



DRINKS MENU

BOTTLED

Heineken ABV 0,0%	£3.25
Peroni Gluten Free	£3.95
Sol	£3.95
Old Mout Berries & Cherry	£5.00
Old Mout Kiwi Lime	£5.00
Old Mout Pom & Strawberry	£5.00

VODKA

	<i>25ml</i>
Absolut	£3.50
Grey Goose	£5.60

GIN

	<i>25ml</i>
Hawthorns	£3.60
Sipsmith	£4.75
Hendricks	£4.25
Warners Rhubarb	£4.75
Pinkster	£3.95
Cotswold Gin	£4.80

BRANDY

	<i>25ml</i>
Martell VS	£3.75
Courvoiser	£4.00

WHISKY

	<i>25ml</i>
Famous Grouse	£3.40
Jameson	£3.25
Jack Daniels	£3.75
Glenfiddich 12	£4.25

SOFT DRINKS

Luscombes Elderflower	£3.75
Luscombes Ginger Beer	£3.75
Luscombes Apple	£3.75
Frobishers Apple	£3.20
Frobishers Orange	£3.20
Frobishers Pineapple	£3.20
Frobishers Cranberry	£3.20
Pepsi Max	£2.35
Large Pepsi Max	£3.35
Pepsi Diet	£2.35
Large Pepsi Diet	£3.35
Lemonade	£2.35
Large Lemonade	£3.35

DRAUGHT

Please ask for drinks on draught.

RUM

	<i>25ml</i>
Bacardi	£3.65
Captain Morgan	£3.65
Sailor Jerry	£3.85

FORTIFIED

	<i>25ml</i>
Martini Bianco	£3.00
Martini Dry	£3.00
Martini Rosso	£3.00
Taylors LBV	£4.50

LIQUEUR

	<i>25ml</i>
Southern Comfort	£3.75
Baileys	£3.50
Archers	£3.00
Kahlua	£3.00
Disarrono	£3.50
Pimms	£6.00
Luxardo Sambuca	£3.50
Cuervo Gold	£3.50
Apreol	£4.00
Campari	£4.00

Fever Tree Lemon Tonic	£2.35
Fever Tree Ginger Ale	£2.35
Double Dutch Tonic	£2.50
Double Dutch Tonic Light	£2.50
Red Bull	£3.60
Small Still Water	£2.50
Small Sparkling Water	£2.50
Large Still Water	£3.75
Large Sparkling Water	£3.75
Lime / Blackcurrant / Orange Cordial	£1.50
Elderflower Cordial	£1.50
Coke 330ml	£2.60
Diet Coke 330ml	£2.60



COCKTAIL LIST

Botanical Oleo Jägermeister, pink grapefruit juice, ginger syrup, lemon, lime, soda & lime juice (V)	£8.00
Aperol Spritz A refreshing taste of summer with this classic Italian cocktail of Aperol and prosecco.	£8.00
Pimms & Lemonade Crushed mint, Pimms No. 1, fresh cucumber with orange and strawberry pieces, topped up with lemonade.	£6.95
Espresso Martini Crushed mint, Pimms No. 1, fresh cucumber with orange & strawberry pieces, topped up with lemonade.	£9.00
Negroni Langley's Distillery gin, Campari, Carpano Antica & Classico Blend, orange bitters (V)	£8.25
Raspberry Collins Bulldog gin, yellow Chartreuse, pink grapefruit, raspberry, lemon, sugar, soda (V)	£8.00
Raspberry Gin Fizz Bulldog gin, yellow Chartreuse, pink grapefruit, raspberry, lemon, sugar, Prosecco (V)	£8.75
Xeco Cobbler Xeco Fino sherry, pineapple, orange bitters, lemon, lime & sugar (V)	£8.25
Appleton Skinny Colada Appleton Estate Rum, Koko Kanu, Vita Coco coconut water, pineapple, coconut syrup, lime, Wray & Nephew Rum (V)	£8.50
Elderflower Collins Beefeater gin, Somerset Cider Brandy 5YO, apple, elderflower, sugar, lemon (VG)	£7.75

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WINE LIST

125ml on Request

RED	175ml	250ml	Carafe	Bottle
Merlot, d'Alamel by Lapostolle	£6.35	£8.50	£16.85	£25.00
Norton Lo Tengo Malbec	£7.35	£9.95	£19.75	£29.00
Deakin Estate Shiraz	£6.95	£9.25	£17.95	£27.00
Candidato Barrica 3 Tempranillo	£5.35	£7.15	£14.00	£21.00
Morandé Pionero Pinot Noir Reserva	£6.35	£8.50	£16.85	£25.00
Montipagano Montepulciano d'Abruzzo, Umani Ronchi	£7.75	£10.50	£20.00	£29.50
Promesa Rioja Crianza	£6.95	£9.25	£17.95	£27.00
Feudo Arancio Nero d'Avola, Sicilia				£27.00
Finca Decero Malbec				£35.00
Finca Decero Malbec, Magnum				£68.00
Wilyabrup Valley Cabernet Sauvignon/Merlot, Woodlands				£42.00
Châteauneuf-du-Pape, Domaine de Beurenard				£57.00
Prunus Dão Tinto				£25.00
Kleinkloof Mountain Red				£21.00
Chianti Superiore, Santa Cristina				£32.00
Lapostolle Grand Selection Carmenère				£27.00
Mahi Marlborough Pinot Noir				£43.00

ROSE	175ml	250ml	Carafe	Bottle
Poggio Alto Pinot Grigio Rosé	£5.85	£7.75	£15.30	£23.00
De Minuty Côtes de Provence Rosé	£10.75	£13.95	£27.25	£39.95
De Minuty Côtes de Provence Rosé, Magnum				£78.00
Domaine Coste Rosé				£25.50

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Valdemoreda Macabeo	£5.15	£6.95	£13.50	£19.95
Castel Firmian Pinot Grigio, Mezzacorona	£7.75	£10.50	£20.50	£30.50
Coopers Creek Sauvignon Blanc	£8.50	£11.50	£22.50	£33.00
Buitenverwachting Beyond Sauvignon Blanc	£6.75	£8.95	£17.25	£26.50
Morandé Pionero Chardonnay Reserva	£6.35	£8.50	£16.85	£25.00
Mâcon-Villages, Domaine Les Chenevières, Duboeuf	£8.75	£11.75	£22.00	£33.50
Buitenverwachting Beyond Sauvignon Blanc	£6.75	£8.95	£17.25	£26.50
Villa Bianchi Verdicchio Castelli di Jesi Classico, Umani	£6.95	£9.25	£17.75	£27.00
Picpoul de Pinet St Clair, Beauvignac	£6.50	£8.75	£16.95	£25.50
Gavi di Gavi La Contessa				£29.00
Zero-G Grüner Veltliner				£29.00
Serra da Estrela Albariño				£31.00
Chablis, Domaine Jean-Marc Brocard				£39.50
Sancerre Les Boffants, Charles Dupuy				£43.00
Révélation Viognier, Badet Clément				£27.00
Front Row Chenin Blanc/Roussanne				£22.00
Buitenverwachting Chardonnay				£32.00
Buitenverwachting 1769 Muscat				£32.00

SPARKLING & CHAMPAGNE

	125ml	Bottle
Laurent-Perrier Rosé		£82.00
Laurent-Perrier La Cuvée	£10.75	£62.00
Ca' del Console Prosecco Extra Dry	£7.50	£29.50
Cottonworth Classic Cuvée	£9.75	£48.00

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