
WHITE WINE

	175ml	250ml	Bottle
Solander Chardonnay, Australia	£3.95	£5.50	£15.50
A light style Chardonnay, yet still has soft full fruit flavours and a touch of vanilla oak			
Food Match: battered fish, or roast and grilled chicken			
Ca'di Ponti Grillo, Italy	£4.10	£5.70	£16.10
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: butternut squash, wild mushroom and spinach risotto			
Concha y Toro Sauvignon Blanc, Chile	£4.30	£6.00	£17.00
Elegant and delicate aromas, with fruity and citrus notes. Fresh and balanced with good acidity			
Food Match: roast red pepper and halloumi burger			
La Delfina Pinot Grigio, Italy	£4.85	£6.80	£19.40
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 fish platter or a selection of savoury tapas			
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 fried hake			
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: grilled chicken 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 spicy or savoury dishes - try the confit duck leg

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: woodland platter or house Caesar salad

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: traditional seafood paella or great with our tapas

Caparrone Pecorino, Colline Pescaresi, Italy

£23.50

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: seafood linguine or butternut squash risotto

Albarino Torres Pazo Das Bruxas, Spain

£28.50

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 fried hake or our traditional paella

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 garlic and rosemary baked camembert or house Caesar salad

RED WINE

	175ml	250ml	Bottle
Solander Shiraz, Australia	£3.95	£5.50	£15.50
Smooth and full bodied, with dark, delicious, berry fruit and a spicy warmth Food Match: the Three Peaks burger or Settle pudding			
Ca'di Ponti Nero d'Avola, Italy	£4.10	£5.70	£16.10
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: perfect with a selection of tapas			
Concha y Toro Merlot, Chile	£4.30	£6.00	£17.00
Blackberry aromas and rich, smoky flavours packed with plum and bramble fruit. A smooth and easy drinking wine Food Match: the BBQ pulled pork burger or grilled gammon			
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 confit duck leg			
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: traditional chicken paella or chicken and chorizo burger			

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: meat platter and grilled or roast chicken

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 steak

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: perfect red wine to try with fish

Monte Real Reserva Rioja, Spain

£30.00

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: the traditional paella or a selection of tasty tapas

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 meat platter

ROSE WINE

	175ml	250ml	Bottle
Borsao Garnacha Rosado, Spain	£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: traditional paella or great with tapas			

Burlesque White Zinfandel, California	£4.60	£6.45	£18.40
Strawberry ice cream and red berry jam flavours, give a rose that's sweet, yet still packs a punch Food Match: the fish or woodland platter			

La Delfina Pinot Grigio Blush, Italy	£4.85	£6.80	£19.40
Summer fruit flavours on the palate, with a hint of spice and a touch of sweetness on the finish Food Match: seafood linguine or pan fried hake			

Also available in 125ml measures, please ask

Côtes-du-Rhône Villages La Ruchette Doree Rose, France			- £22.00
Vibrant, luscious full fruit flavours of redcurrants and strawberries, with wild flower aromas Food Match: a great all-rounder - have fun and experiment!			

CHAMPAGNE AND SPARKLING

Prosecco Romeo Spumante, Italy

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

125ml £3.65 **Bottle** £20.00

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 £42.00

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 £54.00

Paternina Banda Azul Cava Vintage Brut, Spain

Traditionally made ensuring perfect quality, with aromatic with floral hints and flavours of spice, apple and brioche

Bottle £19.50

SPARKLING COCKTAILS

Chambord Royale	£6.00
Spumante prosecco and decadent Chambord black raspberry liqueur	
Grand Orange Royale	£6.00
Spumante prosecco and zesty Grand Marnier orange flavour liqueur	
G&P	£6.00
Spumante prosecco, Tanqueray gin, fresh cucumber and mint	
Lemon Hazelnut Spritz	£6.50
Spumante prosecco, Frangelico hazelnut liqueur, soda and fresh lemon	
Elderflower Spritz	£7.00
Spumante prosecco, St Germain Elderflower liqueur, soda, fresh lime and mint	
Bakewell Berry Spritz	£6.50
Spumante prosecco, Disaronno, Bols Crème de Cassis and soda	

CLASSIC COCKTAILS

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

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

£8.50

Fever-Tree Premium Indian

Hendrick's

with cucumber

£8.50

Fever-Tree Elderflower

Botanist

with lime

£8.50

Fever-Tree Elderflower

Whitley Neill

with orange

£8.00

Fever-Tree Premium Indian

Masons

with orange

£8.50

Fever-Tree Aromatic

Bloom

with seasonal berries

£8.00

Fever-Tree Elderflower

Masons Lavender Edition

with lime

£8.50

Fever-Tree Premium Indian

Brokers

with seasonal berries

£8.00

Fever-Tree Mediterranean

CITRUS - FRUITY

Whitley Neill

Raspberry

with seasonal berries

£8.20

Fever-Tree Naturally Light

Tanqueray Flor De Sevilla

with orange

£8.20

Fever-Tree Mediterranean

Brockmans

with orange and seasonal berries

£8.50

Fever-Tree Sicilian Lemon

Tanqueray No.10

with lemon

£8.50

Fever-Tree Sicilian Lemon

Bulldog

with lemon and seasonal berries

£8.20

Fever-Tree Mediterranean

Whitley Neill

Blood Orange

with orange

£8.20

Fever-Tree Naturally Light

Tanqueray Export

with lime

£8.00

Fever-Tree Aromatic

Whitley Neill

Quince

with orange

£8.20

Fever-Tree Naturally Light

SPICY - SAVOURY

Whitley Neill

Rhubarb & Ginger

with lemon

£8.20

Fever-Tree Naturally Light

Blackwoods Vintage

with thyme and orange

£8.00

Fever-Tree Sicilian Lemon

Opihr

with orange

£8.00

Fever-Tree Aromatic

Bombay Sapphire

with lime

£8.00

Fever-Tree Mediterranean

Chase Elegant

with lemon

£8.50

Fever-Tree Elderflower

Masons Tea Edition

with lemon

£8.50

Fever-Tree Sicilian Lemon

Thomas Dakin

with orange

£8.50

Fever-Tree Mediterranean

Sipsmith

with lime

£8.50

Fever-Tree Aromatic

V O D K A

A selection of our favourite vodkas	50ml	25ml
Reyka Icelandic	£6.10	£3.60
Grey Goose	£6.90	£4.40
Smirnoff	£5.80	£3.30
Whitley Neill Blood Orange	£6.10	£3.60
Zubrowka Bison Grass	£6.50	£4.00

W H I S K Y (E Y)

A selection of our favourite malts and blends	50ml	25ml
Lagavulin 16yo Islay	£7.35	£4.85
Dalwhinnie 15yo Highlands	£6.75	£4.25
Balvenie Doublewood 12yo Speyside	£6.50	£4.00
Monkey Shoulder Speyside	£6.55	£4.05
Talisker 10yo Isle of Skye	£6.75	£4.25
Macallan Gold Speyside	£6.50	£4.00
Glenfiddich 12yo Highlands	£6.45	£3.95
Oban 14yo Highlands	£6.55	£4.05
Isle Of Jura 10yo Islands	£6.45	£3.95
Bunnahabhain 12yo Islay	£6.85	£4.35
Highland Park 12yo Islands	£6.35	£3.85
Bells	£6.00	£3.50
Famous Grouse	£6.00	£3.50
Jameson Irish	£6.00	£3.50

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
Sailor Jerry Spiced	£6.30	£3.80

— AFTER DINNER DRINKS —

Relax and unwind with one of our after dinner drinks.

Served neat or over ice

	50ml	25ml
Woodford Reserve bourbon	£6.40	£3.90
Remy Martin VSOP cognac	£6.85	£4.35
Hennessy VS cognac	£6.15	£3.65
Courvoisier VS cognac	£6.05	£3.55
Disaronno	£5.55	£3.05
Drambuie	£5.75	£3.25
Grand Marnier	£5.95	£3.45
Frangelico hazelnut liqueur	£6.25	£3.75
Limoncello	£6.25	£3.75
Baileys (50ml)	£3.95	-
Chambord black raspberry liqueur	£6.15	£3.65
Cointreau	£5.95	£3.45
St Germaine Elderflower liqueur	£6.25	£3.75

PORT

Served with or without a slice of lemon

50ml

Taylors LBV (Late Bottle Vintage)	£3.90
Cockburn's Special Reserve port	£3.80
Cockburn's Fine Ruby port	£3.60

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

Wainwright golden ale 4.1%	£3.60
Lancaster Bomber ale 4.4%	£3.60
Thwaites Nutty Black 3.3%	£3.40
Thwaites Original bitter 3.4%	£3.40
Heineken lager 5%	£4.15
Pravha pilsner 4%	£3.85
Amstel bier 4.1%	£3.75
Guinness stout 4.1%	£4.25

Bottle

Hop House 13 lager 33cl 5%	£4.10
Peroni Nastro Azzurro 33cl 5.1%	£3.95
Corona Extra 33cl 4.5%	£3.60
- served with a lime wedge	
Warsteiner Fresh non-alcoholic	£3.15

CIDER

Draught

Aspall 5.5%	£4.35
Kingstone Press 4.7%	£4.00

Bottle

Rekorderlig -	£4.70
Passionfruit 4%	
Wild Berries 4%	
Mango & Raspberry 4%	
Strawberry & Lime 4%	
Pear 4.5%	

S O F T S

All served over ice with the perfect fresh garnish

Luscombes 270ml

Ginger Beer with lime	£3.00
Wild Elderflower Bubbly with lemon	£3.00
Raspberry Crush with seasonal berries	£3.00
St Clements Orange & Lemon with orange	£3.00

Frobishers Fusions 275ml

Orange & Passionfruit with orange	£2.60
Apple & Raspberry with lime	£2.60
Apple & Mango with lemon	£2.60

Fever-Tree Tonics 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

Appletiser 275ml with lime	£3.00
Coca Cola 330ml with lime	£2.50
Diet Coca Cola 330ml with lime	£2.30

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