

Bottled Beer				330ml
Asahi (Japan)				£5.00
Tiger (Singapore)				£5.00
TsingTao (China)				£5.00
Sake				250ml
Cold Sake				£9.80
Hot Sake				£10.80
Spirits & Liqueurs				
				25ml 50ml
BRANDY				
Remy Martin VSOP				£6.00 £10.00
WHISKY				
Jack Daniel's				£5.50 £9.50
Bell's				£5.50 £9.50
Jameson				£5.50 £9.50
Maker's Mark Bourbon				£5.50 £8.00
Woodford Reserve				£5.50 £9.50
Johnnie Walker Black Label				£5.50 £9.50
Talisker 10 Year Old				£5.80 £10.00
Lagaluvin 16 Year Old				£6.80 £11.80
Chivas 12 Year Old				£6.80 £11.80
VODKA				
Absolut				£5.50 £9.50
Smirnoff				£5.50 £9.50
Grey Goose				£5.80 £10.00
GIN				
Beefeater				£5.50 £9.50
Bombay Sapphire				£5.50 £9.50
Hendricks				£5.50 £9.50
RUM				
Bacardi				£5.50 £9.50
Captain Morgan				£5.50 £9.50
TEQUILA				
Jose Cuervo Silver				£5.50 £9.50
LIQUEURS				
Baileys Irish Cream				£5.50 £9.50
Benedictine				£5.50 £9.50
Cointreau				£5.50 £9.50
Disaronno				£5.50 £9.50
Grand Marnier				£5.50 £9.50
Kahlua				£5.50 £9.50
Malibu				£5.50 £9.50
Mixers				£2.00
Soft Drinks				
Still / Sparkling Water				750ml £5.00
Tonic Water				200ml £3.00
Soda Water				200ml £3.00
Lemonade				200ml £3.00
Ginger Ale				200ml £3.00
Coca Cola / Diet Coke / Coke Zero				330ml £3.50
Apple / Cranberry / Lychee Mango / Orange / Pineapple Juice				glass £3.50
Chinese Tea per head				£2.00



DUCK DUCK GOOSE

Drinks & Wine Menu

Sparkling Wine

1. Prosecco Spumante DOC, Italy £9.50 £32.00
A pleasing and elegant sparkling wine with fruity bouquet. It is well-balanced and appealing with the delicate almond note.

★ Silver medal winner at the Vinitaly International Wine Competition

2. Champagne Carte Blanche, Charles Ellner, France £68.00
Blend of 30% Pinot Noir, 30% Chardonnay and 40% Pinot Meunier. It exhibits bright gold colour, fresh orchard fruit, lemon and honey flavours, and toasted aromas on the nose with a lively rich mousse in the glass.

3. Champagne Moët et Chandon, Brut Imperial, France £90.00
Touches of caramel and ripe citrus and stone fruits. Integrated stony minerality with a gentle mousse and fine acidity.

White Wine

4. Chardonnay Ventiterre, Italy £6.20 £23.95
100% Chardonnay grapes left to ferment on lees. Intense yet refined with fresh hints of peach and pineapple. Fresh, elegant and well-balanced.

5. Sauvignon Blanc, Ca’Vescovo, Italy £7.20 £25.95
Intense aromatics of herbs and cut grass on the nose with grapefruit, lime and white peach on the palate. Drink on its own or pair with light dishes.

6. Picpoul de Pinet, Domaine de Madone, Languedoc, France £30.00
This wine offers a fruity nose with aromas of acacia & hawthorn flowers. It is perfectly balanced between acidity and structure.

7. Pinot Grigio, Ca’bolani, Friuli DOC, Italy £33.00
Intense bouquet of ripe fruit, Golden Delicious apple and citrus peel. Fresh and elegant, with a persistent finish, this wine is an excellent example of its variety.

8. Sauvignon Blanc, Haha, Marlborough, New Zealand £36.00
Intensely aromatic with a blend of delicate elderflower, passion fruit, lime zest and fresh herbs on the nose. A lively wine with succulent stone fruit flavours and an attractive flinty character with a refreshing and dry finish.

9. Albariño, D.O. Rías Baixas, Spain £39.00
Aromas of peach, white flowers and sea breeze. Fresh and mineral on the palate, it shows lively acidity balanced by stone fruit and citrus notes. The fish is long and elegant, marked by salinity and refined persistence.

10. Sancerre, Louise Milli-Foret, Loire Valley, France £45.00
This Sancerre captures the essence of the grape with floral, flinty, mineral aromas. Bright zesty green fruits and delicate minerality come together with a balanced and refined acidity.

11. Chablis, Domaine du Colombier, Burgundy, France £47.00
This Chablis displays a pale golden colour with green glints. It reveals a strong, fresh, mineral and floral nose with citrus notes and a hint of oak. On the palate this wine is well-balanced, complex and lively.

12. Pouilly Fuissé, Maison Antoine Geoffroy, Burgundy, France £60.00
An attractive and well-defined nose with a pronounced fruity character. A subtle minerality comes through after swirling the glass. Well-structured on the palate, fat, fleshy and taut. Fine, delicate and very persistent. A classy white wine!

Rosé Wine

13. Pinot Grigio Blush, Zonin, Italy £6.60 £25.00
Delicately dry wine, with subtle fruity and floral notes followed by a fresh finish. It can be enjoyed on its own or with seafood dishes.

Red Wine

14. Merlot, Ca’Vescovo, Italy £6.40 £24.50
Fresh and fruity with vinous tones and well-defined scents of cherries. Dry on the palate with a fine and harmonious balance. The aftertaste is persistent and delectably clean.

15. Shiraz, Du Toitskloof, South Africa £26.00
This Shiraz reflects the area’s unique terroir. Complex range of eucalyptus, spice, peppercorn flavours supported by subtle smoky undertones from eight months maturation in French oak. A well-balanced wine with supple tannins and smooth finish.

16. Cabernet Sauvignon, Metic, Chile £27.00
Deep ruby red with aromas of blackberry, cassis, and subtle spice. Full and structured, it combines ripe fruit and earthy undertones with fine tannins and a balanced finish. Crafted naturally with wild yeasts and organic methods, it reflects authenticity and purity of Colchagua’s terroir.

17. Nero d’Avola, Amira, Principi di Butera, Sicily, Italy £30.00
Blend of Montepulciano and Sangiovese grapes from Abruzzo aged in Slavonian oak casks. Complex aroma with hints of ripe cherry fruit and cocoa, and peppery notes on the finish.

18. Malbec, Proemio, Argentina *ORGANIC* £33.00
Intense aromas of red fruit, cherries and plum. Medium bodied with a velvety texture and a long persistent finish, revealing its full potential.

19. Rioja Crianza, Sancho Garcés, Spain *VEGAN* £36.00
This Crianza wine has fruity, spicy aromas, and notes of tobacco. It has ripe fruit flavours, good structure, with round tannins and velvety mouth feel.

20. Chateau Lafont-Fourcat, Bordeaux, France 2020 £39.00
This is a fruity, well-balanced and genuine Claret with ripe black cherry fruit, medium body and a lush finish. The bottle ageing gives it velvety and complex characteristics.

21. Chianti Classico Riserva DOCG, Castello di Albola, Tuscany, Italy *ORGANIC* £46.00
A solid, typical Chianti Classico with intensive violet, cherry and leather flavours. The palate reveals harmonious structure and balanced body.

★ Gold medal winner at The Global Sangiovese Masters 2025
92 points from Robert Parker’s Wine Advocate

22. La Sacristie, Chateau La Vieille Cure, Fronsac, France 2016 £60.00
Blend of 75% Merlot, 22% Cabernet Franc and 3% Cabernet Sauvignon. It is hand-harvested, crafted from 100% de-stemmed fruit, and aged 18 months in French oak barrique. It has a vibrant and complex nose of red currant, preserved cherry, dried red and black plum, bay leaf, cedar, tobacco, dried mushroom and subtle oak spice.