

— SOMETHING WHILE YOU DECIDE? —

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

Little Nibbles

Marinated olives	£3.50	Honey and mustard glazed chipolatas	£3.50
Sweet chilli houmous, black olive tapenade, homemade bread	£4.00	Judge's bacon and cheese croquettes	£4.00
Garlic and herb bread, melted mozzarella and Wensleydale	£4.00	Nibble board; marinated olives, slow roasted tomatoes, sweet chilli houmous, toasted cob	£9.00

Platters

Butcher's Platter £16.00

chorizo, chicken mousseline, honey roast ham, slow roast beef, honey and mustard glazed chipolatas, marinated apricots, caper berries and freshly baked bread

Ploughman's Platter £14.50

Yorkshire Blue, Wensleydale, aged cheddar, beetroot coleslaw, tomato chutney, cornichons, marinated apricots, apple, caper berries and freshly baked bread

Fisherman's Platter £18.00

beer battered fish goujons, prawns with lemon and chive creme fraiche, smoked salmon, peppered mackerel, calamari, marinated anchovies and freshly baked bread

**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	£4.15	£5.80	£16.50
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			
Ca'di Ponti Grillo, Italy	£4.30	£6.00	£17.00
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: great with our savoury nibbles			
Concha y Toro Sauvignon Blanc, Chile	£4.40	£6.15	£17.50
Elegant and delicate aromas, with fruity and citrus notes. Fresh and balanced with good acidity			
Food Match: the super salad or fisherman's platter			
La Delfina Pinot Grigio, Italy	£5.10	£7.15	£20.50
Typical Pinot Grigio characters of citrus fruits, zesty green apple and pear. Light, fresh and fragrant with just a hint of spice			
Food Match: the asparagus and broccoli risotto			
Saint Marc Reserve Grenache Blanc, France	£5.85	£8.20	£23.70
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 Provencale vegetable parcel or sweet potato and halloumi burger			
Mirror Lake Sauvignon Blanc, Marlborough, New Zealand	£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 fish of the day			

Also available in 125ml measures, please ask

WHITE WINE

Bottle

Running Duck Chenin Sauvignon Organic, South Africa

£21.00

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

£23.50

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

Vega-Reina Single Vineyard Verdejo, Spain

£26.50

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

Food Match: the fisherman's or butcher's platter

Hidden Gem

Caparrone Pecorino, Colline Pescaresi, Italy

£27.00

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: moules frites or asparagus and broccoli risotto

Hidden Gem

Albarino Torres Pazo Das Bruxas, Spain

£31.00

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

£36.00

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: the ploughman's platter or fish of the day

Chablis William Fevre, Burgundy, France

£36.00

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: Judge's Caesar salad or the cheese board

RED WINE

	175ml	250ml	Bottle
Solander Shiraz, Australia	£4.15	£5.80	£16.50
Smooth and full bodied, with dark, delicious, berry fruit and a spicy warmth			
Food Match: the classic burger			
Canaletto Montepulciano d'Abruzzo, Italy	£4.30	£6.00	£17.00
Wonderful drinking wine, soft and fruity with layers of strawberries, blueberries, plums and a touch of warm spicy cinnamon			
Food Match: perfect with a selection of nibbles			
Concha y Toro Merlot, Chile	£4.40	£6.15	£17.50
Blackberry aromas and rich, smoky flavours packed with plum and bramble fruit. A smooth and easy drinking wine			
Food Match: salmon fillet or roast tomato and fennel salad			
Saint Marc Reserve Cabernet Sauvignon, France	£5.85	£8.20	£23.70
From the heart of the Languedoc, comes this lovely wine bursting with black, lush fruits and silky, spicy warmth to finish			
Food Match: the gammon steak or fillet of pork			
Paternina Banda Azul Crianza Rioja, Spain	£6.05	£8.50	£24.50
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 roast chump of lamb or the butcher's platter			
Vistamar Sepia Reserve Malbec, Chile	£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

RED WINE

Bottle

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: a great all-rounder - try the Provencale parcel

Hidden Gem

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 ploughman's platter or a good red wine to try with fish

U Passimientto Baglio Gibellina, Sicily, Italy

£27.50

Fabulous easy drinking wine - bags of black and red fruit flavours, warm and full-bodied with elegant tannins

Food Match: asparagus, broccoli and blue cheese risotto

Hidden Gem

Alta Vista Premium Malbec, Argentina

£28.00

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

Federico Paternina Gran Reserva Rioja, Spain

£36.50

A true gran reserva style, barrel aged for 30 months. Delicately toasty with inviting fig, spice and cassis notes with smooth tannins - superb drinking

Food Match: the butcher's platter or roast chump of lamb

Chateaufeuf 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: perfect with steak or the cheeseboard

ROSE WINE

	175ml	250ml	Bottle
Burlesque White Zinfandel, California	£4.85	£6.80	£19.50
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 roast tomato salad			
La Delfina Pinot Grigio Blush, Italy	£5.15	£7.20	£20.70
Summer fruit flavours on the palate, with a hint of spice and a touch of sweetness on the finish			
Food Match: the asparagus and broccoli risotto			
Also available in 125ml measures, please ask			
Côtes-du-Rhône Villages La Ruchette Doree Rose, France			£23.00
Vibrant, luscious full fruit flavours of redcurrants and strawberries, with wild flower aromas			
Food Match: moules frites or salmon fillet			

CHAMPAGNE AND SPARKLING

Prosecco Romeo Spumante, Italy

Full and rich with flavours of apple, lemon and grapefruit

125ml £4.30 Bottle £24.00

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 biscuit 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

Chambord Royale	£7.00
Spumante prosecco and decadent Chambord black raspberry liqueur	
Sorrento Sparkle	£7.00
Spumante prosecco and citrusy Limoncello liqueur	
G&P Seville - G&P Strawberry - G&P Lemon & Elderflower	£7.00
Spumante prosecco and gin of choice; Tanqueray Flor de Sevilla, Bloom Strawberry or Bloom Lemon & Elderflower	
Aperol Spritz	£8.50
Spumante prosecco, Aperol aperitivo and soda	
Elderflower Spritz	£8.50
Spumante prosecco, St Germain Elderflower liqueur, soda, fresh lime and mint	
Bellini Spritz	£8.50
Spumante prosecco, Passoa passionfruit liqueur, passionfruit coulis and soda	

CLASSIC COCKTAILS

Mojito - Mojito Raspberry - Mojito Ginger	£8.00
Bacardi of your choice, soda fresh lime and mint	
Negroni 100 Celebrating 100 years of the Negroni!	£8.50
Bulldog gin, Campari and iconic Martini Rosso	
Blood Orange Cosmopolitan	£8.50
Whitley Neill Blood Orange vodka, Cointreau, cranberry juice and fresh lime	
Tequila Sunrise	£8.50
Tequila Sauza, Chambord and orange juice	
Lemon Sherbert	£8.50
Bloom Lemon & Elderflower gin, Cointreau and fresh lemon juice	
Passion Star Martini	£9.00
Reyka Icelandic vodka, Passoa liqueur, passionfruit juice, fresh lime and a side of prosecco	
Espresso Martini	£8.50
Reyka Icelandic vodka, Tia Maria and fresh espresso coffee	
Berry Martini	£8.50
Reyka Icelandic vodka, Bols Creme 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

£8.60

Fever-Tree Premium Indian

Hendrick's

with cucumber

£8.80

Fever-Tree Elderflower

Bloom

with seasonal berries

£8.60

Fever-Tree Elderflower

Masons

with orange

£9.05

Fever-Tree Aromatic

Bloom Lemon & Elderflower

with lemon

£8.60

Fever-Tree Naturally Light

CITRUS - FRUITY

Tanqueray Flor de Sevilla

with orange

£8.60

Fever-Tree Mediterranean

Brockmans

with orange and
seasonal berries

£8.80

Fever-Tree Premium Indian

Bulldog

with lemon and
seasonal berries

£8.60

Fever-Tree Mediterranean

Tanqueray No.10

with lemon

£8.80

Fever-Tree Premium Indian

Whitley Neill Blood Orange

with orange

£8.60

Fever-Tree Naturally Light

Whitley Neill Raspberry

with seasonal berries

£8.60

Fever-Tree Naturally Light

Bloom Strawberry

with seasonal berries

£8.60

Fever-Tree Mediterranean

SPICY - SAVOURY

Whitley Neill Rhubarb & Ginger

with lemon

£8.60

Fever-Tree Naturally Light

Opihr

with orange

£8.30

Fever-Tree Aromatic

Bombay Sapphire

with lime

£8.20

Fever-Tree Mediterranean

Sipsmith Sloe

with orange

£9.05

Fever-Tree Sicilian Lemon

Tanqueray Export

with lime

£8.20

Fever-Tree Aromatic

Brokers

with seasonal berries

£8.20

Fever-Tree Sicilian Lemon

V O D K A

A selection of our favourite vodkas	50ml	25ml
Reyka Icelandic	£6.45	£3.95
Chase	£6.70	£4.20
Grey Goose	£7.00	£4.50
Whitley Neill Blood Orange	£6.50	£4.00
Zubrowka Bison Grass	£6.30	£3.80

W H I S K Y (E Y)

A selection of malts and blends	50ml	25ml
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

R U M

Our range has something for everyone	50ml	25ml
Kraken Black Spiced	£6.60	£4.10
Appleton Estate Signature Blend	£6.45	£3.95
Bacardi Carta Blanca	£6.10	£3.60
Bacardi Raspberry	£6.10	£3.60
Bacardi Ginger	£6.10	£3.60
Havana Club Anejo Especial	£6.30	£3.80
Dead Man's Fingers Coffee	£6.45	£3.95
Dead Man's Fingers Spicy	£6.45	£3.95
Dead Man's Fingers Coconut	£6.45	£3.95

— AFTER DINNER DRINKS —

Relax and unwind with one of our after dinner drinks.

Served neat or over ice

	50ml	25ml
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	£6.20	£3.70
Grand Marnier	£6.25	£3.75
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	£6.50	£4.00
St Germaine Elderflower liqueur	£6.25	£3.75

PORT

Served with or without a slice of lemon

50ml

Taylor's LBV (Late Bottle Vintage)

£3.90

ALES AND BEERS

In addition we also have a range of core and seasonal ales brewed by Thwaites, along with local and guest ales. Just ask your server for the week's cask range

Draught

13 Guns IPA 5.5%	£4.20
Estrella Damm 4.6%	£5.00
Birra Moretti lager 4.6%	£4.95
Heineken lager 5%	£4.60
Pravha pilsner 4.0%	£4.10
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%	£3.95
- served with a lime wedge	
Warsteiner Fresh non-alcoholic	£3.15
Crabbies Ginger Beer 4%	£4.50

CIDER

Draught

Aspall 5.5%	£4.70
Kingstone Press Wild Berry 4%	£4.50

Bottle

Rekorderlig -	£4.80
Passionfruit 4%	
Wild Berries 4%	
Mango & Raspberry 4%	
Strawberry & Lime 4%	
Spiced Plum 4%	
Pear 4.5%	

S O F T S

All served over ice with the perfect fresh garnish

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
Seville Orange Jigger	with orange	£3.00

Fever-Tree Tonics 200ml

Premium Indian	with lime	£2.30
Naturally Light	with lime	£2.30
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

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