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## SOMETHING WHILE YOU DECIDE?

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

### Little Nibbles

Freshly made bread, dipping oils	£4.50
Chilli and coriander, marinated olives, sundried tomatoes	£3.50
Oven baked pigs in blankets, grain mustard mayo	£3.50
Salt and pepper squid, tartar sauce	£4.00
Falafel bites, roasted red pepper and ancho chilli salsa	£3.50
Tempura battered bean and lentil “black pudding” bites	£3.50

### Sharing Plates

<b>Charcuterie Plate</b>	£16.50
coarse game terrine, oak smoked chicken, prosciutto, salami, spiced chorizo, pickles, chutney and a selection of fresh breads	
<b>Mezze Plate</b>	£14.00
falafel, houmous, marinated olives and sundried tomatoes, roasted mixed nuts, focaccia, flatbread and dipping oil	
<b>Fishmonger’s Plate</b>	£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.*

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**WHITE WINE**

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	175ml	250ml	Bottle
<p><b>Solander Chardonnay, Australia</b>            A light style Chardonnay, yet still has soft full fruit flavours and a touch of vanilla oak  <i>Food Match: battered fish or the falafel burger</i></p>	£4.75	£6.65	£19.00
<p><b>Ca'di Ponti Grillo, Italy</b>            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  <i>Food Match: savoury nibbles or starters</i></p>	£4.75	£6.65	£19.00
<p><b>Concha y Toro Sauvignon Blanc, Chile</b>            Elegant and delicate aromas, with fruity and citrus notes. Fresh and balanced with good acidity  <i>Food Match: roasted beetroot salad or the grilled halloumi burger</i></p>	£5.00	£7.00	£20.00
<p><b>La Delfina Pinot Grigio, Italy</b>            Typical Pinot Grigio characters of citrus fruits, zesty green apple and pear. Light, fresh and fragrant with just a hint of spice  <i>Food Match: sundried tomato pesto linguine</i></p>	£5.45	£7.65	£22.00
<p><b>Domaine de Vedilhan Viognier, France</b>            Peach juice aromas and a lush viscous texture in the mouth. Beautiful palate that's rich and perfumed with flavours of pineapple and mango  <i>Food Match: house Caesar salad or chicken and gammon pie</i></p>	£6.15	£8.65	£25.00
<p><b>Mirror Lake Sauvignon Blanc, Marlborough, New Zealand</b>            Tantalising aromas and flavours of gooseberry and passionfruit. Deliciously refreshing, with a clean flavour and a prolonged finish  <i>Food Match: fish of the day or fishmonger's plate</i></p>	£6.95	£9.80	£28.50

*Also available in 125ml measures, please ask*

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## WHITE WINE

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### Bottle

£22.00

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

False Bay wines are crafted with food in mind. Fine mineral characters with gentle apple aromas, hints of honey, greengage and citrus lemon acidity on the finish

*Food Match: perfect with savoury or spicy dishes - try the sweet potato chilli*

#### 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: mezze plate or the lemon and herb pork chop*

#### Vega-Reina Single Vineyard Verdejo, Spain

£28.00

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

*Food Match: charcuterie platter or the 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: seafood linguine or the sundried tomato pesto linguine*

Hidden Gem

#### Sancerre Domaine Michel Girard, France

£38.00

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: hot smoked salmon salad or fish of the day*

#### 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: house Caesar salad or fishmonger's plate*

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RED WINE

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	175ml	250ml	Bottle
<p><b>Solander Shiraz, Australia</b></p> <p>Smooth and full bodied, with dark, delicious, berry fruit and a spicy warmth</p> <p><i>Food Match: pork and leek sausages or the Fleece classic burger</i></p>	£4.75	£6.65	£19.00
<p><b>Canaletto Montepulciano d'Abruzzo, Italy</b></p> <p>Wonderful drinking wine, soft and fruity with layers of strawberries, blueberries, plums and a touch of warm spicy cinnamon</p> <p><i>Food Match: spicy or savoury nibbles or starters</i></p>	£4.75	£6.65	£19.00
<p><b>Concha y Toro Merlot, Chile</b></p> <p>Blackberry aromas and rich, smoky flavours packed with plum and bramble fruit. A smooth and easy drinking wine</p> <p><i>Food Match: gammon steak or chicken and gammon pot pie</i></p>	£5.00	£7.00	£20.00
<p><b>Côtes-du-Rhône Villages La Ruchette Doree, France</b></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><i>Food Match: roasted venison haunch or lemon and herb pork chop</i></p>	£6.40	£9.00	£26.00
<p><b>Vistamar Sepia Reserve Malbec, Chile</b></p> <p>Bags of blueberry, blackberry and cherry flavours and aromas, with touches of vanilla and toffee</p> <p><i>Food Match: all our chargrilled steaks</i></p>	£6.40	£9.00	£26.00
<p><b>Paternina Banda Azul Crianza Rioja, Spain</b></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><i>Food Match: charcuterie plate or pork and leek sausages</i></p>	£6.95	£9.80	£28.50

Hidden Gem

*Also available in 125ml measures, please ask*

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## RED WINE

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Bottle

£25.00

**Saint Marc Reserve Cabernet Sauvignon, France**

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

*Food Match: roasted venison haunch or the charcuterie plate*

**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 burgers*

**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 pair with fish - try the hot smoked salmon salad*

**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: charcuterie plate or a selection of savoury nibbles*

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: sundried tomato linguine or the venison haunch*

**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 the cheese board*

**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: lemon and herb pork chop or the mezze plate*

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## ROSE WINE

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

*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 £4.50    Bottle £25.00**

**J Lemoine Brut NV, France**  
 From the fabulous Laurent-Perrier house, full of finesse, with lovely honey aromas  
**Bottle £45.00**

**Laurent-Perrier La Cuvee, France**  
 The signature Champagne from Laurent-Perrier.  
 Delicate white fruits, toasty aromas and a lemony finish  
**Bottle £55.00**

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

**Ferghettina Franciacorta Miledi**  
**Brut DOCG, Italy**  
 Italian vintage sparkling wine. Elegant with flavours of lemon and brioche  
**Bottle £36.00**

**Ferghettina Franciacorta Rose**  
**Brut DOCG, Italy**  
 Wonderful aromas and flavours of berries and toast - a charming wine  
**Bottle £36.00**

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## SPARKLING COCKTAILS

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<b>Chambord Royale</b> Spumante prosecco and decadent Chambord black raspberry liqueur	£7.25
<b>Grand Orange Royale</b> Spumante prosecco and zesty Grand Marnier orange flavour liqueur	£7.25
<b>Blue Bellini</b> Spumante prosecco, Passoa Passionfruit liqueur and zesty orange Bols Blue Curacao	£7.25
<b>G&amp;P</b> Spumante prosecco, Tanqueray gin, fresh cucumber and mint	£7.25
<b>Elderflower Spritz</b> Spumante prosecco, St Germaine Elderflower liqueur, soda, fresh lime and mint	£8.50
<b>Bakewell Berry Spritz</b> Spumante prosecco, Bols Crème de Cassis and soda	£7.25
<b>Aperol Spritz</b> Spumante prosecco, Aperol aperitivo and soda	£7.25

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## CLASSIC COCKTAILS

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<b>Mojito - Mojito Raspberry - Mojito Ginger</b> Bacardi of your choice, soda fresh lime and mint	£7.50
<b>Woodford Old Fashioned</b> Woodford Reserve bourbon, bitters and brown sugar	£7.50
<b>Grey Russian</b> Grey Goose vodka, Tia Maria and glace cherry	£8.50
<b>Bramble Berry</b> Whitley Neill Blackberry 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. Then 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*

#### **Hendrick's Midsummer Solstice**

with cucumber and orange

£8.75

*Fever-Tree Premium Indian*

#### **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*

#### **Whitley Neill Blackberry**

with seasonal berries  
and lemon

£8.45

*Fever-Tree Elderflower*

### 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*

#### **Opahr**

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*

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## VODKA

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<b>A selection of our favourite vodkas</b>	<b>50ml</b>	<b>25ml</b>
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

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## WHISKY (EY)

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<b>A selection of malts and blends</b>	<b>50ml</b>	<b>25ml</b>
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

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## RUM

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<b>Our range has something for everyone</b>	<b>50ml</b>	<b>25ml</b>
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 Finger's Spiced	£6.40	£3.90
Dead Man's Finger's Coconut	£6.40	£3.90
Dead Man's Finger's Coffee	£6.40	£3.90

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## AFTER DINNER DRINKS

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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
Frangelico hazelnut liqueur	£6.45	£3.95
Limoncello	£6.45	£3.95
Baileys (50ml)	£4.30	-
Tia Maria	£6.45	£3.95
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
Taylors LBV (Late Bottle Vintage)	£3.95
Cockburn's Fine Ruby port	£3.85

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## DESSERT WINE

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**Château Loupiac Gaudiet, Loupiac France**

A beautiful gold colour with notes of passionfruit, dried apricots and honey. A delicious combination of crisp and fresh fruit

125ml  
£5.75

37.5cl Bottle  
£16.25

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## ALES AND BEERS

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In addition we also have a range of seasonal 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%	£4.25
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

### Bottle

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 cals, vegan, vegetarian, gluten free	
Warsteiner Fresh non-alcoholic	£3.25

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## CIDER

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### 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%	

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## SOFTS

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All served over ice with the perfect fresh garnish

Luscombes 270ml	£3.20	Frobishers Fusions 275ml	£2.60
Ginger Beer with lime		Orange & Passionfruit with orange	
Wild Elderflower Bubbly with lemon		Apple & Raspberry with lime	
		Apple & Mango with lemon	
Fentimans 275ml	£2.80	Fever-Tree Tonics 200ml	£2.30
Victorian Lemonade with lemon		Premium Indian with lime	
Dandelion & Burdock with lime		Naturally Light with lime	
Rose Lemonade with seasonal berries		Mediterranean with lemon	
		Sicilian Lemon with lemon	
Appletiser 275ml with lime	£3.20	Elderflower with orange	
Coca Cola 330ml with lime	£3.30	Aromatic with lemon	
Diet Coca Cola 330ml with lime	£3.10		

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## HOT DRINKS

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### Tea

#### BREW TEA CO. TEAS

English Breakfast, Earl Grey, CO2 Decaffeinated, Moroccan Mint, Green, Fruit Punch

per pot £2.60

### 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	Cappuccino	£2.95
Espresso	single £2.25 // double £2.75	Latte	£2.95
Macchiato	£2.75	Mocha	£3.05
Americano	£2.75	Liqueur coffee	from £6.00
Flat white	£2.95	please ask for our selection	

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

### Chocolate

Hot chocolate	£3.05	Signature hot chocolate	£3.75
		topped with whipped cream and chocolate shavings	

Add a flavoured syrup to your coffee or hot chocolate	£0.60
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*Allergen information: if you would like any information about a drink, please ask and we will happily provide it*