
WHITE WINE

	175ml	250ml	Bottle
Solander Chardonnay, Australia	£3.80	£5.30	£15.00
A light style Chardonnay, yet still has soft full fruit flavours and a touch of vanilla oak			
Food Match: sweet potato and halloumi burger or battered fish			
Ca'di Ponti Grillo, Italy	£4.00	£5.60	£15.80
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: perfect with a selection of savoury nibbles			
Concha y Toro Sauvignon Blanc, Chile	£4.15	£5.80	£16.50
Elegant and delicate aromas, with fruity and citrus notes. Fresh and balanced with good acidity			
Food Match: chicken parmesan burger or butternut squash, spinach and feta pie			
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: chargrilled halloumi salad or fishmonger's platter			
Saint Marc Reserve Grenache Blanc, France	£5.05	£7.10	£20.35
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: Moroccan spiced chickpea stew or roast chicken			
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: fishmonger's platter or rosemary and garlic baked camembert			

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 savoury or spicy dishes - try the beef Massaman curry or Moroccan stew

Domaine de Vedilhan Viognier, France

£20.00

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: oven roasted salmon fillet 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: chargrilled halloumi salad or fishmonger's platter

Caparrone Pecorino, Colline Pescaresi, Italy

£24.00

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: spicy seafood tagliatelle or butternut squash, spinach and feta pie

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: house Caesar salad or rosemary and garlic baked camembert

RED WINE

	175ml	250ml	Bottle
Solander Shiraz, Australia	£3.80	£5.30	£15.00
Smooth and full bodied, with dark, delicious, berry fruit and a spicy warmth Food Match: Cumberland sausage or the Royal Oak burger			
Ca'di Ponti Nero d'Avola, Italy	£4.00	£5.60	£15.80
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			
Concha y Toro Merlot, Chile	£4.15	£5.50	£16.50
Blackberry aromas and rich, smoky flavours packed with plum and bramble fruit. A smooth and easy drinking wine Food Match: pan fried chicken liver and crispy bacon salad or gammon			
Saint Marc Reserve Cabernet Sauvignon, France	£5.05	£7.10	£20.35
From the heart of the Languedoc, comes this lovely wine bursting with black, lush fruits and silky, spicy warmth to finish Food Match: Barnsley lamb chop or the butcher's platter			
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: perfect with grilled steak			
The Black Craft Shiraz, Australia	£5.90	£8.25	£23.80
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: the Cumberland sausage or steak			

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: pan fried chicken liver and crispy bacon salad

Paternina Banda Azul Crianza Rioja, Spain

£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: lamb hotpot or the butcher's platter

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: great red wine to try with fish - the oven roasted salmon fillet

Monte Real Reserva Rioja, Spain

£29.50

Aged for 24 to 30 months in oak barrels. Powerful aromas of sweet, ripe, red fruit and full-bodied ripe black fruit flavours, with polished tannins and a very long finish

Food Match: Barnsley lamb chop or pan fried chicken liver and crispy bacon salad

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: Moroccan spiced chickpea stew or the cheese plate

ROSE WINE

	175ml	250ml	Bottle
Borsao Garnacha Rosado, Spain	£4.00	£5.60	£15.80
Gorgeous deep colour, with soft spice from the Garnacha grape. Really easy drinking, packed full of summer red berry flavours Food Match: butcher's platter or chargrilled halloumi salad			
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 beef Massaman curry or butternut squash, spinach and feta pie			
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: spicy seafood tagliatelle or fishmonger's platter			
Also available in 125ml measures, please ask			

DESSERT WINE

	125ml	37.5cl Bottle
Château Loupiac Gaudiet, Loupiac France	£5.75	£16.25
A beautiful gold colour with notes of passionfruit, dry apricots and honey. A delicious combination of crisp and fresh fruit		

CHAMPAGNE AND SPARKLING

Prosecco Romeo Spumante, Italy

Full and rich with flavours of apple, lemon and grapefruit

125ml £3.55 **Bottle** £19.50

J Lemoine Brut NV, France

From the fabulous Laurent-Perrier house, full of finesse, with lovely honey aromas

Bottle £41.00

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 £20.00

Louis Roederer NV, France

Deliciously rich with an overt fruitiness, typically nutty with a rewarding dry finish

Bottle £52.00

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 Germaine Elderflower liqueur, soda, fresh lime and mint	
Bakewell Berry Spritz	£6.50
Spumante prosecco, Disaronno, Bols Crème de Cassis and soda	

CLASSIC COCKTAILS

Icelandic Porn Star Martini	£8.00
Reyka Icelandic vodka, Passoa passionfruit liqueur, passionfruit juice, fresh lime and a side of prosecco	
Blood Orange Cosmopolitan	£7.00
Whitley Neill Blood Orange vodka, Cointreau, cranberry juice and fresh lime	
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

£8.70

Fever-Tree Premium Indian

Hendrick's

with cucumber

£8.35

Fever-Tree Elderflower

Whitley Neill Quince

with orange

£8.25

Fever-Tree Naturally Light

Masons

with orange

£8.60

Fever-Tree Aromatic

Whitley Neill

with orange

£8.25

Fever-Tree Sicilian Lemon

Bloom

with seasonal berries

£8.35

Fever-Tree Elderflower

Botanist

with lime

£8.35

Fever-Tree Elderflower

Masons Lavender Edition

with lime

£8.60

Fever-Tree Premium Indian

CITRUS - FRUITY

Tanqueray Flor de Sevilla

with orange

£8.25

Fever-Tree Mediterranean

Whitley Neill Raspberry

with seasonal berries

£8.25

Fever-Tree Naturally Light

Bulldog

with lemon and seasonal berries

£8.25

Fever-Tree Mediterranean

Brockmans

with orange and seasonal berries

£8.70

Fever-Tree Premium Indian

Whitley Neill Blood Orange

with orange

£8.25

Fever-Tree Naturally Light

Brokers

with seasonal berries

£7.70

Fever-Tree Mediterranean

Tanqueray Export

with lime

£7.95

Fever-Tree Aromatic

SPICY - SAVOURY

Whitley Neill Rhubarb & Ginger

with lemon

£8.25

Fever-Tree Naturally Light

Blackwoods Vintage

with thyme and orange

£7.95

Fever-Tree Sicilian Lemon

Opihr

with orange

£8.10

Fever-Tree Aromatic

Chase Elegant

with lemon

£8.45

Fever-Tree Elderflower

Masons Tea Edition

with lemon

£8.60

Fever-Tree Sicilian Lemon

Thomas Dakin

with orange

£8.35

Fever-Tree Mediterranean

Sipsmith Sloe

with orange

£8.35

Fever-Tree Sicilian Lemon

Sipsmith

with lime

£8.60

Fever-Tree Aromatic

V O D K A

A selection of our favourite vodkas	50ml	25ml
Reyka Icelandic	£6.05	£3.55
Grey Goose	£6.70	£4.20
Absolut	£5.80	£3.30
Whitley Neill Blood Orange	£6.05	£3.55
Zubrowka Bison Grass	£6.15	£3.65

W H I S K Y (E Y)

A selection of our favourite malts and blends	50ml	25ml
Lagavulin 16yo Islay	£7.30	£4.80
Balvenie Doublewood 12yo Speyside	£6.45	£3.95
Monkey Shoulder Speyside	£6.50	£4.00
Talisker 10yo Isle of Skye	£6.65	£4.15
Macallan Gold Speyside	£6.45	£3.95
Glenfiddich 12yo Highlands	£6.40	£3.90
Isle Of Jura 10yo Islands	£6.40	£3.90
Highland Park 12yo Islands	£6.30	£3.80
Laphroaig 10yo Islay	£6.70	£4.20
Chivas Regal	£6.55	£4.05
Famous Grouse	£6.00	£3.50
Pogues Irish	£5.50	£3.00
Jameson Irish	£5.40	£2.90

R U M

Our range has something for everyone	50ml	25ml
Kraken Black Spiced	£6.30	£3.80
Appleton Estate Signature Blend	£6.20	£3.70
Captain Morgan Spiced	£6.00	£3.50
Bacardi Carta Blanca	£5.50	£3.00
Captain Morgan Dark	£5.90	£3.40

— AFTER DINNER DRINKS —

Relax and unwind with one of our after dinner drinks.

Served neat or over ice

	50ml	25ml
Woodford Reserve bourbon	£6.35	£3.85
Hennessy XO cognac	£18.40	£9.20
Remy Martin VSOP cognac	£6.80	£4.30
Hennessy VS	£6.10	£3.60
Disaronno	£5.50	£3.00
Drambuie	£5.70	£3.20
Grand Marnier	£5.70	£3.20
Frangelico hazelnut liqueur	£5.70	£3.20
Limoncello	£6.20	£3.70
Baileys	£3.90	-
Chambord Black Raspberry liqueur	£6.10	£3.60
Cointreau	£5.90	£3.40
St Germain Elderflower liqueur	£5.90	£3.40

Served with or without a slice of lemon

Taylors LBV (Late Bottle Vintage)	£3.65	-
Cockburn's Fine Ruby Port	£3.40	-

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%	£3.55
Estrella Damm lager 4.6%	£4.60
Birra Moretti lager 4.6%	£4.60
Pravha pilsner 4%	£3.75
Fosters lager 4%	£3.65
Guinness Stout 4.1%	£4.20

Bottle

Brooklyn lager 35cl 5.2%	£4.30
Peroni Nastro Azzurro 33cl 5.1%	£4.00
Corona Extra 33cl 4.5%	£3.65
- served with a lime wedge	
Warsteiner Fresh non-alcoholic	£3.00

CIDER

Draught

Aspall 5.5%	£4.35
Mortimer's Orchard 5%	£4.30

Bottle

Rekorderlig 4%	£4.50
Wild Berries	
Strawberry & Lime	
Spiced Plum	
Hoopers 4%	£4.50
Plum & Sloe	
Raspberry & Nettle	
Dandelion & Burdock	

S O F T S

All served over ice with the perfect fresh garnish

Luscombes 270ml

Ginger Beer with lime	£2.95
Wild Elderflower Bubbly with lemon	£2.95
Sicilian Lemonade with lemon	£2.95
Raspberry Crush with seasonal berries	£2.95
St Clements Orange & Lemon with orange	£2.95

Frobishers Juices 250ml

Orange with orange	£2.55
Apple with lime	£2.55
Bumbleberry with seasonal berries	£2.55
Cranberry with lime	£2.55
Pineapple with lime	£2.55
Tomato with lemon	£2.55

Fentimans

Pink Grapefruit Tonic 125ml with lemon	£1.70
Dandelion & Burdock 275ml with lime	£2.80
Rose Lemonade 275ml with seasonal berries	£2.80

Fever-Tree Tonics 200ml

Premium Indian with lime	£2.10
Naturally Light with lime	£2.05
Mediterranean with lemon	£2.10
Sicilian Lemon with lemon	£2.10
Elderflower with orange	£2.10
Aromatic with lemon	£2.10

Appletiser 275ml with lime	£2.75
Coca Cola 330ml with lime	£2.05
Diet Coca Cola 330ml with lime	£1.95

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