



THE CROWN  
BOSTON SPA

Drinks

## Cocktails

8.5 each or any two for £12.95, all day Sunday - Thursday  
and until 5pm on Friday & Saturday

### Aperol Spritz

Aperol, prosecco, soda

### Hugo Spritz

Greenall's gin, elderflower cordial, prosecco, soca

### Rhubarb Spritz

Rhubarb liqueur, framoise liqueur, prosecco, soda

### White Wine Sangria

White wine, peach liqueur, lemonade

### Red Wine Sangria

Red wine, triple sec, lemonade

### Sparkling Sangria

Prosecco, triple sec, lemonade

### Apple Martini

Manzana verde, Stoli vodka, lime juice, apple syrup, apple juice

### Watermelon Margarita

El Sueno watermelon, Cazcabel Blanco, watermelon syrup, lime juice

### Paloma

Cazcabel Blanco, El Sueno pink grapefruit, lime juice, grapefruit juice, soda

### Espresso Martini

Stoli vodka, Kahlua, espresso, vanilla syrup

### Negroni

Greenall's gin, Campari, Martini Rosso

### Rum Old Fashioned

Banana infused rum, chocolate bitters, banana syrup

## Soft Drinks

Fruit Juice	2.5	San Pelligrino	2.8
Coke	2.5	J20	3.5
Diet Coke	2.5	Appletizer	3
Lemonade	2.5	Franklin & Sons Ginger Beer	2.5

Wine	125ml	175ml	250ml	BTL
<b>Sparkling</b>				
<b>Fontessa Prosecco Spumante Brut</b> Elder flower and stone-fruit • Venezi, Italy	5.5			28
<b>Fontessa Prosecco Rosé</b> Red fruits, ripe strawberry and raspberry notes • Venezi, Italy				32
<b>Henners Brut</b> Complex, sparkling wine, green apple and pear • East Sussex, England				60
<b>Champagne Pol Roger Brut Reserve NV</b> Perfectly balanced, mango, honeysuckle and white jasmine Champagne, France				75
<b>White</b>				
<b>Zagare Vermentino</b> Ripe stone fruit aromas with preserved lemon characters, floral notes Sicily, Italy	5.5	7.8		23
<b>Wild House Chenin Blanc</b> Ripe peach and tropical fruit, hints of mandarin and lychee Western Cape, SA	6	8.5		25
<b>Te Mério Sauvignon Blanc</b> Bright crisp and aromatic with a palate of citrus, bell-pepper and hay New Zealand	7	10		30
<b>Mastri Vernacoli Pinot Grigio</b> Dry, soft, full of apples and pears with a touch of spice • Trentino, Italy	7	10		30
<b>Picpoul de Pinet</b> Yellow with bright highlights, generous notes of white fruits and citrus Languedoc, France				33
<b>Villa Nova Vinho Verde</b> Lightly fizzy with aromas of granny smith apples & tropical fruits, a zesty lemon kick on the palate • Vinho Verde, Portugal				30
<b>Santa Seraffa Gavi del Comune di Gavi</b> Citrus, green-apple and exotic fruit nose, fresh, mineral palate Piemonte, Italy				40
<b>Domaine Berthelemot Meursault 'Les Tillets'</b> Broad creamy palate with savoury butter and toasty notes Burgundy, France				75

<b>Wine</b>	175ml	250ml	BTL
<b>Rose &amp; Orange</b>			
<b>Mirabello Pinot Grigio Rosé</b>	5.5	7.8	23
Delicate aromas of red berries and a palate of lush summer fruits Lombardia, Italy			
<b>Domaine de la Tau, Côtes de Provence</b>			39
Powdery pink in colour, with notes of white peaches, redcurrants and mandarin • Provence, France			
<b>Alpha Box &amp; Dice 'Golden Mullet Fury' Semillon Viognier</b>			45
Capsicum, guava and butterscotch on the nose textured, almond, spicy and rich • McLaren Vale, SA, Aus			
<b>Red</b>			
<b>La Bacca Nerello</b>	5.5	7.8	23
Leafy, autumnal aromas and an ample baked fruit palate Rhône, France			
<b>Percheron Old Vine Cinsault</b>	6	8.5	25
Fresh pomegranate and savoury gamey notes, bright cherry and ripe fruit • Western Cape, SA			
<b>Sierra Grande Pinot Noir</b>	7.5	10.7	32
Wild strawberry flavours and savoury notes with a pure finish Central Valley, Chile			
<b>Artesa Organic Rioja</b>	7.5	10.7	32
Vibrant plum and cherry aromas, complex with juicy bramble fruit, black pepper • Rioja, Spain			
<b>Here &amp; There Malbec</b>	7	10	30
Ripe redcurrant and raspberry with a hint of spice Swartland, SA			
<b>Clos de la Cure, Saint-Émilion Grand Cru</b>			60
Powerful, rich nose of ripe blackcurrants and chocolate and a full ripe lingering flavour • Bordeaux, France			
<b>Château Maucoil Châteauneuf-du-Pape Tradition Rouge</b>			70
Full bodied, ripe spicy fruit, red berry flavours with a herby edge Rhône, France • Organic			

A selection of cask, keg and packaged beers available.  
Please ask a member of the team for today's guest lines.