

— SOMETHING WHILE YOU DECIDE? —

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

Little Nibbles

Garlic and rosemary olives
£3.00

Freshly baked breads,
dipping oils
£3.50

Hand raised pork pie,
piccalilli
£4.00

Fish goujons,
tartar sauce
£3.50

Cauliflower and onion bhaji,
soy and mint raita
£3.50

Chilli glazed chicken wings
£4.00

Platters

Fish Platter **£15.00**
hot smoked salmon, beer battered fish goujons, North Atlantic prawns Marie Rose, our own tartar sauce, caper berries and fresh bread

Meat Platter **£14.00**
hand raised pork pie, honey and mustard glazed ham, chilli glazed chicken wings, selection of chutneys and pickles, fresh bread

Vegan Platter **£12.00**
beetroot pate, charred peppers and courgettes, cauliflower and onion bhaji, mint raita, pickles and toasted flatbread

**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	£4.05	£5.65	£16.00
A light style Chardonnay, yet still has soft full fruit flavours and a touch of vanilla oak			
Food Match: battered fish or Lancashire cheese and onion pie			
Ca'di Ponti Grillo, Italy	£4.15	£5.80	£16.50
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 nibbles			
Concha y Toro Sauvignon Blanc, Chile	£4.15	£5.80	£16.50
Elegant and delicate aromas, with fruity and citrus notes. Fresh and balanced with good acidity			
Food Match: fattoush salad or buttermilk chicken burger			
La Delfina Pinot Grigio, Italy	£4.85	£6.80	£19.50
Typical Pinot Grigio characters of citrus fruits, zesty green apple and pear. Light, fresh and fragrant with just a hint of spice			
Food Match: tofu and vegetables kebab or beetroot, lentil and apple burger			
False Bay Wild Yeast Chenin Blanc, South Africa	£5.20	£7.30	£21.00
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 - try the blackened cod			
Mirror Lake Sauvignon Blanc, Marlborough, New Zealand	£5.90	£8.30	£24.00
Tantalising aromas and flavours of gooseberry and passionfruit. Deliciously refreshing, with a clean flavour and a prolonged finish			
Food Match: the pan fried seabass or fish platter			

Also available in 125ml measures, please ask

WHITE WINE

Bottle

Saint Marc Reserve Grenache Blanc, France

£21.00

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 chicken and mixed pepper kebab or salad Nicoise

Hidden Gem

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: Caesar salad or duo of chicken

Vega-Reina Single Vineyard Verdejo, Spain

£24.00

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

Food Match: try the fish platter or chicken and pepper kebab

Hidden Gem

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: the blackened cod or vegan platter

Chablis William Fevre, Burgundy, France

£34.00

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 pan fried seabass or the cheese board

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: Toll House classic burger or the vegan curry</p>	£4.05	£5.65	£16.00
<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: perfect with a selection of moreish nibbles</p>	£4.15	£5.80	£16.50
<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: the gammon steak or meat platter</p>	£4.15	£5.80	£16.50
<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>	£5.90	£8.30	£24.00
<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: the pressed lamb breast or smoked chipotle pork ribs</p>	£5.90	£8.30	£24.00
<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 vegan platter or duo of chicken</p>	£5.90	£8.30	£24.00

Hidden Gem

Also available in 125ml measures, please ask

RED WINE

Bottle

Saint Marc Reserve Cabernet Sauvignon, France

£20.50

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

Food Match: the BBQ beef brisket or the trio of sausages

The Black Craft Shiraz, Australia

£24.50

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

£25.00

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 meat platter

Marques de la Concordia Reserva Rioja, Spain

£29.50

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 pressed lamb breast or BBQ beef brisket

Hidden Gem

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: try with our savoury nibbles or the meat 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 great with steak

ROSE WINE

	175ml	250ml	Bottle
Ancora Chiaretto Rose, Italy	£4.15	£5.80	£16.50
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 the fish platter			

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 fattoush salad or the tofu and vegetable kebab			

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 vegan curry or vegan platter			

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, dried 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 £3.80 **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!

125ml £3.80 **Bottle** £21.00

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

£7.00

Sorrento Sparkle

Spumante prosecco and citrusy Limoncello liqueur

£7.00

G&P Strawberry

Spumante prosecco and beautiful Bloom Strawberry gin

£7.00

Bellini Spritz

Spumante prosecco, Passoa passionfruit liqueur, passionfruit coulis 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

Aperol Spritz

Spumante prosecco, Aperol aperitivo and soda

£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

Bloom Lemon & Elderflower

with lemon

£8.50

Fever-Tree Naturally Light

Whitley Neill Parma Violet

with lemon

£8.95

Fever-Tree Premium Indian

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

Bloom Strawberry

with seasonal berries

£8.50

Fever-Tree Mediterranean

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	£6.55	£3.55
Absolut	£6.35	£3.35
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 malts and blends	50ml	25ml
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	£7.45	£3.95
Bunnahabhain 12yo Islay	£7.80	£4.30
Highland Park 12yo Islands	£7.45	£3.95
Famous Grouse	£6.35	£3.35
Jameson Irish	£6.35	£3.35

R U M

Our range has something for everyone	50ml	25ml
Kraken Black Spiced	£6.75	£3.75
Dead Man's Fingers Coffee	£6.75	£3.75
Dead Man's Fingers Spiced	£6.75	£3.75
Dead Man's Fingers Coconut	£6.75	£3.75
Appleton Estate Signature Blend	£6.60	£3.60
Havana Club Anejo Especial	£6.55	£3.55
Captain Morgan Spiced	£6.45	£3.45
Bacardi Carta Blanca	£6.35	£3.35
Bacardi Raspberry	£6.35	£3.35
Bacardi Ginger	£6.35	£3.35
Captain Morgan Dark	£6.45	£3.45

Try your choice of dark or spiced rum with Fever-Tree Madagascan Cola or Fever-Tree Spiced Orange Ginger Ale

— AFTER DINNER DRINKS —

Relax and unwind with one of our after dinner drinks.

Served neat or over ice

	50ml	25ml
Woodford Reserve bourbon	£6.55	£4.05
Hennessy XO cognac	£18.00	£9.00
Hennessy VS cognac	£6.30	£3.80
Courvoisier VS cognac	£6.10	£3.60
Disaronno	£6.00	£3.50
Drambuie	£5.70	£3.20
Grand Marnier	£5.70	£3.20
Frangelico hazelnut liqueur	£5.70	£3.20
Limoncello	£5.70	£3.20
Baileys (50ml)	£4.00	-
Chambord black raspberry liqueur	£6.20	£3.70
Cointreau	£6.10	£3.60
St Germaine Elderflower liqueur	£6.10	£3.60

PORT

Served with or without a slice of lemon

	50ml
Taylor's LBV (Late Bottle Vintage)	£4.15
Cockburn's Special Reserve port	£4.05
Cockburn's Fine Ruby port	£3.75

ALES AND BEERS

In addition we also have a range of core and seasonal ales brewed by Thwaites, along with local cask, guest cask and craft beers. Just ask your server for the week's cask range

Draught

13 Guns IPA 4.1%	£4.50
Shipyard pale ale 4.5%	£4.40
Birra Moretti lager 4.6%	£4.60
Heineken lager 5%	£4.25
Pravha pilsner 4%	£4.00
Amstel bier 4.1%	£4.00
Guinness stout 4.1%	£4.20

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%	£3.90
Corona Extra 33cl 4.5%	£3.90
- 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%	£4.00

Bottle

Rekorderlig -	£4.60
Passionfruit 4%	
Wild Berries 4%	
Mango & Raspberry 4%	
Strawberry & Lime 4%	
Spiced Plum 4%	
Pear 4.5%	

BOTTLED OVER ICE

Hoopers	£4.60
Plum & Sloe 4%	
Dandelion & Burdock 4%	
Crabbies Ginger Beer 4%	£4.60

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 and Mixers 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

Madagascan Cola with lime	£2.20
Spiced Orange Ginger Ale with lime	£2.20

Coca Cola 330ml with lime	£2.20
Diet Coca Cola 330ml with lime	£2.00

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