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## WHITE WINE

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	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<b>Solander Chardonnay, Australia</b>	£4.50	£6.30	£17.95
A light style Chardonnay, yet still has soft full fruit flavours and a touch of vanilla oak			
Food Match: battered fish or roast chicken			
<b>Ca'di Ponti Grillo, Italy</b>	£4.50	£6.30	£17.95
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: savoury nibbles or starters			
<b>Concha y Toro Sauvignon Blanc, Chile</b>	£4.75	£6.65	£19.00
Elegant and delicate aromas, with fruity and citrus notes. Fresh and balanced with good acidity			
Food Match: butternut squash and spinach burger			
<b>La Delfina Pinot Grigio, Italy</b>	£5.15	£7.20	£20.65
Typical Pinot Grigio characters of citrus fruits, zesty green apple and pear. Light, fresh and fragrant with just a hint of spice			
Food Match: sundried tomato pesto linguine			
<b>Domaine de Vedilhan Viognier, France</b>	£5.80	£8.15	£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: House Caesar salad, especially with a soft poached egg			
<b>Mirror Lake Sauvignon Blanc, Marlborough, New Zealand</b>	£6.60	£9.30	£26.90
Tantalising aromas and flavours of gooseberry and passionfruit. Deliciously refreshing, with a clean flavour and a prolonged finish			
Food Match: the fishmonger's platter			

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

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# WHITE WINE

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## **Bottle**

### **False Bay Wild Yeast Chenin Blanc, South Africa**

£20.50

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: pan fried rainbow trout

### **Saint Marc Reserve Grenache Blanc, France**

£23.50

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: mezze platter or Cajun chicken burger

### **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: the charcuterie platter or pan roasted chicken

### **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: the seafood linguine

### **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: chargrilled chicory with smoked chicken salad or charcuterie platter

### **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: the cheese board or House Caesar salad

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## RED WINE

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	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<b>Solander Shiraz, Australia</b>	£4.50	£6.30	£17.95
Smooth and full bodied, with dark, delicious, berry fruit and a spicy warmth Food Match: Cumberland sausages or the Fleece classic burger			
<b>Ca'di Ponti Nero d'Avola, Italy</b>	£4.50	£6.30	£17.95
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: spicy or savoury nibbles or starters			
<b>Concha y Toro Merlot, Chile</b>	£4.75	£6.65	£19.00
Blackberry aromas and rich, smoky flavours packed with plum and bramble fruit. A smooth and easy drinking wine Food Match: gammon steak and Cajun chicken burger			
<b>Côtes-du-Rhône Villages La Ruchette Doree, France</b>	£6.05	£8.50	£24.50
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 meat platter or venison loin			
<b>Vistamar Sepia Reserve Malbec, Chile</b>	£6.05	£8.50	£24.50
Bags of blueberry, blackberry and cherry flavours and aromas, with touches of vanilla and toffee Food Match: all our chargrilled steaks			
<b>Paternina Banda Azul Crianza Rioja, Spain</b>	£6.60	£9.30	£26.90
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: pan roasted chicken or charcuterie platter			

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

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# RED WINE

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## **Bottle**

### **Saint Marc Reserve Cabernet Sauvignon, France**

£24.00

From the heart of the Languedoc, comes this lovely wine bursting with black, lush fruits and silky, spicy warmth to finish

Food Match: lamb shepherd's pie or venison loin

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

£27.00

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: vegetable Thai curry or Fleece classic burger

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

£27.50

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

Food Match: great red wine to try with fish

### **Monte Real Reserva Rioja, Spain**

£34.00

Aged for 24 to 30 months in oak barrels. Powerful aromas of sweet, ripe, red berries and full-bodied ripe black fruit flavours, with polished tannins and a very long finish

Food Match: steak or gammon

### **Valpolicella Classico Superiore Ripasso, Nicole Fabiano, Italy**

£35.50

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: the charcuterie or mezze platter

### **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 board or rich meat dishes

### **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

Food Match: a selection of tasty nibbles

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## ROSE WINE

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	175ml	250ml	Bottle
<b>Ancora Chiaretto Rose, Italy</b>	£4.30	£5.95	£16.95
A delicate aromatic wine, made with one of Italy's great red grapes, the Barbera. Full of fresh berry and citrus fruit characters, light, crisp and tangy			
Food Match: the fishmonger's platter or butternut squash burger			
<b>Burlesque White Zinfandel, California</b>	£4.90	£6.85	£19.65
Strawberry ice cream and red berry jam flavours, give a rose that's sweet, yet still packs a punch			
Food Match: vegetable Thai red curry			
<b>La Delfina Pinot Grigio Blush, Italy</b>	£5.15	£7.20	£20.65
Summer fruit flavours on the palate, with a hint of spice and a touch of sweetness on the finish			
Food Match: the seafood or sundried tomato linguine			
<b>Côtes-du-Rhône Villages La Ruchette Doree Rose, France</b>			£24.50
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**

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

**125ml** £4.25   **Bottle** £23.50

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

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

**Bottle** £42.50

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

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

**Bottle** £53.50

Italian sparkling wine is not all about Prosecco, as leading Franciacorta producer Ferghezzina and skillful winemaker Roberto Gatti has proved time and time again. Ferghezzina'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

### **Ferghezzina Franciacorta Milledi Brut DOCG, Italy**

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

**Bottle** £36.00

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

## CLASSIC COCKTAILS

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

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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

**£8.95**

Fever-Tree Premium Indian

### **Bulldog**

with lemon and seasonal berries

**£8.35**

Fever-Tree Mediterranean

### **Hendricks**

with cucumber

**£8.65**

Fever-Tree Elderflower

### **Botanist**

with lime

**£9.00**

Fever-Tree Elderflower

### **Sipsmith**

with lime

**£8.55**

Fever-Tree Aromatic

### **Bloom**

with seasonal berries

**£8.35**

Fever-Tree Elderflower

## CITRUS - FRUITY

### **Tanqueray Flor de Sevilla**

with orange

**£8.35**

Fever-Tree Mediterranean

### **Brockmans**

with orange and seasonal berries

**£8.95**

Fever-Tree Sicilian Lemon

### **Whitley Neill Quince**

with orange

**£8.35**

Fever-Tree Naturally Light

### **Tanqueray No.10**

with lemon

**£9.00**

Fever-Tree Sicilian Lemon

### **Whitley Neill Blood Orange**

with orange

**£8.35**

Fever-Tree Naturally Light

### **Tanqueray Export**

with lime

**£8.15**

Fever-Tree Aromatic

### **Whitley Neill Raspberry**

with seasonal berries

**£8.35**

Fever-Tree Naturally Light

## SPICY - SAVOURY

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

with lemon

**£8.35**

Fever-Tree Naturally Light

### **Blackwoods Vintage**

with thyme and orange

**£8.35**

Fever-Tree Sicilian Lemon

### **Opshr**

with orange

**£8.40**

Fever-Tree Aromatic

### **Bombay Sapphire**

with lime

**£8.15**

Fever-Tree Mediterranean

### **Sipsmith Sloe**

with orange

**£9.00**

Fever-Tree Sicilian Lemon

### **Whitley Neill**

With orange

**£8.25**

Fever-Tree Premium Indian

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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
Grey Goose	£7.00	£4.50
Absolut	£5.95	£3.45
Whitley Neill Blood Orange	£6.40	£3.90
Chase	£6.65	£4.15
Zubrowka Bison Grass	£6.20	£3.70

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

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Lagavulin 16yo Islay	£7.45	£4.95
Dalwhinnie 15yo Highlands	£7.20	£4.70
Laphroaig 10yo Islay	£7.20	£4.70
Balvenie Doublewood 12yo Speyside	£6.95	£4.45
Monkey Shoulder Speyside	£6.85	£4.35
Talisker 10yo Isle of Skye	£7.20	£4.70
Macallan Gold Speyside	£6.75	£4.25
Glenfiddich 12yo Highlands	£6.70	£4.20
Oban 14yo Highlands	£7.20	£4.70
Isle Of Jura 10yo Islands	£6.75	£4.25
Glenlivet 12yo Speyside	£6.65	£4.15
Highland Park 12yo Islands	£6.65	£4.15
Bells	£6.00	£3.50
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	£6.50	£4.00
Appleton Estate Signature Blend	£6.30	£3.80
Captain Morgan Spiced	£6.20	£3.70
Bacardi Carta Blanca	£6.00	£3.50
Captain Morgan Dark	£6.10	£3.60
Sailor Jerry Spiced	£6.50	£4.00

## AFTER DINNER DRINKS

Relax and unwind with one of our after dinner drinks.

Served neat or over ice

	50ml	25ml
Woodford Reserve bourbon	£6.65	£4.15
Hennessy XO cognac	£24.60	£12.30
Remy Martin VSOP cognac	£7.30	£4.80
Hennessy VS cognac	£6.45	£3.95
Courvoisier VS cognac	£6.35	£3.85
Disaronno	£6.10	£3.60
Drambuie	£6.45	£3.95
Grand Marnier	£6.45	£3.95
Sambuca	£6.45	£3.95
Frangelico hazelnut liqueur	£6.45	£3.95
Limoncello	£6.45	£3.95
Baileys (50ml)	£4.30	-
Chambord Black Raspberry liqueur	£6.55	£4.05
Cointreau	£6.50	£4.00
St Germain Elderflower liqueur	£6.45	£3.95

## PORT

Served with or without a slice of lemon

50ml

Taylor's LBV (Late Bottle Vintage)

£3.85

Cockburn's Fine Ruby port

£3.75

## DESSERT WINE

**Château Loupiac Gaudiet, Loupiac France**

125ml

37.5cl Bottle

£5.75

£16.25

A beautiful gold colour with notes of passionfruit, dry apricots and honey.

A delicious combination of crisp and fresh fruit

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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%	£4.25
Wainwright golden ale 4.1%	£3.85
Thwaites Original bitter 3.4%	£4.10
Birra Moretti lager 4.6%	£4.95
Heineken lager 5%	£4.70
Pilsner Urquell lager 4.4%	£5.15
Pravha pilsner 4.0%	£4.10
Guinness stout 4.1%	£4.60

Blue Moon wheat beer 33cl 5.4%	£5.00
- 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%	£3.80
- served with a lime wedge	
Skinny Lager 33cl 4%	£3.95
- 89 cal, vegan, vegetarian, gluten free	
Warsteiner Fresh non-alcoholic	£3.25

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## CIDER

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### **Draught**

Aspall 5.5%	£4.70
Stowford Press 4.7%	£4.40

### **Bottle**

<b>Rekorderlig -</b>	£4.80
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

Ginger Beer with lime	£3.20
Wild Elderflower Bubbly with lemon	£3.20

### Frobishers Fusions 275ml

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

### Fentimans 275ml

Victorian Lemonade with lemon	£2.80
Dandelion & Burdock with lime	£2.80
Rose Lemonade with seasonal berries	£2.80

### 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	£3.20
Coca Cola 330ml with lime	£3.30
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**