

— SOMETHING WHILE YOU DECIDE? —

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

Little Nibbles

Selection of fresh bread, dipping oils	£4.50	Battered pickled chillies, sour cream dip	£3.50
Chilli and coriander marinated olives, sundried tomatoes	£3.50	Beer battered beetroot “black pudding” bites	£3.50
Oven baked pigs in blankets, BBQ sauce	£3.50	Falafel bites, roasted red pepper and ancho chilli salsa	£3.50

Platters

CHARCUTERIE PLATTER **£16.50**

chicken liver parfait, oak smoked chicken, prosciutto, salami, spiced chorizo, pickles, chutney and a selection of fresh breads

MEZZE PLATTER **£13.00**

falafel, houmous, marinated olives and sundried tomatoes, roasted mixed nuts, focaccia, flat bread and dipping oil

FISHMONGER’S PLATTER **£17.50**

salt and pepper squid pieces, smoked salmon, prawns Marie Rose, crispy fried whitebait, marinated anchovies, capers, tartar sauce and granary bloomer

**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	£4.75	£6.65	£19.00
A light style Chardonnay, yet still has soft full fruit flavours and a touch of vanilla oak			
Food Match: battered fish or pan fried chicken breast			
Ca'di Ponti Grillo, Italy	£4.75	£6.65	£19.00
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: savoury nibbles or starters			
Concha y Toro Sauvignon Blanc, Chile	£5.00	£7.00	£20.00
Elegant and delicate aromas, with fruity and citrus notes. Fresh and balanced with good acidity			
Food Match: butternut squash and spinach burger			
La Delfina Pinot Grigio, Italy	£5.45	£7.65	£22.00
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			
Domaine de Vedilhan Viognier, France	£6.15	£8.65	£25.00
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: House Caesar salad, especially with a soft poached egg			
Mirror Lake Sauvignon Blanc, Marlborough, New Zealand	£6.95	£9.80	£28.50
Tantalising aromas and flavours of gooseberry and passionfruit. Deliciously refreshing, with a clean flavour and a prolonged finish			
Food Match: the fishmonger's platter or the heritage tomatoes			

Also available in 125ml measures, please ask

WHITE WINE

Bottle

False Bay Wild Yeast Chenin Blanc, South Africa

£22.00

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: perfect with savoury or spicy dishes - try the falafel burger

Saint Marc Reserve Grenache Blanc, France

£25.00

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: the mezze platter or oven roasted hake

Vega-Reina Single Vineyard Verdejo, Spain

£28.00

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

Food Match: the charcuterie platter or Cajun chicken burger

Hidden Gem

Caparrone Pecorino, Colline Pescaresi, Italy

£28.50

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: the seafood linguine or fishmonger's platter

Hidden Gem

Sancerre Domaine Michel Girard, France

£38.00

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 falafel salad or oven roasted hake

Chablis William Fevre, Burgundy, France

£38.00

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 house Caesar salad or with a selection of our cheeses

RED WINE

	175ml	250ml	Bottle
<p>Solander Shiraz, Australia</p> <p>Smooth and full bodied, with dark, delicious, berry fruit and a spicy warmth</p> <p>Food Match: Cumberland sausages or the Fleece classic burger</p>	£4.75	£6.65	£19.00
<p>Ca'di Ponti Nero d'Avola, Italy</p> <p>A full-flavoured, spicy red with aromas of ripe plum and black cherry. Juicy red fruit flavours, with a hint of bitter chocolate</p> <p>Food Match: spicy or savoury nibbles or starters</p>	£4.75	£6.65	£19.00
<p>Concha y Toro Merlot, Chile</p> <p>Blackberry aromas and rich, smoky flavours packed with plum and bramble fruit. A smooth and easy drinking wine</p> <p>Food Match: gammon steak and Cajun chicken burger</p>	£5.00	£7.00	£20.00
<p>Côtes-du-Rhône Villages La Ruchette Doree, France</p> <p>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</p> <p>Food Match: the roasted lamb rump</p>	£6.40	£9.00	£26.00
<p>Vistamar Sepia Reserve Malbec, Chile</p> <p>Bags of blueberry, blackberry and cherry flavours and aromas, with touches of vanilla and toffee</p> <p>Food Match: all our chargrilled steaks</p>	£6.40	£9.00	£26.00
<p>Paternina Banda Azul Crianza Rioja, Spain</p> <p>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</p> <p>Food Match: pan fried chicken breast or charcuterie platter</p>	£6.95	£9.80	£28.50

Hidden Gem

Also available in 125ml measures, please ask

RED WINE

Bottle

Saint Marc Reserve Cabernet Sauvignon, France

£25.00

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

Food Match: the steak and ale pie or roasted lamb rump

The Black Craft Shiraz, Australia

£28.50

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: great with steak or sausages

Vistamar Sepia Reserve Pinot Noir, Chile

£29.00

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

Food Match: a great red wine to try with fish

Marques de la Concordia Reserva Rioja, Spain

£34.00

Using only the very best grapes, a reserva showing complex aromas of ripe fruit and spice, with powerful dark fruit, coffee and rich chocolate flavours

Food Match: the charcuterie platter or pan fried chicken breast

Hidden Gem

Valpolicella Classico Superiore Ripasso, Nicole Fabiano, Italy

£37.00

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: the mezze platter or seasonal vegetable stew

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

£38.50

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

Food Match: all of our chargrilled steaks or with a selection of cheeses

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

Food Match: perfect with the roast lamb rump

ROSE WINE

	175ml	250ml	Bottle
<p>Ancora Chiaretto Rose, Italy</p> <p>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</p> <p>Food Match: the fishmonger's platter or butternut squash burger</p>	£4.50	£6.30	£18.00
<p>Burlesque White Zinfandel, California</p> <p>Strawberry ice cream and red berry jam flavours, give a rose that's sweet, yet still packs a punch</p> <p>Food Match: seasonal vegetable stew or grilled halloumi</p>	£5.20	£7.30	£21.00
<p>La Delfina Pinot Grigio Blush, Italy</p> <p>Summer fruit flavours on the palate, with a hint of spice and a touch of sweetness on the finish</p> <p>Food Match: the seafood linguine or sundried tomato linguine</p>	£5.45	£7.65	£22.00
<p>Côtes-du-Rhône Villages La Ruchette Doree Rose, France</p> <p>Vibrant, luscious full fruit flavours of redcurrants and strawberries, with wild flower aromas</p> <p>Food Match: a great all-rounder - try the fishmonger's platter</p>			£26.00

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 £4.50 **Bottle** £25.00

J Lemoine Brut NV, France

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

Bottle £45.00

Louis Roederer NV, France

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

Bottle £55.00

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 Milledì
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

Chambord Royale	£7.25
Spumante prosecco and decadent Chambord black raspberry liqueur	
Sorrento Sparkle	£7.25
Spumante prosecco and citrusy Limoncello liqueur	
G&P Strawberry	£7.25
Spumante prosecco and beautiful Bloom Strawberry gin	
Lemon Hazelnut Spritz	£8.50
Spumante prosecco, Frangelico hazelnut liqueur, soda and fresh lemon	
Elderflower Spritz	£8.50
Spumante prosecco, St Germaine Elderflower liqueur, soda, fresh lime and mint	
Bellini Spritz	£8.50
Spumante prosecco, Passoa passionfruit liqueur, passionfruit coulis and soda	
Aperol Spritz	£7.25
Spumante prosecco, Aperol aperitivo and soda	

CLASSIC COCKTAILS

Mojito - Mojito Raspberry - Mojito Ginger	£7.50
Bacardi of your choice, soda fresh lime and mint	
Woodford Old Fashioned	£7.50
Woodford Reserve bourbon, bitters and brown sugar	
Lemon Sherbert	£8.50
Bloom Lemon & Elderflower gin, Cointreau and fresh lemon 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

£9.05

Fever-Tree Premium Indian

Bulldog

with lemon and seasonal berries

£8.45

Fever-Tree Mediterranean

Hendricks

with cucumber

£8.75

Fever-Tree Elderflower

Botanist

with lime

£9.10

Fever-Tree Elderflower

Sipsmith

with lime

£8.65

Fever-Tree Aromatic

Bloom

with seasonal berries

£8.45

Fever-Tree Elderflower

Bloom Lemon & Elderflower

with lemon

£8.45

Fever-Tree Naturally Light

CITRUS - FRUITY

Tanqueray Flor de Sevilla

with orange

£8.45

Fever-Tree Mediterranean

Brockmans

with orange and seasonal berries

£9.05

Fever-Tree Sicilian Lemon

Whitley Neill Quince

with orange

£8.45

Fever-Tree Naturally Light

Tanqueray No.10

with lemon

£9.10

Fever-Tree Sicilian Lemon

Whitley Neill Blood Orange

with orange

£8.45

Fever-Tree Naturally Light

Whitley Neill Raspberry

with seasonal berries

£8.45

Fever-Tree Naturally Light

Bloom Strawberry

with seasonal berries

£8.45

Fever-Tree Mediterranean

SPICY - SAVOURY

Whitley Neill Rhubarb & Ginger

with lemon

£8.45

Fever-Tree Naturally Light

Blackwoods Vintage

with thyme and orange

£8.45

Fever-Tree Sicilian Lemon

Opihr

with orange

£8.50

Fever-Tree Aromatic

Bombay Sapphire

with lime

£8.25

Fever-Tree Mediterranean

Sipsmith Sloe

with orange

£9.10

Fever-Tree Sicilian Lemon

Whitley Neill

With orange

£8.35

Fever-Tree Premium Indian

Tanqueray Export

with lime

£8.25

Fever-Tree Aromatic

V O D K A

A selection of our favourite vodkas	50ml	25ml
Reyka Icelandic	£6.45	£3.95
Grey Goose	£7.10	£4.60
Absolut	£6.05	£3.55
Whitley Neill Blood Orange	£6.50	£4.00
Chase	£6.75	£4.25
Zubrowka Bison Grass	£6.30	£3.80

W H I S K Y (E Y)

Lagavulin 16yo Islay	£7.50	£5.00
Dalwhinnie 15yo Highlands	£7.30	£4.80
Laphroaig 10yo Islay	£7.30	£4.80
Balvenie Doublewood 12yo Speyside	£7.05	£4.55
Monkey Shoulder Speyside	£6.95	£4.45
Talisker 10yo Isle of Skye	£7.30	£4.80
Macallan Gold Speyside	£6.85	£4.35
Glenfiddich 12yo Highlands	£6.80	£4.30
Oban 14yo Highlands	£7.30	£4.80
Isle Of Jura 10yo Islands	£6.85	£4.35
Glenlivet 12yo Speyside	£6.75	£4.25
Highland Park 12yo Islands	£6.75	£4.25
Bells	£6.00	£3.50
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	£6.40	£3.90
Captain Morgan Spiced	£6.30	£3.80
Bacardi Carta Blanca	£6.10	£3.60
Bacardi Raspberry	£6.10	£3.60
Bacardi Ginger	£6.10	£3.60
Captain Morgan Dark	£6.20	£3.70
Sailor Jerry Spiced	£6.60	£4.10
Dead Man's Fingers Spiced	£6.40	£3.90
Dead Man's Fingers Coconut	£6.40	£3.90
Dead Man's Fingers Coffee	£6.40	£3.90

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
Courvoisier VS cognac	£6.45	£3.95
Disaronno	£6.35	£3.85
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)

£3.95

Cockburn's Fine Ruby port

£3.85

DESSERT WINE

Château Loupiac Gaudiet, Loupiac France

125ml

37.5cl Bottle

£5.75

£16.25

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

A delicious combination of crisp and fresh fruit

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%	£4.25
Pilsner Urquell lager 4.4%	£5.20
Birra Moretti lager 4.6%	£5.00
Heineken lager 5%	£4.90
Pravha pilsner 4.0%	£4.25
Guinness stout 4.1%	£4.90
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%	£4.30
Corona Extra 33cl 4.5%	£3.90
- served with a lime wedge	
Skinny Lager 33cl 4%	£3.90
- 89 cal, vegan, vegetarian, gluten free	
Warsteiner Fresh non-alcoholic	£3.25

CIDER

Draught

Aspall 5.5%	£4.90
Stowford Press 4.7%	£4.60

Bottle

Rekorderlig -	£4.90
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

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	£2.30
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	£3.20
Coca Cola 330ml with lime	£3.30
Diet Coca Cola 330ml with lime	£3.10

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