

— SOMETHING WHILE YOU DECIDE? —

Great with a drink and for sharing – ask our team about the perfect match for your drink

Little Nibbles

Marinated mixed olives	£3.50	Honey and mustard glazed chipolatas	£3.50
Freshly baked bread selection, Somerset butter, oil and balsamic	£3.50	Salt and pepper squid, saffron aioli	£4.00
Grazing board of mixed olives, baba ganoush, freshly baked bread and honey and mustard glazed chipolatas	£8.50	Baba ganoush, toasted flatbread	£3.50

Platters

Meat Platter **£16.50**

honey and mustard chipolatas, Serrano ham, chicken liver and brandy pate, marinated mixed olives, pickles, chutney and freshly baked bread

Meze Platter **£12.50**

baba ganoush, falafel, grilled field mushroom, marinated mixed olives, goat's cheese, sundried tomato, freshly baked bread and mixed baby leaves

Fish Platter **£17.00**

salt and pepper squid, smoked salmon, tempura prawns, homemade tartar sauce, marinated mixed olives and freshly baked bread

**Please note this is just a selection of our dishes.
If you wish to see the full menu just ask a member of the team.**

Allergen information: We really want you to enjoy your meal with us, if you would like any information about a dish, please ask and we will happily provide it.

WHITE WINE

	175ml	250ml	Bottle
Solander Chardonnay, Australia	£3.95	£5.50	£15.50
A light style Chardonnay, yet still has soft full fruit flavours and a touch of vanilla oak			
Food Match: battered fish, or Cajun spiced chicken burger			
Ca'di Ponti Grillo, Italy	£4.15	£5.80	£16.50
From the coastal zone at the western tip of Sicily. Full of ripe sun-dried citrus flavours, hints of honey and spice, with a nutty finish			
Food Match: our savoury nibbles or the Bull's Head super salad			
Concha y Toro Sauvignon Blanc, Chile	£4.40	£6.10	£17.40
Elegant and delicate aromas, with fruity and citrus notes. Fresh and balanced with good acidity			
Food Match: great with any of our hanging kebabs or the mezze platter			
La Delfina Pinot Grigio, Italy	£5.20	£7.30	£21.00
Typical Pinot Grigio characters of citrus fruits, zesty green apple and pear. Light, fresh and fragrant with just a hint of spice			
Food Match: the Thai vegetable green curry or fish platter			
Saint Marc Reserve Grenache Blanc, France	£5.70	£8.00	£23.00
Grown on the hottest and driest hills of the Languedoc. An exotic wine full of white peach and pineapple, with almond hints and floral aromas			
Food Match: the lemon and oregano chicken breast or the falafel burger			
Mirror Lake Sauvignon Blanc, Marlborough, New Zealand	£6.35	£8.90	£25.80
Tantalising aromas and flavours of gooseberry and passionfruit. Deliciously refreshing, with a clean flavour and a prolonged finish			
Food Match: the mezze platter or the flaked trout salad			

Also available in 125ml measures, please ask

WHITE WINE

Bottle

False Bay Wild Yeast Chenin Blanc, South Africa

£21.00

False Bay wines are crafted with food in mind. Fine mineral characters with gentle apple aromas, hints of honey and greengage and citrus lemon acidity on the finish

Food Match: perfect with spicy or savoury dishes - try the spicy harrisa burger

Hidden Gem

Domaine de Vedilhan Viognier, France

£23.00

Peach juice aromas and a lush viscous texture in the mouth. Beautiful palate that's rich and perfumed with flavours of pineapple and mango

Food Match: the oven baked cod or our house Caesar salad

Vega-Reina Single Vineyard Verdejo, Spain

£26.00

From the stunning Hacienda Zorita stable, a wine that's fruity and fresh with a smooth, creamy lemon mouth-feel

Food Match: perfect with the pork cutlet or any of our hanging kebabs

Hidden Gem

Chablis William Fevre, Burgundy, France

£35.00

William Fevre are one of the biggest land owners in Chablis, with prestigious vineyards that produce excellent wine. A refined mineral bouquet, with citrus and white-fleshed fruit

Food Match: the cheese board or fish platter

Sancerre Domaine Michel Girard, France

£36.00

A Sancerre with great depth of fruit, the lively aromas often found in Sauvignon have been skilfully restrained, allowing layers of green apples and lemons to show through

Food Match: the meat platter or the oven baked cod

RED WINE

	175ml	250ml	Bottle
Solander Shiraz, Australia	£3.95	£5.50	£15.50
Smooth and full bodied, with dark, delicious, berry fruit and a spicy warmth			
Food Match: the Bull's Head classic burger or Alden's of Oxford Cumberland sausages			
Ca'di Ponti Nero d'Avola, Italy	£4.15	£5.80	£16.50
A full-flavoured, spicy red with aromas of ripe plum and black cherry. Juicy red fruit flavours, with a hint of bitter chocolate			
Food Match: great with our tasty nibbles or the mezze platter			
Concha y Toro Merlot, Chile	£4.40	£6.10	£17.40
Blackberry aromas and rich, smoky flavours packed with plum and bramble fruit. A smooth and easy drinking wine			
Food Match: the pork fillet or mezze platter			
Saint Marc Reserve Cabernet Sauvignon, France	£5.70	£8.00	£23.00
From the heart of the Languedoc, comes this lovely wine bursting with black, lush fruits and silky, spicy warmth to finish			
Food Match: the meat platter or gammon steak			
Vistamar Sepia Reserve Malbec, Chile	£6.15	£8.65	£25.00
Bags of blueberry, blackberry and cherry flavours and aromas, with touches of vanilla and toffee			
Food Match: perfect with all our chargrilled steaks			
The Black Craft Shiraz, Australia	£6.40	£9.00	£26.00
Classic Barossa Shiraz with intense flavours of blackberry, dark chocolate and pepper. Not a hint of jam sweetness here, this is serious Shiraz for grown-ups!			
Food Match: Alden's of Oxford Cumberland sausages or steak			

Also available in 125ml measures, please ask

RED WINE

Bottle

Paternina Banda Azul Crianza Rioja, Spain

£22.00

Aged for 24 months in American oak, mature red berry flavours, especially raspberry, touches of vanilla oak and exotic spice, with a rich velvet finish

Food Match: the meat platter or chicken and chorizo pie

Côtes-du-Rhône Villages La Ruchette Doree, France

£23.00

Aromatic with bramble berry fruit and a touch of warm spice. This wine has great depth and silky smooth tannins - a popular easy drinking choice

Food Match: fabulous all-rounder - have fun and experiment!

Hidden Gem

Vistamar Sepia Reserve Pinot Noir, Chile

£26.00

Aromas of raspberries, cherries, caramel and chocolate. Fruity, with a soft velvety texture, toasty notes and a complex finish

Food Match: great red wine to try with fish

Marques de la Concordia Reserva Rioja, Spain

£32.00

Using only the very best grapes, a reserva showing complex aromas of ripe fruit and spice, with powerful dark fruit, coffee and rich chocolate flavours

Food Match: perfect with steak or the meat platter

Hidden Gem

Valpolicella Classico Superiore Ripasso, Nicole Fabiano, Italy

£35.00

Intense, elegant aromas and flavours of ripe cherry and black raspberry.

Light spice hints from the long ageing in oak barrels - dark, decadent and delicious!

Food Match: try with a selection of our moreish nibbles

ROSE WINE

	175ml	250ml	Bottle
Ancora Chiaretto Rose, Italy	£4.30	£6.00	£17.00
A delicate aromatic wine, made with one of Italy's great red grapes, the Barbera. Full of fresh berry and citrus fruit characters, light, crisp and tangy Food Match: the fish or mezze platter			
Burlesque White Zinfandel, California	£4.95	£6.90	£19.75
Strawberry ice cream and red berry jam flavours, give a rose that's sweet, yet still packs a punch Food Match: the Bull's Head super salad or smoked trout salad			
La Delfina Pinot Grigio Blush, Italy	£5.10	£7.15	£20.50
Summer fruit flavours on the palate, with a hint of spice and a touch of sweetness on the finish Food Match: the oven baked cod or lemon and oregano chicken breast			
Also available in 125ml measures, please ask			

CHAMPAGNE AND SPARKLING

Prosecco Romeo Spumante, Italy

Being a spumante prosecco, this is full and rich with flavours of apple, lemon and grapefruit

125ml £4.25 **Bottle** £23.50

Juliet Sparkling Rose, Italy

Enticing aromas of peach and blossom lead to a delightful sweet, fruity flavour. There's no such thing as a pink prosecco, but this is as close as it gets!

Bottle £23.50

J Lemoine Brut NV, France

From the fabulous Laurent-Perrier house, a champagne full of finesse and style, with lovely honey aromas

Bottle £43.00

Bollinger Speciale Cuvee NV, France

Matured for a minimum of 3 years, Bollinger is the quintessential of the House style. Elegant with a fine mousse and buttery biscuit aromas

Bottle £65.00

SPARKLING COCKTAILS

Chambord Royale Spumante prosecco and decadent Chambord black raspberry liqueur	£6.50
Sorrento Sparkle Spumante prosecco and citrusy Limoncello liqueur	£6.50
G&P Strawberry Spumante prosecco and beautiful Bloom Strawberry gin	£6.50
Bellini Spritz Spumante prosecco, Passoa passionfruit liqueur, passionfruit coulis and soda	£7.00
Aperol Spritz Spumante prosecco, Aperol aperitivo and soda	£7.00
Elderflower Spritz Spumante prosecco, St Germaine Elderflower liqueur, soda, fresh lime and mint	£7.50

Choose your gin style, all ours are a generous 50ml serve and accompanied by the perfect fresh garnish and our suggested premium tonic.

Or choose your premium Fever-Tree tonic, either; Mediterranean, Naturally Light, Indian, Sicilian Lemon, Elderflower or Aromatic

FLORAL - AROMATIC

Bloom Jasmine & Rose

with seasonal berries and mint

£8.50

Fever-Tree Premium Indian

Hendrick's

with cucumber

£8.30

Fever-Tree Elderflower

Whitley Neill

with orange

£8.30

Fever-Tree Premium Indian

Bloom

with seasonal berries

£8.30

Fever-Tree Elderflower

Brokers

with seasonal berries

£8.00

Fever-Tree Mediterranean

Bloom & Lemon Elderflower

with lemon

£8.30

Fever-Tree Naturally Light

CITRUS - FRUITY

Whitley Neill

Raspberry

with seasonal berries

£8.60

Fever-Tree Naturally Light

Tanqueray Flor de Sevilla

with orange

£8.50

Fever-Tree Mediterranean

Brockmans

with orange and seasonal berries

£8.50

Fever-Tree Sicilian Lemon

Bulldog

with lemon and seasonal berries

£8.50

Fever-Tree Mediterranean

Whitley Neill

Blood Orange

with orange

£8.60

Fever-Tree Naturally Light

Tanqueray No.10

with lemon

£8.80

Fever-Tree Sicilian Lemon

Bloom Strawberry

with seasonal berries

£8.30

Fever-Tree Mediterranean

SPICY - SAVOURY

Whitley Neill

Rhubarb & Ginger

with lemon

£8.60

Fever-Tree Naturally Light

Blackwoods Vintage

with thyme and orange

£8.20

Fever-Tree Sicilian Lemon

Bombay Sapphire

with lime

£8.00

Fever-Tree Mediterranean

Opihr

with orange

£8.20

Fever-Tree Aromatic

Thomas Dakin

with orange

£8.80

Fever-Tree Mediterranean

V O D K A

A selection of our favourite vodkas	50ml	25ml
Reyka Icelandic	£6.40	£3.90
Grey Goose	£7.00	£4.50
Smirnoff Black	£6.30	£3.80
Whitley Neill Blood Orange	£6.40	£3.90
Zubrowka Bison Grass	£6.30	£3.80
Chase	£6.70	£4.20

W H I S K Y (E Y)

A selection of malts and blends	50ml	25ml
Lagavulin 16yo Islay	£7.35	£4.85
Laphroaig 10yo Islay	£7.10	£4.60
Dalwhinnie 15yo Highlands	£7.10	£4.60
Balvenie Doublewood 12yo Speyside	£6.90	£4.40
Talisker 10yo Isle of Skye	£6.70	£4.20
Macallan Gold Speyside	£6.70	£4.20
Glenfiddich 12yo Highlands	£6.65	£4.15
Oban 14yo Highlands	£6.65	£4.15
Isle Of Jura 10yo Islands	£6.65	£4.15
Bunnahabhain 12yo Islay	£6.85	£4.35
Highland Park 12yo Islands	£6.85	£4.35
Bells	£5.80	£3.30
Jameson Irish	£5.80	£3.30

R U M

Our range has something for everyone	50ml	25ml
Kraken Black Spiced	£6.50	£4.00
Appleton Estate Signature Blend	£6.30	£3.80
Bacardi Carta Blanca	£6.10	£3.60
Captain Morgan Dark	£6.10	£3.60
Sailor Jerry Spiced	£6.50	£4.00
Dead Man's Fingers Coffee	£6.40	£3.90

AFTER DINNER DRINKS

Relax and unwind with one of our after dinner drinks.

Served neat or over ice

	50ml	25ml
Woodford Reserve bourbon	£6.90	£4.40
Hennessy XO cognac	£24.40	£12.20
Hennessy VS cognac	£6.40	£3.90
Disaronno	£6.20	£3.70
Drambuie	£6.40	£3.90
Grand Marnier	£6.40	£3.90
Frangelico hazelnut liqueur	£6.40	£3.90
Limoncello	£6.40	£3.90
Baileys (50ml)	£4.25	-
Chambord black raspberry liqueur	£6.40	£3.90
Cointreau	£6.40	£3.90
St Germaine Elderflower liqueur	£6.40	£3.90

PORT

Served with or without a slice of lemon

50ml

Taylor's LBV (Late Bottle Vintage)

£3.80

Cockburn's Fine Ruby port

£3.70

ALES AND BEERS

In addition we also have a range of core and seasonal ales brewed by Thwaites, along with local and guest ales. Just ask your server for this week's cask range

Draught

Birra Moretti lager 4.6%	£4.70
Warsteiner lager 4.8%	£4.30
Pravha pilsner 4%	£4.00
Carling lager 4.0%	£3.75
Guinness stout 4.1%	£4.30

Bottle

Brooklyn lager 35cl 5.2%	£4.80
Hop House 13 lager 33cl 5%	£4.10
Peroni Nastro Azzurro 33cl 5.1%	£4.00
Corona Extra 33cl 4.5%	£3.90
- served with a lime wedge	
Skinny Lager 33cl 4%	£3.80
- 89 cals, vegan, vegetarian, gluten free	
Warsteiner Fresh non-alcoholic	£3.10

CIDER

Draught

Aspall 5.5%	£4.50
Stowford Press 4.5%	£4.30

Bottle

Rekorderlig -	£4.70
Wild Berries 4%	
Strawberry & Lime 4%	
Pear 4.5%	

S O F T S

All served over ice with the perfect fresh garnish

Luscombes 270ml

Ginger Beer with lime	£2.95
Wild Elderflower Bubbly with lemon	£2.95
Sicilian Lemonade with lemon	£2.95
Raspberry Crush with seasonal berries	£2.95
St Clements Orange & Lemon with orange	£2.95

Frobishers Fusions 275ml

Orange & Passionfruit with orange	£2.50
Apple & Mango with lemon	£2.50

Fever-Tree Tonics 200ml

Premium Indian with lime	£2.10
Naturally Light with lime	£2.10
Mediterranean with lemon	£2.10
Sicilian Lemon with lemon	£2.10
Elderflower with orange	£2.10
Aromatic with lemon	£2.10

Appletiser 275ml with lime	£2.95
Coca Cola 330ml with lime	£2.20
Diet Coca Cola 330ml with lime	£2.00

Allergen information: if you would like any information about a drink, please ask and we will happily provide it