
WHITE WINE

	175ml	250ml	Bottle
Solander Chardonnay, Australia	£4.30	£5.95	£16.95
A light style Chardonnay, yet still has soft full fruit flavours and a touch of vanilla oak			
Food Match: the Lister's fish pie or battered fish			
Ca'di Ponti Grillo, Italy	£4.35	£6.05	£17.25
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 meat free platter or a selection of savoury nibbles			
Concha y Toro Sauvignon Blanc, Chile	£4.50	£6.30	£17.95
Elegant and delicate aromas, with fruity and citrus notes. Fresh and balanced with good acidity			
Food Match: grilled halloumi and avocado tostadas			
La Delfina Pinot Grigio, Italy	£4.75	£6.65	£19.00
Typical Pinot Grigio characters of citrus fruits, zesty green apple and pear. Light, fresh and fragrant with just a hint of spice			
Food Match: heritage tomato and mozzarella baked flatbread			
Saint Marc Reserve Grenache Blanc, France	£5.05	£7.05	£20.25
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 pan roast hake fillet or the beetroot and fennel burger			
Mirror Lake Sauvignon Blanc, Marlborough, New Zealand	£5.85	£8.20	£23.60
Tantalising aromas and flavours of gooseberry and passionfruit. Deliciously refreshing, with a clean flavour and a prolonged finish			
Food Match: Cajun spiced chicken breast or the fish platter			

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: perfect with savoury or spicy dishes - try with the salmon

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: the grilled chicken Caesar salad or wild mushroom croquettes

El Coto Rioja Blanco, Spain

£23.50

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 fish platter or grilled halloumi and avocado tostadas

Caparrone Pecorino, Colline Pescaresi, Italy

£24.00

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: crab, artichoke and porcini pappardelle or the meat free platter

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: pan roast hake fillet or the crab, artichoke and porcini pappardelle

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: the cheese and herb crusted salmon fillet

RED WINE

	175ml	250ml	Bottle
Solander Shiraz, Australia	£4.30	£5.95	£16.95
Smooth and full bodied, with dark, delicious, berry fruit and a spicy warmth Food Match: our local pork sausages or great with burgers			
Ca'di Ponti Nero d'Avola, Italy	£4.35	£6.05	£17.25
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: great with our tasty nibbles			
Concha y Toro Merlot, Chile	£4.50	£6.30	£17.95
Blackberry aromas and rich, smoky flavours packed with plum and bramble fruit. A smooth and easy drinking wine Food Match: the wild mushroom croquettes or meat free platter			
Saint Marc Reserve Cabernet Sauvignon, France	£5.05	£7.05	£20.25
From the heart of the Languedoc, comes this lovely wine bursting with black, lush fruits and silky, spicy warmth to finish Food Match: the meat platter or honey and mustard glazed home cooked ham			
Vistamar Sepia Reserve Malbec, Chile	£5.85	£8.20	£23.60
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	£5.85	£8.20	£23.60
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 meat platter or savoury nibbles			

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: perfect red wine to try with fish

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: great with our burgers or steaks

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: cheese and herb crusted salmon fillet

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: Cajun spiced chicken breast and the meat platter

Valpolicella Classico Superiore Ripasso, Nicole Fabiano, Italy

£30.50

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: superb with steak

ROSE WINE

	175ml	250ml	Bottle
Burlesque White Zinfandel, California	£4.65	£6.50	£18.50
Strawberry ice cream and red berry jam flavours, give a rose that's sweet, yet still packs a punch			
Food Match: the pan roast hake or salmon fillet			

La Delfina Pinot Grigio Blush, Italy	£4.75	£6.65	£19.00
Summer fruit flavours on the palate, with a hint of spice and a touch of sweetness on the finish			
Food Match: crab, artichoke and porcini pappardelle or the fish platter			

Also available in 125ml measures, please ask

Borsao Garnacha Rosado, Spain			£16.95
Gorgeous deep colour, with soft spice from the Garnacha grape. Really easy drinking, packed full of summer red berry flavours			
Food Match: Cajun spiced chicken breast or the grilled halloumi and avocado tostadas			

Ancora Chiaretto Rose, Italy			£17.50
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			
Food Match: the meat free platter or heritage tomato and mozzarella baked flatbread			

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!

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 £45.00

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 £55.00

SPARKLING COCKTAILS

Chambord Royale Spumante prosecco and decadent Chambord black raspberry liqueur	£5.95
Grand Orange Royale Spumante prosecco and zesty Grand Marnier orange flavour liqueur	£5.95
Bakewell Berry Spritz Spumante prosecco, Disaronno, Bols Crème de Cassis and soda	£6.50
G&P Spumante prosecco, Tanqueray gin, fresh cucumber and mint	£5.95
Elderflower Spritz Spumante prosecco, St Germaine Elderflower liqueur, soda, fresh lime and mint	£6.50

CLASSIC COCKTAILS

Appleton Mule Appleton Signature Blend rum, ginger ale, Angostura bitters and fresh lime	£6.50
Negroni Sevilla Tanqueray Flor de Sevilla gin, Campari and iconic Martini Rosso	£6.50
Blood Orange Cosmopolitan Whitley Neill Blood Orange vodka, Cointreau, cranberry juice and fresh lime	£8.00
Woodford Old Fashioned Woodford Reserve bourbon, bitters and brown sugar	£7.00
Bramble Berry Whitley Neill Raspberry gin, Bols Crème de Cassis and fresh lemon juice	£8.00
Icelandic Passion Star Martini Reyka Icelandic vodka, Passoa passionfruit liqueur, passionfruit juice, fresh lime and a side of prosecco	£9.00

GIN

Choose your gin style and let us serve it perfectly with a generous 50ml of spirit, accompanied by a garnish to compliment the gin botanicals and our suggested Fever-Tree Tonic. However as it's your G&T, feel free to mix the garnishes and tonic to your taste, available Fever-Tree tonics; Mediterranean, Naturally Light, Premium Indian, Sicilian Lemon, Elderflower and Aromatic, or Fever-Tree Spiced Orange Ginger Ale

FLORAL - AROMATIC

Bloom Jasmine & Rose

with seasonal berries and mint

£8.50

Fever-Tree Premium Indian

Hendrick's

with cucumber and rose petals

£8.25

Fever-Tree Elderflower

Botanist

with fresh herbs

£8.25

Fever-Tree Elderflower

Masons

with orange peel

£8.50

Fever-Tree Aromatic

Bloom

with strawberries

£8.15

Fever-Tree Elderflower

Chase Elegant

with apple, lime and mint

£8.50

Fever-Tree Elderflower

Brokers

with lemon and lime

£8.00

Fever-Tree Premium indian

Masons Lavender Edition

with lime wedge

£8.50

Fever-Tree Premium Indian or Spiced Orange Ginger Ale

CITRUS - FRUITY

Whitley Neill

Raspberry

with raspberries

£8.25

Fever-Tree Naturally Light

Tanqueray Flor De

Sevilla

with a squeeze of orange and a dust of cinnamon

£8.50

Fever-Tree Premium Indian

Brockmans

with orange and blueberries

£8.50

Fever-Tree Premium Indian or Spiced Orange Ginger Ale

Whitley Neill

Blood Orange

with orange wheel

£8.25

Fever-Tree Mediterranean

Bulldog

with a twist of lemon

£8.25

Fever-Tree Mediterranean

Tanqueray No.10

with pink grapefruit

£8.75

Fever-Tree Premium Indian

Tanqueray Export

with lemon twist

£8.50

Fever-Tree Aromatic
The perfect pink G&T

Sipsmith

with lime wedges

£8.25

Fever-Tree Premium Indian

Whitley Neill Quince

with orange slices

£8.25

Fever-Tree Elderflower

SPICY - SAVOURY

Whitley Neill

Rhubarb & Ginger

with lime wedges

£8.25

Fever-Tree Naturally Light or Spiced Orange Ginger Ale

Blackwoods Vintage

with thyme and orange peel

£8.25

Fever-Tree Premium Indian

Opihr

with orange and fresh ginger

£8.25

Fever-Tree Spiced Orange Ginger Ale

Sipsmith Sloe

with lemon slices

£8.50

Fever-Tree Sicilian Lemon

Bombay Sapphire

with lime wedges

£8.00

Fever-Tree Mediterranean

Thomas Dakin

with orange peel

£8.50

Fever-Tree Naturally Light

Whitley Neill

with orange peel, fresh ginger and cinnamon

£8.00

Fever-Tree Mediterranean

Masons Tea Edition

with a lemon twist

£8.50

Fever-Tree Sicilian Lemon

V O D K A

A selection of our favourite vodkas	50ml	25ml
Reyka Icelandic	£6.50	£4.00
Grey Goose	£6.80	£4.30
Absolut	£5.85	£3.35
Smirnoff	£5.80	£3.30
Whitley Neill Blood Orange	£6.30	£3.80
Zubrowka Bison Grass	£6.30	£3.80

all our vodkas are great as a vodka Martini, just ask your server for details

W H I S K Y (E Y)

A selection of our favourite malts and blends	50ml	25ml
Lagavulin 16yo Islay	£7.50	£5.00
Dalwhinnie 15yo Highlands	£7.05	£4.55
Laphroaig 10yo Islay	£6.95	£4.45
Balvenie Doublewood 12yo Speyside	£6.55	£4.05
Monkey Shoulder Speyside	£6.55	£4.05
Talisker 10yo Isle of Skye	£6.95	£4.45
Macallan Gold Speyside	£6.55	£4.05
Glenfiddich 12yo Highlands	£6.50	£4.00
Oban 14yo Highlands	£7.15	£4.65
Isle Of Jura 10yo Islands	£6.55	£4.05
Glenlivet 12yo Speyside	£7.05	£4.55
Bunnahabhain 12yo Islay	£7.05	£4.55
Highland Park 12yo Islands	£7.05	£4.55
Chivas Regal	£6.60	£4.10
Famous Grouse	£6.05	£3.55
Bells	£5.50	£3.00
Jameson Irish	£5.50	£3.00

R U M

Our range has something for everyone	50ml	25ml
Kraken Black Spiced	£6.35	£3.85
Appleton Estate Signature Blend	£6.20	£3.70
Captain Morgan Spiced	£6.00	£3.50
Bacardi Carta Blanca	£6.00	£3.50
Captain Morgan Dark	£6.00	£3.50
Havana Club Anejo Especial	£6.10	£3.60

Try your choice of dark or spiced rum with 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	£6.45	£3.95
Hennessy XO cognac	£18.50	£9.25
Remy Martin VSOP cognac	£6.90	£4.40
Hennessy VS cognac	£6.15	£3.65
Courvoisier VS cognac	£6.05	£3.55
Disaronno	£5.60	£3.10
Drambuie	£6.00	£3.50
Grand Marnier	£6.00	£3.50
Frangelico hazelnut liqueur	£6.25	£3.75
Limoncello	£6.25	£3.75
Baileys (50ml)	£4.05	-
Chambord black raspberry liqueur	£6.20	£3.70
Cointreau	£6.00	£3.50
St Germain Elderflower liqueur	£6.25	£3.75

PORT

Served with or without a slice of lemon

50ml

Taylors LBV (Late Bottle Vintage)

£3.80

Cockburn's Fine Ruby port

£3.60

We also have a selection of vintage ports available by the glass or bottle, just ask your server for details

DESSERT WINE

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

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 5.5%	£4.50
Wainwright golden ale 4.1%	£3.75
Lancaster Bomber chestnut ale 4.4%	£3.75
Dark Horse Hetton pale ale 4.1%	£3.70
Settle Main Line amber ale 3.8%	£3.65
Thwaites Nutty Black mild ale 3.3%	£3.55
Birra Moretti lager 4.6%	£4.75
Heineken lager 5%	£4.55
Prahva pilsner 4%	£3.85
Guinness stout 4.1%	£4.35

Bottle

Brooklyn lager 35cl 5.2%	£4.75
Blue Moon wheat beer 33cl 5.4%	£4.50
- served with an orange slice	
Peroni Nastro Azzurro 33cl 5.1%	£3.95
Corona Extra 33cl 4.5%	£3.95
- served with a lime wedge	
Skinny Lager 33cl 4%	£3.95
- 89 cal, vegan, vegetarian, gluten free	
Warsteiner Fresh non-alcoholic	£3.10

CIDER

Draught

Aspall 5.5%	£4.60
Stowford Press 4.5%	£4.45

We also have seasonal traditional ciders, please ask

Bottle

Rekorderlig -	£4.80
Passionfruit 4%	
Wild Berries 4%	
Mango & Raspberry 4%	
Strawberry & Lime 4%	
Spiced Plum 4%	
Pear 4.5%	

S O F T S

All served over ice with the perfect fresh garnish

Luscombes 270ml

Hot Ginger Beer	with lime wedges	£3.25
Wild Elderflower Bubbly	with lemon slices and strawberries	£3.25
Sicilian Lemon	with lots of fresh lemon	£3.25
Raspberry Crush	with seasonal berries	£3.25
Sparkling Apple Crush	with apple slices and cinnamon	£3.25
St Clements Orange & Lemon	with orange and lemon	£3.25

Frobishers Fusions 275ml

Orange & Passionfruit	with orange slices	£2.75
Apple & Raspberry	with seasonal berries and lime	£2.75
Apple & Mango	with apple slices and lemon	£2.75

Fever-Tree Tonics 200ml

Premium Indian	with lime wedges	£2.10
Naturally Light	with lime wedges	£2.05
Mediterranean	with lemon slices and rosemary	£2.10
Sicilian Lemon	with lemon slices	£2.10
Elderflower	with lemon and strawberries	£2.10
Aromatic	with lemon slices and fresh herbs	£2.10

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

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