

— SOMETHING WHILE YOU DECIDE? —

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

**Little Nibbles**

Mixed marinated olives	<b>£3.00</b>	Homemade red pepper houmous, focaccia toasts, vegetable sticks	<b>£3.50</b>
Homemade bread selection, butter and oils for dipping	<b>£3.50</b>		
Grazing plate of homemade bread, marinated olives, chipolatas and red pepper houmous	<b>£9.00</b>	Homemade pork pie, HP sauce	<b>£3.50</b>
		Oven roasted honey and mustard chipolatas	<b>£3.50</b>

**Platters**

**Meat Platter**

**£16.50**

homemade pork pie, honey roast ham, duck spring roll, oven roast chipolatas, Parma ham, pickles, Thwaites ale chutney and homemade bread

**Meat Free Platter**

**£14.50**

warm goat's cheese, houmous, grilled halloumi, avocado salad, garlic mushrooms and spinach, pickles and homemade bread

**Fish Platter**

**£17.50**

smoked salmon, Atlantic prawns Marie Rose, beer battered fish fingers, tempura prawns, anchovies, tartar sauce and homemade bread

**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>
<b>Solander Chardonnay, Australia</b>	£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 battered fish or cheese and onion pie			
<b>Ca'di Ponti Grillo, Italy</b>	£4.40	£6.15	£17.50
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: the meat free platter or a selection of savoury nibbles			
<b>Concha y Toro Sauvignon Blanc, Chile</b>	£4.65	£6.50	£18.50
Elegant and delicate aromas, with fruity and citrus notes. Fresh and balanced with good acidity			
Food Match: grilled halloumi and avocado tostadas			
<b>La Delfina Pinot Grigio, Italy</b>	£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: the wild mushroom tagliatelle			
<b>Saint Marc Reserve Grenache Blanc, France</b>	£5.10	£7.15	£20.50
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 fish pie or sweet potato and red pepper tagine			
<b>Mirror Lake Sauvignon Blanc, Marlborough, New Zealand</b>	£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: Cajun chicken breast or the meat free platter			

**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: perfect with savoury or spicy dishes - try with a selection of tasty nibbles

### **Domaine de Vedilhan Viognier, France**

£20.50

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 the honey glazed home cooked ham

### **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: the fish platter or Cajun chicken breast

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: the wild mushroom tagliatelle or monkfish

### **Albarino Torres Pazo Das Bruxas, Spain**

£30.00

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 monkfish or falafel and halloumi burger

Hidden Gem

### **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 grilled chicken Caesar or fish platter

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## RED WINE

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	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<b>Solander Shiraz, Australia</b>	£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			
<b>Ca'di Ponti Nero d'Avola, Italy</b>	£4.40	£6.15	£17.50
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: great with our tasty nibbles			
<b>Concha y Toro Merlot, Chile</b>	£4.65	£6.50	£18.50
Blackberry aromas and rich, smoky flavours packed with plum and bramble fruit. A smooth and easy drinking wine Food Match: the honey glazed home cooked ham or barbeque burger			
<b>Saint Marc Reserve Cabernet Sauvignon, France</b>	£5.10	£7.15	£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 meat platter or the chargrilled flat iron steak salad			
<b>Vistamar Sepia Reserve Malbec, Chile</b>	£5.90	£8.30	£24.00
Bags of blueberry, blackberry and cherry flavours and aromas, with touches of vanilla and toffee Food Match: all our chargrilled steaks			
<b>Paternina Banda Azul Crianza Rioja, Spain</b>	£5.90	£8.30	£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 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 pair with fish - try the monkfish

Hidden Gem

### **The Black Craft Shiraz, Australia**

£24.00

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: great with our burgers or steaks

### **Vistamar Sepia Reserve Pinot Noir, Chile**

£24.50

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

Food Match: the meat platter or the lamb belly

### **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 lamb belly or the spiced chicken breast

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: superb with steak or our cheese selection

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## ROSE WINE

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	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<b>Burlesque White Zinfandel, California</b>	£4.75	£6.65	£18.95
Strawberry ice cream and red berry jam flavours, give a rose that's sweet, yet still packs a punch			
Food Match: the sweet potato and red pepper tagine			

<b>La Delfina Pinot Grigio Blush, Italy</b>	£4.85	£6.80	£19.50
Summer fruit flavours on the palate, with a hint of spice and a touch of sweetness on the finish			
Food Match: the wild mushroom tagliatelle or Cajun chicken breast			

**Also available in 125ml measures, please ask**

<b>Côtes-du-Rhône Villages La Ruchette Doree Rose, France</b>			£23.50
Vibrant, luscious full fruit flavours of redcurrants and strawberries, with wild flower aromas			
Food Match: the fish platter or meat free platter			

## CHAMPAGNE AND SPARKLING

### **Prosecco Romeo Spumante, Italy**

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

**125ml** £3.95   **Bottle** £21.75

### **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** £21.75

### **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

<b>Chambord Royale</b> Spumante prosecco and decadent Chambord black raspberry liqueur	£5.95
<b>Sorrento Sparkle</b> Spumante prosecco and citrusy Limoncello liqueur	£5.95
<b>Bellini Spritz</b> Spumante prosecco, Passoa passionfruit liqueur, passionfruit coulis and soda	£6.50
<b>G&amp;P Strawberry</b> Spumante prosecco and beautiful Bloom Strawberry gin	£5.95
<b>Elderflower Spritz</b> Spumante prosecco, St Germaine Elderflower liqueur, soda, fresh lime and mint	£6.50

## CLASSIC COCKTAILS

<b>Mojito - Mojito Raspberry - Mojito Ginger</b> Bacardi of your choice, soda fresh lime and mint	£6.50
<b>Negroni 100</b> Celebrating 100 years of the Negroni! Bulldog gin, Campari and iconic Martini Rosso	£6.50
<b>Blood Orange Cosmopolitan</b> Whitley Neill Blood Orange vodka, Cointreau, cranberry juice and fresh lime	£8.00
<b>Tequila Sunrise</b> Tequila Sauza, Chambord and orange juice	£7.00
<b>Lemon Sherbert</b> Bloom Lemon & Elderflower gin, Cointreau and fresh lemon juice	£7.00
<b>Passion Star Martini</b> Smirnoff vodka, Passoa liqueur, passionfruit juice, fresh lime and a side of prosecco	£9.00
<b>Espresso Martini</b> Smirnoff vodka, Tia Maria and fresh espresso coffee	£8.00
<b>Berry Martini</b> Smirnoff vodka, Bols Creme de Cassis and cranberry juice	£8.00

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# GIN

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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

**£8.50**

Fever-Tree Elderflower

### **Botanist**

with fresh herbs

**£8.50**

Fever-Tree Elderflower

### **Masons**

with orange peel

**£8.50**

Fever-Tree Aromatic

### **Bloom**

with strawberries

**£8.25**

Fever-Tree Elderflower

### **Chase Elegant**

with apple, lime and mint

**£8.50**

Fever-Tree Elderflower

### **Brokers**

with lemon and lime

**£8.25**

Fever-Tree Premium indian

### **Masons Lavender Edition**

with lime wedge

**£8.50**

Fever-Tree Premium Indian or  
Spiced Orange Ginger Ale

### **Bloom Lemon & Elderflower**

with lemon

**£8.25**

Fever-Tree Naturally Light

## CITRUS - FRUITY

### **Whitley Neill Raspberry**

with raspberries

**£8.50**

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

**£8.50**

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

### **Sipsmith**

with lime wedges

**£8.50**

Fever-Tree Premium Indian

### **Whitley Neill Quince**

with orange slices

**£8.50**

Fever-Tree Elderflower

### **Bloom Strawberry**

with seasonal berries

**£8.25**

Fever-Tree Mediterranean

## SPICY - SAVOURY

### **Whitley Neill Rhubarb & Ginger**

with lime wedges

**£8.50**

Fever-Tree Naturally Light or  
Spiced Orange Ginger Ale

### **Blackwoods Vintage**

with thyme and orange peel

**£8.50**

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

**£8.25**

Fever-Tree Mediterranean

### **Thomas Dakin**

with orange peel

**£8.50**

Fever-Tree Naturally Light

### **Masons Tea Edition**

with a lemon twist

**£8.50**

Fever-Tree Sicilian Lemon

### **Tanqueray Export**

with lemon twist

**£8.50**

Fever-Tree Aromatic

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## V O D K A

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<b>A selection of our favourite vodkas</b>	<b>50ml</b>	<b>25ml</b>
Reyka Icelandic	£6.50	£4.00
Grey Goose	£6.80	£4.30
Absolut	£6.00	£3.50
Smirnoff	£6.00	£3.50
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

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## W H I S K Y ( E Y )

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<b>A selection of malts and blends</b>	<b>50ml</b>	<b>25ml</b>
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

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## R U M

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<b>Our range has something for everyone</b>	<b>50ml</b>	<b>25ml</b>
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
Dead Man's Fingers Coffee	£6.20	£3.70
Dead Man's Fingers Spice	£6.20	£3.70
Dead Man's Fingers Coconut	£6.20	£3.70

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**

	<b>50ml</b>	<b>25ml</b>
Woodford Reserve bourbon	£6.45	£3.95
Hennessy XO cognac	£11.75	£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	£6.00	£3.50
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)	£4.25	-
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)

£3.95

Cockburn's Fine Ruby port

£3.75

**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**

£5.75

£16.25

A beautiful gold colour with notes of passionfruit, dried apricots and honey.

A delicious combination of crisp and fresh fruit

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## ALES AND BEERS

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**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**

13 Guns IPA 5.5%	£4.50
Birra Moretti lager 4.6%	£4.75
Heineken lager 5%	£4.65
Prahva pilsner 4%	£3.95
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

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## CIDER

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### **Draught**

Aspall 5.5%	£4.65
Stowford Press 4.5%	£4.50

We also have seasonal traditional ciders, please ask

### **Bottle**

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

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## S O F T S

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### 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 and Mixer 200ml

Premium Indian	with lime wedges	£2.10
Naturally Light	with lime wedges	£2.10
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
Spiced Orange Ginger Ale	with lime	£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**