**Draught**

**Lager**

**Eichbaum Lager** *(vegan)*  ***4%* 4.5// 2.25**

**Krombacher Helles** *(vegan)* ***5%* 5.4// 2.7**

**Krombacher Weizen *(****vegan)* ***5.3%* 5.5// 2.75**

**Alhambra Especial** *(vegan)* ***4.8%* 5.8// 2.9**

**Cider**

**Maeloc Dry Cider** *(vegan/gf)* ***4.5%* 5.2// 2.6**

**Non- Alcholic   
Lucky Saint *(vegan) 0.5%* 5//2.5**

**Guest Pale   
 *Ask your server or visit the bar to see this weeks draught guest pales and IPAs.***

**Cask**

***Ask your server or visit the bar to see today’s line-up of cask ales and traditional cider.***

**Bottles & Cans**

Quilmes Lager 340ml *4.9%* 4

Ichnusa Lager 330ml *4.7%* 4.2

Alhambra Reserva 330ml *6.4%* 5.1

Estrella Daura 330ml *(gf)* *5.4%* 4.2

Duvel 330ml  *8.5%* 7.8

Frulli 330ml *4.1%* 5.4

Cherry Chouffe *8.0%* 7.2

Guinness Foreign Extra 330ml *7.5%* 4.8

Beavertown Gammaray 330ml *5.4%* 6

Tiny Rebel Hazy IPA 330ml *4.8%* 5

Salt Jute Session IPA 330ml *4.2%* 5

Polly’s Fruited Sour 440ml *5.1%* 5.5  
  
  
Maeloc Blackberry 330ml *(vegan) 4%* 5

Avalon Sidera 500ml *6%* 5

**Low and No Bottles**

Krombacher 330ml *0%*  4.2

Vandestreek Playground IPA 330ml *0.5%* 4.7

Vandestreek Coffee Nitro Stout 330ml *0.5%* 4.7

Vandestreek Grapefruit IPA 330ml *0.5%* 4.7

Chouffe 330ml *0.4%* 5

White

**Tasari (Sicily, Italy) *12.5%***

**Grecanico**

**125ml £4 // 175ml £5 // 500ml £15.5// Btl £21**

**Crisp and Fresh**

**Amodo (Tierre di Chieti, Italy) *12%*Pecorino**

**125ml £4.5 // 175ml £5.4 // 500ml £15.7 // Btl £23**

**Fresh Tropical Notes, Our Staff Favourite**

**Adobe Reserva (Casablanca, Chile) *14%***

**Chardonnay 2022 *(Vegan)***

**125ml £4.9 // 175ml £6.5 // 500ml £18.2// Btl £26.5**

**Full Bodied, Pear and Nectarine Flavours, Cashew Nut Texture**

**La Sauterelle (Languedoc, France) *13%*  
Picpoul de Pinet**

**125ml £5.2 // 175ml £7.5 // 500ml £20 // Btl £29**

**“The Grasshopper”. Crisp, Fresh, Vibrant & Delicious!**

**Montelliana (Veneto, Italy) *12.5%*  
Pinot Grigio, 2021**

**125ml £5.2 // 175ml £7.5 // 500ml £20 // Btl £29**

**A Classic, Fresh and Fruity**

**Antoine Simoneau (Val De Loire, France) *12%***

**Sauvignon Blanc 2022 (*Vegan)***

**125ml £5.4 // 175ml £7.3 // 500ml £20 // Btl £30**

**Cut Grass and Nettles. Delicate Ripe Fruits Notes**

**White Continued…**

Vallemayor (Rioja, Spain) *12.5%*

Viura, Sauvignon 2022

125ml £5.5 // 175ml £7.5 // 500ml £20.8 // Btl £30.5

Fresh and Fruity with Citrus Aromas

Castelo Do Mar (Rias Baixas, Spain) *13%*

Albariño 2022

125ml £6.3 // 175ml £8.3 // 500ml £23.5 // Btl £34

Tropical and Salty

**Kikè Terre Siciliane (Sicily, Italy) *13.5%*  
Traminer 2022**

**125ml £6.3 // 175ml £8.5 // 500ml £23 // Btl 35**

**Candied Fruit**

Donnafugata Sur Sur (Sicily, Italy) *13%*

Grillo 2021

Btl £44

Stunning! Peach and Cantaloupe Melon Combined with Scents of Wildflowers and Mint

**Red**

Red Boar (Valencia, Spain*) 12%*  
Bobal, 2021

125ml £4 // 175ml £5 // 500ml £15.5 // Btl £21

Fresh Cherry and Blackberry with Subtle Spice

Levorato (Puglia, Italy) *14%*

Primitivo 2021

125ml £4.2 //175ml £5.5 // 500ml £16 // Btl £22.5

Blackcurrant, Black Cherries, Fragrant & Jammy

Tank no76 (Sicily, Italy) *13%*  
Nero d’Avola, 2021

125ml £4.8 // 175ml £6.9 // 500ml £18.4 // Btl £26

Peppery, Plummy, Full

La Ruchette Doree (Rhone, France) *14%*  
Grenache, 2021

125ml £4.9 // 175ml £6.5 // 500ml £18.2 // Btl £26.5

Dark Fruit, Smooth Spice and Light Tannin Finish

**Santa Rosa (Mendoza, Argentina) *13.5%*Malbec, 2021**

**125ml £5.2 // 175ml £7.5 // 500ml £20 // Btl £29**

**A Vibrant Fruity Red, Violet in Colour, Cherry in Character**

Rivera, (Salento, Italy) *13.5%*

Negroamaro

125ml £5.2 // 175ml £7.5 // 500ml £20 // Btl £29

Fresh and Juicy, Delightfully Soft and Comforting

Domaine de la Rablais (Loire, Frane) 12%  
Pinot Noir, 2019

125ml £5.80 // 175ml £7.80 // 500ml £21.80 // Btl £32

Fresh with Cherry and Berries. Light and Softly Structured

**Red Continued...**

**Vallemayor Crianza (Rioja, Spain) *13.5%*   
Tempranillo, Mazuelo, Graciano, 2019**

**125ml £6.3 // 175ml £8.5 // 500ml £23 // Btl 35**

**Oak-backed Body, Dry Fruitiness**

**Blanc (Spain*) 13.5%*  
Cabernet Sauvignon, Garnacha, Xarel-lo, 2019**

**Btl £38**

**Herbaceous, Packed with Ripe Fruit. Sulphite-Free**

Rose

**Il Sospiro (Sicily, Italy) *12%*  
Pinot Grigio Blush, 2022  
125ml £4 // 175ml £5.8 // 500ml £16 // Btl £22  
Delicate, Cranberry Edged Blush**

**AOC Rose De Loire** (Loire, France) *12%*

**Gamay VV**

125ml £4.3 // 175ml £6.3 //500ml £16.8//Btl £25

Refined and crisp. Cherry and Raspberry Aromas

Sparkling

**Toca (Spain) *11.5%*  
Cava Brut, Macabeo, Xarel-lo, Parellada**

**125ml £4 // Btl £23**

**Dry, Characterful, Foamy**

Le Clivie **(Veneto, Italy) *11%*  
Glera, Prosecco Millesimato Vers**

**125ml £6 // Btl £29**

**Green Apple, Fresh**

Alcohol Free Wine  
  
Organic Sparkling Chardonnay *0%*

(Rheingau, Germany) *(vegan)*

Gls £3.6 // Btl £21  
  
Eins, Zwie, Zero Reisling *0%*  
(Rheinhessen, Germany)

125ml £3.20 // 175ml £4 // 500ml £12.90 // Btl £18

Shape

Description automatically generated with low confidence**Pen Cocktails**

**Brandy Snap**

*Brandy, Crème de Cacao, Almond Milk, Caramel* **10**

**Walnut & Golden Syrup Old Fashioned**

*Knob Creek, Golden Syrup, Black Walnut, Angostura* **9.5**

**Pear & Cinnamon Martini**

*Pear Infused Vodka, Cinnamon, Vermouth* **9.5**

**Golden Margarita**

*Apple Cider Brandy, Tequilla, Triple Sec, Golden Syrup* **10**

**Sloe-groni**

*Sloe Gin, Campari, Morello Cherry, Cocchi, Pear* **9**

**Miso Caramel Espresso Martini**

*Vodka, Licor 43, Espresso, Miso, Caramel* **9.5**

**Snow Globe**

*Lemon Gin, Pisco, St Germain, Lemon, Glitter* **9**

**Mulled Wine // Cider***A winter warmer!* **7**

**Classics**

**Margarita***Tequilla, Triple sec, Lime, Gomme, Salt* ***9***

**Old Fashioned***Woodford Reserve, Bitters, Orange, Sugar* **9.5**

**Negroni  
*Turncoat Gin, Campari, Antica Formula* 9**

**Cosmopolitan   
*Black Cow vodka, Triple Sec, Lime, Cranberry* 8.5**

**Espresso Martini  
*Vodka, Coffee Liquor, Espresso, Gomme* 9**

**Mai Tai  
*White Rum, Dark Rum, Triple Sec, Lime, Orgeat* 9**

**Martini  
*your choice of Gin or Vodka, (Wet//Dry)* 9**

**Low & No**

**Virgin Sbagliato**

*Ben’s Rosso, 0% Sparkling Chardonnay* **5**

**Ananas**

*Pineapple, Orgeat, Mint, Lemon, Lime* **5**

**Not So French**

*Seedlip, Lemon, Gomme, 0% Sparkling Wine* **5**

Gin

Beefeater *40%* (London) 3.5

Plymouth Sloe *26%* (Devon) 3.5

Saffron *40%*  (France) 3.8

Hendricks *41.4%* (Scotland) 4

Brockmans *40%* (Cheshire) 4

Westwood Raspberry *40%* (Cheshire) 4  
Weetwood Marmalde *40%* (Cheshire) 4

The Botanist *46%* (Scotland) 4.1

Chase Rhubarb & Apple *40%* (Herefordshire) 4.2  
Turncoat Dry *40%* (Liverpool) 4.4

Turncoat Orangery *40%* (Liverpool) 4.4

Turncoat Sicilian Lemon *37.5%* (London) 4.4  
An Dulaman *43.2%* (Ireland) 4.5  
Brooklyn *40%* (US) 4.8

Insane Ostrich Classic Gin *48%* (Surrey) 4.8

Ginger Cat Ginger & Orange Gin *48%* (Surrey) 4.8

Seedlip Garden 108 *0.0%* (England) 2.2

Vodka  
  
Finlandia *40%* (Finland) 3.5  
Black Cow Vodka *40%* (Dorset) 4.2

Choose A Tonic from Our Fever Tree Range 2

Classic // Light // Elderflower // Ginger Ale // Lemonade // Soda

Whiskey

Jim Beam *37.5%* ( Kentucky) *3.5*   
Woodfords Reserve *43.2%* (Kentucky) 4.5  
Makers Mark *45%* (Kentucky) 4  
Sazerac Rye *45%* (New Orleans) 4.2  
Jameson *40%* (Ireland) 3.5  
Auchentoshan American Oak *40%* (Scotland) 4.5  
Balvenie Dbl Wood *40%* (Scotland) 4.6  
Dalwhinnie 15 *43%* (Scotland) 5  
Glennfiddich *43% (Scotland)* 5.2  
Laphroaig ¼ Cask *48%* (Scotland) 4.8  
Nikka *50% (Japan)* 5.6

Rum   
  
Sailor Jerry Spiced *40%* (Virgin Islands) 3.5  
Doorly’s 3 Year *40%* (Barbados) 4  
Doorly’s 5 Year *40%* (Barbados) 4.2  
Bumbu *40%* (Barbados) 4  
Diplomatico *40%* (Venezuela)4.5  
Goslings Black Seal Rum *40%* (Bermuda) 3.3  
Mount Gay *40%* (Barbados) 3.9  
Takamaka Coco *25%* (The Seychelles) 3.8

**Brandy   
  
Courvoisier *40%* ( France) 4  
Somerset Cider Brandy, Apple *42%* (Somerset) 4**

**Osborne 103 Solera Reserva *30%*  (Spain) 4.5**

**Osborne Carlos I Solera Gran Reserva *40%*  (Spain) 6  
Osborne Solera Veterano *30%* (Spain) 4**

**Digestifs**

**Armagnac**

**Castarde Bas Armagnac 1979 *40%* 6**

**Port   
Quinta Do Crasto, Ruby Reserva *20%* 5**

**Liquor**

**Lazzaroni Amaretto *24%* 3.2  
Campari *25%* 3.5  
Aperol *11%* 4  
Giffard Triple Sec *25%* 3.2  
Chambord *16.5%* 3St. Germain Elderflower Liqueur 3.2Chartreuse *55%* 4.8  
Midori Melon Liqueur *20%* 4  
Fernet Branca *39%* 4  
Ricard Pastis *45%* 5.5**

**Amaro Nonino Quintessentia *35%* 4  
Amaro Averna Siciliano *20%* 4**

**Nonino Grappa *41%* 5.5  
China China *40%* 4.5**

**Kamm & Sons British Aperitif *33%* 3.8**

**Ouzo of Plomari Isidozos Azvantis *40%* 4**

**Suze 1889 *20%* 4.5**

**Absinthe *69%* 5.5**

**Kahlua Coffee Liqueur *16%* 3.8**

**Baileys *17%* 4.5**

**Soft Drinks**

Coke// Diet Coke 2.8  
Lemon // Orange Soda 2.8  
Fentimans Sparkling Elderflower 2.8  
Fentimans Ginger Beer 2.8  
Rhubarb Lemonade 2.8  
Raspberry Lemonade 2.8  
Mandarin & Ginger soda 2.8  
Apple// Orange// Cranberry// Pineapple Juice 2.4  
Lime & Soda *(Glass// Pint)*  2//2.8   
Blackcurrant & Soda *(Glass// Pint)* 2//2.8  
San Pellegrino Sparkling Water 3  
San Benedetto Iced Tea- Peach 3  
San Benedetto Iced Tea- Lemon 3

Coffee Tea

Americano 3.1 Breakfast Tea 2.4  
Cappuccino 3.2 Earl Grey 2.8  
Latte 3.1 Peppermint 2.8  
Flat White 3 .2 Berry Hibiscus 2.8  
Cortado 3 Camomile 2.8  
Macchiato 2.5 Green 2.8  
Espresso 2.4 Chia 2.8  
Mocha 3.3   
Hot Chocolate 3.6   
 *+ Syrup (vanilla// Caramel// Cinnamon) – 0.50p*  
*Liquor Coffee on Request   
Alt. Milks- Oat//Soya//Almond*