



THE CROWN  
BOSTON SPA

Drinks

## Cocktails

9.95 each or any two for 13.95, Sunday to Thursday  
and before 5pm, Friday and Saturday

## Classics

Daiquiri

Espresso Martini

Margarita

Manhattan

French Martini

Cosmopolitan

## Signature

**Pomegranate Bramble**, gin, pomegranate liqueur, lemon, gomme

**Honey I'm Home**, honey tequila, apple juice, lemon, cinnamon

**Caribbean Crush**, spiced rum, pineapple juice, lime juice, mango syrup

**Captain's Mule**, rum, white chocolate liqueur, lime, almond, ginger beer <sup>(N)</sup>

**Blue Eyed Girl**, blue curacao, pomegranate liqueur, lemon, gomme

**Cherry Sour**, amaretto, cherry liqueur, lemon, gomme

**Blackberry Spritz**, crème de mure, prosecco, soda

**Whiskey On Wings**, whiskey, Frangelico, lemon, raspberry syrup, bitters <sup>(N)</sup>

**Banana Mai Tai**, banana rum, triple sec, almond, lime <sup>(N)</sup>

**Tequila Old Fashioned**, tequila, triple sec, agave, bitters

**Bartender's choice!** Ask your server for more information

**Mocktails**, ask your server for more information

## Soft Drinks

Fruit Juice

2.5

**San Pellegrino**

2.8

Limonata - Aranciata Rossa - Aranciata

Coke

2.5

**J20**

3.5

Apple & Raspberry - Apple & Mango - Orange & Passionfruit

Diet Coke

2.5

Lemonade

2.5

**Appletizer**

3

## Wine

125ml 175ml 250ml BTL

## Sparkling

**Fontessa Prosecco Spumante Brut** 5.5 28

Elder flower and stone-fruit • Venezi, Italy

**Fontessa Prosecco Rosé** 32

Red fruits, ripe strawberry and raspberry notes • Venezi, Italy

**Henners Brut** 60

Complex, sparkling wine, green apple and pear • East Sussex, England

**Champagne Pol Roger Brut Reserve NV** 75

Perfectly balanced, mango, honeysuckle and white jasmine  
Champagne, France

## White

**Zagare Vermentino** 5.5 7.8 23

Ripe stone fruit aromas with preserved lemon characters, floral notes  
Sicily, Italy

**Wild House Chenin Blanc** 6 8.5 25

Ripe peach and tropical fruit, hints of mandarin and lychee  
Western Cape, SA

**Te Mério Sauvignon Blanc** 7 10 30

Bright crisp and aromatic with a palate of citrus, bell-pepper and hay  
New Zealand

**Mastri Vernacoli Pinot Grigio** 7 10 30

Dry, soft, full of apples and pears with a touch of spice • Trentino, Italy

**Picpoul de Pinet** 33

Yellow with bright highlights, generous notes of white fruits and citrus  
Languedoc, France

**Santa Seraffa Gavi del Comune di Gavi** 40

Citrus, green-apple and exotic fruit nose, fresh, mineral palate  
Piemonte, Italy

**Domaine Berthelemot Meursault 'Les Tillets'** 75

Broad creamy palate with savoury butter and toasty notes  
Burgundy, France

Wine	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>Here &amp; There Malbec</b>	7	10	30
Ripe redcurrant and raspberry with a hint of spice Swartland, 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>Clos de la Cure, Saint-Émillion 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 Tradiotion 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.