



# Drinks

## Wine

175ml – 250ml – Bottle  
125ml measures on request



### Red



**Feudo dei Venti Nero d'Avola**   Sicily  
*Translates as 'The black grape of Avola'. Not sure how relevant that is but Sicily's secret is out...*  
5.75 – 8.25 – 24


**Red Bridge Shiraz**   South Australia  
*James bought a few cases of this for his own personal drinking, so we might not have any in stock.*  
6.50 – 9.50 – 27.50



**Vega del Rayo Rioja**   Rioja  
*In Rioja there is an annual wine fight in the town. We don't advocate violence, but we do advocate bloody good Rioja.*  
7.25 – 10.50 – 30

**El Viejo del Valle Pinot Noir**  Valle Central  
*We listed 'The Old Man of the Valley' because we've aged about 10 years over lockdown and the wine was pretty decent.*  
7.75 – 11.25 – 33



**Linteo Primitivo Appassimento**   Puglia  
*We dare you to try this and not fall in love with it. A classic bold Primitivo goes a long way with us.*  
9.50 – 11.75 – 35

**Cruz Alta Malbec Reserve**   Mendoza  
*Malbec is grown hundreds of meters above sea level. We don't know why they do that, but it'll make steak melt in your mouth.*  
9.75 – 13.50 – 40

**Loro Langhe Nebbiolo Rosso**   Piedmont  
*The bottle is so heavy you may think there's some left at the bottom. You've drunk it all – it's time to order another!*  
48



**Château Beaumont**   Bordeaux  
*Probably needs decanting. Probably also needs a cigar, roaring fire and a couple of £50 notes in the back pocket. Treat yourself, you deserve it.*  
60



**Le Corti Amarone della Valpolicella**   Verona  
*A truly fantastic dry, bold red from Italy. The hard bit is making this wine, the easy bit is drinking it.*  
80

**Morey-St-Denis 1<sup>er</sup> Cru Les Sorbets**   Burgundy  
*Buy this – it saves you having to ask for a Gevrey-Chambertin or a Chambolle-Musigny, neither of which we have yet.*  
100

**Château Lagrange St-Julien '09**   Bordeaux  
*If you only had one place left on the list, what would you select? We chose a fine 2009 Bordeaux. A truly magnificent vintage.*  
115



### Rosé

**Reine Des Fleurs Grenache Noir**   Languedoc  
*This light rosé is perfect for the summer, slightly sweeter with tastes of strawberries, cream accompanying floral notes.*  
6.50 – 9.50 – 27.50



**Etoile de Mer Cinsaut**   Pays d'Oc  
*Translates as 'Star of the Sea' but we do not recommend attempting a swim following a few bottles of this.*  
7.25 – 10.50 – 30

**Gavotte Provence**   Provence  
*You started tonight with 3 bottles of Perrier didn't you?*  
40

### White



**Corte Dei Mori Vermentino**   Sicily  
*Remember Pinot Grigio? Please don't ask for any, this is better.*  
5.75 – 8.25 – 24


**Riebeek Cellars Chenin Blanc**  Swartland  
*Old bush vines, natural yeasts. Yeah, we don't know what that means either but it's going to go well with your chicken.*  
6.50 – 9.50 – 27.50



**Arrowhead Block Chardonnay**   South Australia  
*Contrary to popular belief, Chardonnay production didn't actually stop in the 70's and were going to prove it.*  
7 – 10 – 29



**Les Courtines Grand Reserve Blanc**   Gascony  
*Refreshing aromas & a palate brimming with passionfruit & gooseberry – go on, give it a try!*  
7.75 – 11.25 – 33

**Lanark Lane Sauvignon Blanc**   Marlborough  
*It's come all the way from New Zealand, so we hope it's good!*  
9.50 – 11.75 – 35

**Papagiannakos Assyrtiko**   Attika  
*We don't know how to pronounce it either so best of luck. The Greek 'Chablis' works for us.*  
43

**Vento'z Alvarinho**   Minho  
*Imagine feet in a rockpool under the Portuguese sun, eating asparagus, life is sublime.*  
45

**Domaine Durand Sancerre Vieilles Vignes**   Loire  
*We drank 27 bottles of wine and this was our favourite. A glass of Sancerre is also an acceptable form of staff tip.*  
50

**Meursault Domaine du Pavillon**   Burgundy  
*Anything but Chardonnay! This is everything and Chardonnay, it's Meursault from one of the finest wine regions in the world.*  
90

### Sparkling

125ml – Bottle

Ask a member of the team for our Cocktail & Mocktail Menus

## La Tordera Saomi Prosecco <sup>VE</sup> Veneto

Fourth generation family making a pretty good wine from the Saomi vineyard.

7.50 – 38

## François Lavergne Brut <sup>VE</sup> Champagne

Made in the Côte de Blancs – one of the gems of the Champagne region. If you came in looking for something unique from a small batch Champagne farmer here it is.

65

## Laurent–Perrier La Cuvée Brut <sup>VE</sup> Champagne

For those of you that don't really care how much wine costs look no further.

80

## Fortified

**Martini** Rosso 15% / Dry 15% / Extra Dry 15%

**Nectar Pedro Ximenez Sherry** 15%

**Fernando de Castilla** Fino Sherry 15%

**Graham's** 10 Year Old Tawny Port 20%

**Warre's** 1997 Vintage Port – 20%

## Draught

**Peroni Nastro Azzuro** – Lager 5%

**Grolsch Pilsner** – Lager 4%

**Meantime Cutty Haze- Hazy** Session IPA 4%

**Wild Beer Bible** – Gluten Free Mosaic Pale Ale 4.2%

**Table Beer** – 2.4% – 3.2% – *please ask about today's variety*

**Guinness** – Irish Stout 4.2%

**Cornish Orchards Gold** – Cider 4.5%

**Dark Star Hophead** – Golden Cask Ale 3.8%

**Gritchie English Lore** – Amber Pale Cask Ale 4%

**Guest Ale**– *please ask about today's cask ale.*

**Cornish Orchard Fruit Cider (500ml Bottle)** – *Cherry &*

*Blackberry or Raspberry & Elderflower 4%*

## Soft

### Draught

Coca-Cola / Diet Coke / Schweppes Lemonade

### Sparkling Soft Drinks

**Fever Tree Tonic** Premium / Light / Mediterranean / Rhubarb & Raspberry / Ginger Ale / Lemon Tonic / Elderflower Tonic

**Bottle Green** Apple Pressé

**Luscombe** Elderflower Pressé / Rhubarb Crush / Ginger Beer /Raspberry Crush

### Juice

Orange / Apple / Pineapple / Tomato / Pink Grapefruit / Cranberry / Passionfruit

**Frobishers** Apple & Raspberry / Orange & Passionfruit

## Gin

**James Gin** Asian Parsnip / American Mustard / London Drizzle 40%

**Downton Distillery** Explorer's Gin London Dry 44%

**Mounters** 13 Shaftesbury Dry 42%

**Shroton Fair** Dorset Zummit Dry 42%

**Salcombe** Start Point 44%/ Saint Marie Dry Rosé 41.4%

**Conker** Dorset Dry 40%

**Hendricks** 41%

**Rock Rose** Dry Gin 45%

**Whitley Neill** Raspberry/Rhubarb & Ginger 43%

## Whisk(e)y, Vodka and Rum

**Johnnie Walker** Red Label, Blended 40%

**Isle of Jura** 10 Year Old, Single Malt 40%

**Dalwhinnie** 15 Year Old, Single Malt 43%

**Talisker** 10 Year Old, Single Malt 45.8%

**Laphroaig** 10 Year Old, Single Malt 40%

**Penderyn** Madeira Finish, Single Malt 46%

**Jamesons** Triple Distilled, Blended 40%

**Jack Daniels** Tennessee, Bourbon 40%

**Liberty Fields** Apple Vodka 40%

**Holy Grass** Thurso River Vodka 41.5%

**Havana Club** 3 <sup>v.o.</sup> Rum / 7 <sup>v.o.</sup> Rum 40% / Spiced 40%

**Mapmakers** Spiced Coastal Rum 40%

## Liqueurs & Cognac

**Pimms** No.1 25% / **Aperol** 11% / **Campari** 25% / Chambord 16%

**Bailey's** Irish Cream 17% / **Tia Maria** 20% / **Cointreau** 40%

**Disaronno** Amaretto 28%

**Martell** VS Cognac 40%

**Maxime Trijol** XO Premier Cru Cognac 40%

## No & Low Alcohol

**Salcombe** New London Light First Light Dry / Aegean Sky / Midnight Sun Alcohol Free 'Gin'

**Everleaf** Marine / Mountain Alcohol Free 'Gin'

**Caleño** Dark & Spicy/Light & Zesty No Alcohol 'Rum'

**Lyre's** American Malt / Coffee Originale Alcohol Free

**Divine** Vesta Golden Ale 0.5%

**Freedamm** Alcohol Free, Gluten Free Lager

**Drop Bear Beer Co.** Tropical IPA 0.5%

**Guinness** 0.0%

**Sheppy's** Low Alcohol Cider 0.5%

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