



CASTLEFIELD
MANCHESTER

FOOD & DRINK

FOOD MENU

Monday - Saturday
12 - 10pm

Sunday
12 - 9:30pm

Unless you are seated in our serviced table area, please place your order at the bar.

A discretionary 10% service charge will be added to groups of six or more dining in our serviced table area.

If you have any special dietary requirements please let us know before ordering. Full allergen information is available upon request.

BAR SNACKS

Marinated Boscaiola Olives (v)	£3	Wasabi Peas (v)	£3
Smokehouse Nuts (v)	£3	Salted Popcorn (v)	£1
Pork Scratchings	£2		

SANDWICHES 12 noon - 5pm

Steak & Onion	£9.50
Rump steak - with Worcestershire sauce, muscovado braised red onions, English mustard, Black Bomber cheese sauce and rocket on toasted ciabatta - wow!	
Halloumi Wrap (v)	£7
Crispy buttermilk halloumi with home-made tomato & sweet chilli sauce, mint yoghurt, onion ceviche and roasted red peppers.	
Chicken & Stuffing Sandwich	£7
Pan-fried chicken with macadamia nut stuffing and pancetta mayonnaise on ciabatta.	
Battered Fish	£7
With home-made tartare sauce and cos lettuce on a brioche bun.	
Grilled Cheese (v)	£6
Toasted bloomer with Garstang White, Grandma Singleton's Lancashire, mozzarella and date & apple chutney.	
With crispy pancetta.	+£1
Smoked Salmon and Mascarpone	£7
Beetroot cured salmon with a chive & lemon mascarpone and mini cornichons on a toasted croissant.	
Duck and Hoi Sin Wrap	£6.50
Warm confit duck, pickled shallot and carrots, shredded spring onions and hoi sin sauce with toasted sesame seeds.	

SHARING BOARDS

All served with soused baby vegetables, sourdough crisps and a date & apple chutney.

**THE LITTLE BOARD
(for 1 person)**

£8.50

Choose 2 meat, fish or cheese items and 1 salad.

**THE BIG BOARD
(for 2-3 people)**

£15

Choose 4 meat, fish or cheese items and 2 salads.

**THE MOTHERBOARD
(for 6-10 people)**

£40

Selection of Dukes favourites!

MEAT

1. **Potted Duck** - slow-cooked shredded duck, flavoured with juniper and star anise.
2. **San Daniele Prosciutto** - some of the best Italian cured ham around.
3. **Ardennes Pâté** - a medium coarse pork and liver pâté.
4. **Wild Mushroom & Stilton Pâté** - a chunky mushroom pâté with a Blue Monday cheese centre.

5. **Peppered Pastrami** - brined, slow-steamed beef, pressed with black pepper and coriander seeds.
6. **Roast Hand-carved Ham** - Cheshire pork, dry cured by hand, cooked in-house with a hard spiced glaze.
7. **Hand-raised Pork Pie** - made by Wright's of Crewe, they only use superior hand-raised pork for their pies.
8. **Pulled Chicken** - with chilli and coriander.

CHEESE

9. **Yellisons Goats' Cheese (v)** - a super creamy soft goats' cheese from Sire Bank Farm, West Yorkshire, producing small, high quality yields, served rolled in black poppy seeds.
10. **Blue Monday (v)** - a superb blue cheese created by Alex James from Blur. Hand-made in Thirsk in Yorkshire, this creamy gorgonzola style blue is named after Alex's favourite New Order song!
11. **Garstang White (v)** - the only white mould-ripened cheese to be made in Lancashire. Made with milk from Jersey cows, this is a rich and creamy "brie" type cheese.
12. **Grandma Singleton's Lancashire (v)** - an intensely strong, tangy flavour from the first taste with a smooth, buttery texture. This cheese is matured for up to a year. Lancashire cheese doesn't come any stronger than this!

13. **Cambozola Grand Noir (v)** - a creamy blue cheese from Bavaria. Each wheel is dipped by hand in black wax to protect the cheese as it ripens. This allows the cheese to develop a silky and creamy texture, unique among blue cheeses.
14. **Black Bomber Cheddar (v)** - made in Snowdonia from pasteurised cows' milk this cheddar has an extra-strong flavour and creamy smooth texture.
15. **Oak-smoked Cheddar (v)** - this cheese is matured in Longridge Farm near Preston, then sent to Sandham's Smokehouse, Garstang for smoking over oak shavings. Robustly tangy with a subtle smokiness, a perfect marriage of flavours and a smooth creamy texture.
16. **Potted Cream Cheese & Wild Garlic (v)** - With parmesan, dill and chives.

FISH

17. **Crab, Lemon & Mascarpone Pâté** - with wholegrain mustard and tarragon
18. **King Prawns** - with sriracha crème fraîche.
19. **Beetroot Cured Salmon** - Severn & Wye smoked salmon, steeped in beetroot, dill and black pepper.

SALAD

20. **Avocado, Tomato & Chilli**
21. **Horseradish & Potato**
22. **Heritage Tomato & Red Onion**
23. **Waldorf Coleslaw**
24. **Rocket, Parmesan & Pine Nut**

SMALL PLATES

Crispy Szechuan Beef £5.50

With an oriental salad and sesame seeds.

Peanut and Sesame Duck Satay £7

With crispy rice rolls, pickled vegetables and toasted sesame seeds.

Tomato & Basil Bruschetta £4.50

Toasted sourdough bread topped with heritage tomatoes, kalamata olives, fresh buffalo mozzarella and walnut pesto.

Wild Mushroom, Port & Stilton Pâté (v) £5

A chunky mushroom pâté with a Cropwell Bishop centre, sourdough crisps and sticky pomegranate molasses.

Crispy Buttermilk Halloumi (v) £5

With an avocado, tomato and red onion salsa and paprika-spiced tortillas.

Sesame Soy Chicken Wings £5.50/£11.50

With spring onion, chilli and ginger.

Smoked Haddock Chowder £6

With pancetta, sweetcorn, potatoes a soft boiled egg and toasted sourdough.

ROCK OYSTERS

With shallot vinegar and Tabasco

Three oysters	£8
Six oysters	£15
Nine oysters	£22
Twelve oysters	£29

Potted Duck £5.50

Slow-cooked shredded duck, flavoured with juniper and star anise. Served with sourdough crisps and a date & apple chutney.

Pulled Chicken Tostadas £5

Pulled chilli & coriander chicken on home-made crispy tortillas with skinny coleslaw.

Fondue Fries £4

Skinny fries with Sunday gravy, a dollop of caramelised onion and Black Bomber cheese sauce.

Dynamite Prawns £7

Tempura king prawns with sriracha and lemon aioli.

PIZZA & FLATBREADS

Buffalo Mozzarella & Tomato Pizza (v) £8

With fresh basil and sun blushed tomatoes.

Spicy Sausage Pizza £11

With 'nduja sausage, pepperoni, red & yellow peppers, coriander, red onion and sour cream.

Artichoke and Wild Mushroom Pizza (v) £10

With garlic butter, porcini mushrooms and roasted shallots, finished with watercress and rosemary (no tomato).

Pulled Chilli Chicken Pizza £11

With sticky plum sauce, fresh coriander and spring onion.

Blue Cheese & Parma Ham Pizza £11

Cropwell Bishop blue stilton with parma ham and red onion finished with rocket.

King Prawn & Sesame Flatbread £12.50

Pan-fried king prawns and toasted peanuts on a warm flatbread, with an oriental salad, sweet mirin dressing, lime crème fraîche and sweet chilli dipping sauces.

Marinated Lamb & Chilli Flatbread £12.50

With mint yogurt, pomegranate and honey.

SALADS

Tiger Prawn and Spicy Chipotle £13

Grilled tiger prawns with avocado salsa, black bean falafel, pepperdew peppers and spicy mayonnaise.

Chicken Caesar £12

With cos lettuce, crispy pancetta, heritage tomatoes and parmesan crisps.

Goats' Cheese Fritter (v) £10

Yellison farm goats' cheese fritter with toasted seeds and a salad of balsamic baby beetroot, roasted butternut squash, red onion, mixed leaves and pine nuts with a raspberry vinaigrette.

Aromatic Lamb and Halloumi £13

Cumin & thyme-rubbed lamb skewers with crispy buttermilk halloumi, roasted red peppers, courgettes, mixed leaves, mint yoghurt and pumpkin seeds.

MAINS

Sweet and Sticky Pork Ribs **£15.50**

Oven baked pork ribs in a home made barbecue sauce with skinny fries and Waldorf coleslaw.

Pan-fried Sea Bass **£15.50**

With an avocado, tomato & chilli salsa and herb salted sweet potato fries.

Proper Cheeseburger **£9.50**

Hand-pressed, flat iron beef burger with Black Bomber cheddar, pickles and lashings of burger sauce, served with Waldorf coleslaw and your choice of fries.

Moules Frites **£12**

Steamed Scottish mussels in a white wine, garlic and cream sauce with herb salted thin cut chips and sourdough bread.

Lancashire Cheese & Onion Pie (v) **£12**

Made with award-winning Grandma Singleton's Lancashire cheese, and served with a cheese & chive sauce, chunky chips and house salad.

Chicken & Coconut Noodle Bowl **£11.50**

Miso marinated chicken breast with black sesame seeds, vermicelli noodles, baby corn, wild mushrooms, pak choi, spring onions, fresh coriander in a coconut and lime broth with crispy rice rolls.

Cider-battered Cod **£12**

With chunky chips, proper mushy peas and home-made tartare sauce. If you'd like bread & butter or gravy, just ask.

Spiced Lamb Kofta **£12**

Rolled in honey and pistachios, with a tomato and sweet paprika sauce, wild & jasmine rice, feta salad and mint yogurt.

FROM the CHARGRILL

All our beef comes from grass fed Lancashire cattle direct from the farm. They are dry hung on the bone to ensure exceptional flavour.

CHOOSE YOUR STEAK

8-ounce Sirloin **£18**

A juicy, full flavour steak with a firm texture, recommended medium-rare.

10-ounce Rib-eye **£20**

Well marbled and intensely flavoured, recommended medium.

7-ounce Fillet **£24.50**

The most tender steak, a premium cut, recommended rare.

Welsh Lamb Rump **£17**

Tomahawk Pork Chop **£12**

With cider gravy and a mini toffee apple.

CHOOSE ANY SIDE

Choose a side from the selection on the right.

CHOOSE YOUR SAUCE

Peppercorn sauce.

Lancashire cheese & English mustard sauce.

Red wine, mushroom & pancetta gravy.

Cider gravy.

Walnut pesto.

SIDES

Chips (v) **£3**

Sweet potato, chunky, or skinny.

Spring Onion Mash (v) **£3**

Horseradish Potato Salad (v) **£2.50**

With chives and red onion.

French Beans (v) **£3.50**

With shallot & mint butter.

Roast Butternut Squash (v) **£3.50**

With garlic & chilli.

Steamed Tenderstem Broccoli (v) **£3.50**

Heritage Tomato & Red Onion Salad (v) **£3.50**

With basil, garlic and thyme.

Rocket & Parmesan Salad **£3.50**

With red onion and pine nuts.

Avocado, Tomato & Chilli Salad (v) **£3.50**

With red onion, lime and coriander.

SUNDAY ROASTS

Available every Sunday from 12pm.

All served with mashed potatoes, roast potatoes, carraway carrots, creamed spring greens, French beans and gravy.

Roast Rump of Beef £13.50

With home-made Yorkshire puddings.

Slow Roast Pork £12.50

With crispy crackling.

Roast Chicken Breast £12.50

With macadamia nut stuffing.

Lancashire Cheese & Onion Pie (v) £12

With cheese & chive sauce.

ROASTS to SHARE

Whole Roast Chicken for 2 people
Per person £14

With macadamia nut stuffing.

30-ounce Tomahawk Steak for 2 people
Per person £30

With home-made Yorkshire puddings.

KIDS MENU

LITTLE ONES

Poached Eggs & Soldiers

Pulled Chicken Risotto

Cheesy Tomato Pasta Twirls

All £5

PIZZAS

Mozzarella And Tomato Pizza

With thin cut chips.

Ham And Mushroom Pizza

With thin cut chips.

All £7

BIGGER ONES

Mini Burger

With thin cut chips and coleslaw.

Grilled Chicken Breast

With mash potato, French beans and gravy.

Fish & Chips

Lightly battered fresh cod fingers with chunky chips and mushy peas.

Kids Ploughmans

Mini pork pie, slice of cheddar cheese, baby carrots and cucumber.

Little Beef Dinner

With Yorkshire pudding, mash potato, roast potatoes, french beans and gravy. (Available every Sunday.)

All £7

AFTERS

Ice Cream Sundae

Raspberry ripple ice cream with chocolate brownie and squirty cream.

Banana and Strawberry Skewers

With chocolate dipping sauce.

Waffle and Warm Chocolate Sauce

With mini marshmallows.

All £2.50

AFTER DINNER

DESSERTS

Chocolate Volcano £6

Warm chocolate pudding with a gooey chocolate fondant centre served with Longridge Farm's honeycomb ice cream.

Sticky Toffee Pudding £6

With butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream.

Ice Cream Sundae £6

Longridge Farm's vanilla and chocolate ice cream with brownie bites, berry compote, chocolate sauce, fresh berries, toasted nuts and squirty cream.

HOT DRINKS

Tea £2.50

Traditional English, Earl Grey, green, camomile, peppermint, fruit teas.

Filter £2.25

Espresso £2.25

Double Espresso £2.50

Cappuccino £2.50

Flat White £2.50

Macchiato £2.50

Cafe Latte £2.75

HOT CHOCOLATE

The Works £3.10

Chocolate and steamed milk with mini marshmallows and cream.

After Eight £4.10

With crème de menthe and Baileys.

Vanilla Iced Chocolate £3.25

Chocolate and vanilla syrup shaken over ice with chilled milk.

Lemon Tart £6

With rhubarb compôte, Cornish clotted cream and summer fruit coulis.

Waffle Mess £6

With chocolate sauce, toffee sauce, salted caramel brownie, mini marshmallows, vanilla ice cream and squirty cream.

Salted Caramel Brownie Bites £3.50

Little chocolate brownies with salted caramel sauce and strawberries.

LIQUEUR COFFEE

Strong, Sweet Coffee Finished With Fresh Cream £4.50

Jameson whiskey, Baileys, Tia Maria, Amaretto or brandy.

LATTE

Vanilla Latte £3.25

Espresso, steamed milk and vanilla flavour syrup.

Chocolate Orange Latte £4.75

Espresso and steamed milk laced with baileys and cointreau.

Baileys Latte £4.75

Espresso, steamed milk and baileys cream liqueur.

ADD A WARM MINI
ECCLES CAKE TO YOUR
COFFEE

DESSERT COCKTAILS

Espresso Martini £8

Vodka, Kahlua and vanilla syrup are mixed with espresso to create this intense, late night pick-me-up!

Salted Caramel Martini £8

A combination of rum, caramel and salt shaken together to create a rich and creamy delight topped with crumbled amaretti biscuits. Perfect for an after dinner treat.

Tiramisu Martini £8

Amaretto and Baileys with a strong shot of coffee shaken with double cream and garnished with grated chocolate.

DRINKS MENU

COCKTAILS

Porn Star Martini **£8.50**
Vanilla vodka, pineapple juice and passion fruit liqueur served with a chilled shot of Prosecco.

Gin Zombie **£9**
Bombay Sapphire, Hayman's sloe gin, Hoxton gin and pineapple juice. Not for the faint hearted.

Espresso Martini **£8**
Vodka, kahlua and vanilla syrup are mixed with espresso to create this intense pick-me-up!

Passion Fruit Mojito **£8.50**
Everyone's favourite summer cocktail with an added passion fruit punch.

Aperol Spritz **£8**
3 parts Prosecco, 2 parts Aperol, 1 part soda. A simple Italian classic.

Daiquiri No. 2 **£9**
The ultimate strawberry daiquiri.

SELECTED COCKTAILS £5.50
5-7PM MONDAY - THURSDAY

Mazuma **£7.50**
A long, fruity, summer punch - with plenty of rum!

French Fancy **£7.50**
Vanilla vodka sweetened with pineapple, strawberry and almond - one for the girls!

Floral Bellini **£8.50**
A sophisticated rose and lavender sparkling cocktail.

SHARERS

Pimms Blackberry Sundowner **£7.50 / £22**
Perfect for enjoying as the sun goes down, this long and refreshing drink combines dark fruit and fragrant elderflower with apples, oranges and lemons

The Big Chief **£22**
The ultimate cocktail sharer. Plenty for two or three people to share... Finlandia vodka, blackberry liqueur, vanilla and raspberries all topped with Prosecco.

GIN & TONIC

Ophir Gin **£6.20**
Exotic oriental spiced gin.
TONIC
Fentimans herbal tonic.
SERVE
Juniper and sliced orange.

Star of Bombay **£8.10**
Quintessentially reined gin, slow distilled in single batches.
TONIC
Fentimans mediterranean orange tonic.
SERVE
Sliced lemon and lime.

Larios Rosé Pink Gin **£8.50**
Pink gin with aromas of citrus and fresh strawberries.
MIXER
St Germaine, apple juice and soda.
SERVE
Sliced orange.

Hoxton Gin **£7**
Coconut and grapefruit infused gin.
TONIC
Fentimans pink grapefruit tonic.
SERVE
Sliced pink grapefruit.

Brockmans Gin **£7**
Intensely smooth, infused with exquisite botanicals from all over the world.
TONIC
Fentimans tonic.
SERVE
Blueberries and sliced lemon.

DRAUGHT BEER

San Miguel Lager 5%	£4.60
Carlsberg Lager 3.8%	£4.10
Peroni Lager 5.1%	£5.40
Bootleg American Pale Ale 4.5%	£4.80
Albert's Brew	£4.10
Our bespoke, locally brewed beer. Please ask at the bar for more details.	
Guinness 4.1%	£5.20
Kona Big Wave Golden Ale 4.4%	£6
Locally Sourced Real Ales	from £4
All our ales are specially selected from local suppliers, please ask your server for more information.	

CIDER

Somersby Cider 4.8%	draught pint £4.10
Old Mout 4.0%	draught pint £4.90
Berries and cherries.	
Magners 4.5%	500ml £4.90
A blend of 17 varieties of apples creates the unique, distinctive and refreshing taste.	
Rekorderlig 4.5%	500ml £5.60
Strawberry & Lime	
Old Mout 4%	500ml £5.50
Passion Fruit & Apple / Kiwi & Lime	
Curious Apple Cider 5.2%	330ml £4.90
This is 100% pure Kent apple juice, gently carbonated and extremely refreshing.	

BOTTLES & CANS

AMERICAN PALE ALE

Einstök Pale Ale 5.6%	£6.50
Wheat malt, pilsner malt, oats, Bavarian noble hops spiced with coriander and orange peel.	
Cali American Pale Ale 5.6%	£5.60
Don't let the juicy, tropical fruit flavours fool you, this is a rough and ready West Coast style APA.	
Beaver Town Gamma Ray 5%	£5.90
An American Pale Ale rammed with juicy malts and huge tropical aromas of mango and grapefruit.	

WHEAT BEER

Paulaner 4.9%	£4.40
A soft taste, light and slightly sweet with subtle citrus notes.	

BELGIAN BEER

Lefte Blonde 6.6%	£4.90
A pale abbey beer with a sunny, golden colour, a smooth and full bodied taste.	

LAGER

Modelo Especial 4.4%	£4.40
Imported from Mexico, this rich, full-flavored pilsner beer has a well-balanced taste with a light hops character and crisp finish.	
Bootleg Spin Doctor 4.8%	£5.10
'Indie lager' from Chorlton with a clean taste and glorious aromas of summer Australian hops. A refreshingly different spin on lager.	
Brooklyn 5.2%	£5.20
Hoppy craft lager with citrus and floral hints - smooth and refreshing.	
Heineken 5%	£3.90
A mildly bitter taste, fresh, fruity aroma, bright colour and exceptional clarity are obtained using the purest water, hops and barley malt.	
Budweiser 4.8%	£4.00
Brewed with the best barley malt and a blend of premium hops, the "King of Beers" is medium-bodied, flavourful and crisp.	
Pilsner Urquell 4.4%	£4.70
Traditional Pilsner style lager with depth and an aromatic, hoppy backbone.	

Peroni 5.1% **£4.40**
Brewed using the creativity and flair of Italians; which produces its uniquely crisp and refreshing taste.

Peroni Gluten Free 5.2% **£4.40**
Offers a delicate balance of bitterness and citrus aromatic notes with a surprisingly quick & dry finish.

Estrella Damm 4.6% **£4.40**
Clear yellow with a cream white head and a sweet taste, with corn syrup & fruity notes.

Sol 4.5% **£4.00**
Brewed in Mexico since 1899; a light golden lager that has an approachable, smooth and refreshing taste.

Beck's 4.8% **250ml £3.30**
Germany's No 1 export beer. An international premium pilsner with a full-bodied taste, fresh hoppy bouquet, golden colour and rich head.

IPA

Brewdog Punk 5.6% **£5.50**
Full-on and full-flavoured. New world hops create an explosion of tropical fruit and an all-out riot of grapefruit and pineapple with a spiky bitter finish.

Goose Island 5.9% **£5.30**
Highly hopped to preserve their distinct taste. The result is a fruity aroma, set off by a dry malt middle, and long hop finish.

Curious Brew 5.9% **£5.10**
Brewed using the finest malt and complementary hops resulting in a balanced and distinctive beer.

Kona Hania 4.5% **£5.40**
Brewed with passion fruit and guava for a big tropical fruit hit, layered over the hops. The perfect beer to see those long summer evenings through.

Lagunitas 6.2% **£5.80**
Made with 43 different hops and 65 malts, to create an easy drinking IPA with a hoppy-sweet finish.

Urban Fox Red Ale 4.4% **£4**
Red 'rye PA' cunningly brewed in Manchester, packed with crisp hops. Crafty, charismatic and doggedly drinkable.

WHITE WINE

DRY & CRISP

Viura, Castillo De Piedra £17.50
Spain 175ml £4.50 / 250ml £6

Hints of white flowers and tropical fruit on the nose and a crisp, yet delicate finish make this an easy-drinking treat!

Pinot Grigio, Lyric £19
Chile 175ml £4.90 / 250ml £6.50

A really characterful Pinot Grigio, with tempting apricot, peach and melon fruit.

Sauvignon Blanc, Cloud Factory £24
New Zealand 175ml £6.15 / 250ml £8.15

Alive with aromas of stone-fruit and minerals with flavours of guava and lime. Perfumed, fresh and elegant.

Gavi 'La Lancelotta', Piemonte Italy £24
Gorgeous and refined with notes of perfumed green apples, grapefruit and sweet spices.

Furmint, Kardos Hungary £26

The discovery of the year... fabulous furmint from the famous Tokaj region 'was' Hungary's best kept secret until now. Fresh, dry and super tasty.

Chablis, Domaine De La Motte France £32

Ripe lemon, crisp and steely just as you'd expect from a great Chablis.

Pinot Gris, Sharpham Estate England £38

An English gem bursting with tangy citrus flavours. Perfect to enjoy on its own or with fish and shellfish

Sauvignon Blanc, Cloudy Bay £58
New Zealand

Crisp and intensely fruity, this Sauvignon Blanc is a New Zealand star. This single wine did more to secure New Zealand's reputation as an international heavyweight than any other. Elegant, crisp, perfect and still a head-turner.

FRUITY & AROMATIC

Vermentino Colombard,
Les Vignerons £22
France 175ml £5.65 / 250ml £7.50

This medium wine is light and youthful with bold aromas of apple and banana and just a hint of sweetness.

Picpoul De Pinet, Duc De Morny £22.50
France

Exuberantly fresh with a powerful fruity bouquet of citrus and exotic fruit. Long-lasting and intense.

Grenache Blanc Terret,
Bourret, Ville Marin France £23

From sun-kissed vineyards on French coast, this dry and fruity white is a perfect match to the oysters from the bay it overlooks.

Albariño, Vila Nova Portugal £24.50

An exceptional Portuguese Alvarinho that rivals Spain's finest. Bright, zesty and in our opinion superb value.

RICH & CREAMY

Chenin Blanc,
Cullinan View South Africa £19

Deliciously fresh and creamy with peachy fruit character. a classic South African style.

Chardonnay, The Listening Station £23.50
Australia 175ml £6 / 250ml £8

Grapefruit, lime and hints of spice on the nose, white peach and zesty lemon lead to a long tasty finish. (Unoaked)

Chardonnay Pinot Gris,
Dixie Hungary £30

Named after winery owner Nimrod Kovacs love of jazz, this upbeat fusion hits rich smoky notes.

Natural Savatiano,
Papagiannakos Greece £35

Organically farmed, wild yeast, no added sulphur and unfiltered, this is a unique, fantastic food friendly natural wine. once decanted, you'll appreciate how natural this wine is with it's "floaty crystals".

RED WINE

SOFT & JUICY

Tempranillo, El Velero £17.50
Spain 175ml £4.50 / 250ml £6

Cherry-red tempranillo that shows trawberry and fruits of the forest.

Merlot, Les Oliviers £21.50
France 175ml £5.50 / 250ml £7.35

Brightly perfumed fruit, with just a hint of wild lavender and intense flavours of ripe red berries.

Cabernet Sauvignon, £23.50
Montevista Chile 175ml £6 / 250ml £8

Expressive cabernet crammed full of varietal character and finesse.

Valpolicella Classico Ripasso,
Capitel Della Crosara Italy £32

Aromas of almonds, black fruits, chocolate and cinnamon lead to an array of cherry, spices and vanilla on the palate.

SMOOTH & FRUITY

Rioja, Vega Piedra £23
Spain 175ml £5.90 / 250ml £7.85

A great joven rioja. bright bramble fruit and seasoned with a sprinkle of spice.

Pinot Noir Gran Reserva, £25.50
Novas Chile

Bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. Bursts of fruits layered with earthiness.

Malbec, £30

Chateau Pinerai Cahors France

Although popularised in argentina this hearty red, crafted by the Burc sisters, comes from Malbec's spiritual home in South West France.

Rioja Gran Reserva, Ontañón Spain £45

Beautifully developed with dark fruit, herbal aromas and toasty oak notes. The finish is long and persistent, with the purity of fruit conveying real elegance.

ALL WINES SERVED IN 175ML OR 250ML MEASURES UNLESS OTHERWISE STATED.
125ML MEASURES ALSO AVAILABLE. ALL VINTAGES MAY VARY.

CHUNKY & INTENSE

Shiraz, Soldier's Block £21.50
Australia 175ml £5.50 / 250ml £7.35

Medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. Soft, silky and elegant.

Barbera d'Asti Superiore, Crocera Italy £25
Fantastically versatile, great on it's own or with grilled meats, finely perfumed, dark, silky and smooth from North West Italy.

Portillo Malbec, Mendoza £27
Argentina 175ml £6.90 / 250ml £9.15

Ruby red wine displaying a fresh and fruity nose, enhanced by hints of plum, black berries and a touch of vanilla. fresh fruit flavours supported by sweet and round tanins.

Domaine Des Tourelles Lebanon £30
Superb award winning red from Lebanon's oldest winery in the famed Bekaa Valley, satisfyingly fruity and oozing personality.

Amarone Della Valpolicella, Prà Italy £78
An Amarone of unusual grace and purity from the celebrated Graziano Prà - a sublime wine.

ROSÉ WINE

PINK & DELICIOUS

White Zinfandel, Jack & Gina £19
USA 175ml £4.90 / 250ml £6.50

A soft and juicy rosé full of summer berry fruits and plenty of lively acidity.

Pinot Grigio Rosé, Mirabello £19.50
Italy 175ml £5 / 250ml £6.65

Strawberry and bramble aromas lead on to delicate juicy, red berry characters on the palate with a slight creaminess and a crisp dry finish.

Pinot Noir Rosé, Lieux Perdus France £25

Lieux perdus translates to "lost places". Sit back and get lost in this light pink full of red fruit flavours.

ALCOHOL FREE

WHITE WINE

Natureo Muscat, Torres Spain £20
Green apples, peaches and citrus, bright and refreshing finish - very sophisticated flavours and 0.0% ABV.

RED WINE

Natureo Syrah, Torres Spain £20
Shows lovely, lively hedgerow fruit on a well balanced and juicy palate and 0.0% ABV.

ROSÉ WINE

Natureo Rosado, Torres Spain £20
Fresh and light, with ripe red and black fruit flavours and 0.0% ABV.

SPARKLING WINE

CODORNÍU ZERO Spain £17.50
An alcohol free sparkling wine showing fresh sweet tropical fruit, apple and citrus flavours.

SPARKLING WINE

Lambrusco, Cantina Di Soliera Italy £25

This off-dry sparkling red from Italy's gastronomic heartland delivers lashings of juicy cherry flavours. great to drink on its own but perfect with sausages, charcuterie or spicy dishes. at only 8%, a second bottle beckons.

Prosecco, Vignana Italy £26
125ml £4.85

Stylish, sophisticated Italian fizz, sourced from some of the best vineyards in the region; light and elegant with a lovely fresh aroma of pears.

Sparkling Rosé, Vignana Italy £29
125ml £5.35

A fine and elegant fizz made with Prosecco's Glera grapes and a dash of Brachetto

CHAMPAGNE

Louis Dornier et Fils Brut France £53
125ml £9.35

A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.

Louis Dornier et Fils Brut Rosé France £58
Delicious summer-berry fruit aromas with citrus undertones and a fresh lingering finish.

Laurent Perrier La Cuvée Brut France £65

Delicate on the nose with aromas of citrus fruits, underpinned by hints of honeysuckle with notes of white peach and richer citrus flavours.

Veuve Clicquot Yellow Label, France £72

A rather famous champagne for all the right reasons – a richer more flavoursome fizz with layers of baked apple fruit and a nice touch of cream on the finish.

Laurent Perrier Rosé France £95
Delicately blue pink rosé, thanks to a brief encounter with the grape skins – flowery, fragrant and dry. this rosé is rich and complex with a soft fruit flavour.

Dom Pérignon, Champagne France £200
A big, rich treat of a wine – layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience.

CHAMPAGNE FRIDAYS

HALF PRICE BOTTLES OF
LOUIS DORNIER BRUT
& ROSÉ CHAMPAGNE

All Day, Every Friday

VIRGIN COCKTAILS

Raspberry Nojito **£5**

Raspberry and mint shaken with apple juice, with an added splash of soda.

English Fizz **£4.50**

A quintessentially British mix of strawberries, cucumber and elderflower topped with soda.

Tropical Crush **£5**

A virgin pornstar with passionfruit, pineapple and orange topped with half a passionfruit.

Refresher **£4.50**

Orange and apple juice shaken with raspberries and lime.

SOFT DRINKS

Frobishers Fusion **£2.90**

Apple & Mango / Apple & Raspberry / Orange & Passionfruit.

Fentimans Mixers **125ml £2.20**

Tonic Water / Slimline Tonic Water / Ginger Ale / Pink Grapefruit Tonic Water / Bitter Lemon.

Fentimans Botanically Brewed **275ml £4.10**

Ginger Beer / Dandelion & Burdock / Rose Lemonade.

Mineral Water **330ml £1.95 / 750ml £3.10**

Sparkling / Still

Bottled Coke **£2.95**

Bottled Diet Coke **£2.50**

Red Bull **£3.70**

Red Bull Sugar-Free **£3.50**

Appletiser **£2.70**

