

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>	£6.50	£8.70
31 Les Boules Rouge, Vin de Pays d'Oc, France <i>Aromas of cherry with a spicy finish</i>	£6.80	£9.00
32 Chateau Julien, Bordeaux, Claret <i>Blackcurrant aromas, beautiful balance, refreshing finish</i>	£9.20	£12.90
35 Chateau de Campuget, Shiraz Viognier, Rhone, France, Refreshing & easy to drink	£7.50	£10.00
37 Swartland Winery, Founders Merlot, South Africa <i>Aromas of black cherries & plums with a hint of vanilla spice</i>	£7.20	£9.80
38 Negroamaro, San Marzano, Italy <i>A juicy & fleshy, full of flavour of raisins & red fruits.</i>	£8.00	£10.50
43 Malbec, Raice, Argentina <i>Ripe plum & blueberry with a fruity finish</i>	£8.00	£11.30
44 Cabernet Sauvignon Reserva Perez Cruz, Chile <i>Intense blackberries, eucalyptus & smooth tannins</i>	£10.50	£14.00
45 Tempranillo Merlot, Spain <i>Unoaked blend with inviting blackcurrent & red plum fruit With a hint of spicy liquorice</i>	£9.10	£12.80

Champagne & Fizz

	125ml
57 Canal Grando, Prosecco Extra Dry, NV Italy	£7.75
59 X Rosé Brut, Ackerman, France	£8.00
60 Bernard Remy, Brut N.V France	£13.00
62 Champagne Pol Roger, Brut Reserve, France	£17.00
67. Nyetimber Classic Cuvee	£17.00

White

	175ml	250ml
101 Santo Isidro De Pegões, Branco, Portugal <i>Flavours of peach & a hint of pineapple with a zesty finish.</i>	£6.50	£8.70
1 Les Boules Blanc, Vin de Pays d'Oc, France <i>Floral & citrus notes.</i>	£6.80	£9.30
2 Sauvignon Blanc Reserva, Vina Echeverria, Chile <i>Fresh and crisp with a round fruity finish</i>	£7.80	£10.40
5 Picpoul de Pinet, La Serre, Villa Noria, France <i>Zesty lemon & citrus aroma with an uplifting finish</i>	£9.00	£12.70
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>	£10.00	£14.00
16 Chardonnay, Vina Edmara <i>Fruity with fresh & creamy flavour</i>	£7.20	£9.80

Rosé

24 Les Boules Rosé, Vin de Pays d'Oc, France <i>Aromas of grenadine & red fruits</i>	£6.80	£9.30
26 Chateau De L'Aumerade Rosé 'Marie Christine', France <i>Citrus aromas of orange & grapefruit</i>	£9.20	£12.90

125ml measures are also available

Draft Beer

Camden Hells	½ Pint £3.25	Pint £6.50
Crown Lager	½ Pint £2.50	Pint £5.00
Reveller Cider	½ Pint £3.25	Pint £6.50
Guinness	½ Pint £3.75	Pint £7.50
Neck Oil Session IPA	½ Pint £3.75	Pint £7.50
Ghost Ship 0.5%	½ Pint £2.75	Pint £5.50
Corona	½ Pint £3.25	Pint £6.50
Ales		from £5.75

Bottled beer

Corona Zero	275ml	£3.75
Peroni Gluten Free	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	£4.50
Prosecco	125ml glass	£7.75
	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	£5.25
Hendricks	25ml	£6.10

Plus a full range of specialty and local gins

Liqueur & Whisky 25ml

Jamesons		£3.60
Amaretto Disaronno	50ml	£4.95
Baileys Irish Cream	50ml	£4.25
Tia Maria	50ml	£3.75
Kahlua	50ml	£3.75
Famous Grouse		£3.75
Cointreau		£3.75
Drambuie		£4.75
Martel Cognac		£4.25
Sambuca		£3.25
Grand Marnier		£3.85
Glenfiddich		£6.00
Oban		£10.25
Talisker		£6.50
Glenmorangie		£5.50
<i>To make any of the above into liqueur coffee add</i>		£4.00

Port

Taylor's Fine Ruby	50ml	£3.75
Barros Vintage	50ml	£5.95

Dessert Wine

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

Coffee

Cafetiere of Blue Mountain coffee	£3.50
Americano Espresso with hot water	£3.50
Cappuccino Espresso with steamed frothed milk	£3.95
Latte Espresso made with steamed milk – not as strong as cappuccino	£3.95
Single Espresso A shot of strong black coffee with no milk	£2.75
Double Espresso A double shot of strong black coffee with no milk	£3.50
Macchiato Espresso topped with a dash of cream	£3.25
Mocha Espresso with hot chocolate, topped with steamed frothed milk	£4.75
Affogato Espresso poured over vanilla ice-cream	£6.00
Flat White A rich, full flavoured coffee with a velvety smooth texture	£3.95
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>	£3.50
Earl Grey, Birchall <i>A traditional blend of citrus, Darjeeling & a hint of jasmine</i>	£3.50
Green, Birchall, <i>light refreshing 100% green tea</i>	£3.50
Red berry & flower, Birchall <i>Fruity, refreshing & caffeine free</i>	£3.50
Lemongrass & ginger, Birchall <i>Lively, spicy and naturally caffeine-free</i>	£3.50
Peppermint, Birchall	£3.50
Fresh mint	£3.50

Hot Chocolate

Italian dark hot chocolate	£3.95
Hot chocolate with cream & marshmallows	£4.25

Freshly made in our kitchen

Homemade shortbread biscuits	£2.95
Homemade chocolate truffles	£2.95
Fruit scone with cream & jam	£5.95