

## Gin Bar - Your Choice

Choose your gin **size**, choose your **style** and then choose your **tonic**, either premium or iconic. All gins are accompanied by the perfect fresh garnish.

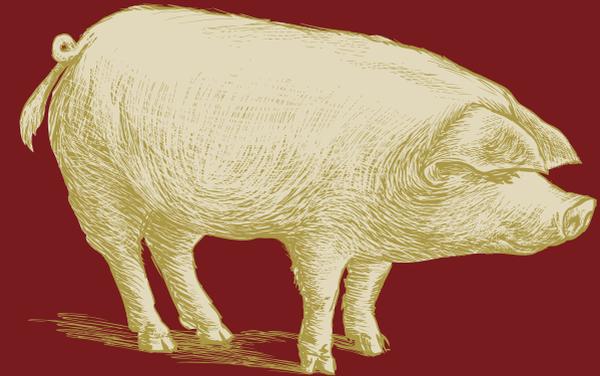
Gin 50ml serve with Fever-Tree 200ml tonic £7.50  
*Mediterranean, Premium Indian or Naturally Light*

Gin 25ml serve with Fever-Tree 200ml tonic £4.95

Gin 50ml serve with Britvic or Schweppes 125ml tonic £6.75

Gin 25ml serve with Britvic or Schweppes 125ml tonic £4.50

FLORAL - AROMATIC	CITRUS - FRUITY	SPICY - SAVOURY
<b>HENDRICK'S MIDSUMMER SOLSTICE</b> <i>with cucumber &amp; orange</i>	<b>WHITLEY NEILL BLACKBERRY</b> <i>with seasonal berries &amp; lemon</i>	<b>OPIHR</b> <i>with orange</i>
<b>BLOOM</b> <i>with seasonal berries</i>	<b>TANQUERAY FLOR DE SEVILLA</b> <i>with orange</i>	<b>BLACKWOODS VINTAGE</b> <i>with thyme &amp; orange</i>
<b>HENDRICK'S</b> <i>with cucumber</i>	<b>WHITLEY NEILL RASPBERRY</b> <i>with seasonal berries</i>	<b>BOMBAY</b> <i>with lime</i>
<b>WHITLEY NEILL QUINCE</b> <i>with lemon</i>	<b>GORDON'S PREMIUM PINK</b> <i>with seasonal berries</i>	<b>WHITLEY NEILL RHUBARB &amp; GINGER</b> <i>with orange</i>
<b>BLOOM JASMINE &amp; ROSE</b> <i>with seasonal berries</i>	<b>WHITLEY NEILL</b> <i>with orange</i>	<b>TANQUERAY EXPORT</b> <i>with lime</i>
<b>WHITLEY NEILL PARMA VIOLET</b> <i>with lemon</i>	<b>BROCKMANS</b> <i>with orange &amp; seasonal berries</i>	<b>THOMAS DAKIN</b> <i>with orange</i>
<b>BROKER'S</b> <i>with seasonal berries</i>	<b>WHITLEY NEILL BLOOD ORANGE</b> <i>with orange</i>	



# Crofters

*Barrow in Furness*

DRINKS MENU

Holbeck Park Avenue, Barrow in Furness, LA13 ORE

Tel: 01229 828006 [www.croftersbarrowinfurness.co.uk](http://www.croftersbarrowinfurness.co.uk)

[www.thwaitespubs.co.uk/crofters-barrow-in-furness](http://www.thwaitespubs.co.uk/crofters-barrow-in-furness)

## White Wines

175ml 250ml Bottle

### Concha y Toro Sauvignon, Chile

£3.75 £4.95 £13.95

Pure Sauvignon flavours jump out of the glass, giving a refreshing mouthful of grassy, citrus fruit, really easy drinking wine

*Food Match: fresh salads, grilled chicken or fish*

### Landings Colombard Chardonnay, Australia

£3.95 £4.95 £13.95

A perfect blend of two of Australia's favourite grape varieties. Soft and full from the Chardonnay and the Colombard brings in a welcome freshness

*Food Match: battered, breaded or roast fish and chicken*

### La Delfina Pinot Grigio, Italy

£4.25 £5.50 £14.95

Fruity and refreshing with melons and apples, a firm favourite

*Food Match: spicy nibbles, salads and light pasta dishes*

### Elementos Viognier Chardonnay, Argentina

£14.95

Beautiful blend of the Chardonnay and Viognier grape, brimming with ripe citrus fruit, peach and apricots flavours

*Food Match: grilled white meats, roast vegetables and soft cheeses*

### Mirror Lake Sauvignon Blanc, Marlborough, New Zealand

£15.95

Tantalising aromas of gooseberry, melon and passionfruit, a beautiful fruity wine, with a zingy finish - spectacular!

*Food Match: goat's cheese and seafood*

## Rosé Wines

### Wildwood Zinfandel Rosé, California

£3.95 £4.95 £13.95

Californian sunshine works its magic to produce a sensational, soft, strawberry filled glass of pink perfection

*Food Match: sinful desserts!*

### La Delfina Pinot Grigio Rosé, Italy

£4.25 £5.50 £14.95

Pretty in Pink! The lovely blush colour coming from the pink hue of the skins. Summer fruit flavours and a touch of sweetness on the finish

*Food Match: spicy and savoury food*

All wines by the glass are available in a 125ml measure - please ask at the bar. Please ask a member of staff for any allergen details.

## Red Wines

175ml 250ml Bottle

### Concha y Toro Merlot, Chile

£3.75 £4.95 £13.95

Brimming with juicy, ripe damsons, plums and bramble fruits, a popular drinking wine, that's also great with food

*Food Match: gammon, pork and mushrooms*

### Solander Shiraz, Australia

£3.95 £4.95 £13.95

Delicious aromas of ripe blackberries and warm spice. Sumptuous blackcurrant flavours and soft tannins

*Food Match: steak, sausages or burgers*

### Reserve Saint Marc Cabernet Sauvignon, France

£4.25 £5.50 £14.95

Grown on the sun-baked soils, at the heart of the Languedoc, comes this lovely wine bursting with black, lush fruits and silky, spicy warmth to finish - gorgeous!

*Food Match: beef, lamb or grilled meat dishes*

### Vistamar Sepia Reserve Malbec, Maipo, Chile

£15.95

Bags of blueberry, blackberry and cherry flavours and aromas, with touches of vanilla and toffee

*Food Match: grilled red meats or spicy marinades*

### Rioja Paternina Banda Azul Crianza, Spain

£16.95

Aged for 24 months in American oak, mature red berry fruit flavours, touches of vanilla oak and exotic spice, with a rich, velvet finish

*Food Match: rich sauce-based dishes*

## Sparkling

### Lunetta Spumante Prosecco NV, Italy

200ml Single Serve Bottle £5.50

Full bodied sparkler with aromas and flavours of peach, pear and apple

### Lunetta Spumante Rosé, Italy

200ml Single Serve Bottle £5.50

A fresh, dry sparkling rosé, beautifully cherry pink in colour - red berry flavours galore

### Romeo Prosecco, Italy

£17.95

Sparkle the Italian way! Classic spumante prosecco, with full, rich scents and flavours of apple, lemon and grapefruit

### Juliet Sparkling Rosé, Italy

£17.95

Enticing aromas of sweet peach and blossom lead to a delightful sweet fruity flavour - there's no such thing as a pink Prosecco, but this is as close as it gets!