

## Tea, Coffee & Hot Drink Selection

"Pot of Twinings Tea"	£1.75
English Breakfast	
Earl Grey	
Peppermint	
Camomile	
"Mokarabia" authentic Italian Coffee (90% Arabica beans & 10% Robusta beans)	
Freshly ground Black or white coffee	£1.95
Coffee with cream or hot milk	£2.10
Espresso	£1.75
Double Espresso	£2.25
Macchiato	£1.80
Cappuccino	£2.10
Latte	£2.10
Floater Coffees	£2.25
Liqueur Coffees	£2.25 plus spirit price
<i>All of the above are available Decaffeinated</i>	
Cadbury's Hot Chocolate	£2.10
Mocha	£2.25

## Bubbles

- Prosecco Brut** £22.00  
 Borgo del col Alto, Italy 125ml: £5.50  
 Light fresh and aromatic... just what you expect from this fantastic sparkling wine from Italy.  
*Lovely aperitif and accompaniment for many fish dishes and light summer dishes.*  
*John the Landlord's top drop!*
  - Raboso Rosato** (formerly Prosecco Rose) £21.50  
 Borgo del col Alto, Italy 125ml: £5.25  
 Crisp, dry and lively and very pleasing to drink
  - Vauban Freres Brut Special Cuvee** £37.00  
 Champagne, France 125ml: £7.00  
 Light and fruity traditional Champagne with long lasting flavour  
*A good aperitif or accompaniment to white meats, grilled fish or a moderately sweet dessert*
  - Veuve Clicquot Yellow Label** £56.00  
 Champagne, France  
 Fine and lively with lingering apples and pears on the palate  
*Excellent Champagne to enjoy as an aperitif or at the start of a meal with seafood.*
- ## Something Pink
- Cabernet Rose 'Stonedale'** £16.00  
 Rietvallei Estate, South Africa 250ml: £5.50  
 175ml: £4.50  
 Summer fruits of strawberry and redcurrant  
*Ideal for summer lunches and an excellent match for sea fish, salads, and and chargilled meats*
  - Pinot Grigio Blush San Antonio Rose** £17.50  
 Veneto, Italy 250ml: £5.90  
 175ml: £4.90  
 Lovely and lively on the palate, it has a burst of fruit with a dry, lingering finish.  
 Grilled white fish, Italian nests, antipasta and salads.
  - Carr Taylor Rose** £20.00  
 Westfield, East Sussex 250ml: £6.70  
 175ml: £5.70  
 Light salmon pink in colour, this wine has a subtle nose of cherries and raspberries.  
*Lovely aperitif that compliments salads and fish.*
  - Coteaux d'Aix en Provence Rose** £22.00  
 Chateau Paradis  
 The perfect taste of Provence.  
*Serve with cold meats, smoked salmon, and grilled fish.*  
*"Summer dreams on the terrace!" John and Jane*

## Crisp Zesty & Dry White

- 9 **Malvasia Trebbiano Allegri** £14.00  
IGT Salento, Italy £4.80  
Crisp dry and easy drinking with tropical fruit £3.80  
flavours  
*Drink as an aperitif or with cold salads and it makes a good match for seafood.*
- 10 **Sauvignon Blanc Terre d'Or** £15.50  
Vin de Pays, France £5.20  
Fresh, vibrant white with citrus fruit aromas £4.20  
*Excellent as an aperitif and or with shellfish and salads.*
- 11 **Chenin Blanc 'Stonedale'** £15.00  
Rietvallei, South Africa £5.10  
Crisp acidity and a fresh and balanced £4.10  
*Light fish dishes, and grilled white meats.*
- 12 **Pinot Grigio Ca' Luca** £16.00  
Veneto, Italy £5.40  
Lovely and lively on the palate with a burst £4.40  
burst fruit and dry lingering finish.  
*An excellent aperitif and good match for seafood, risottos, or chicken dishes.*
- 13 **Chablis Domaine Alain Gautheron** £31.00  
Burgundy, France  
This is a very traditional Chablis with fresh, floral aromas and apple fruit.  
*A good aperitif and complement to oysters, shellfish, grilled fish, casseroles and cheeses.*

## The Landlords Selection of Malts

- Macallan 10 year old Fine Oak** 25ml: £ 4.20  
The classic amber colour highlighted by a sherry, slightly honeyish nose with full body and sweetish taste giving way to a malty finish becoming dry with a hint of smoke
- Knockando** 25ml: £ 4.25  
A pale colour with a fragrant nose and light smooth body with a fresh soft finish which becomes drier as it gently fades
- Talisker 10 year old** 25ml: £ 4.40  
It's warm amber red appearance is backed up by pungent smoke-accented aroma and full bodied smoky, sweet and sour taste ending with a very peppery huge long finish
- Lagavulin 16 year old** 25ml: £ 4.75  
Full amber in colour with a sherry nose, this full bodied and smooth whisky has a dry taste which gives way to salty notes and a powerful peaty finish

## For our Pudding & Cheese Layers

- 34 **Sauvignon Blanc** 'Late Harvest' La Playa  
Colchagua Valley, Chile £18.00  
100ml: £5.00  
A perfumed golden dessert wine with aromas of melon, honey, quince, nutmeg and butterscotch. Sweet in the mouth, yet beautifully balanced with lingering fresh acidity.  
*A lovely accompaniment to fruit based desserts, creme brulee, tarts and blue veined cheeses*
- 35 **Nectar Pedro Ximenez**  
Colchagua Valley, Chile £32.00  
100ml: £4.75  
A silky rounded dessert Sherry with fantastic concentration of molasses, fig and chocolate flavours and intense sweetness, which lingers on the finish.

## Ports & Brandy

- Taylor's** Late Bottled Vintage Port £29.00  
100ml: £4.50
- Courvoisier** Cognac VS 250ml: £2.60
- Janneau** Armagnac VSOP 250ml: £4.10
- Remy Martin** Cognac VSOP 250ml: £4.75

## Fresh & Aromatic Whites

- 14 **Viognier** La Playa  
Colchagua Valley, Chile £17.00  
250ml: £5.70  
175ml: £4.70  
Delightful aromas with flavours of dried fruits and lychee  
*Perfect on its own or to accompany Mediterranean or spicy flavours.*
- 15 **Carr Taylor Alexis**  
Westfield, East Sussex £20.00  
250ml: £6.70  
175ml: £5.70  
Aromatic with fresh lemon and grapefruit nose.  
*Ideal with grilled local fish and shellfish.*
- 16 **Sauvignon Blanc** Turning Heads  
Marlborough, New Zealand £23.00  
Ripe gooseberries with tropical flavours and crisp citrus  
*Jane the Landlady's favourite white*
- 17 **Pouilly Fume** Domaine Belair  
Loire France £29.00  
Fantastic Sauvignon Blanc from the Loire  
*The classic accompaniment to fish, or white meats.*

## Ripe & Fruity Whites

- 18 **Chardonnay** Copperstone Creek  
South East Australia £18.00  
250ml: £6.20  
175ml: £5.20  
A typical easy drinking Aussie Chardonnay.  
*Crab, fresh local fish and lightly grilled herby chicken.*
- 19 **Macon Lugny** 'Les Genievres'  
Burgundy, France £27.00  
Ripe, complex and well balanced with flavours of hazelnut  
*Ideal to accompany grilled fish or poultry dishes.*

## Medium & Fruity Whites

- 20 **Niersteiner Gutes Domtal**  
Schmitt Sohne, Germany £14.50  
250ml: £4.90  
175ml: £3.90  
Elderflower and honeysuckle ripe pear and a touch of sweetness  
*Ideal with chicken, light meats or just by itself as a medium white wine.*
- 21 **Carr Taylor 1066**  
Westfield, East Sussex £17.00  
250ml: £5.70  
175ml: £4.70  
Well balanced with an aromatic peachy nose.  
*Excellent with light fish or white meat.*

## Light & Fruity Reds

- 22 **Sangiovese Meridia** £14.00  
 Puglia, Italy £4.80  
 250ml: £4.80  
 175ml: £3.80  
 Medium bodied with a soft fruity palate. An easy drinking red.  
*Ideal as a partner to game, spicy sausages and cheese.*
- 23 **Merlot del Veneto Ca` Luca** £15.50  
 Veneto, Italy £5.20  
 250ml: £5.20  
 175ml: £4.20  
 Ruby red in colour with intense bouquet with rich variety of currants and fruitiness. A wine suitable for the most demanding of meals.  
*Particularly good with roasted and chargrilled meats.*
- 24 **Pinot Noir 'Croix d'Or'** £23.00  
 Vignerons de St Pourçain, France  
 A supple red with aromas of strawberry and redcurrant  
*A good complement for cold meats, roast duck, chicken and pasta dishes.*
- 25 **Fleurie Emile Chandesais** £28.00  
 Deep purple in colour with an abundance of juicy summer fruits with a soft full finish  
*Red meats, game dishes, grilled meaty fish and goats cheese.*

## Bold & Spicy

- 26 **Carmenere La Playa** £16.00  
 Colchagua Valley, Chile £5.40  
 250ml: £5.40  
 175ml: £4.40  
 Chile's signature grape with hints of chocolate and pepper, medium bodied and lightly oaked  
*Perfect with spicy foods, and strong tasting white meats.*
- 27 **Shiraz Copperstone Creek** £17.00  
 South East Australia £5.70  
 250ml: £5.70  
 175ml: £4.70  
 Deep plum in colour with aromas of dark cherries  
*Works well with a variety of meat dishes including liver and onions!*
- 28 **Cotes du Rhone Domaine de l'Amandine** £19.00  
 Rhone Valley, France £6.40  
 250ml: £6.40  
 175ml: £5.40  
 Spicy smoky red fruit aromas from this classic French wine  
*A good accompaniment to pates, grilled or roast meats, sausages, and mild cheeses.*
- 29 **Shiraz 'Pump House', Backsberg** £31.00  
 Paarl, South Africa  
 Full bodied and intense character with black cherry and spice  
*Perfect accompaniment to well flavoured game dishes, stews and chargrilled and roasted meats.*  
*"You will not be disappointed, totally gorgeous" - John & Jane*

## Fuller & Rounded & Beautiful Reds.

- 30 **Rioja Tempranillo Azabache** £15.00  
 Bodegas Aldeanueva, Spain £5.10  
 250ml: £5.10  
 175ml: £4.10  
 A vibrant, unoaked, red made exclusively from Tempranillo grapes that creates a plummy, soft and seductive red wine.  
*Ideal by the glass or with cured meats, lamb, pork and cheese*
- 31 **ES Vino Malbec Finca Sophenia** £18.00  
 Mendoza, Argentina £6.20  
 250ml: £6.20  
 175ml: £5.20  
 Intense aromas of ripe cherries, blackberries, blackcurrants, blueberries and plums.  
*Chargrilled steaks and game dishes like venison, hare and wild boar.*  
*Jane the Landlady's favourite red by the glass!*
- 32 **Bodegas Ramon Bilbao Rioja Reserva** £25.00  
 Rioja, Spain  
 Deep cherry red colour with aromas of blackberries.  
*A delicious rich glass. Perfect with red meats, game and cured cheeses.*
- 33 **Zinfandel 'Beyers Ranch'** £27.00  
 Wente Brothers, Livermore Valley, USA  
 California's signature red grape variety that has a rich fruitiness to start, which then evolves through to a chunky smooth finish.  
*A great wine to have with our chargrilled meats and another one that tickles Jane's fancy!*