

THE BONNY COMET

Cocktail List



Timeless Tipples

Heritage Mojito 7.50

Cuban classic made with golden rum and brown sugar. Fresh & minty long drink.

Espresso Martini 8.50

A Bonny Comet take on the national favourite, Blend of espresso, vodka and liqueur. Smooth & sweet.

Aperol Spritz 8.50

A summer essential all year round. Bitter sweet liqueur and prosecco. Fresh and crisp.

Mai Thai 9.00

Tiki classic for rum lovers.. House rum blend, orgeat and lime. Boozy, sweet and earthy.

Comet Classics

Tommy's New Shoes 8.50

Rocks margarita with coconut and almond, finished with a touch of basil. Fragrant, sweet & savoury.

Elderflower Gin Fizz 9.50

Gin and prosecco with elderflower and cucumber. Botanical, aromatic, sour & crisp.

Comet Colada 9.50

House Rum Blend, Coconut and Pineapple with a drizzle of cherry. Creamy, sweet & tropical.

Honey Passion punch 8.00

Indulgent velvety punch, rich honey and passionfruit, Sweet, smooth & long.

Silk Road 8.50

Lucious lychee flavours of Turkish delight in a new boozy form. Dry and foral.

The Mesoamerica 8.50

Rich dark chocolate with a tequilla kick. Boozy & sweet.

Ambrosial Nectar 8.50

Tropical rum and pineapple paired with pumpkin and cinnamon. Warm & spiced.

Seasonal Sips

Boozy Chai 8.50

Creamy white Russian with a chai kick. Warm, boozy & creamy.

Aztec Gold 8.50

Deep honey balanced perfectly with lemon and Tequila. Rich and smooth..

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Wine List

Red

Cramele Recas, Pinot Noir, Romania. 175ml 5.80, 250ml 8.30, btll 24.50

Complex aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit notes that combine with fresh red berries and sweet spice on the palate.

Franschhoek Cellars The Museum, Merlot, South Africa. 175ml 6.20, 250ml 8.80, btll 26.00

A velvety ruby red with vibrant plum and black cherry aromas lead in to a mouth nfilling sleek palate of mulberry fruit and juicy dark berries with a hint of oak spice.

Healy and Gray, Pinotage, Western Cape, South Africa. 175ml 6.20, 250ml 8.80, btll 26.00

Displaying aromas and flavours of berries combined with dark plum and a quirky banana note.

Alma de Chile Reserva, Carmenère, Chile. 175ml 6.90, 250ml 9.80, btll 29.00

A Carmenère of character with rich plum, cassis and prune fruit, supported by quality oak in background. Handpicked grapes

Viña Cerrada Crianza D.O.Ca, Rioja, Spain. 175ml 6.75, 250ml 9.50, btll 28.00

Striking plum above other various red berries, classic vanilla with a touch pepper, kicking at the end. Medium body making justice to its ageing and good finish. SWA Commended.

3 Passo Rosso, Blend, Italy. Bttl 34.00

Full and round, with notes of ripe red fruit. Blend. SWA Gold Award (Vegan/Organic).

Victor Berard Beaujolais Villages, Gamay, France. Bttl 32.00

Lots of juicy cherry and summer fruits in this light and fragrant red.

Sparkling

Famiglia Botter, Prosecco, Italy 150ml 6, btll 27

Pale light yellow colour with fine perlage. Delicately fruity, slightly aromatic with hints of flowers, honey and wild apple. Well balanced and light body. Excellent as an aperitif it is a perfect accompaniment.

Gusbourne Brut Reserve, Blend Chardonnay, Pinot Noir and Pinot Meunier. Bttl 45

This blend highlights red fruit aromas of cherry and strawberry with a touch of cinnamon and spice. With a bright streak of citrus fruit, the palate is clean and fresh whilst giving tones of soft stone fruit and a long, refreshing finish.

Gusbourne Rosé, Blend Pinot Noir, Chardonnay and Pinot Meunier. Bttl 55

The palate shows bright red fruits, driven by ripe strawberries, fresh cherries and redcurrants, with a crisp freshness and creamy, rounded texture on the finish.

Gusbourne Blanc de Blancs. Chardonnay. Bttl 60

This Blanc De Blancs has classic Chardonnay aromas of green apple, citrus and mineral notes.

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White

Cramele Recas, Pinot Grigio, Romania. 175ml 5.60, 250ml 7.90, bttl 23.50

Opulent aromas of grapefruit and peach that follow through to the palate and combine with melon, green apples and citrus fruit. SWA Silver Award.

Boulders Beach, Sauvignon Blanc, South Africa. 175ml 6.00, 250ml 8.80, bttl 26.00

This refreshingly crisp Sauvignon Blanc has aromas and flavours of green fig and citrus, with a hit of lemon-grass.

Le Jardin, Chardonnay, Roussillon, France. 175ml 6.70, 250ml 9.50, bttl 28.00

A crisp, fragrant wine with appetising flavours of green apples and citrus on the finish.

Domaine La Serre, Picpoul de Pinet, Languedoc Roussillon, France. 175ml 7.60, 250ml 10.70, bttl 32.00

Crisp and dry on the palate with additional notes of peach and melon, there is a backbone of intense minerality and a zippy, clean acidity that work together to deliver long refreshing finish.

3 Passo Bianco, Blend Chardonnay, Italy. Bttl 34.00

Fresh, balanced, soft and round with light fruity notes. SWA Commended. (Vegan/Organic).

Yalumba Organic, Viognier, Barossa Valley, Australia. Bttl 34.00

Honeysuckle, fennel and apricot.

Arthur Metz, Riesling, Alsace, France. Bttl 38.00

Aromas of orange, mandarin and mineral notes. Fresh and well-bodied. Goes perfectly with seafood.

Rose

Cramele Recas, Pinot Grigio Blush, Romania. 175ml 5.80, 250ml 7.90, bttl 23.50.

Lively raspberry and floral aromas with fresh strawberry and apple notes on the palate.

Quinson, Provence, France. 175ml 8.40, 250ml 11.90, bttl 35.

A dreamy soft pink colour. Elegant and fine flavoured red berries with a hint of spice. Lots of finesse, a truly delightful wine.