

FOOD SERVICE TIMES

BREAKFAST

Served 10am - 11.45am

FULL MENU PLUS DAILY SPECIALS MENU

Served 11.30am - 8.30pm everyday

ORDER CYCLE

1. Choose your table
2. Choose your meal from the menu
3. Go to the bar, let us know your table number and your choice of food
4. Sit back and enjoy and we will do the rest

BAR SERVICE TIMES

MONDAY TO THURSDAY

10am - 11pm

FRIDAY TO SATURDAY

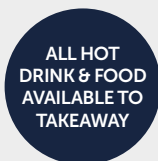
10am - late

SUNDAY

10am - 11pm

ALLERGEN INFORMATION

Please note, all food prepared in kitchen environment, which has gluten and nut products.



V = Vegetarian

VG = Vegan

GF = Gluten Free

COFFEES

ESPRESSO

The classic Italian short coffee shot - good and strong.

£2.50 Regular or **£3** Double

AMERICANO

Espresso shot topped with hot water - enjoy black or with milk.

£2.50 Regular or **£3** Large

LATTE

Espresso topped up with steamed milk - frothy and sumptuous.

£2.50 Regular or **£3** Large

CAPPUCCINO

Espresso shot topped with steamed and foamed milk, with a sprinkle of chocolate or cinnamon.

£2.50 Regular or **£3** Large

FLAT WHITE

A smaller stronger milky coffee, with a more equal mix of coffee and milk.

£2.50 Regular

MACCHIATO

An espresso with a spot of foamed milk.

£2.50 Regular or **£3** Large

MOCHA

A decadent latte made with smooth chocolate as well as coffee.

£2.50 Regular or **£3** Large

IRISH COFFEE

Served with Irish Whiskey and cream.

£5

CALYPSO COFFEE

Served with cream and a coffee liquor.

£5

All coffees are available as decaffeinated - please ask when placing your order. We use fresh semi skimmed milk as standard on our hot drinks. Soya milk **VVG** is available on request.

HOT CHOCOLATES

CLASSIC HOT CHOCOLATE

Luxurious chocolate and steamed milk served in a mug.

£3

WHITE HOT CHOCOLATE

Sweeter and smoother than the traditional hot chocolate, a decadent hot drink, served in a mug.

£3

Make your hot chocolate a little tipsy with a shot of either Mozart Milk Chocolate or white chocolate liquor.

£3.50

Add a dash of luxury to your hot chocolate with whipped cream and marshmallows for £1.

TIME FOR TEA

Choose from our range of traditional, herbal and fruit infused teas.

£2.50

REGULAR HOT
DRINK WITH A SLICE
OF ANY CAKE

£4.50

ANY REGULAR HOT
DRINK WITH ANY
SCONE OR TEACAKE

£3.50

AVAILABLE TO
GRAB & GO

* **FOOD ALLERGIES AND INTOLERANCES**

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REGULAR FULL ENGLISH

Bacon, sausage, egg (any style), sautéed potatoes, roasted vine tomatoes, mushroom, black pudding beans and toast. **£7**

FULL ENGLISH XL

2 bacon, 2 sausages, 2 eggs (any style), sautéed potatoes, roasted vine tomatoes, mushrooms, black pudding beans and 2 slices of toast. **£10**

VEGETARIAN FULL ENGLISH

Vegetarian sausage, eggs (any style), avocado, halloumi, mushrooms, sautéed potatoes, roasted vine tomatoes and beans. **£9**

VEGAN FULL ENGLISH

Vegetarian sausage, avocado, mushroom, sautéed potatoes, crispy sweet potato fritters, roasted vine tomatoes and toast. **£9**

SCRAMBLED EGGS AND TOAST

3 free range eggs, scrambled, served with toast. **£7**

EGGS BENEDICT

Poached eggs and bacon on a toasted muffin, with hollandaise sauce. **£7**

EGGS AVOCADO

Poached eggs and crushed avocado on a toasted muffin with hollandaise sauce. **£7**

BACON SANDWICH

Grilled bacon on white or brown bloomer. **£4**

SAUSAGE SANDWICH

Grilled sausages on white or brown bloomer (vegetarian sausage available). **£4**

SIDES

PORK AND LEEK SAUSAGES **£2.50**

GRILLED BACON **GF** **£2.50**

BLACK PUDDING **£2.50**

BAKED BEANS **V VG GF** **£2.50**

SAUTÉED POTATOES **£2.50**

V VG GF

CRISPY SWEET POTATO FRITTERS **V VG** **£2.50**

TWO SLICES OF TOAST with butter and jam **V** **£2.50**

EGGS (cooked any style) **V GF** **£2.50**

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STARTERS

HALLOUMI FRIES

Crispy halloumi sticks with a vibrant mint dressing and pomegranate, served with house salad. **v GF** **£6**

CRISPY MOZZARELLA MELTS

Crispy gooey cheesy melts with a sticky chilli jam. **v** **£7**

3X SHELL ON KING PRAWNS

Juicy butterfly king prawns in garlic butter, with a house salad and artisan bread. **GF** **£9**

CRISPY BEEF STRIPS

Crunchy strip-steak, in a hot and sour Hong Kong style sauce, with a house salad. **GF** **£8**

JACK DANIEL'S HOT WINGS

BBQ chicken wings in a spicy Jack Daniel's sauce. **GF** **£6** or share **£8**

POPCORN CAULIFLOWER

with madras mayonnaise. **v VG GF** **£7**

PANKO SQUID RINGS

Crispy coated tender squid rings with sweet chilli sauce. **£8**

CHICKEN STRIPS

Tender chicken fillet goujons with garlic mayo and a sweet chilli sauce. **£7**

CRISPY POTATO SKINS

Served with tomato salsa. **£5**

CHEF'S SOUP OF THE DAY

Made with love by our chefs, served with artisan bread. **£4**

SIDES

ONION RINGS **v VG GF** **£3**

SAUTÉED POTATOES **v VG GF** **£3**

SKIN ON FRIES **v VG GF** **£3**

HAND CUT CHIPS **v VG GF** **£3**

SWEET POTATO FRIES **v VG GF** **£3.50**

HOUSE SALAD
with French dressing. **v VG GF** **£3.50**

HOUSE COLESLAW
Creamy and crunchy. **v GF** **£2**

GARLIC FLATBREAD **v** **£4** or XL **£7.50**

CHEESY GARLIC FLATBREAD **v** **£5** or XL **£9**

FLATBREAD
with olives and red pepper hummus. **v** **£6**

BREAD AND BUTTER
White wholemeal or artisan. **v** **£1.50**

CRISPY FRIED ONIONS **£2**

£20

CHOOSE ANY DIRTY
CHIPS OR NACHOS AND
ONE STARTER, ONE SIDE
AND ONE DIP
(EXCLUDING PRAWNS
AND SQUID)

DIRTY CHIPS AND NACHOS (BIG ENOUGH FOR TWO)

MEXICAN CHICKEN FAJITA

Homemade chips topped with spicy chicken, melted cheddar and sour cream, topped with jalapeños and sour cream. **GF** **£12**

LOUISIANA BBQ STRIP STEAK

Homemade chips topped with chargrilled gooey cheese, fried onions and Jack Daniel's BBQ sauce. **GF** **£12**

MEAT FREE

Homemade chips topped with 100% meat free indulgence and gooeyness, with Moving Mountains burger, vegan hot dog, vegan style cheddar and vegan mayo. **v VG GF** **£12**

GERMAN BRATWURST

Our take on curry-wurst. Homemade chips, topped with bratwurst, curry sauce and a sprinkle of curry powder. **£12**

NACHOS

Our famous homemade nachos to share, with jalapeños, cheddar cheese, sour cream and salsa. **v** **£10**

PULLED JACK FRUIT NACHOS

One for the vegans to share! With jalapeños, vegan cheese and salsa. **v VG** **£10**

DIP SELECTION **All 50p**

House vegan mayo, sweet chilli, Louisiana BBQ, Tennessee Jack BBQ mustard, tomato salsa, chipotle mayo, sour cream, katsu curry.

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SANDWICHES (CHOOSE WHOLEMEAL, WHITE, BLOOMER, WRAP OR CIABATTA)

ALL SERVED WITH SEASONED FRIES, HOUSE SALAD OR MUG OF HOMEMADE SOUP.

HOI SIN DUCK

with cucumber and spring onion. **£7.95**

MEXICAN CHICKEN FAJITA

with sour cream. **£7.95**

LOUISIANA BBQ STEAK

add cheesy melt £1 extra. **£8.95**

ULTIMATE PUB CLUB SANDWICH £7.95**CRISPY CHICKEN BREAST**

with sweet chilli mayo. **£7.95**

PULLED BBQ JACK FRUIT WRAP

with vegan mayo. **v VG £7.95**

POSH FISH FINGER SANDWICH

with home-made tartar sauce. **£7.50**

TOMATO MOZZARELLA

AND PESTO MELT **v £7.50**

HAND MADE BURGERS AND HOT DOGS

ALL SERVED WITH SEASONED FRIES, HOUSE SALAD OR MUG OF HOMEMADE SOUP.

AVAILABLE TO
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CRISPY BUTTERMILK CHICKEN FILLET

with bacon, emmental, baby gem and sliced tomato in a pretzel bun, served with seasoned fries and a side of sweet chilli mayo. **£10.95**

THE ULTIMATE PUB BURGER

with bacon and Monterey Jack, served with seasoned fries, beef tomato and baby gem. **£11**

TENNESSEE BURGER

with oak-smoked sausage, bacon, Monterey Jack cheese, and served with a side of honey Jack Daniels BBQ sauce. **£12**

MOVING MOUNTAINS BURGER

100% plant based burger, with vegan style cheddar and vegan mayo, served in a pretzel bun with beef tomato, baby gem, seasoned fries and a side of vegan mayo. **v VG £11.50**

GRILLED HALLOUMI BURGER

paprika dusted halloumi burger chargrilled, with rocket, tomato and seasoned fries in a pretzel bun with a side of hummus. **v £10.50**

ULTIMATE FOOT-LONG HOT DOG

with fried onions, melted cheddar and BBQ mustard, served in an artisan bun, with seasoned fries. **£11**

VEGGIE DOG TOPPED

succulent veggie hot dog topped with vegan mozzarella and BBQ mustard, slow cooked jack fruit and crisp onions. **v VG £11**

UPGRADE YOUR BURGER, HOT DOG, SANDWICH OR WRAP

JALAPEÑOS v VG GF**£1.50****HAND CUT CHIPS v VG GF****£1.50****ONION RINGS v VG GF****£1.50****SWEET POTATO FRIES v VG GF****£1.50****HOUSE COLESLAW v****£1.50****CRISPY POTATO SKINS v VG GF****£1.50**

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FLAT BREAD PIZZAS

REGULAR **£8** or XL (BIG ENOUGH FOR TWO) **£13****SPICY ITALIAN SAUSAGE**

Buffalo mozzarella and rocket.

BOLOGNESE

Buffalo mozzarella with rocket and parmesan.

CHICKEN FAJITAS

with roast peppers, topped with melted mozzarella and sour cream.

CARBONARA PIZZA

Bechamel, pancetta, mushroom, mozzarella and egg.

ARTICHOKERoast red peppers, mushrooms and mozzarella. **v VG****SPICY VEGGIE SAUSAGE**with jalapeños, tomato and mozzarella. **v**

UPGRADE YOUR PIZZA

JALAPEÑOS v VG GF	£1.50	HAND CUT CHIPS v VG GF	£1.50
ONION RINGS v VG GF	£1.50	SWEET POTATO FRIES v VG GF	£1.50
HOUSE COLESLAW v	£1.50	CRISPY POTATO SKINS v VG GF	£1.50

TRADITIONAL ITALIAN PASTA

KING PRAWNS, CLAMS AND SALMONThe freshest seafood with penne pasta in a creamy white wine sauce with garlic and chilli flakes. **GF OPTION****£13****TUSCAN SAUSAGE**A fusion of Mediterranean flavours with penne pasta, all in a rich ragu sauce with chorizo, tomato, parmesan and truffle oil. **GF OPTION****£12****SPINACH AND RICOTTA TORTELLINI**The classic spinach and ricotta pasta made by grandmothers all over Italy with creamy roast red pepper and rosemary sauce. **v****£11****ROAST CHICKEN BROCCOLI**Succulent slow-cooked chicken, with penne pasta for a lighter healthy option, with fresh thyme, garlic, lemon and parmesan. **GF OPTION****£11****TOMATO, OYSTER MUSHROOM**100% vegan, this hearty pasta dish uses only the freshest ingredients, with black pepper, truffle oil and vegan style parmesan. **v VG GF OPTION****£12**

**GLUTEN FREE PASTA
AVAILABLE UPON REQUEST**

UPGRADE YOUR PASTA

GARLIC BREAD v	£2.50	HOUSE SALAD v VG GF	£1.50
CHEESY GARLIC BREAD v	£3.50	LARGE HOUSE SALAD (for two) v VG GF	£2.50
ARTISAN BREAD v	£1.50	PARMESAN AND TRUFFLE OIL v	£2

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AVAILABLE TO
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STEAK MUSHROOM AND ALE SUET CRUST PIE

Tender chunks of steak in a rich real ale gravy in suet pastry, with proper chips and mushy peas.

£11**HAND BATTERED FISH AND CHIPS**

Chunky cod loin in our crisp batter with proper chips mushy peas and tartar sauce. **GF**

£12**TERIYAKI SEA BASS FILLETS**

Asian inspired tender fillets of seabass, with sautéed potatoes, carrot and courgette spaghetti. **GF**

£15**CHICKEN GYROS**

Skewered chunks of marinated chicken in a spicy middle eastern marinade, served with pilau rice, house salad and hummus. **GF**

£12**GRILLED HALLOUMI MARINADED IN LEMON PESTO**

Skewered halloumi and roast vegetables pieces, served with pilau rice, house salad and red pepper hummus. **GF V**

£12**CHICKEN KATSU CURRY**

Crispy chicken fillet, with katsu curry sauce, steamed rice and Asian salad.

£12**SWEET POTATO AND AUBERGINE KATSU CURRY**

Panko fried sweet potato and aubergine with katsu curry sauce, steamed rice and Asian salad. **V VG**

£11**CHICKEN CAESAR SALAD**

Panko chicken, bacon, kos lettuce, herb croutons, parmesan cheese, and Caesar dressing.

£10**CAESAR SALAD**

Kos lettuce, herb croutons, parmesan cheese and Caesar dressing. **V**

£7**CHARGRILLED SIRLOIN STEAK**

Succulent Northumbrian beef, served with house salad and hand-cut chips, with grilled flat cap mushroom. **GF**

£16**CHARGRILLED RUMP STEAK**

Succulent Northumbrian beef, served with house salad and chips, with grilled flat cap mushroom. **GF**

£15**UPGRADE YOUR STEAK**

ADD THREE SHELL ON KING PRAWNS GF	£6
PEPPERCORN SAUCE V GF	£2
GARLIC BUTTER V GF	£2
CRISPY ONION RINGS V VG GF	£2

KIDS MENU**COD NUGGETS **GF**, CHICKEN NUGGETS, MINI BURGER, POPCORN CAULIFLOWER **V VG GF** OR CHEESE AND TOMATO PIZZA **V****

served with fries and either peas or beans

£5

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CHEESE OR FRUIT SCONE with butter or jam on request	£2.50
TEACAKE and jam	£2.50
SLICE OF CAKE from our cake fridge	£3.50
WARM CHOCOLATE BROWNIE	£3.50
STICKY TOFFEE PUDDING	£3.50
WARM APPLE CRUMBLE and custard	£3.50
SLICE OF ANY CAKE and regular hot drink	£4.50

See our cake display for today's selection of delicious treats.

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COCKTAILS

PORNSTAR MARTINI

The sweet vanilla vodka flavours are balanced by the sharpness of the passion fruit and is complemented by a shot of prosecco on the side.

ESPRESSO MARTINI

An all round classic cold coffee cocktail made with vodka.

PINK GIN FIZZ

A new take on the classic pink gin and lemonade, topped with pink prosecco this cocktail has a fizzy twist.

PINA COLADA

A beach holiday in a glass! Rum based tropical cocktail.

MOJITO

A classic rum-based mix that incorporates lime. Simple and delicious.

HONEY COOLER

A sweet crisp refreshing honey based summer cooler. Built on Jack Daniel's Honey and the essence of apples.

MARGARITA

A classic cocktail that dates back to the 1930s and is just as popular today!

THE PERFECT STORM

A dark and stormy concoction of spiced Kraken Rum with ginger beer and lime juice.

STRAWBERRY MARTINI

For a refreshing Summer time cocktail with a kick of Strawberry complemented with a shot of prosecco on the side.

STRAWBERRY DAIQUIRI

A strawberry sweetened, refreshing rum based drink that is perfect for the hot summer days.

DISARONNO SOURS

Slightly sweet, slightly sour, the perfect match.

CHERRY BAKEWELL

A sweet treat for anyone who enjoys the sweeter cocktails. Amaretto based. Tastes just like the real thing!

BRAMBLE

For the gin lovers! Perfectly balanced with sweet and sour tones. It's a modern classic!

RASPBERRY LYNCHBURGE

A twist on the Lynchburge lemonade with a sweet and Sour flavour laced with Whiskey.

LONG ISLAND ICED TEA

A potent cocktail consisting of equal parts of five different distilled alcoholic liquors.

£6
EACH

TWO FOR
£10

MARTINI
TREE
£45

(9 HOUSE MARTINI'S)

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BARTENDERS GIN RECOMMENDATIONS

BOMBAY SAPPHIRE

FEVERTREE MEDITERRANEAN TONIC, WEDGE OF LIME

Aromatic, balanced, bright citrus and warming spice.

PINKSTER GIN

FEVERTREE ELDERFLOWER TONIC, RASPBERRIES

Fresh raspberries are steeped in the triple-distilled spirit. Dry yet subtly smooth finish.

J.J. WHITLEY VIOLET

FEVERTREE ELDERFLOWER TONIC, CUCUMBER AND MINT

Distilled using eight traditional botanicals alongside its key flavour from the popular garden flower - the violet.

WHITLEY NEILL RASPBERRY

FEVERTREE CUCUMBER TONIC, RASPBERRIES

An invigorating tartness from Scottish raspberries, complemented perfectly by undertones of liquorice and coriander.

WHITLEY NEILL RHUBARB AND GINGER

FEVERTREE GINGER ALE / GINGER BEER

Subtly tart with clear rhubarb influence. A twist of orange sweetness and herbaceous coriander brings balance to the palate.

AVIATION

FEVERTREE ELDERFLOWER TONIC, PINK GRAPEFRUIT

The refreshing full bodied summer time American Gin owned by a Canadian, Ryan Reynolds.

DEATHS DOOR

FEVERTREE AROMATIC TONIC, CORIANDER

This internationally recognised craft gin from Wisconsin, USA has only 3 botanicals. As they say; less is more.

TANQUERAY 10

FEVERTREE INDIAN TONIC, LEMON TWIST

Clear and poignant juniper aromas with a light spice.

MONKEY 47

FEVERTREE LIGHT INDIAN TONIC, BAKED ORANGE

Unusual Gin from Black Forrest.

GIN TIN

FEVERTREE MEDITERRANEAN TONIC

Juniper Berries along with Cassia Bark, Coriander Seeds, Orange and Lemon Peel, plus a few other secret botanicals then infused with passion fruit, Mango and Elderflower with a subtle hint of Grapefruit.

MASONS PEPPERED PEAR EDITION

FEVERTREE INDIAN TONIC, KIWI SLICE

Peppered pear! A delectable drink with the perfect balance between the subtle sweetness of pear and the gentle heat of pepper.

SIPSMITH LONDON DRY GIN

FEVERTREE INDIAN TONIC, WEDGE OF LIME


The quintessential expression of a London Dry.


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WINE EXPRESSION

 Dry, refreshing, delicate, light white


 Zesty, herbaceous or aromatic white


 Juicy, fruit-driven ripe white

 Full-Flavoured, nutty, oaked white

 Rich, fruity rosé

 Dry, elegant rosé

 Light, bright, fresh red

 Juicy, medium-bodied, fruit-led red


 Spicy, peppery, warming red


 Oaked, intense concentrated red


 Sophisticated, polished, complex red


 Sparkling wine


PROSECCO AND CHAMPAGNE

 1. **GALANTI PROSECCO EXTRA DRY**, Italy Bottle **£23** Glass **£7.50**
Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear and a hint of peach.

 2. **GALANTI SPUMANTE ROSATO**, Italy Bottle **£23** Glass **£7.50**
Light, carnation-pink coloured rosé with generous raspberry and strawberry fruit.

 3. **MOËT AND CHANDON BRUT IMPÉRIAL**, France Bottle **£56**
A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.








 4. **MOËT AND CHANDON ROSÉ IMPÉRIAL**, France Bottle **£66**
Salmon-pink in colour, this has a wonderful fresh, floral style with summer strawberry flavours.

 5. **VEUVE CLICQUOT YELLOW LABEL BRUT FRANCE**, France Bottle **£61**
Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.

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WHITE WINE

-  **6. MONTE VERDE SAUVIGNON BLANC**, Central Valley, Chile *Bottle* **£16** *250ml* **£6** *175ml* **£4.50** *125ml* **£4**
Classic gooseberry flavours enhanced by tropical fruit and zesty lemon.
-  **7. CORTE VIGNA PINOT GRIGIO**, Delle Venezie, Italy *Bottle* **£17.50** *250ml* **£6.50** *175ml* **£4.75** *125ml* **£4.25**
Floral, racy and dry with green, crisp fruit; the grapes are grown in north-eastern Italy.
-  **8. LA CAMPAGNE VIOGNIER**, Pays d'Oc, France *Bottle* **£18.50** *250ml* **£6.50** *175ml* **£5** *125ml* **£4.50**
Dry with all the classic characteristics of the Viognier grape, exhibiting peaches, dried apricots and floral aromas.
-  **9. KLEINE ZALZE CELLAR SELECTION, CHARDONNAY**, Western Cape, South Africa
Bottle **£19.50** *250ml* **£7** *175ml* **£5.50** *125ml* **£5**
A vibrant, lively wine with aromas of green melon and pear; peach, citrus and a touch of minerality on the palate.
-  **10. SOUTHERN RIVERS SAUVIGNON BLANC**, Marlborough, New Zealand
Bottle **£21.50** *250ml* **£7.50** *175ml* **£6** *125ml* **£5.50**
Fresh and crisp with classic characters of gooseberry and tropical flavours.
-  **11. PICPOUL DE PINET, PETITE RONDE**, France *Bottle* **£23.50** *250ml* **£8** *175ml* **£6.50** *125ml* **£6**
Fresh with a citrusy and stone fruit character highlighted with floral notes.
-  **12. DASHWOOD PINOT GRIS**, Marlborough, New Zealand *Bottle* **£25.50** *250ml* **£9** *175ml* **£7** *125ml* **£6.50**
Spiced apple, quince and ripe Poire William flavours are backed with hints of chai spice.
-  **13. CHABLIS, LAMBLIN AND FILS**, France *Bottle* **£31.50**
White flowers and citrus fruits backed by mineral notes.
-  **14. SANCERRE, DOMAINE DES CHAINTRES**, Joseph Mellot *Bottle* **£36.50**
Aromatic floral aromas of white blossom and grapefruit on the nose; the palate is refreshing and dry.
-  **15. RIOJA BLANCO**, Contino, Spain *Bottle* **£46.50**
Intense floral nose with integrated spiced peach, melon and pear on a silky palate.

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ROSE WINE

-  **16. LAVENDER HILL WHITE ZINFANDEL**, California, USA Bottle **£16** 250ml **£6** 175ml **£4.50** 125ml **£4**
Medium-dry, rather than the usual medium-sweet versions available, shows plenty of watermelon, strawberry and redcurrant fruit.
-  **17. PARINI PINOT GRIGIO ROSÉ**, Delle Venezie, Italy Bottle **£17.50** 250ml **£6.50** 175ml **£4.75** 125ml **£4.25**
Soft, coppery-pink rosé; delicate and fruity bouquet; soft and fresh on the palate.
-  **18. PORTILLO MALBEC ROSÉ**, Uco Valley, Mendoza, Argentina Bottle **£23.50**
Highly aromatic with its ruby-red hints this rosé offers up fruit aromas of cherry, strawberry and raspberry.

RED WINE

-  **19. MONTE VERDE MERLOT**, Central Valley, Chile Bottle **£16** 250ml **£6** 175ml **£4.50** 125ml **£4**
A supple and intensely juicy style with intense flavours of ripe red berries and plums.
-  **20. BETWEEN THORNS SHIRAZ**, South Eastern Australia Bottle **£17.50** 250ml **£6.50** 175ml **£4.75** 125ml **£4.25**
Cherry and raspberry, complemented by hints of spice and vanilla.
-  **21. RARE VINEYARDS PINOT NOIR**, France Bottle **£18.50** 250ml **£6.50** 175ml **£5** 125ml **£4.50**
From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice.
-  **22. THE GUV'NOR**, Felix Solis, Spain Bottle **£19.50** 250ml **£7** 175ml **£5.50** 125ml **£5**
Shows plenty of rich, ripe, sweet red and dark fruit flavours and a juicy finish.
-  **23. LUNARIS BY CALLIA MALBEC**, San Juan, Argentina Bottle **£21.50** 250ml **£7.50** 175ml **£6** 125ml **£5.50**
Enticing aromas of cherry, plum with a background of warming spice, with freshness to the finish.
-  **24. PASSO SARDO CANNONAU**, Sardegna, Italy Bottle **£23.50** 250ml **£8** 175ml **£6.50** 125ml **£6**
Soft, ripe blackberry and raspberry flavours with a pinch of spice.
-  **25. MARQUÉS DE MORANO RIOJA**, Reserva, Spain Bottle **£25.50** 250ml **£9** 175ml **£7** 125ml **£6.50**
Matured raspberry and cherry fruit with hints of vanilla spice on the lingering, velvety finish.
-  **26. THE FEDERALIST 1776 ZINFANDEL**, USA Bottle **£31.50**
Plum and cherry dominate, backed up by cinnamon spice; full-bodied, with a long smooth finish.
-  **27. AMARONE DELLA VALPOLICELLA, CLASSICO**, Bolla, Italy Bottle **£41.50**
The traditional method of semi-drying the grapes first ensures an enveloping, velvet richness with marzipan, raisin and date flavours.
-  **28. CHATEAUNEUF-DU-PAPE, LES BARTAVELLES**, Lean-Luc Colombo, France Bottle **£46.50**
On the nose a powerful wine, full, complete and silky with notes of ripe fruit, liquorice and gingerbread. The palate is elegant, rich and deep with mature and velvety tannins.

* FOOD ALLERGIES AND INTOLERANCES

Some of our foods contain allergens. Please speak to a member of staff for more information.