

Champagne Bar

Welcomes you

Ebony is regarded as Durham's most prestigious champagne and cocktail bar/daytime eatery. As an independent family run business that leaves a lasting impression.

Set in the heart of a beautiful historic City, Ebony can be located in the centre of Durham's nightlife; the Walkergate complex.

With weeknights and weekends regularly coming alive with an eclectic mix of diverse music and local musicians to take us into the weekend on a Friday night singing a variety of acoustic songs followed on a Saturday with retro DJs.

Monday – Thursday	10am – 12pm
Friday – Saturday	10am – 1am
Sunday	12am – 12pm

www.ebonychampagnebar.co.uk
0191 375 7121

Drinks Menu

DRAUGHT BEER & CIDER

Heineken	Pint	£4.60	Half Pint	£2.70
Birra Moretti	Pint	£4.60	Half Pint	£2.70

BOTTLED BEER & CIDER

Various bottled beers & ciders from around the world. £4.20 - £5.00

CHAMPAGNE BY THE GLASS

125ml

Mercier Brut	NV	£9.00
Mercier Rosé	NV	£10.00
Moët Brut	NV	£10.50
Moët Rosé	NV	£14.50
Veuve Clicquot Brut	NV	£12.50
Perrier-Jouët Brut	NV	£12.50

“There comes a time in every woman’s life when the only thing that helps is a glass of champagne”

Bette Davis

CHAMPAGNE BY THE BOTTLE

MERCIER

Mercier Brut	NV	£52.00
Mercier Rosé	NV	£56.00

LANSON

Lanson Brut	NV	£60.00
Lanson Rosé	NV	£70.00

LAURENT PERRIER

Laurent Perrier Brut	NV	£68.00
Laurent Perrier Cuvée Rosé Brut	NV	£85.00

MOËT & CHANDON

Moët & Chandon Brut Imperial	NV	£61.00
Moët & Chandon Rosé Imperial	NV	£85.00
Moët & Chandon Vintage	V	£90.00
Moët & Chandon Brut Imperial Magnum	NV	£140.00

CHAMPAGNE DE CASTELNAU

Champagne de Castelnau Brut	NV	£55.00
Champagne de Castelnau Rosé	NV	£60.00

VEUVE CLICQUOT

Veuve Cliquot Brut	NV	£67.00
Veuve Cliquot Rosé	NV	£84.00
Veuve Cliquot Rich	NV	£85.00
Veuve Cliquot Magnum	NV	£150.00

PERRIER-JOUËT

Perrier-Jouët Brut	NV	£68.00
Perrier-Jouët Blason Rosé	NV	£95.00
Perrier-Jouët Belle Epoque	V	£220.00
Perrier-Jouët Belle Epoque Rosé	V	£300.00

BOLLINGER

Bollinger Special Cuvée	NV	£78.00
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LOUIS ROEDERER

Louis Roederer Cristal Brut	V	£300.00
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DOM PÉRIGNON

Cuvée Dom Pérignon	V	£190.00
Dom Pérignon Rosé	V	£400.00
Dom Pérignon Magnum	V	£500.00

KRUG

Krug Grande Cuvée	NV	£190.00
Krug Vintage	V	£250.00
Krug Rosé	NV	£400.00

RUINART

Ruinart Blancs de Blancs	NV	£120.00
Ruinart Rosé	NV	£120.00

"Too much of anything is bad, but too much Champagne is just right"
- F. Scott Fitzgerald

WHITE WINE

125ml 250ml 75cl

CASSALETTO BIANCO VINO D'ITALIA £4.20 £6.60 £19.00

Italy

A young refreshing wine, floral and aromatic on the nose with a hint of grapefruit and pear on the palate.

CENTRAL MONTE SAUVIGNON BLANC £4.30 £6.80 £20.00

Chile

Aromas of grapefruit that lead to a crisp and dry palate with hints of lemon and lime.

PINOT GRIGIO SERENO £4.60 £7.00 £20.50

Italy

Shows delicate, floral and fruity aromas on the nose. Crisp and fresh on the palate with a juicy citrus character and a hint of nuttiness.

VIA ALTA CHARDONNAY £4.60 £7.00 £20.50

Chile

A fresh, tropical fruit flavoured Chardonnay. This wine displays lots of refreshing citrus acidity to give a great lift on the palate.

PICPOUL DE PINET £21.95

France

Crystal clear with green highlight. Soft, delicate nose, with pleasant hints of acacia and hawthorn blossom. Delicate and fresh in the mouth it has an excellent balance of structure and acidity.

AMATORE BLANCO VERONA £24.00

Italy

A beautiful straw-yellow colour with intense citrus and tropical fruit aromas. Gold Medal at the 2017 Sommelier Award.

CLOUDY BAY SAUVIGNON BLANC £8.00 £13.00 £35.00

New Zealand

The palate is ripe, fine and succulent, offering zesty ripe citrus flavours and mouth watering aromas of passionfruit and lemongrass.

TERRAZAS RESERVE CHARDONNAY £32.00

Argentina

This high quality wine is packed with white peaches, butterscotch, dried apricot and a creamy mid-palate.

RED WINE

125ml 250ml 75cl

CASSALETTO ROSSO VINO D 'ITALIA £4.20 £6.60 £19.00

Italy

Red forest-fruit flavours with a hint of sweet plum, all kept in check by soft tannins.

CENTRAL MONTE MERLOT £4.30 £6.80 £20.00

Chile

A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine.

HEALY & GRAY ESTATE

MALBEC BONARDA £4.40 £7.50 £23.00

Argentina

The juicy fruit of Malbec combines beautifully with the subtle spiciness of Bonarda resulting in a wine which is velvety smooth.

GROWERS GATE SHIRAZ £23.00

Australia

Deep red in colour with a purple hue, this Shiraz combines vibrant blackberry and liquorice aromas with ripe berry flavours and soft tannins, producing wine with richness and complexity.

FAUSTINO RIVERO JOVEN - RIOJA £23.00

Spain

A bright wine with red berry aromas underscored by notes of liquorice.

AMATORE ROSSO VERONA £24.00

Italy

Over-ripe fruit flavours with soft tannins and a long, intriguing finish. Gold Medal at the 2017 Sommelier Award.

TERRAZAS RESERVE MALBEC £32.00

Argentina

Estate grown wine from vineyards that have an average age of 45 years. A plushly textured wine with fine tannins and typical notes of violets, black cherries, plums and chocolate. In short - fantastic!

CLOUDY BAY PINOT NOIR £9.00 £16.00 £45.00

New Zealand

Exudes ample red and black fruit, including rhubarb, bramble fruit and cranberry. It is balanced with notes of fresh mushroom, white pepper and savoury spice. We love this vintage's delicate and lacy tannin structure.

ROSÉ WINE

125ml 250ml 75cl

CASSALETTO ROSATO D' ITALIA £4.20 £6.60 £19.00

Italy

Cherries and pomegranate notes are found in this soft pink Rosé.

PINOT GRIGIO ROSÉ SERENO £4.30 £6.80 £20.00

Italy

The height of fashion – light fresh strawberry flavours and very easy drinking.

MONTEREY BAY ZINFANDEL ROSÉ £4.60 £7.00 £20.50

California

Quite the most delicious wine, a racy mix of watermelon and cherry with a delectable sweetness.

SPARKLING WINE

75cl

CASTELL LLORD CLASSIC BRUT £30.00

Spain

A great quality sparkler with sublime fruit flavours and a fresh, dry finish.

RIVANI PROSECCO SUPERIORE DOCG £30.00

Italy

From select vineyards in Conegliano Valdobbiadene, the most prestigious area for Prosecco production. A beautiful bouquet of acacia and wisteria flowers combined with a fragrance of fresh fruits. A fresh and joyful palate.

CUVÉE 1821 SPARKLING ROSÉ £31.00

Italy

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

DOMAIN CHANDON £40.00

Argentina

Brut Classic consistently expresses our signature flavour profile of apple, pear and citrus flavors and aromas with a hint of spice that leads to a soft, dry finish.

DOMAIN CHANDON ROSÉ £40.00

Argentina

In the glass, our Rosé is a pretty pink with intense ripe strawberry, juicy watermelon, and fresh red cherry fruit aromas and flavors. On the palate, this wine is creamy and seductive with a defined structure from the Pinot Noir added in its final stages.

CHAMPAGNE COCKTAILS

“Champagne and orange juice is a great drink. The orange improves the Champagne. The Champagne definitely improves the orange.”

– Philip, Duke of Edinburgh

At Ebony Champagne bar we've combined classic champagne cocktails from around the world with our own unique infusions. It goes without saying that there's always room for improvement and as Philip quotes champagne improves everything.

CHAMPAGNE BELLINI £8.50

Champagne variant of the classic Italian drink created in Harry's Bar, Venice.

KIR ROYALE £8.75

Sweet and simple, Cassis and Champagne (ask at the bar for variants).

BUCKS FIZZ £7.50

A complementary blend of Champagne and orange juice, simple yet effective.

CLASSIC £8.75

Built simply with a sugar cube, Angostura Bitters, Martell VS Cognac and topped with Champagne. This is an excellent way to spice up your bubbly.

TAKE IT SLOE HONEY £8.75

Gordon's Sloe Gin, honey vodka, vanilla syrup and Champagne marry together perfectly to create a very interesting yet sweet drink.

ELDERBUBBLE £8.75

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

COSMO ROYAL £8.75

An adaption of the true classic Martini. The Cosmopolitan, with added Champagne to give a special sparkle.

GREY GOOSE CHAMPAGNE KISS £9.00

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

SHE'S KRAKEN £8.75

Kraken Rum, Crème de Mure and fresh lemon shaken and topped with champagne.

CLASSIC COCKTAILS

Some people would argue that you should never change something that has been branded a classic, but here at Ebony we like to mix it up a bit and we believe change is a good thing. So we've designed the perfect mix of contemporary classic cocktails as well as keeping some authentic cocktails on our menu.

LONG ISLAND ICED TEA £7.00

*The classic mix of five white spirits with hints of citrus and a splash of cola.
(Please ask for variants)*

MAI TAI £7.00

The name originally means "Out of this World" from its Tahitian background. It is a blend of Appleton Estate Signature Blend rum with lime, orange and almond flavouring.

MANHATTAN £7.25

*The Manhattan is a Bulleit bourbon based cocktail.
Ask for it Sweet, Dry or Perfect.*

SCREWBALL £7.00

Twisted from the classic Snowball with a little more depth. Mixing a blend of Advocaat, lime, ginger and a kick of all important Lime Vodka.

APPLE TINI £7.00

This popular drink may have helped save the Martini, ladies love the sweetness, men love the bite.

FRENCH MARTINI £8.50

A modern classic. Grey Goose Vodka, Chambord and pineapple.

MARGARITA £7.00

*A perfect balance of Tequila, fresh lime and Cointreau. Officially the world's favourite cocktail. Served to your preference...
Fruit / Frozen / Salt / Short.*

BRAMBLE £7.00

Love Gin, this is a must. Gordon's Gin, lemon and sugar shaken and topped with sweet blackcurrant liqueur.

BLOODY MARY £7.00

Smirnoff Vodka with a classic blend of horseradish, spices and tomato juice.

PINA COLADA £7.50

Blend of coconut and Malibu rum, a one you must try.

COSMOPOLITAN £7.00

A true classic. A blend of Absolut Citron Vodka, Cointreau and fresh lime combined with cranberry juice. Served in a frozen martini glass with a flamed orange zest garnish.

VESPER

£7.50

The classic Bond Martini shaken from Ian Flemming's 'Casino Royale'. Simply Gordon's Gin, Smirnoff Vodka and Dry Vermouth, shaken to dilute and give a cloudy appearance, garnished with a lemon twist.

CAIPIRINHA

£7.25

The drink originates from Brazil, known as the working man's drink in Brazil. Made from fresh lime, brown sugar and a silver Cachaca. This drink is simple but refreshing. (Ask at bar for variants) Served with gold Cachaca - £7.75

SOURS

£7.00

Mixed with your choice of spirit, lemon, sugar and Angostura bitters. This is a classic way of lengthening your favourite tipple. House recommendation is with Amaretto.

DAIQUIRI

£7.00

The classic Cuban drink. Aged Bacardi Rum, lime and sugar syrup. How do you like yours?... (Ask at bar for fruit variants)

EBONY SIGNATURE COCKTAILS

Our house signature cocktails are created by our own IN-HOUSE MIXOLOGISTS, putting their talent to the test to bring you our unique cocktail creations.

- PORNSTAR MARTINI** £8.50
With a shot of Champagne on the side.
- GIN SLIM** £7.00
Classic English flavours of Gordon's Gin, cucumber, elderflower and apple.
- RASPBERRY & AMARETTO CRUSH** £7.00
Sweet raspberry and amaretto balanced with a splash of lemon.
- CHAM69** £7.00
A sweet and sour combination of Chambord, Amaretto, fresh lemon and sugar syrup laced with Smirnoff Vodka.
- CHERRY LUST** £7.00
A fruity blend of Cerise Liqueur, Amaretto and Gordon's Gin with a soda top.
- SAPPHIRE FUSION** £7.00
Gordon's Gin mixed with various fruity flavours with a beautiful taste of lychees.
- STRAWMEISTER** £7.00
A combination of pureed strawberries and strawberry liqueur shaken with Jagermeister topped with lemonade. Created by Andrew Gulliver, Ebony 08.
- JAGERBERRY** £7.00
A combination of raspberries and raspberry liqueur shaken with Jagermeister topped with lemonade.
- STRAWBERRY & BALSAMIC MARTINI** £7.50
An unbelievable mixture of flavours but work perfectly.
- PERFECTED PASSION** £7.00
So many flavours that create a tropical martini perfect for the summer. Made from orange, mango and passion fruit.
- DEE-LICIOUS** £7.00
A sweet tropical blend of melon, lychee, kiwi and pineapple served in a martini glass. Created by Dee Chadwick, Ebony 08.
- CRÈME CARAMEL** £7.00
Just like the French dessert, this Martini has a creamy caramel flavour with a touch of vanilla and is lightly dusted with nutmeg.
- FRUIT & NUT** £7.00
Combining hazelnut with raspberries and Gordon's Sloe Gin, The result gives this cocktail depth and character.

- CHERRY BLOSSOM** £7.50
Created with Durham Botanical Gardens in mind, during spring this place is bursting with aroma. Pineapple, Cherry & Rum make this cocktail a burst with flavour.
- PARIS TO MANHATTAN** £7.00
For Bourbon drinkers, pairing the traditional Manhattan with St-Germain elderflower to give this cocktail a modern edge.
- POLISH SPRING PUNCH** £7.50
Black Raspberry shaken with Belvedere, topped with Champagne.
- DREAM** £7.00
Combining local Durham Gin with Fresh Strawberries, White Chocolate Liqueur & Champagne.
- CIROC PINK GRAPEFRUIT & PASSIONFRUIT MARTINI** £7.50
Tingling, zesty and brash. Ciroc Vodka, Pure Passionfruit Syrup, Fresh Grapefruit Juice, Lemon Juice, Champagne.
- TANQUERAY NO.10 RASPBERRY COLLINS** £7.95
Balanced, rounded, agreeable and unashamed. Tanqueray No. TEN Gin, Fresh Raspberry Purée, Lemon Juice, Sugar, Mint Sprig, Fresh Raspberry.
- SPICED PEAR** £7.50
Pear infused cocktail combined with pear liqueur, spiced rum, sugar syrup, fresh lemon topped with fresh pear juice.
- KIWI & ELDERFLOWER MARTINI** £7.50
Refreshing Gin based cocktail mixed with an Elderflower liqueur, fresh lemon and Kiwi syrup.
- HONEYSUCKLE** £7.50
A sweet yet fruity cocktail, combined with Belvedere Vodka, Crème de Peche and fresh raspberries.
- LAST STRAW** £7.00
Sweet strawberry and Gordon's Pink Gin topped with Ginger Ale.
- SUGAR LIPS** £7.00
Plum and Vanilla Liqueur mixed with vanilla Vodka and Pineapple Juice.

MOJITO'S

In 1586, Sir Francis Drake's ships sailed towards Havana but there was an epidemic of dysentery and scurvy on board. Local South American Indians had remedies for various tropical illnesses, so a small boarding party went ashore on Cuba and came back with ingredients for an effective medicine.

Here at Ebony we combine those ingredients, fresh mint, lime and sugar, together with various spirits and fruit to create a perfect twist on the traditional mojito.

CLASSIC MOJITO £7.00

A true classic made from fresh mint, lime and sugar, muddled together with Bacardi to create a perfect drink.

CUCUMBER & ELDERFLOWER MOJITO £7.50

Hendricks Gin and St. Germain Elderflower liqueur.

PARADISE MOJITO £7.50

Disaronno and Midori finished off with cranberry.

COCONUT MOJITO £7.50

Malibu coconut rum topped with pineapple.

OLD J CHERRY SPICED MOJITO £7.50

Old J Cherry Spiced Rum a touch of fresh cherry.

ORANGE MOJITO £7.50

Cointreau topped with fresh orange.

PASSION FRUIT & LYCHEE MOJITO £7.50

Passionfruit Syrup, Passoa and Lychee.

SHOTS

CHAMPAGNE SHOWER £4.50

Cacao, Framboise & Champagne. Created by Andrew Gulliver.

SQUASHED FROG £4.50

Grenadine, Advocaat and Midori.

44 MAGNUM £4.50

Black Sambucca and Absinthe.

ALABAMA SLAMMER £4.50

Southern Comfort, Amaretto & Sloe Gin.

PORNSTAR MARTINI SHOT £4.50

Passoa, vanilla & champagne.

ESPRESSO COCKTAILS

The Espresso Martini is one of the most famous and recognisable cocktails around the world. However, in cocktail terms, the Espresso Martini has a relatively short history dating back to the early 80's. Here at Ebony we've created some modern variations on this truly classic cocktail. With an aromatic perfume of Italian coffee created with a balance of liqueurs to ensure this cocktail is perfect for anytime of the day or night.

CLASSIC ESPRESSO MARTINI £7.00

A sumptuous creamy mix of Licor 43, Coffee Liqueur and Rich Espresso.

KARAMEL SUTRA £7.50

A blend of Caramel and Creamy Espresso.

ESPRESS YOURSELF £7.50

A creamy coffee Martini made with luxury Patron XO Café with added Mexican liqueur.

CHOCOLATE ORANGE ESPRESSO £7.50

A perfect balance of the citrus orange and the rich yet sweet combination of chocolate and coffee.

FROZEN ICE CREAM COCKTAILS

STRAWBERRY CHEESE CAKE £9.00

A dessert for adults. Amaretto, Absolut Vanilla Vodka, fresh strawberries blended with vanilla ice cream and topped with cream.

FROZEN BLACK IRISH £9.00

Smirnoff Vodka, Baileys and Kahlua blended with vanilla ice cream, topped with cream.

THE BOURBON COOKIE £9.00

A blend of Baileys, Amaretto and Cacao with real bourbon cookies, cream

OLD FASHIONED COCKTAILS

The first use of the name "Old Fashioned" for a Bourbon whiskey cocktail was said to have been at a gentlemen's club founded in 1881 in Louisville, Kentucky. Each year, during the first two weeks of June, Louisville celebrates "Old Fashioned Fortnight" to appreciate this wonderful classic.

At Ebony we like to continue traditions and what better way to do that than to ensure our old fashioned is made with love and care, just like they were made back in Louisville, Kentucky with an Ebony contemporary twist.

CLASSIC OLD FASHIONED £7.50

A drink for any bourbon lover. This drink contains Bulleit Bourbon, soft brown sugar, Angostura bitters and orange zest. A strong but smooth drink which we recommend you to try.

CHOCOLATE & RUM OLD FASHIONED £7.50

A twist on the classic using Appleton Estate Signature Blend provides a sweet yet aromatic taste the chocolate and rum Old Fashioned delivers simplicity and a different twist on the classic.

OLD & APPLEY MARRIED £8.00

A Kentucky straight bourbon, Woodford Reserve bourbon blended with maple syrup and apple. Sweet and smoky it's a classic combination.

MOCKTAILS

VIRGIN FROZEN DAIQUIRI £5.50

Your choice of fresh fruit, if available, blended with lime, syrup and crushed ice.

VIRGIN APPLE MOJITO £5.50

A Mojito without rum. Simple but very refreshing.

VIRGIN AMARETTO SOURS £5.50

A non-alcoholic twist on a classic drink. Short and sweet.

REFRESHER £5.50

A fruit based drink, your choice of raspberry or strawberry with hints of citrus.

SHIRLEY TEMPLE £5.50

Simply pomegranate syrup, lime and ginger ale. Your favourite fruit juice can also be added.

VIRGIN BLOODY MARY £5.50

All the kick and flavour of a Bloody Mary without the Vodka.

RESERVING A SPACE

If you have that special occasion that requires a little seclusion, why not book a table or a booth are available for hire between 10am – 5pm Mon – Sat and 12pm – 5pm Sundays.

At Ebony we cater for all types of parties ranging from Birthdays to Wedding receptions which our conservatory accommodates any needs or requirements that you may have.

TABLES AND BOOTHS

Available to reserve in advance of your arrival. The booth area is both intimate and comfortable and will accommodate up to 10 People providing that special night or day time atmosphere.

Or perhaps you are looking for something more exclusive and are interested in hiring the entire area? Well, here at Ebony we can provide that larger space with, heaters and blankets readily available. The conservatory is perfect for those winter nights or summer days providing an open roof and a fantastic space for events.

If you would like to make a booking you can do by either:

Email: info@ebonychampagnebar.co.uk

Telephone: (0191) 3757121