

P A R E A

# White wine

175ml 250ml Bottle

## House Chardonnay.

£6.50 £8.50 £24.00

We hand pick our house wine's monthly, sourcing the best available from around the world. Please ask your server for more details.

## House Pinot Grigio.

£6.50 £8.50 £25.00

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## Picpoul Plo d'Isabelle, Picpoul de Pinet.

£29.00

### South of France

A snappy nose of lemon and lime fruit, with vibrant green apple and a lip-tingling finish.

## House Sauvignon Blanc.

£8.00 £10.75 £30.00

### New Zealand

We hand select from this beautiful region monthly, please ask for this month's choice.

## Kuhlmann-Platz Gewürztraminer, Hunawehr. Alsace

£30.00

Floral and aromatic and a touch off-dry. Turkish delight mingles with lychee, mingles with apricot!

## Gavi di Gavi, La Toledana. Italy

£35.00

Ripe peach and pears and a slight honeyed edge held together by a steely minerality.

## Chablis, E Bonneville. Burgundy

£45.00

Fresh and harmonious, with a nicely focused green fruit character and an elegant mineral texture.

## Pouilly-Fumé Pierre Brevin. Loire

£50.00

Sauvignon in its purest form. Lean and elegant with smoke and flint, coupled with freshly cut grass.

## Cloudy Bay Sauvignon Blanc.

£17.50 £24.00 £70.00

### New Zealand

A real treat! It's Marlborough, but supercharged! Very ripe tropical fruit with a whiff of oak!

## Chassagne-Montrachet. Burgundy

£80.00

A wine of sheer class. Rich and complex but beautifully balanced and with a steely acidity.



# Red wine

175ml 250ml Bottle

## House Merlot.

£6.50 £8.50 £25.00

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## House Rioja.

£8.00 £10.25 £30.00

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## Oltre Passo Primitivo. *Italy*

£32.00

Dried prune, date and cherry, with swathes of sweet spice, this is a mouth coating, chocolatey red wine.

## House Malbec.

£8.50 £12.00 £35.00

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## Amarone Classico, Negrar. *Italy*

£50.00

Intense aromas of chocolate, cinnamon, plum and spice with soft and velvety tannins and a lingering finish.

## Châteauneuf-du-Pape, Philippine Saint-Cyrille. *Rhône*

£60.00

A fresh nose of red cherry with notes of sage and wild thyme with sinuous tannins and a huge length.

## La Réserve de Léoville-Barton. *Bordeaux*

£70.00

A nose of smoky blackberry and pencil lead, the palate is rich with ample fruit and balanced oak.

## Gevrey Chambertin, Gauvin. *Burgundy*

£80.00

Pinot Noir at its finest! Just silky and fruity heaven!

## Cloudy Bay Pinot Noir. *New Zealand*

£19.50 £27.00 £80.00

Smooth, intense and elegant, with notes of raspberry, strawberry and sweet spice.



# Rosé wine

175ml 250ml Bottle

**House Pinot Grigio Rosé.** £6.50 £8.50 £25.00  
Dry, pale and delicate with nectarine and peach.

**Provence.** £9.50 £13.50 £40.00  
**France**  
We hand select from this beautiful region monthly, please ask for this month's choice.

**M de Minuty Rosé, Côtes de Provence.** £45.00  
**South of France**  
Very elegant with citrus and peach.

**Whispering Angel Rosé.** £60.00  
**South of France**  
Provence at its finest! Pure and refreshing.

**Miraval, Côtes de Provence.** £60.00  
**France**  
A fresh, elegant rosé leaving a long, intense finish.



# Magnums

## CHAMPAGNE

**Laurent Perrier. Champagne** £150.00

**Veve Clicquot Brut NV. Champagne** £150.00

**Laurent Perrier Rosé. Champagne** £195.00

## ROSÉ WINE

**Provence. France** £90.00  
We hand select from this beautiful region monthly, please ask for this month's choice.

**Whispering Angel. South of France** £130.00  
Provence at its finest! Pure and refreshing.



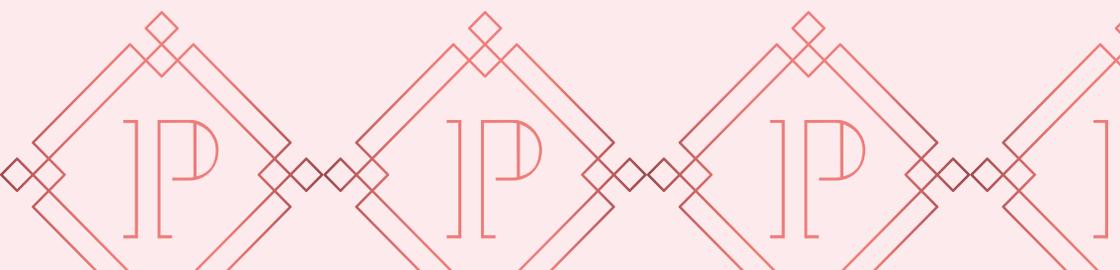
# Prosecco & Champagne

|   | 125ml  | Bottle  |
|---|--------|---------|
| <b>Prosecco. Italy</b><br>Pear, melon and pineapple.  | £6.50  | £30.00  |
| <b>House Champagne. Champagne</b><br>Fresh, light and elegant.                                    | £9.50  | £40.00  |
| <b>Veuve Clicquot Brut NV. Champagne</b><br>Rich, biscuity and smooth.                            | £15.00 | £75.00  |
| <b>Ruinart Brut. Champagne</b><br>Elegant and subtle with lemon<br>biscuit and honeysuckle notes. |        | £90.00  |
| <b>Veuve Clicquot Rosé. Champagne</b><br>Silky smooth with notes of red fruit.                    | £18.00 | £95.00  |
| <b>Laurent-Perrier Rosé. Champagne</b><br>Strawberries & cream in a glass.                        |        | £95.00  |
| <b>Dom Perignon. Champagne</b><br>Balance, elegance, finesse.                                     |        | £195.00 |
| <b>Dom Perignon Luminous. Champagne</b><br>A twist on the classic with a luminous bottle.         |        | £245.00 |
| <b>Louis Roederer Cristal. Champagne</b><br>The ultimate treat.                                   |        | £295.00 |
| <b>Dom Perignon Rosé. Champagne</b><br>Balance, elegance, finesse.                                |        | £450.00 |

Instagram. @pareaalterley

Tag us in your posts #pareaalterley for the chance to win  
a bottle of Champagne in our monthly competitions!

All tables will be subject to 12.5% service charge



# Cocktails

**Espresso Martini** £10.50

Vodka, Kahlua, shot of espresso & sugar syrup

Rich and creamy - coffee, but for “grown up” grown-ups...

**Pornstar Martini** £10.95

Vodka, Passoa, passionfruit, pineapple & lime

Indulgent, sexy, fun and evocative -

voted the UK's number one cocktail (and we can see why!)

**French Martini** £10.50

Vodka, Chambord & pineapple juice

A deliciously tart and sweet combination -  
simplicity personified.

**Cu-Tini** £10.50

Gin, cucumber, lime & sugar syrup

Clean, light and refreshing- the perfect summer's day drink.

**Aperol Spritz** £10.50

Aperol, Prosecco & soda

Pleasantly citrusy and slightly bitter - the ONLY  
aperitif to enjoy whilst watching the world go by..

**Bubblegum Daiquiri** £10.50

Rum, pineapple, cranberry & bubblegum syrup

Rummy, rum rum! Bubblegum pop and all  
things sweet - try it, you'll like it!

**Parea Slayer** £10.50

Tequila, lemon tonic & pear syrup

Did someone say Tequila?! Be pleasantly surprised  
by this zesty little number.

**Bubbles** £10.50

Vodka, Pamplemousse, lemon &  
lychee, bubblegum syrup

Girly, flirty, fun in a glass!

**Hennessy x Ginger** £10.50

Hennessy VS, ginger ale & fresh lime

Naughty but nice, sweet yet spicy - ginger hits  
a perfect balance with the structured roundness  
and suppleness of Hennessy Very Special.



# Bottles

## VODKA

|   |         |
|---|---------|
| House                                       | £120.00 |
| Grey Goose                                  | £150.00 |
| Ciroc flavours (ask for available flavours) | £165.00 |
| Ciroc                                       | £150.00 |
| Belvedere                                   | £150.00 |
| Au  | £160.00 |

## GIN

|                 |         |
|-----------------|---------|
| Bombay Sapphire | £140.00 |
| Hendricks       | £150.00 |
| Tanqueray       | £150.00 |

## RUM

|                      |         |
|----------------------|---------|
| Bacardi Carta Blanca | £140.00 |
| Kraken               | £150.00 |

## WHISKEY & BOURBONS

|  |         |
|--|---------|
| Jack Daniels Old No. Seven                                 | £140.00 |
| Woodford Reserve   | £150.00 |
| Johnnie Walker Black Label                                 | £150.00 |
| Johnnie Walker Blue Label (pre-order of 72 hours required) | £520.00 |

## TEQUILA

|                 |         |
|-----------------|---------|
| Cazcabel Honey  | £140.00 |
| Cazcabel Coffee | £140.00 |
| Tequila Rosé    | £140.00 |
| Patron Café XO  | £160.00 |
| Patron Silver   | £160.00 |
| Don Julio 42    | £450.00 |

## SPIRITS & LIQUEURS

|                  |         |
|------------------|---------|
| Disaronno        | £130.00 |
| Jägermeister     | £130.00 |
| Sambuca White    | £120.00 |
| Sambuca Black    | £120.00 |
| Southern Comfort | £130.00 |

## MAGNUMS, JEROBOAMS & MORE

|   |           |
|---|-----------|
| Grey Goose 1.5L                               | £365.00   |
| Ciroc 1.75L                                   | £385.00   |
| Belvedere 1.75L                               | £385.00   |
| Belvedere 3L                                  | £750.00   |
| Belvedere 6L (pre-order of 72 hours required) | £1,500.00 |

CARAFES - FIRST ROUND OF MIXERS IS COMPLIMENTARY.  
ALL FURTHER CARAFES WILL BE CHARGED AT £6.00.

All tables will be subject to 12.5% service charge

# Sharers & Shots

All served with sparklers

**The School Run** x6 £20.00  
Your choice of 6 or 12 shots served x12 £38.00  
on our paddle boards  
Choose from passionfruit or bubblegum

**Take me to the Fairground** £20.00  
x6 shots served on our fabulous Ferris Wheel  
Choose from passionfruit or bubblegum

**Flirtini me** £69.00  
'And I couldn't help but wonder...'  
Is this the drink made famous by the  
Sex and the City girls? It certainly is!

x9 cocktails served in our  
Cherry Blossom Tree Tower

Premium Belvedere vodka, pineapple and  
Triple Sec topped with Champagne- flirtini!



## Weekend Table Reservations

Drinks tables are available to reserve every weekend for a minimum spend. For more information, please contact us today by emailing [bookings@parea.co.uk](mailto:bookings@parea.co.uk) or calling 07878 035 275.

## Private Hire & Events

From baby showers to corporate events/filming to those special birthdays, PAREA is available for private hire.

We have a number of options available and our dedicated Events Manager will be able to help you organise your perfect event from start to finish. From florists, to DJ's to venue dressers - at PAREA, we've got you covered.

For further information please ask a member of staff or email [bookings@parea.co.uk](mailto:bookings@parea.co.uk)

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