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## WHITE WINE

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	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<b>Solander Chardonnay, Australia</b>	£4.05	£5.65	£16.00
A light style Chardonnay, yet still has soft full fruit flavours and a touch of vanilla oak			
Food Match: battered fish or the chicken burger			
<b>Ca'di Ponti Grillo, Italy</b>	£4.15	£5.80	£16.50
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: great with our savoury nibbles			
<b>Concha y Toro Sauvignon Blanc, Chile</b>	£4.30	£6.00	£17.00
Elegant and delicate aromas, with fruity and citrus notes. Fresh and balanced with good acidity			
Food Match: the super salad or fisherman's platter			
<b>La Delfina Pinot Grigio, Italy</b>	£5.05	£7.05	£20.25
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 wild mushroom and red pepper rotollo			
<b>Saint Marc Reserve Grenache Blanc, France</b>	£5.75	£8.10	£23.30
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: the seabass fillet with fresh razor clams			
<b>Mirror Lake Sauvignon Blanc, Marlborough, New Zealand</b>	£6.50	£9.15	£26.50
Tantalising aromas and flavours of gooseberry and passionfruit. Deliciously refreshing, with a clean flavour and a prolonged finish			
Food Match: our moules frites or squash and goat's cheese risotto			

**Also available in 125ml measures, please ask**

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# WHITE WINE

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## **Bottle**

### **Running Duck Chenin Sauvignon Organic, South Africa**

£20.50

Organic, vegan, vegetarian and Fair for Life, named after the ducks that patrol the vineyard! Pineapple and citrus flavours and aromas

Food Match: perfect with savoury or spicy dishes

### **Domaine de Vedilhan Viognier, France**

£23.00

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: Judge's Caesar salad or the cheese ploughman's platter

### **El Coto Rioja Blanco, Spain**

£26.50

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: seabass fillet or fisherman's platter

### **Caparrone Pecorino, Colline Pescaresi, Italy**

£26.50

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: moules frites or squash and goat's cheese risotto

### **Albarino Torres Pazo Das Bruxas, Spain**

£30.50

An intensely aromatic wine with green apple and lemon peel flavours, yet soft and sweet - if you like elegant and chic, this is for you!

Food Match: great white to try with the butcher's platter

### **Sancerre Domaine Michel Girard, France**

£35.50

A Sancerre with great depth of fruit, the lively aromas often found in Sauvignon have been skilfully restrained, allowing layers of green apples and lemons to show through

Food Match: cheese ploughman's platter or the seabass fillet

### **Chablis William Fevre, Burgundy, France**

£35.50

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: Judge's Caesar salad or the cheese board

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## RED WINE

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	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<b>Solander Shiraz, Australia</b>	£4.05	£5.65	£16.00
Smooth and full bodied, with dark, delicious, berry fruit and a spicy warmth Food Match: classic burger or steak and ale pie			
<b>Ca'di Ponti Nero d'Avola, Italy</b>	£4.15	£5.80	£16.50
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: perfect with our tasty nibbles			
<b>Concha y Toro Merlot, Chile</b>	£4.30	£6.00	£17.00
Blackberry aromas and rich, smoky flavours packed with plum and bramble fruit. A smooth and easy drinking wine Food Match: the forest mushroom burger or grilled gammon			
<b>Saint Marc Reserve Cabernet Sauvignon, France</b>	£5.75	£8.10	£23.30
From the heart of the Languedoc, comes this lovely wine bursting with black, lush fruits and silky, spicy warmth to finish Food Match: the pan fried venison loin or butcher's platter			
<b>Paternina Banda Azul Crianza Rioja, Spain</b>	£5.90	£8.30	£24.00
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 navarin of lamb or butcher's platter			
<b>Vistamar Sepia Reserve Malbec, Chile</b>	£6.50	£9.15	£26.50
Bags of blueberry, blackberry and cherry flavours and aromas, with touches of vanilla and toffee Food Match: all our chargrilled steaks			

**Also available in 125ml measures, please ask**

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## RED WINE

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### Bottle

#### **Canaletto Montepulciano d'Abruzzo, Italy**

£22.50

Wonderful drinking wine, soft and fruity with layers of strawberries, blueberries, plums and a touch of warm spicy cinnamon

Food Match: the wild mushroom and red pepper rotollo

#### **Côtes-du-Rhône Villages La Ruchette Doree, France**

£24.00

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: the chicken burger or a selection of nibbles

#### **The Black Craft Shiraz, Australia**

£26.50

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: perfect with steak or our classic burger

#### **Vistamar Sepia Reserve Pinot Noir, Chile**

£27.00

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

Food Match: the cheese ploughman's platter or a good red wine to try with fish

#### **Alta Vista Premium Malbec, Argentina**

£27.50

Complex ripe red fruits, aromas and spicy nuances. This wine is round, with soft tannins and good concentration in the mouth

Food Match: superb with steak

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

£36.50

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 ploughman's platter or cheese board

#### **Coto de Imaz Gran Reserva Rioja, Spain**

£37.00

Majestic aromatic nose of dark sumptuous berry fruits, with hints of cassis and coconut. Rich and matured full fruit flavours with sweet oak and a long creamy finish

Food Match: the butcher's platter or navarin of lamb

#### **Chateauneuf du Pape Domaine Chante Cigale, France**

£38.50

Big, bold full-bodied wine, with rich colours and ripe flavours of black fruits, black olives and spicy hints - dark, decadent and delicious

Food Match: the pan fried loin of venison

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## ROSE WINE

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	175ml	250ml	Bottle
<b>Borsao Garnacha Rosado, Spain</b>	£4.15	£5.80	£16.50

Gorgeous deep colour, with soft spice from the Garnacha grape.

Really easy drinking, packed full of summer red berry flavours

Food Match: the super salad or moules frites

<b>Burlesque White Zinfandel, California</b>	£4.80	£6.70	£19.20
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Strawberry ice cream and red berry jam flavours, give a rose that's sweet, yet still packs a punch

Food Match: fisherman's platter or seabass fillet

<b>La Delfina Pinot Grigio Blush, Italy</b>	£5.05	£7.05	£20.25
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Summer fruit flavours on the palate, with a hint of spice and a touch of sweetness on the finish

Food Match: the squash and goat's cheese risotto or wild mushroom and red pepper rotollo

**Also available in 125ml measures, please ask**

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## CHAMPAGNE AND SPARKLING

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### **Prosecco Romeo Spumante, Italy**

Full and rich with flavours of apple, lemon and grapefruit

125ml £4.25    Bottle £23.50

### **Louis Roederer NV, France**

Deliciously rich with an overt fruitiness, typically nutty with a rewarding dry finish

Bottle £53.50

### **Laurent-Perrier Cuvee Rose, France**

Aromas and flavours of raspberries and black fruits with superb long finish

Bottle £67.50

### **J Lemoine Brut NV, France**

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

Bottle £42.00

### **Bollinger Speciale Cuvee NV, France**

Bollinger is elegant with a fine mousse and buttery biscuits aromas

Bottle £66.50

### **Dom Perignon, France**

An iconic champagne with rich flavours of apricots, passionfruit and peaches

Bottle £125.00

### **Louis Roederer Cristal, France**

Silky smooth with an explosion of ripe fruits, white chocolate and caramel

Bottle £230.00

Italian sparkling wine is not all about Prosecco, as leading Franciacorta producer Ferggettina and skillful winemaker Roberto Gatti has proved time and time again. Ferggettina's uniquely shaped bottle is not only stunning, its larger surface area means the wine when matured has a fabulous complexity – Italy's answer to champagne!

### **Ferggettina Franciacorta Miledi Brut DOCG, Italy**

Italian vintage sparkling wine. Elegant with flavours of lemon and brioche

Bottle £36.00

### **Ferggettina Franciacorta Rose Brut DOCG, Italy**

Wonderful aromas and flavours of berries and toast – a charming wine

Bottle £36.00

## SPARKLING COCKTAILS

<b>Chambord Royale</b> Spumante prosecco and decadent Chambord black raspberry liqueur	£7.00
<b>Grand Orange Royale</b> Spumante prosecco and zesty Grand Marnier orange flavour liqueur	£7.00
<b>G&amp;P</b> Spumante prosecco, Tanqueray gin, fresh cucumber and mint	£7.00
<b>Lemon Hazelnut Spritz</b> Spumante prosecco, Frangelico hazelnut liqueur, soda and fresh lemon	£8.50
<b>Elderflower Spritz</b> Spumante prosecco, St Germaine Elderflower liqueur, soda, fresh lime and mint	£8.50
<b>Bakewell Berry Spritz</b> Spumante prosecco, Disaronno, Bols Crème de Cassis and soda	£8.50

## CLASSIC COCKTAILS

<b>Appleton Mule</b> Appleton Signature Blend rum, ginger ale, Angostura bitters and fresh lime	£8.00
<b>Icelandic Porn Star Martini</b> Reyka Icelandic vodka, Passoa passionfruit liqueur, passionfruit juice, fresh lime and a side of prosecco	£9.00
<b>Negroni Sevilla</b> Tanqueray Flor de Sevilla gin, Campari and iconic Martini Rosso	£8.00
<b>Blood Orange Cosmopolitan</b> Whitley Neill Blood Orange vodka, Cointreau, cranberry juice and fresh lime	£8.50
<b>Woodford Old Fashioned</b> Woodford Reserve bourbon, bitters and brown sugar	£7.50
<b>Bramble Berry</b> Whitley Neill Raspberry gin, Bols Crème de Cassis and fresh lemon juice	£8.50

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# GIN

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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

**£8.80**

Fever-Tree Premium Indian

### **Hendrick's**

with cucumber

**£8.80**

Fever-Tree Elderflower

### **Bloom**

with seasonal berries

**£8.55**

Fever-Tree Elderflower

### **Brokers**

with seasonal berries

**£8.05**

Fever-Tree Sicilian Lemon

### **Masons**

with orange

**£9.05**

Fever-Tree Aromatic

## CITRUS - FRUITY

### **Tanqueray Flor de Sevilla**

with orange

**£8.55**

Fever-Tree Mediterranean

### **Brockmans**

with orange and seasonal berries

**£8.80**

Fever-Tree Premium Indian

### **Bulldog**

with lemon and seasonal berries

**£8.55**

Fever-Tree Mediterranean

### **Tanqueray No.10**

with lemon

**£8.80**

Fever-Tree Premium Indian

### **Whitley Neill Blood Orange**

with orange

**£8.55**

Fever-Tree Naturally Light

### **Whitley Neill Raspberry**

with seasonal berries

**£8.55**

Fever-Tree Naturally Light

## SPICY - SAVOURY

### **Whitley Neill Rhubarb & Ginger**

with lemon

**£8.55**

Fever-Tree Naturally Light

### **Opihr**

with orange

**£8.30**

Fever-Tree Aromatic

### **Bombay Sapphire**

with lime

**£8.05**

Fever-Tree Mediterranean

### **Sipsmith Sloe**

with orange

**£9.05**

Fever-Tree Sicilian Lemon

### **Tanqueray Export**

with lime

**£8.05**

Fever-Tree Aromatic

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## V O D K A

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<b>A selection of our favourite vodkas</b>	<b>50ml</b>	<b>25ml</b>
Reyka Icelandic	£6.35	£3.85
Chase	£6.70	£4.20
Grey Goose	£7.00	£4.50
Whitley Neill Blood Orange	£6.35	£3.85
Zubrowka Bison Grass	£6.20	£3.70

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## W H I S K Y ( E Y )

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<b>A selection of our favourite malts and blends</b>	<b>50ml</b>	<b>25ml</b>
Lagavulin 16yo Islay	£7.35	£4.85
Dalwhinnie 15yo Highlands	£7.10	£4.60
Laphroaig 10yo Islay	£7.10	£4.60
Balvenie Doublewood 12yo Speyside	£6.90	£4.40
Bunnahabhain 12yo Islay	£6.85	£4.35
Monkey Shoulder Speyside	£6.75	£4.25
Talisker 10yo Isle of Skye	£6.70	£4.20
Macallan Gold Speyside	£6.70	£4.20
Glenfiddich 12yo Highlands	£6.65	£4.15
Oban 14yo Highlands	£6.65	£4.15
Isle Of Jura 10yo Islands	£6.65	£4.15
Chivas Regal	£6.90	£4.40
Bells	£5.75	£3.25
Jameson Irish	£5.75	£3.25

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## R U M

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<b>Our range has something for everyone</b>	<b>50ml</b>	<b>25ml</b>
Kraken Black Spiced	£6.55	£4.05
Appleton Estate Signature Blend	£6.40	£3.90
Bacardi Carta Blanca	£6.05	£3.55
Havana Club Anejo Especial	£6.25	£3.75

## — AFTER DINNER DRINKS —

**Relax and unwind with one of our after dinner drinks.**

**Served neat or over ice**

	<b>50ml</b>	<b>25ml</b>
Woodford Reserve bourbon	£6.60	£4.10
Hennessy XO cognac	£24.40	£12.20
Remy Martin VSOP cognac	£7.25	£4.75
Courvoisier VS cognac	£6.25	£3.75
Disaronno	£6.05	£3.55
Drambuie	£6.35	£3.85
Grand Marnier	£6.45	£3.95
Frangelico hazelnut liqueur	£6.25	£3.75
Limoncello	£6.25	£3.75
Baileys (50ml)	£4.25	-
Chambord black raspberry liqueur	£6.50	£4.00
Cointreau	£6.45	£3.95
St Germain Elderflower liqueur	£6.25	£3.75

**Served with or without a slice of lemon**

Taylors LBV (Late Bottle Vintage)	£3.80	-
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## ALES AND BEERS

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**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**

13 Guns IPA 5.5%	£4.20
Wainwright golden ale 4.1%	£3.95
Thwaites Original bitter 3.4%	£3.95
Mahou lager 5.1%	£5.00
Birra Moretti lager 4.6%	£4.95
Heineken lager 5%	£4.50
Pilsner Urquell lager 4.4%	£4.90
Pravha pilsner 4.0%	£4.00
Amstel lager 4.1%	£4.00
Guinness stout 4.1%	£4.50

### **Bottle**

Brooklyn lager 35cl 5.2%	£4.90
Blue Moon wheat beer 33cl 5.4%	£4.50
- served with an orange slice	
Hop House 13 lager 33cl 5%	£4.30
Peroni Nastro Azzurro 33cl 5.1%	£4.20
Corona Extra 33cl 4.5%	£3.75
- served with a lime wedge	
Warsteiner Fresh non-alcoholic	£3.15
Crabbies Ginger Beer 4%	£4.50

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## CIDER

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### **Draught**

Aspall 5.5%	£4.65
Mortimer's Orchard 5%	£4.50

### **Bottle**

<b>Rekorderlig -</b>	£4.70
Passionfruit 4%	
Wild Berries 4%	
Mango & Raspberry 4%	
Strawberry & Lime 4%	
Spiced Plum 4%	
Pear 4.5%	

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# S O F T S

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## All served over ice with the perfect fresh garnish

### Luscombes 270ml

Wild Elderflower Bubbly with lemon	£3.15
Raspberry Crush with seasonal berries	£3.15

### Frobishers Fusions 275ml

Orange & Passionfruit with orange	£2.40
Apple & Mango with lemon	£2.40

### Fentimans 275ml

Victorian Lemonade with lemon	£3.00
Dandelion & Burdock with lime	£3.00
Rose Lemonade with seasonal berries	£3.00
Traditional Ginger Beer with lime	£3.00

### Fever-Tree Tonics 200ml

Premium Indian with lime	£2.30
Naturally Light with lime	£2.25
Mediterranean with lemon	£2.30
Sicilian Lemon with lemon	£2.30
Elderflower with orange	£2.30
Aromatic with lemon	£2.30

Appletiser 275ml with lime	£2.75
Coca Cola 330ml with lime	£3.35
Diet Coca Cola 330ml with lime	£3.10

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