

# DRINKS MENU

## *From the Taps*

- Peroni* 5.4
- Grolsch* 4.5
- Fosters* 4
- Thatchers Gold* 3.9
- Thatchers Haze* 4
- Thatchers Dry* 4.3
- Meantime Pale Ale* 5.2
- Wild Beer Quantic IPA* 4.7
- Beavertown Neck Oil IPA* 5.6
- Local Cask Ale (Ask us whats on)* 4

## *From the Bottle*

- Chew Valley Blackbird Cider* 5
- Lilley's Fruit Cider* 5.3
- Corona* 4
- Budweiser* 3.9
- Heineken 0.0%* 3

***WHITE WINE*** ..... ***175ml*** ***250ml*** ***Bottle***

<i>Quebradas Sauvignon Blanc, Chile</i>	<i>4.10</i>	<i>5.60</i>	<i>16.50</i>
<i>Val Colombe Viognier, France</i>	<i>4.70</i>	<i>5.90</i>	<i>18.50</i>
<i>Landings Colombar-Chardonnay, Aus</i>	<i>5.30</i>	<i>7.10</i>	<i>21.00</i>
<i>Picpoul de Pinet, La Viste, France</i>	<i>5.80</i>	<i>7.90</i>	<i>23.50</i>
<i>Gianni Tessari Pinot Grigio, Italy</i>	<i>6.30</i>	<i>8.60</i>	<i>25.50</i>
<i>Oldenburg 'CL' Chardonnay-Chenin, S.A</i>			<i>27.50</i>
<i>Hunter's Sauvignon Blanc, Marlborough, New Zealand</i>			<i>28.50</i>
<i>Petit Chablis, Domaine Louis Moreau, Burgundy, France</i>			<i>37.50</i>

***ROSE WINE*** ..... ***175ml*** ***250ml*** ***Bottle***

<i>Les Bêtes Rousses, France</i>	<i>4.10</i>	<i>5.60</i>	<i>16.50</i>
<i>Charlie Zin, White Zinfandel, U.S.A</i>	<i>4.90</i>	<i>6.40</i>	<i>18.50</i>
<i>Récital Gavoty, Cotes De Provence, France</i>	<i>6.30</i>	<i>8.60</i>	<i>25.50</i>

***RED WINE*** ..... ***175ml*** ***250ml*** ***Bottle***

<i>Rosso di Salento, Signum, Puglia, Italy</i>	<i>4.10</i>	<i>5.60</i>	<i>16.50</i>
<i>Peyrasse Grenache-Syrah, France</i>	<i>4.70</i>	<i>5.90</i>	<i>18.50</i>
<i>Valdevina Malbec, Argentina</i>	<i>5.70</i>	<i>7.50</i>	<i>22.50</i>
<i>Stoneburn Pinot Noir, Marlborough, N.Z</i>	<i>6.20</i>	<i>8.20</i>	<i>24.50</i>
<i>Comte de Baulieu, Haut Medoc, Bordeaux, France</i>			<i>26.50</i>
<i>Château Courac, Côtes du Rhône, France</i>			<i>28.50</i>
<i>Rioja Crianza, Bodegas Ortega Ezquerro, Spain</i>			<i>31.50</i>
<i>Diemersdal 'Private Collection', South Africa</i>			<i>39.50</i>

***SPARKLING WINE & CHAMPAGNE*** ..... ***125ml*** ***Bottle***

<i>Arcobello Prosecco Brut, Treviso, Italy</i>		<i>4.90</i>	<i>25.00</i>
<i>Laurent Perrier 'La Cuvée' Brut, Champagne, France</i>			<i>60.00</i>
<i>Dom Perignon, Champagne, France</i>			<i>195.00</i>

# *DRINKS MENU*

## *COCKTAIL MENU*

*White Chocolate & Winter Berry  
Martini*

*Negroni*

*Dark & Stormy*

*Espresso Martini*

*Aperol Spritz*

*Moscow Mule*

*All 7.50*

# *DESSERT MENU*

## *Sticky Date Pudding*

*With Toffee Sauce & Banoffee Ice-Cream*

6.5

## *Warm Chocolate Fudge Cake*

*with Salted Caramel Truffles & Popping Candy*

6.5

## *Clementine Cheesecake*

*With Redcurrants*

6.5

## *Cheese Board*

*Local Cheeses served with Crackers, Pickles, Chutney*

10