

# Welcome to the Queen Victoria

## Opening Times

Monday 12:00 - 10:00pm

Tuesday – Thursday 12:00 – 11:00pm

Friday 12:00 - Midnight

Saturday 12:00 - 11:00pm

Sunday 12:00 - 10:00pm

## Food Served

Monday - Saturday 12:00 - 8:30pm

Sunday 12:00 - 6:00pm

Bank Holiday's - Times May Vary

For parties of 5 or more persons a deposit of £10 per person is required at the time of booking. Parties of 9 or more require a pre-order. Please speak to a member of the team who will be able to help. Changes to bookings 24-48 hours before a reservation will be able to receive a full refund of their deposit. Any changes made within 24 hours the deposit will not be refunded.

*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 or the use of alcohol in cooking.*

# LOCAL PRODUCERS

*To help support our local and rural 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 Essex and 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 Doc k (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.

## WHISKY, GIN & VODKA

### **The English Distillery**

Located within East Anglia and the beautiful Norfolk countryside, about an hour's drive from Cambridge and 30 minutes from Norwich. The English Distillery was officially opened in the summer of 2007 by HRH The Prince of Wales, now HM King Charles III. In 2024 the distillery won its biggest accolade to date – The World's Best Single Malt Whisky for the English Sherry Cask.

### **The Only Way Is - Spirits**

We love and are very proud of our Essex roots. It's where it all began! Our Signature Gin was inspired by the beauty of the county and its landscape. Using poppy seeds from the Essex county flower as one of the key botanicals, which provide its renowned smoothness.

### **Adnam's Copperhouse Gin & Vodka**

Just a short distance up the coast is Southwold, where Adnam's 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 the team are doing in order to help the environment, support local suppliers and be more sustainable please ask.

# WINE SPECIALS

*A selection of wines from our suppliers OR bin ends at reduced prices, Wine and drinks may contain sulphites*

<b>SP1. Minuty M</b>	<b>£35.95</b>
Is pure Pleasure, pure Provence and pure Minuty in a bottle. Crisp, vibrant bouquet, light and intense flavour. Very intense, delicious aromas of orange peel and currant, supple with a nice sharp freshness.	
<b>SP2. Gloire de Chablis, J.Moreau &amp; Fils, Chablis, France</b>	<b>£44.95</b>
Bone-dry white Burgundy from Chablis' most famous house. Classic Chablis flintiness with no oak ageing.	
<b>SP2. Jean Loron, Beaujolais Nouveau Village 2023</b>	<b>£29.95</b>
Displays ripe strawberry character with notes of fresh hedgerow fruits. Light and soft with wonderful texture and elegance.	
<b>SP3. 2023 Blanc de Malbec, Penedo Borges, Mendoza</b>	<b>£45.00</b>
Fresh aromas of citrus fruit complemented by white flowers and a touch of butter. The palate is fresh and delicate with vibrant acidity. Pure fruit and a creaminess gives a lovely smooth finish.	
<b>SP4. Bolla Il Calice Valpolicella Classico Doc</b>	<b>£30.00</b>
This is a delicious wine, made with Corvina, Rondinella and Molinara grapes. Light and fresh red, a flexible choice to partner with a range of dishes from simple chicken to spicy beef	
<b>SP5. Nyla Cabernet Sauvignon</b>	<b>£24.95</b>
This smooth Cabernet Sauvignon is full of blackberry and blackcurrant flavours, with a touch of sweet spice on the nose and a soft, yet full palate of juicy plums.	
<b>SP6. Bolla Il Gambero Soave Classico Doc</b>	<b>£26.95</b>
The traditional Garganega grape is blended with the rare, but highly-prized, Trebbiano di Soave which enhances both the fruit and aroma of the finished blend. Cool-fermented in temperature-controlled stainless steel tanks, the grapes are harvested from the Classico sub-region. Dry with a soft acidity and a rounded pear, melon and almond notes.	
<b>SP7. Chateau Ste Michelle Dry Riesling, Washington State</b>	<b>£34.95</b>
The Chateau Ste. Michelle Dry Riesling is a dry, refreshing style of Riesling with beautiful fruit flavors, crisp acidity and an elegant finish. It offers inviting sweet citrus aromas and flavors. This is an incredibly versatile food wine and my favorite with oysters	
<b>SP8. Muscat Beaume de Venise, 'Instans', Domaine de Coyeux France</b>	<b>½ Bottle £29.95</b>
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.	
<b>SP9. Chocolate Block, Shiraz, Boekenhoutskloof, South Africa</b>	<b>£45.00</b>
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 used to fly to South Africa as cabin crew.	
<b>SP10. ROSE5. Coastal Reach</b>	<b>£29.95</b>
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	
<b>SP11. Viña Real Barrel Fermented Blanco, CVNE, Rioja Blanco, Portugal</b>	<b>£29.00</b>
Made from 100 per cent Viura fermented in new American oak, it's creamy and toasty with apples, pear s and fresh citrus	

# FINE WINES

*Wine and drinks may contain sulphites*

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|---|---------------|
| <b>F1. 2019 – Selection de Parcelas, Cabernet Sauvignon, Mendoza, Argentina</b>   | <b>£55.00</b> |
| This is a bold, expressive cabernet which certainly packs a punch, but also has admirable freshness and poise. Pronounced, warm, sweet cassis, with luscious plum[ texture and velvet-soft tannins. Rich, dark and profound   |               |
| <b>F2. 2023 Canet Rôtie, Minervois</b>  | <b>£35.00</b> |
| On the palate, a harmonious balanced opening with spiced plum then shifting smoothly to tart black cherry that is complemented by nuances of cracked black pepper spice and a faint whisper of star anise, the finish with its tannic grip, coating the mouth, and yet softened by the viognier to give way to a lingering peppery spice. |               |
| <b>F3. 2021 'Ser Gardo' Chianti Classico, Bindi Sergardi, Tuscany</b>   | <b>£49.00</b> |
| Fresh, luscious and elegant in style, but also with profound, plump berry fruit to the fore. Fine balance here of fruit, tannin and texture - an excellent Chianti.   |               |
| <b>F4. 2020 Chateau Musar Jeune Rouge, Bekka Valley, Lebanon</b>  | <b>£40.00</b> |
| An unoaked blend of Chinsault, Syrah and Cabernet Sauvignon, it's fresh, fruity and easy going and full of juicy, spicy bramble fruit. It's a sort of hybrid Cotes du Rhone Village/Bordeaux Superior and really jolly good   |               |
| <b>F6. 2018 Sauvignon Blanc 'Hope Vineyard' Greenhough, New Zealand</b>   | <b>£45.00</b> |
| Extended skin contact, wild fermentation and extended aging help to bring layers and layers of flavour to the pure, lemon, lime, green apple flavours. Striking, aromatic, floral notes with an elegant, subtle spiciness and a very moreish tarte tatin quality on the palate.   |               |
| <b>F7. 2016 Château Poitevin, Cru Bourgeois Médoc</b>   | <b>£45.00</b> |
| Subtle notes of fine tobacco, roasted coffee and exotic spice gradually emerge in luscious, supple cuvée that is elegant and nicely poised. A lovely palate of exuberant black fruit.   |               |
| <b>F8. 2017 Château Chantalouette, Pomerol</b>  | <b>£75.00</b> |
| This is crunchy, bold and mouth filling Pomerol which displays impressive maturity and composure in the glass. Drinking well now, Chantalouette will continue to develop and improve for several years to come.   |               |
| <b>F9. 2019 Swartzkaap Cabernet Franc</b>   | <b>£70.00</b> |
| Swartzkaap' in English translates to 'black sheep'. Prepare to experience both intense red and black fruit - raspberries and blackcurrants along with black olives, graphite, Italian herbs and even milk chocolate.  |               |
| <b>F10. 2020 Moordenaaskloof Tinta Barocca</b>  | <b>£45.00</b> |
| Tina Barroca is a Portugese red grape which is usually planted in the Douro. Dornier's expression is dark in colour and full bodied with intense raspberry, mulberry and aromatic spices  |               |
| <b>F11. 2023 Mâcon Chardonnay, Domaine Talmard</b>  | <b>£40.00</b> |
| Made of chardonnay and from the village of Chardonnay. Lightly creamy in texture with good intensity, appealing weight, and a crisp, fresh finish.  |               |
| <b>F12. 2022 Pouilly-Fumé, Château de Tracy</b>   | <b>£70.00</b> |
| The ultimate expression of sauvignon. Concentrated aromas of citrus and grassy asparagus flavours with a delicate mineral character. A wine with great balance and freshness.   |               |

# SPARKLING & CHAMPAGNE

*Wine is served in 100ml, 125ml, 175ml and 250ml*

*Wine and drinks may contain sulphites*

## CHAMPAGNE

**House Champagne – Pierre Courtois** £49.95

The fine, persistent fizz release 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.

**2015/2017 Brut 'La Belle Année', Champagne Michel Guilleminot**  £69.95

From a single vineyard. A golden color, fine bubbles and aromas of yellow fruits, with finesse in the mouth and an exotic nuance.

## SPARKLING

**S1. Prosecco Brut, Amori**  £28.95

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**  £29.95

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

**S5. Prosecco Extra Dry, Amori, Italy**  £8.95 20cl

**S6. Prosecco Extra Dry, Galanti, Veneto & Friuli, Italy**  £8.95 20cl

**S7. Classic Cuvee, Nyetimber, West Sussex** £66.00

**S8. (Half Bottle) Classic Cuvee, Nyetimber, West Sussex** £33.00

**S9. Rosé Brut, Nyetimber, West Sussex/Hampshire** £80.00

# WINE BY THE GLASS

*Wine is served in 100ml, 125ml, 175ml and 250ml*

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## WHITE BY THE GLASS

**W1. Pinot Grigio, Orietto, Moldova**  125ml £4.50 / 175ml £6.25 / 250ml £8.25

**W2. Pato Torrente, Sauvignon Blanc, Central Valley, Chile**  125ml £4.70 / 175ml £6.35 / 250ml £8.25

**W3. Chardonnay, Rowlands Brook, Australia**  125ml £4.80 / 175ml £6.80 / 250ml £8.70

## ROSÉ BY THE GLASS

**ROSE1. Pinot grigio Blush, Amori, Italy**  125ml £4.60 / 175ml £6.25 / 250ml £8.25

**ROSE2. Foxcover White Zinfandel, California** 125ml £4.60 / 175ml £6.70 / 250ml £8.60

# WINE BY THE GLASS

*Wine is served in 100ml, 125ml, 175ml and 250ml*

*Wine and drinks may contain sulphites*

## RED BY THE GLASS

<b>RED1. Malbec, Las Pampas, Mendoza, Argentina</b>	125ml <b>£4.70</b> / 175ml <b>£6.25</b> / 250ml <b>£8.25</b>
<b>RED2. Merlot, Ladera Verde, Central Valley, Chile</b> 	125ml <b>£4.80</b> / 175ml <b>£6.35</b> / 250ml <b>£8.05</b>
<b>RED3. Shiraz, Rowlands Brook, Australia</b>	125ml <b>£4.90</b> / 175ml <b>£6.80</b> / 250ml <b>£8.70</b>
<b>RED5. Pleno Tempranillo, The Principe de Viana, Navarra, Spain</b>	125ml <b>£4.70</b> / 175ml <b>£6.25</b> / 250ml <b>£8.25</b>
<b>RED27. Kinglip Pinotage, Robertson, South Africa</b>	125ml <b>£5.70</b> / 175ml <b>£7.70</b> / 250ml <b>£9.90</b>


## WHITE WINE

*Wine and drinks may contain sulphites*

### DELICATE, FRESH WHITES

<b>W1. Pinot Grigio, Orietto, Moldova</b> 	<b>£22.95</b>
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	
<b>W5. Single Estate Bacchus, New Hall Wines, Essex</b>	<b>£40.00</b>
here's the perfect English option and wonderful alternative to sauvignon blanc: classically styled Bacchus with a twist of the new world. Intensely aromatic with grapefruit, pear, peach, lime, and herbaceous vegetal notes of nettle and cut grass. Absolute refreshment	
<b>W14. Racine Picpoul de Pinet, Bruno Lafon &amp; François Chamboissier</b>	<b>£39.00</b>
Utterly classic, regional French white: dry, with lashings of fresh acidity, soft ripe citrusy flavour and enough body to complement all manner of cuisine. Fish and seafood dishes especially the classic pairing by which this varietal has become so popular	

### HERBACEOUS AND AROMATIC WHITES

<b>W2. Pato Torrente Sauvignon Blanc, Central Valley, Chile</b> 	<b>£22.95</b>
Fruity and crisp Sauvignon Blanc from a top Chilean estate. Full of ripe fruit with a refreshing citrus character to the finish.	
<b>W6. Viognier "Elisabeth", Domaine de La Baume, Pays d'Oc, France</b>	<b>£28.95</b>
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.	
<b>W9. Grillo di Sicilia, Rupe Secca, Sicily</b>	<b>£27.00</b>
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.	
<b>W10. Barons Lane White, New Hall, Purleigh, Essex</b>	<b>£36.00</b>
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 mouth watering, refreshing finish.	

# WHITE WINE

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**W7. Sancerre, François Millet, France** £35.95

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

**W15. White Malbec, Las Pampas, Mendoza** £30.00

Soft and round with floral notes and attractive peachy fruit on the palate. Quite full but with enough freshness to give balance.

**W4. Waipara Hills, Wairau, Marlborough, NZ** £28.95

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 bursts with fresh citrus, grapefruit and melon notes, the fruit carrying through to the aromatic finish.

**W11. Alasia Gavi, Araldica Vini Piemontesi, Piemonte, Italy** £29.95

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**  £24.95

Lovely rounded Chardonnay, with bags of tropical fruit flavour and fresh acidity. Excellent food wine for the spring and summer.


**W16. Chardonnay, Domaine d'O, Haute Vallée de l'Aude** £39.00

An initial hint of lemon before classic chardonnay stone and tropical fruit characteristics arrive: peach, apricot, and a hint of honeydew melon. There is a wonderful creaminess on the palate, excellent minerality, and a subtle hint of oak.

**W12/13. Chablis, Domaine Les Manants, J-M Brocard** £46.00

Classic Chablis from a very fine producer. Delightfully fresh and lively with citrus, stone fruit and green apple flavour s. Finishes with a cut of fresh mineral acidity. ½ bottle £27.00

## ROSÉ

**ROSE1. Pinot Grigio Rose, Amori, Piedmont, Italy**  £22.95

Fresh, dry and crammed with summer fruit flavour s. The perfect wine for any sunny day sat outside or quite simply on its own.

**ROSE2. Foxcover White Zinfandel, California, USA** £23.95

Coral pink in colour. Delicate and refreshing with soft fruit flavour s of strawberries and peaches.

**ROSE3. Terra de Lobos Rose, Casal Branco, Tejo, Portugal** £25.00

Vibrantly rich aromas of raspberry and strawberry with floral notes. Fresh flavour s of ripe red and forest fruits with a smooth persistent finish.

**ROSE4. Barons Lane Rose, New Hall, Purleigh, Essex** £36.00

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.

**ROSE6. Cinsault Rosé, Chants du Closeau, Pays d'Oc** £25.00

Intense strawberry and blueberry aromas combined to floral notes best describe this fruity and refreshing rose. The grapes are harvested at night when temperatures are low, in order to keep the grapes fresh and to avoid oxidation.

# RED WINE

*Wine and drinks may contain sulphites*

- RED5. Pleno Tempranillo, The Principe de Viana, Navarra, Spain** £22.95  
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**  £22.95  
An intense violet colour with aromas of blackberry and plum leaping from the glass.
- RED4. Syrah, Domaine Canet** £29.95  
Blackcurrant and blackberry aromas immediately leap from the glass, with a vibrant, almost sweet character to the fruit – the result of late harvesting, when the grapes are at their ripest. Eight months maturation softens the structure and tannins, and the palate shows great balance – with dark fruit, violets and hints of spice. Big, juicy and flavourful, with velvety tannins.
- RED1. Malbec, Las Pampas, Mendoza, Argentina** £22.95  
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** £25.00  
Brimming with ripe black fruits and a subtle spice. This is a good full-bodied all-rounder.
- RED6. Los Coches, Carmenere, Central Valley, Chile** £23.95  
A Carmenere, 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** £26.95  
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.
- RED9. Rosso Di Montepulciano Duca Saragnano, Barbanera, Italy** £32.00  
This appealing red from Tuscany bursts with red and black fruit flavours with velvety tannins giving balance and a smooth finish.
- RED25. Laudun Rouge, Château Courac** £36.00  
Warm, luscious, rich bramble fruit and fine-grained tannins, all seasoned generously with Mediterranean herb notes, liquorice, and smoky spice.
- RED19. Seguret Tradition, Domaine de Mourchon** £39.00  
Blended from Grenache, Syrah and Carignan grape varieties, this rich, dark wine, with brambly fruit and spice has a wonderfully lengthy finish. Châteauneuf in style, but with a lovely freshness.
- RED8. Primitivo, Amanti, Italy** £25.95  
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
- RED26. Cariñena Crianza, Marqués de Tosos, Spain** £36.00  
A gorgeous blend of Garnacha, Tempranillo and Cabernet Sauvignon. Aged in American oak, offering aromas of vanilla and toasted wood. Cherry red with ruby tones, balanced palate, fine tannins, and a long, smooth finish. Ideal with grilled/roasted meats, stews or cheese.
- RED27. Kinglip Pinotage, Robertson, South Africa** £29.95  
Thys Loubser, at the Robertson winery, made this sun drenched, ripe fruit style red, having a deep, purple colour with delicious flavours of ripe strawberry, banana, juicy plum and rich, red cherry.

# RED WINE

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<b>RED10. Barons Lane Red, New Hall, Purleigh, Essex</b>	<b>£34.00</b>
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.	
<b>RED11. Mas Carlot Rouge, Costières de Nîmes</b>	<b>£36.00</b>
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.	
<b>RED12. Nero d'Avola, Origini, Sicilia</b>	<b>£26.00</b>
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.	
<b>RED13. Malbec Reserva, Gouguenheim, Mendoza, Argentina</b>	<b>£32.95</b>
Deep purple colour with aromas of red fruits, chocolate and coffee beans, but sting with red and black cherry flavours and a delicate floral aroma. Warming and powerful with extended ageing in American oak.	
<b>RED14. Terra de Lobos, Castelão/Cabernet, Casal Branco, Tejo, Portugal</b>	<b>£25.00</b>
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.	
<b>RED15. Cotes du Rhone Rouge, Domaine de Mourchon</b>	<b>£35.00</b>
A succulent, spicy, deeply-flavoured blend of 60% grenache and 40% Syrah for the ideal go-to red, great with grilled meats.	
<b>RED16. Cepas Single Vineyard Malbec, Penedo Borges, Mendoza</b>	<b>£39.00</b>
Kicks off with expressive, minty blackberry fruit on the nose with notes of roasted coffee and perhaps a sizzling, smoky barbecue. Strikingly fresh and pure for a Malbec, with warm, sweetish bramble fruit, savoury spice and soft ripe tannins.	
<b>RED17. Château Malbat, Bordeaux, France</b>	<b>£29.95</b>
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.	
<b>RED18. Cepas Cabernet Franc, Penedo Borges, Mendoza</b>	<b>£39.00</b>
Classic cab franc herbaceous notes enhancing the bright, blackberry fruit. Very appealing perfume with a note of fresh mint and a hint of sweet, spicy oak. Richness and power comes through on the palate.	
<b>RED20. Las Martas Garnacha, Vino de Parcela, Calatayud</b>	<b>£32.95</b>
Attractive red and blackcurrant fruit on the palate with hints of prunes and herbs. Well balanced tannins and good length.	
<b>RED21. Pinot Noir, Jaffelin, Vin de France</b>	<b>£28.95</b>
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 palate with black cherry and blackcurrant flavours.	
<b>RED23. 2020 Bourgogne Rouge, Domaine Bicheron</b>	<b>£35.95</b>
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.	

# DESSERT WINE & PORT

*Wine and drinks may contain sulphites*

## DESSERT WINE

### **D1. Muscat de Beaumes-de-Venise 'Elegans', Domaine de Coyeux.**

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.

**50cl Bottle £29.95**

**100ml Glass £8.95**

### **D2. Rutherglen Muscat, Pfeiffer, Victoria, Australia**

Aromas of rich, raisined fruit greet the nose. The palate is one of luscious fruit, with a lovely long finish.

**50cl Bottle £39.00**

**100ml Glass £10.00**

### **D3. Noble Taminga, Murray-Darling, Australia**

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 flavour s of apricot, orange peel and toffee.

**50cl Bottle £25.00**

**100ml Glass £10.00**

## PORT

### **PORT1. 2017 Unfiltered LBV, Quinta do Noval**

Not as sweet as some, with a bit more weight and balance. Pronounced, warm red fruits with hints of fig and dried fruit.

**Bottle £55.00**

**100ml Glass £10.00**

### **PORT2. Quinta do Noval 10 Year Old Tawny**

Delicious LBV port with a perfectly sweet, medium intensity and richly textured finish.

**Bottle £55.00**

**100ml Glass £10.00**

### **PORT3. Extra Dry White Port, Quinta do Noval**

**Bottle £39.00**

**100ml Glass £7.00**

## DRAUGHT ALES & CIDERS

Abbot Ale	£4.90
Adnams Southwold Bitter	£4.70
Birra Moretti	£6.00
Captain Bob (Mighty Oak)	£4.70
Carlsberg	£5.10
Foster s	£5.10
Guinness	£6.10
W.H.A.R.F "Pucks Folly"	£4.70
QV Blonde	£5.15
Cruzcampo	£5.90
San Miguel	£5.90

## DRAUGHT CIDER

Stowford Press	£4.90
Aspalls Blush	£5.70

## BOTTLED LAGER/ALE AND CIDER

Bittburger Drive (0%)	£4.10
Budweiser	£4.10
Corona	£4.10
Courage Light Pale Ale	£2.80
Desperados	£4.10
Adnam's Ghost Ship (0.5%) (Low alcohol bitter)	£4.60
Bulmers Original/Ber r y	£4.50
Kopparberg Mixed Tropical	£5.60
Kopparberg Strawberry & Lime (Alcohol Free 0%)	£5.60
Magners	£4.60
Guinness Zero (0%)	£5.50

**GUEST ALES AND REAL CIDERS AVAILABLE, PLEASE SEE BAR, PRICES MAY VARY**

# THE GIN LIST

*Spirits served in 25ml or 50ml measures*

*Wine and drinks may contain sulphites*

Aber Falls Welsh Dry	£3.50	Hayman's Gently Rested	£3.90
Adnams Copperhouse	£3.50	Hayman's Hopped	£4.00
Adnams Copperhouse Pink	£4.40	Hayman's Spiced	£4.20
Amarula Gin	£4.50	Hendricks	£3.70
Arbikies 'Kirsty' ( <i>Gluten Free</i> )	£4.05	Hendrick Flora	£3.80
Bathtub	£3.95	Hendricks Grand Caberet	£3.80
Bathtub 'Old Tom'	£4.30	Hendricks Orbium	£4.00
Bivrost Artic Gin	£5.10	INK	£5.00
Boa Hibiscus Liqueur	£3.95	Jaffa Cake	£3.60
Boa Passionfruit	£3.95	King of Soho	£3.60
Boa Violet	£3.95	Langley's	£4.10
Boa Raspberry & Sweet Basil	£3.95	Lind & Lime	£4.35
Bombay Bramble	£3.60	Malfy	£4.50
Bombay Ltd Edition	£3.30	Malfy Rosa (Pink grapefruit)	£4.70
Bombay Sapphire	£3.60	Martin Millers	£3.40
Bombay Citron Presse	£3.60	Monkey 47	£4.50
Bombay Premier Cru	£3.70	Mermaid	£4.75
Bombay Sunset	£3.60	No3	£4.40
Brockmans	£3.50	Nordes	£3.60
Coastal Reach	£4.70	On The Wall No. 653	£4.40
Cotswold Dry	£4.50	On The Wall No. 654	£4.40
Daffy's	£5.00	On The Wall 'Coronation'	£4.30
Edinburgh ( <i>Rhubarb &amp; Ginger</i> )	£3.80	Ophir	£3.50
Engine Oil	£4.00	Oz Manly	£5.00
Faith & Sons Coffee	£6.50	Pinksters	£3.40
Fallen Angel Blood Orange	£5.50	Plymouth	£3.20
Fifty Pounds	£3.90	Quick	£3.40
Galway	£4.75	Rock Rose	£3.60
Gin Mare	£5.00	Rock Rose (Navy Strength)	£4.50
Gordon's	£3.35	Roku	£3.50
Gordon's Pink	£3.50	Sharish	£4.90
Gordon's Lemon	£3.40	Silent Pool	£4.90
Gordon's Orange	£3.40	Sipsmith	£3.40
Gordon's Elderflower	£3.40	Sipsmith Sloe	£3.60
Gunpowder	£4.30	Tanqueray	£3.50
Hayman's London Dry	£3.50	Tanqueray 10	£4.30
Hayman's Old Tom	£3.50	Tanqueray Seville	£4.10
Hayman's Royal Dock	£3.80	Tanqueray Rangpur	£4.10
Hayman's Sloe	£3.50	The Only Way Is	£3.50

# THE GIN LIST

*Spirits served in 25ml or 50ml measures*

*Wine and drinks may contain sulphites*

<b>Tides Fortune</b>	<b>£4.40</b>	<b>Wild Samphire</b>	<b>£4.00</b>
<b>Uncle Val's</b>	<b>£6.00</b>	<b>XR Empress 1908</b>	<b>£5.50</b>
<b>Victory Gin</b>	<b>£4.15</b>	<b>York</b>	<b>£4.85</b>
<b>Whitley Neill <i>Aloe &amp; Cucumber</i></b>	<b>£3.50</b>	<b>Zymug Turkish</b>	<b>£3.50</b>
<b>Whitley Neill <i>Apple &amp; Berry</i></b>	<b>£3.50</b>		
<b>Whitley Neill <i>Blackberry</i></b>	<b>£3.50</b>		
<b>Whitley Neill <i>Blood Orange</i></b>	<b>£3.50</b>		
<b>Whitley Neill <i>Cherry</i></b>	<b>£3.50</b>		
<b>Whitley Neill <i>Pink Grapefruit</i></b>	<b>£3.50</b>		
<b>Whitley Neill <i>Lemongrass &amp; Ginger</i></b>	<b>£3.50</b>	<b><u>NON ALCOHOLIC GINS</u></b>	
<b>Whitley Neill <i>Japanese Yuzu</i></b>	<b>£3.50</b>	<b>Gordon's 0%</b>	<b>£2.90</b>
<b>Whitley Neill <i>Japanese Plum</i></b>	<b>£3.50</b>	<b>Gordon's Pink 0%</b>	<b>£2.90</b>
<b>Whitley Neill <i>Mango</i></b>	<b>£3.50</b>	<b>Tanqueray 0%</b>	<b>£3.10</b>
<b>Whitley Neill <i>Oriental Spice</i></b>	<b>£3.50</b>	<b>Tanqueray Seville 0%</b>	<b>£3.10</b>
<b>Whitley Neill <i>Original</i></b>	<b>£3.50</b>	<b>Whitley Neill Raspberry 0%</b>	<b>£3.50</b>
<b>Whitley Neill <i>Quince</i></b>	<b>£3.50</b>	<b>Whitley Neill Rhubarb 0%</b>	<b>£3.50</b>
<b>Whitley Neill <i>Raspberry</i></b>	<b>£3.50</b>		
<b>Whitley Neill <i>Rhubarb &amp; Ginger</i></b>	<b>£3.50</b>		
<b>Whitley Neill <i>Pineapple</i></b>	<b>£3.50</b>		
<b>Whitley Neill <i>Watermelon &amp; Kiwi</i></b>	<b>£3.50</b>		

## Fever Tree Tonic's & Mixers £2.95

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

*The distillers choice of garnish is listed on the labels, on each Gin bottle.*

*If you have a preferred glass or herb/botanical garnish to accompany please  
let a member of the team know. Spirits served in 25ml or 50ml measures.*

# THE WHISKY LIST

*Spirits served in 25ml or 50ml measures*

*Wine and drinks may contain Sulphites*

Aberfeldy 12Y	£4.70	Craigellachie 19Y	£29.00
Aberlour 18Y	£14.95	Dalmore Portwood Reserve	£9.65
Aerstone 10Y <i>Sea Cask</i>	£4.00	Dalwhinnie 15Y	£5.75
Angels Envy (Bourbon)	£7.50	Dead Rabbit Whiskey	£6.00
Annandale <i>'Man O' Sword'</i>	£8.30	Dimple Gold	£4.00
Ardbeg Uigaeail	£8.50	Dràm Mòr 10Y	£11.10
Arnamuchan AD/	£6.00	Eagle Rare 10Y (Bourbon)	£4.10
Arran 10Y	£5.80	Famous Grouse	£3.40
Auchentoshan <i>'Blood Oak'</i>	£7.85	Filey Bay (Yorkshire)	£5.95
Ballindalloch 2015	£7.95	Fuji (Japan)	£9.10
Balvenie 12Y American Oak	£7.00	Glen Scotia <i>'The Mermaid'</i>	£9.75
Balvenie 12Y Double Wood	£5.20	Glen Scotia 15Y	£7.15
Balvenie 14Y 'Week of Peat'	£9.50	Glenfiddich 12Y	£4.50
Balvenie 14Y Caribbean Cask	£5.60	Glenfiddich 14Y Bourbon Cask	£5.60
Balvenie 15Y Madeira Cask	£16.50	Glenfiddich 15Y	£6.40
Balvenie 16Y French Oak	£14.80	Glenfiddich 18Y VAT04 Perpetual	£16.70
Balvenie 17Y 'Week of Peat'	£16.50	Glenfiddich 21Y Grand Reserve	£21.00
Balvenie 19Y 'Revelation'	£40.00	Glenfiddich 23Y Grand Cru	£25.00
Balvenie 21Y Double Portwood	£22.00	Glenfiddich 26Y Grand Couronne	£50.00
Balvenie 25Y	£100.00	Glenfiddich 30Y	£84.00
Bells	£3.50	Glenfiddich Experiments	
Benromach 100% proof	£5.20	- Orchard	£6.70
Benromach 10Y	£4.85	- Project X	£6.70
Benromach 15Y	£9.70	Glenjoyne 18Y	£11.00
Bimber (London)	£18.95	Glenkinchie	£7.95
Bivrost – Midgard (Norway)	£11.00	Glenlivet 12Y	£4.50
Blanton's (Bourbon)	£8.60	Glenlivet 15Y	£7.15
Bushmills (Ireland)	£3.80	Glenlivet Founders Reserve	£4.40
Cambletown Loch	£5.00	Glenmorangie	£4.55
Caol Ila 12Y	£6.10	Glenmorangie <i>'A Tale of Tokyo'</i>	£8.90
Caol Ila 25Y	£23.00	Glenmorangie X	£3.75
Clynelish 14Y	£7.00	Glenturret 12Y	£9.80
Conemara (Ireland)	£7.50	Grants	£3.50
Coopers Choice (Caol Ila)	£9.50	Hepburns Choice <i>'Ben Nevis'</i>	£8.00
Cotswold	£4.20	Highland Park 10Y	£5.70
Cotswold Bourbon Cask	£7.15	Infrequent Flyers 24Y	£19.40
Craigellachie 13Y	£7.00	Jack Daniels	£3.60
Craigellachie 17Y	£19.00	Jameson Whiskey (Ireland)	£3.60

# THE WHISKY LIST

*Spirits served in 25ml or 50ml measures*

*Wine and drinks may contain Sulphites*

Jura 10Y	£4.50	The Hearach	£8.30
Kavalan (Taiwan) <i>sherry cask</i>	£10.75	The Lakes No7 (Cumbria)	£8.50
Knob Creek Bourbon	£5.70	Three Ships 12Y (South Africa)	£5.15
Lagavulin 16Y	£8.50	The Singleton 12Y	£3.85
Laphroig 10Y	£6.50	Tobemoray 21Y	£21.50
Ledaig (Sinclair Series)	£4.60	Tomintoul 10Y	£4.15
Mac Talla Mara	£7.50	Tomintoul Cigar Malt	£3.50
Mac Talla Strata	£7.00	Tullamore D.E.W	£3.00
Mac Talla Terra	£7.00	Tullamore D.E.W 12Y	£7.50
Macallan 12Y	£9.50	Tullamore D.E.W 18Y	£12.55
Macallan 15Y	£19.50	Wilde Spirit (Mighty Oak)	£4.00
Masters of Malt Secret Lowland 7Y	£4.60	Woodfords Reserve <i>Bourbon</i>	£4.20
Monkey Shoulder	£3.50	Wormtub 10Y	£6.30
Monkey Shoulder 'Smokey'	£3.50	Wormtub 12Y	£9.30
Monkey Shoulder 'Fresh'	£3.50	Yellowstone (Bourbon)	£4.80
Oak & Palomino & Oxidation & Sitting	£4.50		
Oban 14Y	£5.20		
Old Pali Road (Hawaii)	£11.00		
Old Particular 15Y	£11.50		
Old Perth (Palo Cortado)	£7.45		
Old Pulteney 'Huddart'	£6.30		
Paddy's Whiskey	£3.30		
Penderyn Whiskey	£4.00		
Port Charlotte 10Y	£7.50		
Red Bank (Nova Scotia, Canada)	£5.80		
Redbreast 12Y	£3.40		
Scapa 13Y	£11.00		
Seaweed & Aeons & Digging & Fire	£9.50		
Signatory Vintage Secret Orkney	£5.90		
Southern Comfort	£3.40		
Springbank 10Y	£7.50		
Starward (Australia)	£4.40		
Suntory Toki	£4.40		
Talisker 10Y	£5.50		
The Devron	£5.50		
The English Sherry Cask	£8.00		
The English 'D-Day 80' Special	£11.00		

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staff for more  
information

# SPIRITS

*Spirits served in 25ml or 50ml measures*

*Wine and drinks may contain sulphites*

## VODKA

Absolute	£3.40		
Adnam's East Coast Vodka	£3.95	Grey Goose Essences	£5.00
Arbikie Chilli Vodka	£4.00	Watermelon & Basil, White Peach & Strawberry,	
Au Vodka (Blue Raspberry)	£5.00	& Lemon Grass	
42 Below	£3.20	Smirnoff	£3.40
Babika	£4.20	Strykk 0% Vodka	£3.00
Belvedere Heritage Vodka	£5.00	Tom of Finland	£3.90
Grey Goose	£5.00	The Only Way Is – Vanilla Vodka	£3.50

## RUM

Appletons	£3.40	Goslings Black Seal	£3.40
Bacardi Carta Blanca	£3.30	Havana Club	£3.40
Bacardi Coconut	£3.30	Kracken Spiced/ Dark Cherry or	£3.50
Bacardi Carta Fuego	£3.30	Coffee Rum	
Bacardi Ginger	£3.40	Malibu	£3.30
Bacardi Limon	£3.40	Merser & Co Double Barrel Rum	£3.40
Bacardi Raspberry	£3.40	Mount Gay Black Barrel Rum	£4.50
Bacardi Spiced	£3.40	Mount Gay Eclipse	£3.40
Bacardi Reserva Ocho Rare	£4.40	Pussers Rum	£3.60
Bacardi Caribbean	£3.60	Old J Cherry Spiced	£3.30
Captain Morgans Dark Rum	£3.40	Rumbullion	£4.40
Dead Man's Fingers Spiced Rum	£3.40	Seax Spiced Rum	£4.90
Dead Man's Fingers 0% Rum	£3.20	The Only Way Is - Rum	£3.50
Discarded (Banana Peel) Rum	£3.80	The Only Way Is- Chocolate &	£3.50
Fallen Angel Rum	£5.50	Orange Rum Liqueur	

## OTHER SPIRITS

Advocat	£3.20	La Fee Bohemian Absinthe	£6.50
Aperol	£4.20	Martini Extra Dry	50ml £3.30
Aperol Spritz ( <i>inc Prosecco</i> )	£11.95	Martini Fiero	50ml £3.30
Archers	£3.20	Martini Rosso	50ml £3.30
Campari	£3.20	Martini Bitters	50ml £3.30
Centarino Tequila	£5.00	Ouzo	£3.00
Cinzano Bianco	50ml £3.20	Patron Anejo Tequilla	£9.00
Croft Original	£3.20	Patron Silver Tequilla	£7.50
Discarded Vermouth	£3.70	Pernod	£3.20
Harvey's Bristol Cream	£3.30	Pimm's	50ml £3.50
Jagermeister	£3.40	Sambuca/Sambuca Black	£3.40
Jose Cuervo Silver/Gold Tequilla	£3.40	Stones Ginger Wine	£3.20

# LIQUEURS

*Spirits served in 25ml or 50ml measures*

*Wine and drinks may contain sulphites*

Amaretto Disaronno		£3.30	Drambuie		£3.40
Amarula	50ml	£3.20	Frapin VSOP		£10.00
Athol Brose		£3.40	Frangelico		£3.20
Baileys	50ml	£3.30	Galliano		£3.10
Benedictine		£3.20	Glavya		£3.20
Blue Curacao		£3.00	Grand Marnier		£3.30
Chambord		£3.20	Hine VSOP		£5.00
Chateau Tariquet XO Armagnac		£5.00	Limoncello	50ml	£3.50
Cointreau		£3.60	Martell VS		£3.40
Crème de Cassis		£3.20	Metaxa		£3.20
Crème de Menthe		£3.20	Silq Rose		£3.00
Disaronno Velvet		£3.30	Tia Maria		£3.50

## COCKTAILS/MOCKTAILS

Aperol Spritz	£12.45	Special Spritz	£9.50
Bacardi Mojito	£8.75	Strawberry Daquiri	£9.25
Bombay Cocktails Separately Priced		Jug of Pimm's	£20.95
Elderflower Spritz	£8.75	Jug of Aperol Spritz	£30.95
Expresso Martini	£8.95		
Flora Wild Cup	£9.75	Baby Guinness 25ml	£3.60
Grey Goose Pear Tom Collins	£9.75	Jam Doughnut 25ml	£3.60
Negroni	£9.50	Kinder Bueno 25ml	£3.60
Old Fashioned	£8.75		
Orbium Martini	£9.50	<u>Mocktails</u>	
Patron Margherita	£10.25	Mock Strawberry Daquiri	£7.50
Pina Colada	£9.25	Mock Pina Colada	£7.50
Porn Star Martini	£8.95	Mock Margherita	£7.50
Seville Spritz	£8.75	Mock Sex on the Beach	£7.50
Sex on the Beach	£9.50		

## NON ALCOHOLIC GIN, VODKA & RUM

*Spirits served in 25ml or 50ml measures*

Gordon's 0%	£2.80	NON ALCOHOLIC VODKA	
Gordon's Pink 0%	£2.80	Strykk Vodka 0%	£3.00
Tanqueray 0%	£3.00		
Tanqueray Seville 0%	£3.00	NON ALCOHOLIC RUM	
Whitley Neill Raspberry 0%	£3.40	Dead Man's Fingers 0%	£3.20
Whitley Neill Rhubarb 0%	£3.40		

# SOFT DRINKS & MIXERS

## Fever Tree Tonic's & Mixers £2.95

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

DRAUGHT SOFT DRINKS	Pint/Half Pint	BOTTLED	
		Schweppes Bitter Lemon	£2.95
Coke/Coke Zero	£4.00/£2.00	Still Water Sml/Lge	£2.95/£4.95
Lemonade	£4.00/£2.00	Sparkling Water Sml/Lge	£2.95/£4.95
Orange Juice	£4.00/£2.00	Appletizer	£2.90
Soda Water	£2.60/£1.30	Diet Coke (330ml Can)	£2.95
Lime & Soda	£2.60/£1.30	J2O	£2.95
Lime & Lemonade	£4.00/£2.00	Big Tom	£2.80
Orange & Lemonade	£4.00/£2.00	Apple Juice	£2.70
Splash	£1.20	Cranberry Juice	£2.70
Dash	£0.75	Pineapple Juice	£2.60
	<i>a shot</i> £0.50	Fruit Shoot	£2.30
Squash	£0.80/£1.60	Fentimen's Ginger Beer	£2.95