BUBBLES	125ml	750ml	WHITE WINE	175ml	250ml	Bottle
Prosecco Jeio Valdobbiadene Brut, Italy	£7.50	£38	Verdicchio Castelli, Jesi DOC Castellani Italy, '13	£6.50	£8.25	£24
Nyetimber Vintage Classic Cuvee		£52	Picpoul de Pinet,	£7.00	£9.50	£28
Veuve Clicquot Yellow Label	£13.50	£72	Conteaux du Languedoc France, '15			
Veuve Clicquot Rose	£15	£74	Sauvignon Blanc, Spy Valley New Zealand, '15	£8.00	£10.50	£31
COCKTAILS			Chablis,			£49
The Black Pearl Blackberries infused Beefeate lemon juice and sugar, laced a touch of Chambord blackb	with	£9.75	Domaine Vrignaud France, '15			
liqueur, served on crushed ic	•		ROSÉ	175ml	250ml	Bottle
Kraken Punch Kraken spiced rum, Passion f a dash of angostura, sugar c topped with pineapple juice		£9.75	Pinot Grigio Blush, Conto Vecchio Italy, '15	£7.00	£9.00	£26
The Naval Star Martini Absolut Vanilla Vodka, Passoa, Passion		£10.75	RED	175ml	250ml	Bottle
fruit syrup, fresh lime juice and fruit puree. Shot of Prosecco			Sangiovese di Romagna, Finca Grande	£6.25	£8.00	£23
Sailors Treat Absolut vodka, Apple puree		£9.75	Poderi dal Nespoli Italy, '14			
Fresh Cinnamon, Topped with Ginger Beer			Tempranillo, Finca la Estacada	£7.25	£9.25	£27.5
Royal Caipirihna Fresh strawberry infused Cac		£9.75	Castilla La Manca Spain, '14			
lime wedges and sugar, servi on crushed ice	ea		Pinot Noir, Valdivieso Single Valley	£7.50	£9.75	£30
HMS Bellini White Peach Puree,		£9.75	Chile, '12			
topped up with Prosecco			St-Emilion Grand Cru, Château Viramiere			£42
Aperol Spritz Prosecco, Aperol, soda water	r	£8.75	France, '12			

(125ml glass of wine available upon request)

BEER AND CIDER		NIBBLES		
Estrella Galicia	£5.00	Gordal Olives	£4.50	
Galicia, Spain	330ml	Giant Salted Corn	£3.75	
Meantime Lager London, England,	£5.25 330ml	Truffled Nut Mix	£4.50	
Brewdog Punk IPA, Kent	£6.00 330ml	Smoked Almonds	£4.50	
Rekorderlig Premium Cider Apple	£6.00 500ml	Wasabi Nut Mix	£3.75	
Kopperberg Premium Cider	£6.00	SHARING BOARDS		
Strawberry and Lime	500ml	Charcuterie Board Cumbrian air dried ham, smoked duck, ham hock terrine, salami, cornichons,	£21	
SPIRITS		spiced pear chutney, pickled cauliflower		
House spirit with mixer	£9.50	Fish Board	£26.50	
Premium spirit with mixer from	om £10.50	Trout rillettes, beetroot cured salmon,		
(50ml standard serve, 25ml upon reques	t)	white anchovies, pickled mackerel, caper berries, pickled cucumber, horseradish crème fraiche		
hot drinks		Vegetarian Board	£18	
Espresso, americano, macchiato	£2.50	Stuffed peppers, hummus, manchego, crudités, artichokes, grilled aubergine, olives		
Cappuccino, latte,	£3.50			
double espresso, double macchiato		All served with a selection of sourdough toast		
Hot chocolate, Mocha	£4.25			
English breakfast tea, earl grey, £3.25 peppermint, green tea, superfruity,		Monday – Sunday: 12pm – late		
assam		Food served: 12pm - 9.30p	om	

To book your perfect summer party for 6 – 30 guests at Tom's Kitchen Bar please email <a href="mailto:reservations@tkhmsbelfast.co.uk">reservations@tkhmsbelfast.co.uk</a> or call 0207 403 6246