

..... 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	£3.00
House baked bread, flavoured farmhouse butter	£4.00
Furikake seasoned crayfish tails	£4.00
Pulled ham hock, shaved Parmesan	£3.50

Sharing Plates

Butcher's Plate **£16.00**

Serrano ham, pulled brisket ends, game and pistachio terrine, shredded ham hock, chorizo, pickled Roscoff onions, house chutney, day baked bread

Baked Rosemary Camembert **£14.50**

Oven baked camembert, marinated olives, pulled jackfruit, confit tomato, caper berries, cornichons, house chutney, day baked bread

Fishmonger's Plate **£18.00**

Crab and cherry tomato, crisp crayfish, langoustines and garlic butter, Scottish smoked salmon with daikon, preserved lemon, day 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	£4.85	£6.80	£19.50
A light style Chardonnay, yet still has soft full fruit flavours and a touch of vanilla oak Food Match: battered fish or the chicken fillet burger			
Ca'di Ponti Grillo, Italy	£5.00	£7.00	£20.00
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	£5.10	£7.15	£20.50
Elegant and delicate aromas, with fruity and citrus notes. Fresh and balanced with good acidity Food Match: fisherman's plate or the corn fed chicken breast			
La Delfina Pinot Grigio, Italy	£5.80	£8.15	£23.50
Typical Pinot Grigio characters of citrus fruits, zesty green apple and pear. Light, fresh and fragrant with just a hint of spice Food Match: black bream and langoustine or the butcher's plate			
Saint Marc Reserve Grenache Blanc, France	£6.60	£9.30	£27.00
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: Judge's Caesar salad or the pan fried cod loin			
Mirror Lake Sauvignon Blanc, Marlborough, New Zealand	£7.20	£10.15	£29.50
Tantalising aromas and flavours of gooseberry and passionfruit. Deliciously refreshing, with a clean flavour and a prolonged finish Food Match: Moules frites or the baked rosemary camembert			

Also available in 125ml measures, please ask

White Wine

Bottle

Running Duck Chenin Sauvignon Organic, South Africa

£24.00

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

Food Match: sweet habanero burger or the vegetable haggis

Domaine de Vedilhan Viognier, France

£26.50

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: pan fried cod loin or the Judge's Caesar salad

Vega-Reina Single Vineyard Verdejo, Spain

£29.50

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 plate or the corn fed chicken breast

Hidden Gem

Caparrone Pecorino, Colline Pescaresi, Italy

£30.00

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 the black bream and langoustine

Hidden Gem

Albarino Torres Pazo Das Bruxas, Spain

£34.00

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: fisherman's plate or the pan fried cod loin

Sancerre Domaine Michel Girard, France

£39.00

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

Food Match: the butcher's plate or the baked camembert

Chablis William Fevre, Burgundy, France

£39.00

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: moules frites or the Judge's Caesar salad

..... Red Wine

	175ml	250ml	Bottle
Solander Shiraz, Australia	£4.85	£6.80	£19.50
Smooth and full bodied, with dark, delicious, berry fruit and a spicy warmth Food Match: the classic burger			
Canaleto Montepulciano d'Abruzzo, Italy	£5.00	£7.00	£20.00
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	£5.10	£7.15	£20.50
Blackberry aromas and rich smoky flavours packed with plum and bramble fruit. A smooth and easy drinking wine Food Match: corn fed chicken breast or the gammon			
Saint Marc Reserve Cabernet Sauvignon, France	£6.60	£9.30	£27.00
From the heart of the Languedoc, comes this lovely wine bursting with black, lush fruits and silky, spicy warmth to finish Food Match: the butcher's plate or the venison pudding			
Paternina Banda Azul Crianza Rioja, Spain	£6.75	£9.50	£27.50
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: spicy or savoury dishes			
Vistamar Sepia Reserve Malbec, Chile	£7.20	£10.15	£29.50
Bags of blueberry, blackberry and cherry flavours and aromas, with touches of vanilla and toffee Food Match: perfect with our chargrilled steaks			

Also available in 125ml measures, please ask

Red Wine

Bottle

Côtes-du-Rhône Villages La Ruchette Doree, France

£27.00

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 pan fried cod loin

Hidden Gem

The Black Craft Shiraz, Australia

£29.50

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

£30.00

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

Food Match: the butcher's plate or the black bream and langoustine

U Passimientto Baglio Gibellina, Sicily, Italy

£30.50

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

Food Match: venison pudding or steak

Hidden Gem

Alta Vista Premium Malbec, Argentina

£31.00

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

£39.50

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

Food Match: cheese board or steak

Federico Paternina Gran Reserva Rioja, Spain

£39.50

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 plate or a selection of savoury nibbles

Chateauneuf du Pape Domaine Chante Cigale, France

£40.00

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: great red with the fisherman's plate

Rose Wine

	175ml	250ml	Bottle
Burlesque White Zinfandel, California	£4.75	£6.65	£19.00
Strawberry ice cream and red berry jam flavours, give a rose that's sweet, yet still packs a punch			
Food Match: the house Caesar salad or black pudding salad			
La Delfina Pinot Grigio Blush, Italy	£5.00	£7.00	£20.00
Summer fruit flavours on the palate, with a hint of spice and a touch of sweetness on the finish			
Food Match: the seafood pappardelle or fish plate			
Also available in 125ml measures, please ask			
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: pan fried stone bass or vegetable Mille Feuille			

Champagne and Sparkling

Prosecco Romeo Spumante, Italy

Being a spumante prosecco, this is full and rich with flavours of apple, lemon and grapefruit

125ml £3.80 **Bottle** £21.00

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 £21.00

J Lemoine Brut NV, France

From the fabulous Laurent-Perrier house, a Champagne full of finesse and style, with lovely honey aromas

Bottle £42.00

Laurent-Perrier La Cuvee, France

The signature champagne from Laurent-Perrier. Delicate white fruits, toasty aromas and a lemony finish.

Bottle £54.00

Paternina Banda Azul Cava Vintage Brut, Spain

Traditionally made ensuring perfect quality, with aromatic floral hints and flavours of spice, apple and brioche

Bottle £21.00

..... Sparkling Cocktails

Chambord Royale	£8.00
Spumante prosecco and decadent Chambord black raspberry liqueur	
Grand Orange Royale	£8.00
Spumante prosecco and zesty Grand Marnier orange flavour liqueur	
Blue Bellini	£8.00
Spumante prosecco, Passoa Passionfruit liqueur and zesty orange Bols Blue Curacao	
G&P Seville - G&P Strawberry - G&P Lemon & Elderflower	£8.00
Spumante prosecco, Tanqueray or Bloom Strawberry gin	
Aperol Spritz	£9.50
Spumante prosecco, Aperol aperitivo and soda	
Elderflower Spritz	£9.50
pumante prosecco, St Germain Elderflower liqueur, soda, fresh lime and mint	
Bakewell Berry Spritz	£9.50
Spumante prosecco, Bols Crème de Cassis and soda	

..... Classic Cocktails

Mojito - Mojito Raspberry - Mojito Ginger	£9.00
Bacardi of your choice, soda fresh lime and mint	
Negroni Sevilla	£9.50
Tanqueray Flor de Sevilla gin, Campari and iconic Martini Rosso	
Blood Orange Cosmopolitan	£9.50
Whitley Neill Blood Orange vodka, Cointreau, cranberry juice and fresh lime	
Woodford Old Fashioned	£9.00
Woodford Reserve bourbon, bitters and brown sugar	
Bramble Berry	£9.50
Whitley Neill Blackberry gin, Bols Crème de Cassis and fresh lemon juice	
Glenfiddich Godfather	£9.50
Glenfiddich, Disaronno, fresh orange peel and glace cherry	
Porn Star Martini	£10.00
Smirnoff vodka, Passoa liqueur, passionfruit juice, fresh lime and a side of prosecco	
Espresso Martini	£9.50
Smirnoff vodka, Tia Maria and fresh espresso coffee	
Berry Martini	£9.50
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

£9.60

Fever-Tree Premium Indian

Hendrick's

with cucumber

£9.80

Fever-Tree Elderflower

Bloom

with seasonal berries

£9.60

Fever-Tree Elderflower

Masons

with orange

£10.00

Fever-Tree Aromatic

Bloom Lemon & Elderflower

with lemon

£9.60

Fever-Tree Naturally Light

Hendrick's Midsummer Solstice

with cucumber and orange

£9.80

Fever-Tree Naturally Light

CITRUS - FRUITY

Tanqueray Flor De Sevilla

with orange

£9.60

Fever-Tree Mediterranean

Brockmans

with orange and
seasonal berries

£9.80

Fever-Tree Sicilian Lemon

Bulldog

with lemon and
seasonal berries

£9.60

Fever-Tree Mediterranean

Tanqueray No.10

with lemon

£9.80

Fever-Tree Sicilian Lemon

Whitley Neill Blood Orange

with orange

£9.60

Fever-Tree Naturally Light

Whitley Neill Raspberry

with seasonal berries

£9.60

Fever-Tree Naturally Light

Bloom Strawberry

with seasonal berries

£9.60

Fever-Tree Mediterranean

Whitley Neill Blackberry

with seasonal berries
and lemon

£9.60

Fever-Tree Premium Indian

SPICY - SAVOURY

Whitley Neill Rhubarb & Ginger

with lemon

£9.60

Fever-Tree Naturally Light

Opihr

with orange

£9.30

Fever-Tree Aromatic

Bombay Sapphire

with lime

£9.30

Fever-Tree Mediterranean

Sipsmith Sloe

with orange

£9.30

Fever-Tree Sicilian Lemon

Tanqueray Export

with lime

£9.30

Fever-Tree Aromatic

Brokers

with seasonal berries

£9.30

Fever-Tree Mediterranean

V o d k a

A selection of our favourite vodkas	50ml	25ml
Reyka Icelandic	£6.80	£4.30
Chase	£7.00	£4.50
Grey Goose	£7.30	£4.80
Whitley Neill Blood Orange	£6.80	£4.30
Zubrowka Bison Grass	£6.60	£4.10

W h i s k y (e y)

A selection of malts and blends	50ml	25ml
Lagavulin 16yo Islay	£7.70	£5.20
Dalwhinnie 15yo Highlands	£7.40	£4.90
Oban 14yo Highlands	£7.40	£4.90
Laphroaig 10yo Islay	£7.40	£4.90
Balvenie Doublewood 12yo Speyside	£7.20	£4.70
Bunnahabhain 12yo Islay	£7.20	£4.70
Monkey Shoulder Speyside	£7.10	£4.60
Talisker 10yo Isle of Skye	£7.00	£4.50
Macallan Gold Speyside	£7.00	£4.50
Glenfiddich 12yo Highlands	£7.00	£4.50
Isle Of Jura 10yo Islands	£7.00	£4.50
Chivas Regal	£7.20	£4.70
Bells	£6.10	£3.60
Jameson Irish	£6.10	£3.60

R u m

Our range has something for everyone	50ml	25ml
Kraken Black Spiced	£7.00	£4.50
Appleton Estate Signature Blend	£6.80	£4.30
Bacardi Carta Blanca	£6.50	£4.00
Bacardi Raspberry	£6.50	£4.00
Bacardi Ginger	£6.50	£4.00
Havana Club Anejo Especial	£6.60	£4.10
Dead Man's Finger's Coffee	£6.80	£4.30
Dead Man's Finger's Spicy	£6.80	£4.30
Dead Man's Finger's Coconut	£6.80	£4.30

After Dinner Drinks

Relax and unwind with one of our after dinner drinks.

Served neat or over ice

	50ml	25ml
Woodford Reserve bourbon	£7.50	£5.00
Hennessy XO cognac	£25.00	£12.50
Remy Martin VSOP cognac	£7.75	£5.25
Courvoisier VS cognac	£6.75	£4.25
Disaronno	£6.75	£4.25
Grand Marnier	£6.75	£4.25
Frangelico hazelnut liqueur	£6.75	£4.25
Limoncello	£6.75	£4.25
Baileys (50ml)	£4.75	-
Tia Maria	£6.25	£3.75
Chambord black raspberry liqueur	£6.75	£4.25
Cointreau	£6.75	£4.25
St Germaine Elderflower liqueur	£6.75	£4.25

Port

Served with or without a slice of lemon

50ml

Taylors LBV (Late Bottle Vintage)

£4.50

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

13 Guns IPA 5.5%	£4.50
Estrella Damm 4.6%	£5.25
Birra Moretti lager 4.6%	£5.25
Heineken lager 5%	£4.90
Pravha pilsner 4.0%	£4.70
Guinness stout 4.1%	£4.75

Bottle

Brooklyn lager 35cl 5.2%	£5.20
Blue Moon wheat beer 33cl 5.4%	£4.80
- served with an orange slice	
Hop House 13 lager 33cl 5%	£4.60
Peroni Nastro Azzurro 33cl 5.1%	£4.50
Corona Extra 33cl 4.5%	£4.30
- served with a lime wedge	
Warsteiner Fresh non-alcoholic	£3.30
Crabbies Ginger Beer 4%	£4.80

Cider

Draught

Aspall 5.5%	£5.00
Kingstone Press Wild Berry 4%	£4.80

Bottle

Rekorderlig -	£5.10
Passionfruit 4%	
Wild Berries 4%	
Mango & Raspberry 4%	
Strawberry & Lime 4%	
Spiced Plum 4%	
Pear 4.5%	

Softs

All served over ice with the perfect fresh garnish

Frobishers Fusions 275ml	£2.40	Fever-Tree Tonics 200ml	£2.30
Orange & Passionfruit with orange		Premium Indian with lime	
Apple & Mango with lemon		Naturally Light with lime	
		Mediterranean with lemon	
		Sicilian Lemon with lemon	
Fentimans 275ml	£3.00	Elderflower with orange	
Victorian Lemonade with lemon		Aromatic with lemon	
Dandelion & Burdock with lime			
Rose Lemonade with seasonal berries		Appletiser 275ml with lime	£2.75
Traditional Ginger Beer with lime		Coca Cola 330ml with lime	£3.35
Seville Orange Jigger with orange		Diet Coca Cola 330ml with lime	£3.10

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 £2.75 two £3.75	Latte	£3.15
Espresso	single £2.35 double £2.75	Mocha	£3.25
Macchiato	£2.75	Liqueur coffee	from £6.00
Americano	£2.95	please ask for our selection	
Cappuccino	£3.15		

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

Chocolate

Hot chocolate	£3.25	Signature hot chocolate topped with whipped cream and chocolate shavings	£3.95
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Add a flavoured syrup to your coffee or hot chocolate **£0.60**

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