

# THE PAVILION WINE LIST

## SPARKLING 125ML GLASS BOTTLE

<b>BISCARDO Spumante Millesimato Prosecco - Italy (V)</b> Velvety, intense and aromatic, with hints of apple and peach blossom	7	28
<b>BISCARDO Rose Spumante Millesimato Prosecco - Italy (V)</b> Elegant and smooth like its sister above. With added hints of red currant, wild strawberry and rose petal	8	30
<b>POL ROGER BRUT RESERVE CHAMPAGNE - France (Half bottle 37.5cl)</b> Elegant and refined, the cuvée Brut Reserve is the champagne of all occasions. Golden straw colour, with aromas of mango with light flavours of honeysuckle, white jasmine and vanilla notes		35
<b>CHAMPAGNE OLIVIER PÈRE ET FILS Brut Cuvée Origine NV Vigneron - France</b> Complex and well developed, with small bubbles. Packed with ripe apples, pears, and creamy brioche ageing notes		50
<b>BOLLINGER Brut Special Cuvée - France</b> Instantly recognisable favourite. Traditional Champagne, displaying a wealth of toasty richness, tiny pin-prick bubbles and a fullbodied pallet		82

## WHITE 175ML GLASS BOTTLE

<b>PEMO 'TERRE DI CHIETI', Pecorino - Italy (V)</b> Pecorino and Montepulciano, lively and fresh with zingy acidity, notes of tropical fruits, jasmine and lime. Looking for a Pinot Grigio... this is your guy	8	30
<b>AA BADENHORST 'SECATEURS', Chenin Blanc, Swartland - South Africa</b> Buttery, rock minerals and orange blossom gives this wine richness and weight, whilst retaining the thrillingly zippy tang of Chenin's acidic backbone	9	34
<b>BOGLE VINEYARDS, Chardonnay - California, America (V) (S)</b> Part oak aged. Rich, silky and complex. A modern approach to a classic Chardonnay heighten with honeycomb and vanilla	9	34
<b>MENETOU BLANC CLASSIQUE LOIRE VALLEY, Sauvignon - Loire Valley</b> 100% Sauvignon from the iconic Loire Valley. Fresh and crisp citrus fruits with earthy notes. Like Sancerre, just better	9	34
<b>DOMAINE FONT MARS, Picpoul de Pinet - France</b> Bright and fresh, with tasting notes of peach, fresh herbs and oyster shell, laced with a sea-salt finish	10	38
<b>WILDSONG, Sauvignon Blanc - Hawkes Bay, New Zealand (O)</b> Beautifully structured, with juicy acidity. Nectarine and grapefruit enhanced by an elegant lime zest and lemongrass lift	11	43
<b>LA GIUSTINIANA, Gavi di Gavi - Italy (V)</b> Perfectly balanced with pronounced acidity. Aromas of white fruit, stone fruit and green apple. Toasted almonds and bright herbal notes		44
<b>BICO DA RAN, Albariño - Rias Baixas, Spain</b> Exceptional Western Spanish wine, with citrus peel, fennel, and passion fruit on the nose. Fruity but fresh, with intensity and length		46

## RED 175ML GLASS BOTTLE

<b>BUITENVERWACHTING, Cabernet-Merlot - South Africa</b> Translates as 'beyond expectations'... We agree. A truly rich and fruity classic Bordeaux blend of Cabernet Sauvignon and Merlot grapes	8	30
<b>PACO MULERO, Prisma Monastrell - Spain</b> Ripe, opulent, classic southern Spanish Monastrell. Complex nose of ripe plums, bramble fruit and fig. Supple tannins, and fresh acidity	8	30
<b>ARTISANS VIGNERONS DE NAOUSSA, Xinomavro - Macedonia, Greece (O) (V) (Bio)</b> Refreshing and herbaceous, dark in colour having been aged in old oak barrels. A fantastically Greek wine with high acidity and big tannins	11	43
<b>WILDSONG, Pinot Noir - Hawkes Bay, New Zealand</b> A complex mixture of dark fruits, violet and earthy flavours feature in this Pinot Noir. Brilliantly well balanced, like its Sauvignon Blanc sibling.	11	43
<b>LES TOURS DE LAROQUE, St-Emilion Grand cru - France</b> Classic old world St-Emilion, from Château Laroque. Velvety and lively with raspberries and ripe red cherry aromas. Light tannins, with underlying fungi, oak and cracked pepper		48
<b>LA RIOJA ALTA, Rioja Reserva, Vina Alberdi - Spain</b> Complex Tempranillo and Grenache blend. Soft and sweet with intense cherry hues with red fruit aromas leading to elegant notes of vanilla, cinnamon, hazelnuts		50

## ROSE 175ML GLASS BOTTLE

<b>CHÂTEAU MINUTY M de Minuty Rosé - Côtes de Provence</b> Classic Provence Rosé. The familiar favourite transporting you to the South of France. Fresh, crisp and round on the pallet	9	34
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**Vegan - V Sustainable - S Organic - O Biodynamic - Bio**

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes. Our fish dishes may contain small bones, please take care.

A discretionary 10% service charge is added to your bill which is distributed amongst all team members. Prices are 5% GST inclusive. GST Registration number 0119317

[thepavilion.je](http://thepavilion.je) [hello@thepavilion.je](mailto:hello@thepavilion.je)



# THE PAVILION COCKTAILS



## THE PAV'S FAVES

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**Pavcante | Fireball | Bouji Office Bitch | Hugo | Pavilion Long Island**

### 'Old Spike' Espresso Martini 13

Our famous Old Spike beans create a traditional Espresso Martini. Good in the morning, after lunch, or late at night

### Cinnamon Fireball Sour 12

Sweet and sour with a hint of cinnamon, certain to get you feeling fiery

### Blood Orange Sling 11

Our own twist on a Singapore sling, blood orange gin, Glayva & cherry liquor

### The Pavcante 12 🌶️

Tequila, muddled with fresh chilli, lime, agave and coriander – if you know, you know

### Bloody Mary 11

Everyone's favourite, made with our secret inhouse seasoning and Jersey Royal Mash vodka, garnished with all the goodies

### Hugo 12

Prosecco, elderflower, fresh mint

### Pavilion Long Island 15

If you're only allowed one drink in front of the boss, this one is for you

### Caipirinha Passion 11

Brazil's national cocktail, if you're looking for something limey and passionfruit(y) to transport you to warmer climates

### Negroni Sbagliato 10

We swapped out the gin for Prosecco, we likey, you'll likey

### Bouji Office Bitch 13

A royal favourite, vodka, passionfruit, chambord & Prosecco

**Bellini: Strawberry 11 / Passionfruit 11**

**Sours: Spiced Rum 10 / Amaretto 10 / Whiskey 11 / Pisco 12 / Mezcal 13**

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