

..... 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	Lemon and coriander houmous, toasted flatbread	£3.50
Freshly baked bread selection, Somerset butter, oil and balsamic	£3.50	Grazing board of marinated mixed olives, lemon and coriander houmous, selection of breads and honey and mustard glazed chipolatas	£9.00
Honey and mustard glazed chipolatas	£3.50		
Salt and pepper squid, saffron aioli	£4.00		

Sharing Plates

Meat Plate **£16.50**

Honey and mustard chipolatas, Serrano ham, beef and smoked pork terrine, marinated mixed olives, pickles, chutney and freshly baked bread

Mezze Plate **£13.50**

Lemon and coriander houmous, vegetable spring roll, marinated mixed olives, goat's cheese, sundried tomato, freshly baked bread and mixed baby leaves

Fish Plate **£17.00**

Salt and pepper squid, smoked salmon, potted salmon, marinated anchovies, beer battered fish goujons, 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: buttermilk chicken burger or battered fish			
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: the meze platter or halloumi and vegetable skewer			
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 fish plate or Cajun sweet potato roulade			
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 falafel burger or the spatchcock chicken			
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 oven baked cod			

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, greengage and citrus lemon acidity on the finish

Food Match: perfect with spicy or savoury dishes - try the Cajun spiced chicken kebab

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: the halloumi skewer or Cajun spiced chicken kebab

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 plate

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 plate or 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 plate			
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 meat plate or the ham pie			
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: gammon steak or the Barnsley chop			
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 Barnsley chop or the meat plate

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: try with a selection of our moreish nibbles

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: the meat plate or spatchcock chicken

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 plate			
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 the Cajun spiced chicken kebab			
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 the meat plate			
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	£6.50
Spumante prosecco and decadent Chambord black raspberry liqueur	
Grand Orange Royale	£6.50
Spumante prosecco and zesty Grand Marnier orange flavour liqueur	
G&P	£6.50
Spumante prosecco, Tanqueray gin, fresh cucumber and mint	
Bakewell Berry Spritz	£7.00
Spumante prosecco, Bols Crème de Cassis and soda	
Aperol Spritz	£7.00
Spumante prosecco, Aperol aperitivo and soda	
Elderflower Spritz	£7.50
Spumante prosecco, St Germaine Elderflower liqueur, soda, fresh lime and mint	

Gin

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	-
Tia Maria	£6.40	£3.90
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 seasonal guest ales brewed by Thwaites, along with local and guest ales. Just ask your server for this weeks cask range

Thwaites Ales

Gold 4.1% golden in colour with a fruity and sweet aroma

Original 3.6% a clean dry tasting and refreshing session bitter

Amber 4.4% full-bodied easy drinking amber bitter

IPA 4.0% fresh with a zesty and citrus aroma

Mild 3.3% dark in colour with roasted aromas

Range can vary, so please ask your server for details

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 cal, vegan, vegetarian, gluten free	
Warsteiner Fresh non-alcoholic	£3.10

..... C i d e r

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%	

Softs

All served over ice with the perfect fresh garnish

Luscombes 270ml	£2.95	Frobishers Fusions 275ml	£2.50
Ginger Beer with lime		Orange & Passionfruit with orange	
Wild Elderflower Bubbly with lemon		Apple & Mango with lemon	
Sicilian Lemonade with lemon			
Raspberry Crush with seasonal berries		Fever-Tree Tonics 200ml	£2.10
St Clements Orange & Lemon with orange		Premium Indian with lime	
		Naturally Light with lime	
		Mediterranean with lemon	
Appletiser 275ml with lime	£2.95	Sicilian Lemon with lemon	
Coca Cola 330ml with lime	£2.20	Elderflower with orange	
Diet Coca Cola 330ml with lime	£2.00	Aromatic with lemon	

Hot Drinks

Tea

BREW TEA CO. TEAS

per pot **£2.60**

English Breakfast, Earl Grey, CO2 Decaffeinated, Moroccan Mint, Green, Fruit Punch

Coffee

Our freshly ground coffee is from 100% Brazilian Arabica beans from a unique yellow coffee cherry giving a velvety texture and light roasted, nutty flavour. It is also Rainforest Alliance certified to protect the people and environment where it is produced to ensure the future of the coffee industry.

Espresso	single £2.15 double £2.45	Latte	£3.05
Macchiato	£2.45	Mocha	£3.05
Americano	£2.85	Liqueur coffee	from £6.00
Cappuccino	£3.05	please ask for our selection	

If you would like decaffeinated coffee, please ask when you place your order

Chocolate

Hot chocolate	£3.05	Signature hot chocolate topped with whipped cream and chocolate shavings	£3.75
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Add a flavoured syrup to your coffee or hot chocolate **£0.60**

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