

..... Something While You Decide?

Great with a drink and for sharing – ask our team about the perfect match for your drink

Little Nibbles

Marinated mixed olives	£3.00	Grazing board of marinated olives, honey and mustard chipolatas and rustic bread	£8.00
Rustic bread selection, Somerset butter, dipping oils	£3.50		
Crispy fried whitebait, dill mayo	£3.50	Honey and mustard chipolatas, mustard mayo	£3.50

Plates

Butcher's Plate **£15.50**

crispy pork belly, honey roast ham, chicken liver pate, honey and mustard chipolatas, pickles, chutney and a selection of rustic breads

Rosemary and Garlic Studded Baked Camembert **£13.00**

toasted bloomer, onion chutney

Fishmonger's Plate **£16.50**

prawns Marie Rose, beer battered fish goujons, salt and pepper calamari, crispy fried whitebait, homemade tartar sauce and a selection of rustic breads

**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

	175ml	250ml	Bottle
Solander Chardonnay, Australia	£3.90	£5.40	£15.30
A light style Chardonnay, yet still has soft full fruit flavours and a touch of vanilla oak			
Food Match: the beetroot burger or battered fish			
Ca'di Ponti Grillo, Italy	£4.05	£5.65	£16.00
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	£4.30	£6.00	£17.00
Elegant and delicate aromas, with fruity and citrus notes. Fresh and balanced with good acidity			
Food Match: chicken parmesan burger or the beetroot salad			
La Delfina Pinot Grigio, Italy	£5.00	£7.00	£20.00
Typical Pinot Grigio characters of citrus fruits, zesty green apple and pear. Light, fresh and fragrant with just a hint of spice			
Food Match: fishmonger's plate or the Malaysian sweet potato curry			
Saint Marc Reserve Grenache Blanc, France	£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: roast chicken or the Caesar salad			
Mirror Lake Sauvignon Blanc, Marlborough, New Zealand	£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: baked camembert or the fishmonger's plate			

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 the Malaysian curry

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: pan fried cod loin or baked Camembert

Vega-Reina Single Vineyard Verdejo, Spain

£23.50

From the stunning Hacienda Zorita stable, a wine that's fruity and fresh with a smooth, creamy lemon mouth-feel

Food Match: butcher's plate or the pan fried cod loin

Hidden Gem

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: fishmonger's plate or a selection of tasty nibbles

Louis Konstantin Guntrum Riesling, Rheinhessen, German

£24.50

This elegant, classic Riesling is filled with aromas and flavours of white peach, apricots and juicy pears.

Food Match: roast chicken or the butcher's plate

Hidden Gem

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: chicken and bacon Caesar salad or rosemary and garlic baked Camembert

..... Red Wine

	175ml	250ml	Bottle
Solander Shiraz, Australia	£3.90	£5.40	£15.30
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	£4.05	£5.65	£16.00
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	£4.30	£6.00	£17.00
Blackberry aromas and rich, smoky flavours packed with plum and bramble fruit. A smooth and easy drinking wine Food Match: gammon or the roast chicken			
Saint Marc Reserve Cabernet Sauvignon, France	£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 butcher's plate or the slow cooked lamb			
Vistamar Sepia Reserve Malbec, Chile	£5.90	£8.30	£24.00
Bags of blueberry, blackberry and cherry flavours and aromas with touches of vanilla and toffee Food Match: perfect with grilled steak			
Running Duck Organic Shiraz, South Africa	£5.90	£8.30	£24.00
A fantastic Organic, Fair for Life, vegan and vegetarian wine, named after the ducks that patrol the vineyard! Rich fruit and warm sweet spice 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

£24.00

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: slow cooked lamb or the gammon steak

Hidden Gem

Paternina Banda Azul Crianza Rioja, Spain

£24.50

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 butcher's platter or a selection of moreish nibbles

Vistamar Sepia Reserve Pinot Noir, Chile

£25.00

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 pair with fish - try the cod loin

Marques de la Concordia Reserva Rioja, Spain

£29.00

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: all our chargrilled steaks

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: slow cooked lamb or the cheese plate

Rose Wine

	175ml	250ml	Bottle
Borsao Garnacha Rosado, Spain	£4.05	£5.65	£16.00
Gorgeous deep colour, with soft spice from the Garnacha grape. Really easy drinking, packed full of summer red berry flavours Food Match: the butcher's plate or the slow cooked lamb			
Burlesque White Zinfandel, California	£4.75	£6.65	£19.00
Strawberry ice cream and red berry jam flavours, give a rose that's sweet, yet still packs a punch Food Match: the fishmonger's plate or the roast beetroot salad			
La Delfina Pinot Grigio Blush, Italy	£5.00	£7.00	£20.00
Summer fruit flavours on the palate, with a hint of spice and a touch of sweetness on the finish Food Match: try with a selection of savoury nibbles			

Also available in 125ml measures, please ask

	125ml	37.5cl Bottle
Château Loupiac Gaudiet, Loupiac France	£5.75	£16.25
A beautiful gold colour with notes of passionfruit, dried 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 £3.65 175ml £5.00 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 £20.00

J Lemoine Brut NV, France

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

Bottle £41.00

Laurent-Perrier La Cuvee, France

The signature champagne from Laurent-Perrier. Delicate white fruits, toasty aromas and a lemony 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	
Blue Bellini	£6.00
Spumante prosecco, Passoa Passionfruit liqueur and zesty orange Bols Blue Curacao	
G&P	£6.00
Spumante prosecco, Tanqueray gin, fresh cucumber and mint	
Aperol Spritz	£6.00
Spumante prosecco, Aperol aperitivo and soda	
Elderflower Spritz	£7.00
Spumante prosecco, St Germaine Elderflower liqueur, soda, fresh lime and mint	
Lemon Hazelnut Spritz	£6.00
Spumante prosecco, Frangelico Hazelnut liqueur, soda and fresh lemon	
Bakewell Berry Spritz	£6.00
Spumante prosecco, Bols Crème de Cassis and soda	

..... Classic Cocktails

Blood Orange Cosmopolitan	£7.00
Whitley Neill Blood Orange vodka, Cointreau, cranberry juice and fresh lime	
Bramble Berry	£7.00
Whitley Neill Blackberry gin, Bols Crème de Cassis and fresh lemon juice	
Grey Russian	£7.00
Grey Goose vodka, Tia Maria and glace cherry	
Negroni Sevilla	£7.00
Tanqueray Flor de Sevilla gin, Campari and iconic Martini Rosso	
Woodford Old Fashioned	£7.00
Woodford Reserve bourbon, bitters and brown sugar	
Glenfiddich Godfather	£7.00
Glenfiddich, Disaronno, fresh orange peel and glace cherry	

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

Hendrick's Midsummer Solstice

with cucumber and orange

£8.35

Fever-Tree Premium Indian

Whitley Neill

with orange

£8.25

Fever-Tree Sicilian Lemon

Bloom

with seasonal berries

£8.35

Fever-Tree Elderflower

Bloom Lemon & Elderflower

with lemon

£8.35

Fever-Tree Naturally Light

Whitley Neill

Parma Violet

with lemon

£8.25

Fever-Tree Premium Indian

Larios Rose

with seasonal berries

£8.25

Fever-Tree Mediterranean

SPICY - SAVOURY

Whitley Neill Rhubarb & Ginger

with lemon

£8.25

Fever-Tree Naturally Light

Opihr

with orange

£8.10

Fever-Tree Aromatic

Thomas Dakin

with orange

£8.35

Fever-Tree Mediterranean

Sipsmith Sloe

with orange

£8.35

Fever-Tree Sicilian Lemon

Masons

with orange

£8.60

Fever-Tree Aromatic

Botanist

with lime

£8.35

Fever-Tree Elderflower

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

Whitley Neill Blackberry

with seasonal berries
and lemon

£8.25

Fever-Tree Elderflower

Brockmans

with orange and
seasonal berries

£8.70

Fever-Tree Premium Indian

Whitley Neill Blood Orange

with orange

£8.25

Fever-Tree Naturally Light

Tanqueray Export

with lime

£7.95

Fever-Tree Aromatic

Bloom Strawberry

with seasonal berries

£8.35

Fever-Tree Mediterranean

Vodka

A selection of our favourite vodkas	50ml	25ml
Reyka Icelandic	£6.10	£3.60
Grey Goose	£6.75	£4.25
Absolut	£5.90	£3.40
Whitley Neill Blood Orange	£6.10	£3.60
Zubrowka Bison Grass	£6.20	£3.70

Whisky (e y)

A selection of malts and blends	50ml	25ml
Lagavulin 16yo Islay	£7.30	£4.80
Balvenie Doublewood 12yo Speyside	£6.60	£4.10
Monkey Shoulder Speyside	£6.50	£4.00
Talisker 10yo Isle of Skye	£6.65	£4.15
Macallan Gold Speyside	£6.55	£4.05
Glenfiddich 12yo Highlands	£6.45	£3.95
Isle Of Jura 10yo Islands	£6.45	£3.95
Highland Park 12yo Islands	£6.40	£3.90
Laphroaig 10yo Islay	£6.75	£4.25
Chivas Regal	£6.55	£4.05
Famous Grouse	£6.05	£3.55
Pogues Irish	£5.50	£3.00
Jameson Irish	£5.50	£3.00

Rum

Our range has something for everyone	50ml	25ml
Kraken Black Spiced	£6.35	£3.85
Appleton Estate Signature Blend	£6.25	£3.75
Captain Morgan Spiced	£6.10	£3.60
Bacardi Carta Blanca	£5.70	£3.20
Bacardi Raspberry	£5.70	£3.20
Bacardi Ginger	£5.70	£3.20
Captain Morgan Dark	£6.00	£3.50

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
Hennessy XO cognac	£18.40	£9.20
Remy Martin VSOP cognac	£6.80	£4.30
Hennessy VS	£6.10	£3.60
Disaronno	£5.70	£3.20
Drambuie	£5.70	£3.20
Grand Marnier	£5.70	£3.20
Frangelico hazelnut liqueur	£5.70	£3.20
Limoncello	£5.70	£3.20
Baileys	£4.00	-
Tia Maria	£5.70	£3.20
Chambord Black Raspberry liqueur	£6.10	£3.60
Cointreau	£5.90	£3.40
St Germain Elderflower liqueur	£5.90	£3.40

Port

Served with or without a slice of lemon

	50ml
Taylors LBV (Late Bottle Vintage)	£4.00
Cockburn's Fine Ruby port	£3.60

..... 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

Birra Moretti lager 4.6%	£4.70
Estrella Damm lager 4.6%	£4.65
Pravha pilsner 4%	£3.80
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%	£3.70
- served with a lime wedge	
Skinny Lager 33cl 4%	£3.70
- 89 cal, vegan, vegetarian, gluten free	
Warsteiner Fresh non-alcoholic	£3.00

..... C i d e r

Draught

Aspall 5.5%	£4.40
Mortimer's Orchard 5%	£4.35

Bottle

Rekorderlig 4%	£4.60
Wild Berries	
Strawberry & Lime	
Spiced Plum	

Softs

All served over ice with the perfect fresh garnish

Luscombes 270ml	£2.95	Frobishers Juices 250ml	£2.55
Ginger Beer with lime		Orange with orange	
Wild Elderflower Bubbly with lemon		Apple with lime	
Sicilian Lemonade with lemon		Bumbleberry with seasonal berries	
St Clements Orange & Lemon with orange		Cranberry with lime	
Raspberry Crush with seasonal berries		Pineapple with lime	
Fever-Tree Tonics 200ml	£2.10	Tomato with lemon	
Premium Indian with lime		Fentimans	
Naturally Light with lime		Pink Grapefruit Tonic 125ml with lemon	£1.70
Mediterranean with lemon		Dandelion & Burdock 275ml with lime	£2.80
Sicilian Lemon with lemon		Rose Lemonade 275ml with berries	£2.80
Elderflower with orange		Appletiser 275ml with lime	£2.75
Aromatic with lemon		Coca Cola 330ml with lime	£2.05
		Diet Coca Cola 330ml with lime	£1.95

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	Latte	£2.95
Espresso	single £2.25 double £2.65	Mocha	£3.05
Macchiato	£2.65	Liqueur coffee	from £6.00
Americano	£2.75	please ask for our selection	
Cappuccino	£2.95		

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

Chocolate

Hot chocolate	£3.05	Signature hot chocolate topped with whipped cream and chocolate shavings	£3.75
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