



# SNOOZE

WINE | DINE

MENU

*Should you have any special dietary requirements,  
please inform a member of staff before ordering*

# Welcome to Snooze

Here's a brief description of how our menu works.

The large sharing platters are designed with enough food for two people to share, or alternatively you can build your own platter from the two 'Sharing Dishes' pages that follow the platters.

We recommend four of our sharing dishes be split between two people, or you may want to choose one of our made-from-scratch stone-baked pizzas!

After your main meal please ask a member of our team for our home-made dessert menu, and liquor coffees are available on request.

Please inform a member of our team if you have any dietary requirements.

Thank you for choosing Snooze!

All dishes accompanied with fresh dressed salad

## Seafood Platter

Our Seafood Special combines the four seafood dishes from our menu: Salmon, Mussels, Prawns and Seabass, accompanied with Bread £45.95

## Surf and Turf Platter

8oz Steak, King Prawns in Garlic Butter, Parmentier Potatoes, Roast Vegetables, Roasted Garlic Tomatoes Accompanied by Crostini Breads £44.95

## Nachos Platter

Nachos Smothered in a combination of Melted Cheese and Smoked Cheese Sauce with Tomato Salsa and Lime Soured Cream £12.95 - Add Chilli Beef £3.95

## Vegetarian Platter

Our Vegetarian Special combines vegetarian dishes from our menu: Pakora, Baby Leaf Taco, Arancini and Seasonal Roast Vegetables £44.95

## Mexican Platter

Our Mexican platter consists of steak fajita, marinated salmon tacos, Mexican spiced chicken strips, chunky chips and cheese nachos £44.95

—∞— Large Sharing Dishes —∞—

## Crispy Belly Pork

Slow-cooked Crispy Belly Pork on Mustard Mash Potato with Spicy Apple Purée £12.95

## Curried Chicken Skewer

A combination of Spicy Chicken, Smoked Sausage and Haloumi on a skewer with a Spiced Creole Salsa £12.95

## King Prawns

Pan-fried King Prawns cooked with Chilli, Garlic and Lemon Butter £12.95

## Oven-baked Salmon

Succulent oven-baked Salmon served with refreshing Orzo Pasta with green chilli, parsley and mint pesto £13.45

## Red Snapper

A hearty fillet of Red Snapper served with a Pecan Nut and Cajun Crumb accompanied by a flavourful margarita drizzle £13.45

## Oven-baked Seabass

Served with a refreshing beetroot yogurt and finished with a crisp pickled vegetable garnish £13.35

## Chargrilled Local Steak

Seared strips of locally-sourced Sirloin Steak cooked to your preference £15.45

Add Peppercorn or Jack Daniels Sauce £2.50

## — ∞ — Sharing Dishes — ∞ —

## Asian Spiced Chicken

Chicken marinated in Asian Spices served with a Ginger and Orange Sauce £12.95

## Lamb Savoury Rolls

Spiced Lamb Mix and Seeded Savoury Rolls served with a Refreshing Mint Yoghurt Dip £14.45

## Locally Sourced Mussels

Green Half-Shell Mussels cooked in a Creamy White Wine and Parsley Sauce £12.95

## Arancini

Basil, Lemon and Creamy Ricotta Arboria Rice encased in a crispy, golden crumb, served with a rich tomato and raspberry vodka sauce £12.95

## Vegetable Pakora

A deep-fried medley of grated vegetables, paired with traditional Indian spices, served with a tangy mango dip £12.25

## Baby Leaf Tacco

Fragrant Barley and Mushroom Risotto with a spiced tomato chutney, served in a crisp baby gem tacco £11.95

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## SIDE ORDERS

Chunky Chips	£3.50
Sweet Potato Fries	£4.00
Polenta Chips with Garlic Mayo	£4.50
Bowl of Olives	£3.50
Fresh Bread & Dips	£5.00
Side Salad	£2.50
Seasonal Vegetables	£3.50

## — ∞ — Sharing Dishes — ∞ —

Available in 9 inch or 11 inch

## Margherita

Mozzarella and Fresh Basil

£11.95/£12.95

## Veggie Garden

Roast Vegetables, Chopped Olives and Mushrooms

£13.95/£14.95

add Vegan Mozzarella £2.95

## Greekosa

Sliced Grapes, Beetroot, Red Onion, Feta Cheese and Olives

£13.95/£14.95

## Barbeque Meat Feast

BBQ Sauce base, Spicy Marinated Chicken, Chorizo and Salami

£13.95/£14.95

## Gamboretto

Tomato and Garlic base, Prawns, Chilli and Fresh Coriander  
Topped with Squeezed Lemon

£13.95/£14.95

## Blanco

Garlic, Rosemary and Parsley Butter base, Chicken, Red Onion, Parma Ham, topped with Mixed Leaves and Tzatziki

£13.95/£14.95

## Maiale

Pulled Pork together with Sliced Apples and Caramelized Onion

£13.95/£14.95

—⊗— Stone Baked Pizza —⊗—

## Camolas Clô

*Portugal*

Tropical fruit notes with floral aromas, refreshing and vibrant on the palette.

175ml - £6.40 250ml - £8.40 75cl - £23.95

## Petirrojo Reserva

*Sauvignon Blanc - Chile*

Notes of grapefruit, white peaches and fresh lemon grass. The aromas carry through the long, crisp finish

175ml - £6.40 250ml - £8.40 75cl - £23.95

## Terrazze

*Pinot Grigio - Italy*

A clean floral nose and subtle mineral nuances leading to a lively, lemon-edged finish.

175ml - £6.40 250ml - £8.40 75cl - £23.95

## La Font Française

*Picpoul de Pinet - France*

Beautiful bright colour with green highlights, an intense nose of white fleshed fruit, well-balanced and very fresh tasting on the palate

175ml - £6.80 250ml - £8.80 75cl - £24.95

## The Accomplice

*Chardonnay - Australia*

Nose of peach and nectarine with a subtle hint of vanillin oak. Palate is soft and creamy texture balanced perfectly with a fine acidity. A long clean finish.

175ml - £6.80 250ml - £8.80 75cl - £24.95

## Rongopai

*Sauvignon Blanc - New Zealand*

Fruit driven with refreshing apple and melon notes. There is a nice juicy weight to this wine with a fine structure and a pleasantly long spicy finish

175ml - £7.10 250ml - £9.10 75cl - £25.95

## Josselin

*Chablis - France*

Brilliant yellow. Crisp, fresh and mineral on the nose. The mouth is refreshing, smooth and harmonious

175ml - £8.80 250ml - £10.80 75cl - £30.95

# White Wines

## Petirrojo Reserva

*Merlot - Chile*

Fresh red fruit aromas of strawberries and raspberries with a subtle note of vanilla and toasted oak. Medium bodied

175ml - £6.40 250ml - £8.40 75cl - £23.95

## Finca Flichman

*Malbec - Argentina*

Intense red colour. Red fruits jelly (plum and cherry) with a slight touch of oak. Elegant and soft finish

175ml - £6.80 250ml - £8.80 75cl - £24.95

## Solar Viejo

*Rioja Crianza - Spain*

Relatively full on the nose, with opening aromas of vanilla and cinnamon. On the palate, the entry is smooth, with well integrated tannins

175ml - £6.80 250ml - £8.80 75cl - £24.95

## The Accomplice

*Shiraz - Australia*

A vibrant, medium bodied Shiraz with ripe red berries, cherry, spice and rounded off with a hint of vanillian oak.

175ml - £6.80 250ml - £8.80 75cl - £24.95

## Rongopai

*Pinot Noir - New Zealand*

Fruits of the forest and cherry aroma, delicious savoury notes, medium body. Elegant balanced and charming wine

175ml - £7.10 250ml - £9.10 75cl - £25.95

## La Joya

*Cabernet Sauvignon - Chile*

Aromas of blackberries and cream of cassis, there are also notes of clove and nutmeg. This wine has great volume, good intensity of fruity flavours and spices

175ml - £7.10 250ml - £9.10 75cl - £25.95

## Baron Des Chartrons

*St. Émilion - Grand Vin de Bordeaux*

Fresh fruit, cherry and notes of undergrowth. Balance and finesse. An elegant wine, with discreet tannic structure, a clean attack, and a long, aromatic mouth.

175ml - £8.80 250ml - £10.80 75cl - £30.95



## Red Wines





## Winston Hill

*Zinfandel - USA*

An easy drinking style of rosé, light and fruity with sweet red berry fruit flavours

175ml - £6.40 250ml - £8.40 75cl - £23.95

## Principato

*Pinot Grigio Blush - Italy*

A delicate coloured, pale salmon pink. Elegantly scented peachy, floral characters on the nose. Juicy, ripe berry fruits fill the palate with good acidity

175ml - £6.40 250ml - £8.40 75cl - £23.95

## Baron M Jardin d'amour Provence

*Coteaux d'Aix-en-Provence - France*

Medium-bodied with a creamy soft texture, there is a soft and delicate impression on the palate created by the cabernet sauvignon tannins.

175ml - £6.50 250ml - £8.50 75cl - £25.95

## Miraval Rosé Cotes de Provence

*Rosé - France*

A beautifully pale pink colour with a nose of wild strawberry and stone fruit and delicate floral touches. Great palate texture, with soft tangerine and peach notes joining layers of berry fruit.

75cl - £32.95

## Italia

*Prosecco - Italy*

Pale green with lemon hues. Hints of apples and peach on the nose. Light and delicate with citrus notes. This wine is dry, soft and creamy

20cl - £9.95 75cl - £25.95

## Comtesse de Gentils

*Brut NV - France*

Fresh aromas mixed with characteristic sweet, doughy overtones, which are balanced by richer fruit, peach skin characters and classic baked biscuit flavours with a crisp citrus finish. 75cl - £44.50

## Moet & Chandon Impérial

*Brut Imperial NV - France*

Slightly apply, yeasty nose and long, rich flavours of biscuity, toasty fruit

20cl - £18.95 75cl - £60.00

## Veuve Clicquot

*Yellow Label NV - France*

Full-bodied, rich and fruity with great elegance and a delightful long finish. A full, dry rounded Champagne 75cl - £62.00

## Laurent Perrier

*Rosé NV - France*

Clear and wonderfully fresh, aromas of red and black fruit like raspberries and blackcurrants

75cl - £75.00

—⊗— Rosé & Champagne —⊗—

## Marques de Caceres Deusa Nai Albariño

*Rias Baixas, Galicia, Spain*

Straw coloured showing a fresh and floral bouquet with notes of citrus fruit and a depth of green apples

75cl £30.95

## Jurtschitsch, Gruner Veltliner Sonnhof

*Austria*

Austria's flagship white grape. Full of zippy grapefruit character with hints of aromatic spice and pepper on the finish.

75cl £30.95

## Katnook Founders Block

*Chardonnay - Australia*

Aromas of peach and nectarine, along with zesty grapefruit. Subtle toastiness and creamy notes add a lovely touch of complexity. The mouthfeel is subtly rich and creamy with elegant oak.

75cl £28.95

## Allan Scott Estate

*Sauvignon Blanc - New Zealand*

Fresh, zesty, juicy and full of tropical fruit with a fresh herbaceous character, balanced with zesty passionfruit and a dry finish.

75cl £32.95

## Cloudy Bay

*Sauvignon Blanc - New Zealand*

Citrus aromatics of grapefruit and Kaffir lime abound, supported by settled tropical fruit notes

75cl £36.95

## Sancerre Cherrier Pere et Fils

*France*

Consistently delicious with citrus, chalky mineral and light floral notes. Its dry finish compliments seafood and cheese beautifully

75cl £38.95

## Chablis Grand Cru Domaine du Colombier

*France*

Fine mineral aromas with stone fruit notes. On the palette there is a depth of flavour expected from of a grand cru, supported by decent acidity and a mineral core. Very long finish.

75cl £89.95

—⊗— Premium Whites —⊗—

## Rivarey Crianza 2016

*Spain*

Expressive bouquet of red fruits, spicy notes on a vanilla background. Wonderfully fruity with dense blackcurrant and blackberry flavours

75cl £29.95

## Borgo del Mandorlo Appassimento

*Italy*

A full-bodied wine, fully made from carefully selected sun-dried grapes. Rich and complex both on the nose and the palette.

75cl £32.95

## Allan Scott Estate

*Marlborough- New Zealand*

Sweet fruit character of black cherries matches perfectly with the gritty bitterness of pure cocoa. On the palette, plum jam with a toasty oak texture and finely balanced spices.

75cl £32.95

## Domaine du Seuil Cadillac

*Bordeaux - France*

A Welsh-owned Château, this stunning barrel-aged claret has the bouquet of ripe plums, redcurrants and bramble fruits. Soft well-integrated tannin, good acidity and a very pleasing finish.

75cl £34.95

## Amarone Valpolicella DOC Botter

*Italy*

A deep garnet red colour in the glass; intense and characteristic bouquet of Christmas cake and sweet spice. Concentrated and voluptuous palette with black fruits and a firm yet silky tannin.

75cl £38.95

## MEG Escorihuela Gascon

*Malbec - Argentina*

Elegantly complex with vibrant red fruits, the mineral personality of the terroir, well-integrated oakey aromas and smoky undertones. Juicy and flavoursome with a chalky texture.

75cl £37.95

## Aresca Barolo DOCG Costareto

*Italy*

Very ample and complex aromas with notes of violet and spices. The taste is rich of smooth tannins with notes of red mature fruit, tobacco and vanilla.

75cl £42.95

## Nuits St. George Bouchard

*France*

Powerful aromas of red berries and a touch of spice lead on to a rich, well-structured wine with a good tannic backbone with red berry, earthy and oakey notes.

75cl £58.95