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## WHITE WINE

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	175ml	250ml	Bottle
<b>Solander Chardonnay, Australia</b>	£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: homemade chicken breast burger or battered fish			
<b>Ca'di Ponti Grillo, Italy</b>	£4.15	£5.80	£16.50
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 our tasty nibbles, smoked cod fillet or panzanella salad			
<b>Concha y Toro Sauvignon Blanc, Chile</b>	£4.30	£6.00	£17.00
Elegant and delicate aromas, with fruity and citrus notes. Fresh and balanced with good acidity			
Food Match: the falafel burger or house Caesar salad			
<b>La Delfina Pinot Grigio, Italy</b>	£5.10	£7.15	£20.45
Typical Pinot Grigio characters of citrus fruits, zesty green apple and pear. Light, fresh and fragrant with just a hint of spice			
Food Match: roasted pumpkin, squash and beetroot potato gnocchi			
<b>Saint Marc Reserve Grenache Blanc, France</b>	£5.80	£8.15	£23.50
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: our 'taste of the sea' medley			
<b>Mirror Lake Sauvignon Blanc, Marlborough, New Zealand</b>	£6.55	£9.20	£26.70
Tantalising aromas and flavours of gooseberry and passionfruit. Deliciously refreshing, with a clean flavour and a prolonged finish			
Food Match: the fish platter or vegetable platter			

**Also available in 125ml measures, please ask**

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# WHITE WINE

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## **Bottle**

### **Running Duck Chenin Sauvignon Organic, South Africa**

£20.50

Organic, vegan, vegetarian and Fair for Life, named after the ducks that patrol the vineyard! Pineapple and citrus flavours and aromas

Food Match: great with savoury or spicy food

### **Domaine de Vedilhan Viognier, France**

£23.50

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 house Caesar salad

### **El Coto Rioja Blanco, Spain**

£25.00

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: fishmonger's platter or our 'taste of the sea'

### **Caparrone Pecorino, Colline Pescaresi, Italy**

£26.00

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: roasted pumpkin, squash and beetroot potato gnocchi

### **Sancerre Domaine Michel Girard, France**

£37.50

A Sancerre with great depth of fruit, the lively aromas often found in Sauvignon have been skilfully restrained, allowing layers of green apples and lemons to show through

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

### **Chablis William Fevre, Burgundy, France**

£37.50

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: fishmonger's platter or the 'taste of the sea'

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## RED WINE

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	175ml	250ml	Bottle
<b>Solander Shiraz, Australia</b>	£3.95	£5.50	£15.50
Smooth and full bodied, with dark, delicious, berry fruit and a spicy warmth Food Match: our homemade beef burger			
<b>Ca'di Ponti Nero d'Avola, Italy</b>	£4.15	£5.80	£16.50
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 a selection of tasty nibbles			
<b>Concha y Toro Merlot, Chile</b>	£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 falafel and mushroom burger or pork belly			
<b>Saint Marc Reserve Cabernet Sauvignon, France</b>	£5.80	£8.15	£23.50
From the heart of the Languedoc, comes this lovely wine bursting with black, lush fruits and silky, spicy warmth to finish Food Match: the poached and roasted saddle of Pendle lamb			
<b>Vistamar Sepia Reserve Malbec, Chile</b>	£6.00	£8.45	£24.40
Bags of blueberry, blackberry and cherry flavours and aromas, with touches of vanilla and toffee Food Match: all our chargrilled steaks			
<b>Paternina Banda Azul Crianza Rioja, Spain</b>	£6.55	£9.20	£26.70
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: pan fried Goosnargh duck breast or the Millstone butcher's platter			

**Also available in 125ml measures, please ask**

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# RED WINE

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## 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: honey glazed pork belly or the chicken breast burger

### **The Black Craft Shiraz, Australia**

£26.50

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**

£27.00

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 or the Tandoori chicken breast

### **Monte Real Reserva Rioja, Spain**

£33.00

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: pan fried Goosnargh duck breast or the Pendle lamb

### **Valpolicella Classico Superiore Ripasso, Nicole Fabiano, Italy**

£35.00

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: roasted pumpkin, squash and beetroot potato gnocchi

### **Chateauneuf du Pape Domaine Chante Cigale, France**

£38.50

Big, bold full-bodied wine, with rich colours and ripe flavours of black fruits, black olives and spicy hints - dark, decadent and delicious

Food Match: the cheese board or butcher's platter

## ROSE WINE

	175ml	250ml	Bottle
<b>Ancora Chiaretto Rose, Italy</b>	£4.20	£5.90	£16.70
A delicate aromatic wine, made with one of Italy's great red grapes, the Barbera. Full of fresh berry and citrus fruit Food Match: roasted pumpkin, squash and beetroot potato gnocchi			
<b>Burlesque White Zinfandel, California</b>	£4.85	£6.80	£19.40
Strawberry ice cream and red berry jam flavours, give a rose that's sweet, yet still packs a punch Food Match: pan fried cod loin or Tandoori chicken breast			
<b>La Delfina Pinot Grigio Blush, Italy</b>	£5.10	£7.15	£20.45
Summer fruit flavours on the palate, with a hint of spice and a touch of sweetness on the finish Food Match: smoked cod fillet, panzanella salad or fishmonger's platter			
<b>Also available in 125ml measures, please ask</b>			
<b>Côtes-du-Rhône Villages La Ruchette Doree Rose, France</b>			- £23.00
Vibrant, luscious full fruit flavours of redcurrants and strawberries, with wild flower aromas Food Match: Millstone or vegetable platter or 'taste of the sea'			

## CHAMPAGNE AND SPARKLING

### Prosecco Romeo Spumante, Italy

Full and rich with flavours of apple, lemon and grapefruit

125ml £4.25    Bottle £23.50

### Louis Roederer NV, France

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

Bottle £53.50

### J Lemoine Brut NV, France

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

Bottle £42.00

### Laurent-Perrier Cuvee Rose, France

Aromas and flavours of raspberries and black fruits with a superb long finish

Bottle £67.50

### Louis Roederer Cristal, France

Silky smooth with an explosion of ripe fruits, white chocolate and caramel

Bottle £230.00

Italian sparkling wine is not all about Prosecco, as leading Franciacorta producer Ferggettina and skillful winemaker Roberto Gatti has proved time and time again. Ferggettina's uniquely shaped bottle is not only stunning, its larger surface area means the wine when matured has a fabulous complexity – Italy's answer to champagne

### Ferggettina Franciacorta Milleci Brut DOCG, Italy

Italian vintage sparkling wine. Elegant with flavours of lemon and brioche

Bottle £36.00

### Ferggettina Franciacorta Rose Brut DOCG, Italy

Wonderful aromas and flavours of berries and toast - a charming wine

Bottle £36.00

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## SPARKLING COCKTAILS

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### **Chambord Royale**

Spumante prosecco and decadent Chambord black raspberry liqueur

£6.50

### **G&P**

Spumante prosecco, Tanqueray gin, fresh cucumber and mint

£6.50

### **Elderflower Spritz**

Spumante prosecco, St Germaine Elderflower liqueur, soda, fresh lime and mint

£7.50

### **Bakewell Berry Spritz**

Spumante prosecco, Disaronno, Bols Crème de Cassis and soda

£7.00

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## CLASSIC COCKTAILS

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### **Negroni Sevilla**

Tanqueray Flor de Sevilla gin, Campari and iconic Martini Rosso

£7.50

### **Blood Orange Cosmopolitan**

Whitley Neill Blood Orange vodka, Cointreau, cranberry juice and fresh lime

£7.50

### **Bramble Berry**

Whitley Neill Raspberry gin, Bols Crème de Cassis and fresh lemon juice

£7.50

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# GIN

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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

£8.55

Fever-Tree Premium Indian

### **Hendrick's**

with cucumber

£8.35

Fever-Tree Elderflower

### **Botanist**

with lime

£8.85

Fever-Tree Elderflower

### **Bloom**

with seasonal berries

£8.55

Fever-Tree Elderflower

### **Sipsmiths**

with lime

£8.55

Fever-Tree Aromatic

### **Brokers**

with seasonal berries

£7.95

Fever-Tree Mediterranean

### **Chase Elegant**

with lemon

£8.55

Fever-Tree Elderflower

## CITRUS - FRUITY

### **Whitley Neill**

#### **Raspberry**

with seasonal berries

£8.55

Fever-Tree Naturally Light

### **Tanqueray Flor De Sevilla**

with orange

£8.55

Fever-Tree Mediterranean

### **Brockmans**

with orange and seasonal berries

£8.85

Fever-Tree Sicilian Lemon

### **Bulldog**

with lemon and seasonal berries

£8.55

Fever-Tree Mediterranean

### **Tanqueray No.10**

with lemon

£8.50

Fever-Tree Sicilian Lemon

### **Whitley Neill**

#### **Blood Orange**

with orange

£8.55

Fever-Tree Naturally Light

### **Tanqueray Export**

with lime

£7.95

Fever-Tree Aromatic

### **Whitley Neill**

#### **Quince**

with orange

£8.55

Fever-Tree Naturally Light

## SPICY - SAVOURY

### **Whitley Neill**

#### **Rhubarb & Ginger**

with lemon

£8.55

Fever-Tree Naturally Light

### **Blackwoods Vintage**

with thyme and orange

£7.95

Fever-Tree Sicilian Lemon

### **Opihr**

with orange

£8.35

Fever-Tree Aromatic

### **Sipsmith Sloe**

with orange

£8.85

Fever-Tree Sicilian Lemon

### **Bombay Sapphire**

with lime

£7.95

Fever-Tree Mediterranean

### **Thomas Dakin**

with orange

£8.55

Fever-Tree Mediterranean

### **Whitley Neill**

with orange

£8.35

Fever-Tree Premium Indian

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## V O D K A

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<b>A selection of our favourite vodkas</b>	<b>50ml</b>	<b>25ml</b>
Reyka Icelandic	£6.10	£3.10
Chase	£6.90	£3.90
Absolut	£6.10	£3.10
Grey Goose	£7.25	£4.25
Whitley Neill Blood Orange	£6.60	£3.60
Zubrowka Bison Grass	£6.70	£3.70

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## W H I S K Y ( E Y )

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<b>A selection of our favourite malts and blends</b>	<b>50ml</b>	<b>25ml</b>
Lagavulin 16yo Islay	£7.85	£4.85
Dalwhinnie 15yo Highlands	£7.25	£4.25
Laphroaig 10yo Islay	£7.25	£4.25
Balvenie Doublewood 12yo Speyside	£7.00	£4.00
Bunnahabhain 12yo Islay	£7.35	£4.35
Monkey Shoulder Speyside	£6.95	£3.95
Talisker 10yo Isle of Skye	£7.20	£4.20
Macallan Gold Speyside	£6.90	£3.90
Glenfiddich 12yo Highlands	£6.85	£3.85
Oban 14yo Highlands	£7.05	£4.05
Isle Of Jura 10yo Islands	£6.85	£3.85
Glenlivet 12yo Speyside	£7.05	£4.05
Highland Park 12yo Islands	£6.85	£3.85
Bells	£6.05	£3.05
Famous Grouse	£6.35	£3.35
Jameson Irish	£6.05	£3.05

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## R U M

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<b>Our range has something for everyone</b>	<b>50ml</b>	<b>25ml</b>
Kraken Black Spiced	£6.90	£3.90
Appleton Estate Signature Blend	£6.70	£3.70
Havana Club Anejo Especial	£6.50	£3.50
Captain Morgan Spiced	£6.40	£3.40
Bacardi Carta Blanca	£6.30	£3.30

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## AFTER DINNER DRINKS

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Relax and unwind with one of our after dinner drinks.

Served neat or over ice

	50ml	25ml
Woodford Reserve bourbon	£6.80	£3.80
Hennessy XO cognac	£18.50	£9.25
Remy Martin VSOP cognac	£7.25	£4.25
Hennessy VS cognac	£6.55	£3.55
Courvoisier VS cognac	£6.45	£3.45
Disaronno	£6.20	£3.20
Drambuie	£6.25	£3.25
Grand Marnier	£6.35	£3.35
Sambuca	£6.25	£3.25
Frangelico hazelnut liqueur	£6.75	£3.75
Limoncello	£6.75	£3.75
Baileys (50ml)	£3.90	-
Chambord black raspberry liqueur	£6.45	£3.45
Cointreau	£6.35	£3.35
St Germaine Elderflower liqueur	£6.75	£3.75

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## DESSERT WINE

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

## PORT

Served with or without a slice of lemon	50ml	25ml
Taylors LBV (Late Bottle Vintage)	£6.70	£3.70
Cockburn's Fine Ruby port	£6.35	£3.35

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## ALES AND BEERS

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**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%	£3.65
Thwaites Original bitter 3.4%	£3.30
Birra Moretti lager 4.6%	£4.60
Heineken lager 5%	£4.15
Pravha pilsner 4%	£3.80
Carlsberg Export lager 4.8%	£4.05
Guinness stout 4.1%	£4.25

### **Bottle**

Brooklyn lager 35cl 5.2%	£4.90
Peroni Nastro Azzurro 33cl 5.1%	£4.20
Corona Extra 33cl 4.5%	£3.75
- served with a lime wedge	
Skinny Lager 33cl 4%	£3.75
- 89 cal, vegan, vegetarian, gluten free	
Warsteiner Fresh non-alcoholic	£3.15

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## CIDER

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### **Draught**

Aspall 5.5%	£4.65
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### **Bottle**

Rekorderlig -	£4.60
Passionfruit 4%	
Wild Berries 4%	
Mango & Raspberry 4%	
Strawberry & Lime 4%	
Spiced Plum 4%	
Pear 4.5%	

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## S O F T S

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**All served over ice with the perfect fresh garnish**

### Luscombes 270ml

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

### Frobishers Fusions 275ml

Orange & Passionfruit with orange	£2.50
Apple & Raspberry with lime	£2.50
Apple & Mango with lemon	£2.50

### Fentimans 275ml

Dandelion & Burdock with lime	£3.00
Rose Lemonade with seasonal berries	£3.00

### Fever-Tree Tonics 200ml

Premium Indian with lime	£2.15
Naturally Light with lime	£2.05
Mediterranean with lemon	£2.15
Sicilian Lemon with lemon	£2.15
Elderflower with orange	£2.15
Aromatic with lemon	£2.15

Appletiser 275ml with lime	£2.75
Coca Cola 330ml with lime	£3.20
Diet Coca Cola 330ml with lime	£2.90

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