

## CORKAGE

A corkage fee of £10.00 per bottle will apply to Wine, Champagne & Prosecco that is brought on to the train and not purchased on board. Please make this known to your waiter who will open and serve to your requirements.

Please note, guests are not permitted to bring their own spirits, beers and ciders on board.

## WATER

Regrettably we are unable to provide tap water on board as it is not suitable, or safe, to drink. Our water storage facilities are solely for the use of restrooms and cooking purposes.

Bottled water is readily available from the bar.

Your understanding is kindly appreciated.

## SMOKING/VAPING

Please note that smoking or vaping is not permitted on any part of the dining train. You may be asked to leave for failing to comply. Smoking is also prohibited on platforms and only designated smoking areas are to be used for this activity.

## SERVICE

We operate a table service only. This is to avoid congestion down the narrow aisles. Once you have decided upon your drink's selection, your personal waiter will attend to your request, alternatively please notion towards the bar area. Please do not approach the bar to place an order. Keep walkways free from belongings to ensure a safe and prompt service.

If there are any problems, with any aspect, of your experience, please raise it with us as soon as possible so we can attempt to rectify the matter.

Have a wonderful experience with us!

*All prices are inclusive of VAT.*



## WINE OF THE MONTH

Please speak to a member of staff to enquire about our showcase wine. These are limited editions and are subject to availability.

Set wines may also be changed due to supply issues, however, you will be notified this in advance of your order.

# RED WINES

## 1. DWD HOUSE RED (v)

Italy | 14% | £19.00

## 2. SERITI MERLOT (B)

South Africa | 13.5% | £21.00

Attractively soft, creamy, chocolate nose and a palate bathed in dusky spice. Lush, this is a plump and sensuous merlot with hedgerow fruit flavour.

## 3. ORDINAL CABERNET SAUVIGNON (D)

France | 14% | £23.00

A refreshing and fragrant Cabernet with fresh and bright flavours of blackcurrant. Silky textured, lifted on the mid-palate and with a smooth ripe finish.

## 4. THE LAST STAND SHIRAZ (C) (v)

Australia | 14% | £22.00

A wine with great balance, length and fruit intensity. This attractively fruity Shiraz has concentrated mulberry and soft plummy fruit flavours and smooth sultry tannins.

## 5. TURNO DE NOCHE MALBEC (E) (v)

Argentina | 14.5% | £25.00

Ripe berry fruits are abundant, whilst expressive violet notes and gentle spice adds dimension. It's weighty with soft, gentle tannins and an enduring fruit charged finish.

## 6. CLINE CELLARS OLD VINE ZINFANDEL LODI (D) (v)

California | 14.5% | £32.00

Fruity ripe berries, including black cherry & strawberry with dark spice notes, star anise & clove. Aged in French oak this wine has a tasty vanilla character.

## 7. RIPPA DORII RIBERA DEL DUERO CRIANZA (D) (v)

Spain | 14.5% | £33.50

With aromas of bramble fruit, nutmeg, vanilla and sweet spice, this wine has a complex and rich palate with ripe tannins and good length.

## 8. PEDRERA MONASTRELL (C) (v)

Spain | 13.5% | £22.50

A bright, fruit-forward style with cherry and bramble fruit, plum and mocha characters, wrapped up in smooth, rounded tannins for a juicy finish.

## 9. CHÂTEAU DE BELLEVERNE, LE CRU DES AMOUREUX, SAINT ARMOUR (B) (v)

France | 13.5% | £35.50

A wine that offers delicious wild strawberry fruit aromas, with berry flavours backed by a touch of savoury liquorice and notes of white pepper that provide complexity and a silky lasting finish.

## 10. MONTRESOR AMARONE (E) (v)

Italy | 15% | £52.00 (70cl)

11. £26.50 (35cl – half bottle)

An Italian Superstar! Intense garnet red with tastes of black cherries and sweet spices rounded off with luscious velvety tannins.

Red wine fullness guide



Light & Fruity – Full, Robust & Concentrated

# BEER, LAGER & CIDER

64. SAN MIGUEL (500ml) 5% £4.00

65. BIRRA MORETTI (440ml) 4% £4.00

66. JOHN SMITHS (440ml) 3.6% £3.50

67. MAGNERS IRISH CIDER (500ml) 4.5% £5.00

68. OLD MOUT CHERRIES & BERRIES CIDER (500ml) 4% £5.00

69. BRIGHTSIDE IPA (330ml) 5% £4.50

70. BREWDOG PUNK IPA (330ml) 5.4% £4.50

71. BEARTOWN CRÈME BEARLEE (330ml) 4.8% £4.50

72. DWD GUEST ALE *gf* (500ml) 3.8% £5.00

73. OLD SPECKLED HEN (500ml) 5% £5.00

74. JEVER ALCOHOL FREE LAGER (275ml) £3.50

# SOFT DRINKS

75. COCA-COLA (330ml) £2.50

76. COKE ZERO (330ml) £2.50

77. R WHITES LEMONADE (330ml) £2.50

78. J20 ORANGE & PASSIONFRUIT (275ml) £3.50

79. J20 APPLE & RASPBERRY (275ml) £3.50

80. FRUIT SHOOT (275ml) £2.00

# WATER & MIXERS

81. HARROGATE SPA MINERAL WATER (330ml) £2.00

82. HARROGATE SPA SPARKLING MINERAL WATER (330ml) £2.00

83. FEVERTREE SODA WATER (200ml) £2.50

84. FEVERTREE SLIMLINE TONIC (200ml) £2.50

85. BRITVIC FRESH ORANGE JUICE (200ml) £2.50

86. CORDIAL SPLASH (lime/orange/black) £1.00

## LIQUEURS & PORT (50ml)

39. COCKBURNS SPECIAL RES. PORT 20%	£5.50
40. DISARONNO AMARETTO 28%	£6.00
41. FRANGELICO 20%	£6.00
42. TIA MARIA 20%	£6.00
43. BAILEYS IRISH CREAM 17%	£6.00
44. JOSEPH CARTON CHERRY BRANDY 25%	£6.00

## GINS (50ml)

45. BOMBAY SAPPHIRE 40%	£6.50
46. GORDONS PINK GIN 37.5%	£6.50
47. WHITLEY & NEIL VIOLET GIN 37.5%	£6.50
48. HENDRICKS 41.4%	£7.50

## OTHER SPIRITS (50ml)

49. SMIRNOFF VODKA 37.5%	£6.50
50. GREY GOOSE VODKA 40%	£8.00
51. RON BACARDI WHITE RUM 37.5%	£6.50
52. SAILOR JERRY SPICED RUM 40%	£6.50
53. JACK DANIELS TENNESSEE BOURBON 40%	£6.50
54. JAMESONS IRISH WHISKY 40%	£6.50

## MALTS & COGNACS (50ml)

55. ISLE OF JURA 10yo MALT 40%	£7.50
56. GLENFIDDICH 12yo MALT 40%	£7.50
57. DALWHINNE 15yo MALT 43%	£8.00
58. MARTEL VS FINE COGNAC 40%	£7.00
59. REMY MARTIN VSOP COGNAC 40%	£8.00
60. REMY MARTIN 1738 ROYAL COGNAC 40%	£12.00

## COCKTAILS (200ml)

61. PINA COLADA 5%	£6.50
62. STRAWBERRY DAIQUIRI 5%	£6.50
63. MANGO & PASSIONFRUIT MARTINI 5%	£6.50

## WHITE WINES

### 12. DWD HOUSE WHITE (v)

Italy | 13% | £19.00

### 13. MIRABELLO PINOT GRIGIO (2) (v)

Italy | 12.5% | £20.00

Gentle floral and citrus aromas. Crisp and delicate with orchard fruit and light honeyed notes, balanced by lemony acidity and a fresh, dry finish.

### 14. NOVAS GRAN RESERVA CHARDONNAY (2) (v)

Chile | 13% | £27.00

A classic Casablanca chardonnay. This organic wine has notes of pineapple with a hint of hazelnut and a touch of vanilla with a vibrant acidity.

### 15. CAVE DE L'ORMARINE, DUC DE MORNAY, PICPOUL DE PINET (1)

France | 12.5% | £25.50

Our most award-winning wine. Rounded, yet floral, this has apple and melon flavours with hints of herbs and thyme.

### 16. SILENI CELLAR SAUVIGNON BLANC (1) (v)

Marlborough – New Zealand | 12.5% | £28.50

Tangy grapefruit aromas with a zingy finish and impeccable balance. A sensational Sauvignon Blanc!

### 17. DIEZ SIGLOS RUEDA VERDEJO (2) (v)

Spain | 13% | £23.00

Zesty, vibrant white with intense aromas of tropical fruit, lemon zest and green herbs. Bright and clean with a balanced finish.

### 18. BISCHOFSLICHE DOM DRY RIESLING (3) (v)

Germany | 11.5% | £33.00

Produced with the precision of a German car, this wine has lush flavours of peach, dried berry & chamomile.

### 19. GAVI DI GAVI NUOVO QUADRO (1) (v)

Italy | 12.5% | £33.50

Complex and enchanting top-quality Gavi. Zesty citrus and ripe peach balanced by crisp acidity and minerality.

### 20. DOMAINE DE LA MOTTE CHABLIS (1)

France | 13% | £44.00

A gold award winning, modern style of Chablis. Fresh, lively, zingy fruit with white peppercorns and honey.

### 21. DOMAINE MICHEL GIRARD ET FILS (1) (v)

SANCERRE

France | 13.5% | £49.00 (70cl)

22. £25.00 (35cl – half bottle)

A ripe and generous style of Sancerre. Notes of green apples and lemons as well as a hint of peach lead to a long and crisp finish.

White & rosé wine sweetness guide



Dry



Medium dry



Medium



Medium sweet

Sweet

## ROSE WINES

### 23. DWD HOUSE ROSE (2)(v)

France | 12.5% | £19.00

### 24. BIG TOP ZINFANDEL ROSE (4)

USA | 10% | £22.00

Sweet, Joyous and easy drinking. Strawberry Ice Cream on a hot summer's day!

### 25. CIRCUMSTANCE MOURVEDRE ROSE (1) (v)

South Africa | 13.5% | £30.00

An elegant rose with a fresh delicate texture and a long savoury deep finish.

## SPARKLING WINES

### 26. LE DOLCI COLLINE PROSECCO SPUMANTE (1) (v)

Italy | 11% | £25.00

Delicate, light and very approachable with fresh and fruity flavours of citrus and green apple.

### 27. LE DOLCI COLLINE PROSECCO ROSÈ (2) (v)

Italy | 11.5% | £26.00

Sophisticated pink fizz with sweet summer berry characters leading to a fresh, delicate and incisive finish.

### 28. BELLE & CO ALCOHOL FREE PROSECCO (3)

Germany | 0% | £14.00

Delicate, with white flower aroma on the nose followed by a zingy refreshing finish.

### 29. BELLE & CO ROSE ALCOHOL FREE (2)

GERMANY | 0% | £15.00

Fresh strawberry and redcurrant aromas with a palette of vibrant red berry combined with creamy mousse to give a soft finish.

## SINGLE SERVE WINES

### 30. Waters Edge Merlot (B)

South Africa | 13% | £5.50

An easy drinking red with cherry & blackberry flavours

### 31. Waters Edge Pinot Grigio (2)

Australia | 12.5% | £5.50

Refreshingly clean with citrus and apple

### 32. Waters Edge Rose Zinfandel (4)

California | 10.5% | £5.50

Soft fruit flavours of strawberries and peaches

### 33. Le Dolci Colline Prosecco Spumante (1) (v)

Italy | 11% | £8.00

Fresh flavours of citrus and green apple

### 34. Lunetta Rose Prosecco Spumante (1)

Italy | 11.5% | £8.00

Sweet summer berry with a delicate finish

## CHAMPAGNES

### 35. CHAMPAGNE CH DE L'AUCHE BRUT SÉLECTION (1)

France | 12.5% | £45.00 (v)

A great well rounded, fruit forward, house champagne. Grapes for this cuvée are grown in the lieu-dit of 'Auche' around the village of Janvry, which lies just to the west of Reims. Wonderful aromatic notes of juicy pear and apricot on the nose are underpinned by aromas of hazelnut and fresh bread. The texture is creamy and full bodied with well balanced acidity and plenty of bubbles. A highly versatile style of champagne.

### 36. CHAMPAGNE GREMILLET D'ASSEMBLAGE ROSE (2)

France | 12.5% | £55.00

A highly acclaimed rose champagne. The pinot noir grapes are pressed for up to two hours to extract the jus de presse, then vinified and blended to give this delicate and delicious rose champagne. Champagnes must age for a minimum of 15 months before release, however Gremillet age theirs for 22 months to ensure the wines are not too young and have married all the elements. The result is a delicate, yet rich, pinot noir-based rose from a specialist in this grape. Fine mousse, wonderful texture and tangy finish. Beautiful!

### 37. CHAMPAGNE CH DE L'AUCHE BRUT SELECTION (1)

France | 12.5% | (35cl – half bottle) | £32.00 (v)

A great well rounded, fruit forward, house champagne. Grapes for this cuvée are grown in the lieu-dit of 'Auche' around the village of Janvry, which lies just to the west of Reims. Wonderful aromatic notes of juicy pear and apricot on the nose are underpinned by aromas of hazelnut and fresh bread. The texture is creamy and full bodied with well-balanced acidity and plenty of bubbles. A highly versatile style of champagne.

### 38. VEUVE CLICQUOT PONSARDIN (1)

France | 12% | £65.00

Finesse and style combine to produce a classic Champagne Clicquot's signature brut non-vintage is loved the world over for its crisp, full flavours, consistent quality and celebratory yellow label. This classically styled, dry Champagne is a blend of two-thirds black grapes (Pinot Noir and Pinot Meunier) for body, balanced with one-third Chardonnay for elegance. It has a fine persistent sparkle and golden Champagne colour. Its complex nose of apple, citrus and caramel is followed by full flavours with elegance, crispness and a slightly spicy finish.

#### White & rosé wine sweetness guide



Dry



Medium dry



Medium



Medium sweet



Sweet