



Drink Menu



DRINKS

SIGNATURE COCKTAILS

FRENCH MAID - £14

Cognac, Fresh Cucumber, Mint Leaves,
Lime Juice, Dash of Sugar Syrup,
Topped With Lemonade

LE CHARME DE SECRET - £14

Tequila, Grand mariner, Lime Juice, Peach syrup,
Sugar syrup, Dash of orange bitters

OLD OSCAR - £14

Courtoisier, Hennessy, Cointreau, Lemon
juice, Dash of Angostura bitters, Peach syrup,
Sugar syrup

FLEUR DE LE CHARME - £14

Pink Gin, St Germain Liqueur, Cointreau, Lime
juice, Sugar syrup, Dash of Pomegranate Syrup,
Topped With Lemonade

SPRITZER COCKTAILS

APEROL SPRITZER - £11.50

Aperol Liqueur, Prosecco, Soda or Lemonade

HUGO SPRITZER - £11.50

ST Germain Liqueur, Elderflower Syrup, Prosecco,
Soda or Lemonade

LIMONCELLO SPRITZER - £11.50

Limoncello Liqueur, Prosecco, Soda or Lemonade

CAMPARI SPRITZER - £11.50

Campari Liqueur, Prosecco, Soda or Lemonade

BELINNI - £11.50

Prosecco, Peach Puree

KIR ROYALE - £11.50

Prosecco, Creme De Cassis

MIMOSA - £11.50

Prosecco, Orange Juice

FRENCH 75 - £11.50

Prosecco, gin, lemon juice, sugar syrup

VODKA COCKTAILS

APPLETINI - £11.50

Vodka Apple, Sour Apple liqueur, Lemon Juice,
sugar syrup, Green Apple Syrup

COSMOPOLITAN - £11.50

Vodka Citron, Triple Sec, Cranberry Juice, Lime Juice, sugar syrup

FRENCH MARTINI - £11.50

Vanilla Vodka, Cream De Cassis Liqueur, Vanilla Syrup, Pineapple Juice

SEX ON THE BEACH - £11.50

Vodka, Peach Schnapps, Orange Juice & Pomegranate Syrup

PORN STAR MARTINI - £11.50

Vanilla Vodka, Passoa Passion Fruit Liqueur, Vanilla Syrup,
Pineapple Juice, Passion Fruit Puree

LONG ISLAND ICED TEA - £11.50

Vodka, Gin, Triple Sec, Tequila, Rum, Sugar Syrup & Coca Cola

ESPRESSO MARTINI - £11.50

Vanilla vodka, Kahlua, Espresso Shot, Vanilla Syrup

DIRTY MARTINI - £12.50

Voda or Gin, Martini Blanco, vermouth, olive brine

GIN COCKTAILS

BRAMBLE - £11.50

Bombay Citron, Lemon Juice, Sugar Syrup, Topped
With Blackberry Liqueur

GIN BASIL - £11.50

Gin, Lemon Juice, Sugar Syrup, Fresh Basil Leaves,
Dash of Orange Juice

LYCHEE MARTINI - £11.50

Gin, Lychee Liqueur, Lychee Puree, Dash of Pineapple Juice

KIWI SMASH - £11.50

Gin, ST Germain Liqueur, Fresh Kiwi, Lemon Juice,
Sugar Syrup, Orgeat Syrup

CLASSIC NEGRONI - £11.50

Gin, Sweet vermouth, Campari

SINGAPORE SLING - £11.50

Gin, D.O.M Benedictine, Cherry brandy, Grenadine,
Cointreau, Lime Juice, Pineapple Juice

RUM COCKTAILS

CARIBBEAN CRUISE - £11.50

Malibu, Spiced Rum, Vanilla & Orgeat Syrup, Pineapple
Juice, Dash of Bitters

MAI TAI - £11.50

Bacardi Rum, Triple Sec, Orgeat Syrup, Pineapple Juice

PINA COLADA - £11.50

Malibu, Double Cream, Pineapple Juice, Coconut Syrup,
Topped With Dark Rum

DAIQUIRI / STRAWBERRY - £11.50

Bacardi rum, Triple Sec, Lime Juice, Sugar Syrup

DARK & STORMY - £11.50

Goslings Seal Black Rum, Ginger Beer & Lime Wedges

MOJITO - £11.50

Bacardi Rum, Lime Wedges, Mint Leaves, Sugar Syrup &
Topped with Soda or Lemonade

WHISKEY COCKTAILS

GOD FATHER - £12.50

Johannie Walker Black Label, Amaretto, Orange Essence

OLD FASHIONED - £12.50

Bourbon Reserve, Slice of Orange & Brown Sugar,
Angostura Bitters

JOLIE Pineapple - £12.50

Bourbon Reserve, Triple Sec, Lime Juice, Sugar Syrup,
Pineapple Juice

Bourbon bramble - £12.50

Bourbon Reserve, Lemon juice, Sugar syrup,
op crème de cassis

CHOICES WITH TEQUILA:

MARGARITA - £11.50

Tequila, Cointreau, Lime Juice, Sugar Syrup

THE LA DOUCE - £11.50

Tequila, Grand mariner, Cranberry juice, Lime juice, Sugar Syrup

PETIT DÉLICE - £11.50

Tequila, Cointreau, Grenadine, Passionfruit puree, Orange juice

SOUR COCKTAILS

WHISKEY SOUR - £11.50

Jack Daniels Whiskey, Lemon Juice, Peach Bitters, Sugar Syrup

VODKA SOUR - £11.50

Vodka, Lime Juice, Sugar Syrup

AMARETTO SOUR - £11.50

Amaretto Liqueur, Lime Juice, Sugar Syrup

MONDAY TO FRIDAY - 2 COCKTAILS FOR - £14.95

12:00 TO 20:00

(Must be same cocktail)

Except Signature cocktail

MOCKTAILS:

NO-HITO - £7.95

Lime Wedges, Elderflower Syrup, Mint Leaves,
Topped with Lemonade

ROCK STAR - £7.95

Passion Fruit Puree, Vanilla Syrup, Pineapple Juice

AMOUR SUCRÉ - £7.95

Cranberry Juice, Apple Juice, Topped With Lemonade

ICE TEA - STRAWBERRY / RASPBERRY

PASSION FRUIT - £7.95

Black Tea, Syrup, Topped With Soda

BEER & CIDERS:

PERONI - £5.75

330ml

STELLAARTOIS - £6.00

330ml

CORONA - £6.00

330ml

REKORDERLIG STRAWBERRY & LIME - £6.50

330ml

HEINEKEN 0% - £5.50

330ml

VODKA:

ABSOLUTE

25ml: £6.50 | 50ml: £7.50

ABSOLUTE VANILLA

25ml: £6.70 | 50ml: £7.70

GREY GOOSE

25ml: £7.50 | 50ml: £9.00

CIROC ORIGINAL

25ml: £7.00 | 50ml: £8.50

CIROC FLAVOURED

(Red Berry - Apple)

25ml: £7.80 | 50ml: £8.90

ADD ANY MIXES - £1.50

Cola, Diet Coke, Lemonade, Juices

WHISKEYS:

JOHNNY WALKER BLACK LABEL

25ml: £7.00 | 50ml: £8.50

JACK DANIELS

25ml: £6.50 | 50ml: £7.50

WOODFORD

25ml: £7.00 | 50ml: £8.50

GLENFIDDICH 12 Y.O

25ml: £7.50 | 50ml: £8.50

JOHNNY WALKER BLUE LABEL

25ml: £18.50 | 50ml: £26.50

ADD ANY MIXES - £1.50

Cola, Diet Coke, Lemonade, Juices

GIN:

GORDON'S LONDON DRY

25ml: £6.00 | 50ml: £7.50

GORDON'S PINK

25ml: £6.00 | 50ml: £7.50

BOMBAY

25ml: £7.00 | 50ml: £8.50

HENDRICKS

25ml: £8.00 | 50ml: £9.50

WHITLEY NEIL RHUBARB & GINGER

25ml: £7.50 | 50ml: £9.00

MONKEY 47

25ml: £8.50 | 50ml: £9.80

ADD ANY MIXES - £1.50

Cola, Diet Coke, Lemonade, Juices

COGNAC:

HENNESSY VS

25ml: £7.00 | 50ml: £8.50

MARTEL VS

25ml: £6.50 | 50ml: £8.00

REMY MARTIN VSOP

25ml: £7.50 | 50ml: £9.00

REMY MARTIN XO

25ml: £20.00 | 50ml: £27.00

ADD ANY MIXES - £1.50
Cola, Diet Coke, Lemonade, Juices

RUM:

BACARDI

25ml: £6.50 | 50ml: £8.00

HAVANA 3Y.O

25ml: £7.00 | 50ml: £8.50

HAVANA 7 Y.O

25ml: £7.00 | 50ml: £8.50

BUMBU SPICED

25ml: £7.50 | 50ml: £9.00

KRAKEN BLACK SPICED

25ml: £7.50 | 50ml: £9.00

PLANTATION XO

25ml: £9.50 | 50ml: £16.00

ADD ANY MIXES - £1.50
Cola, Diet Coke, Lemonade, Juices

TEQUILA:

CASAMIGOS

25ml: £7.50 | 50ml: £9.00

PATRON

25ml: £8.50 | 50ml: £10.00

PATRON XO

25ml: £8.50 | 50ml: £12.00

LIQUEURS:

APEROL

50ml: £7.50

LIMONCELLO

50ml: £7.50

ST GERMAIN

50ml: £8.00

SAMBUCA

50ml: £7.50

BAILEYS

50ml: £8.00

KAHLUA

50ml: £7.50

CAMPARI

50ml: £7.50

AMARETTO DISARONNO

50ml: £8.00

ARCHERS

50ml: £7.00

SHOTS:

BABY GUINNESS

£6.00

JAGERBOMB

£6.50

LIMONCELLO

£5.00

SAMBUCA

£5.00

TEQUILA ROZE

£5.00

HOUSE TEQUILA

£5.00

SKITTLEBOME

£6.50

SOFT DRINKS:

COKE / DIET COKE

200ml: £3.70

APPLETISER

275ml: £4.00

FANTA

330ml: £3.70

SPRITE

330ml: £3.70

NATURAL JUICES

(Apple, Cranberry, Orange, Pineapple)

250ml: £3.95

FEVER TREE

(Indian Tonic, Slim Light, Ginger Ale,
Ginger Beer, Mediterranean)

200ml: £2.85

RED BULL

250ml: £4.00

STILL / SPARKLING

330ml: £3.50

WINES

MARCEL HUBERT WHITE

175ml: £9.50 | 250ml: £12.50 | Bottle: £33.00

A vibrant white that delivers bright, aromatic notes, citrus and passionfruit flavours. Pairs beautifully with chicken, mixed salads and fish dishes

MARCEL HUBERT RED

175ml: £9.50 | 250ml: £12.50 | Bottle: £33.00

Filled with soft fruit and smooth tannins, a classic southern red. Pairs beautifully with duck, red meats, and cheeses.

MARCEL HUBERT ROSE

175ml: £9.50 | 250ml: £12.50 | Bottle: £33.00

A delicate rose combining lively summer berry aromas and a sweet tangy flavour of raspberry and strawberry.

REDS:

LA BAUME SAINT-PAUL CABERNET SAUVIGNON

(Full) £40

Deep ruby in colour, expressing ripe red and black fruits with subtle hints of liquorice. This full bodied pairs beautifully with pork, red meats, duck and hard cheeses. (South France)

CHÂTEAUNEUF-DU-PAPE CHEMIN DES PAPES

(med) £80

This Châteauneuf-du-Pape has a deep garnet red colour and offers a bouquet of small red berries and spices. This medium bodied accompanies game, duck meat and flavoursome cheeses. (Rhode)

ONE FORMATION GRENACHE NOIR

(med light) £45

This fine wine displays a medium light colour very typical of the cultivar with cherry fruit on the nose and palette. It's well balanced with hints of lavender and spices followed by a creamy aftertaste. (South Africa)

GRANDE ALBERONE QUINTUS ROSSO

(med full) £42

Grande Alberone Quintus embodies the essence of a rich, full-bodied Italian red. It embodies a deep red colour, vibrant fruity aromas, and tannins that provide structure and character. Perfect with meat dishes and aged cheeses. (Italy)

WHITES:

LA BAUME OLIVETTE SAUVIGNON BLANC

(med full) £42

Golden in colour, with aromas of white pear and peach followed by tropical fruits on the palate. A dry, fine and lively wine ideal for pairing with fish and shellfish dishes. (South France)

PONTICELLO PINOT GRIGIO

(med full) £42

Light to medium body; crisp and refreshing; clean acidity. Flavours generally include green apple, pear, maybe a hint of peach. Citrus undertones help lift it. (Friuli-Venezia Giulia)

CASA SOLIS CHARDONNAY

(med full) £42

A harmonious white with aromas of ripe banana, pineapple and vanilla. Its floral notes and tropical flavours make it rich and unctuous. (Chile)

J.L QUINSON CHABLIS 1ER CRU

(med full) £80

Created by a man of character, This Chablis has a lovely lemon white colour, powerfully aromatic on the palate and a very expressive nose full of fruity dominance. (France)

ROSÉ

BERINGER ZINFANDEL ROSE

(med sweet) £38

Ripe red fruits such as raspberry, strawberry and cherries, give this rose a refreshing acidity and balanced sweetness. (California)

FLEURS DE PRAIRIE CÔTES DE PROVENCE

(dry) £80

This pale powder pink rose exudes the delicate flavours of tart fruits and strawberries. It reveals its personality through its lovely aromatic intensity, perfectly paired with shellfish, fish dishes involving sauces, mixed salads and even chocolate truffles.

CHAMPAGNE & PROSECCO

BRUT PROSECCO

125ml: £8.00 | Bottle: £35.00

Made from the finest grapes of northern Italy, delicate on the palate, clean and fresh with tones of ripe lemon, green apple and grapefruit.

ROSE PROSECCO

125ml: £8.50 | Bottle: £38.00

Fish and fruity showing flavours of red fruits, white flowers and ripe apples, delightful on its own or paired with food.

PERRIER JOUËT GRAND BRUT

£140

Grand Brut displays intense freshness and balance of white-flower with yellow fruit aromas.

PERRIER JOUËT BLASON ROSÉ

£180

Sensual and voluptuous, fresh and intense. Its manifold subtleties will best reveal themselves with the generous flavours of a lightly cooked salmon.



www.lecharmedebedford.co.uk