



# 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


**Garnacha Mirador de la Sierra**  Navarra  
*Is Navarra the poor relation to Rioja? This wine shows why the Spanish love the wines from the region next to Rioja. Subtle, soft, flavour packed without being heavy...*  
7.20 – 10.50 – 30


**Cumbres Reserve Pinot Noir**  Cachapoul  
*Can Chile claim to be the best country to produce wine due to climate, the Oceans and mountain range influences? Who cares when they produce wine like this...Declicious*  
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


**Lacrimus Rioja Crianza**  Rioja  
*In Rioja they host an annual wine fight in the local town. We don't advocate violence, but we do advocate good Rioja! -45*


**Moulin a Vent Famille Perrachon**  Beaujolais  
*There's Beaujolais Nouveau and then there is this! Polar opposite of the grape juice we used to get on the third Thursday in November. - 48*

**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! -50*


**Château Beaumont**  Bordeaux  
*Probably needs decanting. Probably also needs a cigar, roaring fire and a couple of £50 notes in the back pocket. -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  
*A truly fine red from Burgundy, hard to make, very easy to drink. - 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

### White

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

**Riebeeck 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


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


**Macon Blanc Villages, Famille Perrachon**  Burgundy  
*Imagine your feet in a rock pool under the sun, eating asparagus, drinking white Burgundy, life is sublime. - 42*

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

**Roero Arneis, Villadoria**  Piedmont  
*Northern Italian wine, aromatic and full of Italian style. Peaches, citrus with a hint of almonds – 48*

**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** 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 / Passioinfruit

**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 4.2%

**Shroton Fair** Dorset Zummit Dry 4.2%

**Salcombe** Start Point 4.4%/ Saint Marie Dry Rosé 4.1.4%

**Rock Rose** Dry Gin 4.5%

**Whitley Neill** Rhubarb & Ginger 4.3%

## Whisky, Vodka and Rum

**Johnnie Walker** Red Label, Blended 4.0%

**Isle of Jura** 10 Year Old, Single Malt 4.0%

**Dalwhinnie** 15 Year Old, Single Malt 4.3%

**Talisker** 10 Year Old, Single Malt 4.5.8%

**Laphroaig** 10 Year Old, Single Malt 4.0%

**Penderyn** Madeira Finish, Single Malt 4.6%

**Jack Daniels** Tennessee, Bourbon 4.0%

**Black Cow** Dorset Vodka or Strawberry Vodka 4.0%

**Holy Grass** Thurso River Vodka 4.1.5%

**Havana Club** 3 <sup>Y.O.</sup> Rum / 7 <sup>Y.O.</sup> Rum 4.0% / Spiced 4.0%

## Liqueurs & Cognac

**Pimms** No.1 2.5% / **Aperol** 11% / **Campari** 2.5% / **Chambord** 1.6%

**Bailey's** Irish Cream 1.7% / **Tia Maria** 2.0% / **Cointreau** 4.0%

**Disaronno** Amaretto 2.8%

**Martell** VS Cognac 4.0%

**Maxime Trijol** XO Premier Cru Cognac 4.0%

## 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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