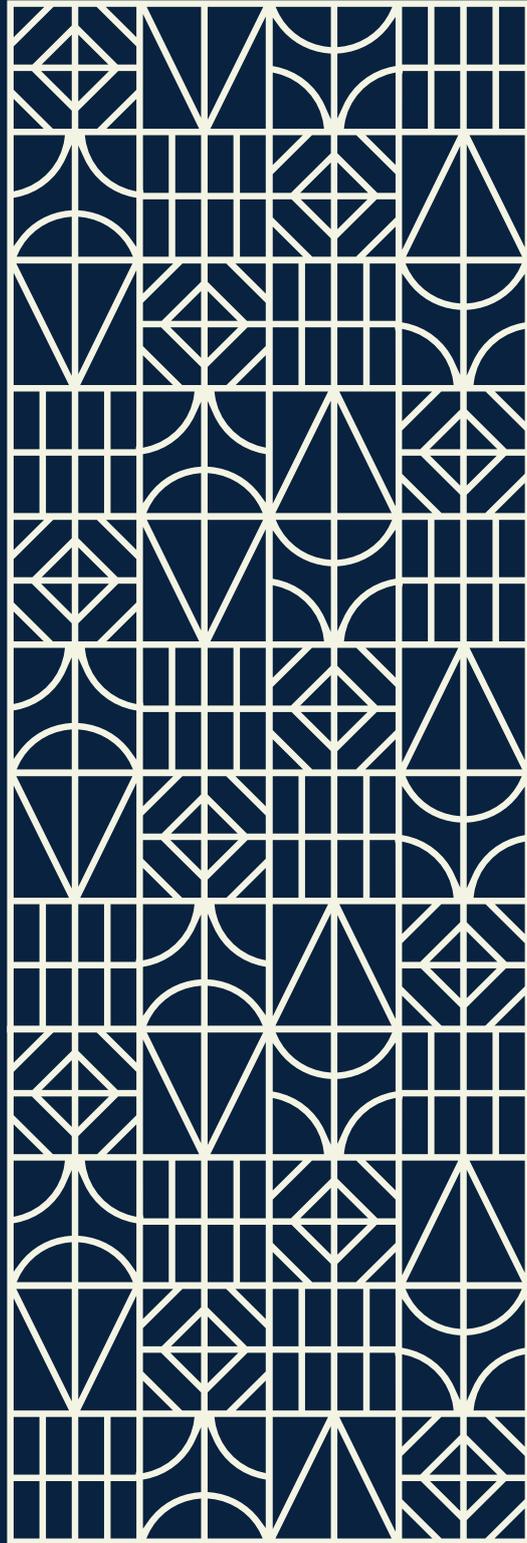


Drinks Menu



Churches's

MANSION

Classic Cocktails

Tried and tested, our selection of Classic Cocktails perfect for any occasion. All you have to do is choose your favourite...

Espresso Martini

(Absolut Vanilla Vodka, Kahlua Coffee Liqueur)

Our take on the ultimate coffee classic. A dry, sweet and cool cocktail with vodka and Espresso

£10.00

Santa's Old Fashioned

(Rye whiskey, Angostura bitters & spiced maple syrup)

A festive take on an old classic, our Santa's old fashioned is a blend of smooth whiskey and the sweetness of maple syrup.

£12.95

Margarita

(Espolon Tequila) Just as popular today as it was in the 1930s. With Tequila, lime juice and Syrup De Gomme.

£9.95

Long Island Iced Tea

(Absolut Vodka, Cygnet Welsh Gin, Espolon Tequila, white rum, Triple Sec) A refined cocktail classic with gin, vodka, tequila, rum, Cointreau and cola

£9.00

Churche's Royale

(Nyetimber Cuvee, Chambord) Fresh, fizzy and sweet, with Chambord and sparkling wine.

£11.95

Negroni

(Cygnet Welsh Gin, Martini Rosso, Campari)

A short, punchy cocktail with gin, sweet vermouth and Campari, garnished with orange wheel.

£10.95

Rosemary Maple Sours

(A choice of Rye whiskey, Disaronno or Calvados)

A mix of bitters, sours and the sweetness of spiced maple syrup, create a smooth, punchy cocktail.

£11.95

Mocktails

Our non-alcoholic mocktails are designed so everyone can join in on the fun, perfect for any occasion.

The Grinch

(Crème de mint, elderflower syrup and tonic water)

This light green cocktail is the perfect minty blend to cheer up even the Grinch this Christmas.

£5.00

Biscoff Snowball

(Vanilla ice cream & biscoff sauce)

A perfect snowy mocktail with a touch of biscoff sauce, and if you've been good this year, garnished with a lotus biscuit.

£6.50

Santa's at the Mansion

(Gingerbread syrup, white chocolate sauce & milk)

A rich white mocktail with white chocolate flavours, and the added festive spice of gingerbread.

£6.00

Signature Festive Cocktails

Each of our Signature Cocktails have been crafted for their amazing flavours by our mixologists.

Rudolph Mulled Wine

(Traditional or add extra Monkey 47 gin for £1.50)

Get in the festive mood with our Churche's Mansion mulled wine, made with our Merlot red wine and a variety of mulling spices.

£7.95

Bad Santa

(Absolut Vodka, cinnamon, cranberry juice & apple juice) A surprising blend of fruity flavours with a touch of spice to warm you up this winter.

£10.00

Candy Cane Lane

(White rum, white chocolate liqueur & ginger syrup)

A blend of our festive favourites; ginger, white chocolate and candy canes, to create this creamy cocktail with an added frosty bite.

£12.95

Jingle Bells

(Absolut Vodka, elderflower liqueur, blood orange juice, topped with ginger beer)

A rich coloured long cocktail, with a blood orange base. It's the perfect fruity blend for a chilly winters' day.

£9.50

Choco Baileys Martini

(Absolut Vanilla Vodka, sugar syrup, chocolate Baileys) For all the chocolate lovers out there, we have our sweet and cool cocktail with vodka and chocolate Baileys.

£9.95

North Pole

(Frangelico liqueur, Amarguinha liqueur, gingerbread syrup and double cream)

Tis the season to indulge. We have a rich blend of hazelnut, almond and gingerbread, mixed to create this creamy blizzard in a glass.

£11.95

Mrs Clause Apple Pie

(Apple pie syrup, Calvados and apple juice)

Mrs Clause brought her secret recipe to us, so you can enjoy this dessert in a glass.

£13.95

Hot Drinks

Santa's Hot Chocolate

(Hot chocolate, topped with whipped cream and marshmallows)

£5.50

Drunk Santa

(Hot chocolate with a choice of Baileys, Frangelico liqueur or cointreau)

£6.95

Choose Your Festive Latte

(£1.00 extra for whipped cream on top)

Gingerbread Latte

Cinnamon Latte

Vanilla Latte

Salted Caramel Latte

Biscoff Latte Chocolate Latte

£4.50

Tea Selection by the Cheshire Tea Company

Cream Earl Grey, Cheshire Breakfast, Delicious Berry Cherry Sencha (Decaf), Peppermint (Decaf)

Coffees by Nespresso

(Ask for the available range)

Selection of Wines

WHITE

Pinot Grigio Ca'lungchetta

Country: Italy | Region: Veneto

Grape Variety: Pinot Grigio/Pinot Gris

Tasting Notes: Dry and soft with a medium body and a lasting, fruity finish.

Food pairing: Best with sole.

125ml £ 4.50 | 175ml £6.00 | Bottle £22.95

Healy & Gray Private Cellar Chardonnay

Country: South Africa | Region: Wellington

Grape Variety: Chardonnay

Tasting Notes: Chardonnay is complemented here by Viognier's floral aromas, and the union of the two grapes produces a weighty wine that shows lavender and apricot.

Food pairing: Enjoy with halibut.

125ml £ 5.45 | 175ml £6.95 | Bottle £25.00

Domaine Joël Delaunay, Touraine Sauvignon Blanc

Country: France | Region: Touraine, Loire

Grape Variety: Sauvignon Blanc

Tasting Notes: This wine is pale lemon in colour with a complex nose of tropical fruits, blackcurrant leaf, grapefruit and peach.

Food pairing: Green vegetables and delicate fish.

125ml £ 8.00 | 175ml £9.50 | Bottle £35.00

Falanghina del Sannio Oro

Country: Italy | Region: Campania

Grape Variety: Falanghina

Tasting Notes: It has a rich aroma with hints of tropical fruit and characteristic floral perfumes. The taste is fresh, dry and well-balanced. **Food pairing:** Appetizers and fish.

125ml £ 7.50 | 175ml £8.95 | Bottle £31.00

Le Farniente Viognier

Country: France | Region: Roussillon

Grape Variety: Viognier

Tasting Notes: Fresh red berries, like wild strawberries and raspberries on the nose. Refreshing and fruity, with a lively finish.

Food pairing: Pairing with light meat like veal or pork cooked in creamy sauce.

125ml £ 5.45 | 175ml £6.95 | Bottle £25.00

Sant'Ilario Vermentino

Country: Italy | Region: Tuscany

Grape Variety: Vermentino

Tasting Notes: Delightfully fresh with scents of rennet apple, and citrus and exotic fruit notes.

Food pairing: Best served with chicken or even fennel spiced.

125ml £ 6.00 | 175ml £7.50 | Bottle £29.00

Jean-Marc Brocard Chablis Premier Cru Vaucoupin

Country: France | Region: Burgundy

Grape Variety: Chardonnay

Tasting Notes: A rich, full wine with beautifully rounded aromatic layers of apricot, mango and white tea complemented by a palate suggesting honey and hazelnut.

Food pairing: Complements light meats rich fish.

Bottle £70.00

Puligny Montrachet Domaine Jean Pascal

Country: France | Region: Burgundy | Grape Variety:

Chardonnay

Tasting Notes: Golden yellow, intense and elegant nose of peach, pear, pink, grapefruit and almond. The palate is fresh, balanced and creamy with suker notes of cherry blossom and zest of citrus fruits .

Food pairing: Best with fresh fish and red meat dishes.

Bottle £126.00

Gavi di Gavi il Portino

Country: Italy | Region: Gavi | Grape Variety: Cortese

Tasting Notes: Aromatic and fruity, with a citrus finish.

Food pairing: Best with white meat and fish dishes, this wine is a wonderful reflection of the Cortese grape variety. It is fruity and aromatic with just a hint of mineral notes and a mouth-watering citrus finish.

125ml £6.50 | 175ml £8.00 Bottle £30.00

Hugel Gewurztraminer Classic

Country: France | Region: Alsace

Grape Variety: Gewurztraminer

Tasting Notes: It is both aromatic and extroverted through its floral and spicy notes.

Food pairing: Ideal with carpaccio of langoustines and scallops.

Bottle £55.00

`Purist` Mosel Riesling Kabinett Trocken

Country: Germany | Region: Lieser

Grape Variety: Riesling

Tasting Notes: The nose reveals aromas of fresh peach and exotic fruit. The palate is fresh and medium-bodied, with a striking mineral character and clear tropical fruit notes on the long finish.

Food pairing: Our choice of Riesling pairs perfectly with light fish or even chicken dishes.

Bottle £50.00

Louis Latour Meursault

Country: France | Region: Burgundy

Grape Variety: Chardonnay

Tasting Notes: This wine has a pretty pale yellow colour, offering a nose with plenty of fruity flavours; peach, melon and exotic fruits. The palate is very intense with a superb biscuity finish.

Food pairing: This wine goes well with subtle and fine textured fish or meat such as grilled lobster.

Bottle £163.00

RED

Progreso Malbec Syrah

Country: Argentina | Region: Mendoza

Grape Variety: Malbec- Syrah

Tasting Notes: Delicate spices, plums and cherry on the nose lead to a clean palate of red fruits with a well-balanced acidity.

Food pairing: Best with beef, lamb and poultry.

125ml £ 5.45 | 175ml £ 6.95 | Bottle £25.00

Victor Berard Cotes Du Rhone

Country: France | Region: Rhone

Grape Variety: Grenache , Syrah

Tasting Notes: Warm spicy wine that has a soft peppery taste.

Food pairing: This versatile wine can be paired with a variety of different meat, including grilled roasted or braised.

125ml £6.00 | 175ml £ 7.50 | Bottle £27.00

Trambusti Chianti Riserva

Country: Italy | Region: Tuscany

Grape Variety : Sangiovese

Tasting Notes: This wine has nice spices of anise and fresh smells of cherries and red cherries.

Food pairing: Best with meat, game and cheese.

125ml £7.00 | 175ml £9.00 | Bottle £31.00

Gran Maestro Primitivo di Manduria

Country: Italy | Region: Puglia

Grape Variety: Primitivo

Tasting Notes: Fruity notes of berries and plum jam, with spicy notes like chocolate, vanilla and tobacco.

Food pairing: Best with beef lamb and pasta dishes.

125ml £7.00 | 175ml £8.25 | Bottle £33.00

Mas La Chevalière, Pinot Noir

Country: France | Region: Languedoc

Grape Variety: Pinot Noir

Tasting Notes: Is bright ruby red in colour. On the nose, it displays ripe cherry and strawberry aromas.

Food pairing: Best with venison, lamb and oxtail.

175ml £7.25 | 175ml £9.95 | Bottle £37.00

Kaiken Ultra, Mendoza Malbec

Country: Argentina | Region: Mendoza

Grape Variety: Malbec

Tasting Notes: The nose is enticing and spicy with floral notes. The palate is structured with soft tannins that lead to a finish that is fresh, complex and long, with notes of blueberry and blackberry.

Food pairing: Best with grilled meat.

Bottle £44.00

Poggio al Tesoro, `Il Seggio` Bolgheri

Country: Italy | Region: Tuscany, Bolgheri | Grape

Variety: 50% Merlot , 20% Cabernet Sauvignon , 20% Cabernet Franc , 10% Petit Verdot

Tasting Notes: This wine is intense ruby red in colour with aromas of fresh crunchy red berries and dark fruit nuances enriched with layers of tobacco and spice.

Food pairing: Best served with red meat.

Bottle £77



Amarone Della Valpolicella

Country: Italy | Region: Veneto Valpolicella

Grape Variety: Corvina , Rondinella

Tasting Notes: The characteristic hints of black cherry and freshly ground black pepper are followed by subtle herb nuances on the nose. Dry and well-balanced.

Food pairing: Best with grilled red meats and game.

Bottle £95.00

ROSÉ

Pinot Grigio Blush Ca'lunghetta

Country: Italy | Region: Veneto

Grape Variety: Pinot Grigio

Tasting Notes: Crisp, dry flavour with hints of berry fruit.

Food pairing: Best with shellfish and poultry.

125ml £4.50 | 175ml £6.00 | Bottle £22.95

Dolianova Rosado Cannonau Rose

Country: Italy | Region: Sardinia

Grape Variety: Cannonau

Tasting Notes: A full bodied rose giving of strong flavours of strawberry, watermelon and yoghurt.

Food pairing: Best with grilled fish

Bottle £33.00

Monterey Bay Zinfandel Rose

Country: USA | Region: California | Grape Variety: Zinfandel

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

Food pairing: Best with salads , gently spiced soups.

125ml £5.00 | 175ml £7.00 | Bottle £25.00

Miraval, Côtes de Provence Rosé

Country: France | Region: Côtes de Provence | Grape Variety: 40% Grenache/Garnacha , 30% Cinsault, 20% Rolle, 10% Syrah/Shiraz

Tasting Notes: On the nose, it exudes aromas of fresh redcurrants, rose and zesty lemon.

Food pairing: Enjoy it as a solo sip or with your cheese plates and fruit, or with pasta.

Bottle £55.00

SPARKLING CHAMPAGNE PROSECCO

Prosecco Emotivo

Country: Italy | Region: Veneto, Verona

Grape Variety: Glera

Tasting Notes: This classic Prosecco has a bright straw colour with lively aromas of intense vine fruits.

Food pairing: Best as an aperitif.

125ml £9.40 | Bottle £35.00

Charles Vercy Cuvee De Reserve

Brut Champagne

Country: France | Region: Champagne | Grape

Variety: Pinot Noir , Chardonnay , Pinot Meunier

Tasting Notes: An elegant award-winning collective's Champagne with berry fruit and aromas of brioche. Light pale colour with a soft and generous mousse.

Food pairing: This Champagne is great with almost anything, but especially with foods that are salty, crispy and rich.

Bottle £64.00 | Half Bottle £38.00

Louis Roederer Brut Premier

Country: France | Region: Champagne

Grape Variety: Chardonnay

Tasting Notes: Premier Brut has fruity and refreshing notes.

Food pairing: Pairs well with duck and meat parfait.

Bottle £122.00 | Half Bottle 63.95

Emotivo Rose Prosecco

Country: Italy | Region: Verona | Grape Variety: Glera

Tasting Notes: Delicate and soft with strawberry notes and floral hints. **Food pairing:** Perfect as a aperitif, or as a partner to white meats, and desserts that are not too sweet.

125ml £9.40 | Bottle £35.00

Bellavista, `Alma` Franciacorta Gran Cuvée Brut

Country: Italy | Region: Lombardia | Grape Variety:

Chardonnay, Pinot Noir

Tasting Notes: It has a lively and persistent mousse with fine perlage. It is an attractive pale yellow in colour, with green reflections. Perfumes of white flowers and stone fruits, with subtle hints of vanilla. **Food pairing:** Enjoy this Franciacorta with the shellfish platter.

Bottle £91.50 | Half Bottle £52.50

Moët & Chandon Brut Imperial

Country: France | Region: Champagne | Grape Variety: Pinot Noir, Chardonnay, Pinot Meunier

Tasting Notes: This classic blend boasts notes of green apple and citrus fruits.

Food pairing: Ideal with white meat, fat vegetables, dried and candied fruit.

Bottle £110.00 | Half Bottle £55.00

Ruinart Blanc de Blanc

Country: France | Region: Champagne
Grape Variety: Chardonnay

Tasting Notes: This wonderful Champagne full of citrus and tropical flavours deliver a smooth, rounded mouthful.

Food pairing: Salmon sashimi, salmon eggs, prawns, fine oysters with a light taste of sea.

Bottle £170.00

SPARKLING

Nyetimber NV Classic Cuvée Multi Vintage Country

Country: England | Region: Sussex | Grape Variety: Chardonnay, Pinot Noir, Meunier

Tasting Notes: The palate supports these complex aromas with honey, almond, pastry and baked apple flavours.

Food pairing: Best enjoyed as an aperitif though it can be enjoyed throughout a meal.

125ml £10.25 | Bottle £60.00

Nyetimber NV Rose

Country: England | Region: Sussex | Grape Variety: Chardonnay, Pinot Noir, Meunier

Tasting Notes: Aromas include a charming mix of fresh red fruits along with intriguing spice notes of anise and lavender. The palate has a creamy, round texture with refreshing redcurrant, raspberry and cherry flavours.

Food pairing: Perfect as a summer aperitif, or as a partner to white meats, and desserts that are not too sweet.

125ml £11.75 | Bottle £70.00

Nyetimber 2013 Blanc de Blanc

Country: England | Region: Sussex

Grape Variety: Chardonnay

Tasting Notes: This Blanc de Blanc is the essence of pure Chardonnay. The aromas and flavours are in perfect harmony, beginning with a delicate floral and citrus entry, followed by subtle vanilla and toast arriving at the end.

Food pairing: Ideal for pairing with lobster, white fish and chocolate.

Bottle £80.00

Perrier Jouët Belle Epoque

Country: France | Region: Champagne

Grape Variety: Chardonnay, Pinot Nero

Tasting Notes: Aromas of white fruits, lemon, white peach, pear and grapefruit.

Food pairing: Light fish, poultry, fruit & creamy desserts.

Bottle £300.00

Dom Perignon

Country: France | Region: Champagne

Grape Variety: Chardonnay, Pinot Nero

Tasting Notes: Incredibly smooth and creamy fruit with an elegance and finesse equalled by very few other Champagnes.

Food pairing: Light fish, poultry fruit & creamy desserts.

Bottle £325.00

DESSERT WINE

Château Les Mingets Sauternes

Country: France | Region: Bordeaux | Grape Variety: Chardonnay, Pinot Nero

Tasting Notes: This is a concentrated, luscious dessert wine showing intense flavours of caramelized fruits, pear, melon and almond, all balanced by good acidity.

Food pairing: Foie gras, a wide variety of desserts and soft blue cheeses.

75ml £6.50



Selection of Spirits

GIN

Monkey 47 25ml	£6.00
Seedlip Garden Zero Alcohol 25ml	£3.00
Gin Mare 25ml	£4.00
Hendrick's 25ml	£4.50
Malfy Gin Lemon 25ml	£4.50
Malfy Gin Pink Grapefruit 25ml	£4.50
Malfy Gin Orange 25ml	£4.50

VODKA

Absolut Vodka 25ml	£4.00
Absolut Vanilla Vodka 25ml	£4.00
Grey Goose Vodka 25ml	£5.50

RUM

Costa 25ml	£4.00
Chairman's Reserve Spiced 25ml	£4.50
Bumbu Rum 25ml	£4.75
Diplomatico Mantuano Dark 25ml	£4.50
Koko Kanu Coconut 25ml	£4.00

WHISKY & BOURBON

Bushmills 25ml	£4.00
Dalmore 12 Years 25ml	£5.00
Chivas Regal 18 Years 25ml	£7.00
Lagavulin 16 Years 25ml	£6.00
Bulleit Bourbon 25ml	£4.00
Jack Daniels 25ml	£3.75

COGNAC & BRANDY

Hennessy V.S 25ml	£4.50	Martell 25ml	£4.25
Remy Martin VSOP	£25ml		£5.50
Courvoisier VSOP	£25ml		£6.50
Vecchia Romagna 25ml			£4.85

TEQUILA

Tequila Espolon 25ml	£5.50
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Selection of Liqueurs, Martinis & Ports

LIQUEURS

Disaronno 25ml	£3.00	Cointreau 25ml	£3.00
Campari 25ml	£3.00	Aperol 50 ml	£4.00
Baileys Liqueur 50ml			£5.50

MARTINIS

Martini Rosso 50ml	£3.00
Martini Bianco 50ml	£3.00
Martini Extra Dry 50ml	£3.00



PORTS AND SHERRY

Graham's Fine White Port

The Fine White is a slightly sweeter blend than the Extra Dry. This is achieved by fermenting the grape must for a slightly shorter time to preserve the natural sugars in the fruit. Served chilled.

50ml £4.00

Graham's Tawny Port 10 Years Old

The Tawny is a very fine Graham's Aged Tawny. Matured for an average of seven to nine years in seasoned oak casks, this is Graham's Master Blender's personal interpretation of a fine, old, wood-mature fortified wine.

50ml £5.50

Taylor's Vintage Port

Deep red colour. Lovely aromas of eucalyptus, fresh mint and Gum cistus. Very rich and full-bodied on the palate, packed with layers of red fruit flavours balanced by peppery tannins.

50ml £5.00

Nectar Pedro Ximénez Sherry

A bottle of sweet Pedro Ximénez sherry from Gonzalez Byass. Very much a dessert sherry (though it's tasty on its own).

50ml £5.50

Selection of Bottled Beers & Ales

BOTTLED BEERS

Asahi Super Dry 5% 330ml £3.95

Super crisp, super clear and super dry, the beer embodies Japanese discernment and good taste.

Mythos 5% 330ml £4.00

A Greek lager with a rich head, bright blonde colour and a pleasant, refreshing taste

Hoegarden Belgian

Wheat Beer 5 % 330ml £4.25

Unfiltered Belgian White, flavoured with coriander and orange peel, creating a sweet and sour taste.

Heineken Zero Alcohol 330ml £3.00

Heineken 0.0 is twice brewed and fermented with Heineken's unique A- yeast from natural ingredients with gentle alcohol removal and blending, to achieve a fruity flavour and slight malty notes.

Peroni Gran Reserva Doppia Malto Lager 6.6% 500ml £6.00

A prestigious clear double malt beer with an alcohol content of 6.6%. This beer is the result of a careful, scrupulous selection of the most noble qualities of aromatic hops.

Estrella Damm Inedit 4.8% 750ml £10.00

A blend of lager and wheat beer styles, using a combination of barley malt, wheat, hops, coriander, orange peel, yeast and water. A floral nose leaves a sensation of fresh yeast and sweet spices.

Bottled Ales

BOTTLED BEERS

Timothy Taylors Landlord Strong Pale Ale

4.3% 500ml £4.50

A strong classic ale with a golden amber colour, with a scent of caramel, light fruits and roasted malt hints

Titanic Plum Porter 4.8% 500ml £5.00

This beer is dark, strong and well rounded. The richness of such a rotund beer is brought to an even keel by the late addition of Goldings hops and natural plum flavouring

Selection of Soft Drinks & Hot Drinks

Coca-Cola 'Coke' Original Taste 200ml	£2.00
Coca-Cola Diet 'Coke' 200ml	£2.00
Schweppes Lemonade 200ml	£2.20
Schweppes Soda Water 200ml	£2.20
Fentimans Tonic Water 125ml	£2.25
Fentimans Light Tonic 125ml	£2.25
Fentimans Rhubarb Tonic 125ml	£2.25
Fentimans Rose Lemonade 125ml	£2.25
Fentimans Ginger Ale 125ml	£2.25
Fentimans Dandelion & Burdock 275ml	£4.00
Frobishers Fusion Apple & Raspberry 275ml	£4.00
Frobishers Fusion	
Passionfruit & Orange 275ml	£3.60
Fruit Juice, ask for available flavours	£2.00
Cordial, ask for available flavours	£0.50

Welcome to Churche's Mansion

Built in 1577, the historic Churche's Mansion has stood not only the test of time, but also The Great Fire of Nantwich. It's proved itself to be one of the finest timber buildings in Cheshire, by adapting to the many roles it has had. We're so proud to be giving this fantastic building a new lease of life as a specialist fish restaurant and bar, opening up the Mansion back to the people of Nantwich once again.

After surviving The Great Fire of Nantwich in 1583, Churche's Mansion is one of the oldest historic buildings in Cheshire. It was one of the few not to have been destroyed in the twenty-day fire, with many citing the golden Salamander carved into the building as its protector. Today, it is one of the most complete half-timbered buildings in the county. Built in mighty Cheshire oak and lined with oak panelling, Churche's Mansion maintains many of its original features. Originally built in 1577, these walls have witnessed 440 years of history, stories and secrets. The crafted decorative windows that make the building so striking were added to commemorate Churche's Mansion's 400th anniversary by the then occupier of this historic building, The Myott Family. Now in 2019, we are only the fifth family to have ownership of Churche's Mansion in over 400 years. It's something we're very humbled by and proud to carry forward.

Following working in the food industry for over 20 years, we were after a new adventure.

Travelling to Nantwich to visit the Mansion, it was at first sight that we knew this was the project we had been waiting for. We fell in love not only with the character of the building, but the history and the location. Nantwich is a perfect place to raise our three children, and we are so grateful that our dream restaurant was in such a perfect place.

Although to some of our family members it feels like a risk, we are certain we can make the Mansion a success. We want to keep the building alive for generations to come and create a place for people to have great food, great wine and great company.

We understand a lot of people have fond memories associated with Churche's Mansion. So, we are pleased we're opening the building back up to the public. If you have an experience you'd like to share with us, please do. We love hearing how the building has had an impact on people's lives... it certainly has on ours!

Thank you for visiting the Mansion!

Sophia and Kyri Haelis