



## WINE LIST

We're very fond of a glass or two of wine here and we've put together a list of firm favourites which we update regularly. We like every bottle on the list and we hope you'll find the right grape at the right price from the right place!

### DIVERSE & STIMULATING

We've mixed classic regions and grapes with interesting, less-celebrated, but always lovely wines. With a wide range available by the glass, we hope you'll be tempted to try something different.

### VALUE & STYLE

We have concentrated on the mid priced wines where we think there is some great value. So, no monster California Cabernets or First Growth clarets make our list, but there's much balance, elegance & complexity here.

### PEOPLE & PROVENANCE

We like to buy from artisan producers, a world away from the big-branded industrial wineries. Some are organic (O), and most are now focused in minimising carbon output and protecting vineyards for future generations,

### FEEL FREE TO ASK

We don't have sommeliers, but we do have a team of great serving staff who are encouraged to try all our wines. So, if you're not sure what to order, go ahead and ask. And do tell them what you think of the wines!

## GIN

- Edinburg Christmas Gin** 3.70/7.40  
Aromas of frankincense, sweet myrrh and a lingering spice of cinnamon and nutmeg.  
+ *Perfectly paired with Fever Tree Indian tonic and cranberries.*
- Edinburgh Rhubarb** 3.60/7.20  
Light and fruity rhubarb and warming ginger spice, underpinned by classic juniper notes.  
+ *Perfectly paired with Fever-Tree light ginger ale and juniper berries.*
- Whitley Neill Blood Orange** 3.80/7.60  
A refreshing, intense orange aroma with hints of liquorice and coriander, and a smooth finish.  
+ *Perfectly paired with Fever Tree Indian tonic and a slice of fresh orange.*
- Bloom Jasmine & Rose** 4.20/8.40  
Floral notes that add a rich complexity, elevates this above any other pink gin.  
+ *Perfectly paired with premium tonic and garnished with berries and mint.*
- Cotswold Dry** 3.90/7.80  
A unique botanical mix of Cotswolds lavender and bay leaf, grapefruit, lime, black pepper and cardamom seed are added to this London Dry style gin.  
+ *Perfectly paired with Fever Tree Mediterranean tonic and a slice of grapefruit.*
- Hendricks Orbium** 4.50/9.00  
The beloved cucumber and rose gin but quinine and infused with wormwood and blue lotus blossom.  
+ *Perfectly paired with Fever Tree Indian tonic or elderflower tonic and a lemon wedge.*
- Monkey 47** 6.60/12.30  
From the Black Forest in Germany, made using 47 botanicals and bottled at 47%, this really is a contender for the gin hall of fame.  
+ *Perfectly paired with Fever Tree Mediterranean tonic, rosemary & grapefruit.*
- Chase Grapefruit & Pomelo** 4.50/9.00  
Fresh tropical fruit notes sit up front, with plenty of enjoyable citrus acidity at its core. Juniper notes act as a spicy foil to the full-bodied sweetness.  
+ *Perfectly paired with Fever Tree Indian tonic and a slice of grapefruit.*
- Tarquins** 4.20/8.40  
From the distiller's garden in Cornwall, this one is lively with juniper, cardamom and a sweet breeze of orange blossom.  
+ *Perfectly paired with Fever Tree Mediterranean tonic, sprig of lavender and a wedge of lime.*

## SOFT DRINKS

LUSCOMBE 3.70

Local organic soft drinks made using Devon spring water.

+ Choose from: Sparkling elderflower bubbly, sparkling raspberry crush, hot ginger beer, sparkling St. Clements, Sicilian lemonade & Damascene rose bubbly.

BOTTLEGREEN PRESSE 3.20

Choose from:

+ Elderflower, plump summer raspberry, elderflower & pomegranate, ginger & lemongrass.

FEVER TREE 2.30

Perfect with any of our spirits or on their own.

+ Choose from: Indian, naturally light, elderflower, aromatic, Mediterranean, lemon tonic & ginger ale.

COCA COLA 330ml 3.60

REAL KOMBUCHA 3.90

Non-alcoholic fermentation at its best.

Royal Flush

+ Made from fermented Darjeeling tea with notes of rhubarb, white peach & almond.

Dry Dragon

+ Fermented from Dragonwell green tea with notes of grapefruit & lemon.

MINERAL WATER Small 2.00 / Large 3.50

EAGER ORGANIC JUICES (Not from concentrate) 1.90

+ Choose from: Orange, apple, cranberry, pink grapefruit & pineapple.

### DRAUGHT SOFT DRINKS

Coca Cola 2.80/3.80

Diet Coke 2.10/3.60

Schweppes lemonade 2.10/3.60

## DRAUGHT BEER AND CIDER

Camden Hells Lager 4.6% 4.90

Camden Pale Ale 4% 4.80

Beck's 4% 4.60

Meantime Easytime Lager 4% 4.60

Spaten Münchner Lager 5.2% 5.00

Guinness 4.2% 5.00

Orchard Pig 4.5% 4.60

Otter Bitter 3.6% 3.90

Box Steam Tunnel Vision 4.2% 4.20

Kettlesmith Faultline 4.1% 4.20

Guest Ale, please ask your server

## APERITIFS

	Glass
<b>Aperol spritz</b> The king of aperitivo, this full flavoured and deliciously refreshing tippie includes prosecco & soda water; balancing sweet and bitter to perfection.	8.25
<b>Bramble Kir</b> Cottonworth Estate Brut, creme de mure	9.25
<b>Pimms no.1</b> The quintessentially English summertime drink. Offering subtle spices and citrus romas. + <i>perfectly served with lemonade &amp; fresh fruit</i>	7.50
<b>Campari</b> A rich, complex aperitif with deep herbal aromas. A little bitter with hints of burnt grapefruit. + <i>perfectly served with soda water, orange juice, or neat.</i>	3.20/6.40
<b>Lillet blanc (50ml)</b> Hints of port, white grapes and lemon on the palate. Cedar, zest, notes of pepper and a development of sage.	4.20
<b>Cornish pastis</b> Liquorice, tangy citrus, a hint of basil leaf, vanilla blossom, spearmint.	3.90/7.80
<b>Belsazar dry vermouth</b> Sweet top notes of apricot & plum followed by plenty of classic bitter notes of wormwood and cinshona on the finish.	3.90/7.80

## SHERRY

	100ml
<b>NV 'Character' Amontillado</b> Sandeman Jerez, Andalucia, Spain	5.25
<b>NV 'Armada' Rich Cream Oloroso</b> Sandeman Jerez, Andalucia, Spain	5.25
<b>NV Manzanilla `Deliciosa`</b> Pago de Miraflores, Valdespino, Andalucia, Spain	5.25

## COCKTAILS

<b>Bloody Good Mary</b> Chase Smoked Vodka, Celery Bitters, Big Tom Spiced Tomato Juice.	8.00
<b>Sloe Gin Fizz</b> Chase Sloe Gin, Prosecco, Lime Juice	7.50
<b>Festive Margarita</b> Espolon Reposado Taquilla, Grand Marnier, Eager Organic Cranberry Juice, Lime Juice	8.50
<b>Marshmallow Old Fashioned</b> Woodford Reserve, Orange Bitters, Marshmallow	8.75
<b>Ginger Snap</b> Grand Marnier, Free Range Egg Whites, Lime Juice, Cinnamon, Ginger, Bitters	8.00
<b>Salted Caramel Espresso Martini</b> Stolichnaya Salted Caramel Vodka, Conker Cold Brew, Mozzo Coffee	8.50
<b>Boozy Hot Chocolate</b> Choose from Ctoswold Cream, Conker Cold Brew, Bramble Liqueur, Creme de Menth, Grand Marnier, Salted Caramel Stolichnaya	6.75

## FIZZ

	125ml/Bottle
<b>Prosecco (VG)</b> Ca' di Alte NV, Italy	7.25/28.00
<b>Cottonworth Classic Cuvee NV</b> Test Valley, Hampshire	8.25/39.00
<b>Cottonworth Rose NV</b> Test Valley, Hampshire.	8.75/44.00
<b>Champagne Brut D'Assemblage NV(VG) (O)</b> Brocard Pierre, France (Organic)	49.00
<b>Champagne Brut Reserve NV (VG)</b> Charles Heidsieck, France	59.00

## ROSE

	175ml/250ml/500ml/Bottle
<b>Pinot Grigio Rosato 2019 (VG)</b> Terre di Monteforte, Veneto, Italy. Delicate and light.	5.25/7.00/14.00/21.00
<b>Grand Mayne 2019 (VG)</b> Duras France. Provençal style blend.	5.75/7.65/15.35/23.00
<b>Alentejo Rose 2018</b> Herdade do Peso Sossego, Portugal. Soft & fruity.	26.00
<b>Secateurs Rose 2020</b> AA Badenhorst, South Africa. Red cherry & crisp acidity.	30.00
<b>Provence 2019 (VG)</b> Domaine Terre de Mistral 'Pauline', France. Fine and delicate red fruit.	7.75/10.35/20.65/31.00

## BIN ENDS

<b>WHITE BIN ENDS</b>	Bottle
<b>Soli Chardonnay/Sauvignon 2017 (VG)</b> Thracian Valley, Bulgaria. Fresh and well balanced.	25.00
<b>Vinho Verde Reserva 2019</b> Azevedo, Quinta de Azevedo, Spain. Peach, pineapple & lime peel.	25.00
<b>St Chinian Blanc, 2016</b> Petit Paradis, France. Richer style, Marsanne grape.	35.00
<b>Blank Bottle Dok 2014</b> Sauvignon/Semillon, Elgin, SA. Tangerine & warm spice.	35.00
<b>RED BIN ENDS</b>	Bottle
<b>Primitivo 2018</b> Vigneti del Salento, Puglia, Italy. Dark and juicy.	25.00
<b>Zinfandel 2015</b> Sebastiani, Sonoma County, California, US. Dark summer fruit.	35.00
<b>Chianti Rufina 2017 (VG) (O)</b> Cedro Lavaccio, Tuscany, Italy. Black cherries with fresh herbs.	35.00

## MORE UNUSUAL WHITES

	175ml/250ml/500ml/Bottle
<b>Verdejo 2019</b> Analivia, Rueda, Spain. Peach, pear & lemon.	4.75/6.35/12.65/19.00
<b>Curator Chenin Blanc Blend 2019 (VG)</b> AA Badenhorst, Swartland, SA. Lemon, honey, stone fruit.	5.75/7.65/15.35/23.00
<b>Cotes de Gascogne 2019 (VG)</b> Domaine Saint-Lannes, France. Refreshingly crisp & fruity.	6.00/8.00/16.00/24.00
<b>Fiano 'Ciaca Bianco' 2019 (VG)</b> Mandarossa. Menfi, Sicily. Extraordinary jasmin, basil & grapefruit flavours.	28.00
<b>Colli Piacentini 2019</b> Bonelli, Emilia Romagna. Vibrant with intense aromas.	30.00
<b>Mara Martin Godello 2019</b> Alma Atlantico. Galicia. Spain. Richly flavoured, and mineral freshness.	32.00
<b>Alphabetical, Roussanne, Chardonnay 2017</b> Western Cape, South Africa. Rhonish blend with stone fruit flavours.	33.00
<b>Pecorino 2019 (VG)</b> Umani Ronchi, Abruzzo, Italy. Generously fruity.	34.00
<b>Lugana 2019</b> Ca dei Frati, Lombardia, Italy. Deliciously fruity with body and zip.	39.00
<b>Air Carrots of Pagnol, Grenache Blanc 2019</b> Blank Bottle, Wellington, SA. Poised stone fruit.	45.00

## WHITE CLASSICS

	175ml/250ml/500ml/Bottle
<b>Sauvignon Blanc 2018 (VG)</b> Grand Mayne, Duras, France. Fine gooseberry freshness.	5.75/7.65/15.35/23.00
<b>Rioja 2019 (VG)</b> Bodegas Valdemar, Spain. Soft, dry ripeness.	6.00/8.00/16.00/24.00
<b>Olivier Coste Chardonnay 2019</b> Pezenas, France. Unoaked, creamy, fresh.	6.75/9.00/18.00/27.00
<b>Picpoul de Pinet 2019 (VG)</b> Beauvignac, France. Citrus, crisp finish.	28.00
<b>Sauvignon Blanc 2018</b> Ribbonwood, Marlborough, NZ. Ripe gooseberry & stoney minerals.	7.50/10.00/20.00/30.00
<b>Pinot Grigio 2019 (VG) (O)</b> La Jara, Italy. Flavoursome & characterful.	7.75/10.35/20.65/31.00
<b>Viognier 2019 (VG)</b> Laurence de Veyrac, France. Apricot & peach with floral hints & spice.	32.00
<b>Cotes du Rhone 2017</b> Ferraton, France. Gentle aromas with body.	34.00
<b>Gavi di Gavi 2019 (VG)</b> Terre Antiche, Piemonte, Italy. Minerals & lime zest.	35.00
<b>Grüner Veltliner 2019 (VG) (O)</b> Loimer Kamptal, Austria. Spicy green apples with a mineral twist.	36.00
<b>Albariño 2019 (VG)</b> Santiago Ruiz, Rias Baixas, Spain. Mouth-watering tropical fruit.	37.00
<b>Weingut Winter Riesling 2018 (VG) (O)</b> Rheinhessen, Germany. Limey zing.	42.00
<b>Sancerre 2019 (VG)</b> Domaine des Brosses, Loire, France. Vibrant flinty character.	43.00
<b>Cullen BIO Semillon 2017 (O)</b> Mangan Vineyard, Margaret River, Australia. Ripe and complex tropical flavours.	47.00
<b>Bourgogne Chardonnay 'Les Truffierres' 2018</b> Domaine Mauperthuis, Chablis, France. Spicy baked apple & lemon zest.	49.00

## MORE UNUSUAL REDS

	175ml/250ml/500ml/Btl
<b>Carignan 2018 (VG)</b> Elevé, France. Juicy raspberry with a hint of cacao.	4.75/6.35/12.65/19.00
<b>Curator Shiraz/Pinotage Blend 2018 (VG)</b> AA Badenhorst, Swartland, SA. Exotic red & black fruit.	5.75/7.65/15.35/23.00
<b>Carménère 2019</b> Chateau los Boldos, Cachapoal Valley, Chile. Chocolate, plum & pepper.	6.25/8.35/16.65/25.00
<b>Prunus Dão Tinto 2016 (VG)</b> Prunus, Portugal. Ripe berry & chocolaty oak.	6.50/8.65/17.35/26.00
<b>Ventoux Rouge 2019</b> Famille Perrin, Southern Rhone, France. Fresh acidity with blackberries and violets.	27.00
<b>Alceo Tempranillo 2017</b> Familia Bastida, La Mancha, Spain. Bramble fruits with a lick of vanilla custard.	28.00
<b>Modello Corvina 2018 (VG)</b> Masi, Veneto, Italy. Fresh cherry flavours.	29.00
<b>Alphabetical Wine Company, 2016</b> Western Cape, SA. Cape take on a Bordeaux blend. Bright pure fruit.	32.00
<b>Pinot Noir 2017 (VG)</b> Miroglio, Thracian Valley, Bulgaria. Red fruit with crunchy freshness.	8.25/11.00/22.00/33.00
<b>Fitapretta Tinto 2017</b> Alentejo, Portugal. Mouth filling, warm and spicy.	35.00
<b>Xinomavro 2017</b> Thymiopoulos. Macedonia, Greece. Beguiling concentrated elegance.	38.00

## RED CLASSICS

	175ml/250ml/500ml/Bottle
<b>Merlot/Cabernet 2017</b> Grand Mayne, Duras, France. Ripe and soft fresh fruit.	5.75/7.65/15.35/23.00
<b>Vinho Regional Lisboa Tinto 2019</b> Evaristo, Lisbon, Portugal. Ripe cherries & blackberries with a hint of vanilla.	26.00
<b>Vieilles Vignes Corbières 2018 (VG)</b> Château de Fontarèche, Languedoc, France. Black fruit & fresh herbs.	27.00
<b>Mendoza Malbec 2016</b> Finca Flichman Misterio, Argentina. Violets, blackberries & sweet tannins.	7.00/9.35/18.65/28.00
<b>Willunga Shiraz/Viognier 2018 (VG)</b> McClaren Vale, South Australia. Plum, chocolate & cedar.	7.75/10.35/20.65/31.00
<b>Cote du Rhone 2018 (O)</b> Famille Perrin 'Nature', Southern Rhone, France. Red & black fruit with spice & pepper notes.	35.00
<b>Nebbiolo, Elvio Tintero 2018</b> Piemonte, Italy. A light colour, with fragrant rose and a hint of strawberry.	36.00
<b>Reserve Merlot/Cabernet 2017</b> Domaine du Grand Mayne, Duras, France. Deep & intense ripe black fruit.	39.00
<b>Rioja Reserva 2014 (VG)</b> Bodega Lan, Spain. Vanilla & spice.	41.00
<b>Chorey Les Beaune 2018 (VG)</b> Les Bons Ores, Domaine Maratray Dubreuil, France. Floral and elegant yet richly powerful	44.00
<b>Buro Seleccion Especial 2016</b> Bodegas Pascal, Ribero del Duero, Spain. Cherry & plums with spice & toffee hints.	45.00
<b>Valpolicella Ripasso Monte Santoccio 2016 (VG) (O)</b> Nicola Ferrari, Veneto, Italy. Intense fruit with sweet hints.	47.00
<b>B.I.G 2017 Cabernet Sauvignon</b> Western Cape, South Africa. Cherry and blueberry tartness.	52.00
<b>Pauillac 2014</b> Chateau Gaudin, Bordeaux, France. Ripe cassis & tobacco.	55.00

## DESSERT WINES

	100ml
<b>Late Harvest Gewurztraminer (VG)</b>	6.75
Montes, Valle de Curico, Chile.	
<b>Jurançon Moelleux</b>	6.75
Domaine Cauhape, France.	
	50ml
<b>NV Pedro Ximénez 'El Candado'</b>	4.50
Valdespino, Andalucia, Spain.	

## BRANDY

	25ml/50ml
<b>Hennessy VS</b>	3.90/7.80
Intense and fruity flavour.	
<b>Somerset Cider Brandy</b>	
A tasty tippie, lovingly grown and distilled by the Temperley family.	
<b>3 Year</b>	3.50/7.00
<b>5 Year</b>	3.80/7.60
<b>10 Year</b>	4.30/8.60

## LIQUEURS

	25ml/50ml
<b>Conker Cold Brew Coffee</b>	3.70/7.40
Earthy and enjoyably bitter, with touches of sweet vanilla and brown sugar.	
<b>Saliza Amaretto</b>	3.70/7.30
Made with crushed almonds, a delightful lightness and intense yet elegant marzipan flavours.	
<b>Cotswold Cream</b>	4.60
A wonderfully rich liqueur with notes of vanilla and butter-scotch.	
<b>Grand Marnier</b>	3.60/7.20
An orange-scented, Cognac-based spirit that packs a boozy punch.	

## PORT

	100ml
<b>Graham's Late Bottled Vintage</b>	5.85
<b>Grahams 6 Grapes Port</b>	5.85
<b>Grahams 10 Year Tawny Port</b>	6.60

## WHISKEY

	25ml/50ml
<b>Roe &amp; Co Irish Whiskey</b>	3.50/7.00
<b>Monkey Shoulder</b>	4.20/8.40
<b>Cotswolds Single Malt</b>	4.40/8.80
<b>Ardbeg 10 Year Old</b>	4.20/8.40
<b>Isle Jura 10 Year Old</b>	4.20/8.40
<b>Bulleit Bourbon Rye Whisky</b>	4.40/8.80
<b>Suntory Hibiki Harmony</b>	5.25/10.50
<b>Box Oak Cross</b>	5.25/10.50
<b>Compass Box Peat Monster</b>	5.75/11.50

## BOURBON

	25ml/50ml
<b>Woodford Reserve</b>	4.10/8.20
<b>Maker's Mark</b>	3.70/7.40