

Gin

50ml served

£9.00

Boë Violet

Stylish, Delicate, Aromatic 41.5%

Caorunn

Floral, Citrus, Spicy 41.8%

Caorunn Blood Orange

Zesty, Citrus, Spicy 41.8%

Caorunn Raspberry

Fresh, Raspberry, Lingering 41.8%

Darnley's Original

Fresh, Floral, Vibrant 40%

Deerness Sea Glass

Balanced, Juniper, Citrus 43%

Downpour Sloe & Bramble

Fruity, Complex, Warming 31%

Eden Mill Love

Floral, Fruity, Creamy 40%

Edinburgh Rhubarb & Ginger

Fruity, Tangy, Spicy 40%

eeNoo

Smooth, Refreshing, Fruity 43%

Ben Lomond Original

Juniper, Coriander, Berry 43%

Ben Lomond Blackberry & Gooseberry

Sweet, Tangy, and Zesty 38%

Ben Lomond Blood Orange & Pink Grapefruit

Bright, Fresh and Zesty 38%

Seven Crofts Ullapool

Juniper, Punchy, spicy notes 43%

Hendricks

Floral, Juniper, Refreshing 44%

Hendrick's Grand Cabaret

Fruity, Stone Fruit, Juniper 43.4%

Hills & Harbour

Juniper, Citrus, Complex 40%

Classic Old Tom

Floral notes, spicy and Juniper 47%

Isle of Harris

Coastal, Herbal, Refreshing 45%

Isle of Raasay

Zesty, Botanical, Refreshing 46%

Kinrara

Smooth, Balanced, Refreshing 41.5%

Kinrara Forest Fruits

Fresh, Juicy, Sweet 40%

Kinrara Lime & Lemongrass

Zesty, Fresh, Lemongrass 41.5%

Makar

Juniper, Rosemary, Smooth 43%

Lind & Lime

Citrus, Juniper, Balanced 40%

Porter's Orchard Gin

Apple, Pear, Nutty 40%

Raasay

Rock Rose

Flavourful, Fresh, Zesty 42.5%

Rock Rose Pink Grapefruit Old Tom

Zesty, Fresh, Balanced 41.5%

Secret Garden Apothecary Rose

Floral, Rose, Aromatic 39%

Shetland Reel Original

Juniper, Citrus, Complex 43%

The Botanist

Juniper, Citrus, Balanced 46%



50ml served

£11.00

Ask your server for details of this month's **EXCLUSIVE** Gin of the Month and it's perfect serve.

Gin of the Month

Vodka

25ml served

£5.00

Blackwoods

Charcoal, Vanilla, Pepper 40%

Esker Spiced Pear

Pear, Spiced, Smooth 40%

Grey Goose

Crisp, Smooth, Clean 40%

CÎROC Red Berry

Luscious, Smooth, Juicy 35%

Whisky

25ml served

SPEYSIDE

Balvenie DoubleWood 12yo
40%

£6.50

Balvenie Caribbean Cask
14yo

£8.00

Balvenie 16yo French Oak

£15.50

Benromach Single Cask
20yo 59.1%

£19.95

GlenDronach 12yo 43%

£6.50

GlenDronach 15yo 46%

£9.95

Glenfarclas 12yo 43%

£6.50

Glenfiddich 12yo 40%

£6.00

Glenlivet 15yo 43%

£11.00

Tamnavulin 40%

£5.95

ISLAY

Ardbeg 10yo 46%

£5.95

Caol Ila 12yo 43%

£5.95

Laphroaig 10yo 40%

£5.95

HIGHLAND

Dalmore 15yo 40%

£12.00

Dalmore Cigar Malt Reserve
44%

\$19.95

Dalmore Port Wood 46.5%

£8.95

LOWLAND & CAMPBELLTOWN

Auchentoshan 12yo 40%

£6.50

Glenkinchie 12yo 43%

£5.95

Talisker 10yo 45.8%

£5.95

BLENDS

Shackleton 40%

£5.95

Rum

25ml served

£5.25

Dark Matter Orange & Chocolate

Liqueur - Zesty, Chocolatey, Rich 20%

Dark Matter Rhubarb & Ginger

Liqueur - Tangy, Spicy, Versatile 20%

Discarded Banana Peel

Banana, Caramel, Smooth 37.5%

Mapmaker's Coastal Spiced

Citrusy, Salty, Complex 40%

North Point Pilot

Sweet, Oaky, Unique 40%

North Point Spiced


Chocolatey, Orange, Cinnamon 43%

Twice Buried Spiced Botanical

Strawberry, Caramel, Spiced 40%

Plantation XO 40% Premium 

£6.50

Ron Zacapa XO 40% Premium 

£13.50

Spirits



Spirit of the Month

25ml served

POA

Whisky, Rum, Vodka or something a little different... Ask your server for details of this month's **EXCLUSIVE** Spirit of the Month and it's perfect serve.

25ml served

Cognac

Courvoisier VS 40% 

£7.00

Hine Antique XO Premier Cru 40% Premium 

£18.00

Flights

3x 25ml measures
served with a Fever Tree of your choice

Gin Flights

Flight of the Month £16.75

Ask your server for details of this month's Gin Flight of the Month



3x 25ml measures
served with your choice of mixer

Vodka Flights

Vodka Flight £18.10

Grey Goose | Esker Spiced Pear | Ciroc Red Berry



3x 25ml measures
paired with a bowl of mixed nuts

Whisky Flights

Balvenie Flight £31.50

Balvenie Doublewood 12yo | Balvenie Caribbean Cask 14yo | Balvenie French Oak 16yo



Dalmore Flight £42.40

Dalmore Cigar Malt Reserve | Dalmore Port Wood | Dalmore 15yo

Islay Flight £19.35

Caol Ila 12yo | Laphroaig 10yo | Ardbeg 10yo

Speyside Flight £25.50

Glenlivet 15yo | Balvenie DoubleWood 12yo | Glenfarclas 12yo

Staff Favourites Flight £19.40

Laphroaig 10yo | Glenfiddich 12yo | Tamnavulin

3x 25ml measures
served with your choice of mixer


Rum Flights

Spiced Flight £18.85

Mapmaker's Coastal Spiced | North Point Spiced | Twice Buried Spiced Botanical





Beer

Birra Moretti (330ml) 	£4.75
<i>Premium Lager 4.6%</i>	
M'ango Unchained (440ml) Brew Toon	£6.20
<i>Fruity, mango and passion fruit flavoured IPA 5.8%</i>	
C*ld Town°	£6.10
<i>Clean, crisp, pilsner, in aid of My Name's Doddie Foundation 4.3%</i>	
Ultra Black (440ml) Brew Toon	£6.20
<i>Pitch black, rich and full bodied stout 4.4%</i>	
Sunset Song (500ml) Burnside Brewery	£6.20
<i>Pale Ale with Elderflower 5.3%</i>	
Fire Light (500ml) Burnside Brewery	£6.25
<i>Red Ale 6.8%</i>	

Cider

Apple (500ml) Inch's 	£5.50
<i>a lightly sparkling cider with a fresh apple aroma – perfect for sunshine sipping 4.5%</i>	
Pear (500ml) Rekorderlig 	£5.50
<i>Made from the purest Swedish spring water, Rekorderlig Pear Cider is best served over ice with a wedge of zesty lemon or lime for a distinctively crisp experience 4%</i>	
Wild Berries (500ml) Rekorderlig 	£5.50
<i>Bursting with the freshest fruit flavours, Rekorderlig Wild Berries Cider is best served over ice for a juicy experience 4%</i>	

Alcohol Free

Zero Thatchers 	£4.95
<i>A golden, medium dry, alcohol free cider with apple aromas and crisp refreshment, the blend of traditional and modern apple varieties creates an alcohol free cider with body, smoothness and character 0.05% (500ml)</i>	
Birra Moretti Zero (330ml) 	£4.00
<i>Alcohol-free, fresh, hoppy lager 0.0%</i>	
Non Alcoholic Gin	£4.95
<i>The world's first distilled non-alcoholic spirit is made like a gin with botanicals, but is definitely not a gin. The predominant flavour is clove rather than juniper, with lemon and cardamon and woody aromas 0.0% (25ml served)</i>	
Eins Zwei Zero Sparkling Riesling Leitz NV Rheinhessen, Germany	£4.90
<i>Grapes: Riesling 100</i> <i>Impressively tasty alcohol-free Riesling, with flavours of citrus and rhubarb and an aromatic, overarching squirt of lime 0.0% (125ml glass)</i>	

Soft Drinks

Strathmore Spring Water	£2.60
<i>(Still; Sparkling)</i>	
San Pellegrino	£2.65
<i>(Blood Orange; Lemon; Orange & Pomegranate)</i>	
Fever Tree	£2.90
<i>(Premium Tonic; Light Tonic; Mediterranean Tonic; Elderflower Tonic; Lemonade; Ginger Ale; Soda Water)</i>	
Britvic	£2.90
<i>(Cranberry; Orange; Ginger Beer; Tomato)</i>	
Cawston Press Cloudy Apple	£2.90
Coca Cola / Diet Coke	£3.10
Fentimans Rose Lemonade	£3.25

Hot Drinks

Pot of Tea	£3.25
Herbal Teapot	£3.25
<i>(Camomile; Earl Grey; Peppermint; Wild Berry)</i>	
Espresso	S £1.95 L £2.95
Americano	£3.15
Café Latte / Cappuccino	£3.45
Hot Chocolate	£4.95
LIQUEUR COFFEE	£9.95
<i>50ml liqueur mixed with coffee and topped with whipped cream (Highland; Irish; Baileys; Kahlua)</i>	
Alternately, turn any of our spirits into a Liqueur Coffee.	+£2.45

White Wine

M 175ml L 250ml B 750ml

CRISP, DRY & REFRESHING

Torrontes Organic “Cuma” | El Esteco
Salta, Argentina

M £8.00 L £10.50 B £31.50

Grapes: Torrontés 100

Charming, floral Torrontés that arrives on a cloud of rose petals, jasmine and citrus and fills the mouth with more citrus and a twist of orange peel 13.5%

Suzy Organic Chardonnay | Aubert and Mathieu

Languedoc-Roussillon, France

M £9.25 L £12.50 B £37.00

Chardonnay 100

Organic Certified, Suzy is a surprising, pure and elegant wine. The palate is straight forward and gives way to pleasant roundness with citrus, apple and peach flavours 13%

Chenin Blanc “Petit” | Ken Forrester Wines

Western Cape, South Africa

M £9.50 L £12.75 B £38.00

Grapes: Chenin Blanc 100

Fragrant with quince and pear drop, while green apple and grapefruit zap the tongue 13%

Organic Sauvignon Blanc | Urlar

Wairarapa, New Zealand

M £10.25 L £13.75 B £41.00

Grapes: Sauvignon Blanc 100

Sauvignon Blanc with the much-loved New Zealand greenness, all gooseberry, green pepper and lime 14%

Gavi di Gavi “La Minaia” | Nicola Bergaglio

Piemonte, Italy

M £10.75 L £14.50 B £43.00

Grapes: Cortese 100

Aromas of acacia and white peach, flicks the nose with wild herb, then settles on the tongue in a swirl of apple, lemon and melon 13%

Sancerre “Domaine Laporte” | La Terre des Anges

Loire, France

B £60.00

Grapes: Sauvignon Blanc 100

Mostly on the nose but also on the palate, there's a grandeur highlighted by a subtle style, with citrus and white flower notes. It's one of the best white wines from French vineyards 13%

Chablis 1er Cru Montmai | Louis Michel

Burgundy, France

B £70.00

Grapes: Chardonnay 100

Vibrant and lemony, with a bouquet of flowers and a whiff of brioche and green apple and zippy citrus in the mouth 13%

AROMATIC & DRY

La Segreta Grillo Organic Sicilia DOC | Planeta

Sicily, Italy

M £8.00 L £10.75 B £32.00

Grapes: Grillo 100

Grillo is the rounded white variety indigenous to Sicily; this version is perfumed with citrus and juicy with white peach and tropical fruit 13%

Picpoul de Pinet Organic | Bellemare 2021

Languedoc-Roussillon, France

M £9.25 L £12.50 B £37.00

Grapes: Picpoul 100

Bright yellow in colour with a silver tint. Fresh floral and very mineral aromas with notes of citrus, lemon and grapefruit. Sharp attack, mineral fresh, almost saline 13.5%

Côtes Catalanes Blanc Canon du Maréchal | Domaine Cazes

Languedoc-Roussillon, France

B £42.00

Grapes: Muscat of Alexandria 35; Muscat Blanc à Petits Grains 35; Viognier 30

Charming, aromatic dry white wine, the nose like a bouquet of white flowers, the mouth a basket of pears and peaches, with a final refreshing wash of grapefruit 13.5%

Pecorino IGT Colline Pescaresi Organic | Francesco Cirelli

Abruzzo, Italy

B £46.00

Grapes: Pecorino 100

Crisp, refreshing Pecorino, floral and zippy with lemon, the mouth a bowlful of mango and papaya 13%

ROUND & FRUITY

Pinot Grigio | Puiatti

Friuli-Venezia Giulia, Italy

M £8.75

L £11.75

B £35.00

Grapes: Grape Pinot Grigio 100

Striking and luminous, the wine has intense colour, complex aromas with notes of white peach, pear, wet stone. The palate is structured and with the same flavours coming through, a fresh, tangy acidity, and a persistent finish 12%

Blanco Sobre Lias Rioja | Vina Salceda

Rioja, Spain

M £9.25

L £12.50

B £37.00

Grapes: Viura 74; Tempranillo 26

Nice lemon-yellow with greenish reflections, with a citrus base, grapefruit peel, white flowers, and creamy notes from aging. It has a balanced palate with good acidity and volume, with a citrus finish 14%

Albarino "Alba Martín" | Martín Códax 2021

Rías Baixas, Spain

M £9.50

L £13.00

B £38.50

Grapes: Albariño 100

Vivid straw-yellow green colour. Bright and shiny. Intense nose and elegant aromas with hints of white stone fruits and white flowers 12%

La Zerba Timorasso Organic | Cantine Volpi

Piemonte, Italy

B £53.00

Grapes: Timorasso 100

Bright, golden yellow with a nose of white flowers, boxwood, exotic fruit, pineapple, and passion fruit, with a fresh, mineral taste 14%

Gewurztraminer | Trimbach

Alsace, France

B £55.00

Grapes: Gewürztraminer 100

Exotic yet not remotely sweet, the lychees, roses, ginger and geranium finishing dry and quietly elegant 15%

Chardonnay | Stargazer

Tasmania, Australia

B £80.00

Grapes: Chardonnay 100

Light straw with green edges, with a complex nose of white nectarine, fresh pear, gunflint, almond meal, and a round palate with mandarin juice acidity 12.5%

Fortified Wine

PORT

Late Bottled Vintage Port | Quinta do Crasto

Douro Portugal (v)

£8.00

Grapes: Touriga Nacional 34; Tinta Roriz 33; Tinta Francisca 33

Fine tannins form a trellis supporting wild blackberries and other wild fruit, while a waft of cacao supplies welcome savouriness and balance 20% (75ml)

Colheita Single Harvest Port | Quinta do Crasto

Douro, Portugal (v)

£10.00

Grapes: Field Blend 100

Elegant vintage port, packed with dried fruit, figs and orange peel with just a flash of bitter orange, balanced by honeyed notes 20% (75ml)

DESSERT WINE

Pacenzia Zibibbo Vendemmia Tardiva | Tenute Orestyadi NV

Sicily, Italy

£6.00

Grapes: Zibibbo 100

Elegant flavours of candied citrus, of honey with marked notes of ripe fruits. The ideal accompaniment for rich ripe cheese 13.5% (75ml)

Banyuls Rimage "Les Clos de Paulilles" | Domaine Cazes

Languedoc-Roussillon, France

£8.95

Grapes: Grenache 100

Full-bodied fortified red wine, aromatic with blackcurrants, prunes and stewed fruit, but the sweetness kept perfectly balanced 16.5% (75ml)

Red Wine

M 175ml L 250ml B 750ml

LIGHT & JUICY

Pinot Noir | Pete's Pure

South Eastern Australia, Australia M £8.00 L £10.75 B £32.00

Grapes: Pinot Noir 90; Tempranillo 5; Muscat of Alexandria 5
Vegan friendly. A generous and easy drinking Pinot. Vibrant and lively wine with forest floor notes on the nose, along with strawberries and cranberry 13%

MEDIUM BODIED & ELEGANT

Cuvée 13 Red Blend | Sauska

Villány, Hungary B £38.00

Grapes: Cabernet Franc 36; Merlot 30; Blaufränkisch/Kékfrankos 15; Syrah 10; Cabernet Sauvignon 9
Aromas of plum, raspberries, and sourdough bread, with Cabernet Franc leafiness. Palate features red forest fruits, delicate freshness, and a clean, balanced finish 14%

Crianza Rioja | Vina Salceda

Rioja, Spain M £9.75 L £13.00 B £39.00

Grapes: Tempranillo 85; Garnacha 12; Graciano 3
red with violet hues, with an intense nose with vanilla, white pepper, bay leaf, and nutmeg notes. It has a full mouthfeel, great balance, and a crisp acidity that provides a freshness and invites re-drinkability 14.5%

Minervois "Eugénie" | Aubert and Mathieu

Languedoc-Roussillon, France M £11.00 L £14.75 B £44.00

Grapes: Syrah 50; Mourvèdre 25; Carignan 25
A seductive mulberry-glistening, sweet-char charmer of a wine. Strong, pliable tannins tucked so deep into the dark-velvet fruit that it's almost impossible to detect them 14%

Plumbago Nero d'Avola Sicilia DOC | Planeta

Sicily, Italy B £50.00

Grapes: Nero d'Avola 100
A pretty, purple wine, its aromas of ripe plums, wild blackberries and jasmine surpassed in the mouth by chocolate, forest floor and black truffle 13.5%

Barbera d'Alba DOC "Raimonda" | Fontanafredda

Piemonte, Italy B £52.50

Grapes: Barbera 100
Subtle, elegant wine from Piedmonte, this has an appealing red fruitiness, including the trademark Barbera acidity, balanced out by softness and a touch of tannin 14.5%

WARM & SPICY

Negroamaro Primitivo IGT Salento | Baccanera

Puglia, Italy M £7.75 L £10.50 B £31.00

Grapes: Negroamaro 60; Primitivo 40
Complex, sophisticated red from southern Italy, full-bodied and intense, packed with blackberries, black cherries and plums and softly sweet on the finish 13.5%

Valpolicella Superiore Ripasso "Regolo" | Sartori

Veneto, Italy M £10.50 L £14.00 B £42.00

Grapes: Corvina 55; Corvinone 25; Rondinella 15; Croatina 6
Intense and persistent Valpolicella in the denser, deeper Ripasso style, flavoured with black cherry, dried apricot, and dried fig 14%

Langhe Nebbiolo DOC San Giacomo | Ascheri

Piemonte, Italy B £51.00

Grapes: Nebbiolo 100
Velvety wine emitting scents of violet and rose and then scatters their petals across the tongue 14.5%

RICHLY TEXTURED & FULL BODIED

Malbec "Don David" | El Esteco

Salta, Argentina M £9.00 L £12.00 B £35.50

Grapes: Malbec 100
Rich & filled with berries, plum jam, the fine, perfumed acidity of redcurrants, with the elegant scent of violets, plus the sweetness of vanilla and a smear of dark chocolate 14%

Cabernet Sauvignon “Legado” | De Martino**Maipo, Chile****M £10.00 L £13.50 B £40.00***Grapes: Cabernet Sauvignon 100**Vibrant and fresh fresh, with lots of red fruit and cassis accompanied by notes of tobacco leaf, cedar, and violets 13.5%***Chimeres | Chateau Saint-Roch****Languedoc-Roussillon, France****B £41.00***Grapes: Grenache Noir 60; Syrah 30; Carignan 10**Dark black colour with purple hints. The mouth shows aromas of red fruits, liquorice, olives and leather. The wine is full-bodied and concentrated but supple, with a slight wood flavour and plush tannins 15%***Merlot | Bonterra Organic Vineyards****California, United States of America****M £10.50 L £14.00 B £42.00***Grapes: Merlot 85; Petite Sirah 10; Zinfandel 4; Other 1**Elegant, restrained Californian Merlot, brimming with blackcurrant, black cherries and plums, the nose a fragrant mix of toasty oak, vanilla spice and woodsmoke 14%***Shiraz “Are You Game” | Fowles Wine****Victoria, Australia****B £46.00***Grapes: Shiraz 86; Blend of indigenous grapes 14**Plum-filled Shiraz from Victoria, south-east Australia, that fills the nostrils with cinnamon, black pepper and spice 14.5%***Cabernet Franc “Terroir” | Casa Valduga****Campanha, Brazil****B £49.00***Grapes: Cabernet Franc 100**Intense ruby with violet highlights, French oak tones, coffee and chocolate, and intense ripe fruit, particularly black plum. It has an elegant structure with a harmonious balance of acidity, tannins, and alcohol. 14%***Bordeaux | Chateau Gros Caillou****Bordeaux, France****B £60.00***Grapes: Merlot 65; Cabernet Franc 25; Cabernet Sauvignon 10**Elegant Bordeaux full of raspberries and stewed red fruit, with a compelling fragrance of leather 13.5%***Primitivo di Manduria “Papale Oro” | Varvaglione****Puglia, Italy****B £68.00***Grapes: Primitivo 100**Deep, dark, and tempting, and seriously seductive, Papale Oro has aromas of kirsch, plum and spicy oak, and flavours of rich dark chocolate 14.5%***Barbaresco Basarin | Negro****Piemonte, Italy****B £68.00***Grapes: Nebbiolo 100**The fragrance of roses, followed by a mouthful of raspberries with a hint of vanilla: this is supremely elegant Basarin, pure pleasure 14.5%***Brunello di Montalcino | Il Poggione****Tuscany, Italy****B £90.00***Grapes: Sangiovese 100**A seductive Brunello di Montalcino, so fragrant with fruit, leather and spice you could wear it as aftershave 14.5%*

Wine Flights



3x 125ml measures of our expertly selected wine. Our flights change regularly to allow you to experience a new range of wines.

Ask your server for more details.

POA



Add 3 cheeses to your flight

+£6.50

Rose Wine

“Palooza” Rosé IGP Oc | Aubert and Mathieu

Languedoc-Roussillon, France

M £8.25

L £11.00

B £33.00

Grapes: Grenache Noir 100

Elegant, delicate southern French rosé, with pretty notes of strawberry and raspberry and delightfully fresh citrus. Deliciously light and refreshing 13%

Alie Rosé | Frescobaldi

Tuscany, Italy

M £10.50

L £14.00

B £42.00

Grapes: Syrah 95; Vermentino 5

Coastal, with sea influence and marine breezes that mitigate the hot temperatures of this area. Scents of citrus and tropical fruits, for a fresh, elegant and seductive expression 12%

“Love by Léoube” Organic Rosé | Domaine de Leoube

Provence, France

B £48.00

Grapes: Grenache 50; Cinsault 50

Dry and elegant Provence rosé: attractive red berries, wild flowers, melon and acacia. With vibrant acidity and a lovely finish, one to come back to again and again 13%

Sparkling

Prosecco Brut “Argeo” | Ruggeri NV

Veneto, Italy

S £6.50

B £34.00

Grapes: Glera 95; Other 5

A delightful Italian alternative to Champagne. Delicate, zesty Prosecco, exuding green apples and citrus 11%

Arte Brut | Casa Valduga

Serra Gaúcha, Brazil

B £45.00

Grapes: Chardonnay 60; Pinot Noir 40

Boasting a fine bubble, inviting aromas of tropical fruit and toasted bread, balancing complexity and freshness 12%

Sparkling Rose Brut | Sauska NV

Tokaji, Hungary

S £10.75

B £57.00

Grapes: Hárslevelű 44.5; Furmint 44.5; Pinot Noir 11

Bright cherry pink colour, fruity aromas of rose petal and lychee, candied grapefruit, crushed pink peppercorn, and strawberry flavours 12.5%

Brut Rosé | Gobillard NV

Champagne, France

S £16.25

B £86.00

Grapes: Chardonnay 34; Pinot Noir 33; Pinot Meunier 33

Juicy pink Champagne, full of ripe red fruits, crisp & light with sparkling acidity 12.5%

“La Cuvee” | Laurent Perrier NV

Champagne, France

S £21.50

B £115.00

Grapes: Chardonnay 45; Pinot Noir 40; Pinot Meunier 15

Fresh and textured, with lemon-sharp acidity, with a lemon biscuit nose and a sherbet finish 12%

“Cuvee Rose” | Laurent Perrier NV

Champagne, France

B £150.00

Grapes: Pinot Noir 100

A glorious wine that fizzes as much with fine acidity as with bubbles and fills the mouth with fragrant red fruit 12%

Blanc De Blanc | Laurent Perrier NV

Champagne, France

B £170.00

Grapes: Chardonnay 100

Brut Nature is a crisply fruity Blanc de Blancs, crafted from Chardonnay sourced from prime Grand Cru and Premier Cru vineyards 12%

“Grand Siècle” | Laurent Perrier NV

Champagne, France

B £270.00

Grapes: Chardonnay 55; Pinot Noir 45

Grand Siècle is honeyed, nutty, creamy on the nose and fresh on the palate with a long, majestic finish 12%

Food

Served until 10pm

Due to limited kitchen facilities, we are unable accommodate specific dietary requirements within our menus.

We cannot guarantee any of our food is free from any allergens.

Slates

GG For Two Slate

£29.95

Showcasing a selection from our menu ideal for two people. Includes cured meat, cheeses, breads, hummus, and olives.

🎁 Add a bottle of House Wine

£49.95

Nibbles

Trio of Mixed Nuts, Olives & Crisps

£5.50

Mixed nuts, crisps, and olives.

Bread & Dipping Oils

£4.95

Freshly baked artisan bread served with dipping oil of your choice. Ideal for the light bite and for sharing with friends.

Nachos with Spicy Chorizo

£13.50

Served with sour cream, salsa and guacamole. Ideal for two people.

Desserts

Sticky Toffee Pudding

£8.00

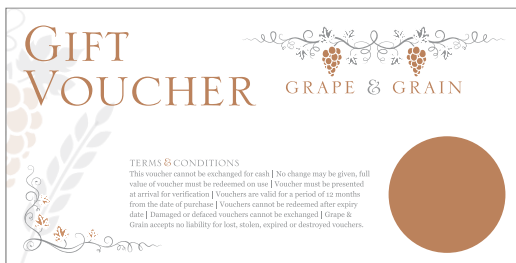
Rich and moist date pudding topped with luscious toffee sauce, served with a scoop of creamy vanilla ice cream.

🍷 Perfect with a glass of Dessert Wine!

Affogato Amaretto

£8.00

Vanilla ice cream with Disaronno liqueur and shot of arabica espresso coffee.



Gift Vouchers available to purchase.
Please ask a member of staff for details.

Small Plates

**Bread served separately
unless stated otherwise**

Garlic Bread	£4.95
<i>Freshly toasted bread flavoured with garlic butter and oregano</i>	
Mediterranean Hummus	£7.25
<i>Blended chickpeas with olive oil, crushed pistachios, olives, paprika, and semi dry tomatoes, served with sliced ciabatta.</i>	
Bruschetta	£7.50
<i>Freshly toasted bread topped with chopped fresh tomatoes, garlic, oregano, and fresh basil.</i>	
Garlic Bread with Mozzarella	£7.50
<i>Freshly toasted bread flavoured with garlic butter and oregano, topped with grated mozzarella cheese.</i>	
Extras	+£2.25^{ea}
<i>(Parma Ham; Chorizo; Salami; Sundried Tomatoes; Olives; Fresh Tomatoes)</i>	
Caprese salad	£8.00
<i>Sliced mozzarella with fresh vine tomatoes, basil, and a balsamic dressing.</i>	
Duck Liver Crostini	£8.50
<i>Duck liver pâté on toasted bread, topped with caramelised red onions.</i>	
Mediterranean Meatballs	£11.00
<i>Beef mince, parmesan, capers and oregano meatballs, served in a spicy tomato sauce.</i>	
Bresaola	£11.00
<i>Air dried salted beef with rocket and parmesan.</i>	
Salsiccia Casserole	£11.00
<i>Slow cooked Italian fennel sausages with a carrot, celery and tomato red wine sauce.</i>	
Pil Pil Prawns	£12.00
<i>Garlicky prawns with chili olive oil, smoky paprika and parsley.</i>	
Cheese Plate	£15.00
<i>Selection of five cheeses served with crackers, grapes and a red onion chutney.</i>	
 <i>Perfect with a glass of Port!</i>	
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Baked Camembert	£13.00
<i>Great for sharing. Hot camembert cheese served with toasted bread and crackers. Perfect on its own or made extra special with a topping of your choice.</i>	
Toppings	+£2.25^{ea}
<i>(Garlic & Honey; Olive Oil, Sundried Tomatoes & Rosemary; Strawberry Preserve)</i>	
