

## Wine Menu

### **Red Wine**

		175ml	250ml
301	Santo Isidro De Pegões, Tinto, Portugal Juicy & soft with notes of red damsons & plums, round and well balanced	£6.50	£8.70
31	Les Boules Rouge, Vin de Pays d'Oc, France Aromas of cherry with a spicy finish	£6.80	£9.00
32	Chateau Julien, Bordeux, Claret Blackcurrant aromas, beautiful balance, refreshing finish	£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 Aromas of black cherries & plums with a hint of vanilla spice	£7.20	£9.80
38	Negroamaro, San Marzano, Italy A juicy & fleshy, full of flavour of raisins & red fruits.	£8.00	£10.50
43	Malbec, Raice, Argentina Ripe plum & blueberry with a fruity finish	£8.00	£11.30
44	Cabernet Sauvignon Reserva Perez Cruz, Chile Intense blackberries, eucalyptus & smooth tannins	£10.50	£14.00
45	Tempranillo Merlot, Spain Unoaked blend with inviting blackcurrent & red plum fruit With a hint of spicy liquorice	£9.10	£12.80
	Champagne & Fizz		
			125ml
	Canal Grando, Prosecco Extra Dry, NV Italy		£7.75
	X Rosé Brut, Ackerman, France		£8.00
	Bernard Remy, Brut N.V France		£13.00
	Champagne Pol Roger, Brut Reserve, France		£17.00
67.	Nyetimber Classic Cuvee		£17.00



#### White

101	Santo Isidro De Pegões, Branco, Portugal	175ml £6.50	250ml £8.70
1	Flavours of peach & a hint of pineapple with a zesty finish.  Les Boules Blanc, Vin de Pays d'Oc, France Floral & citrus notes.	£6.80	£9.30
2	Sauvignon Blanc Reserva, Vina Echeverria, Chile Fresh and crisp with a round fruity finish	£7.80	£10.40
5	Picpoul de Pinet, La Serre, Villa Noria, France Zesty lemon & citrus aroma with an uplifting finish	£9.00	£12.70
6	Andrea de Pic Pinot Grigio, Sicily, Italy Delicate fruit & floral aromas with mineral tones.	£7.80	£10.40
15	Tuartara Bay Sauvignon Blanc, Marlborough, New Zealand Crisp & powerful, flavours of passionfruit and grapefruit	£10.00	£14.00
16	Chardonnay, Vina Edmara Fruity with fresh & creamy flavour	£7.20	£9.80
	Rosé		
24	Les Boules Rosé, Vin de Pays d'Oc, France Aromas of grenadine & red fruits	£6.80	£9.30
26	Chateau De L'Aumerade Rosé 'Marie Christine', France Citrus aromas of orange & grapefruit	£9.20	£12.90

125ml measures are also available



## **Draft Beer**

Camden Hells 4.6%	½ Pint £3.25	Pint £6.50		
Crown Lager 3.8%	½ Pint £2.50	Pint £5.00		
Reveller Cider 4.5%	½ Pint £3.25	Pint £6.50		
Guinness 4.2%	½ Pint £3.75	Pint £7.50		
Woodforde's Hazy IPA 4.5%	½ Pint £3.75	Pint £7.50		
Adnams Ghost Ship 0.5%	½ Pint £2.75	Pint £5.50		
Corona 4.5%	½ Pint £3.25	Pint £6.50		
Ales		from £5.75		
Bottled beer				
Corona Zero	330ml	£4.00		
Guiness Zero Can	Pint	£4.95		
Peroni Gluten Free 5%	330ml	£4.55		
Crabbie's alcoholic ginger beer 3.4%	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		
Sherry 50ml				
Harveys Bristol cream (sweet)		£4.00		
Tio pepe (dry)		£4.00		
Gin				
Gordons	25ml	£3.90		
Bombay Sapphire	25ml	£5.25		
Hendricks	25ml	£6.10		
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Plus a full range of specialty and local gins



# Liqueur & Whisky 25ml

Jamesons			£4.00	
Amaretto Disaronno		50ml	£4.95	
Baileys Irish Cream		50ml	£4.25	
Tia Maria		50ml	£4.00	
Kahlua		50ml	£4.00	
Famous Grouse			£4.00	
Cointreau			£4.00	
Drambuie			£4.75	
Martel Cognac			£4.25	
Sambuca			£4.00	
Grand Marnier			£4.00	
Glenfiddich			£6.00	
Oban			£10.25	
Talisker			£6.50	
Glenmorangie			£5.50	
To make any of the above into liqueur coffee add			£4.00	
Port				
Taylors Fine Ruby	50ml		£5.00	
Barros Vintage			£6.00	
Dessert Wine				
28 Essensia Orange Muscat, California, USA	£10.50		125ml	
Sweet oranges & apricots on the palate	£29.95		½ bottle	
29 Elysium Black Muscat, California, USA	£10.50		125ml	
Aromas of ripe berries, rose petals, strawberries & lychees	£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	£3.95
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 £3.50 A delicate combination of Assam & Darjeeling blended for us by Freshpac coffee roasters in Halesworth, Suffolk Earl Grey, Birchall £3.50 A traditional blend of citrus, Darjeeling & a hint of jasmine Green, Birchall, light refreshing 100% green tea £3.50 Red berry & flower, Birchall Fruity, refreshing & caffeine free £3.50 Lemongrass & ginger, Birchall £3.50 Lively, spicy and naturally caffeine-free Peppermint, Birchall £3.50 Fresh mint £3.50 **Hot Chocolate** Italian dark hot chocolate £3.95 Hot chocolate with cream & marshmallows £4.50 Freshly made in our kitchen Homemade shortbread biscuits £2.95 Homemade chocolate truffles £2.95 Fruit scone with cream & jam £5.95