

Wine List

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White Wines

**Bottle
750ml**

Saint Laurand, Ugni Blanc, France, 2016

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

£19.50

Pinot Grigio, Trefili, Italy, 2016

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

£24.00

Verdejo, Vegaval Plata, Spain, 2016

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

£24.00

Viognier, Domaine de Vedilhan, France, 2016

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

£25.50

Picpoul de Pinet, Chateau de la Mirande, France, 2016

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

£26.50

Rioja Blanco, Pharos, Spain, 2016

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

£26.00

Terrazze della Luna Nosiola, Trentino, Italy, 2015

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

£27.00

Dafni, Domaine Lyrarakis, Crete, Greece, 2016

Dafni is an ancient indigenous Cretan variety – herbaceous bay leaf and crisp citric acidity.

£27.00

Sauvignon Blanc, Paul Buisse, Touraine, Loire, France, 2016

Classic sea food wine in the traditional Loire/Sancerre style but also fine with white meats and especially good with goat's cheese.

£28.50

Juan Gil, Moscatel Seco, Jumilla DO, Spain, 2016

Ice pick clean and fresh, grapey aromas with juicy raisin tang make for an unusual but ideal summer white – drink in the sun.

£29.00

Riesling Reserve, Andre Scherer, Alsace, France, 2016

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

£30.00

Verdicchio Classico, Arbinus, Italy, 2016

Organic. Fresh, clean, crisp and mineral.

£30.50

Gavi "La Fornace", Cinzia Bergaglio, Italy, 2016

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.

£31.00

Minervois Blanc, Pierre Cros 'Les Costes', France, 2015

A typically floral and resinous blend, at the same time this white conjours up dried apricots and plums sprinkled with the garrigue notes of wild fennel.

£31.00

Grand Bateau, Bordeaux Sauvignon Blanc, France, 2016

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

£31.50

Pinot Grigio, Villa Doral, Venezia, Italy, 2016

Fresh, drinkable but more interesting than your entry level Pinot Grigio – balanced acidity, peach, apple, apricot, almond and a lingering, juicy finish.

£31.50

Domaine Gigondan, Cotes du Rhone, France, 2016	£32.00
A lovely introduction to Rhone white: rich, complex and rewarding Rousanne, Grenache Blanc, Clairette & Viognier.	
Mullineux, Kloof Street, Chenin Blanc, South Africa, 2016	£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.	
Vinhas do Lasso, Quinta do Pinto Branco, Lisboa, Portugal, 2015	£34.00
Arinto and Fernao Pires may be new varieties to you but try them for tropical and stone fruit depth – a great Portuguese wine secret.	
Pinot Bianco Alto Adige Finado, Cantina Adriano, Italy, 2016	£34.00
Two historic wineries in the very north have paired up to offer a pear and apple white with a twist of lemon zest.	
Saumur, La Pierre Frite, Loire, France, 2014	£37.00
Loire Chenin Blanc with candied citrus peel, apple & minerality.	
Macon Solutre Cuvee Classique, Burgundy, France, 2015	£37.00
Organic. Soft appealing peach skin and stone fruit. A notch above your average Macon.	
Gruner Veltliner, Domäne Wachau, Austria, 2016	£38.00
Austria's most famous grape. Balanced, full-bodied, very drinkable and classy at the same time.	
Map Maker, Sauvignon Blanc, Marlborough, New Zealand, 2016	£38.00
For those who hanker after a New Zealand alternative, classic New Zealand nose with old world minerality.	
Terlaner Classico, Alto Adige, Italy, 2016	£39.50
Simply gorgeous Pinot Blanc, Chardonnay & Cabernet Sauvignon blend from one of Italy's finest.. a true treat for those who try it.	
Albarino, Pazo San Mauro, Spain, 2015	£40.50
Ripe fruit with floral notes, bright, refreshing acidity and a lovely mineral finish.	
Petit Chablis, Domaine Ellevin, Burgundy, France, 2015	£41.00
Lovely Petit Chablis Chardonnay. Ripe fruits, dry, fresh, mineral overtones and a luxuriant, rich finish.	
Riesling, Donnhoff, Germany, 2015	£41.00
One of the world's great wineries, fresh, well defined, elegant Riesling that gets the taste buds and spine tingling.	
Sancerre Silex, Philippe Girard, Loire, France, 2016	£44.00
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.	

Gravonia Blanco, Rioja, Spain, 2006	£44.00
A complex, rewarding Viura aged in barrels for four years and the result is worth every moment spent there.	
Niepoort Redoma Branco, Douro, Portugal, 2015	£45.00
Rabigato, Códega do Larinho, Viosinho, Donzelinho and Gouveio; an extraordinary collection of varieties from an extraordinary vineyard.	
Clos Clare Riesling, Watervale, South Australia, 2016	£49.00
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.	
Rully 1er Cru Rabource, D. Belleville, Burgundy, France, 2013	£50.00
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.	
Alheit Vineyards Cartology, Chenin Blanc, South Africa, 2014	£53.00
Crisp yet sumptuous and fulsome white from ancient vines. Chris Alheit is a leading light.	
Sweet Cheeks, Testalonga, South Africa, 2015	£53.00
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.	
Sous La Roche Savagnin, Ganevat, Cotes du Jura, France, 2014	£55.00
Chassagne Montrachet, Dom. Paul Pillot, Burgundy, France, 2014	£70.00
Refined, crisp & classy from the Cote de Beaune.	

Red Wines	Bottle 750ml
Madrigale Rosso, Colline Teatine, Abruzzo, Italy, 2016 The style of wine is meant to be easy-drinking and moreish with aromas of red berries and bags of fruit.	£19.50
Roncier Pinot Noir, L. Tramier, France, 2016 Traditional predominately Pinot Noir, Gamay blend from this Burgundy grower established in 1842. Easy drinking.	£22.50
Rioja, Albergada, Spain, 2016 Designed in the 'Joven' style to be drunk young this juicy Tempranillo is highly quaffable.	£24.00
Garnacha, Fristyle, Spain, 2015 Light, fun and quirky natural wine if you are feeling like trying something new and possibly different!!	£24.50
Berengere Cab-Sauvignon/Merlot, Domaine Le Pech Pujolat, S.W. France, 2015 Rich, chocolate, black cherries and liquorice from this Languedoc Cabernet Sauvignon & Merlot blend.	£25.50
Cotes du Rhone, Rouge du Grappin, France, 2016 Grenache and Syrah on schist and sand. Juicy, fruit driven with a spicy, bright finish. Smashable.	0.5L CARAFE £18.30
Grenache Noir, Feria et Fetes, S.W. France, 2014 Soft, spicy, strawberry fruit red that brings you the warmth of south-western France; seamless and fun.	£27.00
Monastrel, Al-Muvedre, Alicante, Spain, 2015 Bush vine Monastrel is pleasingly full of fruit at the outset and cool, refreshing and dry in the finish.	£27.50
Cinsault/Carrignan Viejas Tinajas, De Martino, Chile, 2013 A natural amphora fermented wine, and therefore a refreshingly different treat from Chilean wine preconceptions.	£27.50
Doural Tinto, Portugal, 2015 From fruit normally grown for port – rich and raisoned fruit. Great for rich meat dishes and mature cheese.	£28.50
Gamay de Touraine 'Rubis', Domaine Jose Marteau, Loire, France, 2015 Light and fresh Loire alternative to Beaujolais with refreshing berry and cherry fruits.	£28.50
Cabernet Franc, Chinon, Domaine du Puy Rigault, Loire, France, 2016 Deep purple lavender, violet, prunes and black cherry aromas. Powerful and smooth wild berries.	£28.50
Auto Carro 27, Portugal, 2014 Complex and rewarding Touriga Nacional and Franca with tobacco, spice, plum and long blackcurrant finish.	£29.00
Minervois, Dom St Jacques d'Alba, S.W. France, 2015 From a 100 year old vineyard of Carignan, with Syrah for pepper and Mourvedre for crunch. If you like red meat..	£29.00
Malbec 'Pretty', Fabre Montmayou, Argentina, 2016 A new world Malbec from an award winning French grower. Deep ruby with spicy ripe fruit and a hint of liquorice.	£29.50
Le Soula Trigone 15, Vin de Pays des Cotes Catalanes, Rousillon, France, NV Lovely, drinkable and priced, frankly, as a treat for those who spot it.	£30.00
Rosso Ribelle, Val di Toro, Maremma DOC, Italy, 2011 Organically farmed with hands on care this is an easygoing Sangiovese from the Tuscan coast.	£30.00
Primitivo, Terre di Montelusa, Italy, 2016 Smooth juicy Zinfandel from Puglia in Italy, medium bodied and great with roasts and braised meats.	£30.00
Bordeaux Superieur, Chateau Tour St Paul, France, 2015 A ripe, open and easy drinking vintage yields a supple and forward red for lighter meat dishes and cheese.	£30.50

Thirst, Gamay, Stellenbosch, South Africa, 2012	£32.00
Super fresh, natural... and thirst quenching!	
Refosco dal Peduncolo, Friuli, Italy, 2014	£32.50
Peppers, herbs, sour cherries & tobacco with a lingering freshness. Full bodied and intensely drinkable.	
Beaujolais Villages, Gry Sablon, France, 2015	£33.00
Bottles from the shelf, fridge or ice-bucket. Perfect light sour cherry and red berry jam drinkability.	
Le Marne, Isolabella della Croce, Monferrato Rosso, Italy, 2013	£33.00
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.	
Barbera d'Asti, Villa Monsignore, Italy, 2015	£33.00
Fresh but warming; blue and black berry fruits balanced with gentle tannins and a lingering finish that leaves you ready for a little bit more.	
Pazo de Monterrey, Mencía, Spain, Monterrei DOC, 2015	£33.00
The Mencía grape in heavenly north western Spain. Cool, soft and seductive.	
Merlot Reservado, Fabre Montmayou, Argentina, 2013	£33.00
Rich, supple & smooth Argentinian 'claret' from this French winemaker decamped to South America.	
AA Andorfer Vorgeschnack Zweigelt/Pinot Noir, Kamptal, Austria, 2016	£34.00
An opulent, lavish slightly sour revelation that will richly reward the curious looking for something new.	
Ribera del Duero, Mesoneros de Castilla, Spain, 2015	£34.00
The Duero vies with Rioja for top region. It's the classic of old Castilla y Leon; rich, supple and full.	
Cotes du Rhone, St Cosme, France, 2016	£35.00
A deeply concentrated red from vineyards facing Chateauneuf du Pape. 100% Syrah, rich, round and peaty.	
Retromarcia Chianti Classico, Monte Bernardi, Tuscany, Italy, 2015	£35.00
Fresh and bright biodynamic Sangiovese made in a traditional, fresh and medium bodied style.	
Braghe Freisa, Claudio Mariotto, Piedmont, Italy, 2014	£35.50
A light and refreshing, spiced and peppered wine with hints of strawberry that proves very easy to drink, including lightly chilled.	
St Nicolas de Bourgueil, Dom du Fondis, Loire, France, 2015	£36.00
Elegant, smooth, ripe red berries. A true expression of a Loire Valley Cabernet Franc.	
Bourgogne Rouge, Maison Roche de Bellene, Burgundy, France, 2015	£37.50
Classic Pinot Noir from old vines below Volnay. Delicate, floral and elegant.	
Priorat, Cal Pla Crianza, Celler de Joan Sanguis, Spain, 2014	£37.50
Garnacha, Carinera & a hint of Cabernet line up beautifully.	
Pinot Noir, Framingham, Marlborough NZ, 2015	£38.00
A wine of glorious understatement, almost Burgundian in style.	
Chateau Breat, Castillon Cotes de Bordeaux, France, 2008	£38.00
70% Merlot. Bordeaux 2008 is drinking well now - still fresh, supple and delivering a classic drinkable claret.	
Rioja, Urbina Crianza, Spain, 2009	£39.50
Classic Rioja with cask & bottle age from a great traditionalist. Spicy oak, warm fruits.	
Fleurie-Poncié du Grappin, Le Grappin, Burgundy, France, 2016	£40.00
Violets, light forest fruit with crunchy fresh tannins. Vivacious.	

'Glouglou Pinot Noir, Les Vins Pirouettes, Alsace, France, 2015 (1 Litre)	£40.00
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.	
SP68, Occhipinti, Sicily, Italy, 2016	£42.00
Ora La Verde, Vacqueras, Rhone, France, 2014	£42.50
Soft, opulent and with restrained spice a classic Rhone blend of Grenache, Syrah & Mourvedre.	
Givry 1er Cru Champs Lalot, Dom Pagnotta, Burgundy, France, 2015	£42.50
Complex, gamey spices in a classic Burgundian Pinot ready to drink now.	
Le Soula Rouge, Vin de Pays des Cotes Catalanes, Rousillon, France, 2011	£45.00
Wild, gutsy and yet refined. Carignan, Syrah and Grenache from granite and schist. Packed with fruit, but complex and savoury. Biodynamic fruit and a clean, natural approach mean that it is fresh and reflective of the region.	
Y'a bon the canon, D. Ganevat, France, NV	£45.00
Langhe Nebbiolo, Prod. del Barbaresco, Piedmont, Italy, 2015	£46.00
Lifted, bright, ripe cherry fruit with savoury, spice notes.	
Le Difese, Tenuta San Guido, Bolgheri, Italy, 2015	£46.00
Baby Sassicaia. Also Cabernet dominated this is more supple with smooth black fruit and silky tannin.	
Garnacha not Guerra Cannonau, Grenache, Sardinia, Italy, 2015	£47.00
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)	
Morgon Cotes du Py, Jean Foillard, Beaujolais, France, 2015	£48.00
Is this everyones favourite 'natural' wine? An intense fresh aroma – cherry, blackberry, rose blossom and some light savoury spice. The palate mimicks the nose with particular emphasis on candied berries but with a distinct mineral, earthy backbone and soft silky tannins.	
Bandol, Domaine de Terrebrune, France, 2013	£48.00
Not the best known appellation... but an addictive one once encountered. Mourvedre, Grenache, Cinsault heaven.	
Arbois, Trousseau Singulier, Andre et Mirelille Tissot, Jura, France, 2014	£48.00
100% Trousseau, unfiltered, organic, partly amphora aged... this is indeed a singular pleasure.	
Tondonia, Tinto Reserva, Rioja, Spain, 2004	£50.00
Savigny les Beaune, Jean Marc Millot, Burgundy, France, 2014	£51.00
Soft strawberry Savigny that faces the hill of Corton. Best with simple red meat and strong cheeses.	
Barolo, Principiano Ferdinando, Italy, 2013	£51.50
Super classy and classic Piedmontese Nebbiolo elegant, rich.	
Gigondas, St Cosme, Rhone, France, 2015	£53.00
One of three growers to own the best bit of the village. One for Chateauneuf lovers.	
Saint-Julien, Sarget de Gruaud-Larose, Bordeaux, France, 2007	£55.00
Complex, elegant and textured this wine is full of character and oaky spice.	
Rosso di Montalcino, Biondi Santi, Italy, 2012	£60.00
Moulis-en-Medoc, Chateau Poujeaux, Bordeaux, France, 2011	£62.00
From next door to Chasse-Spleen, this balanced Bordeaux uses all four of the traditional grapes.	

Rose, Orange, Sparkling and Sweet Wines

Rose		Bottle
		<small>750ml</small>
St Benezet, Costieres des Nimes, France, 2016		£25.50
<small>Fresh Grenache - Syrah rosé, easy to drink and well balanced.</small>		
Orange		
		<small>750ml</small>
Baglio Bianco, Cataratto, Sicily, Italy, 2016		£31.00
Jean-Francois Chéné, Panier de Fruit, Loire, France, 2011		£38.00
Tsolikouri Pheasant's Tears, White Dry, Georgia, 2015		£40.00
Vinochisti, E3 Erbaluce, Piemonte, Italy, 2011		£40.00
Le Soula La Maceration No 14, Vin de Pays des Cotes Catalanes, Rousillon, France, NV		£48.00
Maria & Sepp Muster, Grafen, Sauvignon, Austria, 2014		£50.00
Sparkling		750ml
Cava Brut Reserve, Dominio de Tharsys, Spain		£25.00
<small>From old vines in an ancient wine making region. Fresh with a fine mousse, floral notes – well balanced.</small>		
Prosecco Villa Doral Extra Dry, Italy		£31.50
<small>Very distinctive Prosecco with plenty of refreshing effervescence and biscuit crunch.</small>		
Louis Brochet, Champagne, France		£45.00
<small>From the 1er Cru village of Ecueil, near Reims, where there is more Pinot Noir than Chardonnay (80:20).</small>		
Louis Brochet Rose, Champagne, France		£48.00
<small>Lovely pink sparkles for that special occasion.</small>		
Sweet		Bottle
		<small>125ml</small>
Montbazillac, Domaine de l'Ancienne, France, 2014	£20.00	
<small>90% Semillon and 10% Muscadelle combining botrytis and on vine raisining. A balance of sweet but fresh flavours, including white peach, confit fruits, honey and a golden citrus finish. (37.5cl Bottle)</small>		
Banyuls, Les Clos de Paulilles, France, 2014	£29.00	£7.25
<small>Great with cheese, good with light chocolate desserts, fruit pastries and savoury dishes. (50cl Bottle)</small>		
Sherry		Bottle 37.5cl
Fino, Maestro Sierra, Spain		£24.00
<small>Aged under yeast for four years, fresh, salty and with hints of citrus.</small>		
Pedro Ximinez, Maestro Sierra, Spain		£26.00
<small>Made from dried grapes: raisins, citrus and coffee. Great with cheese and ice cream.</small>		
Amontillado, Maestro Sierra, Spain		£38.00
<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	Carafe
Saint Laurand, Ugni Blanc, France, 2016	£4.90	£13.40
Pinot Grigio, Trefili, Italy, 2016	£6.00	£16.85
Verdejo, Vegaval Plata, Spain, 2016	£6.00	£16.85
Viognier, Dom de Vedilhan, France, 2016	£6.45	£17.85
Picpoul de Pinet, Chateau de la Mirande, France, 2016	£6.65	£18.55
Sauvignon Blanc, Touraine, Paul Buisse, France, 2016	£7.15	£20.00

Red Wines

Madrigale Rosso, Colline Teatine, Abruzzo, Italy, 2016	£4.90	£13.40
Roncier Pinot Noir, L. Tramier, France, 2016	£5.70	£15.40
Rioja, Albergada, Spain, 2016	£6.00	£16.85
Berengere, Dom Le Pech Poujolat, France, 2015	£6.45	£17.85
Cotes du Rhone, Rouge du Grappin, France, 2016	£6.50	£18.30
Doural, Portugal, 2015	£7.15	£20.00
Minervois, Dom St Jacques d'Alba, France, 2015	£7.40	£20.65

Rose Wine

St Benezet, Costieres des Nimes, France, 2015	£6.40	£17.85
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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, 2015	£95.00
Morgon Cotes du Py, Jean Foillard, Beaujolais, France, 2015	£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
The Sadie Family, Columella, South Africa, 2013	£140.00

Reserve*

When we opened I began to buy selectively en primeur/on release so we could one day have exceptional wines with appropriate age. These will make their way over time onto the list. Unashamedly treats these are not cheap.. as more of the cellar reaches age this list should become more enticing..

White

Chablis, Montee de Tonnerre, Simonnet Febvre, France, 2010	£55.00
Coudoulet de Beaucastel, Blanc Chateau de Beaucastel, Rhone, France, 2014	£60.00
Mersault 1er Cru, Mersault Charmes, Mikulski, France, 2015	£105.00

Red

Beaune 1er Cru, Pertuisots, Dom de Bellene, France, 2012	£70.00
The Sadie Family, Columella, South Africa, 2014	£70.00
Moulis en Medoc, Chateaux Chasse-Spleen, France, 2009	£70.00
Volnay, Vendages Selection, Dom Michel Lafarge, France, 2011	£78.00
Brunello di Montalcino, Sesti, Italy, 2010	£80.00
Brunello di Montalcino, Sesti, Italy, 2012	£95.00
Brunello di Montalcino, Pieve Santa Restituta, Gaja, Italy, 2010	£110.00
Gevrey-Chambertin 1er Cru, Lavaux, Frederic Esmonin, France, 2011	£100.00
Gevrey-Chambertin 1er Cru, Estournelles, Frederic Esmonin, France, 2011	£120.00
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	£4.20	£5.90	Stolichnaya	£4.20	£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	£6.50	£9.30	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			
Whisky			Bourbon		
Bells	£4.20	£6.00	Jack Daniel's	£5.20	£7.45
The Famous Grouse	£4.20	£6.00	Bulleit	£6.30	£8.90
Jameson	£4.80	£6.85	Maker's Mark	£6.30	£8.90
Chivas Regal	£6.70	£9.60	Woodford Reserve	£7.00	£10.00
J-W Black Label	£6.20	£8.85			
Talisker 10	£8.00	£11.00	Rum		
Glenmorangie 10	£8.00	£11.00	Mount Gay	£4.50	£6.35
Laphroaig 10	£9.00	£12.00	Bacardi	£4.50	£6.35
Oban 14	£9.00	£12.00	Havana Club 3Yr	£4.40	£6.30
Macallan Gold	£8.00	£11.00	Sailor Jerry	£4.80	£6.85
Lagavulin 16	£9.50	£13.00	Havana Club 7Yr	£5.20	£7.45
			Gosling's Black	£4.80	£6.85
Brandy			Tequila		
Calvados	£5.60	£7.95	Jose Cuervo	£4.65	£6.65
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					
Baileys	£2.80	£4.00	Campari	£3.50	£5.00
Cointreau	£3.95	£5.65	Disaronno	£4.40	£6.45
Fernet Branca	£4.90	£7.00	Grappa	£5.00	£7.15
Jaegermeister	£3.80	£5.40	Kahlua	£3.60	£5.20
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			
Vermouth					
Belsazar Dry		£5.50	Carpano Dry		£5.00
Noilly Prat Original Dry		£2.90	Sacred English Dry		£6.00

Drinks List

Beer and Cider

Draft	Pint	Bottled	
Freedom 4% lager	£4.20	Peroni	£3.70
Windsor & Eton Republika	£4.80	Budvar	£3.70
Brooklyn lager	£5.60	Corona	£3.70
Guest keg on rotation	£ varies	Beavertown Gamma Ray APA	£5.00
Guinness	£4.60	Railway Porter	£5.00
Stowford Press	£4.10	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
		Wyld Wood organic apple	£5.40
		Hawkes Ginger Beer	£5.80
		BrewDog Nanny State	£4.00
		Brewdog Vagabond	£4.50

Soft

Coke 330 bottle	£2.80	Orange juice	£1.90
Diet Coke 330 bottle	£2.80	Apple juice	£1.90
Fentiman's ginger beer	£3.65	Tomato juice	£1.90
Fentiman's cola	£3.65	Cranberry juice	£1.90
Fentiman's dandelion b'dock	£3.65	Sparkling elderflower	£3.50
Fentiman's lemonade	£3.65		
Fentiman's orange jigger	£3.65		
R White's lemonade	£1.70		
Appletiser	£3.00		
Kingsdown sparkling 330	£1.70		
Kingsdown sparkling 750	£3.00*		

* 25p will be donated to wateraid

Coffee & Tea

Americano	£2.30	Earl Grey	£1.55
Cappucino	£2.80	English Breakfast	£1.55
Espresso	£2.15	Herbal	£1.65
Double espresso	£2.30		
Flat white	£2.80	Hot chocolate	£2.80
Latte	£2.80		