Cold beverages

All soft drinks are served with biodegradable cups. Alternatively glassware is available for a charge of £0.20 extra per person.

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange juice (1000ml)</td>
<td>£3.95</td>
</tr>
<tr>
<td>Apple juice (1000ml)</td>
<td>£3.95</td>
</tr>
<tr>
<td>Fairtrade orange juice (500ml)</td>
<td>£2.50</td>
</tr>
<tr>
<td>Fairtrade apple juice (500ml)</td>
<td>£2.50</td>
</tr>
<tr>
<td>Still or sparkling water (750ml)</td>
<td>£2.50</td>
</tr>
</tbody>
</table>

Hot beverages

Price per person. Served with either recyclable cups and wooden teaspoons or crockery for a charge of £0.20 per person. Our handmade biscuits are made by our bakers onsite in our Vanbrugh bakery.

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tea and coffee</td>
<td>£1.35</td>
</tr>
<tr>
<td>Tea, coffee and fruit</td>
<td>£1.85</td>
</tr>
<tr>
<td>Tea, coffee and biscuit</td>
<td>£1.95</td>
</tr>
<tr>
<td>Tea, coffee and handmade biscuit</td>
<td>£2.15</td>
</tr>
<tr>
<td>Tea, coffee and cake</td>
<td>£3.15</td>
</tr>
<tr>
<td>Tea and coffee</td>
<td>£1.10</td>
</tr>
<tr>
<td>Tea, coffee and fruit</td>
<td>£1.65</td>
</tr>
<tr>
<td>Tea, coffee and biscuit</td>
<td>£1.75</td>
</tr>
<tr>
<td>Tea, coffee and handmade biscuit</td>
<td>£1.95</td>
</tr>
<tr>
<td>Tea, coffee and cake</td>
<td>£2.95</td>
</tr>
</tbody>
</table>

Bring your own cup

Help us reduce unnecessary waste by using your own cups. Drinks are based on an 8oz serving. Our handmade biscuits are made by our bakers onsite in our Vanbrugh bakery.

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tea and coffee</td>
<td>£1.10</td>
</tr>
<tr>
<td>Tea, coffee and fruit</td>
<td>£1.65</td>
</tr>
<tr>
<td>Tea, coffee and biscuit</td>
<td>£1.75</td>
</tr>
<tr>
<td>Tea, coffee and handmade biscuit</td>
<td>£1.95</td>
</tr>
<tr>
<td>Tea, coffee and cake</td>
<td>£2.95</td>
</tr>
</tbody>
</table>

Vegan handmade biscuits and cakes are available, please speak to a member of staff to order vegan items. Please note that all items are subject to a minimum order of five portions. Contact us by phone on 01904 322030 or email cucina@york.ac.uk. For those with dietary requirements or allergies, please speak to a member of staff before placing your order.
# House Wines

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sospiro Rosso d’Italia</td>
<td>£12.85</td>
<td>Italy</td>
</tr>
<tr>
<td>Sospiro Bianco d’Italia</td>
<td>£12.85</td>
<td>Italy</td>
</tr>
<tr>
<td>Sospiro Sangiovese Rosata IGT</td>
<td>£12.85</td>
<td>Italy</td>
</tr>
</tbody>
</table>

**Sospiro Rosso d’Italia**

Italy
Fresh and well balanced with flavours of blackcurrant and dark berries. Aromas of violets and roses display strongly on the nose.

**Sospiro Bianco d’Italia**

Italy
Intense, with refreshing acidity. Intense white fruit flavours, with delicate, subtle overtones of floral notes and a hint of gooseberry.

**Sospiro Sangiovese Rosata IGT**

Italy
A fruity bouquet leads this refreshingly crisp wine. Delicate flavours of crushed strawberries with just a hint of white stone fruit.

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# White Wine

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Casa de Rossa Pinot Grigio</td>
<td>£14.45</td>
<td>Italy</td>
</tr>
<tr>
<td>Mack &amp; Collie Sauvignon Blanc</td>
<td>£15.95</td>
<td>New Zealand</td>
</tr>
<tr>
<td>Melodias Winemakers Selection Chardonnay, Tapiche</td>
<td>£16.45</td>
<td>Argentina</td>
</tr>
<tr>
<td>Columbia Valley Riesling, Chateau Ste Michelle</td>
<td>£17.65</td>
<td>USA</td>
</tr>
</tbody>
</table>

**Casa de Rossa Pinot Grigio**

Italy
Lemony, with a delicious balance. This Pinot Grigio is a very easy to drink dry white, with a sublime finish of fresh garden herbs and peach.

**Mack & Collie Sauvignon Blanc**

New Zealand
A herby, bright Sauvignon, brimming with crisp acidity and tangy citrus flavours.

**Melodias Winemakers Selection Chardonnay, Tapiche**

Argentina
Floral aromas of lemon blossom. Flavours of crème brulée, lemon pie and brioche are balanced by a refreshing acidity.

**Columbia Valley Riesling, Chateau Ste Michelle**

USA
Crisp green apple and lime flavours, layered with subtle mineral notes and an aroma full of honeyed fruit.

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Vegetarian 🍃
Vegan 🍂

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Please note: All wine must be ordered at least five working days in advance of your event and is subject to availability. We can offer a sale-or-return service on House Wine provided no more than 50% of what was ordered is returned. Prices quoted include delivery and glassware but do not include service. Service cost is £15 per staff member per hour (unless the wine is to accompany a formal buffet or dinner).
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## Red wine

**Prices per bottle (75cl)**

### The Citrus Tree Shiraz 🍉

**Australia**

Deep and rich, the Citrus Tree Shiraz has intense aromas of red and black berries and hints of chocolate and a lively overtone of spice.

**£14.45**

### Elevado Merlot 🍉

**Chile**

A flavoursome Merlot, brimming with flavours of crushed dark fruits and oak notes. Soft, ripened tannins lead to a silky and lingering finish.

**£16.45**

### Melodias Winemakers Malbec 🍉

**Argentina**

A medium bodied wine with notes of ripe plums, black cherries and a touch of sweet spice.

**£17.65**

### Rioja Crianza, Ramon Bilbao 🍉

**Spain**

A youthful, ruby red wine. Hints of blackberry and blackcurrent, with spicy nuances of cumin, vanilla and cinnamon.

**£19.65**

### Madfish Pinot Noir 🍉

**Australia**

A bouquet of Damask rose, cherry and spice. Vibrant cherry fruit with underlying savoury mushroom notes.

**£22.95**

## Rosé wine

**Prices per bottle (75cl)**

### Desert Rose Zinfandel 🍉

**USA**

Fruity, with intense strawberry and citrus notes. A light and refreshing Zinfandel, with a smooth, sweet finish.

**£15.95**

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Fruity, with intense strawberry and citrus notes. A light and refreshing Zinfandel, with a smooth, sweet finish.

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### Desert Rose Zinfandel 🍉

**USA**

Fruity, with intense strawberry and citrus notes. A light and refreshing Zinfandel, with a smooth, sweet finish.

**£15.95**
Low alcohol wines 0.2% ABV

Prices per bottle (75cl)

Bonne nouvelle Chardonnay
France
Citrus fruit on the nose. Fresh and rounded on the palate. Carefully de-alcoholised to around 0.2% abv.
£9.95

Bonne Nouvelle Merlot
France
A fruity red, bursting with berries. Carefully de-alcoholised to around 0.2% ABV to keep the aroma and flavour of the original wine.
£9.95

Champagne and sparkling wine

Prices per bottle (75cl)

Divina Cava Pere Ventura
Australia
Fresh and intense, this Cava has beautiful notes of green apple and honey with a refreshing acidity. The perfect Summer apéritif.
£16.50

Tosti Prosecco
Italy
Well-balanced and refreshing, with a delicate almond note.
£17.65

Brut Baron De Marck NV
Champagne, France
A pure, soft Champagne with a stylish character. Its fruit is fresh and appealing, bursting with apples and lemons.
£34.95

Vegetarian 🍃
Vegan 🍃

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