

# ..... 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>	Oven roasted honey and mustard chipolatas	<b>£4.00</b>
Homemade bread selection, butter, oils for dipping	<b>£3.50</b>	Homemade beetroot houmous, lemon oil, focaccia toasts, vegetable crudites	<b>£3.50</b>
Grazing plate of homemade bread, marinated olives, chipolatas and houmous	<b>£9.00</b>	Homemade focaccia cheesy garlic bread	<b>£3.50</b>
Homemade pork pie, HP sauce, ask for today's recipe	<b>£3.50</b>		

## **Plates**

### **Meat Plate** **£16.50**

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

### **Meat Free Plate** **£14.50**

Baked brie, marinated olives, beetroot houmous, grilled halloumi, pumpkin, pine nut and Parmesan gnocchi, pickles and homemade bread

### **Fish Plate** **£17.50**

Smoked salmon, prawns Marie Rose, beer battered fish fingers, tempura king prawns, marinated 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.

## White Wine

	<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: fish platter or the chicken burger			
<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 pumpkin and artichoke gnocchi			
<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: pan roasted haddock or grilled chicken Caesar salad			

**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, 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: honey glazed ham or the meat free platter

#### **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 meat platter

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 pumpkin gnocchi or sweet potato burger

#### **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: sweet potato and red pepper tagine or the fish platter

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 super salad

## ..... Red Wine .....

	<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: Penny's award winning sausages or great with our 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 gammon or honey glazed ham			
<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 confit duck leg 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 a selection of 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 pan smoked haddock

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 Tandoori chicken or braised lamb shank

#### **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: braised lamb shank or the meat platter

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: pumpkin gnocchi or the meat free platter

## Rose Wine

	175ml	250ml	Bottle
<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: Tandoori chicken or the sweet potato tagine

<b>La Delfina Pinot Grigio Blush, Italy</b>	£4.85	£6.80	£19.50
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Summer fruit flavours on the palate, with a hint of spice and a touch of sweetness on the finish

Food Match: pumpkin gnocchi or the fish platter

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

<b>Côtes-du-Rhône Villages La Ruchette Doree Rose, France</b>			£23.50
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Vibrant, luscious full fruit flavours of redcurrants and strawberries with wild flower aromas

Food Match: confit duck salad or the meat 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

### **Laurent-Perrier La Cuvee, France**

The signature champagne from Laurent-Perrier. Delicate white fruits, toasty aromas and a lemony finish.

**Bottle** £55.00

## ..... Sparkling Cocktails .....

<b>Chambord Royale</b>	£5.95
Spumante prosecco and decadent Chambord black raspberry liqueur	
<b>Grand Orange Royale</b>	£5.95
Spumante prosecco and zesty Grand Marnier orange flavour liqueur	
<b>Blue Bellini</b>	£5.95
Spumante prosecco, Passoa Passionfruit liqueur and zesty orange Bols Blue Curacao	
<b>G&amp;P</b>	£5.95
Spumante prosecco, Tanqueray gin, fresh cucumber and mint	
<b>Elderflower Spritz</b>	£6.50
Spumante prosecco, St Germaine Elderflower liqueur, soda, fresh lime and mint	
<b>Aperol Spritz</b>	£6.50
Spumante prosecco, Aperol aperitivo and soda	
<b>Lemon Hazelnut Spritz</b>	£6.50
Spumante prosecco, Frangelico Hazelnut liqueur, soda and fresh lemon	
<b>Bakewell Berry Spritz</b>	£6.50
Spumante prosecco, Bols Crème de Cassis and soda	

## ..... Classic Cocktails .....

<b>Mojito - Mojito Raspberry - Mojito Ginger</b>	£6.50
Bacardi of your choice, soda fresh lime and mint	
<b>Negroni Sevilla</b>	£7.00
Tanqueray Flor de Sevilla gin, Campari and iconic Martini Rosso	
<b>Grey Russian</b>	£8.00
Grey Goose vodka, Tia Maria and glace cherry	
<b>Woodford Old Fashioned</b>	£6.50
Woodford Reserve bourbon, bitters and brown sugar	
<b>Bramble Berry</b>	£7.00
Whitley Neill Blackberry gin, Bols Crème de Cassis and fresh lemon juice	
<b>Espresso Martini</b>	£8.00
Smirnoff vodka, Tia Maria and fresh espresso coffee	
<b>Berry Martini</b>	£8.00
Smirnoff vodka, Bols Crème de Cassis and cranberry juice	

# 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

**£8.50**

Fever-Tree Elderflower

### **Botanist**

with fresh herbs

**£8.50**

Fever-Tree Elderflower

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

with cucumber and orange

**£8.50**

Fever-Tree Premium Indian

### **Masons**

with orange peel

**£8.50**

Fever-Tree Aromatic

### **Bloom**

with strawberries

**£8.25**

Fever-Tree Elderflower

### **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

### **Larios Rose**

with seasonal berries

**£8.50**

Fever-Tree Mediterranean

## 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

### **Whitley Neill Quince**

with orange slices

**£8.50**

Fever-Tree Elderflower

### **Bloom Strawberry**

with seasonal berries

**£8.25**

Fever-Tree Mediterranean

### **Whitley Neill Blackberry**

with seasonal berries  
and lemon

**£8.50**

Fever-Tree Elderflower

## 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

### **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

### **Sipsmith**

with lime wedges

**£8.50**

Fever-Tree Premium Indian

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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
Ile 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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<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 Finger's Coffee	£6.20	£3.70
Dead Man's Finger's Spice	£6.20	£3.70
Dead Man's Finger's 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	£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	£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	-
Tia Maria	£6.25	£3.75
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

## ..... Ales and Beers .....

**In addition we also have a range of seasonal guest 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 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

## ..... C i d e r .....

### **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%	

## Softs

All served over ice with the perfect fresh garnish

**Luscombes 270ml** **£3.25**

Hot Ginger Beer with lime wedges

Wild Elderflower Bubbly with lemon slices and strawberries

Sicilian Lemon with lots of fresh lemon

Raspberry Crush with seasonal berries

Sparkling Apple Crush with apple slices and cinnamon

St Clements Orange & Lemon with orange and lemon

**Fever-Tree Tonics 200ml** **£2.10** **Frobishers Fusions 275ml** **£2.75**

Premium Indian with lime wedges

Naturally Light with lime wedges

Mediterranean with lemon and rosemary

Sicilian Lemon with lemon slices

Elderflower with lemon and strawberries

Aromatic with lemon and fresh herbs

Spiced Orange Ginger Ale with lime

Orange & Passionfruit with orange slices

Apple & Raspberry with berries and lime

Apple & Mango with apple slices and lemon

Appletiser 275ml with lime **£3.00**

Coca Cola 330ml with lime **£3.00**

Diet Coca Cola 330ml with lime **£2.90**

Coca Cola Zero Sugar 330ml with lime **£2.90**

## Hot Drinks

### 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 £2.75 two £3.75** Cappuccino **£3.05**

Espresso **single £2.35 double £2.75** Latte **£3.05**

Macchiato **£2.75** Mocha **£3.05**

Americano **£2.85** Liqueur coffee **from £6.00**

Flat white **£3.05** please ask for our selection

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

### Chocolate

Hot chocolate **£3.05** Signature hot chocolate  
Please see our chalkboard  
for our seasonal selection

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