



THE CHAMPAGNE BAR

BY
Ebony

WELCOMES YOU
TO OUR EXCLUSIVE FAMILY RUN
CHAMPAGNE BAR IN THE
BEAUTIFUL CITY OF DURHAM

OUR OPENING TIMES

MONDAY

CLOSED

TUESDAY

11AM TILL 8PM

WEDNESDAY

11AM TILL 10PM

THURSDAY

11AM TILL 11PM

FRIDAY & SATURDAY

10AM TILL MIDNIGHT

SUNDAY


12 NOON TILL 10PM

BOOKING INFORMATION

INFO@EBONYCHAMPAGNEBAR.CO.UK

WWW.EBONYCHAMPAGNEBAR.CO.UK

0191 375 7121



THE CHAMPAGNE BAR

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GIFT VOUCHERS

*During food hours only. (Tuesday - Thursday 11am till 5pm,
Friday 10am till 4pm, Saturday 10am till 4pm)*

BRONZE £26

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

SILVER £70

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

GOLD £120

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

PLATINUM £265

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 £45.00

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

AFTERNOON TEA WITH CHAMPAGNE £65.00

Serves two 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 5pm.



PROSECCO

2x 20cl Prosecco Brut £13.00

2x 20cl Prosecco Rosé £14.00

BEER

2 bottles of Peroni £7.00

COCKTAILS

2 for £13.00

Pornstar Martini, Cham 69, Daiquiri,
Long Island Ice Tea, Strawmeister, Mojito,
Bramble, Bubblicious, Peardrop,
Kir Royal, Gin Slim, Creme Caramel

NIBBLES

Box of Crisps £3.50



DAYTIME MENU

HOT DRINKS

Americano	£2.70	Hot chocolate	£3.50
Latte	£3.50	(add cream & marshmallows	
(add syrup for 0.50p:		for 0.50p)	
vanilla, caramel, almond ,			
cinnamon, toffee nut, coconut)			
Flat white	£3.50	English breakfast tea	£2.80
Cappuccino	£3.50	Earl grey	£2.50
Mocha	£4.00	Herbal tea	£3.00
Single espresso	£2.30	Almond & Soy available +	£0.50
Double espresso	£2.80		

BRUNCH - Served Tues - Thur 11am-12pm, Fri & Sat 10am-12pm

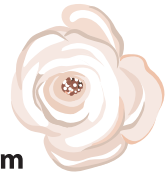
BAGELS - £8.50

Lightly smoked bacon & Cumberland sausage
Applewood smoked cheddar & locally sourced hand carved ham
Scottish smoked salmon, cream cheese & rocket
Smashed avocado & feta (v)

SCRAMBLED EGGS - £10.00

3 scrambled eggs served on either a bagel or toast, served with roasted vine tomatoes & mushrooms. Choose from:

Lightly smoked bacon
Salmon & black pepper
Avocado (v)



Served Tuesday to Friday from 12 noon until 5pm
Served Saturday 10am until 4pm

TAPATISERS - £7.50 per plate

Meatballs in a lightly spiced tomato sauce served with homemade nachos
Cumberland sausages, glazed in honey and wholegrain mustard
Chicken & chorizo skewers (gf)
Porcini mushroom arancini, served with aioli (v)
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

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

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

DAYTIME MENU

PANINIS - £8.00 each

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 seeded bun

Hand carved ham salad

Applewood smoked cheese and caramelised onion (v)

Egg mayonnaise served with freshly snipped cress (v)

Tuna mayonnaise

Roast chicken in honey and mustard dressing

Bacon sandwich £5.00

Sausage sandwich £5.00

Bacon & sausage sandwich £5.50

OPEN CIABATTAS - £10.00

All served with a house side salad

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 - £7.50 (gf)

Homemade quiche of the day served with a house side salad (limited availability).



SHARING PLATTERS £35.00 (2-3 PEOPLE)

Hot Platter

Grilled chicken breast served with vegetable spring rolls, garlic bread, onion rings, olives, feta cheese, chunky chips, BBQ & 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

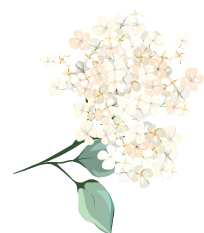
Fillet steak, Spanish meatballs, chicken & chorizo skewers, honey mustard & wholegrain Cumberland sausages. Served with caramelised red onion chutney.

Sharing cheeseboard £25.00

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

Jhan's Nacho sharing platter £12 (v)

Homemade nachos served with nacho cheese, jalapeno, salsa and smashed feta & avocado



DAYTIME MENU

SALAD BOWLS - £10.00

Greek salad (v)(gf)

Tuna mayonnaise (gf)

Ploughman's

Fillet steak (+£1.50) (gf)

Smoked salmon, strawberries & balsamic (+£1.50) (gf)

Chicken & bacon (gf)

SIDES (v)

Chunky chips (gf)

Sweet potato fries (gf)

Coleslaw (gf)

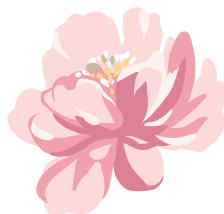
Olives & feta cheese (gf)

Warmed pitta breads served with dips

Box of Yorkshire crisps

Side salad

(add feta cheese for £1.00)



£4.50

£4.50

£4.50

£7.00

£7.00

£3.50

£3.50

DESSERTS (v)

Cake of the day

Fruit scone served with clotted cream and strawberry jam

Cheese scone

Cupcake

£4.00

£4.00

£3.50

£3.00

CHAMPAGNE BAR AFTERNOON TEA (MUST BE PRE BOOKED)

served Tuesday - Saturday 12 noon until 4pm

	For 1	For 2
Afternoon Tea with tea/coffee	£22.00	£45.00
Afternoon Tea with champagne	£33.00	£65.00



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CHAMPAGNE

BY THE GLASS

125ML

Laurent-Perrier Brut (v)	NV	£12.00
Laurent-Perrier Cuvée Rosé (v)	NV	£16.50
Moët & Chandon Brut (v)	NV	£13.00
Moët & Chandon Rosé (v)	NV	£16.50

BY THE BOTTLE

LAURENT-PERRIER

Laurent-Perrier Brut (v)	NV	£68.00
Laurent-Perrier Cuvée Rosé (v)	NV	£95.00
Laurent-Perrier Brut Magnum	NV	£160.00
Laurent-Perrier Cuvée Rosé Magnum	NV	£210.00

MOËT & CHANDON

Moët & Chandon Brut Imperial (v)	NV	£70.00
Moët & Chandon Rosé Imperial (v)	NV	£95.00

VEUVE CLICQUOT

Veuve Clicquot Brut	NV	£75.00
Veuve Clicquot Rosé	NV	£95.00

PERRIER-JOUËT

Perrier Jouët Brut		£80.00
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DOM PÉRIGNON

Cuvée Dom Pérignon	V	P.O.A
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*"Too much of anything is bad, but too
much Champagne is just right"*
F. Scott Fitzgerald

SPARKLING WINE

PROSECCO (20cl)

£9.50

Italy

The delicious aromas of apple and pear melt into a smooth and fresh palate.

PROSECCO ROSÉ (20cl)

£9.50

Italy

A lovely rose-pink colour, followed by a bright and aromatic nose of petals and fresh strawberries. The palate is clean, crisp and vibrant on the finish.

PROSECCO

£32.00

Italy

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

PROSECCO ROSÉ

£34.00

Italy

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



CAVA, VILARNAU EDICION (v/org)

£32.00

Barcelona, Spain

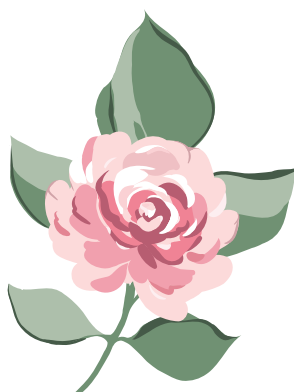
The traditional method of producing Cava with a slightly sweeter dosage, the perfect condition between Prosecco and Champagne.

CAVA ROSÉ, VILARNAU EDICION LIMITADA (v/org)

£34.00

Barcelona, Spain

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



WHITE WINE

125ML 250ML 75CL

ORSO BRUNO BIANCO VINO D'ITALIA (v) £4.60 £7.50 £22.00

Italy

A careful blend of Trebbiano and Chardonnay grapes which produces a clean, crisp flavour.

I CASTELLI PINOT GRIGIO

DELLE VENEZIE D.O.C (v)

£5.00 £8.50 £24.00

Italy

Fresh, light minerality, balanced and persistent. Good fruity notes and light aromatics. SWA Commended.

VIA ALTA CHARDONNAY RESERVA (v) £5.00 £8.50 £24.00

Chile

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

LOUIS ESCHENAUER

SAUVIGNON BLANC

£5.30 £8.80 £25.00

French

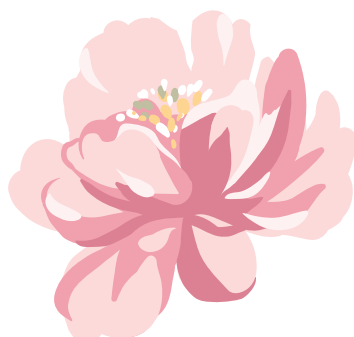
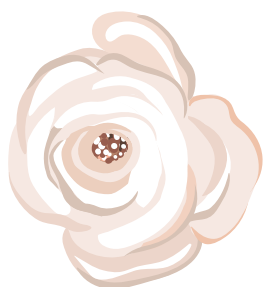
Pale yellow with green highlights and a clean expressive nose of tropical fruit, crisp and refreshing.

CLOUDY BAY SAUVIGNON BLANC

£40.00

New Zealand

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



RED WINE

125ML 250ML 75CL

ORSO BRUNO ROSSO VINO D'ITALIA (v) **£4.60 £7.50 £22.00**

Italy

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

LOUIS ESCHENAUER MERLOT **£5.30 £8.80 £25.00**

Languedoc, France

Expressive blackcurrant and cherry fruit with a silky smooth intensity.

ILLUSION MALBEC BONARDA (v + org) **£5.50 £9.00 £26.00**

Argentina

Aromas of red fruits, plums and black cherries. Fresh and full with sweet, juicy ample tannins and a very elegant finish.

CLOUDY BAY PINOT NOIR **£50.00**

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

PINOT GRIGIO ROSE SERENO **£5.00 £8.50 £24.00**

Italy

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

ZINFANDEL ROSE, VIRTUOSO

CASA GIRELLI PUGLIA IGT (v) **£5.30 £8.80 £23.00**

Italy

The home of Zinfandel before the Californians stole it! Lovely fresh aromas of strawberries and red berries with a palate bursting with sweet summer fruit.

BLUE HORN MALBEC ROSADO (v) **£5.50 £9.00 £26.00**

Argentina

An off dry style with creamy palate and refreshing juicy tannins and a ripe plum finish.

WHISPERING ANGEL **(75cl) £40.00 (1.5L) £75.00**

France

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).

! **TAKE IT SLOE HONEY** **£10.50**

Gordon's sloe gin, honey vodka, vanilla syrup and Prosecco married together perfectly to create a very interesting sweet drink.

! **ELDERBUBBLE** **£10.50**

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

! **GREY GOOSE CHAMPAGNE KISS** **£10.50**

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

! **POLISH SPRING PUNCH** **£10.50**

Blackcurrent Liqueur shaken with Belvedere. Topped with Prosecco.

! **APEROL SPRITZ** **£9.00**

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.

🍷 CLASSIC 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.

🍹 PIÑA COLADA **£9.50**

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

🍷 COSMOPOLITAN **£9.00**

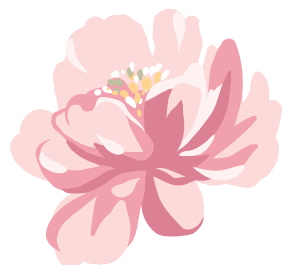
A blend of Absolut Citron vodka, Cointreau and fresh lime combined with cranberry juice.

🍹 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 COCKTAILS

🍷 CLASSIC OLD FASHIONED

£9.00

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

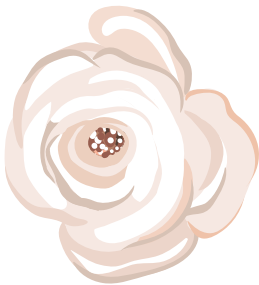
£9.00

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.



EBONY SIGNATURE COCKTAILS

Y DEE-LICIOUS

£8.75

A sweet tropical blend of melon, lychee, kiwi and pineapple served in a martini glass. Created by Dee Chadwick, Ebony 08.

Y CRÈME CARAMEL

£8.75

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

! BUBBLICIOUS

£8.75

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

! PEARDROP

£8.75

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

! STRAWMEISTER

£8.75

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.

! CHAM69

£8.50

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

Y STRAWBERRY & BALSAMIC MARTINI

£8.75

An unbelievable mixture of flavours that work 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.

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**

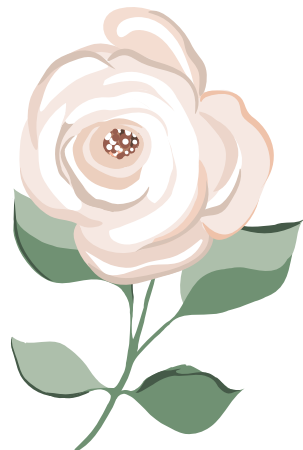
Black Sambuca and Absinthe.

ALABAMA SLAMMER **£4.00**

Southern Comfort, Disaronno and Gordon's Sloe Gin.

PORNSTAR MARTINI SHOT **£4.00**

Passoa, vanilla syrup and Prosecco.



SPIRITS

VODKA

Single/Double

(mixer not included)

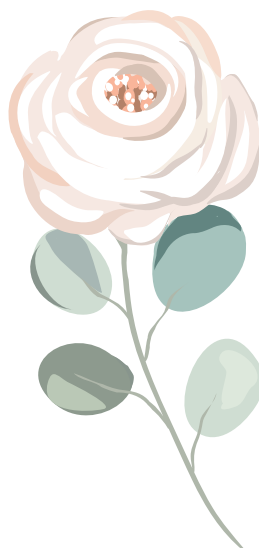
ABSOLUT ORIGINAL – HOUSE	4.20/6.40
ABSOLUT VANILLA	4.50/7.40
ABSOLUT CITRON	4.50/7.40
ABSOLUT MANGO	4.50/7.40
ABSOLUT RASPBERRY	4.50/7.40
ABSOLUT WATERMELON	4.50/7.40
GREY GOOSE	5.00/8.00
BELVEDERE	5.00/8.00
AU BLACK GRAPE	5.00/8.00

GIN

Single/Double

(mixer not included)

BEEFEATER LONDON – HOUSE	4.20/6.40
BEEFEATER BLOOD ORANGE	4.50/7.40
BEEFEATER PINK STRAWBERRY	4.50/7.40
BEEFEATER PEACH & RASPBERRY	4.50/7.40
PLYMOUTH	4.50/7.40
WHITLEY NEIL - RASPBERRY	4.50/7.40
WHITLEY NEIL - RHUBARB & GINGER	4.50/7.40
GORDONS SLOE	4.50/7.40
TANQUERAY ORIGINAL	4.50/7.40
TANQUERAY NUMBER TEN	5.00/8.00
HENDRICKS ORIGINAL	5.00/8.00
BOMBAY SAPPHIRE	5.00/8.00
MONKEY 47	6.00/10.50
DURHAM	5.00/8.00
MALFY GIN CON ARANCIA	5.00/8.00
MALFY GIN CON LIMONE	5.00/8.00



SPIRITS

RUM

Single/Double
(mixer not included)

HAVANA 3YR – HOUSE	4.20/6.40
HAVANA ESPECIAL	4.20/6.40
HAVANA CLUB SPICED	5.00/8.00
HAVANA CLUB 7	5.00/8.00
BACARDI RASPBERRY	4.20/8.00
BACARDI 8 YR RARE GOLD	5.00/8.00
APPLETON ESTATE SIGNATURE BLEND	5.00/8.00
MALIBU	4.20/6.40
KRAKEN	5.00/8.00
BAMBU	5.00/8.00
DIPLOMATICO	4.50/7.40
DON PAPA	5.00/8.00
RED LEG	4.00/7.00
LANGS BANANA	4.20/6.40

WHISKY AND COGNAC

Single/Double
(mixer not included)

BULLEIT BOURBON	4.20/6.00
CHIVAS REGAL 12	5.00/8.00
JOHNNIE WALKER GOLD LABEL	7.00/12.00
JOHNNIE WALKER BLUE LABEL	17.00/30.00
JAMESON	4.20/6.40
MONKEY SHOULDER - BLENDED MALT SCOTCH	5.00/8.00
JACK DANIELS ORIGINAL	4.20/6.40
GLENLIVET	5.00/8.00
LAPHROAIG 10 YR	5.00/8.00
MARTELL VS	5.00/8.00
HENNESSY VS	5.50/8.50

