

— STARTERS —


Please let a member of staff know any specific allergen or dietary requirements, our kitchens hold stock of many items listed as allergens these are kept separately however are used in our cooking processes or contained in snacks sold from the bar. Some items are made in factories where Peanuts & Nuts are present.

F - Fish, Cr - Crustaceans, W - Wheat, D - Dairy, M - Mustard, Mo - Molluscs, G - Garlic, E - Egg, SP - Sulphites, S - Soya, TN - Tree Nuts, P - Peanuts, Se - Sesame seeds, L - Lupin, C - Celery
GF - Gluten Free, V - Vegetarian,  - Vegan, EC - Eating Clean

Mixed Provençal Olives (V)(SP)	£3.95
Ciabatta (W), Balsamic Vinegar & Oil (V)(SP) (Vegan  (S)/GF option available)	£3.95
Garlic Bread (D,G,W, S) Add cheese (D) £4.00 (Vegan  (S)/GF option available)	£3.85
Tomato Bruschetta (Vegan  (S)/GF option available) (SP, W, G, D, S)	£5.15
Deep Fried Halloumi (V) Served with a tomato & coriander sauce (W, D, G, E)	£5.95
Soup of the Day (GF/EC option available) (W, D, SP, G, C)	£5.00
Tandoori Chicken With red onion and baby spinach, served in a poppadom (G, SP, W)	£7.15
Prawn Cocktail Served with granary bread (F, Cr, W, D, SP, E) (GF option available)	£6.45
Whitebait Served with granary bread (F, W, D, E, SP)	£6.95
Garlic Mushroom Cheese Pot Served with crusty bread and salad garnish (D, G, W, SP, S) (Vegan  (S) option available)	£6.15
Battered King Prawns Served with sweet chilli dipping sauce (Cr, W, SP)	£7.50
Seafood Platter Cockles, prawns, smoked salmon, smoked mackerel, roll mops. Served with crusty bread (Cr, Mo, F, SP, W, D, E, S) (GF/EC option available) Add shell on Mediterranean prawns (Cr) £1.25 each	£9.95

SUNDAY ROAST

Roasts served 12-6:30pm Sundays | Large £12.95 / Small/Kids £9.95
Choice of meats (Please ask the team for today's selection), Yorkshire pudding (W, D, E), roast potatoes, vegetables and gravy (D,E,W,SP). (Gluten Free option available)

Vegan/Vegetarian Roast | One size £12.95
Pumpkin and chestnut vegan nut roast, roast potatoes, vegetables and gravy  (S,SP)
(Yorkshire pudding (W, D, E) optional). (Gluten Free option available)



— MAINS —

Please also ask about our specials

10oz Rump Steak (<i>Not served on Sundays</i>)	£21.95
Served with chips, tomato, mushroom, peas & onion rings (D, SP, W) Add peppercorn sauce £2.95 (D, S), add blue cheese sauce £2.95 (D, S)	
Lambs Liver	£12.45
Served with mashed potato, bacon and mixed vegetables & rich onion gravy (W, SP) (GF option available)	(small portion) £10.45
Homemade Beef Lasagne	£12.15
Served with garlic bread and salad garnish (W, E, SP, D, G)	(small portion) £10.15
Chicken Fajitas	£13.95
Served on a hot skillet with salad, guacamole, sour cream, grated cheese and floured tortillas (W, S, D) (GF option available) Swap to King Prawn Fajitas (Cr)	£16.95
Homemade Steak and Ale Pie (W, SP, E, D)	£13.75
Served with chips, new or mashed potato, mixed vegetables or peas	(small portion) £11.75
Homemade Beef Burger	£10.45
In a floured bap (E, W) served with fries, salad & coleslaw (W, D, SP, E) Add cheese £0.50 (D), add bacon £1.00, add both £1.50 (D) Add onion rings £3.00 (D, W, SP)	
Southern Fried Chicken Burger	£13.15
Our own recipe, served in a floured bap (E, W) with sweet chilli sauce, mayonnaise, fries and coleslaw (D, WG, SP, M, E)	
Homemade Chicken Curry	£11.75
Served with wholegrain rice & naan bread (W, G, D, SP, M)	(small portion) £9.75
2 Free Range Eggs, Ham or Sausage & Chips	£10.95
(GF, SP, E)	(small portion) £8.95
Gammon Steak	£11.95
Served with chips, half tomato, mushroom, peas, egg or pineapple (Add both £1.50) (SP) (GF/EC option available)	
Hunters Chicken	£13.95
Served with chips, new potatoes or jacket potato, salad or vegetables (SP, G, D)	
Artisan Sausage and Mashed Potato (GF)	£11.95
Served with peas and rich onion gravy (S, SP)	(small portion) £9.95
Seafood Platter	£16.95
Smoked salmon, mackerel, pickled cockles, prawns & roll mops (Cr, Mo, F, W, D, G, E, SP) (GF/EC option available) Add shell on Mediterranean prawns (Cr) £1.25 each	(small portion) £9.95






— MAINS —

Please also ask about our specials

Catalan Cod	£13.95
Cod loin served in a tomato and basil, artichokes, onion, olive and courgette sauce with new potatoes (SP, F)	
Smoked Haddock (GF)	£13.95
Served with mashed potato, poached egg and vegetables (S, E, F, SP) (EC option available)	
Beer Battered Fish and Chips	£13.95
Served with peas, mushy peas or salad (W, F, SP) & tartare sauce (E, SP, S) (small portion) £11.95	
Scampi & Chips	£12.50
Served with peas, mushy peas or salad (W, CR, SP) & tartare sauce (E, SP, S) (small portion) £10.50	
Chicken Caesar Salad	£11.95
Crispy iceberg lettuce, croutons, strips of chicken breast and anchovies with a Caesar dressing (GF option available) (small portion) £9.95	
Superfood Mixed Leaf Salad	£10.95
With broccoli, pomegranate, pumpkin seeds and edamame beans in a citrus and Dijon mustard dressing (M, SP) Add chicken £3.60 / Add Cajun chicken £3.85 (G) / Add salmon fillet £4.60 (F) Add 5 x shell on grilled Mediterranean prawns (Cr) £6.25	

— VEGAN / VEGETARIAN —

Vegetable Curry (V) 	£11.25
Served with wholegrain rice (D, G, SP, C, M) (GF) and naan bread (W) (small portion) £9.25	
Veggie Burger* (V)	£11.15
Served in a floured bap with sweet chilli sauce, mayonnaise (E, SP, W, S, Se), fries, salad and coleslaw (D, E, W) (May contain nuts)	
Spinach & Ricotta Cannelloni (V)	£12.45
In an Alfredo sauce, served with salad and garlic bread (D, E, W, SP, G, S)	
Mediterranean Vegetable Tart (V) 	£12.55
Aubergine, courgette, peppers, red onion, capers, basil, cherry tomato and pine nuts served (TN, G, SP, W)	
Linguine (V) 	£11.35
In a tomato, artichoke, pepper, onion, red onion, basil and garlic sauce (SF, G, W) (GF option available)	



— VEGAN/VEGETARIAN —

Moving Mountains Vegan Hot Dogs* (V)  £10.95
Served with mash and onion gravy (SP, G, C, S) (small portion) £8.95

Stuffed Peppers (V)  £12.15
Aubergine, courgette, peppers, red onion, capers, basil, (small portion) £10.15
cherry tomato and pine nuts, served with salad and new potatoes (TN, G, SP)

The Vegan 12" (V)  £13.50
12" inch vegan pizza (G, S, SP) (GF)
With artichoke hearts, red onion, pepper, courgette, tomato, basil and garlic sauce with
Vegan cheese. Served with a side salad.

Add Extra Toppings

Pineapple £0.50
Extra vegan cheese (S) £0.50
Extra tomato £0.50
Olives (SP) £0.50
Extra Peppers £0.50

Non Vegan Toppings

Tandoori Chicken (G,SP) £2.00
Ham £1.00
Brie £1.00
Bacon £1.50
Extra Mozzarella (D) £1.00
Pepperoni (SP) £1.50

— SANDWICHES & JACKETS —

Not served on Sundays or after 6pm

JACKET POTATOES

Served with salad and coleslaw (W, D, SP, E)

Cheese and Beans (V) (D, SP, M) £7.10
Cheese (V) (D, S) £6.95
Beans (V) (SP, S, M, D) £6.95
Bacon and Brie (D, S) £7.10
Tuna Mayonnaise (D, F, SP, E, S) £7.10
Prawns and Seafood sauce (D, Cr, SP, D, E, F, S) £8.20
Tandoori Chicken (D, SP, G, S) £8.00

SANDWICHES/HALF SANDWICHES

Served with salad garnish and fries on granary or white bread

Cheese and Pickle (V) (D, W, S) £5.95/£4.75
Ham and Mustard (D, M, W, S) £5.95/£4.75
Tuna Mayonnaise (F, D, W, S) £5.95/£4.75
Prawn and Seafood sauce (Cr, D, W, SP, S) £6.75/£5.50
Smoked Salmon and Cream Cheese (F, D, W, S) £6.75/£5.50
Bacon and Brie (D, W, SP, S) £6.75/£5.50
Sausage and Onion baguette (D, W, S) £7.00



— SANDWICHES & JACKETS —

TOASTED CIABATTA

Served with chips and salad garnish

Tuna, Pepper and Red Onion (F, E, W, S)	£7.25
Bacon, Brie and Red Onion (D, SP, W, S)	£7.15
Tomato and Mozzarella (V) (D, W, S)	£7.00

PLOUGHMAN'S

Served with salad garnish, French baguette (W) and Branston pickle (SP, W)

Cheese Ploughmans (V) (SP, D, S) Choice of cheddar and brie or stilton, served with crusty French baguette (W), pickled onion, pickle and piccalilli and salad garnish.	£10.95
Ham Ploughman's (SP, D, S) Served with crusty French baguette (W), pickled onion, pickle and piccalilli and salad garnish.	£10.95
Ham & Cheese Ploughman's (SP, D, S) Choice of cheddar and brie or stilton, served with crusty French baguette (W), pickled onion, pickle and piccalilli and salad garnish.	£11.95

— DESSERTS —

All desserts served with custard (GF) (D, S, SP), vanilla ice cream (D, S) or cream (D, S)

Homemade Sticky Toffee Pudding (V) (SP, E, TN, S)	£5.95
Homemade Crumble of the Day (V) (SP, D, W, S) VE/GF option available (S, SP)	£5.95
Homemade Chocolate Pot (V)  (S) Served with a biscuit (SP, W, S)	£6.25
Homemade Bread & Butter Pudding (V) (W, E, SP, D, S)	£5.95
Homemade Pancake (V) (S) Served with cherries, cream or ice cream (W, E, D, SP, S)	£5.95
Homemade Cheesecake of the Day (V) (D, W, SP, S, TN)	£6.25
Mixed Berry Cheesecake (V)  (S)	£6.25
Trio of Ice Cream (V) (E, W, D, S) (Vegan  (S) option available)	£4.50
Trio of Sorbet (V)  (S)	£5.00
Cheese & Biscuits (V) (S) Served with celery & red onion marmalade (C, D, W, SP)	£7.95
Kids Ice Cream (V) (E, D, W, S)	1 Scoop £1.50 / 2 Scoops £3.00
Fresh Fruit Salad (V) 	£5.95
Mixed Berry Cranachan (V)  (Dairy free)	£5.95



— HOT DRINKS —

Tea / Instant Coffee	£2.60
Cappuccino	£3.60
Latte	£3.60
Americano	£3.20
Espresso	£1.80 dbl £2.50
Hot Chocolate	£3.90

— LIQUEUR COFFEE —

Baileys Coffee (D, S, SP)	£6.10
Tia Maria (D, S, SP)	£6.10
Irish (Jamesons) (D, S, SP)	£6.10
Highland (Bells) (D, S, SP)	£6.10
Cointreau (D, S, SP)	£6.10
Calypso Coffee (Dark rum) (D, S, SP)	£6.10
Café Royal (Brandy) (D, S)	£6.20

Other liqueurs and digestives available

100ml Port	£6.95
Martell VS Brandy	£3.30
Hine VSOP	£5.00
Frapin VSOP	£10.00
Chateau Tariquet XO Armagnac	£5.00
Metaxa	£3.20

— WINE & DRINKS —

Wine and drinks may contains Sulphites

CHAMPAGNE

House Champagne – Pierre Courtois £49.55

The fine, persistent fizz releases delicate aromas of pear, quince and honeysuckle. Baked apple, brioche and citrus notes with a delicate creamy finish. A genuinely terrific Champagne from the most easterly estate in the region.

SPARKLING

S1. Prosecco Brut, Amori £25.95

This example has all we look for in a Prosecco, with its gentle pear, white peach and apple flavours and subtle effervescence.

S2. Prosecco Rose Spumante Brut, Ita, Italy £25.95

Full of vibrant raspberry and red berry flavours, delicate fizz and a finish which is just right for celebrations.

S5. Prosecco Extra Dry, Galanti, Veneto & Friuli, Italy  20cl £6.95

S6. Prosecco Extra Dry Rose, Galanti, Veneto & Friuli, Italy 20cl £7.95



— WINE & DRINKS —

Wines served in 125ml, 175ml or 250 ml by the glass.

WHITE BY THE GLASS

W1. Pinot Grigio Amanti, Veneto 	125ml £4.00 / 175ml £5.15 / 250ml £6.85
W2. Sauvignon Blanc, Ladera Verde, Central Valley, Chile 	125ml £4.00 / 175ml £5.15 / 250ml £6.85
W4. Freedom Cross Chardonnay, Franschhoek, South Africa	125ml £4.10 / 175ml £5.30 / 250ml £7.00
W18. Pleno Blanco, The Principe de Viana, Navarra, Spain 	125ml £3.95 / 175ml £4.95 / 250ml £5.95

ROSÉ BY THE GLASS

ROSE1. Pinot Grigio Blush, Amori, Italy	125ml £4.00 / 175ml £5.15 / 250ml £6.85
ROSE2. Foxcover White Zinfandel, California	125ml £4.10 / 175ml £5.30 / 250ml £7.00

REDS BY THE GLASS

RED1. Malbec, Las Pampas, Mendoza, Argentina	125ml £4.00 / 175ml £5.15 / 250ml £6.85
RED3. Merlot, Ladera Verde, Central Valley, Chile 	125ml £4.00 / 175ml £5.15 / 250ml £6.85
RED20. Cabernet Sauvignon, Ladera Verde, Central Valley, Chile 	125ml £4.00 / 175ml £5.15 / 250ml £6.85
RED4. Wide River, Shiraz, South Africa	125ml £4.10 / 175ml £5.30 / 250ml £7.00
RED25. Pleno Tempranillo, The Principe de Viana, Navarra, Spain	125ml £3.95 / 175ml £4.95 / 250ml £5.95

WHITE WINES

DELICATE, FRESH WHITES

W1. Pinot Grigio, Amanti, Veneto, Italy 	£19.00
Appealing floral aroma and ripe stone fruit flavour on the palate. The perfect aperitif, but try with light salads and pasta dishes too.	
W9. Bianai Rioja Blanco, Bodegas Ugalde, Portugal	£22.95
A brilliant, pale straw yellow colour with greenish hues. Fruity, varietal bouquet, fresh mouthfeel with good balance.	
W14. Wide River, Chenin Blanc, South Africa	£21.50
Chenin Blanc at its very best. light and fresh, yet with a good depth of soft white fruit, apple and a slight honeyed character.	
W18. Pleno Blanco, The Principe de Viana, Navarra, Spain 	£18.00
Similar in style to an un-oaked white Rioja, the Pleno Blanco is attractively perfumed and refreshing with crisp apple skin and gentle citrus flavours.	

HERBACEOUS AND AROMATIC WHITES

W2. Sauvignon Blanc, Ladera Verde, Central Valley, Chile 	£19.95
Fruity and crisp Sauvignon Blanc from a top Chilean estate. Full of ripe fruit with a refreshing citrus character to the finish.	
W6. Viognier “Elisabeth”, Domaine de La Baume, Pays d’Oc, France	£27.95
All that is best about Viognier here, with aromatic floral notes, honeyed peach and pear fruit and an exotic, opulent character. Takes rich sauces in its stride.	
W17. Albariño Abadia do Seixo, Pazo de Villarei, Rias Baixas, Spain	£32.00
Shining with ripe citrus fruit and tangy green apple flavours. Classic Albariño minerality, with pretty floral aromas and a crisp, fresh, luscious palate. Delicious.	



— WINE & DRINKS —

W7. Sancerre, François Millet, France £34.95
Classically Sancerre on the palate, with the crisp, fresh acidity of classic Sauvignon. François Millet is a small grower in Bué, the best village in the “appellation”.

W3. Sauvignon Blanc, Nika Tiki, Marlborough, NZ £27.95
All the popular Marlborough freshness, with complex herbaceous notes and pure, verdant fruit flavours.

W11. Alasia Gavi, Araldica Vini Piemontesi, Piemonte, Italy £28.95
Aromas of citrus and green apple - the palate is broad and structural with more apple flavours, stone fruit, hints of lemon and a refreshing minerality.

W13. Bacchus, New Hall, Purleigh, Essex, England £30.00
If you haven't tried Bacchus before, it is England's answer to Sauvignon blanc, with a crisp, fresh citrus character and aromatic notes of spring blossom and freshly-mown grass. Tangy and verdant in style.

FULL FLAVOURED, RICH WHITES

W4. Freedom Cross Chardonnay, Franschhoek, South Africa £20.00
Full-bodied, balanced and elegant. A rich butter Chardonnay with a touch of tropical fruit among big citrus flavours.

W16. Domaine du Cleray, Loire, France £30.00
Bright, fruity, and crisp Chardonnay with plenty of fresh apples a fantastic example of Loire whites.

W15. 2017 Mâcon-Villages, Château du Charnay, France £35.50
This unoaked, dry white wine has a bouquet of citrus, exotic fruit and white flowers, demonstrating the potential of Chardonnay for finesse and complexity.

ROSÉ

ROSE1. Pinot Grigio Blush, Amanti, Veneto, Italy £19.00
Fresh, dry and crammed with summer fruit flavours. The perfect wine for any sunny day sat outside or quite simply on its own.

ROSE2. Foxcover White Zinfandel, California, USA £20.00
Coral pink in colour. Delicate and refreshing with soft fruit flavours of strawberries and peaches.

ROSE4. New Hall Pinot Noir Rosé, Pureigh, Essex, England £30.00
From Purleigh (4 miles away). Brilliant salmon rose pink colour. Summery gently strawberry notes with a soft mouth structure. The acidity opens out to lift the fruit to deliver a rosé of depth, structure and finesse.

ROSE5. Sauvignon Blanc, Nika Tiki, Marlborough, NZ £27.95
The palate exudes tropical Sauvignon Blanc flavours complemented by hints of red berries from the addition of 3% Pinot Nor before finishing with spice and vibrant acidity.

ROSE6. Horizon Rose, Mas de Cadanet, Cotes-de-Provence, France £28.50
This wine made with Grenache and Syrah grape varieties is lightly coloured, with a delicate nose with scents of citrus and spices. The mouth is fruit forward and refreshing.

RED WINES

LIGHT AND DELICATE REDS

RED5. Fleurie “Présidente Marguèrite”, Beaujolais, France £34.95
Silky tannins and very ripe black fruit. The powerful structure that still bears the stamp of youth comes through at the end with spicy, peppery notes.

RED28. Pleno Tempranillo, The Principe de Viana, Navarra, Spain £18.00
The attractive bright purple tinged colour leads you to a nose laden with ripe cherry and a subtle hint of spice. The palate has a wonderful roundness and smooth texture which reveals delicious berry fruit and spice flavours.



— WINE & DRINKS —

RED WINES

SPICY, PEPPERY, WARMING REDS

- RED3. Merlot, Ladera Verde, Central Valley, Chile**  **£19.50**
An intense violet colour with aromas of blackberry and plum leaping from the glass.
- RED24. Cabernet Sauvignon, Ladera Verde, Central Valley, Chile**  **£19.50**
A very easy drinking style of Cabernet Sauvignon, smooth and well balanced Cabernet with good forward dark fruit not too tannic with a lingering finish.
- RED1. Malbec, Las Pampas, Mendoza, Argentina** **£20.00**
The bright purplish red colour and aromas of fresh berries, dark cherry and coffee are an immediate attraction. The depth of fruit on the palate, backed up by soft ripe tannins, will only further your enjoyment.
- RED4. Wide River, Shiraz, South Africa** **£21.00**
This is a wonderful example of the Syrah grape, showing the best qualities of the variety. It has a strong, complex aroma of dark cherry and violets with a hint of smoke and white pepper.
- RED6. Barbera d'Alba, Enzo Boglietti, Piemonte, Italy** **£35.00**
There is a structured, earthy core to this Barbera whilst a veil of freshness and fine tannin complete this modern, bold and expressive wine.
- RED25. Rosso Di Montepulchiano Duca Saragnano, Barbanera, Italy** **£29.95**
This appealing red from Tuscany bursts with red and black fruit flavours with velvety tannins giving balance and a smooth finish.
- RED7. Malbec Reserva, Gouguenheim, Mendoza, Argentina** **£29.95**
Deep purple colour with aromas of red fruits, chocolate and coffee beans, bursting with red and black cherry flavours and a delicate floral aroma. Warming and powerful with extended ageing in American oak.
- RED21. The Crusher, California, USA** **£45.00**
A great example of Californian Cabernet Sauvignon. Lots of flavour here, with ripe, pronounced cassis, a sweetish, barbecued meat character and smoky spice.
- RED11. Castillo Eneriz Reserva, Finca Manzanos, Navarra, Spain** **£24.50**
From the Navarra region, on the border with Rioja, Victor Manzanos's bodega continues a four generation tradition of wine making heritage. This is a barrel-matured Rioja Reserva style with 6 years ageing, and real Reserva polish.
- RED23. Wolftrap Red, Boekenhoutskloof, Franschhoek, South Africa** **£30.00**
Smooth tannins and plenty of lovely sweet fruit on the palate. Syrah and mourvedre are blended and oak aged, before a small amount of the white grape viognier is added before bottling, adding freshness.
- RED12. El Salvaje Malbec, Casa de Uco, Uco Valley, Argentina** **£32.50**
From the Malbec capital of Argentina; Mendoza's Uco Valley, El Salvaje has the composure and depth of flavour that few producers in the region can obtain. Great wine with restraint and power.
- RED13. Château Malbat, Bordeaux, France** **£27.50**
A delightful claret made predominantly from the merlot grape with a little Cabernet in the blend adding extra structure, plum-filled fruit on the palate with a rich undertone.
- RED22. Petite Sirene de Château Giscours, Bordeaux, France** **£34.95**
This Cabernet-Merlot blend has a rich, round body full of clean, lively and ripe cherry and blackcurrants. On the finish, the wine lingers, with a tinge of spice and very well balanced tannins.
- RED17. 2014 Saint-Julien, Bordeaux, France** **£50.00**
Intense concentration of flavours, ripe tannins, supple textures, purity of fruit, the structure to age and a unique sense of harmony, that is only found in the best Bordeaux wines.
- RED18. Zweigelt Romerstein, Muenzenrieder, Austria** **£35.00**
Burgenland, Austria Wonderful bouquet of fresh cherries, red berry nuances and hints of plum. Juicy, elegant, fine acidity and great structure. 12 months aging in new and used oak adds a mellow dimension.



— WINE & DRINKS —

RED 19. Primitivo di Puglia, Trastullo, Italy £30.00
A big wine to be paired with big comfortable flavours, roast beef and casseroles instantly come to mind but roasted vegetables would also partner it well. You may also like to try it with a selection of hard mature cheeses.

RED 20. The Chocolate Block, Shiraz, Boekenhoutskloof, Franschhoek, South Africa £50.00
An exciting blend of five grape varieties. Harmonious and powerful on the palate, with a cocoa and pepper complexity. One of James favourites from when he use to fly to South Africa as cabin crew.

DESSERT WINE

D1. 2015 Sämling Beerenauslese, Austria Half Bottle £29.95
Muenzenrieder (Half) 100ml Glass £8.95

A fantastic sweet wine from Austria, offering all the character and flavour of a traditional German Beerenauslese but at a fraction of the price - a real gem of a find. From the "Sweet Winemaker of the Year" in 2017.

D3. Michel Chapoutier Muscat Beaume de Venise, Sauterne, France Half Bottle £24.95
Golden yellow in colour and a powerful, rich and elegant nose of candied fruits, grapes and flowers. A well-balanced match for both desserts and cheese. 100ml Glass £7.95

D2. Rutherglen Muscat, Pfeiffer, Victoria, Australia 50cl Bottle £34.95
100ml Glass £10.00

PORT

PORT1. Collector Reserve, Ramos Pinto. Bottle £39.00
It has a wonderful deep colour and aroma of spiced autumn fruits. 100ml Glass £6.95

PORT2. 10 Year Old Tawny, Quinta do Ervamoira, Ramos Pinto Bottle £55.00
100ml Glass £10.00

PORT3. Adriano White Port, Ramos Pinto Bottle £39.00
100ml Glass £6.00

DRAUGHT ALES & LAGERS

Abbot Ale	£4.30
Adnams Dry Hopped	£4.20
Adnams Southwold Bitter	£4.10
Amstel	£4.40
Birra Moretti	£5.40
Captain Bob (Mighty Oak)	£4.10
Carlsberg	£4.30
Fosters	£4.40
Guinness	£4.70
'Pucks' Red Fox	£4.40
Meister Pils	£4.50
San Miguel	£4.50

Guest ales available please see bar, prices may vary.

BOTTLED LAGER/ALE AND CIDER

Bittburger Drive (0%)	£3.80
Budweiser	£3.90
Courage Light Pale Ale	£2.40
Desparados	£3.90
Wibblers Apprentice (Gluten Free)	£4.40
<i>Please ask for our Real Ale 0% bottled selection</i>	
Bulmers Original/Berry	£4.30
Kopperberg Mixed Berry	£5.50
Magners	£4.40
Magners Zero 330ml (0.% ABV)	£3.30

DRAUGHT CIDER

Aspalls	£4.40
Strongbow Cloudy Apple	£4.50

Guest ciders please ask for our selection



— WINE & DRINKS —

SPIRITS

*If you have a preferred glass or herb botanical to accompany please let a member of the team know.
Spirits served in 25ml or 50ml measures.*

THE GIN LIST

Aber Falls Welsh Dry	£3.40
Aber Falls Welsh Orange Marmalade	£3.40
Adnams Copperhouse	£3.40
Adnams Copperhouse Pink	£4.20
Arbikies 'Kirsty' Gin (Gluten Free)	£4.20
Bathtub Gin	£3.50
Bathtub Old Tom Gin	£4.20
Boa Hibiscus Liqueur	£3.85
Boa Passionfruit Gin	£3.85
Boa Violet Gin	£3.85
Bombay Ltd Edition	£3.20
Bombay Sapphire	£3.30
Brockmans	£3.40
Cotswold Dry Gin	£4.50
Daffy's Gin	£5.00
Warners Edinburgh Rhubarb & Ginger Gin	£3.60
Galway Gin	£4.75
Gin Mare	£5.00
Gordon's	£3.00
Gordon's Pink Gin	£3.20
Gordon's Lemon	£3.20
Gordon's Orange	£3.20
Gunpowder Gin	£3.80
Hayman's London Dry Gin	£3.00
Hayman's Old Tom	£3.40
Hayman's Royal Dock	£3.60
Hayman's Sloe Gin	£3.00
Hayman's Gently Rested	£3.80
Hayman's Hopped	£4.00
Hayman's Spiced Gin	£4.20
Hendricks	£3.40
JJ Whitley Violet Gin	£3.50
Jumbo Gin	£4.80
King of Soho	£3.50
Martin Millers	£3.40
Monkey 47	£4.50
No3 Gin	£4.40
Nordes	£3.50
Ophir	£3.40
Oz Manly Gin	£5.00
Pinksters	£3.40
Plymouth Gin	£3.20
Rock Rose	£3.60
Rock Rose (Navy Strength)	£4.50
Roku	£3.40
Silent Pool	£4.90
Sipsmith	£3.30
Sipsmith Sloe	£3.50
Tanqueray	£3.40
Tanqueray 10	£4.00
Unicorn Dreams	£3.80
Unicorns Tears	£4.20

Whitley Neil Aloe & Cucumber	£3.40
Whitley Neil Blackberry	£3.40
Whitley Neil Blood Orange	£3.40
Whitley Neil Pink Grapefruit	£3.40
Whitley Neil Lemongrass & Ginger	£3.40
Whitley Neil Quince	£3.40
Whitley Neil Raspberry	£3.40
Whitley Neil Rhubarb & Ginger	£3.40
Whitley Neil Watermelon & Kiwi	£3.40
Wild Samphire	£3.90
XR Empress 1908 Gin	£5.50

NON ALCOHOLIC GINS

Gordon's Zero	£2.80
Seedlip Garden 108	£3.40
Seedlip Grove 42	£3.40
Seedlip Spice 94	£3.40

VODKA

Grey Goose	£3.50
Smirnoff	£3.00
Absolute	£3.20
Arbikie Chilli Vodka	£4.00
Whitley Neil Rhubarb Vodka	£3.40

RUM

Bacardi	£3.00
Bacardi Ginger	£3.20
Bacardi Limon	£3.20
Bacardi Raspberry	£3.20
Bacardi Spiced	£3.20
Bush Rum	£3.40
Bush Rum Mango	£3.40
Captain Morgan Dark	£3.00
Captain Morgan Dark Spiced Gold	£3.00
Dark Matter	£3.60
Havana Club	£3.20
Kracken	£3.40
Malibu	£3.00
Merser & Co Double Barrel Rum	£3.40
Pussers Rum	£3.60
Old J Cherry Spiced	£3.00
Rumbillion	£4.30



— WINE & DRINKS —

SPIRITS

Spirits served in 25ml or 50ml measures.

WHISKY/WHISKEY/BOURBON

Balvenie 12Y DBL Wood	£5.00
Benromach 100% proof	£5.20
Benromach 10Y	£4.00
Blair Athol	£6.00
Conemara	£4.50
Dalwhinnie 15Y	£5.75
Dead Rabbit Whiskey	£4.40
Dimple Gold	£4.00
Famous Grouse	£3.00
Glen Scotia	£7.15
Glenfiddich	£3.40
Glenmorangie	£3.75
Grants	£3.40
Jack Daniels Whiskey	£3.20
Jamesons Whiskey	£3.20
Jura 10Y	£4.40
Lagavulin 16Y	£7.50
Laphroaig 10Y	£5.65
Monkey Shoulder	£3.40
Oban 14Y	£5.00
Penderyn Whiskey	£4.00
Rassay WWW	£5.00
Scapa Skiren	£4.50
Springbank 10Y	£4.85
Strathisla 12Y	£4.40
Suntory Toki	£3.90
Talisker	£5.15
The Glenlivet Founders Reserved	£4.40
The Glenlivet 12Y	£4.50
The Macallan 12Y	£6.10
The Singleton	£3.85
Tomintoul 10Y	£4.15
Wild Spirit	£4.00
Woodfords Reserve	£4.20
Yamazaki	£4.00

OTHER SPIRITS

Advocat	£3.10
Amontillado	£3.00
Aperol	50ml £4.00
Aperol Spritz	£11.95
Archers	£3.20
Campari	£3.20
Centrarino Tequila	£5.00
Cinzano Bianco	50ml £3.20
Croft Original	£3.00
Harveys Bristol Cream	£3.00
Jagermeister	£3.20
Martini	50ml £3.20
Martini Rosso	50ml £3.20
Montezuma Tequila	£3.00
Ouzo	£3.00
Pernod	£3.00
Pimm's	£3.00
Sambuca	£3.20
Sauza Tequila	£3.50
Silver Tequila	£3.40
Stones Ginger Wine	£3.00

LIQUEURS

Amaretto Disaronno	£3.20
Amarula	£3.20
Baileys	£3.20
Benedictine	£3.20
Chambord	£3.20
Chateau Tariquet XO Armagnac	£5.00
Cointreau	£3.60
Crem de Cassis	£3.20
Drambuie	£3.40
Frapin VSOP	£10.00
Glavya	£3.20
Grand Marnier	£3.30
Hine VSOP	£5.00
Limoncello	50ml £3.50
Martell VS	£3.30
Metaxa	£3.20
Tia Maria	£3.20

SOFT DRINKS

Still Water	Sml £2.50	Lrg £4.95
Sparkling Water	Sml £2.50	Lrg £4.95
Schweppes Crisp Tonic	£2.40	
Schweppes Light Tonic	£2.40	
Schweppes Slimline Elderflower Tonic	£2.40	
Schweppes Cucumber	£2.40	
Schweppes Ginger Ale	£2.40	
Schweppes Bitter Lemon	£2.40	
Schweppes Russian Pink Soda	£2.40	
Appletizer	£2.80	
Diet Coke	(Bottled 330ml) £2.10	
J20	£2.70	
Big Tom	£2.75	
Apple Juice	£2.30	
Cranberry Juice	£2.40	

PINT / ½ PINT

Coke/Coke Zero	£3.60/£1.80
Lemonade	£3.60/£1.80
Orange Juice	£4.00/£2.00
Soda Water	£2.60/£1.30
Lime & Soda	£2.60/£1.30
Lime & Lemonade	£3.60/£1.80
Fentimens Ginger Beer	£2.75
Orange & Lemonade	£3.60/£1.80
Splash	£1.20
Dash	£0.75/£0.50 a shot
Squash	£1.60/£0.80

