

Wine Menu

Red Wine

	175ml	250ml
301 Santo Isidro De Pegões, Tinto, Portugal <i>Juicy & soft with notes of red damsons & plums, round and well balanced.</i>	£6.00	£8.00
31 Les Boules Rouge, Vin de Pays d'Oc, France <i>Aromas of cherry with a spicy finish</i>	£6.50	£8.80
32 Chateau Julien, Bordeaux, Claret <i>Blackcurrant aromas, beautiful balance, refreshing finish.</i>	£8.80	£11.70
35 Chateau de Campuget, Shiraz Viognier, Rhone, France, Refreshing & easy to drink	£7.00	£9.35
37 Swartland Winery, Founders Merlot, South Africa <i>Aromas of, black cherries & plums with a hint of vanilla spice.</i>	£7.20	£9.60
38 Negroamaro, San Marzano, Italy <i>A juicy & fleshy, full of flavour of raisined & red fruits.</i>	£7.40	£9.70
43 Malbec, Raice, Argentina <i>Ripe plum & blueberry with a fruity finish</i>	£7.40	£10.35
44 Cabernet Sauvignon Reserva Perez Cruz, Chile <i>Intense blackberries, eucalyptus & smooth tannins.</i>	£9.30	£12.50
45 Tempranillo Merlot, Spain <i>Unoaked blend with inviting blackcurrent & red plum fruit With a hint of spicy liquorice</i>	£8.50	£11.35

Champagne & Fizz

	125ml
57 Canal Grando, Prosecco Extra Dry, NV Italy	£7.50
59 Emilie Lauraree Rose, France	£7.50
60 Bernard Remy, Brut N.V France	£12.75
62 Champagne Pol Roger, Brut Reserve, France	£15.00
67. Nyetimber Classic Cuvee	£16.00

White

	175ml	250ml
101 Santo Isidro De Pegões, Branco, Portugal <i>Flavours of peach & a hint of pineapple with a zesty finish.</i>	£6.00	£8.00
1 Les Boules Blanc, Vin de Pays d'Oc, France <i>Floral & citrus notes.</i>	£6.50	£8.80
2 Sauvignon Blanc Reserva, Vina Echeverria, Chile <i>Fresh and crisp with a round fruity finish</i>	£7.00	£9.35
5 Picpoul de Pinet, La Serre, Villa Noria, France <i>Zesty lemon & citrus aroma with an uplifting finish</i>	£8.00	£11.50
6 Andrea de Pic Pinot Grigio, Sicily, Italy <i>Delicate fruit & floral aromas with mineral tones.</i>	£7.50	£9.95
15 Tuartara bay Sauvignon Blanc, Marlborough, New Zealand <i>Crisp & powerful, Flavours of passionfruit and grapefruit</i>	£9.80	£13.70
16 Chardonnay, Vina Edmara <i>Fruity with fresh & creamy flavour</i>	£6.75	£9.00

Rosé

24 Les Boules Rosé, Vin de Pays d'Oc, France <i>Aromas of grenadine & red fruits</i>	£6.50	£8.80
26 Chateau De L'Aumerade Rosé 'Marie Christine', France <i>Citrus aromas of orange & grapefruit</i>	£8.75	£12.70

125ml measures are also available

Draft Beer

Camden Hells	½ Pint £2.95	Pint £5.95
Becks	½ Pint £2.80	Pint £5.60
Aspalls Cider	½ Pint £2.95	Pint £5.95
Guinness	½ Pint £3.05	Pint £6.10
English Lager	½ Pint £2.95	Pint £5.95
Ales	<i>from £4.95</i>	

Bottled beer

Ghost Ship - low alc	500ml	£5.00
Old Speckled Hen - gluten free	500ml	£5.15
Corona Zero	275ml	£3.75
Peroni / Corona	275ml	£4.55
Crabbie's alcoholic ginger beer	500ml	£6.50
Selection of fruit ciders	500ml	£6.70

Aperitifs

Aperol Spritz topped with prosecco, soda & orange slice		£9.95
Pims, Lemonade with fruit		£6.50
Cinzano Bianco	50ml	£3.75
Martini Extra Dry / Rosso	50ml	£3.10
Prosecco	125ml glass	£7.50
	750ml bottle	£34.95

Sherry 50ml

Harveys Bristol cream (sweet)		£3.95
Tio pepe (dry)		£3.55

Gin

Gordons	25ml	£3.90
Bombay Sapphire	25ml	£5.00
Hendricks	25ml	£6.10

Plus a full range of specialty and local gins

Liqueur & Whisky 25ml

Jamesons		£3.60
Amaretto Disaronno		£3.75
Baileys Irish Cream	50ml	£4.25
Famous Grouse		£3.75
Cointreau		£3.75
Drambuie		£3.45
Martel Cognac		£3.90
Sambuca		£3.25
Grand Marnier		£3.85
Glenfiddich		£4.25
Oban		£10.20
Talisker		£4.35
Glenmorangie		£4.25
<i>To make any of the above into liqueur coffee add</i>		£4.00

Port

Taylors Fine Ruby	50ml	£3.75
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Dessert Wine

28	Essensia Orange Muscat, California, USA <i>Sweet oranges & apricots on the palate</i>	£10.50 £29.95	125ml ½ bottle
29	Elysium Black Muscat, California, USA <i>Aromas of ripe berries, rose petals, strawberries & lychees</i>	£10.50 £29.95	125ml ½ bottle

Coffee

Cafetiere of Blue Mountain coffee	£3.00
Americano Espresso with hot water	£3.25
Cappuccino Espresso with steamed frothed milk	£3.75
Latte Espresso made with steamed milk – not as strong as cappuccino	£3.75
Single Espresso A shot of strong black coffee with no milk	£2.50
Double Espresso A double shot of strong black coffee with no milk	£3.00
Macchiato Espresso topped with a dash of cream	£3.00
Mocha Espresso with hot chocolate, topped with steamed frothed milk	£4.00
Affogato Espresso poured over vanilla ice-cream	£5.35
Flat White A rich, full flavoured coffee with a velvety smooth texture	£3.75
Cortado Espresso mixed with equal amount warm milk, with no froth	£3.20

Liqueur Coffees – see page thirteen
Decaffeinated also available

Tea

The Crown English breakfast blend <i>A delicate combination of Assam & Darjeeling blended for us by Freshpac coffee roasters in Halesworth, Suffolk</i>	£3.00
Earl Grey, Birchall <i>A traditional blend of citrus, Darjeeling & a hint of jasmine</i>	£2.90
Green, Birchall, <i>light refreshing 100% green tea</i>	£2.90
Red berry & flower, Birchall <i>Fruity, refreshing & caffeine free</i>	£2.90
Lemongrass & ginger, Birchall <i>Lively, spicy and naturally caffeine-free</i>	£2.90
Peppermint, Birchall	£2.90
Fresh mint	£3.50

Hot Chocolate

Italian dark hot chocolate	£3.50
Hot chocolate with cream & marshmallows	£4.00

Freshly made in our kitchen

Homemade shortbread biscuits	£2.50
Homemade chocolate truffles	£2.50
Fruit scone with cream & jam	£5.95