

WINES

SPARKLING

		125ml 375ml 750ml
NV	Artigianale Prosecco ^{PB}	£8 £45
NV	Extra Brut, Gosset, Champagne ^{PB}	£14 £75
NV	Nyetimber, Classic Cuvée, West Sussex ^{PB}	£80
2014	Gusbourne Blanc de Blancs, Kent ^{PB}	£95
2015	Gusbourne Brut Rosé, Kent ^{PB}	£85
NV	Grand Blanc de Noirs, Gosset, Champagne ^{PB}	£150

WHITE

2018	House blend, AA Badenhurst Family Wines, Swartland, South Africa <i>Chenin Blanc (Wine on tap)</i>	£6 £18 £35
2015	Seresin Reserve Chardonnay, Seresin Estate, Marlborough, New Zealand <i>Chardonnay</i> ^{PB, Bd, Or}	£86
2019	Soave Classico, Pieropan, Veneto, Italy <i>Garganega and Trebbiano</i> ^{PB, Or}	£7.5 £19.5 £39
2018	Pinot Grigio Classico, Erste & Neue, Alto Adige <i>Pinot Grigio</i> ^{PB}	£9 £26 £50
2018	Westwell Ortega, Kent, England <i>Ortega</i> ^{PB} (Wine on tap)	£8 £22 £43
2014	Little Frances Semillon, Lake County, California <i>Semillon</i> ^{PB}	£60
2017	Turk, Grüner Veltliner, Kremser Weinberge, Kremstal <i>Grüner Veltliner</i> ^{PB}	£8 £24 £46
2016	Chablis 1er Cru, Besson, Montmains, Burgundy, France <i>Chardonnay</i>	£72

ROSE

2017	Domaine Triennes Rosé, Provence, France <i>Cinsault based blend (wine on tap)</i>	£6.5 £19 £38
2016	Rosato di Toscana, Rocca di Montegrossi, Chianti, Italy <i>Sangiovese</i>	£50

RED

2017	Viu Manent Malbec, Reserva, Colchagua Valley, Chile <i>Malbec</i> ^{PB}	£8 £27 £47
2017	Te Mata Merlot/Cabernets, Te Mata Estate, Hawkes Bay, New Zealand <i>Merlot with Cab Sauv and Cab Franc</i>	£10 £29 £54
2017	Viticultores de San Juan Bautista Bobal, Valencia, Spain <i>Bobal</i> ^{PB, O} (Wine on tap)	£5 £14 £28
2018	Pinot Noir, le Chapitre, Réthoré Davy, IGP Val de Loire, France <i>Pinot Noir</i> ^{PB}	£46
2017	Marche Sangiovese IGT, Fiorano, Marche, Italy <i>Sangiovese</i>	£51
2014	San Vicente, Remelluri Lindes, Rioja, Spain <i>Tempranillo based blend</i>	£61
2016	Barbaresco Roccalini, Cascina Roccalini, Piemonte, Italy <i>Nebbiolo</i> ^{PB, Bd, Or}	£14 £40 £76
2013	Châteauneuf-du-Pape, Vieux Télégraphe, La Crau, Southern Rhone, France <i>Grenache and Mourvèdre based</i> ^{PB}	£140

COCKTAILS

BEER & CIDER

AFTER DINNER

T'n'T <i>Basil infused tequila, orange, lemon, tonic</i>	£12
Raspberry daiquiri <i>White rum, raspberry, lime</i>	£9
Farmer's Friend <i>Up cycling bi-products from our kitchen and bar- Ask you server for today's special!</i>	£9
Smoked Whiskey Sour <i>Lapsang infused whisky, vermouth, lemon, apricot</i>	£12
Gooseberry Fool Gimlet <i>Silent Pool Gin, gooseberries, lemon and elderflower</i>	£11

Toast craft lager IPA	£6.5
Hawke's urban orchard cider 4.5% abv	£6
Hallets oak aged cider 6% abv	£6.5
Free Star 0.0% abv	£6.5

NON - ALCOHOLIC

Iced jasmine green tea	£6.5
Summer spritz	£6.5
Seedlip 'Garden 108' Seedlip Spice 94'	£10
Spice up your life ^N <i>Seedlip 'Spice 94', lime, apple, ginger, orgeat</i>	£10
Feragaia & tonic	£8
Feragaia paloma <i>Feragaia, grapefruit, light tonic</i>	£8.5

2010 Sauternes, Lieutenant de Sigalas, Bordeaux	£10 £50
2016 Tokaji, Ma'd, Tokaji ^{PB}	£10 £50
Graham's 10yr Tawny Port, Douro	£6 £54
2006 Graham's Malvedos Port, Douro	£8 £38
Valdespino, Innocente ,Fino, Jerez	£6 £28
Colosia, Pedro Ximenez, Jerez	£10.5 £52
Espresso Martini	£13.5