



One Tivoli Place

Osborne House

Drinks Menu

Wines from Yorkshire

Bacchus, 2021 £29.95

(Dunesforde, Harrogate, 11.5%)

A very local award-winning dry white wine that is produced in small quantities. This aromatic wine displays crisp acidity with emphatic gooseberry and elderflower notes, making it an excellent choice to accompany dishes we serve at One Tivoli Place. **Highly recommended**

Queen of the North Sparkling Rose, 2019 £49.95

(Dunesforde, Harrogate, 11%)

Named in honour of Queen Cartimandua, Queen of the North. As leader of the largest and most northerly tribe in England, she chose to ally with the Roman invaders rather than be wiped out in battle. Made by traditional methods using a blend of English Pinot Noir and Chardonnay, this vintage demonstrates lively fruits, subtle aromas and a crisp finish. Bold yet elegant - designed for a queen. **Highly recommended**

White

Cuvée Jean-Paul Blanc de Blancs Sec, 2020 £16.95 (175ml glass - £5.00)

(Côtes de Gascogne, France, 11.5%)

A fresh nose of lime, basil, freshly cut green grass and guavas. The medium-bodied palate continues with more green fruits and flowers; figs and tobacco flowers.

Vinas del Vero Gewurztraminer £22.95

(Somontano, Spain, 13.0%)

The result of a delicate harvest and winemaking process, Vinas del Vero Gewürztraminer presents greenish sparkles on a bright pale yellow background. The aromatic palate is wide and heady, with a floral range.

Tenuta Manenti Sarotto Gavi di Gavi, 2020 £24.95

(Piemonte, Italy, 12.5%)

Quite rich in texture compared to most Gavi but still soft and gentle. Medium-bodied and silky with plenty of juicy peach and pear fruit alongside stoney minerality.

La Báscula 'Atlantic Way' Albariño, 2020 £27.95

(Rías Baixas, Spain, 13.0%)

Fresh citrus aromas with some lightly nutty and white spice characters. The palate has appealing ripe stone fruit with lime and mineral notes balanced by zesty acidity.

Akemi £24.95

(White rioja, Spain, 12.5%)

This is made by a Japanese vigneron who relocated to Spain to pursue his dream. The wine is named eponymously after his wife - meaning brightness and beauty. An intense nose that's perfumed and full of ripe tropical fruit, grapefruit, subtle pepper and floral notes. **Recommended**

Red

Cuvée Jean-Paul Rouge, 2020 £16.95 (175ml glass - £5.00)

(Vaucluse, France, 13.5%)

A classic Southern Rhône red; friendly and warming leafy, autumnal aromas and an ample, baked fruit palate. A delicious, uncomplicated, soft, fruity and very drinkable red.

Chateau Perron la Gourdine, 2018 £20.95

(Bordeaux, France, 13.5%)

Rich, ruby red with an inviting nose of black cherries and vanilla which is enhanced on the palate by dark, black berried fruits with hints of spice and toffee on a firm, well balanced structure.

Bosque Real Merlot, 2018 £21.95

(Tierra de Castilla, Spain, 15.0%)

From Castilla y Leon comes this classic Spanish Merlot. A complex bouquet of ripe fruit with toasty and dark roasted scents. Good texture on the palate with nicely integrated oak.

Zensa Primitivo, 2020 £22.95

(Puglia, Italy, 13.5%)

Intense ruby-red colour, with a complex bouquet, reminiscent of cherries, dried berries and toasted almonds. The finish is lingering, with a burst of spiced cherries and fruit and earthiness at the end.

Bodegas Olarra Cerro Anon Reserva, 2017 £25.95

(Rioja, Spain, 14.0%)

On the nose, aromas of sweet ripe fruit and delicate notes of smokiness. On the palate, tastes of cherry, plum and blackberries combined with gentle clean aromas of oak. Elegant mouthfeel, a full body and a fresh and fruity aftertaste.

Rosé

Roqueta Las Corazas Rosado, 2021 £16.95

(Tierra de Castilla, Spain, 12.5%)

Apple and crushed strawberry notes on the nose are followed by a soft entry on the palate. Strawberries and juicy cherries come to the fore in the mouth. The touch of sweetness is balanced by fresh acidity and soft, easy fruit.

Boutinot 'Les Cerisiers' Rosé, 2020 £21.95

(Côtes du Rhône, France, 13.0%)

An elegant, truly gastronomic rosé, perfumed aromas of rosehip syrup, wild berry blossoms and cherries on the nose. Full flavoured, ripe and beautifully balanced with acidity, there's elegant, textured, berry fruit on the palate with a twist of raspberry freshness to lift the finish. Deliciously balanced and moreish.

Sparkling

Fontessa Prosecco Spumante, NV £22.95

(Venezie, Italy, 11.5%)

Fresh and fruity Prosecco with aromas of citrus and green apple. The palate has ripe grapey characters, zesty acidity and a clean, refreshing finish.

Muga Conde de Haro Cava Rose, 2016 £29.95

(Rioja, Spain, 12.5%)

This exceptional Cava is made by one of our favourite Rioja producers, Bodegas Muga, from grapes more commonly associated with Rioja. The wine is made with extreme care and undergoes significant ageing before release. The wine is long and persistent with fine vanilla notes complimenting the fruit.

Claude Cazals Blanc de Blancs Champagne, NV £44.95

(Le Mesnil-sur-Oger, France, 12.5%)

100% Chardonnay from Grand Cru grapes. This is light without lacking power with yellow fruit, cooked lemon and a hint of shortbread. Classy Champagne.

Sake

Gekkeikan Futsuushu

(180ml glass - £10.00)

Carefully brewed over time at low temperatures, has a smooth flavour and aroma sitting comfortably between sweet and dry, with plenty of umami and a satisfying body.

Gekkeikan Yamadanishiki

(180ml glass - £10.00)

Made using 100% Yamada Nishiki rice, widely regarded as the best rice for making quality sake. With a gentle dryness and profile sitting between clean and complex- fruity, with notes of apple and banana.

Kikusui Junmai Ginjo

(300ml bottle - £21.00)

From the Niigata prefecture, the rice used to make this sake has been milled down to 55% of its original size for a more refined taste. Experience the fruity aromas of fresh cantaloupe and banana with this medium bodied wine. A highly versatile sake, great with all meals.

Gassan No Yuki Junmai Ginjo

(300ml bottle - £23.00)

Brewed in the mountains of the Yamagata prefecture, a pure rice sake with a delightfully mellow and attentive taste. Elegant and floral with a very supple texture.

Mio Sparkling

(300ml bottle - £17.00)

Crafted in the traditional brewing style, using nothing but Japanese rice, rice koji for fermentation, fresh water and a little carbonation. It has a uniquely sweet aroma and refreshingly fruity flavour

Kasumitsuru Kimoto Karakuchi

(720ml bottle - £49.00)

Rich, complex, and elegant flavours with a lovely sense of balance and refinement. A sophisticated savoury and smoky taste that compliments a wide range of sweet to savoury foods.

Tonoike Sanran Junmai

(300ml bottle - £18.00)

This traditional junmai sake has a full-bodied flavour with a sharp aftertaste. Unlike many other good-quality sakes, this sake's preferred drinking temperature is either room temperature or gently warmed.

Sakari Junmai Nama Ginjo

(200ml bottle - £13.00)

Made in the historical sake region of Kobe, Japan, this Nama Genshu Junmai Ginjo is round, creamy and fruity. Packed with flavor and body, this sake is highly pairable with a wide range of richly reasoned and dynamic dishes.

Sakari Junmai Nama Daiginjo

(200ml bottle - £14.00)

Combining the luscious aromas and fresh crispness of nama-genshu sake Brewed and bottled without heating to preserve its naturally sweet palate and smooth texture

Gekkeikan Non-Alcoholic Sake

(245ml bottle - £6.00)

Meticulously brewed to match the flavours of Gekkeikan's finest sake, this daiginjo sake delivers a sugar-free sip of delightful fruitiness. Completely alcohol-free, with sharp yuzu extract and a subtle addition of pepper providing a refreshingly tingling sourness

Beer – £3.50 / 330ml serving

Asahi Super Dry

Japan's most famous and most popular beer, Asahi Super Dry has a dry crisp taste with quick clean finish on the palate. Local beers are also offered, subject to availability.

Cocktails – freshly made to order, £6

Singapore Sling

A long cocktail based on a secret recipe from Raffles Hotel - Gin, cherry brandy, pineapple juice, lime juice, Cointreau, Dom Benedictine, Grenadine.

Casablanca

A short cocktail made with white rum, cherry brandy, triple sec, lime juice.

Blue Margarita

A short cocktail made with tequila, blue curaçao, lime juice.

Fine Whisky & Cognac – £6 / 35ml serving

Filey Bay Yorkshire Single Malt, STR finish

This bourbon-matured whisky is finished in shaved, toasted and re-charred red wine casks (STR finish). This finishing has imparted juicy red berry notes, along with a subtle chocolatey element.

Miyagikyo Single Malt from Rika's home state in Japan (subject to availability)

The founder, Masataka Taketsuru, is the first Japanese national to master the art of whisky - making by working in Scottish distilleries. This particular whisky is a special edition of Miyagikyo's signature single malt. It offers pleasant sherry notes and woodiness, along with estery fruit notes.

Fuji Single Grain (subject to availability)

Made with the soft waters captured from Mt. Fuji, this whiskey (note the Irish spelling) is known for being soft and mellow. The natural sweetness is joined by subtle spices, cinnamon, bitter chocolate, and some rye bread, along with estery ripe fruit notes.

Bushmills Sherry Cask Single Malt (subject to availability)

A limited release specially matured in Oloroso sherry casks. The flavour is characterised by rich dried fruit, spiced honey and dark chocolate, with a long sweet and smooth finish.

ABK6 Single Estate VSOP Cognac

Winner of the World Cognac Awards as the best VSOP, this fine cognac offers a harmonious combination of fruity and woody aromas. Its delicate finish ends slowly with flavours of fruit paste and spices.

Sherry & Port – £6 / 50ml serving

Barbadillo Sherry

Light straw in colour with a salty yeasty aroma, offering a dry, crisp, delicate and smooth taste.

Lustau Moscatel Emilin Sherry

An excellent desert wine with dark mahogany colour offering intense floral aromas and a rich citric flavour.

Neipoort Senior Tawny Port

Aged in oak barrels for at least seven years, this tawny offers aromas of leather, smoked bacon and incense with an oaky and earthy touch. It is a good accompaniment to cheese dishes and works well as a dessert wine.