
WHITE WINE

	175ml	250ml	Bottle
Solander Chardonnay, Australia A light style Chardonnay, yet still has soft full fruit flavours and a touch of vanilla oak Food Match: battered fish or butterfly chicken breast	£4.05	£5.65	£16.00
Ca'di Ponti Grillo, Italy 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: the pea and wild mushroom risotto	£4.15	£5.80	£16.50
Concha y Toro Sauvignon Blanc, Chile Elegant and delicate aromas, with fruity and citrus notes. Fresh and balanced with good acidity Food Match: the chicken breast burger or fish burger	£4.40	£6.15	£17.50
La Delfina Pinot Grigio, Italy 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 super salad or our stir fried vegetables	£5.10	£7.15	£20.50
Saint Marc Reserve Grenache Blanc, France 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 butterfly chicken breast or battered fish	£5.35	£7.50	£21.50
Mirror Lake Sauvignon Blanc, Marlborough, New Zealand Tantalising aromas and flavours of gooseberry and passionfruit. Deliciously refreshing, with a clean flavour and a prolonged finish Food Match: the house Caesar salad or green salad with feta	£6.05	£8.50	£24.50

Also available in 125ml measures, please ask

WHITE WINE

Bottle

False Bay Wild Yeast Chenin Blanc, South Africa

£20.00

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: great with savoury or spicy dishes

Domaine de Vedilhan Viognier, France

£21.00

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: the garden salad with chicken breast or the cheese board

Vega-Reina Single Vineyard Verdejo, Spain

£23.50

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

Food Match: the super salad or stir fried vegetables

Hidden Gem

Caparrone Pecorino, Colline Pescaresi, Italy

£24.50

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: perfect with the pea and wild mushroom risotto

Hidden Gem

Sancerre Domaine Michel Girard, France

£32.00

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: great with the house Caesar salad

Chablis William Fevre, Burgundy, France

£33.00

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 stir fried vegetables

RED WINE

	175ml	250ml	Bottle
Solander Shiraz, Australia	£4.05	£5.65	£16.00
Smooth and full bodied, with dark, delicious, berry fruit and a spicy warmth Food Match: the Cumberland sausages or the Crown burger			
Ca'di Ponti Nero d'Avola, Italy	£4.15	£5.80	£16.50
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: the homemade beef bolognaise			
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: perfect with the gammon steak			
Saint Marc Reserve Cabernet Sauvignon, France	£5.35	£7.50	£21.50
From the heart of the Languedoc, comes this lovely wine bursting with black, lush fruits and silky, spicy warmth to finish Food Match: the garden salad with shredded steak			
Vistamar Sepia Reserve Malbec, Chile	£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			

Also available in 125ml measures, please ask

RED WINE

Bottle

Paternina Banda Azul Crianza Rioja, Spain

£24.00

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 butterfly chicken or gammon steak

Côtes-du-Rhône Villages La Ruchette Doree, France

£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: a good all-rounder - have fun and experiment!

Hidden Gem

The Black Craft Shiraz, Australia

£25.00

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: steak or the Cumberland sausages

Vistamar Sepia Reserve Pinot Noir, Chile

£26.00

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

£29.00

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: all of our steaks or the stir fried vegetables

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 homemade beef bolognaise

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

£37.00

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 great with steaks

ROSE WINE

	175ml	250ml	Bottle
Borsao Garnacha Rosado, Spain	£4.30	£6.00	£17.00
Gorgeous deep colour, with soft spice from the Garnacha grape. Really easy drinking, packed full of summer red berry flavours Food Match: the garden salad with chicken breast			
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 stir fried vegetables or super 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 pea and wild mushroom risotto 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: house Caesar salad or the gammon steak			

CHAMPAGNE AND SPARKLING

Prosecco Romeo Spumante, Italy

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, full of finesse, with lovely honey aromas

Bottle £42.00

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 a superb long finish

Bottle £68.00

SPARKLING COCKTAILS

Chambord Royale Spumante prosecco and decadent Chambord black raspberry liqueur	£6.00
Sorrento Sparkle Spumante prosecco and citrusy Limoncello liqueur	£6.00
G&P Strawberry Spumante prosecco and beautiful Bloom Strawberry gin	£6.00
Aperol Spritz Spumante prosecco, Aperol aperitivo and soda	£6.50
Elderflower Spritz Spumante prosecco, St Germaine Elderflower liqueur, soda, fresh lime and mint	£7.00
Bellini Spritz Spumante prosecco, Passoa passionfruit liqueur, passionfruit coulis and soda	£6.50

CLASSIC COCKTAILS

Mojito - Mojito Raspberry - Mojito Ginger Bacardi of your choice, soda fresh lime and mint	£7.00
Negroni 100 Celebrating 100 years of the Negroni! Bulldog gin, Campari and iconic Martini Rosso	£7.00
Blood Orange Cosmopolitan Whitley Neill Blood Orange vodka, Cointreau, cranberry juice and fresh lime	£7.00
Tequila Sunrise Tequila Sauza, Chambord and orange juice	£7.00
Lemon Sherbert Bloom Lemon & Elderflower gin, Cointreau and fresh lemon juice	£7.00
Passion Star Martini Smirnoff vodka, Passoa liqueur, passionfruit juice, fresh lime and a side of prosecco	£8.00
Espresso Martini Smirnoff vodka, Tia Maria and fresh espresso coffee	£7.00
Berry Martini Smirnoff vodka, Bols Creme de Cassis and cranberry juice	£7.00

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

£8.30

Fever-Tree Elderflower

Bloom

with seasonal berries

£8.30

Fever-Tree Elderflower

Brokers

with seasonal berries

£8.00

Fever-Tree Mediterranean

Bloom Lemon & Elderflower

with lemon

£8.30

Fever-Tree Naturally Light

Whitley Neill Parma Violet

with lemon

£8.10

Fever-Tree Premium Indian

Whitley Neill

with orange

£8.10

Fever-Tree Premium Indian

CITRUS - FRUITY

Whitley Neill Raspberry

with seasonal berries

£8.10

Fever-Tree Naturally Light

Tanqueray Flor de Sevilla

with orange

£8.10

Fever-Tree Mediterranean

Brockmans

with orange and seasonal berries

£8.60

Fever-Tree Sicilian Lemon

Whitley Neill Quince

with orange

£8.10

Fever-Tree Naturally Light

Bulldog

with lemon and seasonal berries

£8.10

Fever-Tree Mediterranean

Tanqueray No.10

with lemon

£8.80

Fever-Tree Sicilian Lemon

Whitley Neill Blood Orange

with orange

£8.10

Fever-Tree Naturally Light

Bloom Strawberry

with seasonal berries

£8.30

Fever-Tree Mediterranean

SPICY - SAVOURY

Whitley Neill Rhubarb & Ginger

with lemon

£8.10

Fever-Tree Naturally Light

Blackwoods Vintage

with thyme and orange

£8.00

Fever-Tree Sicilian Lemon

Opihr

with orange

£8.10

Fever-Tree Aromatic

Bombay Sapphire

with lime

£8.00

Fever-Tree Mediterranean

Thomas Dakin

with orange

£8.20

Fever-Tree Mediterranean

Sipsmith Sloe

with orange

£8.80

Fever-Tree Aromatic

Tanqueray Export

with lime

£8.10

Fever-Tree Aromatic

V O D K A

A selection of our favourite vodkas	50ml	25ml
Reyka Icelandic	£6.20	£3.70
Chase	£6.50	£4.00
Grey Goose	£6.85	£4.35
Smirnoff	£6.00	£3.50
Whitley Neill Blood Orange	£6.20	£3.70
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
Laphroaig 10yo Islay	£6.75	£4.25
Dalwhinnie 15yo Highlands	£6.75	£4.25
Balvenie Doublewood 12yo Speyside	£6.60	£4.10
Macallan Gold Speyside	£6.60	£4.10
Glenfiddich 12yo Highlands	£6.50	£4.00
Monkey Shoulder Speyside	£6.60	£4.10
Isle Of Jura 10yo Islands	£6.50	£4.00
Chivas Regal	£6.60	£4.10
Bells	£5.80	£3.30
Jameson Irish	£5.80	£3.30

R U M

Our range has something for everyone	50ml	25ml
Kraken Black Spiced	£6.45	£3.95
Appleton Estate Signature Blend	£6.20	£3.70
Captain Morgan Spiced	£6.20	£3.70
Bacardi Carta Blanca	£6.00	£3.50
Bacardi Raspberry	£6.00	£3.50
Bacardi Ginger	£6.00	£3.50
Captain Morgan Dark	£6.10	£3.60
Havana Club Anejo Especial	£6.10	£3.60

AFTER DINNER DRINKS

Relax and unwind with one of our after dinner drinks.

Served neat or over ice

	50ml	25ml
Woodford Reserve bourbon	£6.40	£3.90
Courvoisier VS cognac	£6.05	£3.55
Disaronno	£5.75	£3.25
Drambuie	£5.75	£3.25
Grand Marnier	£5.75	£3.25
Frangelico hazelnut liqueur	£6.25	£3.75
Limoncello	£6.25	£3.75
Baileys (50ml)	£4.10	-
Chambord black raspberry liqueur	£6.15	£3.65
Cointreau	£5.95	£3.45
Sambuca	-	£3.25
St Germaine Elderflower liqueur	£6.25	£3.75

PORT

Served with or without a slice of lemon

50ml

Taylors LBV (Late Bottle Vintage)	£3.90
Cockburn's Special Reserve port	£4.90
Cockburn's Fine Ruby port	£3.75

DESSERT WINE

125ml

37.5cl Bottle

Château Loupiac Gaudiet, Loupiac France

£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

Birra Moretti 4.6%	£4.80
Heineken lager 5%	£4.70
Pravha pilsner 4%	£3.90
Carling lager 4%	£3.80
Fosters lager 4%	£3.80
Guinness stout 4.1%	£4.20

Bottle

Peroni Nastro Azzurro 33cl 5.1%	£4.00
Corona Extra 33cl 4.5% - served with a lime wedge	£3.80
Warsteiner Fresh non-alcoholic	£3.10

CIDER

Draught

Aspall 5.5%	£4.50
Kingstone Press 4.7%	£4.00

Bottle

Rekorderlig -	£4.80
Passionfruit 4%	
Wild Berries 4%	
Mango & Raspberry 4%	
Strawberry & Lime 4%	

S O F T S

All served over ice with the perfect fresh garnish

Luscombes 270ml

Ginger Beer with lime	£3.25
Wild Elderflower Bubbly with lemon	£3.25
St Clements Orange & Lemon with orange	£3.25
Sicilian Lemonade with lemon	£3.25

Frobishers Fusions 275ml

Orange & Passionfruit with orange	£2.75
Apple & Raspberry with lime	£2.75
Apple & Mango with lemon	£2.75

Fever-Tree Tonics 200ml

Premium Indian with lime	£2.10
Naturally Light with lime	£2.10
Mediterranean with lemon	£2.10
Sicilian Lemon with lemon	£2.10
Elderflower with orange	£2.10
Aromatic with lemon	£2.10

Appletiser 275ml with lime	£3.00
Coca Cola 330ml with lime	£3.00
Diet Coca Cola 330ml with lime	£2.90

Allergen information: if you would like any information about a drink, please ask and we will happily provide it