

# Wine List

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**White Wines****Bottle  
750ml****Saint Laurand, Ugni Blanc, France, 2015****£19.50**

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

**Pinot Grigio, Trefili, Italy, 2015****£24.00**

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

**Verdejo, Vegaval Plata, Spain, 2015****£24.00**

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

**Viognier, Dom de Vedilhan, France, 2015****£25.50**

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

**Picpoul de Pinet, Chateau de la Mirande, France, 2016****£26.50**

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

**Rioja Blanco, Pharos, Spain, 2015****£26.00**

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, 2015****£27.00**

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

**Sauvignon Blanc, Touraine, Paul Buisse, France, 2015****£28.50**

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

**Riesling Reserve, Andre Scherer, Alsace, France, 2015****£30.00**

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, 2015****£30.50**

Organic. Fresh, clean, crisp and mineral.

**Gavi "La Fornace", Cinzia Bergaglio, Italy, 2015****£31.00**

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.

**Soave, La Capelina, Veneto, Italy, 2015****£31.50**

Creamy citrus and fresh stone fruit with well integrated acidity and fresh, flinty mineral finish.

**Grand Bateau, Bordeaux Blanc, France, 2015****£31.50**

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

**Dom. Gigondan, Cotes du Rhone, France, 2015****£32.00**

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

**Mullineux, Kloof Street, Chenin Blanc, South Africa, 2015****£32.50**

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.

**Bourgogne Chardonnay, Alain Geoffroy, Burgundy, France, 2015****£32.50**

A great mix of Burgundian minerality, smooth citrus acidity and fruit. Very much the answer to ABC.

<b>Pinot Bianco Alto Adige Finado, Cantina Adriano, Italy, 2015</b>	<b>£34.00</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>Loxarel Xarel.lo Amphora, Penedes, Spain, 2014</b>	<b>£34.00</b>
Fermented in Spanish Amphora, limey fruit with chalky almost saline undertones. Very much new wave.	
<b>Chateau de Ripaille, Savoie, France, 2013</b>	<b>£34.00</b>
Fresh, elegant citrus notes and savoury finish to this intriguing wine from a vineyard with its own appellation.	
<b>Saumur, La Pierre Frite, Loire, France, 2014</b>	<b>£35.50</b>
Loire Chenin Blanc with candied citrus peel, apple & minerality.	
<b>Garnacha Blanca, Via Terra, Terra Alta, Spain, 2014</b>	<b>£35.50</b>
Fabulous white Grenache from this hot day, cold night region aged on lees... Chateauneuf Blanc meets Chablis.	
<b>Petit Chablis, Domaine Ellevin, Burgundy, France, 2014</b>	<b>£37.00</b>
Lovely Petit Chablis Chardonnay. Ripe fruits, dry, fresh, mineral overtones and a luxuriant, rich finish.	
<b>Macon Solutre Cuvee Classique, Burgundy, France, 2015</b>	<b>£37.00</b>
Organic. Soft appealing peach skin and stone fruit. A notch above your average Macon.	
<b>Gruner Veltliner, Domäne Wachau, Austria, 2015</b>	<b>£38.00</b>
Austria's most famous grape. Balanced, full-bodied, very drinkable and classy at the same time.	
<b>Terlaner Classico, Alto Adige, Italy, 2015</b>	<b>£39.50</b>
Simply gorgeous Pinot Blanc, Chardonnay & Cabernet Sauvignon blend from one of Italy's finest.	
<b>Albarino, Pazo Senorans, Spain, 2015</b>	<b>£40.50</b>
Ripe fruit with floral notes, bright, refreshing acidity and a lovely mineral finish.	
<b>Riesling, Donnhoff, Germany, 2015</b>	<b>£41.00</b>
One of the world's great wineries, fresh, well defined, elegant Riesling that gets the taste buds and spine tingling.	
<b>Sancerre Silex, Philippe Girard, Loire, France, 2015</b>	<b>£44.00</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>Gravonia Blanco, Rioja, Spain, 2006</b>	<b>£44.00</b>
A complex, rewarding Viura aged in barrels for four years and the result is worth every moment spent there.	
<b>Niepoort Redoma Branco, Douro, Portugal, 2014</b>	<b>£45.00</b>
Rabigato, Códega do Larinho, Viosinho, Donzelinho and Gouveio; an extraordinary collection of varieties from an extraordinary vineyard.	
<b>Clos Clare Riesling, Watervale, South Australia, 2013</b>	<b>£49.00</b>
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.	
<b>Rully 1er Cru Rabource, D. Belleville, Burgundy, France, 2012</b>	<b>£50.00</b>
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.	

<b>Alheit Vineyards Cartology, Chenin Blanc, South Africa, 2014</b>	<b>£53.00</b>
Crisp yet sumptuous and fulsome white from ancient vines. Chris Alheit is a leading light.	
<b>Sweet Cheeks, Testalonga, South Africa, 2015</b>	<b>£53.00</b>
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.	
<b>Coudoulet de Beaucastel, Blanc Chateau de Beaucastel, Rhone, France, 2012</b>	<b>£55.00</b>
Rare white Rhone showing a peach and honey nose, rounded and rich stone fruit with balanced freshness and floral notes.	
<b>Chassagne Montrachet, Dom. Paul Pillot, Burgundy, France, 2014</b>	<b>£70.00</b>
Refined, crisp & classy from the Cote de Beaune.	

## Red Wines

Bottle  
750ml

<b>Madrigale Rosso, Colline Teatine, Abruzzo, Italy, 2015</b>	<b>£19.50</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, 2015</b>	<b>£22.50</b>
Traditional predominately Pinot Noir, Gamay blend from this Burgundy grower established in 1842. Easy drinking.	
<b>Rioja, Albergada, Spain, 2015</b>	<b>£24.00</b>
Designed in the 'Joven' style to be drunk young this juicy Tempranillo is highly quaffable.	
<b>Garnacha, Fristyle, Spain, 2014</b>	<b>£24.50</b>
Light, fun and <b>quirky natural</b> wine if you are feeling like trying <b>something new and possibly different!!</b>	
<b>Berengere Cab-Sauvignon/Merlot, Dom Le Pech Pujolat, S.W. France, 2015</b>	<b>£25.50</b>
Rich, chocolate, black cherries and liquorice from this Languedoc Cabernet Sauvignon & Merlot blend.	
<b>Grenache Noir, Feria et Fetes, S.W. France, 2014</b>	<b>£27.00</b>
Soft, spicy, strawberry fruit red that brings you the warmth of south-western France seamless stuff and a bit fun.	
<b>Monastrel, Al-Muvedre, Alicante, Spain, 2014</b>	<b>£27.50</b>
Bush vine Monastrel is pleasingly full of fruit at the outset and cool, refreshing and dry in the finish.	
<b>Cinsault/Carrignan Viejas Tinajas, De Martino, Chile, 2013</b>	<b>£27.50</b>
A natural amphora fermented wine, and therefore a refreshingly different treat from any Chilean wine preconceptions.	
<b>Doural Tinto, Portugal, 2015</b>	<b>£28.50</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, 2015</b>	<b>£28.50</b>
Deep purple lavender, violet, prunes and black cherry aromas. Powerful and smooth wild berries.	
<b>Malbec 'Pretty', Fabre Montmayou, Argentina, 2015</b>	<b>£29.00</b>
A new world Malbec from an award winning French grower. Deep ruby with spicy ripe fruit and a hint of liquorice.	
<b>Auto Carro 27, Portugal, 2013</b>	<b>£29.00</b>
Complex and rewarding Touriga Nacional and Franca with tobacco, spice, plum and long blackcurrant finish.	
<b>Minervois, Dom St Jacques d'Alba, S.W. France, 2012</b>	<b>£29.00</b>
From a 100 year old vineyard of Carignan, with Syrah for pepper and Mourvedre for crunch. If you like red meat..	
<b>Primitivo, Terre di Montelusa, Italy, 2015</b>	<b>£30.00</b>
Smooth juicy Zinfandel from Puglia in Italy, medium bodied and great with roasts and braised meats.	
<b>Bordeaux Superieur, Chateau Tour St Paul, France, 2014</b>	<b>£30.50</b>
A ripe, open and easy drinking vintage yields a supple and forward red for lighter meat dishes and cheese.	
<b>Refosco dal Peduncolo, Friuli, Italy, 2014</b>	<b>£32.50</b>
Peppers, herbs, sour cherries & tobacco with a lingering freshness. Full bodied and intensely drinkable.	
<b>Beaujolais Villages, Gry Sablon, France, 2015</b>	<b>£33.00</b>
Bottles from the shelf, fridge or ice-bucket. Perfect light sour cherry and red berry jam drinkability.	

<b>Le Marne, Isolabella della Croce, Monferrato Rosso, Italy, 2013</b>	<b>£33.00</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>AA Andorfer Vorgeschmack Zweigelt/Pinot Noir, Kamptal, Austria, 2014</b>	<b>£34.00</b>
An opulent, lavish slightly sour revelation that will richly reward the curious looking for something new.	
<b>Ribera del Duero, Mesoneros de Castilla, Spain, 2014</b>	<b>£34.00</b>
The Duero vies with Rioja for top region. It's the classic of old Castilla y Leon; rich, supple and full.	
<b>Cotes du Rhone, St Cosme, France, 2015</b>	<b>£35.00</b>
A deeply concentrated red from vineyards facing Chateauneuf du Pape. 100% Syrah, rich, round and peaty.	
<b>Braghe Freisa, Claudio Mariotto, Piedmont, Italy, 2014</b>	<b>£35.50</b>
A light and refreshing, spiced and peppered wine that proves very easy to drink.	
<b>St Nicolas de Bourgueil, Dom du Fondis, Loire, France, 2014</b>	<b>£35.50</b>
Elegant, smooth, ripe red berries. A true expression of a Loire Valley Cabernet Franc.	
<b>Chateau Lascours, Pic St Loup, S.W. France, 2015</b>	<b>£36.50</b>
Lovely rewarding S.W. France Syrah, Grenache, Mourvedre drinkable, warming and spicy with a lingering finish.	
<b>Morgon Les Charmes, Beaujolais, France, 2014</b>	<b>£37.00</b>
Gorgeous sour cherry and structure for this wine that shows what good Beaujolais can be. Ice bucket available!	
<b>Bourgogne Rouge, Maison Roche de Bellene, Burgundy, France, 2014</b>	<b>£37.50</b>
Classic Pinot Noir from old vines below Volnay. Delicate, floral and elegant.	
<b>Priorat, Cal Pla Crianza, Celler de Joan Sangenis, Spain, 2014</b>	<b>£37.50</b>
Garnacha, Carinera & a hint of Cabernet line up beautifully.	
<b>Pinot Noir, Framingham, Marlborough NZ, 2014</b>	<b>£38.00</b>
A wine of glorious understatement, almost Burgundian in style.	
<b>Rioja, Urbina Crianza, Spain, 2009</b>	<b>£39.50</b>
Classic Rioja with cask & bottle age from a great traditionalist. Spicy oak, warm fruits.	
<b>'Glouglou Pinot Noir, Les Vins Pirouettes, Alsace, France, 2014 (1 Litre)</b>	<b>£40.00</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. Great chilled if you'd like an ice bucket.	
<b>Le Soula Trigone No15, Rousillon, France, NV</b>	<b>£41.00</b>
A gorgeous blend of Syrah, Carignan and dab of Grenache from wines made between 2011 and 2015 with 55% from 2015.	
<b>Ora La Verde, Vacqueras, Rhone, France, 2014</b>	<b>£42.50</b>
Soft, opulent and with restrained spice a classic Rhone blend of Grenache, Syrah & Mourvedre.	
<b>Givry 1er Cru Champs Lalot, Dom Pagnotta, Burgundy, France, 2014</b>	<b>£42.50</b>
Complex, gamey spices in a classic Burgundian Pinot ready to drink now.	
<b>Langhe Nebbiolo, Prod. del Barbaresco, Piedmont, Italy, 2015</b>	<b>£46.00</b>
Lifted, bright, ripe cherry fruit with savoury, spice notes.	

<b>Le Difese, Tenuta San Guido, Bolgheri, Italy, 2014</b>	<b>£46.00</b>
Baby Sassicaia. Also Cabernet dominated this is more supple with smooth black fruit and silky tannin.	
<b>Garnacha not Guerra Cannonau, Grenache, Sardinia, Italy, 2015</b>	<b>£47.00</b>
Fabulous early harvested wine to preserve freshness, structure, elegance and pithy red fruit spice. Clay adds to the fleshy ripeness of the wine and granite to the freshness of the wines acidity. (Only 360 bottles made)	
<b>Pardus, Malbec Reserve, Bodega Raffy, Mendoza, Argentina, 2012</b>	<b>£48.50</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>Tondonia, Tinto Reserva, Rioja, Spain, 2004</b>	<b>£50.00</b>
Just a stunning example of what great Rioja can be from a fabulous year.	
<b>Zinfandel, Peter Franus, USA, 2012</b>	<b>£50.00</b>
Classic Napa Zinfandel from a boutique and artisan winery making only 650 cases.	
<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>£51.00</b>
Soft strawberry Savigny that faces the hill of Corton. Best with simple red meat and strong cheeses.	
<b>Barolo, Principiano Ferdinando, Italy, 2012</b>	<b>£51.50</b>
Super classy and classic Piedmontese Nebbiolo elegant, rich. Strong tannic structure may benefit from decanting.	
<b>Gigondas, St Cosme, Rhone, France, 2014</b>	<b>£53.00</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>£55.00</b>
Complex, elegant and textured this wine is full of character and oaky spice.	
<b>Rosso di Montalcino, Biondi Santi, Italy, 2012</b>	<b>£60.00</b>
<b>Moulis-en-Medoc, Chateau Poujeaux, Bordeaux, France, 2007</b>	<b>£62.00</b>
From next door to Chasse-Spleen, this balanced Bordeaux uses all four of the traditional grapes.	
<b>The Sadie Family, Columella, South Africa, 2014</b>	<b>£70.00</b>

## Rose, Orange, Sparkling and Sweet Wines

<b>Rose</b>		<b>Bottle</b>
		<small>750ml</small>
<b>St Benezet, Costieres des Nimes, France, 2015</b>		<b>£25.50</b>
<small>Fresh Grenache - Syrah rosé, easy to drink and well balanced.</small>		
<b>Cotes du Provence, Chateau d'Olliers, France, 2016</b>		<b>£29.50</b>
<small>Classic Provence rose - 50% Grenache, 40% Cinsault, 10% Syrah. Delicate pink.</small>		
<b>Minervois, La Chapelle en Rose, France, 2015</b>		<b>£32.00</b>
<small>Lovely Grenache refreshing, light and classy.</small>		
<b>Orange</b>		
		<small>750ml</small>
<b>Jean-Francois Chéné, Panier de Fruit, Loire, France, 2011</b>		<b>£38.00</b>
<b>Tsolikouri Pheasant's Tears, 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 Time Flows 121 b.C., Veneto, Italy, 2012</b>		<b>£55.00</b>
<b>Sparkling</b>		<b>750ml</b>
<b>Cava Brut Reserve, Dominio de Tharsys, Spain</b>		<b>£25.00</b>
<small>From old vines in an ancient wine making region. Fresh with a fine mousse, floral notes - well balanced.</small>		
<b>Prosecco Villa Doral Extra Dry, Italy</b>		<b>£31.00</b>
<small>Very distinctive Prosecco with plenty of refreshing effervescence and biscuit crunch.</small>		
<b>Louis Brochet, Champagne, France</b>		<b>£45.00</b>
<small>From the 1er Cru village of Ecuil, near Reims, where there is more Pinot Noir than Chardonnay (80:20).</small>		
<b>Louis Brochet Rose, Champagne, France</b>		<b>£48.00</b>
<small>Lovely pink sparkles for that special occasion.</small>		
<b>Sweet</b>	<b>Bottle</b>	<b>Glass</b>
		<small>125ml</small>
<b>Montbazillac, Domaine de l'Ancienne, France, 2012</b>	<b>£20.00</b>	
<small>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)</small>		
<b>Banyuls, Les Clos de Paulilles, France, 2013</b>	<b>£29.00</b>	<b>£7.25</b>
<small>Great with cheese, good with light chocolate desserts, fruit pastries and savoury dishes.(50cl Bottle)</small>		
<b>Sherry</b>		<b>Bottle 37.5cl</b>
<b>Fino, Maestro Sierra, Spain</b>		<b>£24.00</b>
<small>Aged under yeast for four years, fresh, salty and with hints of citrus.</small>		
<b>Pedro Ximinez, Maestro Sierra, Spain</b>		<b>£26.00</b>
<small>Made from dried grapes: raisins, citrus and coffee.Great with cheese and ice cream.</small>		
<b>Amontillado, Maestro Sierra, Spain</b>		<b>£38.00</b>
<small>7 years under yeast, 5 years in barrels, the freshness of Fino and complexity of Oloroso -the most elegant sherry.</small>		



## Wines by the Glass & 500ml Carafe

### White Wines

	Glass 175ml	Carafe 500ml
Saint Laurand, Ugni Blanc, France, 2015	£4.85	£13.35
Pinot Grigio, Trefili, Italy, 2015	£6.00	£16.85
Verdejo, Vegaval Plata, Spain, 2015	£6.00	£16.85
Viognier, Dom de Vedilhan, France, 2015	£6.45	£17.85
Picpoul de Pinet, Chateau de la Mirande, France, 2016	£6.65	£18.55
Sauvignon Blanc, Touraine, Paul Buisse, France, 2015	£7.15	£20.00

### Red Wines

Madrigale Rosso, Colline Teatine, Abruzzo, Italy, 2015	£4.85	£13.35
Roncier Pinot Noir, L. Tramier, France, 2015	£5.65	£15.35
Rioja, Albergada, Spain, 2015	£6.00	£16.85
Berengere, Dom Le Pech Poujolat, France, 2015	£6.45	£17.85
Doural, Portugal, 2015	£7.15	£20.00
Minervois, Dom St Jacques d'Alba, France, 2012	£7.40	£20.65

### Rose Wine

St Benezet, Costieres des Nimes, France, 2015	£6.40	£17.85
Cotes du Provence, Chateau d'Olliers, France, 2016	£7.40	£20.65

### Sparkling

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

## Magnums

	Magnum 1500ml
Rioja Reserva 'Gavanza', Bodegas Dominium, Spain, 2008	£54.00
'Les Deux Albion', St Cosme, Rhone, France, 2015	£65.00
Chateauneuf-du-Pape, Cuvee des Sommeliers, Rhone, France, 2011	£95.00
Le Difese, Tenuta San Guido, Italy, 2014	£95.00
Margaux, Haut Breton Lariguadiere, Bordeaux, France, 2000	£130.00
Guidalberto, Tenuta San Guido, Italy, 2013	£130.00
De Toren V, Stellenbosch, South Africa, 2011	£140.00
Columella, Coastal Region, South Africa, 2013	£140.00
Sesti, Brunello di Montalcino, Italy, 2008	£180.00

## Reserve\*

When we opened I began to buy very selectively en primeur to address the fact that it is difficult to buy exceptional wines with appropriate age on a weekly basis without breaking the bank. These are now going to make their way over time onto the list. Unashamedly treats these are not cheap, but they are more affordable than they would be if we tried to source them now.. over time as more of the cellar reaches the right age this list should become even more enticing..

Chablis, Montee de Tonnerre, Simonnet Febvre, France, 2010	£55.00
Volnay, Vendages Selection, Dom Michel Lafarge, France, 2011	£78.00
Beaune 1er Cru, Pertuisots, Dom de Bellene, France, 2012	£70.00
Guado al Tasso, Marchesi Antinori, Italy, 2010	£150.00

\* stored at 13 deg so will need to bring to room temperature/chill as required

# Spirit List

Gin	35ml	50ml	Vodka	35ml	50ml
Gordon's	£4.10	£5.90	Stolichnaya	£4.10	£5.90
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	£6.30	£8.90	Ketel One	£5.60	£7.95
Little Bird	£6.30	£8.90	Belvedere	£6.90	£9.90
Portobello	£6.50	£9.30			
Chase, Jensen	£7.00	£10.00			
<b>Whisky</b>			<b>Bourbon</b>		
Bells	£4.20	£6.00	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	<b>Rum</b>		
Talisker 10	£8.00	£11.00	Mount Gay	£4.50	£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
<b>Brandy</b>			<b>Tequila</b>		
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
<b>Other</b>					
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	£4.70	Budvar	£3.60
Brooklyn lager	£5.60	Corona	£3.60
Guest keg on rotation	£ varies	Beavertown Gamma Ray APA	£4.80
Guinness	£4.50	Railway Porter	£5.00
Stowford Press	£4.00	Cornish Orchard vintage	£5.40
Harvey's Sussex Best	£4.30	Cornish Orchards blush	£5.40
Two guest ales on rotation	£ varies	Cornish Orchard pear	£5.40
		Wylde Wood organic apple	£5.40
		Hawkes Ginger Beer	£5.80
		BrewDog Nanny State	£4.00
		Brewdog Vagabond	£4.50

## Soft

Coke 330 bottle	£2.70	Orange juice	£1.60
Diet Coke 330 bottle	£2.70	Apple juice	£1.60
Fentiman's ginger beer	£3.50	Tomato juice	£1.60
Fentiman's cola	£3.50	Cranberry juice	£1.60
Fentiman's dandelion b'dock	£3.50	Sparkling elderflower	£3.00
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	£3.00*		

\* 25p will be donated to wateraid

## 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		