

INTRODUCTION

Welcome to our latest drinks menu.

At El Gato Negro we pride ourselves on giving the customer a great experience, and that includes a strong drinks list, chosen to expertly match the dishes we serve.

I've always had a passion for the superb wines of modern Spain and am keen to bring them to a wider audience. For the last six years we've worked closely with Master of Wine Miles Corish to source a unique selection from independent producers, and together we've curated a range of both newer and more established wines and Sherries to partner with our dishes. We've added a few favourites from other countries to broaden our selection as well.

If you'd like to know more about any of the wines, please ask your server: our team is experienced and well-trained in our current menu.

Do as the Spanish do and enjoy a cocktail or a gin and tonic, before or after a meal. We've selected some of the best artisanal craft spirits for our cocktails and tonics, all created with flair and panache. Our bartenders are well-versed in the art of classic cocktail making, so if you fancy a cocktail not listed please ask.

Cheers!

Simon Shaw, Chef Patron

Vintages and prices are subject to change without notice. As we prefer to work with smaller wine producers, there is the odd occasion when a wine is unavailable. We aim to keep this to a minimum, and our knowledgeable staff will assist with an alternative wine, in the event that your first choice is not available.

HOUSE COCKTAILS & SANGRIA

Pornstar Caramelo 10 Vanilla vodka, caramel syrup, passionfruit, pineapple juice, cava
Rosado 11.5 Tarsier Pink Gin, Cointreau, raspberry, cava
Flora Dora 9.5 Tanqueray Gin, Crème de Mûre, ginger beer
After 8 Espresso Martini 10 Spiced rum, Branca Menta, Kahlúa, espresso
Negroni 9 Tanqueray Gin, Campari, Antica Formula
Penicillin 11 Monkey Shoulder, Laphroaig 10 year, lemon, ginger, honey
Rum Punch Havana 7, Amaretto Lazzaroni, Aperol, lime, cranberry, orange
Oranges and Lemons 8.5 Aperol, Limoncello, vanilla
Elderflower Margarita 10 El Jimador Tequila, St Germain Elderfower, mint, cucumber
French Martini 10 Absolute vodka, Chambord, pineapple juice
Cava Sangria 10 Cava, apricot liqueur, fresh fruit, lemonade
Sangria 9.5 Red wine, Licor 43, fresh fruit, lemonade
MOCKTAILS
A Walk in the Peaks 6 Everleaf Forest, grapefruit, peach
Imitation Cider 6 Everleaf Mountain, apple, cardamom, soda
Pineapple Sherbert 5 Pineapple, vanilla, lemonade

GIN LIST

	25ml	50ml
Martin Miller's	4.25	8.5
Tanqueray	4.25	8.5
Portobello Road No. 171	4.5	9
Sipsmith London Dry	4.5	9
Bloom	4.5	9
Tanqueray Seville Orange	4.75	9.5
Manchester Distillery Haçienda Gin	5	10
Nordés Atlantic Galician	5	10
Tarsier Oriental Pink	5.25	10.5
Warner Edwards Victoria's Rhubarb	5.25	10.5
Tanqueray No. Ten	5.5	11
Gin Mare Mediterranean	5.5	11
Monkey 47 Schwarzwald Dry	····· 7	14
TONICS		
		200ml
Fever-Tree Indian Tonic		2.75
Fever-Tree Refreshingly Light		2.75
Fever-Tree Mediterranean		2.75
Fever-Tree Elderflower		2.75
Fever-Tree Light Cucumber		2.75

SPIRITS

BRANDY	25ml	50ml
Martell VS	4	8
Marquis de Montesquiou Armangnac	5	10
Carlos I Solera Gran Reserva Brandy	6	12
Fanny Fougerat VSOP Cognac	····· 7	14
Torres 30 Jaime I Brandy	12	24
Martell XO Cognac	20	40
WHISKIES	25m	50ml
Monkey Shoulder	4.25	8.5
Bulleit Bourbon	4.5	9
Nomad Outland Whisky	4.6	9.2
Eagle Rare 10yr Bourbon	5.2	10.4
Old Pulteney 12yr	5.2	10.4
Woodford Reserve Bourbon	5.25	10.5
Bulleit Rye	5.5	11
Laphroaig 10yr	6	12
Talisker 10yr	6.4	12.8
Macallan 12yr Sherry Oak	····· 7	14
Nikka From The Barrel	7.5	15
Lagavulin 16yr	8.5	17
RUM	25ml	50ml
Havana Club 3yr	4.25	8.5
Takamaka Coconut	4.25	8.5
Old J Spiced	4.5	9
Diplomático Reserva	5	10
Pyrat XO Reserve	5.5	11
Havana Club 7yr	6	12
Santa Teresa 1796	6.5	13

VODKA	25ml	50ml
Absolut	4.25	8.5
Black Cow	4.5	9
Ketel One Citron	4.5	9
Stolichnaya 'Stoli' Vanilla Vodka	4.5	9
Grey Goose	5	10
TEQUILA	25ml	50ml
El Jimador Blanco Tequila	4.25	8.5
Cazcabel Coffee	4.5	9
Herradura Plata Tequila	5.5	11
Herradura Reposado Tequila	5.8	11.6
Patron Silver	6	12

BEERS & CIDERS DRAUGHT BEERS

	Half	Pint
Cerveza El Gato Negro (4%)	2.75	5.5
Our crisp, refreshing house pilsner		
Estrella Damm (4.6%)	3	6
The classic Mediterranean beer from Barcelona		
Se7en Brothers Easy IPA (4.7%) Locally brewed IPA from Manchester	3.5	7
BOTTLED BEERS		
Mahou (5.1%)	330	oml 5
Spain		
Estrella Inedit (4.8%)	7501	ml 14
Spain		
Complot Mediterranean IPA (6.6%) Spain	330	oml 7
Estrella Daura Gluten Free (5.4%) Spain	330m	n/ 5.5
Estrella FreeDamm (0%) Spain	330m	nl 4.5
BOTTLED CIDERS		
Old Mout Flavoured Ciders (4%) UK	500m	nl 6.5
Aspall Suffolk Cider (5.5%) UK	330m	1/5.5

SHERRY

Sherry deserves a special place in our list as the wines lend themselves beautifully to Spanish cuisine, and our selection is chosen to match some of our best dishes.

EDECH AND TANCY

FRESH AND TANGY	70ml	Bottle
La Gitana Manzanilla	5	50
Dry and refreshing, with apple, straw and nutty flavours all underscored by a tanginess. Lightweight, it's a perfect introduction to sherry.	salty	
Heredad de Hidalgo Fino	5.5	55
Full, fresh and balanced with plenty of nuts and wood flavours due to ageing American oak. A great start to any meal.	in old	
DRY, RICH AND COMPLEX	70ml	Bottle
Heredad de Hidalgo Amontillado	5.2	52
Sharp, smooth and subtle, with hints of hazelnuts, dried fruit and wood. Sherr ground.	ry's mid	ddle
Heredad de Hidalgo Oloroso	5.2	52
Dry and full-bodied with fine, persistent old oak and walnut.		
MEDIUM TO SWEET	70ml	Bottle
Heredad de Hidalgo Moscatel	5.4	54
Opulent, sweet fruit with layers of flowers and nuttiness. Full bodied and soft		
Bodegas Hidalgo La Gitana Alameda Cream (500ml)	7.5	48
A rich and sweet blend of dry Oloroso and aged Pedro Ximénez, this is the pedinner sherry.	erfect a	after
Hidalgo Prestigio Pedro Ximénez Triana (500ml)	8.4	62
A sweet tooth's dream. Vanilla, cinder toffee, Christmas cake, salted liqourice prunes and mocha. A must try with anything chocolate based.	e, figs, o	dates,

SPARKLING WINES

Who doesn't loves the effervescent delights of a glass of sparkling wine? Whether it's in celebration of good weather, a special event, or a pairing with the right kind of dish, we have a selection of superb Cavas and Champagnes for every ocassion.

	125ml	Bottle
Vega Medien Organic Cava Brut NV, Requena	··· 7·5	40
Vega Medien Organic Cava Brut Rosé NV, Requena	8	45
Billecart Salmon Brut Reserve NV, Champagne, France		85
Billecart Salmon Rosé NV, Champagne, France		95
Bollinger Special Cuvée NV, Champagne, France		88
Bollinger La Grande Année 2012, Champagne, France		199

ROSÉS

Great to drink on their own, rosé wines also pair well with food. Rosés are versatile wines that make admirable partners for seafood along with lighter dishes such as chicken and pork.

	175ml	250ml	Bottle
Castilla del Moro Rosado 2021, Castilla Crammed with juicy wild strawberry, raspberry and cranberry fruit yet elegant.		8.4 . Power	24 ful,
La Rifra Fugace Rosato 2021 Delicious spicy red fruits with hints of watermelon and strawberry. V structured, combining layers of fruit and a refreshingly crisp finish.	10.5 Vonderfu	15 Jlly	45

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WHITES

Here we've chosen some of the most interesting, expressive and exciting wines to pair with food. Modern, skillful winemakers have made their mark with top-notch whites from well and lesser-known grape varieties alike. We offer some of the best to enjoy.

	175ml	250ml	Bottle
Casa del Arco Blanco 2021, Vino de España This is an easy drinking, aromatic dry white wine. Simple, uncomplic		8.4 pretenti	24 ous.
Don Sancho Real de a 8 Blanco 2021, Rioja Lovely citrus and melon notes with background of apricots. Refreshi a touch of tropical fruit on the finish.	7.5	10.4	29.5
Bodegas Gotica Badajo 2021, Rueda Enticing aromas of fresh limes, white flowers and pineapple. The pa balance between fruit and acidity.			
Transcampanas Sauvignon Blanc 2021, Rueda Pink grapefruit, elderflower and hints of ripe papaya combine to ma example of Sauvignon.		13 wonder	37.5 ful
Maior de Mendoza 'Argo' Albarino 2021, Rias Baixas Lemon and limes are backed up by apple, pear and dried candied fr with a lovely mineral finish.			39.5 ed
Bodegas y Viñedos Merayo Godello 2021, Bierzo Green apple, nectarine and hints of almonds culminate in this rich ar		15 UOUS W	43 ine.
Ugarte Martín Cendoya Malvasia 2021, Rioja This incredible wine is made from 100 year old vines! Silky, persister elegant.			47
PREMIUM WHITES			
Pazo de Senorans Albariño 2021, Rias Baixas Layers of red apples, limes, fresh figs, and orange zest. A beguiling of and finesse.			
Sancerre Terre de Maimbray, Pascal Reverdy 2020/21, France	y, this Sa	uvignor	
Thierry Drouin, Metertiere, Pouilly Fuisse, 2020, France Ripe peach, hints of hazelnuts and brioche lead onto a creamy, bal palate. Produced from old vines, this hand-crafted, stunning white above its station!	anced, a	nd long	

REDS

This list celebrates some of the best reds – from light, youthful numbers to big, bold, heavyweights – which are perfect for matching with our dishes. Below is our selection which covers options for all occasions and dishes.

	175ml	250ml	Bottle
Viña Mariposa Tinto 2021, Galicia A lovely blend of Tempranillo with a touch of Grenache resulting in fand plums with hints of spice.		8.4 f strawk	24 Derry
Bodegas Ribas del Cua Mencia 2021, Bierzo Intensely aromatic on the nose, both red and black fruits in the back rounded palate with a creamy finish.		10.4 A lovely	29.5
Altolandon Mil Historias Bobal 2020, Manchuela Ripe cherries, blackberries, blackcurrant with subtle hints of violets, touch of spice.			. 35
Celler de Capçanes Mas Donis 2020/21, Montsant This delightful wine expresses a lovely perfume. Hints of figs and sp medium- bodied palate.			
Sin Rodeo Malbec 2020, Mendoza, Argentina Strawberry and spice forward, this juicy and intense Malbec is a full		15 reat.	42
Bodegas Navajas Reserva 2015, Rioja Aged in American oak casks for a minimum of 20 months, it delivers dark berries, vanilla and warming spice.	_	16 cating r	46 nix of
Bodegas Tobía Luz de Lun Crianza 2019, Rioja Plums, black licorice, with aromas of incense, sweet spices and var Rioja we have tasted in a long time!			49.5 best
Valtravieso Finca Santa Maria 2020, Ribera del Duero Aromas of blackcurrant and strawberry combine with spicy and toas is fine, with well-integrated tannins, layers of wonderful mixed fruits finish. Elegant, profound and long.	sted note		
Kalós 59N Malbec 2020, Mendoza, Argentina This premium Malbec from the hills of Mendoza is led by blackcurran hints of vanilla and spice with a lovely long finish.			
Vinícola del Priorat Mas Dels Frares 2020 This deep ruby Priorat is a joy. The ripe fruit flavours of blueberries a expertly balanced with cedar and oak.			59

PREMIUM REDS

	175ml	250ml	Bottle
Chateau Siurac, Lalande de Pomerol 2014/16, France Attractive truffle and plum notes mix with mocha and black cherry in watering, Merlot-led Bordeaux.			65
La Rioja Alta Gran Reserva 2011, Rioja Velvety texture, dark fruits and Christmas spice lead to a meaty savo simply one of the best Rioja money can buy – a sheer joy to savour.	_	32.6 . Quite	93
Bodegas Vega Sicilia Valbuena 5°, Ribera del Duero Vega Sicilia is undoubtably Spain's most famous winery; a true icon i a history dating back to 1864. Valbuena 5° takes its name from the vi is produced and is aged for five years before release. Made using pre Tempranillo grapes with up to 6% Merlot, Valbuena is the purest exp Fino (Tempranillo) in the Vega Sicilia range. A truly mesmerising wine which vintages are currently available.	n fine wir llage whe edominar ression o	ne with ere it ntly f the Ti	nto

SOFT DRINKS

Sodas: Coca Cola / Diet Coke	330ml 4
Juices: Apple / Orange / Cranberry / Pineapple	200ml 2.75
Fever-Tree: Tonics / Lemonade / Soda / Ginger Ale / Ginger Beer	200ml 2.75
San Pellegrino: Blood Orange / Limonata	330ml 3.8
Everleaf (Non-alcoholic spirit): Mountain / Forest	25ml 3 +mixer 5.75

HOT DRINKS

	Single	Double
Espresso	2	2.75
Americano		2.75
Flat white / Cappuccino / Latte		3.25
Macchiato	2	2.75
Cortado	2	2.75
		Cup
Selection of teas: English Breakfast / Green / Fresh mint		2.75
Liqueur Coffee: Jameson / Kahlua / Amaretto / Baileys		8

