
WHITE WINE

	175ml	250ml	Bottle
Solander Chardonnay, Australia	£3.80	£5.30	£15.00
A light style Chardonnay, yet still has soft full fruit flavours and a touch of vanilla oak			
Food Match: battered fish or roast vegetable stack burger			
Ca'di Ponti Grillo, Italy	£3.95	£5.50	£15.50
From the coastal zone at the western tip of Sicily. Full of ripe sun-dried citrus flavours, hints of honey and spice, with a nutty finish			
Food Match: perfect with a selection of savoury nibbles			
Concha y Toro Sauvignon Blanc, Chile	£4.05	£5.65	£16.00
Elegant and delicate aromas, with fruity and citrus notes. Fresh and balanced with good acidity			
Food Match: the Caesar salad or Cajun spiced burger			
La Delfina Pinot Grigio, Italy	£4.50	£6.30	£18.00
Typical Pinot Grigio characters of citrus fruits, zesty green apple and pear. Light, fresh and fragrant with just a hint of spice			
Food Match: the forest mushroom risotto			
Saint Marc Reserve Grenache Blanc, France	£4.75	£6.65	£19.00
Grown on the hottest and driest hills of the Languedoc. An exotic wine full of white peach and pineapple, with almond hints and floral aromas			
Food Match: fish platter or battered fish			
Mirror Lake Sauvignon Blanc, Marlborough, New Zealand	£5.35	£7.50	£21.50
Tantalising aromas and flavours of gooseberry and passionfruit. Deliciously refreshing, with a clean flavour and a prolonged finish			
Food Match: the oven baked camembert or fish platter			

Also available in 125ml measures, please ask

WHITE WINE

Bottle

False Bay Wild Yeast Chenin Blanc, South Africa

£18.00

False Bay wines are crafted with food in mind. Fine mineral characters with gentle apple aromas, hints of honey and greengage and citrus lemon acidity on the finish

Food Match: great with savoury or spicy dishes - try the Asian beef salad

Domaine de Vedilhan Viognier, France

£19.50

Peach juice aromas and a lush viscous texture in the mouth. Beautiful palate that's rich and perfumed with flavours of pineapple and mango

Food Match: salmon en crouete or Caesar salad

El Coto Rioja Blanco, Spain

£20.00

The Viura grape gives beautiful intense aromas of tropical fruit and citrus. Unoaked, fresh citrus flavours follow on the palate, a great food wine

Food Match: Cajun spiced burger or meat platter

Caparrone Pecorino, Colline Pescaresi, Italy

£23.00

Pecorino is one of Italy's most interesting and increasingly fashionable grape varieties. Delicate aromas, fresh peach flavours and a lovely nutty undertone

Food Match: forest mushroom risotto or fish platter

Chablis William Fevre, Burgundy, France

£31.00

William Fevre are one of the biggest land owners in Chablis, with prestigious vineyards that produce excellent wine. A refined mineral bouquet, with citrus and white-fleshed fruit

Food Match: the oven baked camembert or cheese plate

RED WINE

	175ml	250ml	Bottle
Borsao Garnacha, Spain	£3.80	£5.30	£15.00
Gorgeous deep colour, with soft spice from the Garnacha grape. Really easy drinking, packed full of raspberry and strawberry flavours Food Match: firecracker chicken or the meat platter			
Ca'di Ponti Nero d'Avola, Italy	£3.95	£5.50	£15.50
A full-flavoured, spicy red with aromas of ripe plum and black cherry. Juicy red fruit flavours, with a hint of bitter chocolate Food Match: great with our tasty nibbles			
Solander Shiraz, Australia	£4.05	£5.65	£16.00
Smooth and full bodied, with dark, delicious, berry fruit and a spicy warmth Food Match: Cumberland sausage or classic burger			
Running Duck Merlot, South Africa	£4.50	£6.30	£18.00
A fantastic Organic, Fair For Life, vegan and vegetarian wine, named after the ducks that patrol the vineyard! Plums, damsons and cedar with soft, velvety tannins Food Match: forest mushroom risotto or roast vegetable stack burger			
Saint Marc Reserve Cabernet Sauvignon, France	£4.75	£6.65	£19.00
From the heart of the Languedoc, comes this lovely wine bursting with black, lush fruits and silky, spicy warmth to finish Food Match: Lancashire hot pot or beef and kidney suet pudding			
Vistamar Sepia Reserve Malbec, Chile	£5.10	£7.15	£20.50
Bags of blueberry, blackberry and cherry flavours and aromas, with touches of vanilla and toffee Food Match: all our grilled steak or Cajun spiced burgers			

Also available in 125ml measures, please ask

RED WINE

Bottle

Côtes-du-Rhône Villages La Ruchette Doree, France

£21.00

Aromatic with bramble berry fruit and a touch of warm spice. This wine has great depth and silky smooth tannins - a popular easy drinking choice

Food Match: great all-rounder try with the salmon en croute

Paternina Banda Azul Crianza Rioja, Spain

£22.00

Aged for 24 months in American oak, mature red berry flavours, especially raspberry, touches of vanilla oak and exotic spice, with a rich velvet finish

Food Match: the meat platter or firecracker chicken

The Black Craft Shiraz, Australia

£23.00

Classic Barossa Shiraz with intense flavours of blackberry, dark chocolate and pepper. Not a hint of jam sweetness here, this is serious Shiraz for grown-ups!

Food Match: our classic burger or great with steak

Vistamar Sepia Reserve Pinot Noir, Chile

£24.00

Aromas of raspberries, cherries, caramel and chocolate. Fruity, with a soft velvety texture, toasty notes and a complex finish

Food Match: perfect red wine to try with fish

Valpolicella Classico Superiore Ripasso, Nicole Fabiano, Italy

£28.00

Intense, elegant aromas and flavours of ripe cherry and black raspberry. Light spice hints from the long ageing in oak barrels - dark, decadent and delicious!

Food Match: homemade lasagne or forest mushroom risotto

Chateau des Laurets, Puisseguin St Emilion, Benjamin de Rothchild, France

£31.00

Brilliant Bordeaux full of rich, fruity flavours of blueberry, cherry and plum, notes of vanilla oak and cassis, with balanced tannins

Food Match: the cheese plate or a selection of nibbles

ROSE WINE

	175ml	250ml	Bottle
Burlesque White Zinfandel, California	£4.50	£6.30	£18.00
Strawberry ice cream and red berry jam flavours, give a rose that's sweet, yet still packs a punch			
Food Match: meat platter or firecracker chicken			
La Delfina Pinot Grigio Blush, Italy	£4.50	£6.30	£18.00
Summer fruit flavours on the palate, with a hint of spice and a touch of sweetness on the finish			
Food Match: homemade lasagne, Asian beef salad or the fish platter			
Côtes-du-Rhône Villages La Ruchette Doree Rose, France			£22.00
Vibrant, luscious full fruit flavours of redcurrants and strawberries, with wild flower aromas			
Food Match: a great all-rounder - have fun and experiment!			

Also available in 125ml measures, please ask

CHAMPAGNE AND SPARKLING

Prosecco Romeo Spumante, Italy

Full and rich with flavours of apple, lemon and grapefruit

125ml £3.65 **Bottle** £20.00

Juliet Sparkling Rose, Italy

Enticing aromas of peach and blossom lead to a delightful sweet, fruity flavour. There's no such thing as a pink prosecco, but this is as close as it gets!

Bottle £20.00

J Lemoine Brut NV, France

From the fabulous Laurent-Perrier house, full of finesse, with lovely honey aromas

Bottle £42.00

Laurent-Perrier La Cuvée NV, France

This signature Champagne from this excellent House. Delicate white fruits, toasty aromas and a lemony finish

Bottle £50.00

SPARKLING COCKTAILS

Chambord Royale Spumante prosecco and decadent Chambord black raspberry liqueur	£6.00
Grand Orange Royale Spumante prosecco and zesty Grand Marnier orange flavour liqueur	£6.00
G&P Spumante prosecco, Tanqueray gin, fresh cucumber and mint	£6.00
Lemon Hazelnut Spritz Spumante prosecco, Frangelico hazelnut liqueur, soda and fresh lemon	£6.50
Elderflower Spritz Spumante prosecco, St Germaine Elderflower liqueur, soda, fresh lime and mint	£7.00
Bakewell Berry Spritz Spumante prosecco, Disaronno, Bols Crème de Cassis and soda	£6.50

CLASSIC COCKTAILS

Appleton Mule Appleton Signature Blend rum, ginger ale, Angostura bitters and fresh lime	£7.50
Icelandic Passion Star Martini Reyka Icelandic vodka, Passoa passionfruit liqueur, passionfruit juice, fresh lime and a side of prosecco	£7.50
Negroni Sevilla new Tanqueray Flor de Sevilla gin, Campari and iconic Martini Rosso	£7.50
Blood Orange Cosmopolitan Whitley Neill Blood Orange vodka, Cointreau, cranberry juice and fresh lime	£7.50
Woodford Old Fashioned Woodford Reserve bourbon, bitters and brown sugar	£7.00
Bramble Berry Whitley Neill Raspberry gin, Bols Crème de Cassis and fresh lemon juice	£7.50

GIN

Choose your gin style, all ours are a generous 50ml serve and accompanied by the perfect fresh garnish and our suggested premium tonic.

Or choose your premium Fever-Tree tonic, either; Mediterranean, Naturally Light, Indian, Sicilian Lemon, Elderflower or Aromatic

FLORAL - AROMATIC

Bloom Jasmine & Rose

with seasonal berries and mint

£7.90

Fever-Tree Premium Indian

Hendrick's

with cucumber

£7.90

Fever-Tree Elderflower

Whitley Neill Quince

with orange

£7.90

Fever-Tree Naturally Light

Bloom

with seasonal berries

£7.90

Fever-Tree Elderflower

Botanist

with lime

£7.90

Fever-Tree Elderflower

Brokers

with seasonal berries

£7.50

Fever-Tree Mediterranean

Tanqueray Export

with lime

£7.70

Fever-Tree Aromatic

CITRUS - FRUITY

Whitley Neill

Raspberry

with seasonal berries

£7.90

Fever-Tree Naturally Light

Tanqueray Flor de Sevilla

with orange

£7.90

Fever-Tree Mediterranean

Brockmans

with orange and seasonal berries

£7.90

Fever-Tree Sicilian Lemon

Bulldog

with lemon and seasonal berries

£7.90

Fever-Tree Mediterranean

Tanqueray No.10

with lemon

£7.90

Fever-Tree Sicilian Lemon

Whitley Neill

Blood Orange

with orange

£7.90

Fever-Tree Naturally Light

Gordon's Pink

with seasonal berries

£7.50

Fever-Tree Premium Indian

SPICY - SAVOURY

Whitley Neill

Rhubarb & Ginger

with lemon

£7.90

Fever-Tree Naturally Light

Opihr

with orange

£7.70

Fever-Tree Aromatic

Bombay Sapphire

with lime

£7.50

Fever-Tree Mediterranean

Thomas Dakin

with orange

£7.70

Fever-Tree Mediterranean

Sipsmith Sloe

with orange

£7.90

Fever-Tree Sicilian Lemon

Whitley Neill

with orange

£7.70

Fever-Tree Premium Indian

V O D K A

A selection of our favourite vodkas	50ml	25ml
Reyka Icelandic	£6.10	£3.60
Grey Goose	£6.50	£4.00
Smirnoff	£5.80	£3.30
Whitley Neill Blood Orange	£6.10	£3.60
Zubrowka Bison Grass	£6.15	£3.65

W H I S K Y (E Y)

A selection of our favourite malts and blends	50ml	25ml
Lagavulin 16yo Islay	£6.90	£4.40
Laphroaig 10yo Islay	£6.50	£4.00
Dalwhinnie 15yo Highlands	£6.30	£3.80
Balvenie Doublewood 12yo Speyside	£6.30	£3.80
Talisker 10yo Isle of Skye	£6.50	£4.00
Macallan Gold Speyside	£6.40	£3.90
Glenfiddich 12yo Highlands	£6.10	£3.60
Monkey Shoulder Speyside	£6.10	£3.60
Oban 14yo Highlands	£6.50	£4.00
Glenlivet 12yo Speyside	£6.30	£3.80
Isle Of Jura 10yo Islands	£6.30	£3.80
Bunnahabhian 12yo Islay	£6.50	£4.00
Highland Park 12yo Islands	£6.30	£3.80
Chivas Regal	£6.10	£3.60
Famous Grouse	£5.80	£3.30
Jameson Irish	£5.80	£3.30

R U M

Our range has something for everyone	50ml	25ml
Kraken Black Spiced	£6.20	£3.70
Appleton Estate Signature Blend	£6.10	£3.60
Captain Morgan Spiced	£6.00	£3.50
Bacardi Carta Blanca	£5.80	£3.30
Captain Morgan Dark	£5.90	£3.40

AFTER DINNER DRINKS

Relax and unwind with one of our after dinner drinks.

Served neat or over ice

	50ml	25ml
Woodford Reserve bourbon	£6.30	£3.80
Hennessy XO cognac	£18.00	£9.00
Remy Martin VSOP	£6.70	£4.20
Hennessy VS cognac	£6.20	£3.70
Courvoisier VS cognac	£6.00	£3.50
Disaronno	£6.05	£3.55
Drambuie	£6.35	£3.85
Grand Marnier	£6.45	£3.95
Frangelico hazelnut liqueur	£6.25	£3.75
Limoncello	£6.30	£3.80
Baileys	£4.25	-
Cointreau	£6.45	£3.95
Chambord black raspberry liqueur	£6.50	£4.00
Sambuca	£6.85	£4.35
St Germain Elderflower liqueur	£6.25	£3.75

Served with or without a slice of lemon

Taylor's LBV (Late Bottle Vintage)	£3.60	-
Cockburn's Fine Ruby Port	£3.30	-

ALES AND BEERS

In addition we also have a range of Thwaites seasonal and other guest ales, just ask your server for details of this week's cask range

Draught

Shipyard pale ale 4.5%	£3.90
Wainwright golden ale 4.1%	£3.60
Spirit Lives On ale 3.8%	£3.30
Thwaites Original bitter 3.6%	£3.30
Heineken lager 5%	£4.10
Pravha pilsner 4%	£3.70
Fosters lager 4%	£3.60
Guinness stout 4.1%	£4.10

Bottle

Peroni Nastro Azzurro 33cl 5.1%	£3.90
Corona Extra 33cl 4.5%	£3.60
- served with a lime wedge	
Warsteiner Fresh non-alcoholic	£2.80

CIDER

Draught

Aspall 5.5%	£4.10
Strongbow Dark Fruit 4.5%	£4.00

Bottle

Rekorderlig -	£4.50
Passionfruit 4%	
Wild Berries 4%	
Mango & Raspberry 4%	
Strawberry & Lime 4%	
Pear 4.5%	

S O F T S

All served over ice with the perfect fresh garnish

Luscombes 270ml

Ginger Beer with lime	£3.00
Wild Elderflower Bubbly with lemon	£3.00
Sicilian Lemonade with lemon	£3.00
Raspberry Crush with seasonal berries	£3.00
St Clements Orange & Lemon with orange	£3.00
Sparkling Apple with lime	£3.00

Frobishers Fusions 275ml

Orange & Passionfruit with orange	£2.60
Apple & Mango with lemon	£2.60
Apple & Raspberry with lime	£2.60

Fever-Tree Tonics 200ml

Premium Indian with lime	£2.00
Naturally Light with lime	£1.95
Mediterranean with lemon	£2.00
Sicilian Lemon with lemon	£2.00
Elderflower with orange	£2.00
Aromatic with lemon	£2.00

Appletiser 275ml with lime	£2.80
Coca Cola 330ml with lime	£2.50
Diet Coca Cola 330ml with lime	£2.40

Allergen information: if you would like any information about a drink, please ask and we will happily provide it