Cocktails

Negroni

A true aperitif: the Negroni is compiled of Plymouth gin, Campari and Martini Rosso, garnished with a slice of fresh orange. Strong and flavoursome, a perfect pre-dinner drink. £10.00

Basil & Cucumber Mojito

Our Mojito blends an array of zesty flavours to create a light and refreshing cocktail with a slight fizz. Combining white rum, mint, basil simple syrup and lime juice, topped with ginger ale and garnished with fresh cucumber. £12.00

Tiramisu Martini

A twist on a modern classic: our Tiramisu Martini combines coffee liqueur, espresso, amaretto and Baileys to create a rich and creamy blend of flavours. Shaken over ice and garnished with grated chocolate, perfect for a post-dinner cocktail. £12.00

Elderflower Spritz

For a refreshing twist, the Elderflower Spritz adds more body and flavour to a classic glass of fizz. A shaken blend of vodka, basil sugar syrup, elderflower cordial, poured over crushed ice and topped off with Crémant, garnished with a lemon slice. £10.00

Aperol Spritz

A blend of Aperol and Crémant, topped with soda water and garnished with a slice of fresh orange. The classic Aperol Spritz has a unique, citrus forward, refreshing taste - the perfect bittersweet cocktail. £9.00

Beetroot Bloody Mary

A unique mix of vodka, a dash of sherry, tomato juice, beetroot juice, Worcestershire sauce and tabasco, topped with ground pepper and garnished with beetroot. The Bloody Mary pairs a savoury taste with notes of spice to create its distinct flavour. £10.00

Lemon & Thyme Margarita

A refreshing twist on the classic margarita, the Lemon & Thyme Margarita blends tequila with vibrant limoncello, fresh lemon and lime, and fragrant thyme for a bright, citrus-forward cocktail with a subtle herbal finish. Crisp, smooth, and perfectly balanced, it's ideal for sunny afternoons or elegant evenings. £12.00

Strawberry Cosmopolitan

A refreshing, fruity spin on the classic Cosmopolitan: we add fresh strawberries to vodka, strawberry liqueur, lime, triple sec and cranberry juice to create a zesty blend of flavour. £12.00

Whiskey Sour

A shaken blend of bourbon, lemon juice, simple syrup and Angostura bitters, the Whiskey Sour interplays sweet and sour notes to create its distinctly balanced flavour. A classic short cocktail. £12.00

Passionfruit Mai Tai

A fruity twist on a staple Tiki drink: our Mai Tai adds passionfruit puree and a drizzle of grenadine to the classic fusion of aged rum, dark rum, orgeat, triple sec and lime. £13.00

White wines by the glass

#1 Agustinos Estate Pinot Gris – Chile

A fresh, balanced Pinot Gris displaying ripe apple and quince aromas with a hint of pear. The palate is crisp and medium-bodied, offering a harmonious blend of orchard fruits and subtle spice. Smooth and approachable, it's a versatile wine with great food-matching potential.

(Dryness: 2 | Vegan)

Bottle £34.00

125ml-£7.00 175ml-£8.60 250ml-£11.40

Pairs well with roasted chicken, creamy pasta, or mild cheeses.

#2 Avoir La Pêche Chardonnay – France

This unoaked French Chardonnay from the Languedoc-Pays d'Oc blend is vibrant and pure. It opens with fragrant orange blossom and lemon flower aromas, then unfolds into a rich peachy palate, with notes of summer fruit and a smooth density offset by lively acidity. It strikes an elegant balance: fruit-forward without being heavy, expressive yet fresh.

(Dryness: 2 | Vegan)

Bottle £32.00

125ml-£6.60 175ml-£8.20 250ml-£11.00

Pairs beautifully with grilled fish or shellfish; also works with creamy pasta dishes or lightly spiced poultry.

#3 Don't Tell the Kiwis Sauvignon Blanc – South Africa

This fresh, vibrant dry, crisp Sauvignon Blanc is packed with zesty citrus, ripe gooseberry, and passion fruit, tropical citrus, and grassy notes. Bright acidity carries the intense fruit flavours, balanced by crisp acidity and a clean, refreshing finish.

(Dryness: 2 | Vegan)

Bottle £37.00

125ml-£7.50 175ml-£9.50 250ml-£12.50

Ideal with grilled fish, seafood, fresh goat cheese or salads

Wine Guide:

White, Rosé & Sparkling Wines: 1 (driest) to 5 (sweetest) | Red Wines: A (lightest) to E (deepest)
Wines on this list may contain sulphites, egg or milk products.
Please ask a member of staff should you require guidance.
(V) Vegetarian | (VE) Vegan

Red wines by the glass

#4 Tor del Colle Montepulciano d'Abruzzo Riserva – Italy

From the Abruzzo region, this Riserva spends time ageing (often ~24 months, including wooden barrels) which lends extra depth and complexity. Deep purple in colour, it carries intense aromas of blackberries, cherries, with touches of liquorice and a subtle spicy note. On the palate it's round and rich, with ripe berry fruit, chewy tannins and a long, fruity finish.

(Body: C | Vegan)

Bottle £38.00

125ml-£7.90 175ml-£9.65 250ml-£12.80

Lovely with tomato-based pasta dishes, grilled red meats, spicy salami, or mature hard cheeses.

#5 ¿Sepa Moya! Merlot – Chile

A Merlot that shows mocha and spice notes, influenced by oak ageing. Expect dark red fruit such as plum and black cherry, with soft, velvety tannins, and perhaps gentle vanilla or chocolate tones from the oak. Rich, but smooth, it balances power with drinkability.

(Body: C | Vegan)

Bottle £37.00

125ml-£7.60 175ml-£9.50 250ml-£12.50

Pairs well with roasted lamb, beef stews, mushroom dishes, or aged cheeses.

#6 De La Terra Organic Malbec – Argentina

Smooth, rounded and fruit-forward. Ripe blackberry and black cherry flavours lead, complemented by subtle notes of cocoa, vanilla and a touch of spice. Soft, velvety tannins provide structure while balanced acidity keeps the finish fresh and vibrant.

(Body: D | Organic | Vegan)

Bottle £38.00

125ml-£7.90 175ml-£9.65 250ml-£12.80

Pair with grilled steaks, slow-braised short ribs, rich tomato-based pasta dishes, or mature hard cheeses.

Sparkling Wine

#9 Langlois Crémant de Loire Blanc – France

A fine Loire Crémant, showing fresh citrus aromas (lemon, lime), orchard fruit, and elegant bubbles. Dry and crisp on the palate, with a clean finish and subtle mineral undertones.

(Dryness scale: 2) | Vegan

Bottle £58.00

125ml-£10.00

Food Pairing: Excellent with oysters, shellfish, or creamy poultry dishes; also, with goat cheese or lighter desserts.

Rosé Wines by the glass

#7 Falling Petal Zinfandel Rosé – USA

A medium-sweet Zinfandel Rosé offering classic strawberry fruit aromas, bright red berries, and a touch of sweetness. Pleasantly soft in texture, with warmth and fragrance from sun-ripened fruit. (Vegan)

Bottle £34.00

125ml-£7.00 175ml-£8.60 250ml-£11.40

Great with spicy Asian cuisine, fruit-based desserts, fresh berry salads, or creamy cheeses.

#8 Laurent Miquel Cinsault-Syrah Rosé – France

A modern, dry rosé crafted from a blend of Cinsault and Syrah grapes. This blend gives lifted red fruit notes — think raspberry, cherry, a touch of wild strawberry — with crisp acidity and a slightly herbal edge. Best enjoyed chilled, vibrant and food-friendly.

Bottle £38.00

125ml-£7.90 175ml-£9.65 250ml-£12.80

Pairs well with grilled chicken, Ploughman's, or simply with summer barbecues and seafood.

White Wines

#10 Miopasso Fiano – Italy

Bright and aromatic, this 100% Fiano from Sicily delivers elegance and freshness. The bouquet is floral and lifted, with honeysuckle, white flowers, pear, and orchard fruit. Zesty citrus balances gentle honeyed notes, while a touch of nuttiness adds complexity. On the palate, it's well-weighted with good acidity and a long, clean finish.

(Dryness: 2 | Vegan)

Bottle £38.00

Pair with chicken, grilled fish, or soft cheeses.

#11 Cuvée Prestige Picpoul de Pinet – France

Bright and refreshing, this elegant Languedoc white bursts with crisp citrus and delicate mineral notes. Light-bodied with lively acidity, it delivers flavours of lemon peel, green apple, and a hint of white flowers, finishing with a clean, saline touch typical of its coastal vineyards.

(Dryness: 1 | Vegan)

Bottle £44.00

Perfect with oysters, grilled seafood or fresh summer salads.

#12 Muscadet de Sèvre et Maine Sur Lie, Château L'Oiselinière de la Ramée – France (1)

A textbook Muscadet: dry, clean, and mineral. Aged on its lees ("sur lie"), it offers added texture and subtle yeast complexity. Crisp green apple, lime, and stony minerality define the palate. Light yet structured, with a bone-dry finish.

(Dryness: 1)

Bottle £47.00

Classic with shellfish and white fish dishes.

#13 Sharpham Dart Valley Reserve – England

From South Devon's Sandridge Barton Estate, this cool-climate white is full of English charm. Primarily Madeleine Angevine with Pinot Gris and Bacchus, it's soft and textured, yet zippy with stone fruit, white peach, and a touch of spice. Light herbal notes and minerality make it complex and balanced.

(Dryness: 2 | Vegan)

Bottle £49.00

Lovely with smoked fish, herby chicken, or mild cheeses.

#14 Grand'Arte Alvarinho – Portugal

From the Vinho Verde region, this Alvarinho shows ripe orchard fruits like peach and pear, along with tropical hints of pineapple and citrus zest. The wine is lively and fresh, with a crisp finish and a touch of minerality, reflecting its Atlantic climate origins.

(Dryness: 2 | Vegan)

Bottle £42.00

Great with grilled seafood, light salads, or Mediterranean cuisine.

#15 Sancerre Domaine Neveu – France

A refined Loire Valley Sauvignon Blanc with classic aromas of gunflint, grassy herbs, gooseberry, and lemon. Dry and elegant, with bright citrus, fine minerality, and a silky mouthfeel. A benchmark Sancerre — complex and food-friendly.

(Dryness: 1)

Bottle £53.00

Excellent with goat cheese, asparagus, or white fish.

#16 Outnumbered Sauvignon Blanc – New Zealand

A classic Marlborough Sauvignon Blanc, aromatic and intense with gooseberry, passion fruit, and citrus peel notes. Crisp and vibrant acidity underpins the fruit, finishing clean and zesty. A refreshing and expressive white wine with great food versatility.

(Dryness: 1)

Bottle £48.00

Pairs beautifully with shellfish, white fish and goat cheese.

#17 Calasole Vermentino Rocca di Montemassi – Italy

Elegant and silky, this Vermentino offers mineral-driven notes alongside melon, white blossom, and subtle citrus. The palate is fresh and balanced with a fine texture and a refreshing finish. A refined expression of this Tuscan varietal.

(Dryness: 1 | Vegan)

Bottle £42.00

Try with grilled vegetables, fresh pasta, or light seafood.

#18 Moderne Allegorie Assyrtiko – Greece

A lean and crisp Assyrtiko, delivering passion fruit, flint, and lemon flavours, with subtle bitterness and a saline finish. This wine showcases the distinct mineral character of Santorini, balanced by fresh citrus and textured mouthfeel.

(Dryness: 1)

Bottle £45.00

Excellent with salads, grilled fish, chicken or citrus-based dishes.

#19 Selon Létang Viognier – France

Sourced from a small parcel in the Languedoc (less than a hectare), these Viognier grapes are harvested to preserve both fruit richness and freshness. The wine is made without oak, retaining purity. Aromas of honeysuckle and mandarin lead, followed by apricot and floral tones. It has a dry, clean finish with enough texture to feel substantial, but not heavy.

(Dryness: 2)

Bottle £38.00

Great with curry, also, excellent with chicken dishes or seafood.

#20 Hahn Winery Chardonnay – USA

Rich and full-bodied, this Californian Chardonnay shows pronounced secondary flavours. Think banana, baked apple, and toffee, supported by oak ageing that contributes buttery texture, vanilla, and hints of spice. The wine has weight, warmth, and a lush mouthfeel, tempered by balancing acidity to keep it from feeling cloying.

(Dryness: 2 | Vegan)

Bottle £58.00

Ideal with lobster or shellfish in butter, creamy sauces, roast poultry with rich gravies, or aged cheeses.

#21 Chablis Alain Geoffroy 2023 – France

A classic, precision-driven Chablis showcasing pure Chardonnay character. Fresh aromas of lemon zest, green apple, white flowers, and a hint of seashell salinity. On the palate it's crisp and focused, offering bright citrus, subtle stone fruit, and a clean chalky minerality that lingers elegantly. A vibrant, refreshing expression of Chablis with superb balance.

(Dryness: 1)

Bottle £60.00

Excellent with oysters, shellfish, sushi, or delicate white fish.

#23 Cloudy Bay Sauvignon Blanc – New Zealand

Although not always considered 'rich & complex' in the same way as oaky whites, this wine merits inclusion for its layered fruit and intensity. Cloudy Bay is iconic for Marlborough Sauvignon Blanc: vibrant passion fruit, tropical citrus, and crisp grapefruit on the nose; with a mineral-saline edge. Bright acidity carries those fruits and gives it a racy finish, but there is under-lying complexity in texture and flavour depth.

(Dryness: 1)

Bottle £75.00

Fantastic with seafood, salads and poultry dishes.

#24 Stellenrust 55 Barrel Fermented Chenin Blanc – South Africa

This is a rich, textured and beautifully balanced Chenin Blanc from South Africa, with ripe stone-fruit flavours of peach, apricot and baked apple, complemented by subtle citrus freshness. Barrel fermentation adds layers of vanilla, gentle spice and creamy oak, while the wine retains enough acidity to keep it fresh and lively. Full-bodied and rounded, with a long, smooth finish that brings together fruit, oak and a touch of minerality.

(Dryness: 2)

Bottle £49.00

Excellent alongside roasted or grilled chicken; creamy seafood dishes; roast pork; richer vegetable dishes; also soft, creamy or mature cheeses.

#26 Louis Latour Chassagne-Montrachet Blanc 2022 – France

A refined and expressive Burgundy Chardonnay with aromas of ripe pear, white peach, toasted hazelnut, and delicate floral notes. The palate is rounded and elegant, showing layered stone fruit, subtle oak, and a beautifully integrated minerality. Silky, balanced, and luxurious — a standout Chassagne-Montrachet with impressive depth and finesse.

(Dryness: 1)

Bottle £110.00

Excellent with roast chicken, seared scallops, lobster, or creamy mushroom dishes.

Red Wines

#27 Caves des Grands Vins de Fleurie – France

A classic Beaujolais Cru with tart blackberry notes and a fresh, lifted profile. The palate shows powerful yet smooth tannins, with a clean finish. A versatile red that's both structured and elegant.

(Body: B) (VE)

Bottle £40.00

Excellent with roast chicken, earthy mushroom dishes, or soft cheeses.

#28 Esk Valley Pinot Noir Hawke's Bay – New Zealand

A vibrant and characterful Pinot Noir from the coastal vineyards of Hawke's Bay. Aromas of ripe red cherry and wild strawberry lead into hints of clove and forest floor. The palate is supple and finely balanced, with gentle tannins and a savoury, earthy complexity.

(Body: B) (V)

Bottle £52.00

Delicious alongside roast lamb, charred vegetables, or mushroom dishes.

#29 Urmeneta Carménère – Chile

This Carménère brings its hallmark flavours: spiced tobacco, green pepper character, and dark red / black fruit (think plums, cherries). Oak or barrel ageing may add some warm spice or vanilla, while the texture is generally smooth, slightly bold.

(Body: C)

Bottle £32.00

Great with char-grilled meats, barbecued ribs, or dishes with a peppery or smoky element.

#30 Robert Oatley Signature Series Shiraz – Australia

A classic Australian Shiraz that leans into richness and approachability, showcasing ripe dark fruit and subtle spice. Expect generous notes of blackberry, plum, and black cherry, layered with hints of pepper, mocha, and a touch of vanilla from oak influence. The palate is smooth and full-bodied, with soft tannins and a rounded, fruit-forward finish that carries a gentle warmth.

(Body: D)

Bottle £46.00

Pairs nicely with grilled steaks, barbecued ribs, lamb chops, or hearty dishes like beef stew; also works well with hard cheeses.

#31 Ermita de San Felices Crianza – Spain

From Rioja (Tempranillo blend), this wine is described as a "smart, modern Rioja; smoky, spicy fruit." It typically features aromas and flavours of red cherries, plum, maybe strawberry, combined with oak-derived vanilla/spice and smoke. Medium-to-full body, well-structured, with balanced acidity and silky tannins.

(Body: C | Vegetarian)

Bottle £48.00

Excellent with roasted lamb, grilled vegetables, paella, chorizo, or smoked meats.

#32 Vitis Nostra Primitivo – Italy

Primitivo is known for ripe, intense fruit and this example delivers fresh flavours of raspberries and cherry. There may also be subtle spice, chocolate or cocoa undertones, and a velvety texture with warm tannins. From southern Italy the profile often carries richness without being overly heavy.

(Body: C | Vegetarian)

Bottle £34.00

Great with tomato-based pasta, grilled meats, aged cheeses, or dark chocolate desserts.

#33 Les Crus du Sud, AOP Lirac – France

This Lirac shows a wonderfully generous profile, offering aromas and flavors of black cherry, ripe plum, and subtle spice, with hints of leather and vanilla from oak ageing. The palate is full and velvety, with smooth tannins and a lingering, layered finish.

(Body: E | Vegetarian)

Bottle £40.00

Pairs beautifully with roasted lamb, hearty stews, or a rich chocolate dessert.

#34 Valpolicella Superiore Ripasso Zonin – Italy

Using the Ripasso process (re-fermentation on Amarone grape skins), this wine from Zonin is deep, complex, and rich. It presents prominent cherries, ripe plum, hints of fig, dark chocolate, tobacco and spice, plus violets in some expressions. On the palate it's dry with an admirable structure, polished tannins, and a persistent finish.

(Body: E | Vegan)

Bottle £48.00

Excellent with roasted meats (especially pork, beef), game, matured cheeses, or rich pasta dishes with ragu.

#35 Hahn Winery Cabernet Sauvignon – USA

Bold and classic, this Cabernet Sauvignon shows ripe cherry jam, vanilla, and caramel from oak ageing. Expect full-bodied structure, chewy tannins, and layers of flavour: dark fruit, oak spice, vanilla oils, possibly cedar.

(Body: D | Vegetarian)

Bottle £55.00

Pairs well with grilled beef, lamb chops, rich stews, or strong cheeses like aged cheddar or blue cheese.

#37 Château de Barbe Blanche, Lussac Saint-Émilion – France

A well-constructed Bordeaux blend from Lussac-Saint-Émilion, showing both richness and finesse. On the nose, ripe red and black fruits — cherry, strawberry, black plum, morello cherry — are joined by floral touches (violet) and warm, subtle spices like vanilla, nutmeg and liquorice. The palate is plush, round, and fruit-forward, with supple tannins, a juicy core, and a lingering finish showing fresh acidity, dark fruit and toasty oak notes.

(Body: D)

Bottle £85.00

Food pairing: Roast duck, lamb with redcurrant, mushroom dishes, or mature cheese such as Comté or Gruyère.

#38 Châteauneuf-du-Pape, Colombo & Fille – France

A big, powerful wine from one of France's great appellations. Rich and opulent, it delivers ripe fruit (dark cherries, plums) with layers of exotic spice—gingerbread, pepper, perhaps herbs of Provence—and a subtle undercurrent of earth or leather typical of Châteauneuf-du-Pape. The texture is full-bodied; tannins are robust but integrated. Expect long finish, complexity, and depth. (Note: specific vintage notes may vary.)

(Body: C)

Bottle £95.00

Food pairing: Grilled lamb, braised beef cheeks, rich stews, or dishes with mushrooms and truffle.

#39 Cossetti Barolo – Italy

Classic Barolo character: "the king of wines." Aromas of tar and rose, cherry and red fruit; velvety texture, firm but elegant tannins; autumnal spice (clove, anise, maybe a touch of cedar); minerality and depth. Rich and complex, with ageing potential. (Since Barolo is Nebbiolo-based, expect lifted aromatics and structure.)

(Body: E)

Bottle £80.00

Food pairing: Truffle pasta, red meat with rich sauces, hearty wild game, aged cheeses.

#40 Château Fontesteau, Haut-Médoc – France

From the Haut-Médoc, this wine shows classic Bordeaux traits: cherry, redcurrant and dark berry fruit, with a full-bodied, ample palate. Tannins are firm but balanced by freshness and acidity; there's good structure, perhaps some oak influence giving subtle toast or cedar. It finishes with tension and grip, a wine built for both drinking now (with decanting) or ageing.

(Body: D)

Bottle £82.00

Food pairing: Grilled steak, roast beef, venison, or strong hard cheeses; also good with classic Bordelaise sauce.

#60 Château Musar – Lebanon

A legendary wine from the Bekaa Valley, Château Musar is known for its complexity, terroir expression, and ageing. Aromas of sweet red cherries, mulberries, plums, interwoven with more savoury, exotic, and spicy notes — tobacco, leather, a touch of earthy / herbaceous complexity. On palate: layers of ripe red fruit, dried fruit, often hints of dried figs, dates; silky yet firm tannins; good acidity that gives structure; evolving finish.

Bottle £80.00

Food pairing: Rich roasted meats (leg of lamb, roast duck), spicy Middle-Eastern dishes, lamb with herbs, strong cheeses like Manchego or aged Gouda.

Rosé Wines

#41 Rosé d'Anjou, Domaine des Nouelles, Chereau Carré – France

A charming and refreshing Rosé d'Anjou with delicate aromas of ripe strawberry, raspberry, and redcurrant, complemented by subtle floral notes. The palate is soft and fruit-driven, offering vibrant red berry flavours balanced by lively freshness and a gentle touch of sweetness, leading to a smooth, elegant finish.

Bottle £38.00

Pairs beautifully with charcuterie, spicy Asian dishes, grilled chicken, summer salads, or enjoyed on its own as a refreshing aperitif.

#42 Château de la Deidière Rosé – France

Classic Côtes de Provence dry rosé style. Elegant and pale pink in colour, offering aromas of citrus peel, white peach, and a whisper of herbs. On the palate it's dry and crisp, with subtle fruit, balanced acidity, and a refreshing finish.

Bottle £40.00

Wonderful with Provençal cuisine: ratatouille, olives, fresh fish, or goat cheese.

Sparkling Wine & Champagne

#43 Prosecco Spumante Divici – Italy

Creamy, lemony bubbles with floral aromatics and crisp freshness. Light-bodied, with notes of green apple, citrus blossom, and white peach. A delicate mousse gives texture without weight.

(Dryness scale: 1 very dry) | Vegan

Bottle £38.00

Perfect as an aperitif; also pairs nicely with light canapés, soft cheeses, or fruity desserts.

#45 Joseph Perrier Cuvée Royale Brut – France

From Champagne, this is a balanced and fresh non-vintage Brut with depth. Pale yellow-gold colour, with copper highlights. The nose begins with orchard fruit — apples, pears, peaches — along with white flowers. On the palate it's lively, combining complexity and lightness: crisp acidity, a creamy mousse, and a finish that brings fruity peach echoes plus floral undertones. About 36 months aging; dosage approx. 7g/L.

(Dryness scale: 1) | Vegan

½ Bottle £40.00 – Bottle £75.00

Great as an aperitif; also pairs beautifully with salmon gravlax, Parmesan shavings, or delicate seafood.

#46 Lyme Bay Brut Reserve – England

A vibrant English sparkling wine with refreshing lemon and green apple flavours. Notably dry, with lifted aromas of toast or brioche, and a creamy mousse that gives a rich yet lively texture. The acidity is energetic, providing backbone and length.

(Dryness scale: 1) | Vegan

Bottle £65.00

Ideal with fresh seafood (oysters, scallops), light canapés, or creamy cheeses.

#47 Bollinger Special Cuvée Brut – France

Dry, rich and intense with brioche and baked bread aromas, alongside deeper notes of orchard fruit (apple, pear) and subtle spice. Full mousse, complex palate, excellent structure and aging potential.

(Dryness scale: 1)

Bottle £115.00

Works beautifully with roasted poultry, rich fish dishes, mushroom risotto, or aged cheese.

#48 Pol Roger Blanc De Blanc – France

Made entirely from Chardonnay (blanc de blancs), this is refined and elegant. Citrus fruits, brioche, dried peach and hazelnut notes are prominent. Silky texture, crisp acid, mineral undertone, and a long finish.

(Dryness scale: 1) | Vegan

Bottle £185.00

Excellent with shellfish, caviar, delicate white fish, or creamy, buttery sauces.

#49 Krug Grande Cuvée 169ème Édition – Champagne, France

A benchmark multi-vintage Champagne of remarkable depth and complexity. Expect layers of citrus, baked apple, and stone fruit, complemented by toasted brioche, almond, honey, and subtle spice. Full-bodied and richly textured with fine, persistent mousse, balanced by vibrant acidity and an exceptionally long, complex finish.

(Dryness: 1)

Bottle: £290.00

Pairs well with oysters, shellfish, caviar, roasted poultry, veal, truffle dishes, and aged or nutty cheeses.

Dessert Wines

#50 Deen Vat 5 Botrytis Semillon De Bortoli – Australia

Marmalade and dried fruit peel notes. A luscious, honeyed dessert wine with a rich texture and well-balanced sweetness.

(Dryness: 5) (Vegan)

37.5cl Bottle £30.00

100ml £9.00

Pairs beautifully with blue cheese, sticky toffee pudding, or fruit tarts.

#51 Campbells Rutherglen Muscat – Australia

A beautifully rich wine with flavours of raisin, oak, toffee, and malty sweetness. Full-bodied and decadent, this Muscat offers a satisfying finish.

(Dryness: 5) (Vegan)

37.5cl Bottle £39.00

100ml £11.50

Pairs beautifully with chocolate desserts, crème brûlée, or roasted nuts.

Fortified Wines

Walter Hicks Western Hunt Ruby – Portugal

Intense blackcurrant and cherry flavours make this ruby port vibrant and full-bodied. A great balance of sweetness and depth.

(Dryness: 4)

50ml £5.00

Pairs beautifully with strong cheeses, dark chocolate, or berry tarts.

Taylor's Late Bottled Vintage – Portugal

Redcurrant, raspberry, and blueberry notes with subtle hints of liquorice. A rich and concentrated port with smooth tannins.

(Dryness: 4)

50ml £6.50

Great with grilled meats, hard cheeses, or chocolate desserts.

Taylor's 10 Year Old Tawny – Portugal

Ripe berries combined with a delicate nuttiness and a smooth, silky texture. A complex and elegant tawny port.

(Dryness: 4)

50ml £7.00

Excellent with salted almonds, pecan pie, or aged cheddar.

Draught

Ale	*½ Pint / Pint*
Tribute 4.2%	£2.85 / £5.50
Proper Job 4.5%	£2.85 / £5.50
Hick's 5.0%	£2.95 / £5.70
Harbour Arctic Sky IPA 4.3%	£3.45 / £6.70

Lager	*½ Pint / Pint*
Carlsberg 3.8%	£3.15 / £6.10
Korev 4.8%	£3.45 / £6.80
Birra Morreti 4.6%	£3.45 / £6.80
Estrella Damm 4.6%	£3.45 / £6.80

Cider	*½ Pint / Pint*
Henry Weston Vintage 5.2%	£3.40 / £6.50
Rattler 5.5%	£3.40 / £6.60
Old Mout Berries & Cherries 4.0%	£3.40 / £6.50

Stout	*½ Pint / Pint*
Guinness 4.1%	£3.55 / £6.90

Bottled Beer & Cider

Lagers & Ales	
Peroni 5.1%	£5.20
Corona 4.5%	£5.20
Desperados 5.9%	£5.20
Peroni Gluten Free 5.1%	£5.00
Heineken 0%	£5.00
Proper Job 0.5%	£6.60
Guinness 0%	£6.80

Cider

Healey's Cornish Gold 4.5%	£6.70
Rekorderlig Strawberry & Lime 4.0%	£6.70
Rekorderlig Passionfruit 4.0%	£6.70
Thatcher's Zero 0%	£6.70

Spirits

House spirits	*Single / Double*
Smirnoff	£6.50 / £8.50
Gordons	£6.50 / £8.50
Bell's	£6.50 / £8.50
Bacardi	£6.50 / £8.50
Archers	£6.50 / £8.50
Southern Comfort	£6.50 / £8.50
Malibu	£6.50 / £8.50
Jack Daniel's	£6.50 / £8.50
Captain Morgan Dark Rum	£6.50 / £8.50
Captain Morgan Spiced Rum	£6.50 / £8.50
Pimm's	£6.50

House spirit prices include selected mixers
Please ask your server for the options

Rum	*Single / Double*
8 Track	£4.50 / £7.50
Havana Club 7	£4.50 / £7.50
Twin Fin	£5.00 / £8.00
Kraken	£5.00 / £8.00
Lugger Rum	£5.00 / £8.00
Devon Rum Company, Honey Spiced Rum	£5.00 / £8.00
Captain Morgan Dark Rum	£4.50 / £7.50
Captain Morgan Spiced Rum	£4.50 / £7.50
Bacardi	£4.50 / £7.50
Malibu	£4.50 / £7.50

Whisky	*Single / Double*
Bell's	£4.50 / £7.00
Jack Daniel's	£4.50 / £7.00
Woodford Reserve	£5.00 / £8.50
Southern Comfort	£4.50 / £7.00
Jameson	£4.50 / £7.00

Glenmorangie 10yr	£5.50 / £8.00
Talisker 10yr	£6.00 / £8.50
The Glenlivet Founder's Reserve	£6.50 / £8.80
Laphroaig 10yr	£6.50 / £9.00

Spirits

Vodka	*Single / Double*
Smirnoff	£4.20 / £6.20
Grey Goose	£5.20 / £8.70
Chase potato vodka	£5.20 / £8.70

Vermouths & Aperitifs	*Double*
Martini Bianco	£4.50
Martini Extra Dry	£4.50
Martini Rosso	£4.50
Martini Fiero	£4.50
Campari	£4.50
Aperol	£4.50
Pernod	£4.50
Pimm's	£4.50

Sherry	*Double*
Harveys Bristol Cream Sherry	£4.50
Tio Pepe Sherry	£4.50

Liqueurs & Brandy	*Single / Double*
Disaronno	£4.50 / £7.50
Tia Maria	£4.50 / £7.50
Cointreau	£4.50 / £7.50
Chambord	£4.50 / £7.50
Archers	£4.50 / £7.50
Frangelico	£4.50 / £7.50
Baileys Irish Cream	/ £6.00
Luxardo Sambuca	£4.50 / £7.50
Jägermeister	£4.50 / £7.50
Cazcabel Silver Tequila	£4.50 / £7.50
Cazcabel Gold Tequila	£4.50 / £7.50

Courvoisier Brandy	£5.50 / £8.50
Hennessy Brandy	£6.00 / £11.00

Soft Drinks

Dispensed Drinks	*½ Pint / Standard / Pint*
Pepsi	£2.70 / £3.60 / £4.20
Pepsi Max	£2.70 / £3.60 / £4.20
White's Lemonade	£2.70 / £3.60 / £4.20

Juice	
Schweppes Orange Juice	£3.20
Schweppes Pineapple Juice	£3.20
Schweppes Tomato Juice	£3.20
Healey's Apple Juice	£4.20
Frobishers Cranberry Juice	£4.20
Frobishers Mango Juice	£4.20
Frobishers Apple & Raspberry Fusion	£4.20
Frobishers Apple & Mango Fusion	£4.20
Frobishers Orange & Passionfruit Fusion	£4.20

Bottled Soft drinks	
Small Still / Sparkling Water	£3.20
Large Still / Sparkling Water	£4.40
Fever-Tree Tonic	**£3.20**
Fever-Tree Light Tonic	**£3.20**
Fever-Tree Mediterranean Tonic	**£3.20**
Fever-Tree Ginger ale	**£3.20**
Fever-Tree Ginger Beer	**£3.20**
Schweppes Tonic	£3.20
Schweppes Slimline Tonic	**£3.20**
Coca-Cola	**£4.20**
Coke Zero	**£4.00**
Fanta Orange	**£4.20**
Appletiser	**£4.20**

Frobishers Simply Elderflower	£4.20
Frobishers Sicilian Lemonade	£4.20
Frobishers Raspberry and Rhubarb	£4.20
Kick Energy Drink	£4.50

Gin Menu

All gins served with a choice of tonics,
fever-tree original, naturally light, Mediterranean,
elderflower or ginger ale.
why not make it a double for £3.00

Bombay Sapphire 40% **£8.00**
Piney juniper, faint lavender and peppery spice

Plymouth 41.2% **£8.00**
Notes of coriander and cardamom

Whitley Neill rhubarb and ginger 43% **£8.00**
Tarte crispness and spicy, warming character

Salcombe 44% **£8.50**
Notes of pine, juniper and red grapefruit

Hendricks 41.4% **£8.50**
Very light with delicate juniper and lime aroma

Tarquin's 42% **£8.50**
Wild rose and orange zest

Tarquin's elderflower & pink grapefruit 42% **£8.50**
Mellow elderflower and juicy pink grapefruit

Tarquin's rhubarb and raspberry 38% **£8.50**
Delicious Rhubarb and sweet raspberry

Tarquin's black cherry 38% **£8.50**
A taste of the black forest

Gin Menu

All gins served with a choice of tonics,
fever-tree original, naturally light, Mediterranean,
elderflower or ginger ale.
why not make it a double for £3.00

Tarquin's British blackberry 38% **£8.50**
Ripe berry fruit and wildflower honey sweetness

Tarquin's pink lemon, grapefruit, peppercorn 42% **£8.50**
Juicy citrus and exotic spice

Tarquin's strawberry and lime 38% **£8.50**
Sweet British strawberries and zesty lime

Tarquins passion fruit and peach 38% **£8.50**
Zingy passion fruit and juicy peaches

Tarquins blood orange 41.3% **£8.50**
Intense orange, pink grapefruit, bitter-sweet gentian root

Tarquin's seadog navy strength 57% **£8.50**
Notes of spiced honeysuckle,

Salcombe new London light 0% **£8.50**
Notes of juniper, citrus and ginger

Trevethan mixed berries 37.5% **£8.50**

Notes of elderberry, cherry and strawberry

Bin End

#101 Riesling Kalkstein 2021 – Pfalz, Germany

A dry, limestone-driven Riesling showing precision and freshness. Expect citrus peel, green apple, and white peach, with subtle floral notes and a distinct chalky minerality from the Kalkstein soils. Lively acidity gives tension and length, balanced by a clean, dry finish and restrained fruit purity.

(Dryness: 2)

Bottle: £28.00

Pairs well with seafood, shellfish, lightly spiced dishes, pork, or goat's cheese.

#102 Château de Cruzeau 2021 – Pessac-Léognan, France

A classic Pessac-Léognan showing balance and restraint. Expect blackcurrant, dark cherry, and plum, layered with cedar, graphite, and subtle smoky notes typical of the appellation. Medium-bodied with fresh acidity and finely structured tannins, leading to a poised, savoury finish with gentle oak spice.

(Dryness: 1)

Bottle: £75.00

Pairs well with lamb, beef, duck, mushroom dishes, and aged hard cheeses.

#103 Louis Latour Meursault-Blagny 2022 – Burgundy, France

A refined white Burgundy combining Meursault richness with the freshness of the Blagny hillside. Expect ripe pear, apple, and citrus layered with subtle hazelnut, butter, and gentle oak spice. Medium to full-bodied with a creamy texture balanced by bright acidity, leading to a long, poised finish with mineral lift.

(Dryness: 2)

Bottle: £85.00

Pairs well with roast chicken, creamy sauces, grilled fish, scallops, and soft to medium cheeses.

#104 Ca' Bolani Rosé Prosecco – Veneto, Italy

A fresh and elegant sparkling rosé with a lively, approachable style. Expect delicate red berry notes of strawberry and raspberry, with hints of citrus and floral lift. Light-bodied with fine, persistent bubbles and bright acidity, leading to a clean, refreshing finish.

(Dryness: 1)

Bottle: £75.00

Pairs well with aperitifs, seafood, light salads, charcuterie, and soft cheeses.

#105 Gusbourne Rosé Brut 2018 – England

An elegant traditional-method English sparkling rosé showing finesse and complexity. Expect redcurrant, wild strawberry, and cranberry, layered with subtle brioche, citrus zest, and gentle toasty notes from extended lees ageing. Fine, persistent bubbles and bright acidity give precision and length, finishing dry and refined.

(Dryness: 1)

Bottle: £65.00

Pairs well with shellfish, smoked salmon, poultry, light game, and soft cheeses.