



THE CHAMPAGNE BAR

BY
Ebony

WELCOMES YOU
TO OUR EXCLUSIVE FAMILY RUN
CHAMPAGNE BAR IN THE BEAUTI-
FUL CITY OF DURHAM

OUR OPENING TIMES

Monday	Closed
Tuesday	11am – 5pm
Wednesday	11am – 11pm
Thursday	11am – 11pm
Friday & Saturday	11am – 12am
Sunday	12pm – 9pm

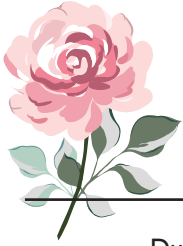
Booking Information

info@ebonychampagnebar.co.uk

www.ebonychampagnebar.co.uk

0191 375 7121





GIFT VOUCHERS

During food hours only. (Tuesday – Friday 11:00am til 5:00pm)

Saturday 10:00am til 4:00pm)

BRONZE £30

A choice of 2 cocktails or a bottle of house white, rose, or red wine, accompanied with strawberries and continental chocolates.

SILVER £75

A bottle of Laurent Perrier Brut Champagne, strawberries, and continental chocolates.

GOLD £130

A bottle of Laurent Perrier Rose Champagne, accompanied with a cheese board and grapes, and continental chocolates for dessert.

PLATINUM £300

A bottle of Dom Perignon served with either a continental meat platter or a cheese board, 2 fruit scones with strawberry jam and Cornish clotted cream, continental chocolates, and strawberries.

AFTERNOON TEA VOUCHERS

Afternoon Tea with Tea or Coffee £45

Serve two with a pot of English breakfast tea (choice of various herbal teas) or Americano coffee.

Afternoon Tea with Prosecco, Tea or Coffee £60

Serves 2 with a glass of Prosecco and a pot of English breakfast tea or an Americano coffee.

Afternoon Tea with Champagne, Tea or Coffee £70

Serves 2 with a glass of Laurent Perrier Brut and a pot of English breakfast tea or Americano coffee.

Please speak to a member of staff if you wish to purchase any of our vouchers

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WEEKDAY OFFERS

Valid Tuesday, Wednesday and Thursday from 12pm.

Prosecco

2 x Glasses of Prosecco Brut or
2 x Glasses of Prosecco Rose £14.00

Beer

2 bottles of Peroni £7.00
2 bottles of Corona £7.00

Cocktails

2 for £14.00

On all cocktails
(Excluding Old Fashioned & Pina Colada)



FOOD OFFERS

Cake Of The Day & A Coffee Or Tea
£5.00

2 x Tapatisers served with a choice of sweet potatoe fries or
chunky chips & 2 x 125ml Glass of Prosecco Brut or Rose
£30.00

1x Sharing platters & 2 x 125ml Glass of Prosecco Brut or Rose
£45.00

Box of Crisps
£3.50



HOT DRINKS

Americano	£3.20	Hot chocolate	£4.00
Latte (add syrup 50p)	£3.70	(add cream and marshmallows 50p)	
Flat white	£3.70	English breakfast tea	£3.00
Cappuccino	£3.70	Earl grey	£3.00
Mocha	£4.20	Herbal tea	£3.50
Single espresso	£2.50	Oat and Soya available +50p	
Double espresso	£3.00		

DAYTIME MENU

Served Tuesday - Friday 11am-12pm / Saturday
10am-12pm

Bacon sandwich	£5.00	Toasted teacake	£3.50
Sausage sandwich	£5.00	Cheese scone	£3.50
Bacon & sausage Sandwich	£5.50	Fruit scone	£4.00
Granola with Greek yoghurt, honey & fresh mixed berries			£6.00

TAPATISERS

£7.50 per plate

Meatballs in a lightly spiced tomato sauce.

Cumberland sausages, glazed in honey and wholegrain mustard

Chicken & chorizo skewers (gf)

Vegetable spring rolls served with a Thai sweet chilli dip (v)

Tempura battered king prawns served with Thai sweet chilli dip

Breaded halloumi sticks served with Korean BBQ sauce (v)

Charcuterie board

Mixed Italian & Spanish cured meats served with
red pepper hummus & fresh bread

Plant-based salt & pepper goujons (v)

(v) vegetarian (gf) gluten free (org) organic

Our food could contain peanuts, soy, milk, eggs, and wheat.
While we take steps to minimize the risk of cross contamination,
we cannot guarantee that any of our meals are safe to consume
for people with any food allergies.

SHARING PLATTERS

£35 per platter
recommended for 2-3 people

Hot Platter

Grilled chicken breast served with vegetable spring rolls, garlic bread, olives, feta cheese, chunky chips, BBQ and sweet chilli dips.

Ploughman's Platter

Sliced roasted ham joint served with chunky chips, whole pickled beetroot, homemade coleslaw, red onion chutney, pickled onions, applewood smoked cheese, served with hot crusty bread rolls.

Mediterranean Mezze Platter

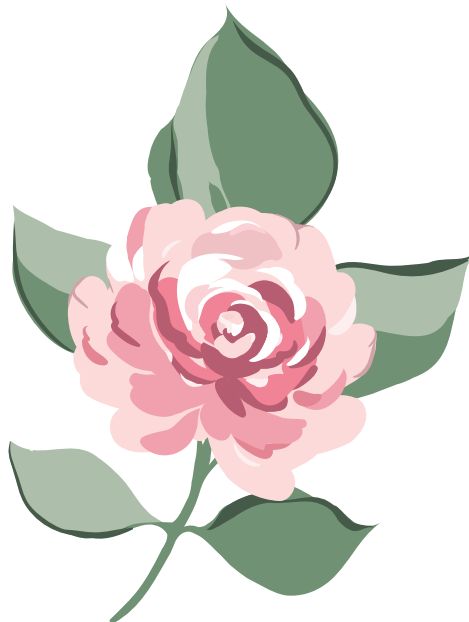
Selection of continental cured meats, Smoked salmon, red pepper hummus, served with mixed salad, olives & fresh bread selection.

Butchers Platter

Fillet steak, Spanish meatballs, chicken & chorizo skewers, honey mustard & wholegrain Cumberland sausages.
Served with caramelised red onion chutney.

Sharing cheeseboard

A selection of local and continental cheeses served with savoury crackers, grapes, sliced apple, and pickles.



PANINIS & SANDWICHES

Paninis £8.00 each

All served with rainbow slaw

Korean BBQ chicken melt

Applewood smoked cheddar and caramelised red onion (v)

Hand carved ham and smoked cheddar

Tuna mayonnaise with peppers, red onion
and mature cheddar

Sandwiches £7.00 each

Served on a choice of white or brown bloomer with a
rainbow slaw on the side (gluten free bread available)

Hand carved ham salad

Applewood smoked cheese and caramelised onion (v)

Egg mayonnaise (v)

Tuna mayonnaise

Roast chicken in honey & mustard dressing

Open Ciabattas £10.00 each

All served with rainbow slaw

Smashed avocado & feta (v)

Smoked salmon, strawberries & balsamic (+£ 1 .50)

Cajun chicken with peppers and onions

Fish finger served with tartare sauce

Fillet steak served with mushrooms & onions (+£ 1 .50)

Quiche (gf) £7.50

Homemade quiche of the day served with
a house side salad and rainbow slaw

(limited availability).



DAYTIME MENU

Salad Bowls £10.00

- Greek salad (v) (gf)
- Ploughman's
- Smoked salmon, strawberries & balsamic (+£1.50) (gf)
- Chicken & bacon (gf)

Sides (v)

- Chunky chips (gf) £4.50
- Sweet potato fries (gf) £4.50
- Rainbow slaw £4.50
- Olives & feta cheese (gf) £7.00
- Warmed pitta breads served with dips £7.00
- Box of Yorkshire crisps £3.50
(add feta cheese for £1.00)

Desserts (v)

- Cake of the day £4.00
- Fruit scone served with clotted cream and strawberry jam
£4.00
- Cheese scone £3.50
- Cupcake £3.00

Champagne Bar Afternoon Tea

(Must Be Pre-Booked)

Served Tuesday – Saturday 12 noon until 4pm

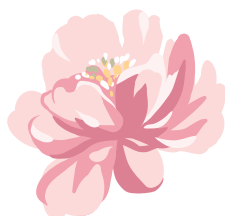
Afternoon Tea with Tea / Coffee £22.50 per person

Afternoon Tea with Prosecco £30 per person

Afternoon Tea with Champagne £35 per person.

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EVENTS AT THE CHAMPAGNE BAR

Sides (v)

Planning your celebration with us? We offer the below platters for **Pre – Order Only** for your special day. (Minimum order of 20 people).

All recommended for 4 to 5 people.

Mixed Sandwich Platter £35.00

A mix of our freshly made sandwiches.

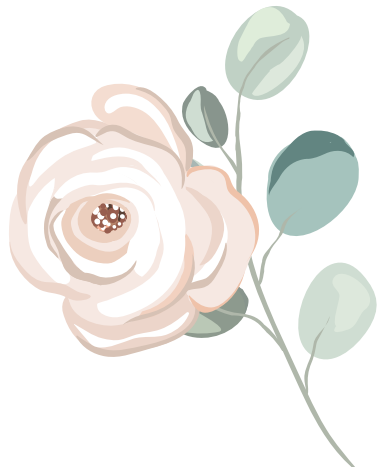
Tapatiser Platter £35.00

A choice of 5 tapas dishes from our menu, served with a portion of sweet potatoe fries OR chunky chips.

Large Cheeseboard £40.00

A selection of local and continental cheese, crackers, pickle, and apple.

Fancy something sweet too? Ask about our cupcake options.



CHAMPAGNE

By The Glass 125ml

Laurent-Perrier Brut (v) NV	£13.50
Laurent-Perrier Cuvee Rose (v) NV	£18.50

Laurent Perrier

Laurent-Perrier Brut (v) NV	£70.00
Laurent-Perrier Cuvee Rose (v) NV	£110.00
Laurent-Perrier Blanc de Blancs NV	£130.00
Laurent-Perrier Brut Magnum NV	£160.00
Laurent-Perrier Cuvee Rose Magnum NV	£220.00

Moet & Chandon

Moet & Chandon Brut Imperial (v) NV	£75.00
Moet & Chandon Rose Imperial (v) NV	£95.00

Veuve Clicquot

Veuve Clicquot Brut NV	£80.00
Veuve Clicquot Rose NV	£95.00

SELECT LIST

Grand Siècle Itération N°26 (v) £290.00

This prestige cuvee from Laurent-Perrier is produced using fruit from three exceptional vintages. Once blended, the wine stays on lees for around 5 years to develop more complexity and power. Flavours of fruit, hazelnut and honey.

Dom Perignon Cuvee (v) £290.00

Stylish and seductive, open and expressive with delicate ripe stone fruit, floral touches and minerality. Beautifully palate, with hints of honey leading to a polished finish and a touch of crisp grapefruit. Complete and harmonious with an irresistible vibrancy and energy.

“Too much of anything is bad, but too much champagne is just right”

F. Scott Fitzgerald

SPARKLING WINE

125ml

75cl

Prosecco

£7.95

£34.00

Italy

A beautiful straw yellow colour with aromas of apples and pears. Fresh, fragrant, and fruity.

Prosecco Rose

£7.95

£36.00

Italy

A lightly-coloured sparkling rose with floral notes and a fine, seductively delicate mousse.

Cava, Vilarnau Edicion (V / Org)

£35.00

Barcelona, Spain

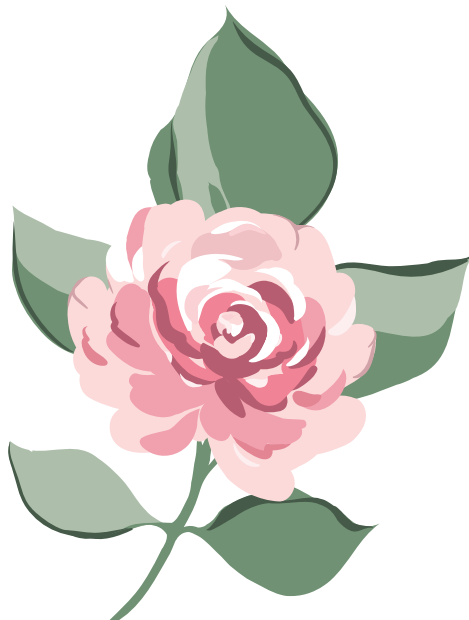
The traditional method of producing Cava with a slightly sweeter dosage, the perfect condition between Prosecco and Champagne.

Cava Rosé, Vilarnau Edicion Limitada (V / Org)

£38.00

Barcelona, Spain

An endless stream of elegant pink bubbles and mouth-watering summer fruit flavours.



WHITE WINE

125ml 250ml 75cl

Obra Prima Doc Vinho Verde (v) £4.60 £7.50 £23.00

Portugal

Early harvesting of grapes gives this wine a real bright freshness with flavours of tropical fruit and citrus. On the palate there's ripe fruit flavours and a delicate natural effervescence.

I Castelli Pinot Grigio

Delle Venezie D.o.c (v) £5.00 £8.50 £25.00

Italy

Straw in colour with delicate aromatic notes, the palate is fruity and fresh with some minerality and a rounded texture.

Calmel & Joseph Villa £5.50 £9.50 £27.00

Blanche Chardonnay (v)

Languedoc Roussillon

This full bodied but elegant Chardonnay is a good alternative to some richer wines from Burgundy. Ripe fruity flavours of apple, peach and mango mingle with creamy vanilla, hazelnut and subtle sweet spice.

Rothschild Sauvignon Blanc £5.75 £9.75 £28.00

Languedoc Roussillon

Intense aromas of grapefruit and lime on the nose carry through to a refined and elegant palate of citrus and gooseberry fruit with a rich and expressive personality.

Cloudy Bay Sauvignon Blanc £50.00

New Zealand

The palate is ripe, fine and succulent, offering zesty ripe citrus flavours coupled with an edge of minerality and sweet herbs.

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RED WINE

125ml 250ml 75cl

Morador Tinto (v) £4.60 £7.50 £23.00

Navarra Tempranillo

Spain

A brilliant red-garnet colour with clean and intense aromas of ripe cherry fruit develop in to a fresh palate of berry fruit with a delicate hint of vanilla.

Rothschild Merlot £5.30 £8.80 £26.00

Languedoc, Roussillon

Deep red velvet colour with a supple nose of cherry and raspberry lead in to a medium bodied palate of morello cherry and blackberry.

Calmel & Joseph Blance Malbec £5.50 £9.00 £27.00

Languedoc, Roussillon

Deep purple in the glass with aromas of jammy red fruit, cedar and spice notes. On the palate the wine is smooth and juicy with dark berry fruits and vanilla spice. A great alternative to the now popular Argentinian malbec.

ROSE WINE

125ml 250ml 75cl

L Castelli Pinot Grigio Blush £5.00 £8.50 £25.00

Delle Venezie Doc

Italy

Slightly mineral, soft and persistent with fruity notes and light aromatics. SWA Bronze Award.

Painted Ladies White Zinfandel £5.00 £8.50 £25.00

California

Medium bodied with a lovely salmon colour, this off dry rose wine has juicy flavours of raspberry and cherry and subtle tropical fruit aromas. Fantastic as an aperitif or with lightly spiced foods.

Marius Peyol Provence Rose £34.00

Provence

This delicately pale pink wine has flavours of red fruit, blossom and gentle spice notes.

Whispering Angel (75cl) £50.00 (1.5L) £100.00

Provence

Dry and crisp with delicate summer berry fruits balanced by citrus zest acidity and a deliciously creamy finish.

FIZZ COCKTAILS

! Bellini £10.00

Based on the classic Italian drink created in Harry's Bar, Venice, your choice of fresh fruit puree is topped with Prosecco. Choose from strawberry, raspberry, passionfruit, peach, or mango.

! Kir Royal £10.50

Sweet and simple, Cassis and Prosecco (or swap cassis for strawberry, raspberry or rose liqueur).

! Hugo £11.00

St Germain elderflower liqueur, stirred with fresh mint and lime. Topped with Soda and Prosecco.

! Elderbubble £11.00

A soft and refreshing flute of bubbly with hints of elderflower, cucumber, and citrus fruit.

! Grey Goose Kiss £11.00

Grey Goose vodka, St. Germain Elderflower liqueur and fresh lime, shaken then topped with Prosecco.

! Polish Spring Punch £11.00

Blackcurrant Liqueur shaken with Belvedere. Topped with Prosecco.

! Aperol Spritz £10.00

Aperol Liqueur, topped with Prosecco and a splash of soda. Served over ice and garnished with a slice of orange.



CLASSIC COCKTAILS

🍸 Pornstar Martini £9.00

The perfect balance of passion fruit and vanilla is finished with a splash of fizz for added indulgence.

🍸 Espresso Martini £9.00

A sumptuous creamy mix of Licor 43, coffee liqueur and rich espresso.

🍹 Mai Tai £9.00

The name originally means “out of this world” from its Tahitian background. It is a blend of Appleton Estate VX rum with lime, orange, and almond flavouring.

🍸 French Martini £9.00

A modern classic. Grey goose vodka, Chambord, and pineapple.

🍸 Margarita £9.00

A perfect balance of tequila, fresh lime, and Cointreau.

🍹 Bramble £9.00

Beefeater gin, lemon and sugar shaken, topped with sweet blackcurrant liqueur.

🍷 Bloody Mary £9.00

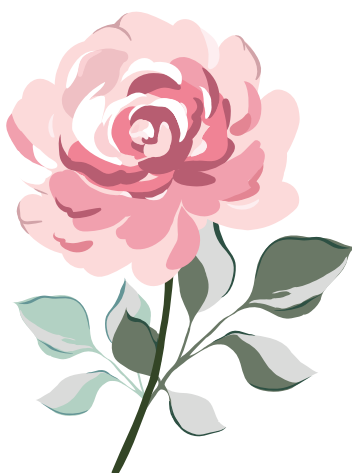
Absolut vodka with a classic blend of spices and tomato juice. Ask staff for spice preference.

🍹 Pina Colada £9.50

A blend of coconut, pineapple, cream and malibu rum, one you must try!

🍸 Cosmopolitan £9.00

A blend of Absolut Citron, Cointreau and fresh lime combined with cranberry juice.



CLASSIC COCKTAILS

 **Disaronno Sours** £8.50

Classic Italian cocktail mixed with amaretto, lemon, egg white, sugar, and bitters.

 **Daiquiri** £8.50

Aged Havana rum, lime, and sugar syrup. Choose from strawberry, raspberry or mango and passion fruit.

 **Classic Old Fashioned** £9.50

A drink for any bourbon lover. This drink contains Bulleit Bourbon, soft brown sugar, Angostura Bitters, and orange zest. A strong but smooth drink.

 **Negroni** £8.50

An Italian cocktail made of one part Beefeater gin, one part Rosso Martini and one part Campari garnished with orange.

 **Long Island Iced Tea** £9.00

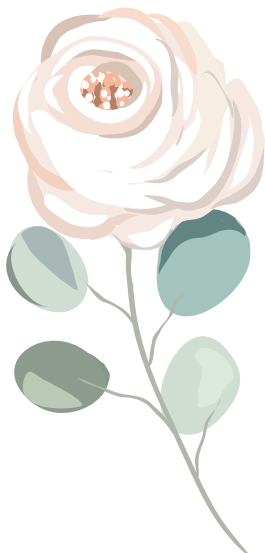
The classic mix of five white spirits with hints of citrus and a splash of cola. Choose from classic, lemonade, or cranberry top.

 **Lychee Martini** £9.00

A delicate vodka martini, featuring the sweet taste of lychee fruit.

 **Flat White Martini** £9.00

A smooth twist on the classic Espresso martini, using baileys and vodka shaken with fresh coffee.



EBONY SIGNATURE COCKTAILS

🍹 Coconut Margarita £9.00

Sit back, relax, and enjoy Cazcabel coconut tequila mixed with fresh lime served over ice.

🍹 Whatchu Talkin' Bout Willis £9.00

An Ebony classic! If you like rum, you'll love this well-balanced cocktail. Served long over ice.

🍹 Crème Caramel £9.00

Just like the French dessert, this martini has a creamy caramel flavour with a touch of vanilla and is lightly dusted with nutmeg.

🍹 Bubblicious £9.00

Raspberry and bubblegum flavours paired together to create the perfect sweet gin cocktail. Created by Luke Watson, Ebony 21.

🍹 Peardrop £9.00

A sweet pear and raspberry combination topped with lemonade served long. Created by Amy Willis, Ebony 14.

🍹 Strawmeister £9.00

A combination of strawberry liqueur shaken with Jägermeister topped with lemonade. Created by Andrew Gulliver, Ebony 08.

🍹 Gin Slim £8.50

Classic English flavours of Beefeater gin, elderflower, cucumber and apple.

🍹 Raspberry & Amaretto £8.50

Sweet raspberry and amaretto balanced with a splash of lemon, topped with lemonade.

🍹 Cham69 £8.50

A sweet and sour mix of Chambord, Disaronno, fresh lemon, and sugar syrup laced with Absolut vodka.

🍹 Strawberry & Balsamic Martini £9.00

An unbelievable mixture of flavours that works perfectly.

MOJITOS

■ **Classic Mojito** £9.00

A true classic made from fresh mint, lime and sugar muddled together with Havana rum to create a perfect drink. Choose from classic, strawberry or raspberry.

■ **Cucumber & Elderflower Mojito** £9.00

The beautifully refreshing taste of Hendricks gin and elderflower liqueur make this a mojito you must try.

■ **Paradise Mojito** £9.00

A tropical twist on the classic. Fresh mint, lime and sugar muddled together with Disaronno and Midori topped with fresh cranberry juice.

■ **Coconut Mojito** £9.00

A delicious combination of sweet pineapple, fresh lime, mint, and Malibu rum.

■ **Passionfruit & Lychee Mojito** £9.00

An exotic and fruity mix of Passoa, Lychee liqueur, fresh mint, and lime topped with soda.

■ **Pornstar Mojito** £9.50

The combination you didn't know you needed, our most popular cocktail twisted into a refreshing mojito.

MOCKTAILS

🍷 **Virgin Frozen Daiquiri** £6.50

Choose from strawberry, raspberry, or mango and passion fruit.

■ **Virgin Apple Mojito** £6.50

🍷 **Virgin Pornstar Martini** £6.50

■ **Lychee & Coconut Lemonade** £6.50

■ **Kiwi & Pineapple Cooler** £6.50

EBONY SIGNATURE SHOTS

🍷 **Fizz Shower £4.00**

Cacao, Framboise and Prosecco.

🍷 **Squashed Frog £4.00**

Grenadine, Advocaat and Midori.

🍷 **44 Magnum £4.50**

Black Sambuca and Absinthe.

🍷 **Alabama Slammer £4.00**

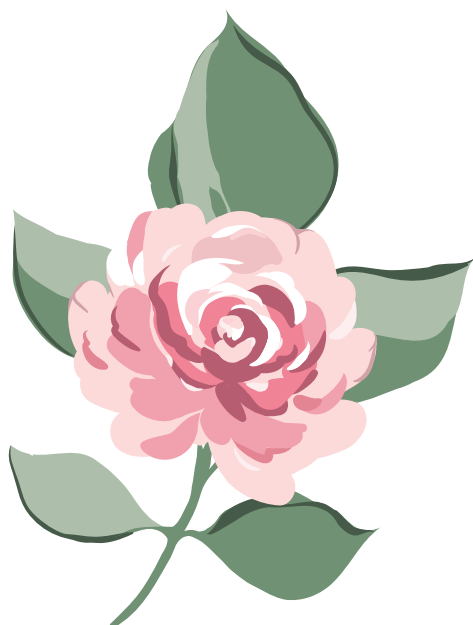
Southern Comfort, Disaronno, and Gordon's Sloe Gin.

🍷 **Pornstar Martini Shot £4.00**

Passoa, vanilla syrup and Prosecco

🍷 **Pink Panther £4.00**

Tequila Rose, Disaronno Velvet, strawberry.



SPIRITS

VODKA

(mixer not included)

Single / Double

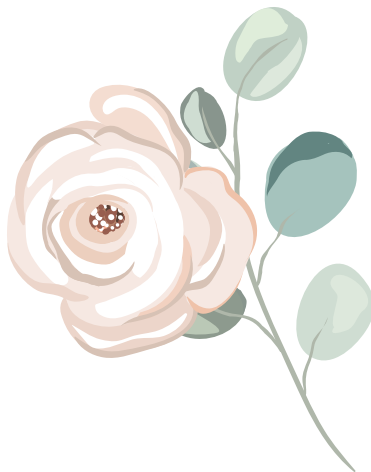
Absolut	4.30 / 6.50
Absolut Flavours	4.60 / 7.50
Grey Goose	5.80 / 8.80
Belvedere	5.60 / 8.60

GIN

(mixer not included)

Single / Double

Beefeater London	4.30 / 6.50
Beefeater Flavours	4.50 / 7.40
Plymouth	4.50 / 7.40
Whitley Neil Raspberry	4.60 / 7.50
Whitley Neil Rhubarb And Ginger	4.60 / 7.50
Gordons Sloe	4.60 / 7.50
Tanqueray	4.80 / 7.70
Tanqueray Number Ten	5.80 / 8.80
Hendricks	5.30 / 8.30
Bombay Sapphire	4.90 / 7.90
Monkey 47	6.00 / 10.50
Durham	5.00 / 8.00
Malfy Gin Con Arancia	5.30 / 8.30
Malfy Gin Con Limone	5.30 / 8.30
Malfy Gin Pink Grapefruit	5.30 / 8.30



SPIRITS

RUM

(mixer not included)

Single / Double

Bacardi	4.30 / 6.50
Havana Especial	4.30 / 6.50
Havana Cuban Spiced	4.30 / 6.50
Havana 7	5.10 / 8.10
Bacardi Raspberry	4.20 / 6.40
Bacardi 8 Yr	5.00 / 8.00
Appleton	5.00 / 8.00
Malibu	4.20 / 6.40
Kraken	5.10 / 8.10
Bumbu	5.10 / 8.10
Diplomatico	6.00 / 9.00
Don Papa	6.00 / 9.00
Red Leg Flavours	4.40 / 7.40
Langs Banana	4.40 / 7.40
Old J	4.40 / 7.40
Ron Zacapa 23	8.00 / 13.00

WHISKY & BRANDY

(mixer not included)

Single / Double

Bulleit Bourbon	4.80 / 7.40
Chivas Regal 12	5.00 / 8.00
Johnny Walker Red Label	4.30 / 7.00
Johnny Walker Black Label	5.00 / 8.50
Jameson	4.40 / 6.90
Monkey Shoulder	5.00 / 8.00
Jack Daniels	4.50 / 6.80
Glenfiddich 12	5.00 / 8.00
Glenlivet 12	5.00 / 8.00
Laphroaig 10	5.00 / 8.00
Martell Vs	5.00 / 8.00
Hennessy Vs	5.50 / 8.50

