIRITS & LIQUEURS (MIXER £1.50)

TURKISH RAKI (SINGLE)	£5
BACARDI (SINGLE)	£3.50
HOUSE GIN (SINGLE)	£3.50
PINK GIN (SINGLE)	£3.75
HOUSE VODKA (SINGLE)	£3.50
ABSOLUT VODKA (SINGLE)	£5
BAILEYS (SINGLE)	£3.95
LIMONCELLO (SINGLE)	£3.95
APEROL (SINGLE)	£3.95
PIMMS (SINGLE)	£3.50
KAHLUA (SINGLE)	£3.95
ARCHERS (SINGLE)	£3.95
CAMPARI (SINGLE)	£4
SAMBUCA (SINGLE)	£4
MALIBU (SINGLE)	£3.75
TEQUILA (SINGLE)	£4
MARTINI WHITE/RED (SINGLE)	£3.50
SOUTHERN COMFORT (SINGLE)	£3.75

## WHISKEYS & BOURBONS

JACK DANIELS (SINGLE)	£5
JOHNNIE WALKER (SINGLE)	£5
JAMESON (SINGLE)	£5.50
CAPTAIN MORGAN (SINGLE)	£3.75
TIA MARIA (SINGLE)	£3.75
AMARETTO (SINGLE)	£4
COURVOISIER (SINGLE)	£4
E & J BRANDY (SINGLE)	£4



## COCKTAILS (2 FOR £16.50 OR 1 FOR £9.50)

**TEQUILA SUNRISE:** Tequila with orange juice, lime juice & grenadine syrup

**MOJITO:** Rum, lime juice, sugar syrup & mint

**BLUE LAGOON:** Vodka & Blue Curacao with lemonade

**TOM COLLINS:** Gin, lemon juice, sugar syrup & soda

**ESPRESSO MARTINI:** Coffee liquor, vodka & espresso

**MALIBU ROSE:** Malibu, Archers, pineapple juice, orange juice & grenadine syrup

**THE NEGRONI:** Gin, Campari & sweet vermouth with a slice of orange

**APEROL SPRITZ:** Aperol, soda & Prosecco with a slice of orange

## MOCKTAILS (£5 EACH)

**CINDERELLA:** Orange juice, pineapple juice, lemonade & grenadine syrup

**BATMAN:** Orange juice, lime juice, lemonade & grenadine syrup

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# MEZZE GARDEN WINE LIST

## HOUSE WINE (BOTTLE)

RED	£19
WHITE	£19
ROSE	£19

## WHITE WINES

### EPHESUS SULTANA WHITE £29

Fresh, smooth, and delightfully aromatic. This wine is crafted from Sultaniye and Semillon grapes grown in Turkey's Aegean vineyards. It offers lively aromas of citrus, green apple, and white peach with balanced acidity and a clean finish. Ideal as an aperitif or served alongside seafood, salads, and light Mediterranean dishes.

### KAVAKLIDERE CANKAYA WHITE £31

Light, crisp, and refreshing. This wine is crafted from a blend of Narince, Emir, and Sultaniye grapes sourced from Anatolia's high-altitude vineyards. It displays delicate aromas of citrus, green apple, and white flowers, with lively acidity and a clean, balanced finish. Perfect as an aperitif or paired with seafood, salads, and Mediterranean dishes.

### PINOT GRIGIO £30

Flowery and lightly spicy nose with hints of honey, apples and nuts. Mineral and crisp in the mouth with a fuller and more rounded finish. The perfect choice with appetisers, seafood & fish.

### CHARDONNAY £28

This shows quince and pineapple fruit on the nose. On the palate it is rounded and delicate, with minerality in the background and a lemony finish giving some definition. Perfect with fish, mezze or as an aperitif.

### GAVI £40

Real top quality Gavi, complex and enchanting. An enticing nose of white peach, pear and acacia blossoms with hints of fresh lime and gooseberry. Fresh and light zesty citrus notes and crisp acidity lift a textured, full flavoured palate. An excellent companion to white fish or shellfish.

### SAUVIGNON BLANC £33

Sauvignon Blanc is a popular, dry white wine known for its refreshing acidity and vibrant aromas of citrus (lime, grapefruit) and distinctive herbaceous notes like fresh-cut grass, bell pepper, or asparagus, alongside tropical hints. It's typically light to medium-bodied with a crisp finish, making it versatile for pairing with salads, seafood and mixed mezze.

## ROSÉ & SPARKLING WINES

### KAVAKLIDERE LAL ROSÉ £29

Fresh, lively, and delicately aromatic. The wine is crafted from Çal Karası and Grenache grapes grown in Turkey's sun-drenched Aegean vineyards. It offers aromas of red berries, rose petals, and citrus, leading to a crisp palate with balanced acidity and a refreshing finish. Perfect as an aperitif or paired with Mediterranean salads or grilled seafood.

### PROSECCO £26

Light fruity aromas of fresh green apples and pears plus a hint of yeastiness on the nose lead to a creamy, softly sparkling palate with some nutty richness on the finish. Pairs well with meats, seafood and salads.

## RED WINES

### VILLA DOLUCA RED £28.50

Smooth, fruity, and elegant. This wine is crafted from a blend of Okuzgozu, Syrah, and Cabernet Sauvignon grapes grown in Turkey's warm Aegean vineyards. It reveals notes of ripe cherries, blackberries, and soft spice with gentle tannins and a silky finish. A versatile red that pairs beautifully with grilled meats, cheese platters, or Mediterranean dishes.

### KAVAKLIDERE YAKUT RED £29

Elegant, velvety, and full-bodied. This wine is a legendary Turkish wine made from a blend of Okuzgozu, Bogazkere, Carignan, and Alicante grapes. It offers deep aromas of red cherry, plum, and spice, with balanced tannins and a long, smooth finish. A perfect companion to red meats, kebabs, and hearty Mediterranean dishes.

### PRIMITIVO £31

A warm, richly flavoured red with aromas of plums, dried fruits and brown spices. On the palate it is generous with a good concentration of ripe plum and black cherry fruits and hints of dried figs, liquorice and dark chocolate, all balanced by fresh acidity. A great companion to beef, lamb and chicken.

### CHIANTI £30.50

On the palate the wine is full bodied and balanced with soft wild berry characters and a hint of vanilla and cinnamon, coupled with a long finish. A great choice with red meat and cheese.

### MERLOT £29

This Merlot has great body in palate, presenting good balance and silkiness. This wine has great taste with touches of French oak. Best enjoyed with beef and lamb.

### MALBEC £30

Malbec is a full-bodied, velvety red wine known for its deep inky colour and rich dark fruit flavours like blackberry, plum, and black cherry, often with notes of cocoa, vanilla, violet, and spice. It offers smooth tannins, moderate acidity, and a lush, fruit-forward profile with savoury undertones, making it a popular choice that pairs excellently with grilled meats and bold dishes.

### RIOJA £32

A full-bodied and powerfully built red wine given extended ageing in oak barrels for a minimum of 18 months to produce mature, blackberry and baking spice flavours across a long, persistent palate typical of a great Rioja. Pairs well with red meat.

