



# Drinks


## Wine


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


### Red


Feudo dei Venti Nero d'Avola <sup>VE</sup>  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 <sup>VE</sup>  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

El Viejo del Valle Pinot Noir <sup>VE</sup>  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


Linto 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 <sup>VE</sup>  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!*  
50


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.*  
65


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 <sup>VE</sup>  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?*  
9.75 – 13.50 – 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 <sup>VE</sup>  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


La Huppe Du Midi Organic Chardonnay  Pays d'Oc  
*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 <sup>VE</sup>  Marlborough  
*It's come all the way from New Zealand, so we hope it's good!*  
9.50 – 11.75 – 35

Papagiannakos Assyrtiko <sup>VE</sup>  Attika  
*We don't know how to pronounce it either so best of luck. The Greek 'Chablis' works for us.*  
46

Vento'z Alvarinho  Minho  
*Imagine feet in a rockpool under the Portuguese sun, eating asparagus, life is sublime.*  
50

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.*  
55


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.*  
95


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

## Sparkling

125ml – Bottle

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  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%

Gonzalez Byass 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 3.4%

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%

Wayland's Six Penny Best – Best Bitter Cask Ale 3.8%

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

Cornish Orchard Fruit Cider (500ml Bottle) – *please ask for available flavour(s).*

## 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% or Asian Parsnip Navy Strength 57%

Mounters 13 Shaftesbury Dry 42%

Shroton Fair Dorset Zummit Dry 42%

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

Hendricks 41%

Rock Rose Dry Gin 45%

Whitley Neill Raspberry / Rhubarb & Ginger 43%

## Whisky, 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%

Jack Daniels Tennessee, Bourbon 40%

Black Cow Dorset Vodka or Strawberry Vodka 40%

Holy Grass Thurso River Vodka 41.5%

Havana Club 3 <sup>Y.O.</sup> Rum / 7 <sup>Y.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 Mountain Alcohol Free 'Gin'

Lyre's American Malt / Coffee Originale / Dark Cane / White Cane

Divine Vesta Golden Ale 0.5%

Freedamm Alcohol Free, Gluten Free Lager

Drop Bear Beer Co. Tropical IPA 0.5%

Guinness 0.0% Irish Stout

Sheppy's Low Alcohol Cider 0.5%

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