


## — 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*

*\*Nuts & Peanuts are present.*

**F** - Fish, **Cr** - Crustaceans, **W** - Gluten/Wheat, **D** - Milk/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  
\* - May Contain Nuts & Peanuts

<b>Mixed Provençal Olives (V)(SP, GF)</b>	<b>£3.95</b>
<b>Ciabatta (W), Balsamic Vinegar &amp; Oil (V)(SP)</b> (Vegan  (S)/GF option available)	<b>£4.15</b>
<b>Garlic Bread (D,G,W, S)</b> Add cheese (D) £4.20 (Vegan  (S)/GF option available)	<b>£3.95</b>
<b>Roasted Butter nut Squash Tortilla </b> Served with red cabbage, corriander and chilli and guacamole, served in a floured tortialla (GF option available) (SP, W, G)	<b>£6.95</b>
<b>Deep Fried Halloumi (V)</b> Served with tomato and coriander sauce (D, SP,E, W, S)	<b>£6.95</b>
<b>Soup of the Day</b> (GF/EC option available) (W, D, SP, G, C) (Vegan  (S) option available)	<b>£5.25</b>
<b>Pate of the Day</b> Please ask your server for todays pate, served with toast and garnish and red onion marmalade (W, C, SP, D, S, G) may contain (F,Cr)	<b>£7.15</b>
<b>Prawn Cocktail</b> Served with granary bread (F, Cr, W, D, SP, E,M) (GF option available)	<b>£6.95</b>
<b>Whitebait</b> Served with granary bread (F, W, D, E, SP,M)	<b>£6.95</b>
<b>Garlic Mushroom Cheese Pot</b> Served with crusty bread and salad garnish (D, G, W, SP, S) (Vegan  (S) option available)	<b>£6.45</b>
<b>Garlic Med-Prawn Sizzler</b> Shell-onprawns, served with crusty bread (Cr, G, W, S, D, SP) (GF/DF option available)	<b>£8.95</b>
<b>Seafood Platter</b> Cockles, prawns, Lambton & Jackson Maldon cured smoked salmon, smoked mackerel & roll mop, Mediterranean prawn, served with crusty bread (GF/EC option available) (CF, F, SP, W, D,M, E) add a Goldhanger Creek Oyster £2.00	<b>£9.95</b>

## — MAINS —

*Please also ask about our specials*

<b>10oz Sirloin Steak</b> ( <i>Not served on Sundays</i> )	£25.95
Served with chips, tomato, mushroom, peas & onion rings (D, SP, W, GF) Add peppercorn sauce £3.00 (D, S), add blue cheese sauce £3.00 (D, S) (GF option available)	
<b>Lambs Liver</b>	£12.95
Served with mashed potato, bacon and mixed vegetables & rich onion gravy (W, SP) (GF option available)	(small portion) £10.95
<b>Homemade Beef Lasagne</b>	£12.75
Served with garlic bread and salad garnish (W, E, SP, D, G)	(small portion) £10.75
<b>Chicken Fajitas</b>	£14.15
Served with salad, guacamole, sour cream, salsa, grated cheese on a hot skillet with floured tortillas (GF option available) (W, S, D, SP)	
<b>Homemade Steak &amp; Ale Pie</b>	£14.25
Served with chips, new or mashed potato, mixed vegetables or peas (W, SP, E, D)	(small portion) £12.25
<b>Chicken &amp; Broccoli Linguine</b>	£13.95
Served with a Carbonara sauce(W,SP,S,D,E) DF/GF option available	
<b>Homemade Bacon &amp; Smoked Cheese 8oz Beef Burger</b>	£13.15
In a floured bap (E,W) served with fries, gherkin, lettuce, tomato & coleslaw (W, D, SP, E,M) Add onion rings £3.00 (D, W, SP) (GF option available)	
<b>Kids Portion 4oz</b>	£10.15
<b>Southern Fried Chicken Burger</b>	£13.95
Our own recipe, served in a floured bap (E,W) with sweet chilli sauce, mayonnaise, fries and coleslaw (D,WG, SP, M, E)	
<b>Homemade Chicken 'Ruby Murry' Curry</b>	£13.45
Served with Basmati rice & naan bread (W, G, D, SP, M)	(small portion) £11.45
<b>2 Free Range Eggs, Ham or Sausage &amp; Chips or Bubble &amp; Squeak</b> (GF, SP, E, S)	£12.15 (small portion) £10.15
<b>Gammon Steak</b>	£13.55
Served with chips, half tomato, mushroom, peas, egg or pineapple (Add both £1.50)(SP) (GF/EC option available)	
<b>Artisan Sausage &amp; Mashed Potato</b> (GF)	£13.25
Served with peas and rich onion gravy (S, SP)	(small portion) £11.25
<b>Meat Ploughman's</b>	£14.25
Served with a homemade Quail scotch egg, game mini pie, ham, pickles and crusty baguette (D,E,W,SP,M)	
<b>Cheese Ploughman's (V)</b>	£12.95
Stilton & Mature Cheddar, salad garnish, pickles and crusty baguette (D,W,M,C, SP,E) Gluten free option available	

## — MAINS —

*Please also ask about our specials*

<b>Cod Loin</b>	£15.25
With a Lobster and Prawn sauce served with new potatoes and vegetables. (SP, S, F, Cr, D) (Dairy Free option available)	
<b>Smoked Haddock</b>	£14.25
Served with mashed potato, poached egg and vegetables (W, D, F, SP, S) (EC/GF option available)	
<b>Beer Battered Fish &amp; Chips</b>	£14.95
Served with peas, mushy peas or salad (W, F, SP) & tartare sauce	(small portion) £12.95
(E, SP, S, M)	
<b>Scampi &amp; Chips</b>	£13.50
Served with peas, mushy peas or salad (W, CR, SP)	(small portion) £11.50
& tartare sauce (E, SP, S, M)	
<b>Seafood Platter</b>	£18.95
Cockles, prawns, Lambton & Jackson Maldon cured smoked salmon,	(small portion) £9.95
smoked mackerel & roll mop, Mediterranean shell on prawn, served	
with crusty bread (GF/EC option available) (CF, F, SP, W, D, E, M)	
add a Goldhanger Creek Oyster £2.00	
<b>Lambton &amp; Jackson Salmon Fillet</b>	£15.25
Served with a honey, chilli and ginger glaze, oriental salad, jasmine rice (F, S, W, G) (GF/EC option available)	
<b>Superfood Mixed Leaf Salad</b>	£11.95
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) / Grilled Halloumi £3.50 (D (V) )	
<b>Chicken Caesar Salad</b>	£13.45
Crispy iceberg lettuce, croutons, strips of chicken breast and	(small portion) £11.45
anchovies with a Caesar dressing (GF option available) (SP, D, E, M, F, G, W)	

## — VEGAN / VEGETARIAN —

<b>Vegetable 'Ruby Murry' Curry (V) </b>	£12.15
Served with Basmati rice (D, G, SP, C, M) (GF)	(small portion) £10.15
and naan bread (W)	
<b>Vegetable Lasagne (V)</b>	£12.95
Served with Garlic Bread and Salad (W, SP, D, G, S)	



## — VEGAN / VEGETARIAN —


- Halloumi Burger (V)** £13.15  
Served with tomato, roasted pepper, lettuce, red onion marmalade, fries and coleslaw (SP, E, D, S, M) (GF/Vegan option available)
- Roasted Beetroot & Leek Tart (V)**  £12.95  
Aubergine, courgette, peppers, red onion, capers, basil, beetroot, leek and Tofu, served with salad and new potatoes (G, SP, W, S)
- Linguine (V)**  £11.35  
In a tomato, artichoke, pepper, onion, red onion, basil and garlic sauce (SF, G, W) (GF option available)
- Spinach & Ricotta Cannelloni (V)** £12.45  
In an Alfredo sauce, served with salad and garlic bread (D, E, W, SP, G, S)
- Moving Mountains Vegan Hot Dogs\* (V)**  £10.95  
Served with mash and onion gravy (SP, G, C, S) (small portion) £8.95  
(\*May contain nuts & peanuts)
- Stuffed Peppers (V)**  £12.15  
Aubergine, red onion, lentils, mixed beans, capers, basil, roasted beetroot and leek, served with salad and new potatoes (G, SP, GF) (small portion) £10.15
- The Vegan 12" (V)**  *Not served on Sunday* £13.50  
12" inch vegan margarita pizza, (G, S, SP) (GF)  
**Add Extra Toppings**
- |                  |       |
|------------------|-------|
| Pineapple        | £0.50 |
| Vegan cheese (S) | £0.50 |
| Tomato           | £0.50 |
| Olives (SP)      | £0.50 |
| Peppers          | £0.50 |
| Mozzarella (V)   | £0.75 |

### SUNDAY ROAST

**Roasts served 12-6:30pm Sundays | Large £13.95 / Small/Kids £10.95**

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). Mixed Roast with 2 meats **£14.95**, All 3 meats **£16.95**  
(Gluten Free option available)

**Vegan/Vegetarian Roast | One size £13.95**

Cranberry & Lentil roast, roast potatoes, vegetables and gravy  (S, SP)  
(Yorkshire pudding (W, D, E) optional). (Gluten Free option available)



THE QUEEN VICTORIA

# WINE & DRINKS

*Wine and drinks may contains Sulphites*

To help support our local community we have the following

## Go Local Wines & Spirits

### WHITE WINE

#### **W13. Bacchus, New Hall, Purleigh, Essex, England**

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.

### ROSE WINE

#### **ROSE4. New Hall Pinot Noir Rosé, Pureigh, Essex, England**

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.

### GIN

**Wild Samphire**, by Mighty Oak Brewery, Distilled from the award winning Oscar Wilde mild, a true taste of Essex, with botanicals including wild samphire and a pinch of Maldon Salt

**Jumbo Gin** brewed in Colchester Essex, featuring the Jumbo water tower, with an explosion of aromatic spices that do not overpower the subtle citrus finish of a traditional London Dry gin.

**Hayman's Gin** although the distillery has moved to Balham, London, the Hayman family have been involved in Gin since 1863. Hayman's gin is still bottled in Witham at the site of the Hayman's former distillery. With Gins ranging in style and strength including those 'Gently rested' in old Scotch Whisky barrels giving it fantastic woody notes that bring out the peppery botanicals to hopped and spiced sloe. Their London Dry Gin is still one of our most popular.

Gins from the Hayman's range include

London Dry, Old Tom, Royal Dock (Navy Strength), Sloe, Gently Rested, Hopped and Spiced

For more information on the work James, Paul and his team are doing in order to help the environment, support local suppliers and be more sustainable please ask.

*Prices for the above drinks can be found in the following pages*



## — WINE & DRINKS —

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### CHAMPAGNE

**House Champagne – Pierre Courtois** £49.95

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**  £26.95

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** £27.95

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

**S5. Prosecco Brut, Prosecco Brut, Il Caggio, Italy** 20cl £6.95

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

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

### WHITE BY THE GLASS

**W1. Pinot Grigio Amanti, Veneto**  125ml £4.00 / 175ml £5.25 / 250ml £6.95

**W2. Sauvignon Blanc, Ladera Verde,**  125ml £4.00 / 175ml £5.25 / 250ml £6.95  
Central Valley, Chile

**W4. Freedom Cross Chardonnay,** 125ml £4.10 / 175ml £5.30 / 250ml £7.00  
Franschhoek, South Africa

**W18. Pleno Blanco, The Principe**  125ml £3.95 / 175ml £4.95 / 250ml £5.95  
de Viana, Navarra, Spain

### ROSÉ BY THE GLASS

**ROSE1. Pinot Grigio Blush, Amori, Italy** 125ml £4.00 / 175ml £5.25 / 250ml £6.95

**ROSE2. Foxcover White Zinfandel,** 125ml £4.10 / 175ml £5.30 / 250ml £7.00  
California




THE QUEEN VICTORIA

# WINE & DRINKS

*Wine and drinks may contain Sulphites*

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

## REDS BY THE GLASS


<b>RED1. Malbec, Las Pampas, Mendoza, Argentina</b>	125ml £4.00 / 175ml £5.15 / 250ml £6.95
<b>RED3. Merlot, Ladera Verde, Central Valley, Chile</b> 	125ml £4.00 / 175ml £5.15 / 250ml £6.95
<b>RED20. Cabernet Sauvignon, Ladera Verde, Central Valley, Chile</b> 	125ml £4.00 / 175ml £5.15 / 250ml £6.95
<b>RED4. Wide River, Shiraz, South Africa</b>	125ml £4.10 / 175ml £5.30 / 250ml £7.00
<b>RED25. Pleno Tempranillo, The Principe de Viana, Navarra, Spain</b>	125ml £3.95 / 175ml £4.95 / 250ml £5.95

## WHITE WINES

### DELICATE, FRESH WHITES


<b>W1. Pinot Grigio, Amanti, Veneto, Italy</b> 	£19.95
Appealing floral aroma and ripe stone fruit flavour on the palate. The perfect aperitif, but try with light salads and pasta dishes too.	
<b>W9. Bianai Rioja Blanco, Bodegas Ugalde, Portugal</b>	£22.95
A brilliant, pale straw yellow colour with greenish hues. Fruity, varietal bouquet, fresh mouth feel with good balance.	
<b>W14. Wide River, Chenin Blanc, South Africa</b>	£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.	
<b>W18. Pleno Blanco, The Principe de Viana, Navarra, Spain</b> 	£19.00
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

<b>W2. Sauvignon Blanc, Ladera Verde, Central Valley, Chile</b> 	£19.95
Fruity and crisp Sauvignon Blanc from a top Chilean estate. Full of ripe fruit with a refreshing citrus character to the finish.	
<b>W6. Viognier "Elisabeth", Domaine de La Baume, Pays d'Oc, France</b>	£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.	
<b>W21. Grillo di Sicilia, Rupe Secca, Sicily</b>	£25.00
Hailing from Sicily, Grillo produces crisp and delightful wines. Aromatic nose of citrus and tropical fruit. Easy drinking with (some say) the tang of the sea.	



## — WINE & DRINKS —

**W17. Albariño Abadia do Seixo, Pazo de Villarei, Rias Baixas, Spain**  **£35.00**  
Shining with ripe citrus fruit and tangy green apple flavours. Classic Albariño minerality, with pretty floral aromas and a crisp, fresh, luscious palate. Delicious.

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

**W3. Waipara Hills, Wairau, Marlborough, NZ** **£27.95**  
Made from 100% Sauvignon Blanc sourced from vineyards in both the Wairau and Awatere valleys of the Marlborough region. Showing powerful aromas of melon, nettle and snow pea, the palate bursts with fresh citrus, grapefruit and melon notes, the fruit carrying through to the aromatic finish.

**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, Franschoek, South Africa** **£21.00**  
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**  
Extraordinary value here from the Loire Valley. The mineral laden soil in which this chardonnay fruit is grown is evident in this wine which boasts crisp, fresh citrus and mineral undertones reminiscent of Chablis.

**W15. 2017 Mâcon-Villages, Château du Char nay, France** **£37.00**  
This unoaked, dry white wine has a bouquet of citrus, exotic fruit and white flowers, demonstrating the potential of Chardonnay for finesse and complexity.

**W19/W20. Chablis, Domaine Les Manants, J-M Brocard** **£44.00**  
Classic Chablis from a very fine producer. Delightfully fresh and lively with citrus, stone fruit and green apple flavours. Finishes with a fresh mineral acidity *Half Bottle* **£25.00**

### ROSÉ

**ROSE1. Pinot Grigio Blush, Amanti, Veneto, Italy** **£19.95**  
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.





## — WINE & DRINKS —

### ROSÉ

**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 Marguèr ite”, 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** £19.00

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.

#### SPICY, PEPPERY, WARMING REDS

**RED3. Merlot, Ladera Verde, Central Valley, Chile**  £19.95

An intense violet colour with aromas of blackberry and plum leaping from the glass.

**RED24. Cabernet Sauvignon, Ladera Verde, Central Valley, Chile**  £19.95

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.

**RED29 Bianai Rioja Tinto, Bodegas Ugalde, Spain** £25.00

Ripe cherry fruit character on the palate with savoury notes combining together resulting in a wine with notable depth of flavour with a silky finish.

**RED6. Barbera d’Alba, Enzo Boglietti, Piemonte, Italy** £36.00

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 Montepulciano 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.



## — WINE & DRINKS —

### RED WINES

- 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** £47.00  
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** £24.95  
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.
- 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.



## — WINE & DRINKS —

### DESSERT WINE

- D1. 2015 Samling 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, France** Half Bottle **£29.95**  
Golden yellow in colour and a powerful, rich and elegant nose of 100ml Glass **£8.95**  
candied fruits, grapes and flowers. A well-balanced match for both desserts and cheese.
- D2. Rutherglen Muscat, Pfeiffer, Victoria, Australia** 50cl Bottle **£39.00**  
100ml Glass **£10.00**

### PORT

- PORT1. Noval, Fine Ruby Port,** Bottle **£39.00**  
Not as sweet as some, with a bit more weight and balance. Pronounced, 100ml Glass **£6.95**  
warm red fruits with hints of fig and dried fruit.
- PORT2. 10 Year Old Tawny, Quinta do Noval,** Bottle **£55.00**  
Delicious LBV port with a perfectly sweet, medium intensity and richly 100ml Glass **£10.00**  
textured finish.
- PORT3. Adriano White Port, Ramos Pinto** Bottle **£39.00**  
100ml Glass **£6.00**

### DRAUGHT ALES & LAGERS

Abbot Ale	£4.50
Adnams Dry Hopped	£4.40
Adnams Southwold Bitter	£4.30
Amstel	£4.70
Birra Moretti	£5.70
Captain Bob (Mighty Oak)	£4.30
Carlsberg	£4.40
Fosters	£4.50
Guinness	£5.00
'Pucks' Red Fox	£4.30
Dinkelaker 'CD Pils'	£4.60
San Miguel	£4.70

*Guest ales available please see bar,  
prices may vary.*

### BOTTLED LAGER/ALE AND CIDER

Bittburger Drive (0%)	£4.00
Budweiser	£4.00
Courage Light Pale Ale	£2.70
Desparados	£4.00
Wibblers Apprentice	£4.40
(Gluten Free)	
Adnams Ghost Ship (0.5%)	£4.50
Low alcohol bitter	
Bulmers Original/Berry	£4.40
Kopparberg Mixed Berry	£5.50
Kopparberg Strawberry & Lime	£5.50
(Alcohol Free 0%)	
Magners	£4.40
Magners Zero 330ml (0.% ABV)	£3.40

### DRAUGHT CIDER

Aspalls	£4.50
Strongbow Cloudy Apple	£4.70

*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. Cocktails spirits served in 12.5ml, 37.5ml 50ml, 70ml, 125ml, or 150ml measures.*

#### THE GIN LIST

Aber Falls Welsh Dry	£3.40	Malfy	£4.50
Aber Falls Welsh ( <i>Orange Marmalade</i> )	£3.40	Martin Millers	£3.40
Adnams Copperhouse	£3.40	Monkey 47	£4.50
Adnams Copperhouse Pink	£4.20	No3 Gin	£4.40
Arbikies 'Kirsty' Gin (Gluten Free)	£4.20	Nordes	£3.50
Bathtub Gin	£3.50	Ophir	£3.40
Bathtub Old Tom Gin	£4.20	Oz Manly Gin	£5.00
Boa Hibiscus Liqueur	£3.85	Pinksters	£3.40
Boa Passionfruit Gin	£3.85	Plymouth Gin	£3.20
Boa Violet Gin	£3.85	Rock Rose	£3.60
Bombay Bramble	£3.40	Rock Rose (Navy Strength) Roku	£4.50
Bombay Ltd Edition	£3.20	Sharfish	£4.50
Bombay Sapphire	£3.30	Silent Pool	£4.90
Bombay Sunset	£3.40	Sipsmith	£3.30
Brockmans	£3.40	Sipsmith Sloe	£3.50
Cotswold Dry Gin	£4.50	Tanqueray	£3.40
Curio Blueberry Gin	£4.60	Tanqueray 10	£4.00
Daffy's Gin	£5.00	Tanqueray Seville	£4.00
Warners Edinburgh	£3.60	Tanqueray Ragpur	£4.00
( <i>Rhubarb &amp; Ginger Gin</i> )		Uncle Vals Botanicals	£6.00
Fallen Angel Blood Orange	£5.00	Unicorn Dreams	£4.00
Fifty Pound Gin	£3.80	Unicorns Tears	£3.80
Galway Gin	£4.75	Victory (Cold Distilled)	£4.15
Gin Mare	£5.00	York	£4.85
Gordon's	£3.00	Whitley Neill <i>Aloe &amp; Cucumber</i>	£3.40
Gordon's Pink Gin	£3.20	Whitley Neill <i>Blackberry</i>	£3.40
Gordon's Lemon / Orange	£3.20	Whitley Neill <i>Blood Orange</i>	£3.40
Gordon's Elderflower	£3.20	Whitley Neill <i>Pink Grapefruit</i>	£3.40
Gunpowder Gin	£3.80	Whitley Neill <i>Lemongrass &amp; Ginger</i>	£3.40
Hayman's London Dry Gin	£3.00	Whitley Neill <i>Quince</i>	£3.40
Hayman's Old Tom	£3.40	Whitley Neill <i>Raspberry</i>	£3.40
Hayman's Royal Dock	£3.60	Whitley Neill <i>Rhubarb &amp; Ginger</i>	£3.40
Hayman's Sloe Gin	£3.00	Whitley Neill <i>Watermelon &amp; Kiwi</i>	£3.40
Hayman's Gently Rested	£3.80	Whitley Neill <i>Mango &amp; Lime</i>	£3.40
Hayman's Hopped	£4.00	Whitley Neill <i>Original</i>	£3.40
Hayman's Spiced Gin	£4.20	Wild Samphire	£3.90
Hendricks	£3.40	XR Empress 1908 Gin	£5.50
Ink	£5.00	NON ALCOHOLIC GINS	
JJ Whitley Violet Gin	£3.50	Gordon's Zero	£2.80
Jumbo Gin	£4.80	Seedlip Garden 108	£3.40
King of Soho	£3.50	Seedlip Grove 42	£3.40
		Seedlip Spice 94	£3.40



# — WINE & DRINKS —

## SPIRITS

*Spirits served in 25ml or 50ml measures.*

### VODKA

Grey Goose	£3.50	Jack Daniels Whiskey	£3.20
Smirnoff	£3.00	Glengoyne 18Y	£11.00
Absolute	£3.20	Jamesons Whiskey	£3.20
Arbikie Chilli Vodka	£4.00	Jura 10Y	£4.40
Whitley Neil Rhubarb Vodka	£3.40	Lagavulin 16Y	£7.50

### RUM

Appletons	£3.40	Monkey Shoulder	£3.40
Bacardi	£3.00	Oban 14Y	£5.00
Bacardi Coconut	£3.10	Penderyn Whiskey	£4.00
Bacardi Carta Fuego	£3.10	Rassay WWW	£5.00
Bacardi Ginger	£3.20	Scapa Skiren	£4.50
Bacardi Limon	£3.20	Springbank 10Y	£4.85
Bacardi Raspberry	£3.20	Strathisla 12Y	£4.40
Bacardi Spiced	£3.20	Suntory Toki	£3.90
Bush Rum	£3.40	Talisker	£5.15
Bush Rum Mango	£3.40	The Glenlivet	£4.40
Captain Morgan Dark	£3.00	Founders Reserved	
Captain Morgan Dark Spiced Gold	£3.00	The Glenlivet 12Y	£4.50
Dark Matter	£3.60	The Macallan 12Y	£6.10
Havana Club	£3.20	The Singleton	£3.85
Kracken	£3.40	Tomintoul 10Y	£4.15
Malibu	£3.00	Wild Spirit	£4.00
Merser & Co Double Barrel Rum	£3.40	Woodfords Reserve	£4.20
Mount Gay Black Barrel	£3.50	Yamazaki	£4.00
Mount Gay Eclipse	£3.40		
Pussers Rum	£3.60		
Old J Cherry Spiced	£3.00		
Rumbillion	£4.30		

### WHISKY / WHISKEY / BOURBON

Balvenie 12Y DBL Wood	£5.00		
Benromach 100% proof	£5.20		
Benromach 10Y	£4.85		
Blair Athol	£6.00		
Conemara	£4.50		
Caol Isla 18Y	£11.00		
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		

### LIQUEURS

Amarula	50ml	£3.20
Amaretto Disaronno	50ml	£3.20
Disaronno Velvet		£3.40
Athol Brose		£3.40
Baileys 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
Frangelico		£3.20
Glayva		£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



# — WINE & DRINKS —

## SPIRITS

*Spirits served in 25ml or 50ml measures.*

### 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 Fiero	50ml £3.20
Martini Rosso	50ml £3.20
Montezuma Tequila	£3.00
Ouzo	£3.00
Patron Anejo Tequilla	£9.00
Patron Silver Tequilla	£6.50
Pernod	£3.00
Pimm's	£3.00
Sambuca	£3.20
Sauza Tequila	£3.50
Silver Tequila	£3.40
Stones Ginger Wine	£3.00

### SOFT DRINKS

Still Water	Sml £2.50 / Lrg £4.95
Sparkling Water	Sml £2.50 / Lrg £4.95
<u>Fever-Tree Tonics &amp; Mixers</u>	£2.75
Aromatic Tonic, Light Tonic, Mediterranean Tonic, Elderflower Tonic, Rhubarb & Raspberry Tonic, Ginger Ale, Lemonade	
Schweppes Bitter Lemon	£2.75
Appletizer	£2.90
Diet Coke	(Bottled 330ml) £2.30
J20	£2.80
Big Tom	£2.80
Apple Juice	£2.40
Cranberry Juice	£2.50
Fruit Shoot	£2.25
Fentimen's Ginger Beer	£2.95

### 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
Orange & Lemonade	£3.60/£1.80
Splash	£1.20
Dash	£0.75/£0.50 a shot
Squash	£1.60/£0.80





THE QUEEN VICTORIA