





Please let a member of staff know any specific allergen or dietary requirements, our kitchens hold stock of many items listed as allergens these are kept separately however are used in our cooking processes or contained in snacks sold from the bar. Some items are made in factories where
*Nuts & Peanuts are present.

F - Fish, Cr - Crustaceans, W - Gluten/Wheat, D - Milk/Dairy, M - Mustard, Mo - Molluscs, G - Garlic, E - Egg, SP - Sulphites, S - Soya, TN - Tree Nuts, P - Peanuts, Se - Sesame seeds, L - Lupin, C - Celery, GF - Gluten Free, V - Vegetarian,  - Vegan, EC - Eating Clean
* - May Contain Nuts & Peanuts

— WHILE YOU DECIDE —

Mixed Provençal Olives  (V)(SP, GF)	£3.95
Ciabatta (W), Balsamic Vinegar & Oil (V)(SP) (Vegan  (S)/GF option available)	£4.15
Smoked Almonds and Salted Cashews (TN)	£4.95

— STARTERS —

Garlic Bread (D, G, W, S) Add cheese (D) £4.35 (Vegan  (S)/GF option available)	£4.05
Garlic Mushroom with a Herb Crust (Vegan  /GF option available) (SP, W, G, D)	£6.95
Paté of the Day Our homemade pate, served with toast (W, D, S) with red onion marmalade <i>Please check for allergens on the day</i>	£7.15
Salt & Pepper Calamari Served with garlic mayonnaise (D, G, SP, E, W, S, Cr, M)	£7.45
Soup of the Day (W, D, SP, G, C, S) (Vegan  /EC/GF option available)	£5.50
Deep Fried Halloumi (V) (D, SP, E, W, S, G) Served with sweet chilli dip (SP)	£7.10
Prawn Cocktail North Atlantic prawns and king prawns, served with granary bread (F, Cr, W, D, SP, E, M, S) (GF option available)	£8.25
Whitebait Served with granary bread (F, W, D, E, SP, M, S)	£6.95
Seafood Platter Cockles, Lambton & Jackson Maldon cured smoked salmon, smoked mackerel, med prawns, tail on king prawns, North Atlantic prawns and rollmops, served with a crusty baguette (Cr, F, SP, W, D, E, M, Mo) Add a Goldhanger Creek Oyster £3.00 (Mo)	£11.95

SPECIALS

Please ask the team about our daily specials

SUNDAY ROAST

Roasts served 12-6:30pm Sundays | Large £13.95 / Small/Kids £10.95


Choice of meats (Please ask the team for today's selection),
Yorkshire pudding (W, D, E), roast potatoes, vegetables and gravy (D,E,W,SP).

Mixed Roast with 2 meats **£14.95**

All 3 meats **£16.95**

Some meats are not available to mix such as Lamb which is separately priced.
(Gluten Free option available)

Vegan/Vegetarian Roast | One size £13.95

Cranberry & Lentil roast, roast potatoes, vegetables and gravy  (S,SP)
(Yorkshire pudding (W, D, E) optional) (Gluten Free option available)

— MAINS —

Please also ask about our daily specials & wine pairings

Lambs Liver	£13.95
Served with mashed potato, bacon and mixed vegetables & rich onion gravy (W, SP) (GF option available)	(small portion) £11.95
Homemade Beef Lasagne	£13.95
Served with garlic bread and salad garnish (W, E, SP, D, G, S)	(small portion) £11.95
Chicken Fajitas	£14.15
Served with guacamole, sour cream salsa, grated cheese on a hot skillet with floured tortillas (GF option available) (W, S, D, SP, G)	
Homemade Steak & Ale Pie	£15.95
Served with chips, new or mashed potato, mixed vegetables or peas (W, SP, E, D)	(small portion) £13.95
Homemade Beef Burger with Bacon & Smoked Cheese	£13.95
Two 4oz patties, in a floured bap (W) (GF option available) served with fries, gherkin, lettuce, tomato & coleslaw (W, D, SP, E, M) Add onion rings £3.00 (D, W, SP)	(kids portion 4oz) £10.95
Southern Fried Chicken Burger	£14.25
Our own recipe, served in a floured bap (W) with sweet chilli sauce, mayonnaise, fries and coleslaw (D, W, G, SP, M, E)	
Homemade Chicken 'Ruby Balti Murry' Curry	£13.95
Served with Basmati rice & naan bread (W, G, D, SP, M)* <i>*may contain TN, peanuts and mustard</i>	(small portion) £11.95
2 Free Range Eggs, Ham or Sausage & Chips or Bubble & Squeak	£12.95
(GF, SP, E, S)	(small portion) £10.95
Gammon Steak	£13.95
Served with chips, half tomato, mushroom, peas, egg or pineapple (Add both £1.50) (SP) (GF/EC option available)	
Artisan Sausage & Mashed Potato (GF)	£13.95
Served with peas and rich onion gravy (S, SP)	(small portion) £11.95
Smoked Haddock Risotto with Dill Oil	£15.95
Smoked haddock fillet on a bed of leek and Parmesan arborio risotto rice with dill oil (F, SP, GF, D, C)	
Salmon Fillet	£16.95
Lambton & Jackson Salmon fillet, marinated in miso, sake rice wine and mirin, jasmine rice and stir fried vegetables (SP, S, F, GF)	

— MAINS —

Please also ask about our daily specials & wine pairings

Beer Battered Fish (ask for today's choice) & Chips *Subject to market price*
Served with peas, mushy peas or salad (W, F, SP) & tartare sauce (E, SP, S, M, D)

Scampi & Chips (12 pieces) £14.60
Served with peas, mushy peas or salad (W, CR, SP) (6 pieces) £11.60
& tartare sauce (E, SP, S, M)

Ancient Grain Salad £13.95
Bulgar wheat, Israeli pearl couscous, figs, pomegranates, olives, herbs, grapes, sultanas, honey and crispy salad leaves (W, SP) (V)
Add chicken £4.00 / Add salmon fillet £4.00 (F)
Add smoked salmon (F, SP) £4.00 / Add prawns £4.00 (Cr)


Caesar Salad £12.95
Crispy iceberg lettuce, croutons (W) (GF option available), (small portion) £10.95
with a Caesar dressing. Add chicken £4.00 / Add salmon fillet £4.00 (F)
Add smoked salmon £4.00 (F, SP) / Add prawns £4.00 (Cr)

— VEGAN / VEGETARIAN —

Vegetable 'Ruby Balti Murry' Curry (V)  £13.95
Served with Basmati rice (D, G, SP, C, M) (GF) (small portion) £11.95
and naan bread (W) **may contain TN, Peanuts and mustard*

Vegetable Lasagne (V) £13.95
Served with garlic bread and salad (W, SP, D, G, S)

Halloumi Burger (V) £14.25
Served with tomato, halloumi, roasted pepper, lettuce, red onion marmalade, fries and coleslaw (SP, E, D, S, M) (GF/Vegan  option available)

Green Vegetable Shortcrust Pie with Crumble Topping  (V) £14.25
Tenderstem broccoli, peas, and seasonal green vegetables served in a minted gravy, salad and new potatoes (G, SP, W, TN, S, C)

Vegan Lincolnshire Sausages & Mash*  (V) £13.45
Served with mash and onion gravy (SP, G, C, S, W) (small portion) £11.45
**May contain nuts & peanuts*

Stuffed Peppers  (V) £13.45
Aubergine, courgette, peppers, red onion, capers, basil, roasted (small portion) £11.45
beetroot and leek, served with salad and new potatoes (G, SP, GF)

Green Vegetable Pesto Pasta (V) £13.45
Tenderstem broccoli, peas, and seasonal green vegetables, served with our homemade pesto sauce. (TN, C, SP, G, W, E) (GF option available)

— WINE & DRINKS —

Wine and drinks may contain Sulphites

**To help support our local community we have the following
Go Local Wines and Spirits**

New Hall Wine Estate just around the corner in Purleigh are proud to offer a bespoke and carefully crafted variety of wines. From grape to bottle, the team of experts are dedicated to producing the best wine – all within the vineyard itself. Since 1969, it's been a family affair, the New Hall team have all participated in plenty of taste testing to ensure the wines produced are worthy of the awards they win.

Ask about the range of wines along with specials from their list.

GIN

Wild Samphire / Seax Rum / Wild Spirit

By Mighty Oak Brewery (only a few hundred yards away), distilled from the award winning Oscar Wilde mild, a true taste of Essex. The Gin with botanicals including wild samphire and a pinch of Maldon Salt™. A warming Rum and great Wild Spirit, why not have a try.

On The Wall Gin

Brewed in Bradwell-on-Sea, Essex, two gins feature, No653 Gin a traditional signature London dry, 13 botanicals with citrus notes and No654 with peppery and lime notes, great on the rocks or with Fever Tree Tonic.

Hayman's Gin

Although the distillery has moved to Balham, London, the Hayman family have been involved in Gin since 1863. Hayman's gin is still bottled in Witham at the site of the Hayman's former distillery. With Gins ranging in style and strength including those 'Gently rested' in old Scotch Whisky barrels giving it fantastic woody notes that bring out the peppery botanicals to hopped and spiced sloe. Their London Dry Gin is still one of our most popular.

Gins from the Hayman's range include:

London Dry, Old Tom, Royal Dock (Navy Strength), Sloe, Gently Rested, Hopped and Spiced

Tide's Fortune Essex Dry Gin

East Coast Distillery based in Thorpe -Le-Soken, Tide's Fortune is a Dry Gin crafted in small batches and infused with a range of traditional botanicals including whole juniper berries alongside the very best in local coastal botanicals. The Sea Buckthorn adds a piquant citrus taste and the locally foraged Sea Purslane really captures the spirit of the sea.

Adnams Copperhouse Gin & Vodka

Just a short distance up the coast is Southwold, where Adnams makes its real ales, Copperhouse Gin and now Vodka. Gins great served with ice, a slice and tonic. The Vodka great in a Bloody Mary.

For more information on the work James, Paul and his team are doing in order to help the environment, support local suppliers and be more sustainable please ask.

Prices for the above drinks can be found in the following pages.

— WINE & DRINKS —

Wine and drinks may contains Sulphites

CHAMPAGNE

House Champagne – Pierre Courtois

£49.95

The fine, persistent fizz releases delicate aromas of pear, quince and honeysuckle. Baked apple, brioche and citrus notes with a delicate creamy finish. A genuinely terrific Champagne from the most easterly estate in the region.

SPARKLING

S1. Prosecco Brut, Amori

£26.95

This example has all we look for in a Prosecco, with its gentle pear, white peach and apple flavours and subtle effervescence.

S2. Prosecco Rose Spumante Brut, Ita, Italy

£27.95

Full of vibrant raspberry and red berry flavours, delicate fizz and a finish which is just right for celebrations.

S5. Prosecco Brut, Amori, Veneto, Italy

20cl £7.25

S6. Prosecco Extra Dry Rose, Galanti, Veneto & Friuli, Italy

20cl £7.95

S7. Classic Cuvee, Nyetimber, West Sussex

£66.00

S8. (Half bottle) Classic Cuvee, Nyetimber, West Sussex

£33.00

Wines served in 125ml, 175ml or 250 ml by the glass.

WHITE BY THE GLASS

W1. Pinot Grigio, Orietto, Moldova

175ml £5.45 / 250ml £7.25

W2. Sauvignon Blanc, Ladera Verde, Central Valley, Chile

175ml £5.45 / 250ml £7.25

W3. Chardonnay, Rowlands Brook, Australia

175ml £6.00 / 250ml £8.00

ROSÉ BY THE GLASS

ROSE1. Pinot Grigio Blush, Amori, Italy

175ml £5.45 / 250ml £7.25

ROSE2. Foxcover White Zinfandel, California

175ml £5.50 / 250ml £7.30

— WINE & DRINKS —

Wine and drinks may contains Sulphites

Wines served in 125ml, 175ml or 250 ml by the glass.

REDS BY THE GLASS


RED1. Malbec, Las Pampas, Mendoza, Argentina	175ml £5.65 / 250ml £7.45
RED2. Merlot, Ladera Verde, Central Valley, Chile 	175ml £5.65 / 250ml £7.45
RED4. Cabernet Sauvignon, Ladera Verde, Central Valley, Chile 	175ml £5.65 / 250ml £7.45
RED3. Shiraz, Rowlands Brook, Australia	175ml £6.00 / 250ml £8.00
RED5. Pleno Tempranillo, The Principe de Viana, Navarra, Spain	175ml £5.65 / 250ml £7.45

WHITE WINES

DELICATE, FRESH WHITES

W1. Pinot Grigio, Orietto, Moldova  A light floral aroma, and aromatic, expressive quality reminiscent of an Alsace Pinot gris, combined with a neutral, fresh and cleansing finish the like of a good Italian pinot grigio.	£21.75
W5. Viña Real Barrel Fermented Blanco, CVNE, Rioja Blanco, Portugal Made from 100 per cent Viura fermented in new American oak, it's creamy and toasty with apples, pears and fresh citrus.	£32.00
W8. Gaillac 'Perlée' Blanc, Domaine Croix des Marchandside Think of Picpoul de Pinet or Muscadet in style - crisp and pristine with bright citrus and green-apple fruit. Distinctive in style with a bright, breezy saline 'seaspray' freshness.	£30.00

HERBACEOUS AND AROMATIC WHITES

W2. Sauvignon Blanc, Ladera Verde, Central Valley, Chile  Fruity and crisp Sauvignon Blanc from a top Chilean estate. Full of ripe fruit with a refreshing citrus character to the finish.	£21.50
W6. Viognier "Elisabeth", Domaine de La Baume, Pays d'Oc, France All that is best about Viognier here, with aromatic floral notes, honeyed peach and pear fruit and an exotic, opulent character. Takes rich sauces in its stride.	£27.95
W9. Grillo di Sicilia, Rupe Secca, Sicily Hailing from Sicily, Grillo produces crisp and delightful wines. Aromatic nose of citrus and tropical fruit. Easy drinking with (some say) the tang of the sea.	£26.00
W10. Barons Lane White A crisp, dry, fruit-driven white wine showing pear, grapefruit and lemon with notes of honeysuckle and English hedgerow on the nose. Supple roundness with a slight saline minerality gives a mouthwatering, refreshing finish.	£35.00

— WINE & DRINKS —

W7. Sancerre, François Millet, France £34.95
Classically Sancerre on the palate, with the crisp, fresh acidity of classic Sauvignon. François Millet is a small grower in Bué, the best village in the “appellation”.

W4. Waipara Hills, Wairau, Marlborough, NZ £27.95
Made from 100% Sauvignon Blanc sourced from vineyards in both the Wairau and Awatere valleys of the Marlborough region. Showing powerful aromas of melon, nettle and snow pea, the palate burts with fresh citrus, grapefruit and melon notes, the fruit carrying through to the aromatic finish.

W11. Alasia Gavi, Araldica Vini Piemontesi, Piemonte, Italy £28.95
Aromas of citrus and green apple - the palate is broad and structural with more apple flavours, stone fruit, hints of lemon and a refreshing minerality.

FULL FLAVOURED, RICH WHITES

W3. Chardonnay, Rowlands Brook, Australia £23.00
Lovely rounded Chardonnay, with bags of tropical fruit flavour and fresh acidity. Excellent food wine for the spring and summer.

W12/13. Chablis, Domaine Les Manants, J-M Brocard £44.00
Classic Chablis from a very fine producer. Delightfully fresh and lively with citrus, stone fruit and green apple flavours. Finishes with a cut of fresh mineral acidity. Half bottle £25.00

ROSÉ

ROSE1. Pinot Grigio Rose, Amori, Piedmont, Italy  £21.75
Fresh, dry and crammed with summer fruit flavours. The perfect wine for any sunny day sat outside or quite simply on its own.

ROSE2. Foxcover White Zinfandel, California, USA £21.90
Coral pink in colour. Delicate and refreshing with soft fruit flavours of strawberries and peaches.

ROSE3. Terra de Lobos Rose £24.00
Vibrantly rich aromas of raspberry and strawberry with floral notes. Fresh flavours of ripe red and forest fruits with a smooth persistent finish.

ROSE4. Barons Lane Rose £35.00
With a pale salmon, Provençale hue, our Barons Rose is packed full of summer fruits, red apple, white peach with a slight creaminess and a tart balanced finish.

ROSE5. Coastal Reach £34.95
This pale, just off dry rosé has lifted red berry fruit flavours and is simply delicious. Great to drink on its own or with salads and chicken.

— WINE & DRINKS —

RED WINES

- RED5. Pleno Tempranillo, The Principe de Viana, Navarra, Spain** £21.75
The attractive bright purple tinged colour leads you to a nose laden with ripe cherry and a subtle hint of spice. The palate has a wonderful roundness and smooth texture which reveals delicious berry fruit and spice flavours.
- RED2. Merlot, Ladera Verde, Central Valley, Chile**  £21.95
An intense violet colour with aromas of blackberry and plum leaping from the glass.
- RED4. Cabernet Sauvignon, Ladera Verde, Central Valley, Chile**  £21.95
A very easy drinking style of Cabernet Sauvignon, smooth and well balanced Cabernet with good forward dark fruit not too tannic with a lingering finish.
- RED1. Malbec, Las Pampas, Mendoza, Argentina** £21.00
The bright purplish red colour and aromas of fresh berries, dark cherry and coffee are an immediate attraction. The depth of fruit on the palate, backed up by soft ripe tannins, will only further your enjoyment.
- RED3. Shiraz, Rowlands Brook, Australia** £21.00
Brimming with ripe black fruits and a subtle spice. This is a good full-bodied all-rounder.
- RED6. Los Coches, Central Valley, Chile** £22.95
A deliciously fruity wine full of bright cherry and plum fruit and spices with hints of mocha and chocolate. Wonderfully smooth with ripe tannins and a velvety finish.
- RED7. Bianai Rioja Tinto, Bodegas Ugalde, Spain** £25.00
Ripe cherry fruit character on the palate with savoury notes combining together resulting in a wine with notable depth of flavour with a silky finish.
- RED8. Primitivo, Amanti, Italy** £23.95
From sun-drenched vineyards in Puglia, this is a big and warming red. Rich red fruits, with stewed plums and a gentle spice. The finish round, with a hint of acidity.
- RED9. Rosso Di Montepulchiano Duca Saragnano, Barbanera, Italy** £29.95
This appealing red from Tuscany bursts with red and black fruit flavours with velvety tannins giving balance and a smooth finish.
- RED10. Barons Lane Red, New Hall, Purleigh, Essex** £33.00
Full of black cherry and bramble fruit with a hint of red cherry and almond, juicy dark fruits, tomato leaf and a smokey peppery character leading to a firm, well structured finish.
- RED11. Mas Carlot Rouge, Costières de Nîmes** £35.00
A warming blend from the Rhone of Grenache, Syrah and Mourvèdre, it's full of concentrated ripe dark fruit, spice and touches of chocolate and coffee.
- RED12. Nero d'Avola, Origini, Sicilia** £25.00
Winemaker Enrico Mercato has crafted this sumptuous lightly oak aged wine which is soft and full of rich black fruit flavours with a hint of spices and a lovely finish.

— WINE & DRINKS —

RED WINES

- RED13. Malbec Reserva, Gouguenheim, Mendoza, Argentina** £29.95
Deep purple colour with aromas of red fruits, chocolate and coffee beans, bursting with red and black cherry flavours and a delicate floral aroma. Warming and powerful with extended ageing in American oak.
- RED14. Terra de Lobos, Catelao/Cabernet, Casal Branco, Tejo, Portugal** £24.00
A castelão and cabernet sauvignon Portuguese blend. It's a delightful spicy, herby, sloe and violet-scented mouthful and the perfect accompaniment for grilled meats.
- RED15. Wolftrap Red, Boekenhoutskloof, Franschhoek, South Africa** £30.00
Smooth tannins and plenty of lovely sweet fruit on the palate. Syrah and mourvedre are blended and oak aged, before a small amount of the white grape viognier is added before bottling, adding freshness.
- RED16. El Salvaje Malbec, Casa de Uco, Uco Valley, Argentina** £32.50
From the Malbec capital of Argentina; Mendoza's Uco Valley, El Salvaje has the composure and depth of flavour that few producers in the region can obtain. Great wine with restraint and power.
- RED17. Château Malbat, Bordeaux, France** £27.50
A delightful claret made predominantly from the merlot grape with a little Cabernet in the blend adding extra structure, plum-filled fruit on the palate with a rich undertone.
- RED18. Cepas Cabernet Franc, Penedo Borges, Mendoza** £39.00
Classic cab franc herbaceous notes enhancing the bright, black berry fruit. Very appealing perfume with a note of fresh mint and a hint of sett, spicy oak. Richness and power comes through on the palate.
- RED19. 2014 Saint-Julien, Bordeaux, France** £50.00
Intense concentration of flavours, ripe tannins, supple textures, purity of fruit, the structure to age and a unique sense of harmony, that is only found in the best Bordeaux wines.
- RED20. Las Martas Garnacha, Vino de Parcela, Calatayud** £32.00
Attractive red and blackcurrant fruit on the palate with hints of prunes and herbs. Well balanced tannins and good length.
- RED21. Pinot Noir, Jaffelin, Vin de France** £28.00
A true "Vin de France" - a blend of Pinot Noirs from the Languedoc (80%), Burgundy (10%) and the Loire (10%). A lively cherry and red berry-scented pinot, with a soft and rounded pallet with black cherry and blackcurrant flavours.
- RED22. The Chocolate Block, Shiraz, Boekenhoutskloof, Franschhoek, South Africa** £50.00
An exciting blend of five grape varieties. Harmonious and powerful on the palate, with a cocoa and pepper complexity. One of James favourites from when he use to fly to South Africa as cabin crew.
- RED23. 2020 Bourgogne Rouge, Domaine Bicheron** £34.95
Exuberant red fruit with classic pinot perfume. Plush, polished and supple and very easy to drink. Eight months ageing in old oak barrels adds a note of spice. Wonderfully well rounded.

— WINE & DRINKS —

DESSERT WINE

- D1. Muscat Beaume de Venise, 'Instans',** Half Bottle £29.95
Domaine de Coyeux France 100ml Glass £8.95
Golden yellow in colour and a powerful, rich and elegant nose of candied fruits, grapes and flowers. A well-balanced match for both desserts and cheese.
- D2. Rutherglen Muscat, Pfeiffer, Victoria, Australia** 50cl Bottle £39.00
100ml Glass £10.00
- D3. Noble Taminga, Murray-Darling Australia** 50cl Bottle £25.00
100ml Glass £10.00
A late harvested, botrytis affected sweet wine made from the unique Taminga grape variety. Light yellow gold in colour, with lifted aromas of citrus and citrus blossom, apricot and honey. Lusciously sweet on the palate with a fresh, balancing acidity and lingering flavours of apricot, orange peel and toffee.

PORT

- PORT1. Noval, Fine Ruby Port** Bottle £45.00
Not as sweet as some, with a bit more weight and balance. 100ml Glass £7.50
Pronounced, warm red fruits with hints of fig and dried fruit.
- PORT2. 10 Year Old Tawny, Quinta do Ervamoira, Ramos Pinto** Bottle £55.00
Delicious LBV port with a perfectly sweet, medium intensity and 100ml Glass £10.00
richly textured finish.
- PORT3. Adriano White Port, Ramos Pinto** Bottle £45.00
100ml Glass £7.50

DRAUGHT ALES & LAGERS

Abbot Ale	£4.70
Adnams Dry Hopped	£4.90
Adnams Southwold Bitter	£4.40
QV Blonde	£4.70
Birra Moretti	£6.00
Captain Bob (Mighty Oak)	£4.40
Carlsberg	£4.90
Fosters	£4.90
Guinness	£5.70
'Pucks' Red Fox	£4.40
Dinkelaker 'CD Pils'	£4.90
San Miguel	£5.50

*Guest ales available please see bar,
prices may vary.*

BOTTLED LAGER/ALE AND CIDER

Bittburger Drive (0%)	£4.00
Budweiser	£4.00
Courage Light Pale Ale	£2.70
Desparados	£4.00
Adnams Ghost Ship (0.5%) (Low alcohol bitter)	£4.50
Bulmers Original/Berry	£4.40
Kopparberg Mixed Berry	£5.50
Kopparberg Strawberry & Lime (Alcohol Free 0%)	£5.50
Magners	£4.50
Magners Zero 330ml (0.% ABV)	£3.50

DRAUGHT CIDER

Aspalls	£4.70
Strongbow Cloudy Apple	£4.90

Guest ciders please ask for our selection

— WINE & DRINKS —

SPIRITS

If you have a preferred glass or herb botanical to accompany please let a member of the team know. Spirits served in 25ml or 50ml measures. Cocktails spirits served in 12.5ml, 37.5ml 50ml, 70ml, 125ml, or 150ml measures.

THE GIN LIST

Aber Falls Welsh Dry	£3.40	Mermaid Gin	£4.75
Aber Falls Welsh <i>(Orange Marmalade)</i>	£3.40	No3 Gin	£4.40
Adnams Copperhouse	£3.40	Nordes	£3.50
Adnams Copperhouse Pink	£4.40	On The Wall No. 653	£4.30
Arbikies 'Kirsty' Gin (Gluten Free)	£4.20	On The Wall No. 654	£4.30
Bathtub Gin	£3.85	Ophir	£3.40
Bathtub Old Tom Gin	£4.20	Oz Manly Gin	£5.00
Boa Hibiscus Liquere	£3.95	Pinksters	£3.40
Boa Passionfruit Gin	£3.95	Plymouth Gin	£3.20
Boa Violet Gin	£3.95	Rock Rose	£3.60
Boa Raspberry & Sweet Basil	£3.95	Rock Rose (Navy Strength)	£4.50
Bombay Bramble	£3.50	Roku	£3.40
Bombay Ltd Edition	£3.20	Silent Pool	£4.90
Bombay Sapphire	£3.50	Sipsmith	£3.30
Bombay Citron Presse	£3.50	Sipsmith Sloe	£3.50
Bombay Premier Cru	£3.60	Tanqueray	£3.40
Bombay Sunset	£3.50	Tanqueray 10	£4.20
Brockmans	£3.40	Tanqueray Seville	£4.00
Cotswold Dry Gin	£4.50	Tanqueray Ragpur	£4.00
Curio Blueberry	£4.60	Tides Fortune	£4.30
Daffy's Gin	£5.00	Unicorn Dreams	£3.80
Warners Edinburgh <i>(Rhubarb & Ginger Gin)</i>	£3.70	Unicorns Tears	£4.20
Fallen Angel Blood Orange	£5.50	Uncle Val's	£6.00
Fifty Pound Gin	£3.90	Victory (Cold Distilled)	£4.15
Galway Gin	£4.75	York	£4.85
Gin Mare	£5.00	Whitley Neill <i>Aloe & Cucumber</i>	£3.40
Gordon's	£3.20	Whitley Neill <i>Blackberry</i>	£3.40
Gordon's Pink Gin	£3.40	Whitley Neill <i>Blood Orange</i>	£3.40
Gordon's Lemon	£3.30	Whitley Neill <i>Pink Grapefruit</i>	£3.40
Gordon's Orange	£3.30	Whitley Neill <i>Lemongrass & Ginger</i>	£3.40
Gordon's Elderflower	£3.30	Whitley Neill <i>Quince</i>	£3.40
Gunpowder Gin	£4.20	Whitley Neill <i>Raspberry</i>	£3.40
Hayman's London Dry Gin	£3.40	Whitley Neill <i>Rhubarb & Ginger</i>	£3.40
Hayman's Old Tom	£3.40	Whitley Neill <i>Watermelon & Kiwi</i>	£3.40
Hayman's Royal Dock	£3.60	Whitley Neill <i>Mango & Lime</i>	£3.40
Hayman's Sloe Gin	£3.40	Whitley Neill <i>Strawberry & Black Pepper</i>	£3.40
Hayman's Gently Rested	£3.80	Whitley Neill <i>Pineapple</i>	£3.40
Hayman's Hopped	£4.00	Whitley Neill <i>Original London Dry</i>	£3.40
Hayman's Spiced Gin	£4.20	Wild Samphire	£3.90
Hendricks/Hendricks Neptunia	£3.50	XR Empress 1908 Gin	£5.50
INK	£5.00		
JJ Whitley Violet Gin	£3.50	<u>NON ALCOHOLIC GINS</u>	
Jumbo Gin	£4.80	Gordon's Zero	£2.80
King of Soho	£3.50	Gordon's Zero Pink	£2.80
Langleys Gin	£4.00	Seedlip Garden 108	£3.40
Lind & Lime	£4.25	Seedlip Grove 42	£3.40
Malfy	£4.50	Seedlip Spice 94	£3.40
Martin Millers	£3.40	Tanqueray 0%	£3.00
Monkey 47	£4.50	Whitley Neill 0% <i>Raspberry or Rhubarb</i>	£3.40

— WINE & DRINKS —

SPIRITS

Spirits served in 25ml or 50ml measures.

VODKA

Absolute	£3.20
Adnams East Cost Vodka	£3.95
Arbikie Chilli Vodka	£4.00
Au Vodka Blue Raspberry	£5.00
42 Below	£3.00
Babika	£4.20
Belvedere	£5.00
Grey Goose	£3.50
Grey Goose Essences	£5.00
<i>Watermelon & Basil, White Peach & Rosemary, Strawberry & Lemon Grass</i>	
Smirnoff	£3.00
Strykk (Alcohol Free 0% Vodka)	£3.00
Tom of Finland	£3.90
Whitley Neil Rhubarb Vodka	£3.40

RUM

Appletons	£3.40
Bacardi	£3.10
Bacardi Coconut	£3.10
Bacardi Carta Fuego	£3.10
Bacardi Ginger	£3.20
Bacardi Limon	£3.20
Bacardi Raspberry	£3.20
Bacardi Reserva Ocho Rare	£4.20
Bacardi Spiced	£3.20
Bush Rum	£3.40
Bush Rum Mango	£3.40
Captain Morgan Dark	£3.20
Dark Matter	£3.60
Dead Mans Fingers Spiced Rum	£3.20
Dead Mans Fingers Raspberry	£2.80
Rum Cream Liqueur	
Fallen Angel Rum	£5.50
Goslings Black Seal	£3.30
Havana Club	£3.30
Kracken	£3.40
Malibu	£3.00
Merser & Co Double Barrel Rum	£3.40
Mount Gay Black Barrel	£4.50
Mount Gay Eclipse	£3.40
Pussers Rum	£3.60
Old J Cherry Spiced	£3.30
Rumbillion	£4.30

WHISKY/WHISKEY/BOURBON

Balvenie 12Y DBL Wood	£5.00
Benromach 100% proof	£5.20
Benromach 10Y	£4.85
Blair Athol	£6.00
Bushmills	£3.80
Conemara	£4.50
Caol Isla 18Y	£11.00
Craigellachie	£7.00
Dalwhinnie 15Y	£5.75
Dead Rabbit Whiskey	£4.40
The Deveron	£5.50
Dimple Gold	£4.00
Famous Grouse	£3.00
Glen Scotia	£7.15
Glenfiddich	£3.40
Glenmorangie	£3.75
Grants	£3.40
Jack Daniels Whiskey	£3.40
Glengoyne 18Y	£11.00
Jamesons Whiskey	£3.40
Jura 10Y	£4.40
Lagavulin 16Y	£8.50
Laphroaig 10Y	£5.65
Monkey Shoulder	£3.40
Oban 14Y	£5.00
Penderyn Whiskey	£4.00
Rassay WWW	£5.00
Scapa Skiren	£4.50
Southern Comfort	£3.00
Springbank 10Y	£4.85
Strathisla 12Y	£4.40
Suntory Toki	£4.20
Talisker	£5.15
The Glenlivet Founders Reserved	£4.40
The Glenlivet 12Y	£4.50
The Macallan 12Y	£6.10
The Singleton	£3.85
Tomintoul 10Y	£4.15
Wild Spirit	£4.00
Woodfords Reserve	£4.20
Yamazaki	£4.00

— WINE & DRINKS —

SPIRITS

Spirits served in 25ml or 50ml measures.

LIQUEURS

Amaretto Disaronno	£3.20
Amarula	50ml £3.20
Athol Brose	£3.40
Baileys	50ml £3.20
Benedictine	£3.20
Blue Curacao	£3.00
Chambord	£3.20
Chateau Tariquet XO Armagnac	£5.00
Cointreau	£3.60
Crem de Cassis	£3.20
Drambuie	£3.40
Frapin VSOP	£10.00
Frangelico	£3.20
Glavya	£3.20
Grand Marnier	£3.30
Hine VSOP	£5.00
Limoncello	50ml £3.50
Martell VS	£3.30
Metaxa	£3.20
Tia Maria	£3.20

OTHER SPIRITS

Advocat	£3.10
Amontillado	£3.00
Aperol	50ml £4.00
Aperol Spritz	£11.95
Archers	£3.20
Campari	£3.20
Centrarino Tequila	£5.00
Cinzano Bianco	50ml £3.20
Croft Original	£3.00
Harveys Bristol Cream	£3.00
Jagermeister	£3.20
La Fe Bohemian Absinthe	£6.50
Martini	50ml £3.20
Martini Fiero	50ml £3.20
Martini Rosso	50ml £3.20
Montezuma Tequila	£3.00
Ouzo	£3.00
Patron Anejo Tequilla	£9.00
Patron Silver Tequilla	£6.50
Pernod	£3.00
Pimm's	£3.00
Sambuca/Sambuca Black	£3.20
Silver Tequila	£3.40
Stones Ginger Wine	£3.00

FEVER-TREE TONICS & MIXERS £2.75

Premium Indian Tonic, Aromatic Tonic, Light Tonic, Mediterranean Tonic, Elderflower Tonic, Rhubarb & Raspberry Tonic, Ginger Ale, Lemonade

Schweppes Bitter Lemon £2.75

SOFT DRINKS

Still Water	Sml £2.95 / Lrg £4.95
Sparkling Water	Sml £2.95 / Lrg £4.95
Appletizer	£2.90
Diet Coke	(Bottled 330ml) £2.95
J20	£2.95
Big Tom	£2.80
Apple Juice	£2.60
Pineapple Juice	£2.50
Cranberry Juice	£2.60
Fruit Shoot	£2.25
Fentimen's Ginger Beer	£2.95

PINT / ½ PINT

Coke/Coke Zero	£4.00/£2.00
Lemonade	£4.00/£2.00
Orange Juice	£4.00/£2.00
Soda Water	£2.60/£1.30
Lime & Soda	£2.60/£1.30
Lime & Lemonade	£4.00/£2.00
Orange & Lemonade	£4.00/£2.00
Splash	£1.20
Dash	£0.75/£0.50 a shot
Squash	£1.60/£0.80