

THE WINE LIST

White Wine

	175 ml	250ml	
Acacia Tree chenin blanc/colombard , S.A. 2009, 13% <i>citrus flavours with floral notes</i>	£3.50	£4.80	£14.00
Alto Bajo sauvignon blanc , Chile 2009, 12% <i>excellent value, light, fresh sauvignon, perfect for the summer</i>	£3.80	£5.95	£15.00
Conto Vecchio pinot grigio , Italy 2009, 12% <i>typically light, dry white, apples</i>	£3.80	£5.95	£15.00
Fairfields sauvignon blanc , New Zealand 2009, 13% <i>zingy, fresh citrus, value kiwi sauvignon</i>			£16.00
Alto Pampas del sur viognier , Argentina 2008, 13.5% <i>traces of green fruits and apricots</i>			£15.50
Muscadet serve et maine sur lie, A Bonhomme , France 2007/8, 12% <i>apples, lemons, good acidity. Perfect with fish</i>			£16.00
Running Duck chenin/sauvignon , South Africa 2007, 13% <i>“fair trade & Organic” clean and fresh with citrus fruits</i>			£16.50
Moselland Riesling kabinet , Germany 2008, 8% <i>elegant peach and lemon aromas</i>	£4.00	£6.25	£17.00
Trivento chardonnay reserve , Argentina 2006, 13.7% <i>lightly honeyed almond quality with lemon acidity</i>			£16.50
Alan McCorkindale ‘dry’ reisling , New Zealand 2009, 11.5% <i>clean fresh style with purity of fruit</i>			£21.50
Muga rioja viura/malvasia , Spain 2008/9, 13% <i>bright, straw yellow, fruit flavours with a herbaceous back drop. Bright and lively</i>			£22.00
Chablis, domaine des manants, J M Brocard , France 2007, 12.5% <i>stony-dry wine with fruity acidity. Full bodied</i>			£23.50
Sancerre, domaine cherrier , France 2007, 12.5% <i>aromatic with citrus notes, rich and round</i>			£26.00
Friendly Grüner Veltliner , Austria 2008, 12.5% <i>a really interesting dry white, sancerre alternative, our personal favourite</i>			£27.00
Rully, domaine chanson , France 2007, 13% <i>pale gold, hints of citrus and green apples, balanced, integrated acidity</i>			£31.00
Puligny Montrachet, les charmes, Jean Louis Chevy , France 2005/6, 13% <i>truly outstanding chardonnay, rich fruit and steely minerality</i>			£45.00

Champagne, Sparkling Wine & Rose

Bis Bis, pink prosecco , Italy, 12% <i>strawberry fruit flavours with bubbles</i>	125ml	£4.80		£24.00	
Prosecco Valdobbiadene Brut Jeio Bisol , Italy, 11.5% <i>lively crisp apple with sherbetty fruit</i>				£28.00	
Robe D’or Blanc, brut , France, nv 12%				£15.00	
Moutaudon 1er cru , Champagne, nv, 12%				£40.00	
Moet & Chandon , Champagne, nv, 12%				£47.00	
Conto Vecchio, pinot grigio , Italy 2009, 12% <i>dry, crisp pinot with a summery twist</i>	175ml	£3.80	250ml	£5.95	£15.00

Red Wine

	175ml	250 ml	
Los Vilos cabernet sauvignon , Chile 2009, 12.5% <i>well rounded with deep hints of blackberry</i>	£3.50	£4.80	£14.00
Ladera merlot , Chile 2008, 13% <i>soft, dry red with forward fruit, easily drinkable</i>	£3.80	£5.95	£15.00
The Paddock shiraz , S.E. Australia 2009, 14% <i>plums and mulberries with white pepper</i>	£4.00	£5.95	£16.00
Running Duck shiraz , South Africa 2008/9, 14% <i>“fair trade & Organic” hints of white pepper and sappy fruit</i>			£16.50
Trivento malbec reserve , Argentina 2008, 13.5% <i>richly flavoured with a velvety texture, toasted spices, full bodied</i>			£16.50
Riva Leone barbera , Italy 2007, 13.5% <i>Sensational value Italian red, plums & dark fruits</i>			£17.95
Rioja, Navajas , Spain 2007/8, 12.5% <i>underlying oak flavours, lashings of fruit</i>	£4.50	£6.50	£17.50
Beaujolais, L’Or des Pierres, E Loren & fils , France 2007, 12% <i>classic, light, juicy with bright vibrant raspberry fruit</i>			£18.00
A. Mano primitivo di Puglia , Italy 2007, 13.5% <i>blackberries, dark cherries and chocolate, soft tannins</i>			£20.50
Domaine de la Souterrane, old vine carignan , France 2007, 14% <i>award winning, classy, toasted fruit</i>			£22.00
Coriole Contour 4, sangiovese/shiraz , Australia 2006, 14% <i>raspberry, mocha, supple palate, leaves you wanting more</i>			£22.50
C J Pask cabernet/merlot/malbec , New Zealand 2006, 13.5% <i>highly structured, brambly fruits combine with smooth tannins and fine oak</i>			£25.50
Napa Cellars, merlot , California USA 2006, 14.5% <i>deep, red ruby, aromas of red cherry tart with vanilla on the palate</i>			£26.00
Chateau de Tabuteau, lussac St. Emilion , France 2005, 13% <i>merlot based with ripe fruit on the bouquet and palate, velvety hot</i>			£26.00
Crozes Hermitage, Domaine des Remizieres , France 2005, 13% <i>aromatic, rounded tannic and persistent</i>			£27.00
Cotes de Nuits Villages, Bertrand Ambrose , France 2005, 13% <i>cooked blackberry and blackcurrant with a gamey meatiness in the nose</i>			£35.00
Chateau Bonalgue, Pomerol , France 2005, 14% <i>soft tannins, rich ripe fruit, forest floor with a hint of nuts</i>			£45.00

Dessert Wine

Trentham, noble taminga , Australia 2005, 11% <i>golden with lifted citrus and honey blossoms, lingering apricot and toffee</i>			100ml	£ 3.50
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THE DRINKS LIST

COCKTAILS

5.45

Mohito

Havana club, fresh lime juice muddled with brown sugar and fresh mint

Raspberry Cosmo

Raspberry Stolichnaya, triple sec, fresh lime and cranberry juice

Hazelnut Martini

Frangelico, vodka shaken on ice with crushed hazelnuts

Negroni

Campari, martini rosso and gin with fresh orange

Bellini

White peach puree, crème de peche topped with fizz

Margarita

Gold tequila, triple sec and fresh lime juice straight up with salt

Classic Pimms

Pimms, splash of gin, angostura, lemonade and fresh fruit

Elderflower Collins

Gin, elderflower, shaken with fresh mint and topped up with soda

Peach Iced Tea

Vodka, archers, crème de peche, iced tea, white peach puree, fresh lime and basil

Amaretto Sour

Amaretto, vodka, egg white and fresh lemon juice

HOUSE SPIRITS

2.20

Stolichnaya Vodka 25ml

Bells Whisky 25ml

Gordons Gin 25ml

Bacardi Rum 25ml

Jack Daniels Whiskey 25ml

MIXERS

0.60

DRAUGHT

Becks Vier

3.20

Staropramen

3.60

Boddingtons

3.10

BOTTLES

Peroni 5.1% 330ml

3.00

San Miguel 5.0% 330ml

3.00

Magners 4.5% 568ml

3.75

Becks non-alcoholic 275ml

2.20

Hobgoblin 5.2% 500ml

3.25

Brakspear Bitter 3.4% 500ml

3.25

Oxford Gold 4.6% 500ml

3.25

SOFT DRINKS

Pepsi/Diet Pepsi

1.25

Lemonade

1.25

Ginger Beer

1.70

J2O

2.00

Spicy Tomato Juice

1.70

Fresh Fruit Juices

1.25

Orange, cranberry, apple, pineapple, grapefruit

Rasp/Cranberry Infusion

1.95

Mango/Orange Infusion

1.95

Lemon/Lime Presse

1.95

Elderflower Presse

1.95

Fresh Iced Tea

1.95

Mango or peach

Blenheim Water

330ml 750ml

Still or sparkling

1.50 3.50