

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>	£6.80	£9.30
31 Les Boules Rouge, Vin de Pays d'Oc, France <i>Aromas of cherry with a spicy finish</i>	£7.20	£9.80
32 Chateau Julien, Bordeaux, Claret <i>Blackcurrant aromas, beautiful balance, refreshing finish.</i>	£9.80	£13.60
35 Chateau de Campuget, Shiraz Viognier, Rhone, France, Refreshing & easy to drink	£8.00	£11.00
37 Merlot, Vellas, Chile <i>Notes of coffee & toffee, alongside red plum flavours.</i>	£7.70	£10.00
38 Negroamaro, San Marzano, Italy <i>A juicy & fleshy, full of flavour of raisined & red fruits.</i>	£8.30	£11.30
43 Malbec, Raice, Argentina <i>Ripe plum & blueberry with a fruity finish</i>	£8.80	£11.80
44 Cabernet Sauvignon Reserva Perez Cruz, Chile <i>Intense blackberries, eucalyptus & smooth tannins.</i>	£11.00	£15.00
45 Tempranillo Merlot, Spain <i>Unoaked blend with inviting blackcurrent & red plum fruit With a hint of spicy liquorice</i>	£9.30	£13.20

Champagne & Fizz

	125ml
57 Canal Grando, Prosecco Extra Dry, NV Italy	£7.95
59 Liboll Spumante Rosé, Extra Dry, San Marzano, Puglia, Italy	£8.00
60 Bernard Remy, Brut N.V, France	£14.00
62 Champagne Pol Roger, Brut Reserve, France	£18.50
67. Nyetimber Classic Cuvee, England	£19.00

White

	175ml	250ml
101 Santo Isidro De Pegões, Branco, Portugal <i>Flavours of peach & a hint of pineapple with a zesty finish.</i>	£6.80	£9.30
1 Les Boules Blanc, Vin de Pays d'Oc, France <i>Floral & citrus notes.</i>	£7.20	£9.80
2 Sauvignon Blanc Reserva, Vina Echeverria, Chile <i>Fresh and crisp with a round fruity finish</i>	£8.00	£11.00
5 Picpoul de Pinet, La Serre, Villa Noria, France <i>Zesty lemon & citrus aroma with an uplifting finish</i>	£9.20	£13.10
6 Andrea de Pic Pinot Grigio, Sicily, Italy <i>Delicate fruit & floral aromas with mineral tones.</i>	£8.00	£11.00
15 Tuartara bay Sauvignon Blanc, Marlborough, New Zealand <i>Crisp & powerful, Flavours of passionfruit and grapefruit</i>	£10.50	£15.00
16 Chardonnay, Vina Edmara, Chile <i>Fruity with fresh & creamy flavour</i>		£7.70 £10.00

Rosé

24 Les Boules Rosé, Vin de Pays d'Oc, France <i>Aromas of grenadine & red fruits</i>	£7.20	£9.80
26 Côtes de Provence Style Rosé, Château de l'Aumérade <i>Citrus aromas of orange & grapefruit</i>	£9.80	£13.60

125ml measures are also available

Draft Beer

Estrella Damm	½ Pint £3.40	Pint £6.80
Crown Hotel Lager	½ Pint £2.75	Pint £5.50
Aspall Draught Cyder	½ Pint £3.40	Pint £6.80
Guinness	½ Pint £3.75	Pint £7.50
Lacons Luma Superdelic IPA	½ Pint £3.75	Pint £7.50
Adnams Ghost Ship Low Alcohol	½ Pint £2.75	Pint £5.50
Woodforde's Wherry	½ Pint £3.00	Pint £6.00
Ales		from £5.00

Bottled beer

Corona Zero	330ml	£4.00
Guinness Zero Can	Pint	£5.95
Peroni Gluten Free	330ml	£4.95
Crabbie's ginger beer	500ml	£6.50
Selection of fruit ciders	500ml	£7.00

Aperitifs

Aperol Spritz topped with prosecco, soda & orange slice		£11.95
Pimm's, Lemonade with fruit		£7.50
Cinzano Bianco	50ml	£3.95
Martini Extra Dry / Rosso	50ml	£4.80
Prosecco	125ml glass	£7.95

Sherry 50ml

Harveys Bristol cream (sweet)		£4.50
Tio pepe (dry)		£4.50

Gin

Gordons	25ml	£4.00
Bombay Sapphire	25ml	£5.45
Hendricks	25ml	£6.25

Plus a full range of specialty and local gins

Liqueur & Whisky 25ml

Jamesons		£4.20
Amaretto Disaronno	50ml	£5.25
Baileys Irish Cream	50ml	£4.40
Tia Maria	50ml	£4.30
Kahlua	50ml	£4.30
Famous Grouse		£4.00
Cointreau		£4.20
Drambuie		£5.00
Martel VS		£4.95
Sambuca		£4.20
Grand Marnier		£4.20
Glenfiddich		£6.30
Talisker		£6.50
Glenmorangie		£5.80
<i>To make any of the above into liqueur coffee add</i>		£4.00

Port

Taylor's Fine Ruby	50ml	£5.00
Barros Vintage	50ml	£6.95

Dessert Wine

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| 28 | Solar Late Harvest, Burn Valley Vineyard, Norfolk, England
<i>The palate is fruity and rounded with a delicious nectar-like sweetness. There's lots of peach and mango, with lemon lime cutting through the sweetness.</i> | £10.50 125ml
£38.00 ½ bottle |
| 29 | Maury Tuilé, Domaine Lafage, Roussillon, France
<i>A tasty Maury, it has a lovely grip on the palate, a nose of jammy fruit and a palate that is beautifully rounded.</i> | £10.50 125ml
£38.00 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 <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	£4.50

Freshly made in our kitchen

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