# RedWine

# Les Saisons de la Vigne, Rouge

A luscious medium bodied red, crammed with rich red berry fruit flavours and a twist of spice

# Santa Macarena Pinot Noir. Chile

The 2013 Emiliana Reserva Pinot Noir is violet-red in colour, with a nose that express aromas of berries, sweet vanilla and soft floral notes. On the palate, it is a fruity wine, with velvety texture, medium structure and an intense finish. Another areat Chilean Pinot Noir

### Soldier's Block Shiraz, Australia

Briaht and lifted shiraz with a wonderful perfumed dusty nose of dark fruit. The palate has a very silky mouthfeel with mulberry, blackberry and a hint of sour cherry. There is a touch of vanilla, as well as some freshness and an eleaant slighty sappy finish.

### Man Meets Mountain, Malbec, Mendoza, Araentina

Ripe plums and damsons bursting with succulent fruit.

#### Cloudy Bay Pinot Noir, Malborouah, New Zealand

Opulent and aromatic with notes of rose, violet and ripe berry fruit to dark cherry with a hint of luscious plum. Ripe silky tannins and complex spicy oak and verbal notes

# RoseWine

False Bay Whole Bunch Cinsault Mourvedre

Whispering Angel Rose Chateau d'Esclans

# ChampagneCocktails

### Bellini

A delicious blend of Creme de Peche and prosecco.

#### Rossini

This gorgeous red bellini uses strawberries instead of peache

#### Champaane Cosmo

Elegant twist on one of the favourite classic cocktails. Cointreau shaken with cranberry juice and a dash of fresh lime juice, topped with Moet Champagne.

#### Kir Roval

A lovely way to add a little bit of flush to your Champagne and a great little cocktail for a celebration. A truly classic mixture of blackcurrant and bubbles with layered Créme de Cassis and Moet Champagne.

#### Champagne Cocktail

Champagne's naughtier side. A cube of sugar soaked with a dash of bitters dropped into a shot of Cognac and topped with Moet Champagne.

#### Grand Mimosa

This elegant, citrusy and fresh flute of Cointreau, orange juice and Moet Champaane was created in 1925 at the Ritz Hotel.

PREMIUM SPIRITS

• Belvedere Unfiltered

Belvedere

Grey Goose

Absolut Citron

• Havana Gold

 Captain Morgan Moraan Spiced

Courvoisier XO

• Sailor Jerry

• Ciroc

# Beer & Cider

### DRAUGHT

- Peroni
- Asahi
- Guinness Surger

# BOTTLES

- Peroni
- Corona
- Old Mout Cider
- Brew Dog Punk IPA

# Spirits

### **ALL HOUSE SPIRITS**

- Smirnoff Red Label
- Bacardi
- Gordons
- Bells
- lack Daniels
- Southern Comfort
- Pimms
- Selection of Martinis

# Soft Drinks

Coke/Lemonade/Diet Coke

# Spirits by the Bottle

Fach bottle is served in an ice bucket with 2 juas of mixers of your choice to serve at your leisure.

SMIRNOFF VODKA 70cl GREY GOOSE 70cl CIROC VODKA 70cl **BELVEDERE VODKA 70cl** BELVEDERE VODKA MAGNUM 175cl BELLS MAKERS MARK IACK DANIELS IAMESONS IOHNNIF WAI KER BLACK LABEL GLENFIDDICH GLENMORANGIE GORDONS GIN BULLDOG GIN HENDERICKS ORBIUM WARNER EDWARDS RHUBARB GIN MONKEY 47 GIN **BROCKMANS GIN** TANOUERAY GIN SILENT POOL GIN PINKSTER GIN SIP SMITH GIN

# Gin&Shots

#### GIN

- Bombay Sapphire
- Bombay Bramble
- Brockmans Chase Pink Grapefruit
- Hendricks
- Hendricks Orbium
- Hendricks Solstice
- Monkey 47
- Pinkster
- Silent Pool
- Sip Smith
- Tanqueray Sevilla

"Perfectly paired with Fever Tree & Garnish"

# hisky/

- lameson Irish Whisky
- Monkey Shoulder
- Talisker 10yr
- JW Black Label
- Glenfiddich 12 yr
- JW White Walker
- Dalwhinnie 15 yr
- Glenmoranaie
- Jim Beam Bourbon
- Maker's Mark Bourbon

• Tequila rosé • Jager Bomb

Sambuca / Sambuca Black

• José Cuervo Tequila silver

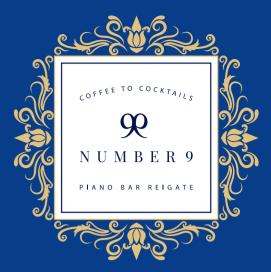
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Casamigo Tequila

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SHOTS

- Tanaueray 10
- Warner Edwards Rhubarb Gin



# The Piano Bar

# Drinks Anyone?...

9 Church Street | Reigate | Surrey | RH2 OAA | 01737 225510

# Hungry? Pizza

All our pizzas have a sourdough base, giving them a lot more flavour than a traditional pizza. The crust on a sourdough pizza is generally crispier than a regular pizza, with the texture inside the crust being deliciously light and airy. the contrast between the crispy outside and the soft interior creates a beautiful finish. If you dont usually eat the crusts on your pizza, we guarantee you'll be wanting to finish every last bit of a tasty sourdough pizza crust!

# MARGHERITA

This classic pizza is known for it ingredients representing the colours of the Italian flag which include a delicious rich, red tomato sauce, white mozzarella and fresh green basil and a universally adored pizza is created.

# DIAVOLA

The original is loosely translated to "devil-style sauce" referring to its heat. We have created our pizza to tickle not to burn. A classic tomato sauce topped with mozzarella, spicy pepperoni and ventricina salami.

# VEGETARIANA (V)(Vg)

A delicious pizza with all of the best toppings for a delicious fresh vegetable inspired pizza. A rich tomato sauce layer over the base which is topped with a mixture or red onion, mushroom, chickpeas and broccoli baby bites.

# CAPRICCIOSA

The name of this pizza literally translates to capricious, and seems quite appropriate considering that the toppings tend to vary from one region to another. At number 9 it comprises of prosciutto ham, artichokes & olives...mamma mia.

# Sharing & Grazing Menu

# THE BUTCHERS BOARD

Mini sticky Cumberland sausages, Chicken Satay skewers Southern Chicken fillets, Crispy chicken bites, French fries

# THE ORIENTAL PLATTER

Salt & Pepper Squid, Duck Spring Rolls, Chicken Satay Skewers, Crab Claws, Tempura King Prawns, Sweet Chilli Dipping Sauce

# NOT JUST FOR VEGETARIANS

Vegetable Samosas, Vegetable mini spring rolls Pitta bread & houmous, French fries

# ClassicCocktails

### Bramble\*

A modern Gin Classic made from fresh blackberries, fresh lemon juice and our house favourite Gin

### Black Forest\*

Introducing the Darkside of a Bramble made from a Dark Berry infused Brockmans Gin. Served over muddled fresh blackberries and raspberries and fresh lemon juice

### Rhubarb Sour\*

A classic Sour made from the award winning Warner Edwards Rhubarb Gin. With Angosturra bitters and freshly squeezed lemon juice

# Tom Collins

Deliciously sweet and sour. Tom Collins is a simple mix of Gin, Lemon Juice and soda water

# Dark & Stormy

Rum is back with this mouth blowing mix of Havana 5 year rum, Angosturra bitters, fresh lime and ginger beer

### After 9

Inspired by a well known mint chocolate, After nine is a creamy blend of Crème de Menthe and Baileys Irish Cream

### Harvey Wallbanger

One of the oldest cocktails on the list born in 1971 is a true classic made of Vodka and orange juice with a floating shot of Galliano

### Sex on the Beach

Its how you do it. We do it with Vodka, Orange Juice, Archers and Grenadine to remind you of that holiday!

### Cosmopolitan

This "Sex in the City" favourite of Absolut Citron Vodka, Cointreau and cranberry with freshly squeezed lime juice is served in a cool martini glass.

### Margarita

This popular mix of sharp citrus and the warmth of strong spirt is created by blending Olmeca Tequila & Cointreau with the tang of freshly squeezed lime juice. This cocktail is a true hit at Number 9.

# Strawberry Daiquiri\*

Fruity and refreshing blend of strawberries, white rum, strawberry puree with freshly squeezed lime juice. Mr Jennings Cos, an American mining engineer who was working at a Cuban copper mine outside Santiago, created the Daiquiri in 1896.

# Old Fashioned\*

Arguably the world's oldest cocktail. Deceptively simple blend of Bourbon Whisky, sugar and bitters and a must for any lover of dark spirits seeking perfection in a glass.

## Espresso Martini

Our espresso martini is even better than dessert, drinking 'til the small hours it keeps you alert and energised with the caffeine kick from a fresh espresso shaken over ice with Smirnoff Vodka, Kahlua and sugar syrup.

## Mojito

A delightfully refreshing long drink. Hints of mint with a healthy dose of Rum and fresh lime juice. Why not try a strawberry, raspberry or blackberry Mojito for an extra £1.50!

### Negroni

Italian classic...This is such a classic in fact, that it's practically a staple for most Italians. It's dry and bitter thanks to Gin , Campari and Martini Rosso, so if you have a sweet tooth, it's probably not for you. Otherwise, it makes a fantastic predinner cocktail!

### Pina Colada\*

First made in Puerto Rico back in 1952, with this Rum, Malibu, pineapple juice, coconut syrup and cream cocktail in your hand all you'll be missing is the sand between your toes.

# Porn Star Martini

It's an absolute modern classic which was invented by Douglas Ankrah of LAB bar and has since been adopted by many bars across the globe. The sweet vanilla syrup, Vodka and Passoa flavours are balanced by the sharpness of the passion fruit and is complemented by a shot of Prosecco which again gives a different experience of fizzy and dry. Bottom line: if you haven't tried this yet, WHY NOT?!

### French Martini

The French Martini was originally invented in the 80's in NYC bar and made it to Soho in the 90's. This classic cocktail consists of Vodka, Chambord & Pineapple juice served elegantly.

# Junebug\*

Summer all year round with this tall green blend of Melon liquer, Coconut Rum, Crème de Banane & Pineapple Juice

Please note, Champagne Cocktails, Mocktails and Cocktails with a  $^{\ast}$  next to them are not part of the Friday promotion

# Champagne & Prosecco

# CHAMPAGNE

Moet & Chandon Imperial Brut Veuve Clicquot Yellow Label Moet & Chandon Rose Bollinger Special Cuvee Brut Laurent Perrier Rose Dom Perignon Blanc Louis Roederer Cristal

# **PROSECCO**

Dolci Colline ITALY NV Dolcine Colline Rose Spumante

# WhiteWine

# Les Saisons de la Vine, Blanc Sec

Sun ripened grapes are harvested to produce a dry fresh and vivacious white with zesty aromatics and a tropical fruit palate

# Ke Bonta Pinot Grigio

Fresh, Dry and delicate with gentle floral and citrus aromas.

# The Googly Chardonnay, Australia, 2016

Lovely ripe apple and melon flavours mingle with touches of pear and honey

#### Mount Riley, Sauvignon Blanc, Marlborough New Zealand

Refreshing and intense with great fruit purity

#### Cloudy Bay Sauvignon Blanc, Malborough, New Zealand

Ripe, complex lemon, lime and nectarine and orange blossom. Intense character of stone fruit, lemongrass and minerality