



# THE ELLIOTT

## Drinks Menu



# Welcome

**THE ELIOTT**

# THE ELLIOTT

## Draught Beers & Ciders

	Pint
Kilkenny	£6.00
Kronenbourg 1664	£5.20
Guinness	£6.00
Heineken	£5.00
Estrella	£4.95
Strongbow Apple	£5.90
Strongbow Dark Fruit	£5.90
Tinto Verano	£5.60

## Bottled Beers & Ciders

Peroni	£4.30
Heineken Alcohol Free	£3.80
Heineken	£4.30
Heineken Can 550ml	£5.00
Bulmers Bottle	£7.50
San Miguel Gluten free	£4.30
Sol	£4.30

## Soft Drinks

Coke	£2.80	Fanta Bottle	£2.80
Coke Zero	£2.80	Sprite Bottle	£2.80
Fanta Lemon Can	£2.10	Tomato Juice	£2.20

## Water

Still Water 50cl	£2.50	Water Sparkling 50cl	£2.50
Still Water 1 Litre	£3.50	Water Sparkling 1 Litre	£3.50

## Mixers

Schweppes Tonic	£2.30	Double Dutch Ginger Beer	£2.90
Double Dutch Soda	£2.90	Double Dutch Pink Grapefruit	£2.90
Double Dutch Light Tonic	£2.90	Double Dutch Cucumber &	
Double Dutch Tonic	£2.90	Watermelon	£2.90

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## Gin

London Gin	£7.00
Whitley Neill Blood Orange	£5.00
Whitley Neill Original	£5.00
Whitley Neill Raspberry	£5.00
Whitley Neill Rhubarb & Ginger	£5.10
Gordons Pink	£4.20
Campion	£6.00
Hendricks	£7.50
Gordons	£3.80
Tanqueray Special Dry	£4.50
Tanqueray Sevilla	£5.80
Tanqueray 10	£6.10
Spanking Roger	£5.20
Bombay Sapphire	£4.50

## Vodka

Absolut Vanilla Vodka	£3.50
Smirnoff	£3.50
Belvedere Vodka	£6.50
Moon Lizard	£5.20
Grey Goose	£6.50
Ketel one Vodka	£6.20

## Rum

Bacardi Carta Blanca	£3.50
Havana 7 yrs	£4.30
Trafalgar Rum	£5.20
Malibu	£3.50
Captain Morgan	£4.50
Havana 3yrs	£3.80

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## Whiskey/Scotch

Lagavulin	£12.30
Caol ILA 12y	£8.30
Jack Daniels Black Label	£5.40
Jameson	£4.00
Johnnie Walker Black Label	£6.30
Jim Beam Black label	£4.50
Connemara	£5.00
Talisker Single Malt 10 years	£10.30
Maker's Mark Bourbon	£6.50
Tomintoul 12 Years	£9.60
Black Strap Cove	£5.40

## Cognac

Remy Martin VSOP	£5.20
Carlos I	£6.50
Hennessy VS	£5.00
Courvoisier VSOP	£6.85
Camus VSOP Elegance	£6.30
Soberano	£3.30
Soberano 5 Yrs Old	£4.20

## Port & Sherry

Tio Pepe	£3.50
Cockburn Fine Ruby	£3.50
Pedro Ximenez Nectar	£4.20

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## Aperitif

Aperol	£3.50
Martini	£3.50
San Jose Gold	£4.60
Tequila Rose	£3.60
Pernod 45	£3.20
Pimm's No 1	£4.00
Campari	£4.00
Southern Comfort	£4.00
Cointreau Blood Orange	£4.00

## Digestif

Frangelico Hazelnut Liqueur	£4.30
Kahlua Coffee Liqueur	£4.30
Disaronno Amaretto	£4.30
Marie Brizard Selection	£4.30
Tia Maria	£4.30
Otaola Pacharan	£4.30
Baileys	£4.30
Midori Melon Liqueur	£4.30
Peachtree Liqueur	£4.30
Drambuie	£4.30
Chambord	£5.50
Luxardo Sambuca dei Cesari	£4.30

## Prosecco/Cava & Champagne

Bottega Gold Prosecco 200ml	£10.50
Bottega Rose Gold Prosecco 200ml	£10.50
Moët & Chandon Champagne 200ml	£30.00

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## Cocktails

Classic Straw Daiquiri	£8.00
Eliott Mojito	£8.00
Eliott Negroni	£8.00
Old Fashioned	£8.50
Classic Whisky Sour	£8.00
Aperol Spritz	£8.00
Eliott Piña Colada	£8.00
Passion Fruit Martini	£8.00

## Non Alcoholic Cocktails

San Fransisco	£5.00
Classic Mojito	£5.00

# THE ELIOTT



The Elliott Hotel  
2 Governor's Parade  
Gibraltar

RESERVATIONS  
+350 200 70 500

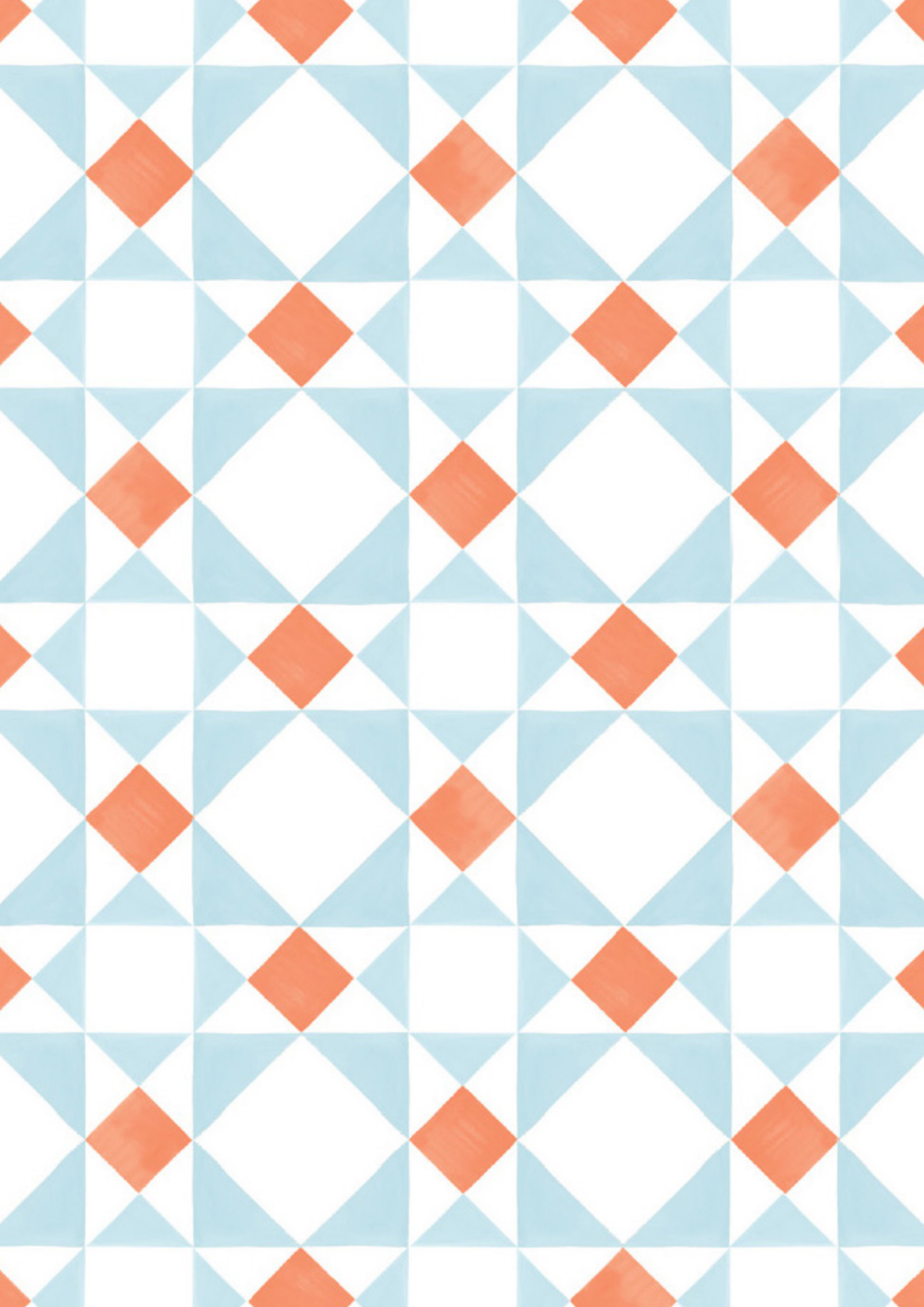




THE ELLIOTT

# Wine Menu





# THE ELIOTT

## White Wine by Glass

£                      £  
175ml                250ml

**50/51 delle Venezie                      Bottega, Pino Grigio                      £6.50                £8.50**

(2019) Elegant and refined, with delicate floral notes of elderflower and acacia, and fruity aromas of pear and peach. Pleasant note of almond in the finish. Dry, fresh, harmonic, acidity perfectly balanced with the good structure and smoothness of this vine. *Contains Sulphites.*

**52/53 Burgonge                      Mommessin, Sauvignon Blanc                      £6.00                £7.50**

(2019) Exceptionally fine and mineral with notes of fresh fruit. Starts off bold and very elegant. Soft and delicate with perfect acidity lasting through the finish. It goes well with scallops, mussels, oysters, grilled fish, sardines, or goat's cheese. *Contains Sulphites.*

**54/55 Sicilia                      Sisila-Trovati                      £6.00                £7.00**

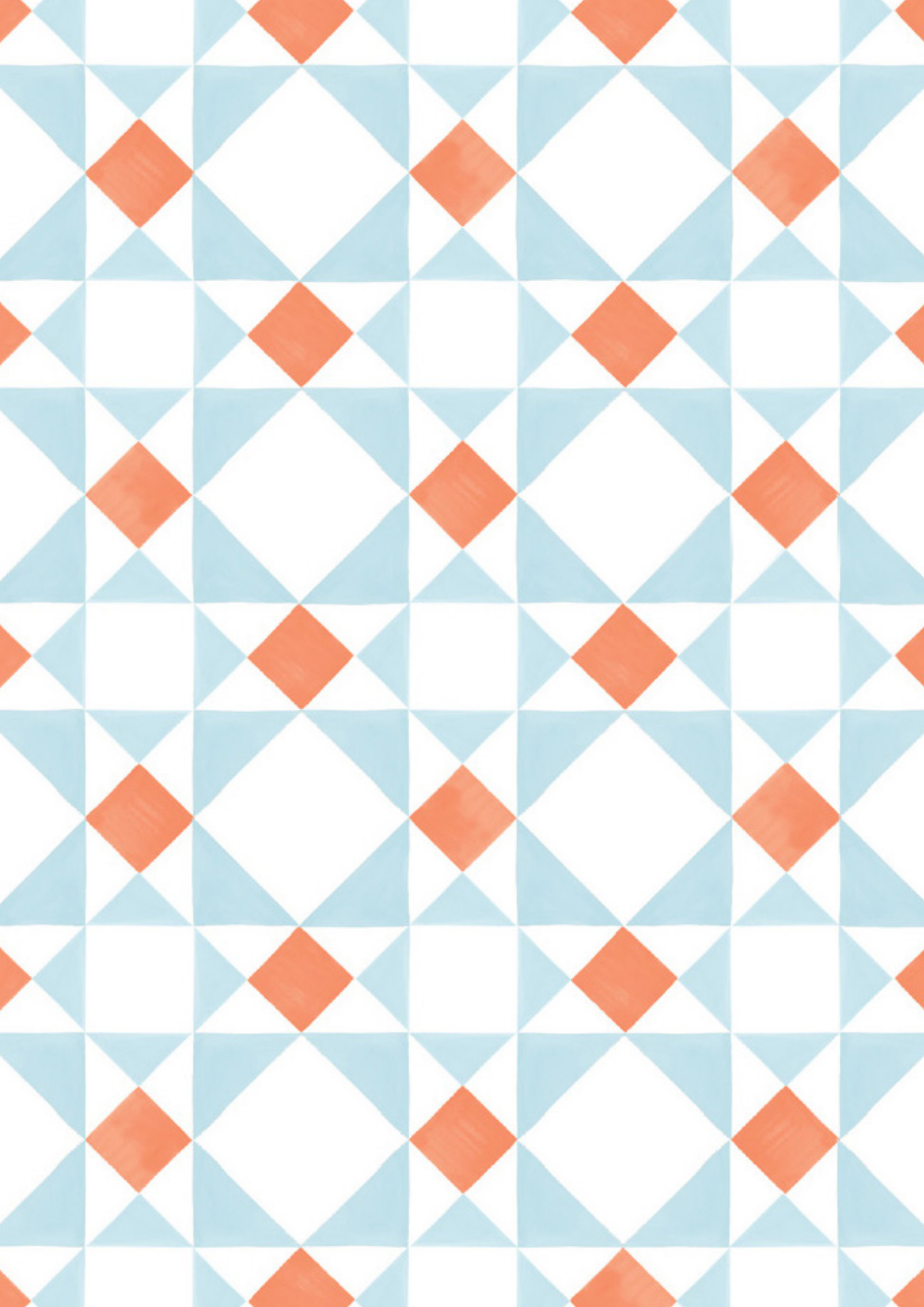
The vinification comes to an end after another five months, in which the white wine has rested on fine lees. With its intense straw yellow, this Grillo exudes a distinctly tropical bouquet with notes of mango and papaya that merge with a hint of jasmine and white flowers. *Contains Sulphites.*

**56/57 Rioja Alta                      Muga, White                      £8.75                £11.50**

(2019) A straw-yellow colour. It has a strikingly intense nose with floral aromas coming to the fore (white flowers, jasmine) together with notes of citrus fruit and apple peel. Complex and seductive. The entry on the palate is very supple with a sensation of ripeness. *Contains Sulphites.*

**58/59 66 Aragón                      Enate, Chardonnay-234                      £7.00                £9.00**

(2019) Fruity, intense, and fresh wine. Outstanding aromas of ripe white and exotic fruit, while the palate is velvety and fresh. Best served with grilled white fish, soft cheese light starters and smoked salmon. *Contains Sulphites.*





# THE ELLIOTT

## Red Wine by Glass

£                      £  
175ml              250ml

**60/61 Bourgogne                      Mommessin, Merlot                      £6.00              £7.50**

(2020) Intense aromas of blackberries and raspberry are combined with subtle aromas of currant and hints of spices. A rich and chocolatey Merlot with some exotic touches of eucalyptus and tobacco on the palate. *Contains Sulphites.*

**61/62 Mendoza                      Finca F. Misterio, Malbec                      £6.50              £7.50**

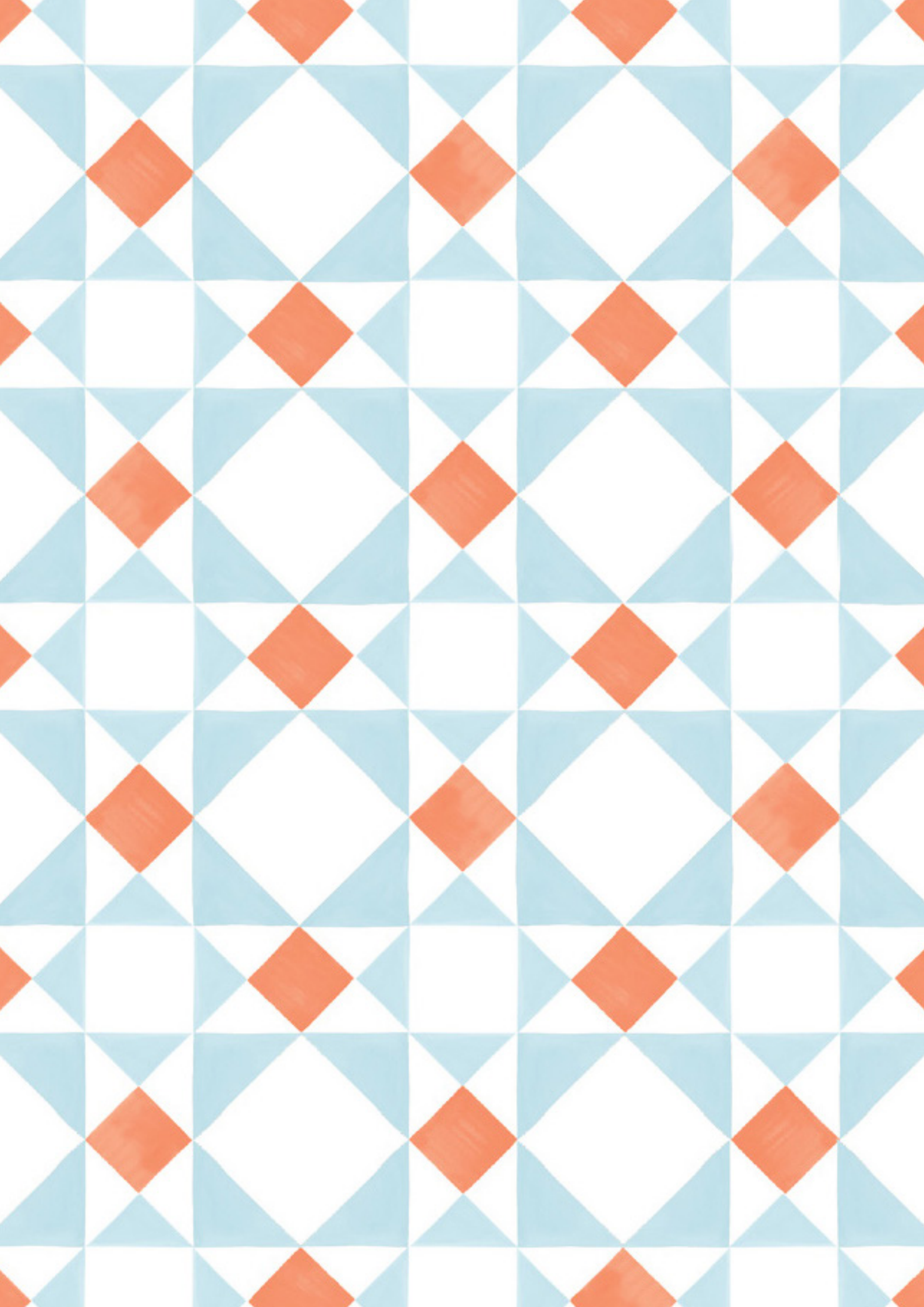
(2019) Deep red in colour, with a complex aroma of violets and black plums. On the palate, plush flavours of blackberries and tobacco leave are complemented by sweet tannins and elegant and complex finish. *Contains Sulphites.*

**65/66 Rioja                      Bodegas Riojanas, Monte Real                      £10.25              £13.70**

(2016) The wine is ochre-red with brick hues. Clean nose, developing gentle spicy aromas of sweet tobacco, stewed plums, and dried black cherry. Balanced, opulent palate of black and red fruit, with a hint of savoury flavour on the medium length finish. *Contains Sulphites.*

**67/68 Australia                      Barossa Ink, Shiraz                      £6.50              £8.70**

(2018) Decadent, rich berry flavours pack an immediate punch which is balanced with hints of mocha and dark chocolate. Best served at room temperature and paired with full flavoured food such as slow-roasted meat or rich Italian ragu. *Contains Sulphites, Egg, Milk.*



# THE ELIOTT

## Prosecco/Champagne

£  
200ml

**20 Italy Bottega Gold Prosecco £12.50**

Brilliant, pearly and consistently showing off lively bubbles, the wine inside a Bottega Gold mini appears with a pale straw colour. The aroma has a delicate blend of floral and fruity scent top-billed by apples and pears combined with whiffs of lily of the valley, wisteria, and acacia. Hints of sage and spices leave the palate with a feeling of being cleansed. *Contains Sulphites.*

**21 Italy Bottega Rose Gold Prosecco £12.50**

Bottega Rose Gold mini opens to a fragrant and distinct but elegant aroma of flowers blended with fruity notes of berries, wild strawberries, and currants. The wine touches the palate with a delicate and well-balanced acidity that goes well with almost any dish, but most especially complementing mildly flavoured white fish, white meat, and cheeses. *Contains Sulphites.*

**22 France Moët & Chandon Champagne £30.00**

Mini Moët champagne bottles carry on a tasting character and a drinking culture that was first introduced in 1869. These bubbly are made from at least 100 different wines with about 20% to 30% derived from reserve wines. Each bottle serves up about a third each of Pinot Noir, Pinot Meunier, and Chardonnay grapes. *Contains Sulphites.*

## Rose

£                      £                      £  
175ml                      250ml                      Bottle

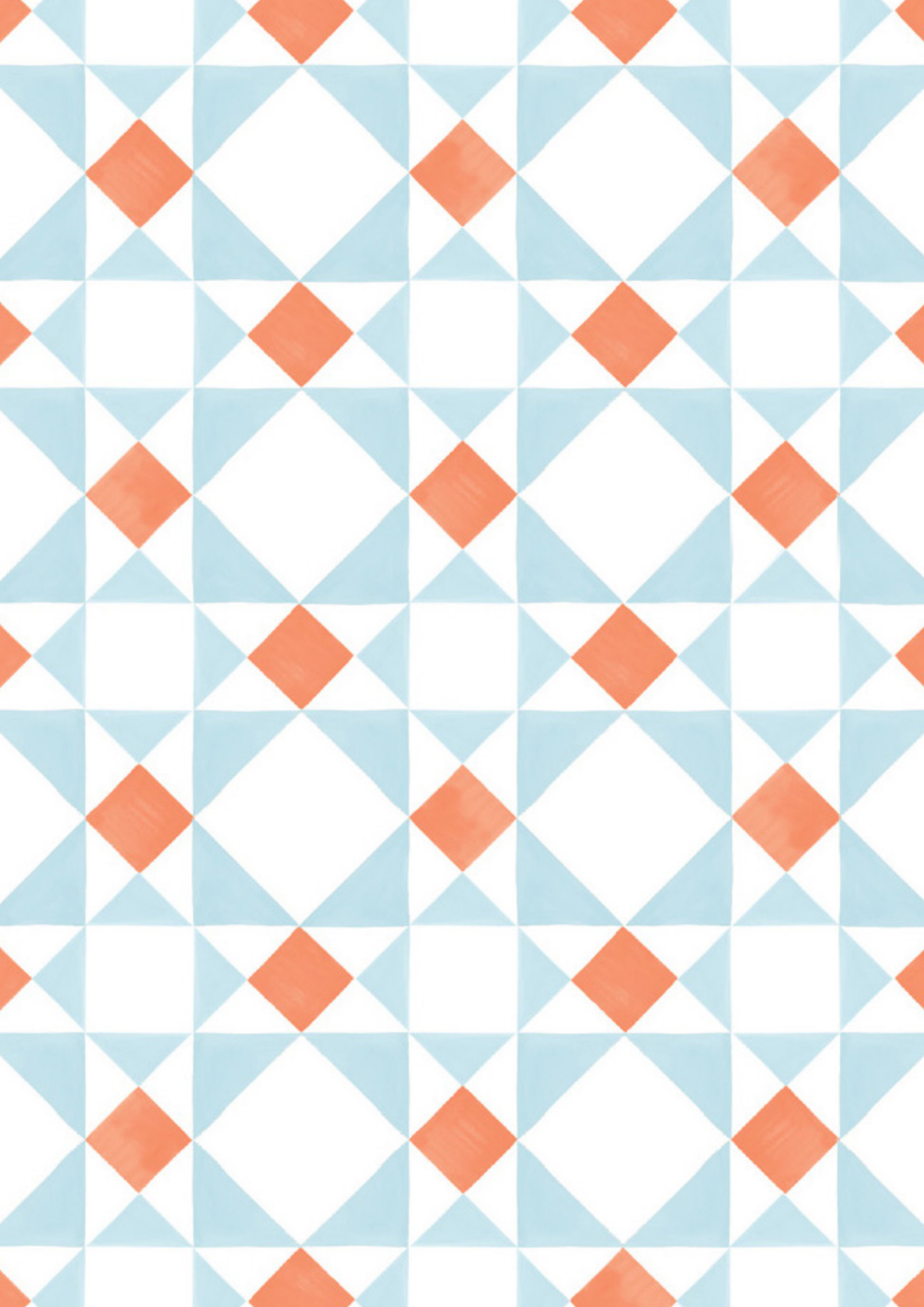
**70/71/150 California Jack Rabbit, White Zinfandel £5.50 £7.00 £19.00**

(2020) Medium pink rose. Fresh and fruity with floral aromas, summer berries complemented by acidity of apple and citrus. It goes very well with pasta dishes, especially with cream sauce. Also nice with fish dishes as well as mild cheeses and lamb dishes. *Contains Sulphites.*

**80/81/151 Veneto Bottega, Pino Grigio Rose £6.00 £8.50 £23.00**

(2020 is a wonderfully refreshing and vibrant dry rosé. Packed full of rich summer fruit with balanced acidity and a delicate floral nose, it is a real crowd pleaser. By combining everything we love from Pinot Grigio with the fruity and flavoursome characteristics of a rosé, this is a wine that can be enjoyed on its own or as a great match to many food pairings *Contains Sulphites.*





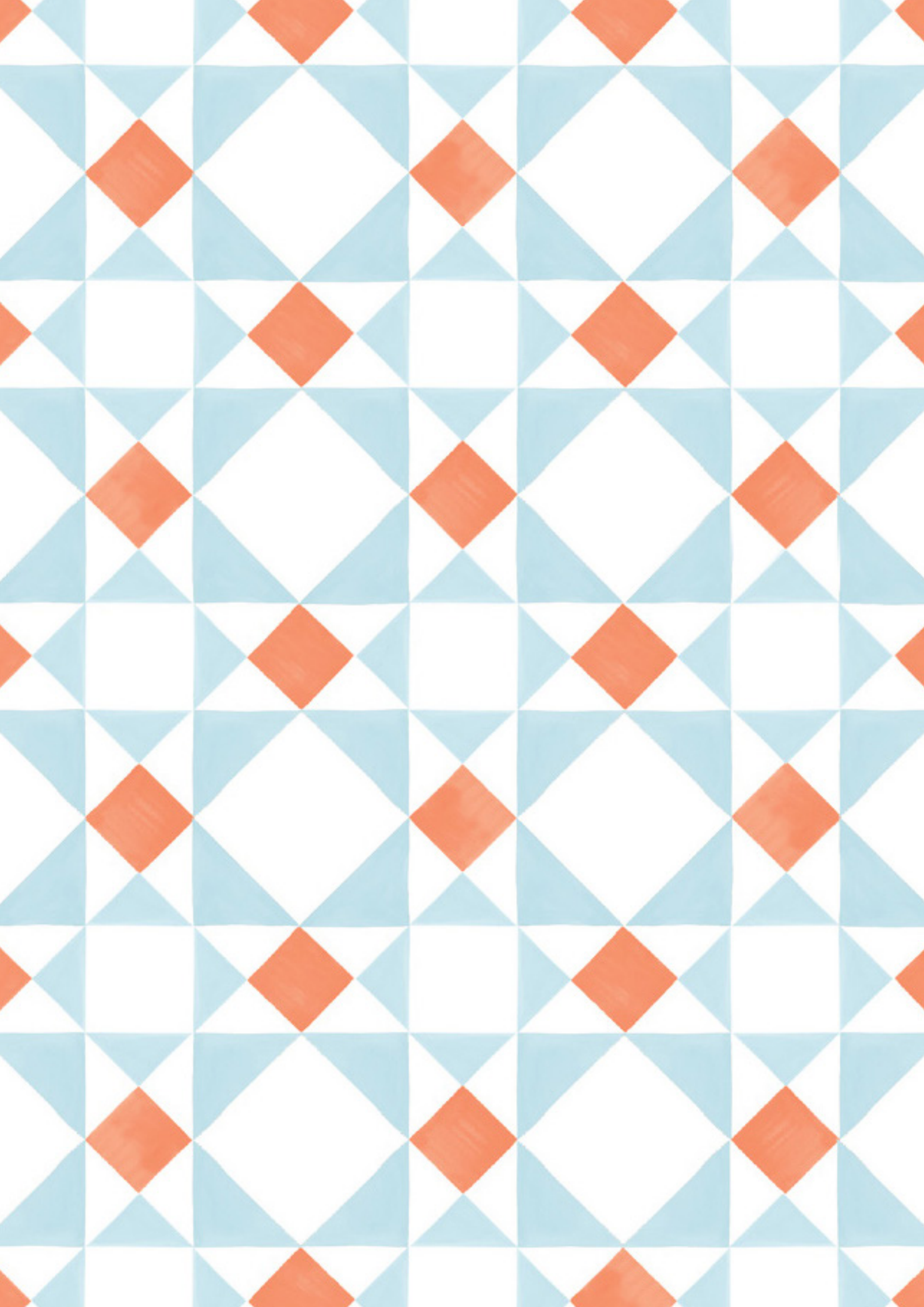


# THE ELIOTT

## Red Wine

£  
Bottle

- |  |                       |  |               |
|--|-----------------------|--|---------------|
| <b>200</b>   | <b>Rhone Valley</b>   | <b>Bonpas, Châteauneuf-du-Pape</b>                 | <b>£80.00</b> |
| <p>(2018) Intense garnet red in colour tinged with a dark purple. Delicate aromas of stewed stone fruits, red berries, and cherries. Features nuances of stone fruit as plum and sour cherry combined with notes of light tobacco and spices to lend great complexity to this wine. <i>Contains Sulphites.</i></p>   |                       |  |               |
| <b>201</b>   | <b>Rioja</b>          | <b>Bodegas Riojanas, Monte Real</b>                | <b>£41.00</b> |
| <p>(2016) The wine is ochre-red with brick hues. Clean nose, developing gentle spicy aromas of sweet tobacco, stewed plums, and dried black cherry. Balanced, opulent palate of black and red fruit, with a hint of savoury flavour on the medium length finish. <i>Contains Sulphites.</i></p>  |                       |  |               |
| <b>202</b>   | <b>Central Valley</b> | <b>Los Vascos, Cabernet Sauvignon</b>              | <b>£39.00</b> |
| <p>(2018) The wine displays a vibrant ruby colour, with ripe blackcurrant and redcurrant fruit characters with a touch of mint on the nose. After a few years in the bottle this medium bodied Cabernet has shed its tannin leaving elegant cassis and peppery notes. <i>Contains Sulphites.</i></p>   |                       |  |               |
| <b>203</b>   | <b>Saint Emilion</b>  | <b>Barons de Rothschild, Cabernet Franc/Merlot</b> | <b>£86.00</b> |
| <p>(2016) The palate is balanced and flattering, medium structure with fine and elegant tannins, and long aromatic persistence. Intense and complex on the nose, with aromas of wax, exotic woods, and cocoa powder. Ruby of medium intensity in colour. <i>Contains Sulphites.</i></p>  |                       |  |               |
| <b>206</b>   | <b>Pays d'Oc</b>      | <b>Mommessin, Merlot</b>                           | <b>£21.00</b> |
| <p>(2020) Intense aromas of blackberries and raspberry are combined with subtle aromas of currant and hints of spices. A rich and chocolatey Merlot with some exotic touches of eucalyptus and tobacco on the palate. <i>Contains Sulphites.</i></p>   |                       |  |               |
| <b>207</b>   | <b>Western Cape</b>   | <b>Flagstone Writer's, Pinotage</b>                | <b>£35.00</b> |
| <p>(2014) Flavours of very ripe strawberry, cherry and darker blackberry are wrapped up in soft, comforting oak hints and a caress of vanilla and dark chocolate. Really long and luscious. Pinotage is versatile enough to pair across a huge spectrum of dishes from braided Springbok fillet, spicy lamb stew and even Indian curries. <i>Contains Sulphites.</i></p> |                       |  |               |
| <b>208</b>   | <b>Mendoza</b>        | <b>Misterio, Malbec</b>                            | <b>£27.00</b> |
| <p>(2019) Berry fruit aromas come with notes of cinnamon and tire rubber, while this feels flush and fleshy. Berry and blackcurrant flavours are lightly spiced by cinnamon, while this tastes vaguely of oak and coffee on a jammy finish. <i>Contains Sulphites.</i></p>   |                       |  |               |
| <b>209</b>   | <b>Australia</b>      | <b>Barossa Ink, Shiraz</b>                         | <b>£26.00</b> |
| <p>(2018) Decadent, rich berry flavours pack an immediate punch which is balanced with hints of mocha and dark chocolate. Best served at room temperature and paired with full flavoured food such as slow-roasted meat or rich Italian ragu. <i>Contains Sulphites, Egg, Milk.</i></p>  |                       |  |               |



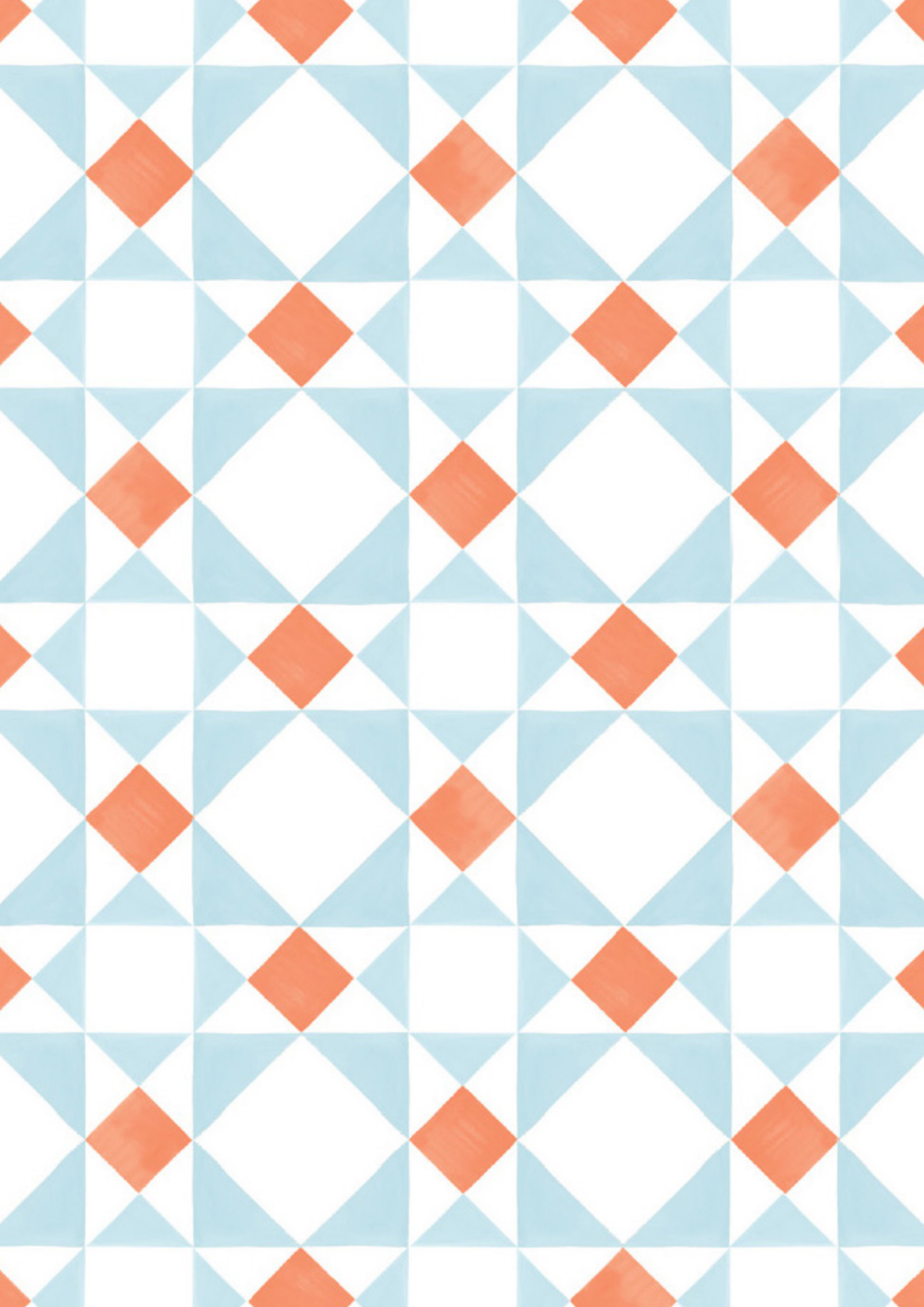
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## White Wine

£  
Bottle

- |     |   |  |               |
|-----|---|--|---------------|
| 101 | <b>Bourgogne</b>  | <b>Mommessin Saint Pierre, Sauvignon Blanc</b> | <b>£21.00</b> |
|     | <p>(2019) Golden, pale straw yellow in colour. Exceptionally fine and mineral with notes of fresh fruit. Starts off bold and very elegant. Soft and delicate with perfect acidity lasting to the finish. <i>Contains Sulphites.</i></p>   |  |               |
| 102 | <b>delle Venezie</b>  | <b>Bottega, Pino Grigio</b>                    | <b>£25.00</b> |
|     | <p>(2019) Elegant and refined, with delicate floral notes of elderflower and acacia, and fruity aromas of pear and peach. Pleasant note of almond in the finish. Dry, fresh, harmonic, acidity perfectly balanced with the good structure and smoothness of this vine. <i>Contains Sulphites.</i></p>   |  |               |
| 103 | <b>Rioja Alta</b>   | <b>Muga, White</b>                             | <b>£35.00</b> |
|     | <p>(2019) A straw-yellow colour. It has a strikingly intense nose with floral aromas coming to the fore (white flowers, jasmine) together with notes of citrus fruit and apple peel. Complex and seductive. The entry on the palate is very supple with a sensation of ripeness. <i>Contains Sulphites.</i></p>   |  |               |
| 104 | <b>Aragón</b>   | <b>Enate, Chardonnay-234</b>                   | <b>£27.00</b> |
|     | <p>(2019) Fruity, intense, and fresh wine. Outstanding aromas of ripe white and exotic fruit, while the palate is velvety and fresh. Best served with grilled white fish, soft cheese light starters and smoked salmon. <i>Contains Sulphites.</i></p>  |  |               |
| 105 | <b>Sancerre</b>   | <b>Dom Daniel Reverdy, Sancerre AOC</b>        | <b>£56.00</b> |
|     | <p>(2019) Pale green straw in colour. Grassy-fresh, with aromatic citrus and steely mineral length. Aromas of grapefruit, fresh cut grass and lime with mineral intensity. <i>Contains Sulphites.</i></p>   |  |               |
| 107 | <b>Sisilia</b>  | <b>Sisilia Trovati</b>                         | <b>£21.00</b> |
|     | <p>(2022) Medium pale straw in colour, with intense aromatics of melon and white peach, combined with notes of spicy oak. Fresh and lively on the palate, with rich flavours of peach, stone fruit, and lemon zest. The palate is creamy and textured and has delicate sweetness from oak complexity. <i>Contains Sulphites.</i></p>  |  |               |
| 108 | <b>Galicia</b>  | <b>Vega Naum Albarino</b>                      | <b>£39.00</b> |
|     | <p>(2020) D.O Rias Baixas, Galicia, Light yellow straw colour in the glass with green-gold nuances. Nicely combines fruit and floral notes on the nose with good aromatic intensity. A lovely example of the albarino varietal. The attack is fresh and fruit driven and wine remains enjoyable and aromatic along the length of the palate. Complete with very pleasant finish that is fragrant and persistent. <i>Contains Sulphites.</i></p> |  |               |





# THE ELIOTT

## Prosecco & Cava

£  
Bottle

**300 Italy Voga Prosecco DOC Brut £26.00**

Voga Prosecco Brut perfectly embodies what modern drinkers are looking for- an Italian stylish wine, kept in an elegant adored bottle. It is crisp, clean and refreshing full flavoured with vibrant character, excellent intensity and a fruity nose filled with ripe apricot and peach notes. *Contains Sulphites.*

**301 Italy Bottega Gold Prosecco £50.00**

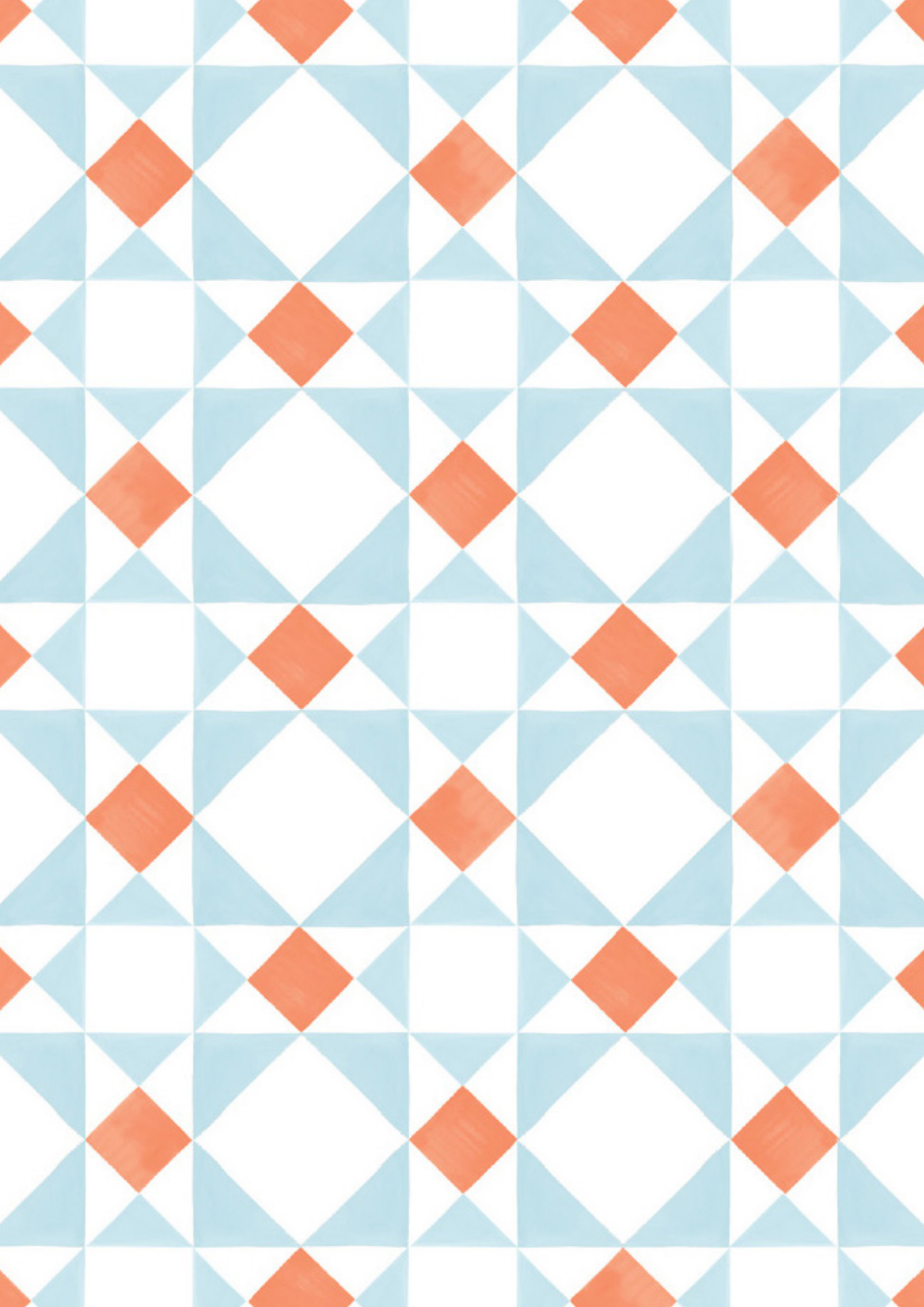
(2019) Bottega Gold is a Prosecco DOC, obtained by the vinification of Glera grapes. The elegance, freshness and liveliness of its bubbles stem from the beauty and tradition of its territory, where unmistakable panoramas are shaped by vineyards. *Contains Sulphites.*

**302 Italy Pink Gold Prosecco Doc Rosé £50.00**

(2020) Bottega Pink Gold Prosecco Doc Rosé is a sparkling Prosecco rosé Brut that originates from a blend of Glera and Pinot Noir grapes grown in the Prosecco DOC area, which are cultivate according to classic and traditional techniques and which have maintained. *Contains Sulphites.*

**303 Spain Marques de Monistrol Cava £21.00**

Scents of bread dough and corn with sweet and rustic nose. Apple and tarragon flavours followed by a lemon finish. *Contains Sulphites.*





# THE ELIOTT

## Champagne

£  
Bottle

**400 France Mandois Brut Origine £71.00**

This is a rich style of Champagne, full of ripe fruit. Along with generous flavours of apricot and citrus, the wine offers mineral acidity and fine texture. The blend is almost evenly balanced between Chardonnay, Pinot Noir and Pinot Meunier. It is ready to drink. *Contains Sulphites.*

**401 France Moët & Chandon Brut £115.00**

The nose combines smoky, slightly reductive aromas (like a freshly struck match), along with citrus and some ripe fruit and honey. In the mouth, the Brut is fresh and bright, with apple, lemon and chalk flavours, but also, at its core, some honey and bread. *Contains Sulphites.*

**402 France Moët & Chandon Rosé Impérial £135.00**

Lively, intense bouquet of red fruits (wild strawberry, raspberry, cherry); floral nuances of rose; a slight hint of pepper. Juicy intensity of berries (strawberry, raspberry, and redcurrant) rounded out by the fleshiness and firmness of peach and the freshness of a subtle note of mint. *Contains Sulphites.*

**403 France Moët & Chandon Ice Impérial £125.00**

A new champagne experience combining fun fresh & free sensations while remaining true to Moët & Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity Moët & Chandon ice imperial was specifically developed by chef cave Benot Gouez to be served on ice. The wine's exceptional balance reaches its fullest expression when meeting the ice to reveal intense fruitiness, richness and freshness for a pure moment of summertime pleasure. *Contains Sulphites.*

