
WHITE WINE

	175ml	250ml	Bottle
Solander Chardonnay, Australia	£3.95	£5.50	£15.50
A light style Chardonnay, yet still has soft full fruit flavours and a touch of vanilla oak			
Food Match: Toll House fish pie or battered fish			
Ca'di Ponti Grillo, Italy	£3.95	£5.50	£15.50
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: perfect with a selection of savoury small plates			
Concha y Toro Sauvignon Blanc, Chile	£4.10	£5.50	£16.10
Elegant and delicate aromas, with fruity and citrus notes. Fresh and balanced with good acidity			
Food Match: buttermilk chicken burger or Toll House super salad with either goat's cheese or bacon			
La Delfina Pinot Grigio, Italy	£4.80	£6.70	£19.20
Typical Pinot Grigio characters of citrus fruits, zesty green apple and pear. Light, fresh and fragrant with just a hint of spice			
Food Match: chickpea, sweet potato and cauliflower curry or beetroot, lentil and apple burger			
Saint Marc Reserve Grenache Blanc, France	£5.05	£7.05	£20.15
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 chicken or vegetable kebab			
Mirror Lake Sauvignon Blanc, Marlborough, New Zealand	£5.80	£8.10	£23.40
Tantalising aromas and flavours of gooseberry and passionfruit. Deliciously refreshing, with a clean flavour and a prolonged finish			
Food Match: the blackened cod or Toll House super salad			

Also available in 125ml measures, please ask

WHITE WINE

Bottle

False Bay Wild Yeast Chenin Blanc, South Africa

£19.50

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: great with savoury or spicy dishes - try the chickpea curry

Domaine de Vedilhan Viognier, France

£20.00

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: chicken Kiev, house Caesar salad or Lancashire cheese and onion pie

El Coto Rioja Blanco, Spain

£24.00

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 chicken or vegetable kebabs or the blackened cod

Albarino Torres Pazo Das Bruxas, Spain

£29.50

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: great with our tasty small plates

Chablis William Fevre, Burgundy, France

£32.50

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 the cheese board

RED WINE

	175ml	250ml	Bottle
Solander Shiraz, Australia	£3.95	£5.50	£15.50
Smooth and full bodied, with dark, delicious, berry fruit and a spicy warmth			
Food Match: Toll House classic burger or the steak and root veg pudding			
Ca'di Ponti Nero d'Avola, Italy	£3.95	£5.50	£15.50
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: try with a medley of our superb small plates			
Concha y Toro Merlot, Chile	£4.10	£5.70	£16.10
Blackberry aromas and rich, smoky flavours packed with plum and bramble fruit. A smooth and easy drinking wine			
Food Match: the grilled bacon chop or gammon steak			
Saint Marc Reserve Cabernet Sauvignon, France	£5.05	£7.05	£20.15
From the heart of the Languedoc, comes this lovely wine bursting with black, lush fruits and silky, spicy warmth to finish			
Food Match: the bourbon glazed beef brisket or Lancashire hotpot			
Vistamar Sepia Reserve Malbec, Chile	£5.80	£8.10	£23.40
Bags of blueberry, blackberry and cherry flavours and aromas, with touches of vanilla and toffee			
Food Match: all our chargrilled steaks			
Paternina Banda Azul Crianza Rioja, Spain	£5.80	£8.10	£23.40
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 Lancashire hotpot or grilled bacon chop			

Also available in 125ml measures, please ask

RED WINE

Bottle

Côtes-du-Rhône Villages La Ruchette Doree, France

£23.50

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 beetroot bourguignon or the chicken and vegetable kebabs

The Black Craft Shiraz, Australia

£23.50

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: smoked chipotle pork ribs or great with steak

Vistamar Sepia Reserve Pinot Noir, Chile

£24.00

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

Food Match: the blackened cod or the beetroot bourguignon

Monte Real Reserva Rioja, Spain

£29.50

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: the bourbon glazed beef brisket or smoked chipotle pork ribs

Valpolicella Classico Superiore Ripasso, Nicole Fabiano, Italy

£31.00

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: steak and meat dishes with rich sauces

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 great with a selection of small plates

ROSE WINE

	175ml	250ml	Bottle
Ancora Chiaretto Rose, Italy	£4.10	£5.70	£16.20
Gorgeous deep colour, with soft spice from the Garnacha grape. Really easy drinking, packed full of summer red berry flavours Food Match: buttermilk chicken burger or chickpea curry			

Burlesque White Zinfandel, California	£4.60	£6.45	£18.40
Strawberry ice cream and red berry jam flavours, give a rose that's sweet, yet still packs a punch Food Match: blackened cod or the chicken and vegetable kebabs			

La Delfina Pinot Grigio Blush, Italy	£4.85	£6.80	£19.40
Summer fruit flavours on the palate, with a hint of spice and a touch of sweetness on the finish Food Match: Toll House super salad or beetroot bourguignon			

Also available in 125ml measures, please ask

DESSERT WINE

	125ml	37.5cl Bottle
Château Loupiac Gaudiet, Loupiac France	£5.75	£16.25
A beautiful gold colour with notes of passionfruit, dry apricots and honey. A delicious combination of crisp and fresh fruit		

CHAMPAGNE AND SPARKLING

Prosecco Romeo Spumante, Italy

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

125ml £3.55 **Bottle** £19.50

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!

125ml £3.65 **Bottle** £20.00

J Lemoine Brut NV, France

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

Bottle £41.00

Louis Roederer NV, France

A wonderfully elegant champagne from a prestigious champagne house. Deliciously rich with an overt fruitiness, typical nutty, yeasty notes and a rewarding dry finish

Bottle £52.00

SPARKLING COCKTAILS

Chambord Royale

Spumante prosecco and decadent Chambord black raspberry liqueur

£7.50

Grand Orange Royale

Spumante prosecco and zesty Grand Marnier orange flavour liqueur

£7.50

G&P

Spumante prosecco, Tanqueray gin, fresh cucumber and mint

£7.50

Bakewell Berry Spritz

Spumante prosecco, Disaronno, Bols Crème de Cassis and soda

£7.50

Lemon Hazelnut Spritz

Spumante prosecco, Frangelico hazelnut liqueur, soda and fresh lemon

£7.50

Elderflower Spritz

Spumante prosecco, St Germaine Elderflower liqueur, soda, fresh lime and mint

£7.50

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

£8.95

Fever-Tree Premium Indian

Hendrick's

with cucumber

£8.95

Fever-Tree Elderflower

Whitley Neill

with orange

£8.50

Fever-Tree Premium Indian

Bloom

with seasonal berries

£8.50

Fever-Tree Elderflower

Masons Lavender Edition

with lime

£8.95

Fever-Tree Premium Indian

Botanist

with lime

£8.95

Fever-Tree Naturally Light

Whitley Neill Quince

with orange

£8.95

Fever-Tree Naturally Light

Chase Elegant

with lemon

£8.95

Fever-Tree Elderflower

CITRUS - FRUITY

Tanqueray Flor De

Sevilla

with orange

£8.95

Fever-Tree Mediterranean

Whitley Neill

Raspberry

with seasonal berries

£8.95

Fever-Tree Naturally Light

Brockmans

with orange and seasonal berries

£8.95

Fever-Tree Sicilian Lemon

Bulldog

with lemon and seasonal berries

£8.95

Fever-Tree Mediterranean

Tanqueray No.10

with lemon

£8.95

Fever-Tree Sicilian Lemon

Whitley Neill

Blood Orange

with orange

£8.95

Fever-Tree Naturally Light

Tanqueray Export

with lime

£8.50

Fever-Tree Aromatic

SPICY - SAVOURY

Whitley Neill

Rhubarb & Ginger

with lemon

£8.95

Fever-Tree Naturally Light

Blackwoods Vintage

with thyme and orange

£8.50

Fever-Tree Sicilian Lemon

Opihr

with orange

£8.50

Fever-Tree Aromatic

Masons Tea Edition

with lemon

£8.95

Fever-Tree Sicilian Lemon

Thomas Dakin

with orange

£8.50

Fever-Tree Mediterranean

Sipsmith

with lime

£8.95

Fever-Tree Aromatic

Bombay Sapphire

with lime

£8.50

Fever-Tree Mediterranean

Masons

with orange

£8.50

Fever-Tree Mediterranean

V O D K A

A selection of our favourite vodkas	50ml	25ml
Reyka Icelandic	£6.65	£3.65
Stolichnaya	£6.45	£3.45
Absolut	£6.25	£3.25
Chase	£6.85	£3.85
Whitley Neill Blood Orange	£6.75	£3.75
Zubrowka Bison Grass	£6.65	£3.65
Solichnaya Salted Karamel	£6.65	£3.65

W H I S K Y (E Y)

A selection of our favourite malts and blends	50ml	25ml
Lagavulin 16yo Islay	£8.05	£4.55
Laphroaig 10yo	£7.65	£4.15
Dalwhinnie 15yo Highlands	£7.65	£4.15
Balvenie Doublewood 12yo Speyside	£7.65	£4.15
Talisker 10yo Isle of Skye	£7.75	£4.25
Macallan Gold Speyside	£7.55	£4.05
Glenfiddich 12yo Highlands	£7.45	£3.95
Monkey Shoulder Speyside	£6.85	£3.85
Oban 14yo Highlands	£7.75	£4.25
Glenlivet 12yo Speyside	£7.55	£4.05
Isle Of Jura 10yo Islands	£7.35	£3.85
Bunnahabhain 12yo Islay	£7.80	£4.30
Highland Park 12yo Islands	£7.45	£3.95
Famous Grouse	£6.25	£3.25
Jameson Irish	£6.25	£3.25

R U M

Our range has something for everyone	50ml	25ml
Kraken Black Spiced	£6.75	£3.75
Appleton Estate Signature Blend	£6.60	£3.60
Captain Morgan Spiced	£6.35	£3.35
Bacardi Carta Blanca	£6.25	£3.25
Captain Morgan Dark	£6.35	£3.35
Sailor Jerry Spiced	£6.55	£3.55
Havana Club Anejo Especial	£6.55	£3.55

— AFTER DINNER DRINKS —

Relax and unwind with one of our after dinner drinks.

Served neat or over ice

	50ml	25ml
Woodford Reserve bourbon	£7.05	£4.05
Hennessy XO cognac	£18.00	£9.00
Hennessy VS cognac	£6.75	£3.75
Courvoisier VS cognac	£6.55	£3.55
Disaronno	£6.35	£3.35
Drambuie	£6.20	£3.20
Grand Marnier	£6.20	£3.20
Frangelico hazelnut liqueur	£6.20	£3.20
Limoncello	£6.20	£3.20
Baileys (50ml)	£3.90	-
Chambord black raspberry liqueur	£6.70	£3.70
Cointreau	£6.55	£3.55
St Germaine Elderflower liqueur	£6.20	£3.20

PORT

Served with or without a slice of lemon

	50ml
Taylors LBV (Late Bottle Vintage)	£4.05
Cockburn's Special Reserve port	£3.95
Cockburn's Fine Ruby port	£3.65

ALES AND BEERS

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 4.1%	£4.50
Wainwright golden ale 4.1%	£3.70
Shipyard pale ale 4.5%	£4.40
Heineken lager 5%	£4.15
Warsteiner lager 4.8%	£4.15
Pravha pilsner 4%	£3.70
Amstel bier 4.1%	£3.70
Guinness stout 4.1%	£4.10

Bottle

Brooklyn lager 35cl 5.2%	£4.50
Blue Moon wheat beer 33cl 5.14% served with an orange slice	£4.20
Hop House 13 lager 33cl 5%	£4.20
Peroni Nastro Azzurro 33cl 5.1%	£3.80
Corona Extra 33cl 4.5%	£3.80
- served with a lime wedge	
Warsteiner Fresh non-alcoholic	£2.95

Craft Can

13 Guns IPA 33cl 5.5%	£4.30
Dead Pony Club Session pale ale 33cl 3.8%	£4.30
DE14 End Point IPA 33cl 5.6%	£4.40
DE14 Flight Suit Orange pale ale 33cl 5.1%	£4.40
Maltsmiths Bavarian Pilsner 33cl 4.6%	£4.50

CIDER

Draught

Aspall 5.5%	£4.30
Kingstone Press 4.7%	£3.90

Bottle

Rekorderlig -	£4.50
Passionfruit 4%	
Wild Berries 4%	
Mango & Raspberry 4%	
Strawberry & Lime 4%	
Spiced Plum 4%	
Pear 4.5%	

BOTTLED OVER ICE

Hoopers	£4.50
Plum & Sloe 4%	
Raspberry & Nettle 4%	
Dandelion & Burdock 4%	
Crabbies Ginger Beer 4%	£4.40

SOFTS

All served over ice with the perfect fresh garnish

Luscombes 270ml

Ginger Beer with lime	£3.00
Wild Elderflower Bubbly with lemon	£3.00
Sicilian Lemonade with lemon	£3.00
Raspberry Crush with seasonal berries	£3.00
St Clements Orange & Lemon with orange	£3.00
Sparkling Apple with lime	£3.00

Frobishers Fusions 275ml

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

Fentimans 275ml

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

Fever-Tree Tonics 200ml

Premium Indian with lime	£2.20
Naturally Light with lime	£2.20
Mediterranean with lemon	£2.20
Sicilian Lemon with lemon	£2.20
Elderflower with orange	£2.20
Aromatic with lemon	£2.20
Coca Cola 330ml with lime	£2.20
Diet Coca Cola 330ml with lime	£2.00

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