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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

Garlic and rosemary olives	£3.00
Freshly made bread, dipping oils	£3.50
Mac and cheese bites, smoked tomato relish	£3.50
Hand raised pork pie, homemade brown sauce	£4.00
Tandoori spiced fish goujons, tartar sauce	£3.50
Cauliflower and onion bhaji, mint raita	£3.50
Buttermilk fried chicken, smoked tomato relish	£4.00
Maple glazed pigs in blankets	£3.50

### Sharing Plates

<b>Fish Plate</b>	£15.00
smoked salmon, beer battered fish goujons, North Atlantic prawns Marie Rose, our own tartar sauce, caper berries, fresh bread	
<b>Meat Plate</b>	£14.00
hand raised pork pie, honey and mustard glazed ham, buttermilk fried chicken, selection of chutneys and pickles, fresh bread	
<b>Vegan Plate</b>	£12.00
mushroom and roasted nut lollipop, charred peppers, marinated olives, cauliflower and onion bhaji, mint raita, pickles, 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.*

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**WHITE WINE**

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	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<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: fish pie or the buttermilk chicken burger</i></p>	£4.05	£5.65	£16.00
<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: perfect with a selection of savoury nibbles</i></p>	£4.15	£5.80	£16.50
<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: battered fish or the jerk pork burger</i></p>	£4.15	£5.80	£16.50
<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: Tandoori chicken kebab or the beetroot burger</i></p>	£4.85	£6.80	£19.50
<p><b>False Bay Wild Yeast Chenin Blanc, South Africa</b>            False Bay wines are crafted with food in mind. Fine mineral characters with gentle apple aromas, hints of honey, greengage and citrus lemon acidity to the finish  <i>Food Match: great with savoury or spicy dishes - try the aubergine curry</i></p>	£5.20	£7.30	£21.00
<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 plate or fish of the day</i></p>	£5.90	£8.30	£24.00

*Also available in 125ml measures, please ask*

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## WHITE WINE

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	Bottle	
<b>Saint Marc Reserve Grenache Blanc, France</b> 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 <i>Food Match: vegan plate or warm Thai salad</i>	£21.00	Hidden Gem
<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: Caesar salad or the pan fried chicken breast</i>	£21.00	
<b>Vega-Reina Single Vineyard Verdejo, Spain</b> From the stunning Hacienda Zorita stable, a wine that's fresh and fruity with a smooth, creamy lemon mouth-feel <i>Food Match: meat plate or the pan fried chicken breast</i>	£24.00	Hidden Gem
<b>Albarino Torres Pazo Das Bruxas, Spain</b> 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! <i>Food Match: fish of the day or the vegan plate</i>	£29.50	
<b>Chablis William Fevre, Burgundy, France</b> 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 <i>Food Match: cheese board or the fish plate</i>	£34.00	
<b>Pouilly Fuisse Domaine Trouillet, France</b> Domaine Trouillet own small holdings in Burgundy based around Pouilly. This is a complex wine with a bouquet of; buttered brioche, nuts, citrus, peaches, acacia and honey <i>Food Match: house Caesar salad</i>	£39.00	

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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: Toll House classic burger or the trio of sausages</i></p>	£4.05	£5.65	£16.00
<p><b>Ca'di Ponti Nero d'Avola, Italy</b></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><i>Food Match: perfect with a selection of tasty nibbles</i></p>	£4.15	£5.80	£16.50
<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: the gammon steak or the meat plate</i></p>	£4.15	£5.80	£16.50
<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>	£5.90	£8.30	£24.00
<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: slow cooked beef brisket or the meat plate</i></p>	£5.90	£8.30	£24.00
<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: vegan plate or pan fried chicken breast</i></p>	£5.90	£8.30	£24.00

Hidden Gem

*Also available in 125ml measures, please ask*

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## RED WINE

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**Bottle**

£20.50

**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: trio of sausages or the beef brisket*

**The Black Craft Shiraz, Australia**

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 Toll House burger*

£24.50

**Vistamar Sepia Reserve Pinot Noir, Chile**

Aromas of raspberries, cherries, caramel and chocolate. Fruity, with a soft velvety texture, toasty notes and a complex finish  
*Food Match: meat plate or the gammon steak*

£25.00

**Fleurie la Madone Beaujolais, Burgundy France**

The Gamay grape gives floral, silky and elegant flavours throughout, with an abundance of blackcurrant and red berry flavours  
*Food Match: a great red wine to try with fish*

£28.00

**Marques de la Concordia Reserva Rioja, Spain**

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: aubergine curry or the Tandoori chicken kebab*

£29.50

**Valpolicella Classico Superiore Ripasso, Nicole Fabiano, Italy**

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 plate*

£31.00

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

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*

£36.50

Hidden Gem

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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: buttermilk chicken burger or the fish plate</i>	£4.15	£5.80	£16.50
<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: beetroot burger or the warm Thai salad</i>	£4.75	£6.65	£19.00
<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: vegan plate or the fish plate</i>	£5.00	£7.00	£20.00

*Also available in 125ml measures, please ask*

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## DESSERT WINE

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

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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 £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, full of finesse, with lovely honey aromas  
Bottle £41.00

**Laurent-Perrier La Cuvee, France**  
The signature Champagne from Laurent-Perrier. Delicate white fruits, toasty aromas and a lemony finish  
Bottle £52.00

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## SPARKLING COCKTAILS

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<b>Chambord Royale</b> Spumante prosecco and decadent Chambord black raspberry liqueur	£7.00
<b>G&amp;P</b> Spumante prosecco, Tanqueray gin, fresh cucumber and mint	£7.00
<b>Bakewell Berry Spritz</b> Spumante prosecco, Bols Crème de Cassis and soda	£7.50
<b>Elderflower Spritz</b> Spumante prosecco, St Germain Elderflower liqueur, soda, fresh lime and mint	£7.50
<b>Aperol Spritz</b> Spumante prosecco, Aperol aperitivo and soda	£7.50

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## CLASSIC COCKTAILS

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<b>Espresso Martini</b> Absolut vodka, Tia Maria and fresh espresso coffee	£7.50
<b>Berry Martini</b> Absolut vodka, Bols Creme de Cassis and cranberry juice	£7.50
<b>Black Russian</b> Absolut vodka, Tia Maria and glace cherry	£7.50
<b>Woodford Old Fashioned</b> Woodford Reserve bourbon, bitters and brown sugar	£7.50

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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

£8.95

*Fever-Tree Premium Indian*

#### **Hendrick's**

with cucumber

£8.95

*Fever-Tree Elderflower*

#### **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*

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

with cucumber and orange

£8.95

*Fever-Tree Naturally Light*

### 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*

#### **Whitley Neill Blackberry**

with seasonal berries  
and lemon

£8.95

*Fever-Tree Premium Indian*

### 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*

#### **Opahr**

with orange

£8.95

*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*

#### **Whitley Neill**

with orange

£8.50

*Fever-Tree Premium Indian*



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## VODKA

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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

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## WHISKY (EY)

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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

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## RUM

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Our range has something for everyone	50ml	25ml
Kraken Black Spiced	£6.75	£3.75
Dead Man's Finger's Coffee	£6.75	£3.75
Dead Man's Finger's Spiced	£6.75	£3.75
Dead Man's Finger's 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

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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	£6.55	£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	-
Tia Maria	£5.70	£3.20
Chambord black raspberry liqueur	£6.20	£3.70
Cointreau	£6.10	£3.60
St Germain Elderflower liqueur	£6.10	£3.60

### PORT

Served with or without a slice of lemon	50ml
Taylors LBV (Late Bottle Vintage)	£4.15
Cockburn's Special Reserve port	£4.05
Cockburn's Fine Ruby port	£3.75

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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 4.1%	£4.50
Shipyards pale ale 4.5%	£4.40
Birra Moretti lager 4.6%	£4.60
Heineken lager 5%	£4.25
Pravha pilsner 4%	£4.00
Amstel beer 4.1%	£4.00
Guinness stout 4.1%	£4.20

### Bottle

Brooklyn lager 35cl 5.2%	£4.50
Blue Moon wheat beer 33cl 5.4%	£4.20
- served with an orange slice	
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	£3.25
Heineken 0% non-alcoholic	£3.20

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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%	
Rekorderlig Strawberry & Lime 0% non-alcoholic	£4.00

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## SOFTS

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All served over ice with the perfect fresh garnish

Luscombes 270ml	£3.00	Frobishers Fusions 275ml	£2.60
Ginger Beer with lime		Orange & Passionfruit with orange	
Wild Elderflower Bubbly with lemon		Apple & Raspberry with lime	
Sicilian Lemonade with lemon		Apple & Mango with lemon	
Raspberry Crush with seasonal berries			
St Clements Orange & Lemon with orange		Fever-Tree Tonics 200ml	£2.20
Sparkling Apple with lime		Premium Indian with lime	
		Naturally Light with lime	
Fentimans 275ml	£2.80	Mediterranean with lemon	
Dandelion & Burdock with lime		Sicilian Lemon with lemon	
Rose Lemonade with seasonal berries		Elderflower with orange	
		Aromatic with lemon	
Coca Cola 330ml with lime	£2.20		
Diet Coca Cola 330ml with lime	£2.00	Madagascar Cola with lime	£2.20
		Spiced Orange Ginger Ale with lime	£2.20

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## HOT DRINKS

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### Tea

#### BREW TEA CO. TEAS

per pot £2.60

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

### 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 £2.50 // two £3.50	Latte	£2.75
Espresso	single £1.95 // double £2.25	Mocha	£2.95
Macchiato	£2.25	Liqueur coffee	from £6.00
Americano	£2.50	please ask for our selection	
Cappuccino	£2.75		

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

### Chocolate

Hot chocolate	£2.95	Signature hot chocolate	£3.75
		topped with whipped cream and chocolate shavings	

Add a flavoured syrup to your coffee or hot chocolate £0.60

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