

Wines by the Glass

White wines

Solandia Grillo, Terre Siciliane, Italy

The sun-loving grape of Sicily offers a melange of tropical fruit flavours followed by almond and dry peaches

125ml- £4.50

175ml -£6.00

250 ml-£8.00

Luis Felipe Edwards Lot 66, Sauvignon Blanc, Rapel Valley, Chile

Hand harvested, gently pressed to retain natural fruit, aromas and flavour of citrus, melon, pineapple and pear

125ml-£5.00

175ml-£6.50

250ml-£9.00

Berri Estate Unoaked Chardonnay, SE Australia

A crisp style with fresh, yet ripe lemon character with no oak-aging

125ml-£5.00

175ml-£7.00

250ml-£9.50

Pinot Grigio delle Venezie, Bolla, Italy 2012/13

Grown in a sought after area of Veneto and bottled young to preserve the freshness, hints of figs and ripe peaches

125ml-£5.00

175ml-£7.00

250ml-£9.50

Riverstone Ridge Sauvignon Blanc, Marlborough, New Zealand 2013/14

Ripe gooseberry and citrus aromas with herbaceous notes, showing some tropical fruit and lime on the palate

125ml-£6.50

175ml-£9.00

250ml-£12.00

Dessert wines

Concha y Toro Late Harvest Sauvignon Blanc, Maule Valley, Chile

Sumptuous, sweet wine with ripe papaya, peach and honey aromas.

Light, fresh and fruity with a long, subtle, honey finish

125 ml --£6.00

Bottle -£22.00

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Red Wines

Solandia Nero d'Avola , Terre Siciliane , Italy

This wonderful indigenous grape produces Shiraz like flavours and spice with the extra bit of juicy fruit, liquorice and vanilla

125ml- £4.50 175ml -£6.00 250 ml-£8.00

Short Mile Bay Shiraz, SE Australia 2012/13

Ripe blackcurrant aromas and bramble fruit, with a hint of black pepper spice on the finish

125ml-£5.00 175ml-£7.00 250ml-£9.00

Tierra Merlot, Central Valley, Chile 2013/14

Ripe Blackberry aromas and a subtle underlay of oak with bright, ripe berry flavours and smooth tannins

125ml-£5.00 175ml-£7.00 250ml-£9.00

Klaine Zalze Pinotage, Stellenbosch, South Africa

A deep-coloured wine made from South Africa's 'own' grape variety. Excellent berry fruit flavours and soft tannins from vineyards located in the beautiful region of Stellenbosch

125ml-£5.50 175ml-£7.50 250ml-£9.50

Élevé Pinot Noir, Vin de France 2012/13

From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice

125 ml -£6.00 175ml -£7.50 250ml - £10.00

Marques de Morano Rioja, Joven Tinto, Spain

A lighter style for Rioja, just a hint of traditional oakiness and abundant juicy ripe berries

125 ml -£6.00 175ml -£8.00 250ml - £10.00

Wines by the Glass

Champagne and Sparkling

Bouche Pere et Fills Champagne

Family passion takes all three grapes from south of Epernay and results in bubbles of baked apple deliciousness

125ml - £ 10.00

Galanti Prosecco Extra Dry, Italy NV

Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear with a hint of peach

125ml-£6.00

Galanti Spumante Rose Dry, Italy NV

Light, carnation-pink coloured rose with generous raspberry and strawberry fruit

125ml-£6.00

Rose Wine

Borsari Merlot Rose , Italia , Italy

Merlot makes a great rose , light and refreshing with a pleasant summer-fruit fragrance and flavour

125 ml -£4.50

175ml -£6.00

250ml - £8.00

Whispering Hills White Zinfandel, California, USA

Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal most palates, California's own Zinfandel

125 ml -£5.00

175ml -£7.00

250ml - £9.00

Classic Cocktails

Cosmopolitan - 8

Vodka, Cointreau, Cranberry Juice, Lime

Long Island Ice Tea - 10

Vodka, Tequila, Gin, White Rum, Cointreau, Sour Mix, Dash of
Coke

Mojito - 9

White Rum, Fresh Mint, Sour Mix, Topped with soda

French Martini - 9

Vodka, Raspberry Liqueur, Pineapple Juice, Lemon

Margarita - 8

Tequila, Grand Marnier, Sour Mix

Whisky Sour - 8

Whisky, Lime, Sugar syrup

Mai Tai - 8

Rum, Grand Marnier, Pineapple Juice, Lime Juice, Orange

Champagne Cocktails 12.50

Kir Royal

Champagne, Crème du Cassis

Classic Champagne

Champagne, Brandy, Angostura Bitters, Brown Sugar

Strawberry Champagne Bellini

Champagne, Strawberry Liqueur

Vanilla Berry Bliss

Vanilla Vodka, Raspberry Liqueur, Champagne

Peach Champagne Bellini

Champagne, Peach Schnapps

Sandwiches

**All deep filled on white or brown bloomer with coleslaw and
potato crisps
Served from 12 to 9pm**

Cheddar Cheese & Pickle	£6.00
Egg Mayonnaise, Mustard & Cress	£5.50
BBQ Pulled Pork & Spring Onion	£6.50
Honey Glazed Ham with Smoked Applewood Cheese	£6.50
Coronation Chicken	£6.50
Smoked Salmon & Dill Crème Fraiche	£7.00

Starters

**Soup of the Day with Bread Rolls
£6.00**

**A Trio of Hummus with Pitta Bread: Traditional Hummus,
Basil Pesto Hummus & Roasted Red Pepper Hummus
£6.00**

**Ham Hock & Leek Terrine, Home-made Piccalilli & Slice
Bread
£7.00**

**Classic Chicken Caesar Salad
£7.00**

**Deep Fried Crispy Calamari, Aioli & Lemon Dressed Mixed
Leaves
£7.00**

**Super Food Salad
Quinoa, Beetroot, Avocado, Pine nuts & Warm Halloumi
£ 8.00**

**Traditional Welsh Rarebit
£ 5.00**

**For allergens and intolerances please speak to our staff about the
ingredients in your meal before placing your order**

Main Course

Beer Batter Haddock , Chunky Chips, Tare-Tare Sauce & Mushy Peas
£14.00

Home-made Beef Burger, Tomato, Onion, Lettuce, Skinny Chips & Tomato Chutney
£ 15.00

8oz Rib-Eye Steak, Grilled Tomato, Mushrooms, Skinny Chips
£23.00

Pan-Fried Chicken Breast, Truffle Mash Potato, Seasonal Vegetables & Pan Gravy
£18.00

Mixed Wild Mushroom Linguini, Poached Egg & Parmesan
£13.50

Side Dishes £3

Chunky Chips
Skinny Chips
Mixed Leaves

Seasonal Vegetables
Onion Rings
Mash Potato

Sweet

Lemon & Meringue Tartlet with Raspberry Sorbet
£6

Sticky Toffee Pudding, Caramel Sauce & Vanilla Ice Cream
£6

Dark Chocolate Delice with Rum & Raisins Ice Cream
£6.50

A Selection of Cheeses, Chutney, Grapes & Biscuits
£9.50

A Selection of Ice Creams & Sorbets
£5.50

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