



East Avenue bakehouse

DRINKS

at East Avenue Bakehouse

We source our own wines direct from award winning family-run vineyards in New Zealand and Italy, and use local craft breweries. For recommendations of beer and wine pairing to complement your meal choices, please ask one of our team and they'll be happy to help.

All our wines are available to purchase for presents or simply to enjoy at home! Please ask for wholesale prices.

Local Specials

Liverpool Organic Gin & Fever Tree Tonic £6.50
Juniper berries and orange.

Liverpool Craft Love Lane, 4.7%, 330ml £4.25
Our local craft brewery's fantastic Pale Ale.

Cocktail of the Season

Finest cocktail using British spirits and seasonal ingredients.

Ask for this season's special £6.75

Bakehouse Brunch Bloody Mary £6.00

To Nibble

Bakehouse Bread Board

A variety of today's freshly made bread with dips and oils.

For one - £3.50. To share - £4.50

Olives - £2.95



Food allergies and intolerances:

Before you order food and drinks please speak to our staff if you want to know about our ingredients. Food may contain traces of nuts.

Prices displayed as 175ml / 250ml / Bottle
125ml measures available upon request.

White

Cortese – £4.10 / £5.60 / £15.95

Fresh and delicate, developing into a rounded dry finish. Made using the same grapes as Gavi.

Azienda Agricola Filippa, Piedmont, Italy 2015.

Chardonnay – £4.95 / £6.20 / £17.25

Aromas of ripe fruit and a honey after taste. The well balanced acidity gives it a long and persistent finish.

Azienda Agricola Filippa, Piedmont, Italy 2015.

Jealous Sisters Sauvignon Blanc – £5.95 / £7.00 / £23.95

Crisp and fresh with restrained elegance, a nose of Granny Smith apples, green capsicum and lemon peel. Winner of a bronze medal at the International Wine Challenge for its 2014 vintage.

Gladstone Vineyard, Wairarapa, New Zealand 2014.

Special Import White Wine

Roero Arneis - Bric Cenciurio Bottle £24.95

The small family owned Bric Cenciurio winery is located in the world famous village of Barolo. It has intense fruity and floral notes, hints of apple and exotic fruits, which in the mouth match a good body with persistence and balance. Excellent as an aperitif and with refined fish dishes.

Red

San Bastian Barbera D'Asti – £4.80 / £5.90 / £16.95

Made from 100% Barbera this wine has a lovely nose of red berries and new leather and is a medium bodied, soft dry red.

Poderi Rosso Giovanni, Piemonte 2014

Cascina Perno Barbera D'asti Superiore – £5.60 / £6.95 / £19.75

Picked from the oldest vines at the heart of the estate, this wine is matured partially in oak. It has an elegant nose of blackberries with a rich, spiced, warm finish, smokey tones and a full body.

Poderi Rosso Giovanni, Piemonte 2013

Jealous Sisters Pinot Noir – £6.50 / £8.75 / £25.95

Black cherry and dark plum come forward, with a suppleness of ripe tannins giving a rounded structure. Bright red berry flavours are balanced with a subtle spice that enhance and lengthen the palate. IWC Gold medal winner.

Gladstone vineyard, Wairarapa 2013

Special Import Red Wines

Introducing Villa Giada, established in 1934, producing a stunning range of wines from the oldest slopes of the region.

Nove Nove, Merlot, 2008 – Bottle £24.95

An excellent well rounded Merlot with rich scents of violet and a smooth, warm taste with elegantly balanced tannins.

Trepointi, Nebbiolo, 2012 – Bottle £23.95

Made from the same grape as Barolo. Perfumes of blackberries, spices and cocoa. It is intense, elegant and well balanced. Perfect with game dishes.

Gamba Di Pernice, 2011 – Bottle £32.50

The oldest grape variety of the area found only in the commune of Calosso. It has a wide bouquet of underbrush and spices and a dry, warm finish.

Bric Cenciurio, in the heart of Barolo, make exceptionally high quality Barolos from 50-year old vines.

Monrobiolo di Bussia, Barolo, 2011 £39.50

Big, bold and distinguished. They only produce 1,000 bottles a year. Made from 50-year-old vines. Vibrant on the palette with a good long finish.

Coste Di Rose, Barolo, 2012 £47.50

A true Barolo. Subtly complex and fantastically elegant. The scent is intense and fruity particularly dark cherry with a gentle softness. The complex harmony of this wine gives warm and velvety sensations and leaves a spicy then dry finish.

Dessert Wines / Sweet Wines

Moscato – Bottle £16.95

This low alcohol, zesty sweet white wine is a real thirst quencher any time of day with a light fizz and floral notes. It is smooth and fruity without being cloying.

Azienda Agricola Fillippa, Italy 2015

Birbet – Bottle £14.95

Sweet sparkling red wine. Light bodied, aromatic with notes of strawberries and rose petals. Great with chocolate courses. Or anytime really.

Bric Cenciurio, Italy 2014.

Cerisa Passito – Half Bottle £22.00

A sweet red passito made with Barbera grapes, a wonderful alternative to port, a rich and interesting wine. Excellent with cheeses.

Domenica Serra, Italy 2013

Rosé

Armenia Rosé – £4.60 / £6.05 / £16.95

Dry rose, made from 100% barbera grapes the bouquet has perfumes of strawberries and raspberries. A great wine for aperitifs but also meat courses due to the acidity and depth of the Barbera grape.

Azienda Agricola Philippa, Piemonte, Italy, 2014

Sparkling

Gancia Prosecco – F.LLI & C 125ml – £5.25 / Bottle - £22.50

Made in the premium Valdobbiadene region, this Prosecco is very fresh with delicious apple notes and a sherbet softness. Perfect as an aperitif. *Piemonte, Italy*

Gancia Rosé Prosecco – F.LLI & C Bottle £22.95

A characterful, smooth wine, fresh on the palette but with ripe fruit undertones, stunning with food and an excellent example of Gancia's superb quality.

Piemonte, Italy

Beer and Ales

Peroni Nastro Azzuro, Beer, 5.1% - 330ml £3.50

Storr, Pilsner Lager, 4.8%, 500ml £4.50

Knee Buckler, IPA, 5.2%, 500ml £4.50

Love Lane, Pale Ale, 4.7% - 330ml £4.25

Silverstone Brewery

Family owned and run brewery in Brackley.

Chequered Flag, IPA, 4.3%, 500ml £4.50

Full bodied amber ale.

Octane, Golden Ale, 4.8%, 500ml £4.50

Rich with hints of toffee.

Ignition, Blonde Ale, 3.4%, 500ml £4.50

Floral and hoppy.

Pitstop, Golden Ale, 3.9%, 500ml £4.50

Citrus and mellow bitter.

All Craft Beers are subject to availability due to the nature of the breweries.

Premium Spirits

Prices displayed as 25/50ml

Finlandia Vodka (40%) £3.50 / £4.75

Martell VS Brandy (40%) £3.40 / £4.40

Woodford Reserve Whiskey (43%) £3.50 / £5.00

Disaronno Amaretto (28%) £3.10 / £4.60

Beefeater Gin (40%) £3.10 / £4.60

Mixer (tonic, coke, lemonade) £1.00

Liverpool Organic Gin and Fever Tree Tonic £6.50
served with juniper berries and orange.

Soft Drinks

Coke/Diet Coke/Sprite – £1.85

Folkington's Fruit Juices (not from concentrate)

– Orange, Cranberry, Pear or Apple – £2.10

San Pellegrino Sparkling Fruit Drinks

– Orange, Lemon or Blood Orange – £2.30

San Pellegrino Sparkling Water (500ml) – £2.20

Acqua Panna Still Water (500ml) – £2.20

Tea & Coffee

Pot of Brew Tea Co. tea for one - £1.80

– Breakfast, Earl Grey, Moroccan Mint, Green, Berry

Decaffeinated Breakfast Tea - £1.80

Chai Tea - £1.80

Introducing Limini Coffee and the

East Avenue Bakehouse blend

Espresso / Double Espresso – £1.50 / £1.80

Macchiato / Double Macchiato – £1.60 / £1.90

Americano – £1.85

Latte/ Flat White/Cappuccino – £2.25

Mocha – £2.60

Hot Chocolate – £2.70

Chai Latte – £2.60

Extras

Extra Shot of Coffee – £0.60

Soya / Almond Milk – £0.25

Flavoured Syrups – please ask for choices – £0.60

Decaf Limini coffee available

Take home bag of Limini East Avenue Blend

- (beans or ground for espresso) - 250g – £5.25

Specials

Limini Iced Latte – £2.75