

..... Something While You Decide?

Great with a drink and for sharing – ask our team about the perfect match for your drink

Little Nibbles

Marinated mixed olives	£3.00	Honey and mustard	£3.50
Bread selection, salted butter, rapeseed oil and aged balsamic	£3.50	roasted chipolatas, grain mustard mayo	
Beer battered “chicken dippers”, chilli jam	£3.50	Chilli spiced houmous, toasted pitta bread	£3.50

Plates

Butcher’s Plate **£15.00**

honey and mustard chipolatas, duck and Cointreau pate, thick cut ham, beer battered chicken, chutney, crusty bread

Fish Platter **£15.00**

smoked salmon, prawns Marie Rose, beer battered fish goujons, smoked mackerel pate, marinated anchovies, caper berries, tartar sauce, crusty bread

Oven Baked Rosemary and Garlic Camembert **£11.00**

onion jam, crusty bread for dunking

**Please note this is just a selection of our dishes.
If you wish to see the full menu just ask a member of the team.**

Allergen information: We really want you to enjoy your meal with us, if you would like any information about a dish, please ask and we will happily provide it.

White Wine

	175ml	250ml	Bottle
Solander Chardonnay, Australia	£3.95	£5.50	£15.50
A light style Chardonnay, yet still has soft full fruit flavours and a touch of vanilla oak Food Match: battered fish or quinoa burger			
Ca'di Ponti Grillo, Italy	£4.05	£5.65	£16.00
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	£4.15	£5.80	£16.50
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	£4.65	£6.50	£18.50
Typical Pinot Grigio characters of citrus fruits, zesty green apple and pear. Light, fresh and fragrant with just a hint of spice Food Match: fish platter or poached pear salad			
Saint Marc Reserve Grenache Blanc, France	£4.85	£6.80	£19.50
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: salmon Nicoise salad or the butcher's plate			
Mirror Lake Sauvignon Blanc, Marlborough, New Zealand	£5.45	£7.65	£22.00
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 firecracker chicken			

Also available in 125ml measures, please ask

White Wine

Bottle

False Bay Wild Yeast Chenin Blanc, South Africa

£19.00

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

Food Match: great with savoury or spicy dishes - try the sweet potato chilli

Domaine de Vedilhan Viognier, France

£20.00

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: pan fried seabass or the salmon Nicoise salad

Vega-Reina Single Vineyard Verdejo, Spain

£20.50

From the stunning Hacienda Zorita stable, a wine that's fruity and fresh with a smooth, creamy lemon mouth-feel

Food Match: the fish platter or a selection of moreish nibbles

Hidden Gem

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: fish platter or the pan fried seabass

Hidden Gem

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	£3.95	£5.50	£15.50
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 pan fried calf's liver			
Ca'di Ponti Nero d'Avola, Italy	£4.05	£5.65	£16.00
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 a selection of our tasty nibbles			
Solander Shiraz, Australia	£4.15	£5.80	£16.50
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	£4.65	£6.50	£18.50
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: the gammon steak or sweet potato chilli			
Saint Marc Reserve Cabernet Sauvignon, France	£4.85	£6.80	£19.50
From the heart of the Languedoc, comes this lovely wine bursting with black, lush fruits and silky, spicy warmth to finish Food Match: slow braised lamb or the pan fried calf's liver			
Vistamar Sepia Reserve Malbec, Chile	£5.20	£7.30	£21.00
Bags of blueberry, blackberry and cherry flavours and aromas, with touches of vanilla and toffee Food Match: all our grilled steaks or the burger selection			

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 firecracker chicken

Hidden Gem

Paternina Banda Azul Crianza Rioja, Spain

£22.50

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 butcher's platter or firecracker chicken

The Black Craft Shiraz, Australia

£23.50

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: all our grilled steaks

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: gammon steak or pan fried seabass

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 the butcher's platter

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 great with steak

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: sweet potato chilli or the fish platter			
La Delfina Pinot Grigio Blush, Italy	£4.75	£6.65	£19.00
Summer fruit flavours on the palate, with a hint of spice and a touch of sweetness on the finish			
Food Match: homemade lasagne or the pan fried seabass			
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: oven baked camembert or the Caesar salad			

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 £3.75 **Bottle** £20.50

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 £20.50

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	£6.00
Spumante prosecco and decadent Chambord black raspberry liqueur	
Grand Orange Royale	£6.00
Spumante prosecco and zesty Grand Marnier orange flavour liqueur	
Blue Bellini	£6.00
Spumante prosecco, Passoa Passionfruit liqueur and zesty orange Bols Blue Curacao	
G&P	£6.00
Spumante prosecco, Tanqueray gin, fresh cucumber and mint	
Aperol Spritz	£6.50
Spumante prosecco, Aperol aperitivo and soda	
Elderflower Spritz	£7.00
Spumante prosecco, St Germain Elderflower liqueur, soda, fresh lime and mint	
Bakewell Berry Spritz	£6.50
Spumante prosecco, Bols Crème de Cassis and soda	

..... Classic Cocktails

Mojito - Mojito Raspberry - Mojito Ginger	£7.50
Bacardi of your choice, soda fresh lime and mint	
Negroni Sevilla	£7.00
Tanqueray Flor de Sevilla gin, Campari and iconic Martini Rosso	
Blood Orange Cosmopolitan	£7.50
Whitley Neill Blood Orange vodka, Cointreau, cranberry juice and fresh lime	
Woodford Old Fashioned	£7.00
Woodford Reserve bourbon, bitters and brown sugar	
Bramble Berry	£7.50
Whitley Neill Blackberry gin, Bols Crème de Cassis and fresh lemon juice	
Glenfiddich Godfather	£7.50
Glenfiddich, Disaronno, fresh orange peel and glace cherry	
Passion Star Martini	£7.50
Smirnoff vodka, Passoa liqueur, passionfruit juice, fresh lime and a side of prosecco	
Espresso Martini	£7.50
Smirnoff vodka, Tia Maria and fresh espresso coffee	
Berry Martini	£7.50
Smirnoff vodka, Bols Crème de Cassis and cranberry juice	

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

Hendrick's Midsummer Solstice

with cucumber and orange

£7.90

Fever-Tree Premium Indian

Bloom

with seasonal berries

£7.90

Fever-Tree Elderflower

Tanqueray Export

with lime

£7.70

Fever-Tree Aromatic

Bloom Lemon & Elderflower

with lemon

£7.70

Fever-Tree Naturally Light

Whitley Neill Parma Violet

with lemon

£7.90

Fever-Tree Premium Indian

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

Whitley Neill Blackberry

with seasonal berries and lemon

£7.90

Fever-Tree with Elderflower

Tanqueray No.10

with lemon

£7.90

Fever-Tree Sicilian Lemon

Whitley Neill Blood Orange

with orange

£7.90

Fever-Tree Naturally Light

Bloom Strawberry

with seasonal berries

£7.70

Fever-Tree Mediterranean

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

Bulldog

with lemon and seasonal berries

£7.90

Fever-Tree Mediterranean

V o d k a

A selection of our favourite vodkas	50ml	25ml
Reyka Icelandic	£6.20	£3.70
Grey Goose	£6.60	£4.10
Smirnoff	£5.90	£3.40
Whitley Neill Blood Orange	£6.20	£3.70
Zubrowka Bison Grass	£6.20	£3.70

W h i s k y (e y)

A selection of malts and blends	50ml	25ml
Lagavulin 16yo Islay	£7.00	£4.50
Laphroaig 10yo Islay	£6.60	£4.10
Dalwhinnie 15yo Highlands	£6.40	£3.90
Balvenie Doublewood 12yo Speyside	£6.40	£3.90
Talisker 10yo Isle of Skye	£6.60	£4.10
Macallan Gold Speyside	£6.50	£4.00
Glenfiddich 12yo Highlands	£6.20	£3.70
Monkey Shoulder Speyside	£6.20	£3.70
Oban 14yo Highlands	£6.60	£4.10
Glenlivet 12yo Speyside	£6.40	£3.90
Isle Of Jura 10yo Islands	£6.40	£3.90
Bunnahabhain 12yo Islay	£6.60	£4.10
Highland Park 12yo Islands	£6.40	£3.90
Chivas Regal	£6.20	£3.70
Famous Grouse	£5.90	£3.40
Jameson Irish	£5.90	£3.40

R u m

Our range has something for everyone	50ml	25ml
Kraken Black Spiced	£6.30	£3.80
Appleton Estate Signature Blend	£6.20	£3.70
Captain Morgan Spiced	£6.10	£3.60
Bacardi Carta Blanca	£5.90	£3.40
Bacardi Raspberry	£5.90	£3.40
Bacardi Ginger	£5.90	£3.40
Captain Morgan Dark	£6.00	£3.50

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	£6.10	£3.60
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	-
Tia Maria	£6.25	£3.75
Cointreau	£6.45	£3.95
Chambord black raspberry liqueur	£6.50	£4.00
Sambuca	£6.85	£4.35
St Germaine Elderflower liqueur	£6.25	£3.75

Port

Served with or without a slice of lemon

	50ml
Taylor's LBV (Late Bottle Vintage)	£3.80
Cockburn's Fine Ruby port	£3.40

..... Ales and Beers

In addition we also have a range of seasonal guest ales brewed by Thwaites, along with local and guest ales. Just ask your server for this weeks cask range

Thwaites Ales

Gold 4.1% golden in colour with a fruity and sweet aroma

Original 3.6% a clean dry tasting and refreshing session bitter

Amber 4.4% full-bodied easy drinking amber bitter

IPA 4.0% fresh with a zesty and citrus aroma

Mild 3.3% dark in colour with roasted aromas

Range can vary, so please ask your server for details

Draught

Birra Moretti lager 4.6%	£4.60
Heineken lager 5%	£4.20
Shipyards pale ale 4.5%	£3.90
Pravha pilsner 4%	£3.70
Guinness stout 4.1%	£4.10

Bottle

Peroni Nastro Azzurro 33cl 5.1%	£3.90
Corona Extra 33cl 4.5%	£3.70
- served with a lime wedge	
Warsteiner Fresh non-alcoholic	£2.80

..... C i d e r

Draught

Aspall 5.5%	£4.20
Strongbow Dark Fruit 4.5%	£4.10

Bottle

Rekorderlig -	£4.50
Passionfruit 4%	
Wild Berries 4%	
Mango & Raspberry 4%	
Strawberry & Lime 4%	
Pear 4.5%	
Rekorderlig Strawberry & Lime 0% non-alcoholic	£4.00

Softs

All served over ice with the perfect fresh garnish

Luscombes 270ml	£3.00	Frobishers Fusions 275ml	£2.60
Ginger Beer with lime		Orange & Passionfruit with orange	
Wild Elderflower Bubbly with lemon		Apple & Raspberry with lime	
Sicilian Lemonade with lemon		Apple & Mango with lemon	
St Clements Orange & Lemon with orange			
Raspberry Crush with seasonal berries		Fever-Tree Tonics 200ml	£2.00
Sparkling Apple with lime		Premium Indian with lime	
		Naturally Light with lime	
		Mediterranean with lemon	
Appletiser 275ml with lime	£2.80	Sicilian Lemon with lemon	
Coca Cola 330ml with lime	£2.50	Elderflower with orange	
Diet Coca Cola 330ml with lime	£2.40	Aromatic with lemon	

Hot Drinks

Tea

BREW TEA CO. TEAS

per pot **£2.60**

English Breakfast, Earl Grey, CO2 Decaffeinated, Moroccan Mint, Green, Fruit Punch

Coffee

Our freshly ground coffee is from 100% Brazilian Arabica beans from a unique yellow coffee cherry giving a velvety texture and light roasted, nutty flavour. It is also Rainforest Alliance certified to protect the people and environment where it is produced to ensure the future of the coffee industry.

Cafetiere for	one £2.50 two £3.50	Cappuccino	£3.05
Espresso	single £2.35 double £2.75	Latte	£3.05
Macchiato	£2.75	Mocha	£3.05
Americano	£2.95	Liqueur coffee	from £6.00
Flat white	£2.95	please ask for our selection	

If you would like decaffeinated coffee, please ask when you place your order

Chocolate

Hot chocolate	£3.05	Signature hot chocolate topped with whipped cream and chocolate shavings	£3.75
Add a flavoured syrup to your coffee or hot chocolate			£0.60

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