
White wine

Carlotta Cattarato

Full of flavour, great with seafood (12.5%)

Chardonnay

Pierre Lacasse, France. Crisp and delicate:
Great with chicken (12%)

Chenin Blanc

Andersbrook, South Africa. Pairs with seafood
and spicy dishes (12.5%)

Columbard

Les Roulants, France. Green apple flavour,
great with most dishes (11.5%)

Grenache Blanc

L'Or du Sud, France. A crisp wine, goes well
with most dishes (12.5%)

JP Azeitao Branco

Portugal. Medium dry, goes with pasta, pork,
shellfish and fish (13%)

Macon-Uchizy

Maconnaise, France. Floral, great with pasta
and vegetarian dishes (13%)

Pinot Grigio

Allamanda, Italy. Light and easy to drink,
goes with most dishes (12.5%)

Sauvignon Blanc

Pierre Lacasse, France. Fresh and goes well
with most light dishes (12.5%)

Sauvignon Blanc

Makutu, New Zealand. Typically New Zealand
in taste and goes well with most light dishes
(13.5%)

Prosecco

Alessandro Gallici

With ripe, citrus fruit flavours it's the perfect
partner for light soups, risottos and grilled
fish (11%)

Red wine

Cabernet Sauvignon Reserve

Le Sanglier. Perfect with meats and
casseroles (13%)

Carignan

Le Sanglier. To be enjoyed by itself or with
most light meals (12.5%)

Malbec

Old Station, Argentina. Cherry aromas,
perfect with red meat and poultry (13%)

Merlot

Patriots, Chile. Smooth with juicy ripe plum
and vanilla tannins. Enjoy as a glass or with
meats or chicken (13.5%)

Primitivo

Conviviale, Selento. Rich and perfect with red
meats, pasta or own it's own (13%)

Rioja Reserva

Marques De Le Concordia. Great with game,
roasts or poultry (14%)

Shiraz

Thomson Estate. Traditional and fruity,
perfect with red meats and roasts (11.5%)

Rose wine

Grenache Rose

Preignes, France. A pale pink, delicate taste
of summer (12.5%)

Pinot Grigio Rose

Allamanda, Italy. Light and full of summer
fruit flavours (12.5%)

Sauvignon Blanc Rose

Nika Tiki, New Zealand. Fresh and tropical
(12.5%)

Zinfandel

Highbridge, California. Sweet and fruity
(11.5%)

Gin

Bombay Sapphire (40%)

Original: Bramble: Sunset

Gordons (37.5%)

Original: Pink: Peach: Lemon

Hendricks (41.4%)

Highclere Castle (40%)

Whitley Neil (43%)

Blackberry: Blood Orange: Parma Violet:

Raspberry: Rhubarb and Ginger

Brandy

Asbach (38%)

Courvoisier VS (50%)

Bourbon

Southern Comfort (35%)

Jack Daniels (40%)

Original: Fire: Honey

Rum

Bacardi (37.5%)

Captain Morgans (40%)

Spiced: Dark

Dead Mans Fingers (37.5%)

Coconut: Coffee: Spiced

Vodka

Absolute Vanilla (40%)

Ramsbury Estate (43%)

Smirnoff Red (37.5%)

Whiskey

Canadia Club (40%)

Famous Grouse (40%)

Glenfiddich (40%)

Glen Keith (40%)

Jamesons (40%)

Laphroigh (40%)

Tamnavulin (40%)

Liqueurs and apperetifs

Baileys (17%)

Disaronno (28%)

Harveys Bristol Cream Sherry (17.5%)

Regimental Ruby Port (19.5%)

Cockburns White Port (20%)

Soft drinks and mixers

Fever Tree

Aromatic: Cucumber: Elderflower: Ginger Ale:
Ginger Beer: Mediterranean: Sicilian
Lemonade: Original: Light

Draught

Coke Zero: Diet Coke: R Whites Lemonade:
Soda

Bottled drinks

Appletiser

J20

Apple and mango: Orange and passionfruit

Coca Cola

Diet Coke

Water

Sparkling: Still

Apple Juice

Ales, bitters and IPA's

As a free house, we work with both local and national breweries to ensure we always have the best ales, bitters and IPA's on offer.

Hosting a variety of different guest brews each week, our team members will let you know which ales are available.

Ciders

Thatchers Gold (4.5%)

Thatchers Haze (4.5%)

Bottled cider

Kopparberg (4.5%)

Strawberry and Lime: Raspberry

Lager

Amstel (4.1%)

Estrella (4.6%)

Fosters (4.0%)

Stout

Guinness Extra Cold (4.2%)

Alcohol free

Our alcohol free range changes on a regular basis. Our team members will always let you know which beers are available