



## **SAMPLE MENU**

### **Drinks Menu**

#### **Soft Drinks**

- Seasonal homemade cordials **£2.50**  
Coke or Diet Coke **£2.50**  
San Pellegrino blood orange or lemon **£2.90**  
Belvoir ginger beer, raspberry lemonade, ginger & lemongrass or elderflower pressé **£2.90**  
orange or apple juice **£2.80**  
Still or sparkling mineral water **£1.90 330ml / £3.50 1 litre**

#### **Coffee**

- Stranger's freshly ground, single-estate.  
**Brazil Fazenda Pantano** Full-bodied with light, natural sweetness  
**Guatemala St Lucia** rich and smooth  
**Decaffeinated, Columbian** Dark roast  
Cafetière for 1 **£3.90**  
Cafetière for 2 **£6.90**

Served with a choice of cream, hot frothy or cold organic milk, or rice milk  
Add a shot of Monin vanilla, caramel, hazelnut or gingerbread syrup for 60p

#### **Tea**

##### **Wilkinson's loose-leaf**

- English breakfast or decaf English breakfast blend  
Pot for 1 **£2.80**, pot for 2 **£4.90**

##### **Wilkinson's speciality teas**

- Earl Grey, peppermint, gunpowder green, Assam, lemon or Rhubarb sencha (green)  
Darjeeling pandam, winter blend, Rooibos, Bengal ginger  
Pot for 1 **£3.10**, pot for 2 **£5.90**

#### **Hot Chocolate £3.80**

Choose from natural, white, mint, mocha, hazelnut, vanilla or caramel  
Made with full cream Jersey milk and real chocolate. Marshmallows on the side.

## **Wines**

### **White**

#### **Picpoul de Pinet, Langoudoc, France, 2016 12.5%**

Classy and very drinkable. Light acidity and minerality with notes of pear.

**125ml £3.80 , 175ml £5.10, 250ml £7, Bottle £20**

#### **Fleur de Roche, Bergerac, France, 2015, 14%,**

Bio diverse organic sauvignon blanc. Dry, fresh, zippy and aromatic.

**Bottle £24**

#### **Morillon Blanc, Southern Rhone, France, 2014, 14%,**

Very rare. Dry vinted botrytis chardonnay. Notes of quince, spice and butter.

**Bottle £27**

### **Red**

#### **Berger, Bordeaux, France, 2015 14%**

Made by English vintner Jonathan Maltus. Classy with well integrated tannin.

**125ml £3.80, 175ml £5.10, 250ml £7, Bottle £20**

#### **I Muri Primitivo, Puglia, Italy, 2016, 13.5%,**

Beautiful southern Italian wine. Dark, vivid fruits with tempered acidity and oak.

**Bottle £25**

#### **Cahors, Soturac, France, 2011, 13.5%,**

A grown-up Malbec. Big fruit character, medium acidity and balanced grip.

**Bottle £28**

### **Fizz**

#### **Corte Alta Prosecco, Italy 11%**

Delightful and bright. Clean apple and pear notes and a creamy mousse.

**125ml £5 Bottle £25**

## Cocktails

### **House Bloody Mary £6.95**

Stolichnaya, house blended tomato juice, homemade banderilla

### **Allotment Gin and Tonic £6.95**

House-infused dill gin, cucumber, lemon and Fever Tree tonic water

### **Aperol Spritz £6.95**

Aperol liqueur, prosecco, soda and orange

### **Negroni £6.95**

Campari, sweet vermouth and plymouth gin

### **Dark and Stormy £6.95**

Havana 5 year old, pomegranate molasses and ginger beer

## Beer and Cider

### **Adnams dry hopper lager 4.2% (bottle 330ml), £4.25**

Floral golden lager, lightly hopped and crisp  
(contains gluten)

### **Mosaic pale ale 4.1% (bottle 330ml), £4.25**

Single-hop beer with big fruit flavours of mango, peach and lime  
(contains gluten)

### **Aspall draught cyder 5.5% (bottle 330ml)**

Fruity, dry and a thirst quencher **£4.25**

### **Gluten free organic Black Isle Goldfinch 3.5% (330ml), £5**

Light and refreshing with a citrus zing







## Cocktails