

# Wine List

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**White Wines****Bottle  
750ml****Saint Laurand, Ugni Blanc, France, 2015****£17.50**

Ripe stone fruit and crisp citrus flavours with a fresh finish.

**Pinot Grigio, Trefili, Italy, 2014****£22.00**

A delicate nose of white flowers, apple, pear and almonds, clean and crunchy with a mellow finish.

**Verdejo, Vegaval Plata, Spain, 2015****£22.00**

Elegance, minerality, long fresh finish with tropical fruit aromas and citrus reminders.

**Viognier, Dom de Vedilhan, France, 2014****£23.00**

Uplifting expression of aromatic peach skin and stone fruit from SE France.

**Picpoul de Pinet, Mirande, France, 2015****£24.00**

Steely minerality, clean with citrus notes and a crisp, dry finish.

**Sauvignon Blanc, Touraine, Paul Buisse, France, 2014****£24.00**

Classic sea food wine but also fine with white meats and especially good with goat's cheese.

**Rioja Blanco, Pharos, Spain, 2014****£24.00**

Viura grape, in a modern style, pear and apple fruit; a splash of creamy oak and citrus edged finish.

**Terrazze della Luna Nosiola, Trentino, Italy, 2014****£25.00**

Nosiola is a revelation from the Dolomites, set to push Pinot Grigio off its perch. More clout and class.

**Riesling Reserve, Andre Scherer, Alsace, France, 2014****£26.50**

From 30 year old vines in the heart of Alsace. Apples and pears, a clean palate and a fresh, dry, citrus finish.

**Verdicchio Classico, Arbinus, Italy, 2014****£27.00**

Organic. Fresh, clean, crisp and mineral.

**Gavi "La Fornace", Cinzia Bergaglio, Italy, 2014****£28.00**

From Tassarolo in Piedmonte and made from Cortese this is fresh and floral, with classic notes of northern Italian whites of toasted almond with hints of apple and herb.

**Dom. Gigondan, Cotes du Rhone, France, 2014****£28.00**

A lovely introduction to Rhone white: rich, complex and rewarding Rousanne, Grenache Blanc, Clairette &amp; Viognier.

**Mullineux, Kloof Street, Chenin Blanc, South Africa, 2015****£28.50**

40-year-old vines, tank fermented with 25% matured in older barrels. A brisk, fresh, dewy green apple bouquet with a light waxy note. The palate is nicely balanced with a neutral entry, crisp acidity and a citrus peel finish.

**Soave, La Capelina, Veneto, Italy, 2014****£28.50**

Creamy fresh stone fruit with well integrated acidity and fresh, flinty minerality.

**Grand Bateau, Bordeaux Blanc, France, 2014****£29.00**

A deep and dreamy Sauvignon from the stables of Chateau Beychevelle in Saint Julien.

**Petit Chablis, Domaine Ellevin, Burgundy, France, 2014****£29.00**

Lovely Petit Chablis Chardonnay. Ripe fruits, dry, fresh, mineral overtones and a luxuriant, rich finish.

<b>Pecorino Riseis, Agriverde, Italy, 2015</b>	<b>£30.00</b>
Has everything this! Eco-friendly, historic, pergola vine training of the indigenous, and once near obsolete, Pecorino vines. Rich, nutty (not oaky) white to drink with all that lovely seafood from the nearby Adriatic.	
<b>Bourgogne Chardonnay, Alain Geoffroy, Burgundy, France, 2014</b>	<b>£30.00</b>
A great mix of Burgundian minerality, smooth citrus acidity and fruit. Very much the answer to ABC.	
<b>Saumur, La Pierre Frite, Loire, France, 2014</b>	<b>£30.00</b>
Loire Chenin Blanc with candied citrus peel, apple & minerality.	
<b>Chateau de Ripaille, Savoie, France, 2013</b>	<b>£30.00</b>
Fresh, elegant citrus notes and savoury finish to this intriguing wine from a vineyard with its own appellation.	
<b>Sameiras Blanco, Ribeiro, Spain, 2014</b>	<b>£31.00</b>
Fresh, mineral drinkable and balanced Galician white with a comprehensive blend of Treixadura, Albariño, Godello, Lado, Loureira, Torrontes & Caiño Blanco.	
<b>Loxarel Xarel.lo Amphora, Penedes, Spain, 2014</b>	<b>£31.00</b>
Fermented in Spanish Amphora, limey fruit with chalky almost saline undertones. Very much new wave.	
<b>Pinot Bianco Alto Adige Finado, Cantina Adriano, Italy, 2014</b>	<b>£32.00</b>
Two historic wineries in the very north have paired up to offer a pear and apple white with a twist of lemon zest.	
<b>Albarino, Pazo San Mauro, Spain, 2014</b>	<b>£35.00</b>
Ripe orchard fruit with subtle herbaceous notes and bright, refreshing acidity.	
<b>Garnacha Blanca, Via Terra, Terra Alta, Spain, 2014</b>	<b>£35.00</b>
Fabulous white Grenache from this hot day, cold night region aged on lees... Chateaneuf Blanc meets Chablis.	
<b>Macon Solutre Cuvee Classique, Burgundy, France, 2013</b>	<b>£35.00</b>
Organic. Soft appealing peach skin and stone fruit. A notch above your average Macon.	
<b>Gruner Veltliner, Domäne Wachau, Austria, 2014</b>	<b>£36.00</b>
Austria's most famous grape. Balanced, full-bodied, very drinkable and classy at the same time.	
<b>Riesling, Donnhoff, Germany, 2014</b>	<b>£36.00</b>
One of the world's great wineries, fresh, well defined, elegant Riesling that gets the taste buds and spine tingling.	
<b>Terlaner Classico, Alto Adige, Italy, 2014</b>	<b>£37.00</b>
Simply gorgeous Pinot Blanc, Chardonnay & Cabernet Sauvignon blend from one of Italy's finest.	
<b>Sancerre Silex, Philippe Girard, Loire, France, 2014</b>	<b>£38.00</b>
From the high side of Verdigny and neighbouring Sancerre's best known vineyards at Chavignol. Made for the local speciality of goat's cheese but a wonderful match for shellfish too.	
<b>Niepoort Redoma Branco, Douro, Portugal, 2014</b>	<b>£42.00</b>
Rabigato, Códega do Larinho, Viosinho, Donzelinho and Gouveio; an extraordinary collection of varieties from an extraordinary vineyard.	

**Rully 1er Cru Rabource, D. Belleville, Burgundy, France, 2012** **£45.00**

Rully is known for its high definition white wines. Here a rich, tangy, faintly salty pine and lemon start is followed by the very smooth feel of a nicely made Chardonnay. Fresh throughout with a nutty, brioche twist.

**Clos Clare Riesling, Watervale, South Australia, 2013** **£47.00**

One of the first, the most enduring, and now perhaps the greatest wines of Australia, Clare Valley Riesling gives a powerful mix of ripe, lime marmalade, a stony film and a distinct, citrus freshness. Light meat and fish.

**Alheit Vineyards Cartology, Chenin Blanc, South Africa, 2014** **£50.00**

Crisp yet sumptuous and fulsome white from ancient vines. Chris Alheit is a leading light.

**Sweet Cheeks, Testalonga, South Africa, 2015** **£50.00**

Skin contact in white wines is becoming more popular, giving them that bit extra. A beautiful and floral yet textured and spicy wine from old bush vine Muscat.

**Coudoulet de Beaucastel, Blanc Chateau de Beaucastel, Rhone, France, 2012** **£53.00**

Rare white Rhone showing a peach and honey nose, rounded and rich stone fruit with balanced freshness and floral notes.

**Chassagne Montrachet, Dom. Paul Pillot, Burgundy, France, 2013** **£65.00**

Refined, crisp & classy from the Cote de Beaune.

**Red Wines****Bottle  
750ml**

<b>Madrigale Rosso, Colline Teatine, Abruzzo, Italy, 2014</b>	<b>£17.50</b>
The style of wine is meant to be easy-drinking and moreish with aromas of red berries and bags of fruit.	
<b>Roncier Pinot Noir, L. Tramier, France, 2014</b>	<b>£20.50</b>
Traditional predominately Pinot Noir, Gamay blend from this Burgundy grower established in 1842. Easy drinking.	
<b>Rioja, Albergada, Spain, 2014</b>	<b>£21.50</b>
Designed in the 'Joven' style to be drunk young this juicy Tempranillo is highly quaffable.	
<b>Berengere, Dom Le Pech Poujolat, S.W. France, 2013</b>	<b>£24.00</b>
Rich, chocolate, black cherries and liquorice from this Languedoc Cabernet Sauvignon, Syrah, Merlot blend.	
<b>Doural Tinto, Portugal, 2014</b>	<b>£25.00</b>
From fruit normally grown for port - rich and raisoned fruit. Great for rich meat dishes and mature cheese.	
<b>Cabernet Franc, Chinon, Domaine du Puy Rigault, Loire, France, 2013</b>	<b>£25.00</b>
Deep purple lavender, violet, prunes and black cherry aromas. Powerful and smooth wild berries.	
<b>Grenache Noir, Feria et Fetes, S.W. France, 2014</b>	<b>£25.00</b>
Soft, spicy, strawberry fruit red that brings you the warmth of south-western France seamless stuff and a bit fun.	
<b>Monastrel, Tragolargo, Spain, 2013</b>	<b>£25.00</b>
Fresh and drinkable with restrained fruit and a harmonious structure.	
<b>Malbec 'Pretty', Fabre Montmayou, Argentina, 2014</b>	<b>£26.00</b>
A new world Malbec from an award winning French grower. Deep ruby with spicy ripe fruit and a hint of liquorice.	
<b>Minervois, Dom St Jacques d'Alba, S.W. France, 2012</b>	<b>£27.00</b>
From a 100 year old vineyard of Carignan, with Syrah for pepper and Mourvedre for crunch. If you like red meat..	
<b>Auto Carro 27, Portugal, 2013</b>	<b>£27.50</b>
Complex and rewarding Touriga Nacional and Franca with tobacco, spice, plum and long blackcurrant finish.	
<b>Pinot Noir, La Petite Perriere, Loire, France, 2013</b>	<b>£28.00</b>
Recent ripe vintages mean Loire Pinot is on the up and this is a red with some density, body and plush red fruits.	
<b>Beyra Tinto, Douro, Portugal, 2011</b>	<b>£28.00</b>
From the deep interior and high up above the inner Duoro Valley comes this concentrated red from Port grapes.	
<b>Primitivo, Terre di Montelusa, Italy, 2014</b>	<b>£28.00</b>
Smooth juicy Zinfandel from Puglia in Italy, medium bodied and great with roasts and braised meats.	
<b>Beaujolais Villages, Gry Sablon, France, 2014</b>	<b>£28.50</b>
Bottles from the shelf, fridge or ice-bucket. Perfect light sour cherry and red berry jam drinkability.	
<b>Bordeaux Superieur, Chateau Tour St Paul, France, 2014</b>	<b>£28.50</b>
A ripe, open and easy drinking vintage yields a supple and forward red for lighter meat dishes and cheese.	
<b>Gamay, Le Picatier, Loire, France, 2013</b>	<b>£30.00</b>
A most 'natural' wine from Cotes Roansie in the heart of France. Wild, earthy bramble fruit, smoke and spice.	
<b>Cotes du Rhone, St Cosme, France, 2014</b>	<b>£31.00</b>
A deeply concentrated red from vineyards facing Chateauneuf du Pape. 100% Syrah, rich, round and peaty.	

<b>Ribera del Duero, Mesoneros de Castilla, Spain, 2013</b>	<b>£30.00</b>
The Duero vies with Rioja for top region. It's the classic of old Castilla y Leon; rich, supple and full.	
<b>Le Marne, Isolabella della Croce, Monferrato Rosso, Italy, 2013</b>	<b>£30.00</b>
Idyllic countryside near Asti and very much in the style of Barbera, though this is a crazy blend of local varieties. Loves light meats and summer salads. A real find from northern Italy.	
<b>Refosco dal Peduncolo, Friuli, Italy, 2014</b>	<b>£30.00</b>
Peppers, herbs, sour cherries & tobacco with a lingering freshness. Full bodied and intensely drinkable.	
<b>St Nicolas de Bourgueil, Dom du Fondis, Loire, France, 2013</b>	<b>£30.00</b>
Elegant, smooth, ripe red berries. A true expression of a Loire Valley Cabernet Franc.	
<b>Chateau Lascours, Pic St Loup, S.W. France, 2013</b>	<b>£31.00</b>
Lovely rewarding S.W. France Syrah, Grenache, Mourvedre drinkable, warming and spicy with a lingering finish.	
<b>AA Andorfer Vorgesmack Zweigelt/Pinot Noir, Kamptal, Austria, 2013</b>	<b>£31.00</b>
An opulent, lavish slightly sour revelation that will richly reward the curious looking for something new.	
<b>Pinot Noir 'The Crusher', Clarksburg, C.A. USA, 2013</b>	<b>£31.00</b>
Deep and juicy loganberry and cranberry with hints of dark chocolate. A super rich, imposing New World Pinot.	
<b>Morgon Les Charmes, Beaujolais, France, 2014</b>	<b>£34.00</b>
Gorgeous sour cherry and structure for this wine that shows what good Beaujolais can be. Ice bucket available!	
<b>Rioja, Urbina Crianza, Spain, 2008</b>	<b>£36.00</b>
Classic Rioja with cask & bottle age from a great traditionalist. Spicy oak, warm fruits.	
<b>Bourgogne Rouge, Maison Roche de Bellene, Burgundy, France, 2012</b>	<b>£36.00</b>
Classic Pinot Noir from old vines below Volnay. Delicate, floral and elegant.	
<b>Priorat, Cal Pla Crianza, Celler de Joan Sangenis, Spain, 2013</b>	<b>£36.00</b>
Garnacha, Carinera & a hint of Cabernet line up beautifully.	
<b>'Glouglou Pinot Noir, Les Vins Pirouettes, Alsace, France, 2014 (1 Litre)</b>	<b>£36.50</b>
A thrilling Pinot from Alsace which benefits from biodynamic practice. Pure fruit at the heart of the wine with a bright finish. Red berries supported by menthol and wild herbs. Best chilled.	
<b>Pinot Noir, Framingham, Marlborough NZ, 2014</b>	<b>£36.50</b>
A wine of glorious understatement, almost Burgundian in style.	
<b>Givry 1er Cru Champs Lalot, Dom Pagnotta, Burgundy, France, 2012</b>	<b>£38.00</b>
Complex, gamey classic Burgundian Pinot.	
<b>Langhe Nebbiolo, Prod. del Barbaresco, Piedmont, Italy, 2014</b>	<b>£40.00</b>
Lifted, bright, ripe cherry fruit with savoury, spice notes.	
<b>Le Difese, Tenuta San Guido, Bolgheri, Italy, 2013</b>	<b>£42.00</b>
Baby Sassicaia. Also Cabernet dominated this is more supple with smooth black fruit and silky tannin.	
<b>Pardus, Malbec Reserve, Bodega Raffy, Mendoza, Argentina, 2012</b>	<b>£42.50</b>
A great French wine family in Argentina combine flair and finesse with an ideal vineyard at some altitude, and the force of Malbec to make a fine and fulsome red. World class.	

<b>Zinfandel, Peter Franus, USA, 2012</b>	<b>£48.00</b>
Classic Napa Zinfandel from a boutique and artisan winery making only 650 cases.	
<b>Barolo, Principiano Ferdinando, Italy, 2011</b>	<b>£48.00</b>
Super classy and classic Piedmontese Nebbiolo elegant, rich. Strong tannic structure may benefit from decanting.	
<b>The Chocolate Block, South Africa, 2014</b>	<b>£50.00</b>
Fabulous complex cult classic.	
<b>Savigny les Beaune, Jean Marc Millot, Burgundy, France, 2014</b>	<b>£50.00</b>
Soft strawberry Savigny that faces the hill of Corton. Best with simple red meat and strong cheeses.	
<b>Pauillac, Lacoste Borie, Bordeaux, France, 2007</b>	<b>£50.00</b>
The second wine of legendary Ch. Grand Puy Lacoste.	
<b>Gigondas, St Cosme, Rhone, France, 2013</b>	<b>£50.00</b>
One of three growers to own the best bit of the village. One for Chateauneuf lovers.	
<b>Saint-Julien, Sarget de Gruaud-Larose, Bordeaux, France, 2007</b>	<b>£50.00</b>
Complex, elegant and textured this wine is full of character and oaky spice.	
<b>Moulis-en-Medoc, Chateau Poujeaux, Bordeaux, France, 2007</b>	<b>£56.00</b>
From next door to Chasse-Spleen, this balanced Bordeaux uses all four of the traditional grapes.	
<b>Rosso di Montalcino, Sesti, Italy, 2013</b>	<b>£56.00</b>

## Rose, Orange, Sparkling and Sweet Wines

<b>Rose</b>		<b>Bottle</b>
		750ml
<b>L'Herbe Santé, Grenache, France, 2014</b>		<b>£23.00</b>
Fresh Grenache rosé, light and crisp with a hint of strawberry.		
<b>Cotes du Provence, Chateau d'Olliers, France, 2014</b>		<b>£28.00</b>
Classic Provence rose - 50% Grenache, 40% Cinsault, 10% Syrah. Delicate pink.		
<b>Orange</b>		<b>750ml</b>
<b>Jean-Francois Chéné, Panier de Fruit, Loire, France, 2011</b>		<b>£38.00</b>
<b>Tsolikouri Nakhshirgele, White Dry, Georgia, 2013</b>		<b>£40.00</b>
<b>Vinochisti, E3 Erbaluce, Piemonte, Italy, 2011</b>		<b>£40.00</b>
<b>Testalonga, El Bandito Cortez, Chenin Blanc, South Africa, 2014</b>		<b>£45.00</b>
<b>Contra Soarda Vespaiolo, Veneto, Italy, 2012</b>		<b>£50.00</b>
<b>Sparkling</b>		<b>750ml</b>
<b>Cava Brut Reserve, Dominio de Tharsys, Spain</b>		<b>£23.50</b>
From old vines in an ancient wine making region. Fresh with a fine mousse, floral notes - well balanced.		
<b>Prosecco Villa Doral Extra Dry, Italy</b>		<b>£31.00</b>
Very distinctive Prosecco with plenty of refreshing effervescence and biscuit crunch.		
<b>Louis Brochet, Champagne, France</b>		<b>£45.00</b>
From the 1er Cru village of Ecuil, near Reims, where there is more Pinot Noir than Chardonnay (80:20).		
<b>Louis Brochet Rose, Champagne, France</b>		<b>£48.00</b>
Lovely pink sparkles for that special occasion.		
<b>Sweet</b>	<b>Bottle</b>	<b>Glass</b>
		125ml
<b>Montbazillac, Domaine de l'Ancienne, France, 2012</b>	<b>£20.00</b>	
90% Semillon and 10% Muscadelle combining botrytis and on vine reasoning. A balance of sweet but fresh flavours, including white peach, confit fruits, honey and a golden citrus finish. (37.5cl Bottle)		
<b>Banyuls, Les Clos de Paulilles, France, 2013</b>	<b>£29.00</b>	<b>£7.25</b>
Great with cheese, good with light chocolate desserts, fruit pastries and savoury dishes.(50cl Bottle)		
<b>Sherry</b>		<b>Bottle</b>
		37.5cl
<b>Fino, Maestro Sierra, Spain</b>		<b>£24.00</b>
Aged under yeast for four years, fresh, salty and with hints of citrus.		
<b>Pedro Ximenez, Maestro Sierra, Spain</b>		<b>£26.00</b>
Made from dried grapes: raisins, citrus and coffee.Great with cheese and ice cream.		
<b>Amontillado, Maestro Sierra, Spain</b>		<b>£38.00</b>
7 years under yeast, 5 years in barrels, the freshness of Fino and complexity of Oloroso -the most elegant sherry.		

## Wines by the Glass & 500ml Carafe

### White Wines

	Glass 175ml	Carafe 500ml
Saint Laurand, Ugni Blanc, France, 2015	£4.50	£12.25
Pinot Grigio, Trefili, Italy, 2014	£5.70	£15.40
Verdejo, Vegaval Plata, Spain, 2015	£5.70	£15.40
Viognier, Dom de Vedilhan, France, 2014	£5.90	£16.10
Picpoul de Pinet, Mirande, France, 2015	£6.20	£16.80
Sauvignon Blanc, Touraine, Paul Buisse, France, 2014	£6.20	£16.80

### Red Wines

Madrigale Rosso, Colline Teatine, Abruzzo, Italy, 2014	£4.50	£12.25
Roncier Pinot Noir, L. Tramier, France, 2014	£5.25	£14.35
Rioja, Albergada, Spain, 2014	£5.50	£15.00
Berengere, Dom Le Pech Poujolat, France, 2013	£6.00	£16.50
Doural, Portugal, 2014	£6.40	£17.50
Minervois, Dom St Jacques d'Alba, France, 2012	£6.90	£18.90

### Rose Wine

L'Herbe Sante, Granche, France, 2014	£5.75	£16.00
Cotes du Provence, Chateau d'Olliers, France, 2014	£7.20	£19.60

### Sparkling

	125ml
Prosecco Villa Doral Extra Dry, Italy	£5.60
Louis Brochet, Champagne, France	£9.20

## Magnums

	Magnum 1500ml
<b>Rioja Reserva 'Gavanza', Bodegas Dominium, Spain, 2008</b>	<b>£54.00</b>
Modern elegant Rioja with dark fruit and soft tannins.	
<b>Lalande de Pomerol, Chateaux des Annereaux, Bordeaux, France, 2011</b>	<b>£85.00</b>
Merlot allied to silky Cabernet Franc. Classic Righ Bank wine that greatly benefits from the larger format.	
<b>Chateauneuf-du-Pape, Cuvee des Sommeliers, Rhone, France, 2011</b>	<b>£95.00</b>
Tawny old-fashioned southern Rhone.	
<b>Le Difese, Tenuta San Giudo, Bolgheri, Italy, 2013</b>	<b>£95.00</b>
Baby Sassicaia. Also Cabernet dominated this is more supple with smooth black fruit and silky tannin.	
<b>The Chocolate Block, South Africa, 2014</b>	<b>£105.00</b>
Fabulous complex cult classic. Meaty, new leather, tobacco, dried lychee, spicy orange peel, black raspberry, bacon and chocolate flavours. So complex!	
<b>Chateauneuf-du-Pape, Vieux Telegraphe le Telegramme, Rhone, France, 2013</b>	<b>£110.00</b>
Second wine from this iconic estate. Telegramme shows a natural and silky side not common in Chateauneuf.	
<b>Margaux, Haut Breton Lariguadiere, Bordeaux, France, 2010</b>	<b>£130.00</b>
Superlative vintage and consummate Margaux, an illustrious appellation too often spoiled by overenthusiastic wine makers in recent times.	

# Spirit List

Gin	35ml	50ml	Vodka	35ml	50ml
Gordon's	£4.00	£5.70	Stolichnaya	£4.00	£5.70
Plymouth	£5.00	£7.20	Russian Standard	£4.00	£5.70
Tanqueray & B. Sapphire	£4.50	£6.45	Zubrowka	£4.20	£6.00
Hendrick's	£6.25	£8.90	Ketel One	£5.60	£7.95
Sipsmith	£6.40	£9.10	Belvedere	£6.90	£9.90
Portobello	£6.50	£9.30			
Chase, Jensen	£7.00	£10.00			
Whisky			Bourbon		
Bells	£4.10	£5.90	Jack Daniel's	£5.20	£7.45
The Famous Grouse	£4.20	£6.00	Bulleit	£6.00	£8.60
Jameson	£4.80	£6.85	Maker's Mark	£6.00	£8.60
Chivas Regal	£6.70	£9.60	Woodford Reserve	£7.00	£10.00
J-W Black Label	£6.20	£8.85			
Isle of Jura 10	£7.40	£10.40	Rum		
Talisker 10	£8.00	£11.00	Mount Gay	£4.45	£6.35
Glenmorangie 10	£8.00	£11.00	Bacardi	£4.50	£6.35
Laphroaig 10	£9.00	£12.00	Havana Club 3Yr	£4.40	£6.30
Macallan Gold	£8.00	£11.00	Sailor Jerry	£4.80	£6.85
Oban 14	£9.00	£12.00	Havana Club 7Yr	£5.20	£7.45
Lagavulin 16	£9.50	£13.00	Gosling's Black	£4.80	£6.85
Brandy			Tequila		
Calvados	£5.60	£7.95	Jose Cuervo	£4.40	£6.45
Courvoisier VSOP	£7.60	£10.80	El Jimador Gold	£5.00	£7.20
Janneau VSOP	£7.00	£10.00	Patron Café	£6.00	£8.60
			Patron Anejo	£8.80	£10.60
Other					
Absinthe La Fée	£7.90	£10.00	Baileys	£2.80	£4.00
Campari	£3.50	£5.00	Cointreau	£3.95	£5.65
Disaronno	£4.30	£6.10	Drambuie	£4.50	£6.45
Fernet Branca	£4.90	£7.00	Grand Marnier	£4.50	£6.45
Grappa	£5.00	£7.15	Jaegermeister	£3.80	£5.40
Kahlua	£3.60	£5.20	Noilly Prat	£2.00	£2.85
Pimm's mixed		£6.75	Ricard	£4.10	£5.90
White Sambuca	£4.10	£5.90	Black Sambuca	£4.50	£6.50
Stone's	£1.65	£2.40	Tia Maria	£3.20	£4.60
Taylors LBV 125ml		£8.00	Tio Pepe 70ml		£4.40

# Drinks List

## Beer and Cider

Draft	Pint	Bottled	
Redwell lager	£4.30	Peroni	£3.60
Windsor & Eton Republika	£4.60	Budvar	£3.60
Brooklyn lager	£5.40	Corona	£3.60
Guest keg on rotation	£ varies	5 Points Railway Porter	£5.00
Guinness	£4.30	Beavertown Gamma Ray APA	£4.70
Stowford Press	£4.00	Pressure Drop Wu Gang	£4.50
Harvey's Sussex Best	£4.30	Meantime Yakima Red	£5.20
Two guest ales on rotation	£ varies	Cornish Orchards blush	£5.30
		Cornish Orchard pear	£5.40
		Wyld Wood organic apple	£5.40
		Cornish Orchard Vintage	£5.40
		Hawkes Ginger Beer	£5.60
		BrewDog Nanny State	£4.00

## Soft

Coke 330 bottle	£2.70	Orange juice	£1.50
Diet Coke 330 bottle	£2.70	Apple juice	£1.50
Fentiman's ginger beer	£3.50	Tomato juice	£1.50
Fentiman's cola	£3.50	Cranberry juice	£1.50
Fentiman's dandelion b'dock	£3.50	Sparkling elderflower	£2.90
Fentiman's lemonade	£3.50		
Fentiman's orange jigger	£3.50		
R White's lemonade	£1.50		
Appletiser	£2.50		
Kingsdown sparkling 330	£1.60		
Kingsdown sparkling 750	£2.65		

## Coffee & Tea

Americano	£2.30	Earl Grey	£1.55
Cappucino	£2.60	English Breakfast	£1.55
Espresso	£2.15	Herbal	£1.65
Double espresso	£2.30		
Flat white	£2.60	Hot chocolate	£2.60
Latte	£2.60		