

# DRINKS MENU



## Draught Lager

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<b>Pravha 4.0%</b>	<b>Half £2.45 Pint £4.90</b>
<b>Madri 4.6%</b>	<b>Half £2.60 Pint £5.20</b>
<b>Peroni 5.1%</b>	<b>Half £2.90 Pint £5.80</b>

## Bottled Beer

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<b>Peroni 0.0%</b>	<b>£2.80</b>
<b>Estrella Damm 4.6%</b>	<b>£4.40</b>
<b>Peroni Gluten Free 5.1%</b>	<b>£4.40</b>
<b>Asahi 5.2%</b>	<b>£4.40</b>

## Draught Cider

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<b>Aspalls Suffolk Cyder 5.5%</b>	<b>Half £2.40 Pint £4.80</b>
<b>Rekorderlig 4.0%</b> Strawberry & Lime	<b>Half £2.85 Pint £5.70</b>

## Bottled Cider

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<b>Alcohol Free Rekorderlig 0.0%</b> Strawberry & Lime	<b>£4.00</b>
<b>Rekorderlig 4.0%</b> Wild Berries	<b>£5.50</b>

## Draught Stout

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<b>Guinness 4.1%</b>	<b>Half Pint £2.60 Pint £5.20</b>
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## Draught Ale

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<b>Greene King IPA 3.6%</b>	<b>Half £2.40 Pint £4.80</b>
<b>Worthington's Creamflow 3.6%</b>	<b>Half £2.45 Pint £4.90</b>

## Bottled Ale

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<b>Moorland Old Speckled Hen 5%</b>	<b>£5.00</b>
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# DRINKS MENU



## Vodka

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<b>Absolut 40%</b>	<b>25ml £3.40</b>
<b>42 Below 40%</b>	<b>25ml £3.50</b>
<b>Haku 40%</b>	<b>25ml £3.80</b>
<b>Reyka 40%</b>	<b>25ml £3.80</b>
<b>Grey Goose 40%</b>	<b>25ml £4.50</b>

## Rum

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<b>Malibu 21%</b>	<b>25ml £3.30</b>
<b>Lamb's Navy 40%</b>	<b>25ml £3.30</b>
<b>Bacardi Carta Blanca 37.5%</b>	<b>25ml £3.40</b>
<b>Captain Morgan's Spiced 35%</b>	<b>25ml £3.40</b>
<b>Koppaberg Cherry Rum 37.5%</b>	<b>25ml £3.40</b>
<b>Kraken Black Spiced Rum 40%</b>	<b>25ml £3.60</b>
<b>Havana Club 7yr Old Dark Rum 40%</b>	<b>25ml £3.60</b>

## Liqueurs

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<b>Passoa 17%</b>	<b>25ml £3.20</b>
<b>Jose Cuervo Silver 38%</b>	<b>25ml £3.00</b>
<b>Jose Cuervo Gold 38%</b>	<b>25ml £3.00</b>
<b>Cointreau 40%</b>	<b>25ml £3.40</b>
<b>Archers 18%</b>	<b>25ml £3.40</b>
<b>Tia Maria 20%</b>	<b>25ml £3.40</b>
<b>Disaronno 28%</b>	<b>25ml £3.40</b>
<b>Southern Comfort 35%</b>	<b>25ml £3.50</b>
<b>Jagerbomb 35%</b>	<b>25ml £3.50</b>
<b>Baileys Irish Cream 17%</b>	<b>50ml £3.80</b>

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## Whiskey

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<b>Bells 40%</b>	<b>25ml £3.40</b>
<b>Jack Daniels 40%</b>	<b>25ml £3.50</b>
<b>Jameson's Irish 40%</b>	<b>25ml £3.50</b>
<b>Haig Club Single Grain 40%</b>	<b>25ml £3.50</b>
<b>Highland Park 12yr Old Single Malt 40%</b>	<b>25ml £3.70</b>
<b>Makers Mark 45%</b>	<b>25ml £3.90</b>
<b>Penderyn Welsh 46%</b>	<b>25ml £4.20</b>

## Brandy | Cognac

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<b>Martell VS 40%</b>	<b>25ml £3.50</b>
<b>Courvoisier VS 40%</b>	<b>25ml £3.60</b>
<b>Hennessy VS 40%</b>	<b>25ml £3.90</b>
<b>Remy Martin VSOP Mature 40%</b>	<b>25ml £4.90</b>
<b>Hennessy XO 40%</b>	<b>25ml £18.00</b>

## Gin

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<b>Gordons 37.5%</b>	<b>25ml £3.40</b>
<b>Gordons Pink 37.5%</b>	<b>25ml £3.40</b>
<b>Bombay Sapphire 40%</b>	<b>25ml £3.50</b>
<b>Brecon Special Reserve 40%</b>	<b>25ml £3.50</b>
<b>Koppaberg 37.5%</b>	<b>25ml £3.50</b>
<b>Whitley Neill 43%</b>	<b>25ml £3.50</b>
<b>Hendricks 41.4%</b>	<b>25ml £3.80</b>

## Fortified Wines

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<b>Harvey's Bristol Cream 17.5%</b>	<b>50ml £3.20</b>
<b>Martini 15%</b>	<b>50ml £3.20</b>
<b>Croft 2013 L.B.V. Port 20%</b>	<b>50ml £4.20</b>
<b>Pimms No1 25%</b>	<b>50ml £4.00</b>
<b>Pimms No1 &amp; Lemonade</b>	<b>Glass £6.00</b>

# WINE MENU



## House Wine

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**125ML £4.00 | 175ML £5.25 | 250ML £6.75 | BOTTLE £20**

1= dry, 5= sweet      A= Light Bodied, E = Full Bodied

## White Wine

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### **Jack Rabbit Sauvignon Blanc 12.5%** ①

A fresh, crisp and delicious Chilean wine with flavours of lime and peach. Pairs well with Seafood and Light Pasta

### **Jack Rabbit Pinot Grigio 12%** ②

A Crisp & Zesty Italian wine with flavours of fresh apple and a vibrant finish. Pairs Well with Seafood and Light Pasta

### **Jack Rabbit Chardonnay 12%** ②

A lively and well balanced Californian Chardonnay, with notes of pineapple and tropical fruit flavours. Enjoy with Grilled Fish or Chicken and Green Vegetables

## Rosé Wine

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### **Jack Rabbit White Zinfandel 10.5%** ⑤

A Fresh, Sweet Californian Wine with Sweet Red Berry and Watermelon Aromas and Strawberry Flavours. Perfect Accompaniment to Creamy Pastas

### **Jack Rabbit Rose Pinot Grigio 12%** ②

Pinot Grigio Rosé is a Soft, Crisp Californian Rosé with Floral Aromas and flavours of Red Berries. Pair with Seafood and Light Pastas

## Red Wine

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### **Jack Rabbit Merlot 10.5%** ③

A Californian Merlot which is a smooth, fruity wine with red berry flavours and a soft finish. Perfect with Beef Pies and Burgers

### **Jack Rabbit Shiraz 13.5%** ④

A rich and spicy Chilean wine with flavours of blackberries and raspberries, and a touch of sweet vanilla to enjoy with Red Meat and Pastas

# WINE MENU



## House Wine Cont.

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**125ML £4.25 | 175ML £6.00 | 250ML £7.50 | BOTTLE £24**

1= dry, 5= sweet    A= Light Bodied, E = Full Bodied

### **Trivento Private Selection Malbec 14%** 4

Bright carmine red in colour, this special selection of Argentinian Malbec is aged in French oak for 6 months. Flavours of plum and raspberry abound, with touches of sweet vanilla spice and a velvety finish. Enjoy with Red Meats, Cheeses and Vegetarian Dishes

### **Brunner Piesporter 9.5%** D

A delicate nose of citrus fruit and mineral aromas. On the palate there is plenty of green apple and lime flavours, as well as some refined mineral notes. German. Enjoy on its own or with lightly spiced Chicken

## Wines By The Bottle

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### White Wine

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#### **Rongopai Sauvignon Blanc 13%** 2

£32

A Fresh, Sweet Californian Wine with Sweet Red Berry and Watermelon Aromas and Strawberry Flavours. Perfect with White Meats and Green Salads

#### **Rongopai Pinot Gris 14%** 3

£33

Nectarine, red apple and ginger aromas lead to a soft but pleasingly textured palate. Flavours of apple, pear and stone fruit are joined on the finish by mineral notes and a warm spice. New Zealand. Enjoy with Grilled Fish and Baked Ham

#### **Babich Black Label Sauvignon Blanc 12.5%** 2

£35

Tropical fruits and lime zest with a touch of gun smoke. The palate is a basket of sun-ripened stone fruits and passionfruit, blackcurrant leaf with just a touch of grapefruit. Gentle power with a dry, lingering finish. New Zealand. Pair with Seafood and Chicken Dishes

#### **LaRoche Petit Chablis 11.5%** 1

£48

Surprisingly ripe petit chablis with hints of old oak, nice minerality and good structure making it a great gastronomic French wine. Goes perfect with Shellfish

# WINE MENU



## Red Wine

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1= Dry, 5= Sweet    A= Light Bodied, E = Full Bodied

**Babich Pinot Noir 12.5%** (B) **£26**

Smoky cherry aromas with elements of raspberry and cinnamon. Savoury on the entry with red berries, dark plum on the mid palate, along with earthy mushroom and dried herb notes. Spicy and lingering finish. New Zealand. Enjoy with a sumptuous Steak

**Pays d'Oc Cabernet Sauvignon 13.5%** (D) **£27**

Fresh, fruit driven style of a French Cabernet, full of red and black berry fruit with a powerful, but elegant finish to enjoy with our House Burgers and sumptuous Steaks

**Rongopai Pinot Noir 12.5%** (B) **£34**

Strawberry and spice aromas with savoury dark cherry and earthy notes. Supple and bright flavours with cinnamon spice and raspberry notes. Medium weighted and elegant with juicy red fruit lingering on the finish. New Zealand. Lamb Rump and Steak

**Rongopai Merlot Cabernet 12.5%** (D) **£36**

Brambly forest fruits, plums, leather and cedar notes. A lovely soft, sweet fruited entry of ripe plums leads into a generous palate. Concentrated and densely structured. New Zealand. Steaks and Vegetable Tian

**Barolo Contea di Castiglione 14%** (D) **£45**

A complex nose of ripe strawberry, dried cherry and cinnamon spice with delicate floral and violet notes. Tannins are firm with plump fruit and a round silky texture, giving a good lengthy finish. Italy. Enjoy with our Sunday Roast Beef, Lamb and mature cheeses

## Rosé Wine

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1= Dry, 5= Sweet    A= Light Bodied, E = Full Bodied

**Domaine Le Pive Gris Rose 12%** (2) **£27**

A pale Rosé wine with an expressive nose which displays notes of summer fruits - Strawberry, Blackcurrant and Raspberry. There is a fine balance on the palate between acidity, roundness and fruity aromas. France. Refreshing with Salads and White Meats

**Rongopai Rose 13%** (A) **£32**

Peach, apple and melon leading. Lemon and lime notes continuing onto the juicy finish. Refreshing. New Zealand. To perfectly compliment any Spicy Cuisine

**Le Petit Broux Sancerre Rosé 12.5%** (2) **£48**

Dry and light with a mouth-watering layer of red fruits covering its vivacious, mineral acidity lending elegance and poise to the long, crisp finish. France. Pairs with Seafood, white meats and salads

## Sparkling Wine and Champagne

1= Dry, 5= Sweet A= Light Bodied, E = Full Bodied

### Italia Prosecco 20cl 11.5% **2** **£8**

Fresh and gently fruity fizz from northeast Italy (Veneto) with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish. Italy. Perfect as an Aperitif or with desserts

### Freixenet Rose 20cl 12% **3** **£8**

On the nose there are refreshing tropical notes and elegant citrus hints. On the palate it is lively, fruity, and especially refreshing. The very well balanced acidity and the medium size bubbles produce a very pleasant taste. Spain. Enjoy with Grilled Fish or Poultry

### Via Via Prosecco 75cl 11% **4** **£28**

A classic, elegant Italian sparkler, pale lemon in colour with aromas of fresh apples and acacia. Fresh & lively with crisp, racy acidity. Italy. Served as an Aperitif

### Freixenet Rosado Ice 75cl 12.5% **2** **£32**

Intense aromas of woodland fruits, raspberries, sloes and strawberries. These fruits dominate the palate, but there are also flavours of aniseed and spices. The finish is refreshing, elegant and rich. Spain. Served as an Aperitif, preferably over ice

### Cavatina Gold Prosecco 75cl 11% **2** **£32**

Dry, pleasant, fruity. Premium Italian Prosecco. Perfectly refreshing with Pasta Dishes and Cheeses

### Comtesse de Genlis 75cl 12.5% **1** **£50**

Fresh floral aromas combine with characteristic sweet brioche overtones, balanced by peach skin and baked biscuit flavours with a crisp citrus finish. France. Enjoy along with Light Nibbles and Salads

### Comtesse De Genlis Rosé Champagne **1** **£59**

A delicate yet rich, Pinot Noir-based rosé from a Pinot Noir specialist. This has a fine mousse, wonderful texture and deliciously tangy finish. Beautiful! Great on its own, serve very chilled

### Moet Imperial 75cl 12% **1** **£70**

The vibrant intensity of green apple and citrus fruit. The freshness of mineral nuances and white flowers. France. Perfect with Seafood

### Moet & Chandon Rose 75cl 12% **1** **£75**

A lively, intense bouquet of red fruits (wild strawberry, raspberry, cherry). Floral nuances of rose. A slight hint of pepper. France. Perfect with Seafood

### Perrier Jouet Rose 75cl 12% **1** **£130**

Ampleness and vivacity balance out in the mouth, developing into a flavour of round and vinous elegance. A fresh, balanced champagne with a long finish. France. Salmon, Duck Breast, Lamb Dishes. Desserts with Red Berries, White Chocolate and Vanilla

# DRINKS MENU



## Cocktails

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<b>Tequila Sunrise</b>	<b>£7.95</b>
Tequila   Triple Sec   Orange Juice   Grenadine	
<b>Mojito</b>	<b>£7.95</b>
Bacardi   Fresh Mint   Fresh Limes   Sugar   Gomme   Soda	
<b>Strawberry Daiquiri</b>	<b>£7.95</b>
Fresh Strawberries   Bacardi   Lime Juice   Gomme	
<b>Blue Lagoon</b>	<b>£7.95</b>
Vodka   Blue Curacao   Lime Juice   Lemonade	
<b>Pornstar Martini</b>	<b>£7.95</b>
Vodka   Passoa   Vanilla Syrup   Passionfruit Syrup   Pineapple Juice	
<b>Sex on The Beach</b>	<b>£7.95</b>
Vodka   Archers   Orange Juice   Grenadine	
<b>Espresso Martini</b>	<b>£7.95</b>
Vodka   Kahlua   Espresso Coffee   Vanilla Syrup	

## Soft Drinks

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<b>Bottled Water</b>	<b>£2.00</b>
<b>Britvic Juice</b>	<b>£2.20</b>
<b>Coca Cola Bottle</b>	<b>£2.00</b>
<b>Coca Cola Zero Bottle</b>	<b>£2.00</b>
<b>Fruit Shoot</b>	<b>£2.50</b>
<b>Glass of Coca Cola</b>	<b>£2.60</b>
<b>Glass of Diet Coca Cola</b>	<b>£2.60</b>
<b>Glass of Schweppes Lemonade</b>	<b>£2.60</b>
<b>Fever Tree Tonic</b>	<b>£2.60</b>
<b>Fanta</b>	<b>£2.60</b>
<b>J2O</b>	<b>£2.60</b>
<b>Appletiser</b>	<b>£2.60</b>
<b>Britvic 55</b>	<b>£2.60</b>
<b>Red Bull</b>	<b>£3.50</b>