

WINE

MEASURES

Glass - 175ml / Large Glass - 250ml
Carafe - 500ml / Bottle - 750ml
Sparkling - 125ml

SPARKLING

Carpene Malvolti Prosecco di Conegliano.
Fruity and appealing with a floral bouquet
and a lingering finish. NV £6.25/£30.00

Champagne Jean Paul Deville. Rich and full but
delightfully balanced with a clean finish.
NV £8.50 /£45.00

Nyetimber Classic Cuvée. Finest English
sparkling wine. 2009 £5.00

GOOD WHITE

Verdejo “Casa Maria”, Spain. Light citrus and
unoaked. 2013 £4.75/£6.00/£16.75

Trebbiano, Pinot Bianco, Il Sacrato, Italy.
Clean minerality with white flower freshness
and tropical fruits. 2013 £4.90/£6.60/£18.00

Sauvignon Blanc Casa Azul, Chile.
Light, zesty and crisp. Matched to light
starters. 2014 £5.10/£6.90/£19.00

Chardonnay Henri Nordoc, France. Medium
bodied with weight and texture, but not fat or
creamy. It would add some glamour to a
macaroni cheese. 2013 £6.00/£8.35/£22.50

...ONE OF OUR FAVOURITES

Jane Ventura Blanc Seleccion, Spain. Delicious
and intriguing blend of local varieties, Xarello,
Malvasia de Sitges, Garnacha Blanca and
Macabeo. Fruity, with clear minerality and
good acidity. 2013 £6.50/£9.00/£25.00

GREAT WHITE

Pinot Grigio Sacchetto Venezia Giulia, Italy.
Unoaked Veneto wine, with orchard fruit and
spice flavours. 2013 £6.10/£8.25/£23.50

Picpoul de Pinet “L’Enfant Terrible”.
Languedoc, France. To a fishy dish, it’s as
zingy, immediate and refreshing as a wedge
of lemon. 2012 £7.00/£9.00/£26.00

Sauvignon Blanc, Framingham, New Zealand.
Classic in style with balanced passion fruit
and grapefruit. 2013 £7.60/£10.00/£29.00

Albariño Abadia de San Campio, Bodegas Terras
Gauda, Spain. Medium body, with expressive
white peach and orange fruit. Great for meaty
fishes or pork. 2013 £7.60/£10.00/£29.00

BRILLIANT WHITE

Gavi Di Gavi, Fossili, San Silvestro, Italy.
Lovely citrus and apple characteristics with a
hint of spice. Fantastic with fish. 2013 £35.00

Chablis, Domaine Jean Goulley, France.
Pronounced mineral character, steely, long
and elegant. Classic Chablis. 2012 £38.50

Meursault “Limozin” Domaine Rene
Monnier, Burgundy, France. Full body and
flavour, rich texture. Poised and perfect for
roast chicken. 2011 £48.00

WINE

ROSÉ

Côtes du Rhône Rosé d’une Nuit, Domaine
Charité, France. Certified Organic farming
of Syrah and Cinsault grapes and wild yeast
fermentation make for a dry, easy to drink rosé.
By glass or carafe. 2013 £6.00/£8.35/£15.60

Chateau d’Ollieres Provence, Coteaux Varois-
en-Provence, France. Perky with floral fruit and
refreshing spiciness. 2013 £6.50/£9.00/£25.00

GOOD RED

Tempranillo “Albizu”, Albergada, Spain.
A pretty, primary, medium bodied, redberry
fruity red. 2013 £4.75/£6.00/£16.75

Merlot, Henri Nordoc, France. Bigger, blacker
red than the Tempranillo. Medium bodied and
dry. 2013 £5.10/£6.90/£19.00

Pinot Noir, Vina Edmara, Central Valley,
Chile. A fragrant, spicy, fruity red, medium
bodied and unoaked. 2013 £6.10/£8.10/£23.00

Malbec, Santa Julia, Argentina. Organic ripe
red fruits with notes of tobacco, vanilla and
chocolate. Its fruity and not overly heavy.
2013 £7.00/£9.00/£26.00

...ONE OF OUR FAVOURITES

Marcillac “Io Sang del Pais”, France. Lo Sang
del Pais is Occitan dialect meaning “The blood
of the country”. This wine is a classic
representation of the soil, the micro climate and
the grape variety, Mansois. A healthy purple-red
colour, soft berry fruit flavours with a touch of
mineral and refreshing stalkiness.
2013 £6.50/£9.00/£25.00

GREAT RED

Cabernet Sauvignon, Vinum, Stellenbosch,
South Africa. Intelligent oak aging adds hints
of cigar box and mocha to the blueberry and
cherry fruit. 2011 £7.25/£9.50/£27.00

Sangiovese Cabernet, Dogajolo Rosso,
Tuscany. Full bodied, carefully blended red.
Chianti grape brings acidity and red fruit
flavours; the Cabernet: tannin and black fruit.
2012 £7.25/£9.50/£27.00

Rioja, Hacienda Grimon Crianza, Alta, Spain.
Ruby coloured, ripe and rich black fruity
flavours. Enriching red, the kind of wine you
want to come in from the cold to. 2011 £28.00

Crozes Hermitage, Domaine de la Ville
Rouge, Rhone, France. Perfumed and
floral to smell, fruity and black peppery to
taste. A full bodied red, bliss with beef and
Yorkshires. 2011 £30.00

BRILLIANT RED

Savigny-les-Beaune, Jean-Jacques Girard,
France. Pinot Noir, fresh and complex with
lots of strawberry fruit flavour. 2011 £39.00

St Emilion Grand Cru, Chateau Boutisse,
Bordeaux, France. Full bodied and serious
without being intimidating. Perfect and
traditional match for lamb. 2009 £42.00

Barolo, “Patres” San Silvestro, Piedmonte,
Italy. Classic Barolo, aromas of dried fruit,
roses and tar, a perfect match with beef.
2009 £45.00

BEER, CIDER AND COCKTAILS

MEANTIME DRAUGHT BEER

Some of Britain's finest beers, handcrafted by London microbrewery Meantime.

Meantime Pale Ale 4.7% Fruit gives way to a dry finish with a slight lingering bitterness £2.55 / £4.95

Meantime Helles Lager 4.4% A refreshing beer with a clean, crisp finish £2.55 / £4.95

BOTTLED CRAFT BEER

Camden Hells Lager, 330ml 4.6% Bright, white foam, great bubbles, clean and refreshing with a dry hop finish. £4.00

Samuel Smith Organic, 355ml 5.0% Delicately flavoured golden ale, fruit interacts with malt and fresh hops £4.50

White Shield Pale Ale, 500ml 5.6% Aromatic hops, toasted cereal notes, smoke hints and spice kindle £7.25

St Austell's Clouded Yellow, 500ml 4.8% Citrus overtones, delicately flavoured with whole spice and vanilla £6.00

Harviestoun Bitter & Twisted, 500ml 4.2% A refreshing, sharp, blonde beer £6.00

Hook Norton, Hooky Gold, 500ml 4.1% Pale, crisp beer, hoppy character, fruity aroma and a light taste £6.00

SOMERSET CIDER BRANDY

Somerset Royal 3 year 50ml £5.50
Somerset Royal 10 year 50ml £7.50

CIDER AND PERRY

New Forest Farmhouse Blend, 500ml 6.0% Medium dry cider, well balanced finish £6.50

New Forest Kingston Black, 500ml 7.4% Single variety Kingston Black cider apples. Crisp, dry, smoky undertones £7.50

Westons Wyld Wood Organic Cider, 500ml 6.5% Ripe apple, easy drinking cider, refreshing well balanced taste £6.50

Westons Perry, 500ml 7.4% Made with perry pears. Light, fruity well balanced sweetness £6.50

COCKTAILS

Cockney Cobbler. Apple vodka, pear liqueur, lemon juice, triple sec and apple juice £7.50

Apple Martini. Freshly pressed british fruit £7.50

Summer tonic, Kamm & Sons. Ginseng spirit, elderflower cordial and tonic water £7.50

Twinkle. Dry Champagne, vodka and elderflower. Light, with a floral note £8.75

Bloody Mary. Tabasco, horseradish and paprika add spice £7.50

SPIRITS

Add your choice of mixer £1.50
Beefeater 50ml £4.50
Stolichnaya 50ml £4.50
Lamb's Navy 50ml £4.00
Ocho Silver 50ml £5.50
Baillie Nicol Jarvie 50ml £5.50

TEA, COFFEE AND JUICE

TEA

Yorkshire tea £1.75

Teapigs only uses whole leaf tea from selected estates, which they supply in tea temples - roomy, silky mesh purses - that offer all the space tea leaves need to infuse properly.

English breakfast, Darjeeling earl grey, Mao feng green, peppermint leaves, Chamomile flowers, Organic rooibos

All Teapigs teas £2.15
Fresh mint tea £2.15

HOT CHOCOLATE

Hot chocolate £3.00
Hot chocolate with rum £4.50

FRESHLY MADE

Fresh Lemonade. Squeezed lemons, with sugar, ice and water. £3.00
St Clement's. Freshly squeezed orange juice mixed with bitter lemon and ice. £3.00

Freshly squeezed juices £3.50
Apple
Carrot and ginger
Orange

BOTTLED SOFT'S AND WATER

Luscombe ginger beer, hot or cool £3.45
Chegworth apple and rhubarb £3.25
Coca Cola £3.25
Still water £2.00/£3.60
Sparkling water £2.00/£3.60

COFFEE

Union Hand-Roasted Coffee is a small East London based company dedicated to making high quality Arabica coffee. Union supports coffee growing communities in remote regions around the world, investing in sustainable livelihoods and farming practices.

Decaffeinated available
Espresso £2.10
Double espresso £2.60
Macchiato £2.10
Cappuccino £2.70
Caffè latte £2.70
Americano £2.50

AFTERNOON TEA

Daily from 2.30pm - 5.00pm. A selection of fresh sandwiches, scones and cakes for two people. Served with a pot of tea £19.00
Add a glass of Champagne £5.50
Scones, jam and clotted cream £4.50
Daily cake £3.00
Freshly baked biscuits £2.00

BAR SNACKS

Crackling* £2.50
Twiglets £2.50
Roasted nuts £2.50
Cheese straws £2.50
Fried buttermilk chicken £6.50
Crispy battered English squid £5.50
Scotch egg and piccalilli £4.50
Fish fingers and tartare sauce £4.75
Sausage roll, Virgin Mary ketchup £4.50
Sharing plate: *Fried buttermilk chicken, fish fingers and sausage roll* £9.50