

COCKTAILS

£7

Bloody Mary *Vodka, Big Tom, Tabasco, lemon, Worcestershire sauce, salt & pepper*

Twinkie *Absolut citron, elderflower, Prosecco*

Bellini *Peach Schnapps, peach nectar, Prosecco*

Espresso Martini *Vodka, Kahlua, double espresso*

Margarita *Tequila, Cointreau, Agave, lime, salt*

Dark & Stormy *Dark rum, ginger beer, lime*

Cosmopolitan *Absolut citron, triple sec, cranberry, lime*

Aperol Spritz *Aperol, Prosecco, orange, soda*

Hegderow Sling *Gin, sloe gin, lemon, Crème de Mure*

£8

Maple Whisky Sour *Bulleit Bourbon, maple syrup, lemon*

Pina Hydrator *Bacardi, coconut rum, pineapple, lime, coconut cream*

Negroni *6 O'Clock gin, Martini Rosso, Campari, orange*

Passion Martini *Stolichnaya, passoa, pineapple, Prosecco*

Manhattan *Bulleit Rye, Martini Rosso, Angostura bitters, orange bitters*

Cocktail of the Month *ask our servers, or look at our blackboards*

LIQUEURS

50ml

Disaronno Amaretto

£5

Drambuie

£5

Frangelico

£5

Bailey's

£5

Limoncello

£5

Cognac

£6

Grappa

£6

Brandy VSOP

£6

Armagnac

£6

BEERS

DRAUGHT

£4.50

Estrella Damm	4.6%	<i>pint</i>
Butcombe Goram IPA	5%	<i>pint</i>
Ashton Press Cider	4.8%	<i>pint</i>

BOTTLED

Wiper & True £4.50
Kaleidoscope (can) 4.2% 44cl

Bristol Beer Factory £4.50
Milk Stout 4.5% 50cl
Independence 4.6% 50cl
Fortitude 4.5% 50cl

Nastro Azzuro Peroni £4
5.1% 33cl

Erdinger Alcohol Free £3.50
0% 50cl

SPIRITS

Double measures available.

Add Fever Tree Tonic for £2

Gin 25ml
6 O'Clock *Bristol* £4
Psychopomp *Bristol* £4
Pinkster *Cambridge* £4
Tanqueray *London* £4
Hendricks *Ayrshire, Scotland* £4
Bombay Sapphire *Hampshire* £4

Vodka
Stolichnaya *Russia/Latvia* £4
Absolut Blue *Sweden* £4
Grey Goose *France* £5.50

Whiskey, Whisky, Bourbon, Rye
Jameson's *Cork* £4
Laphroaig *Single Malt Scotch* £4.50
Ardbeg 10 *Single Malt Scotch, peat smoked* £4.50
Nikka *Single Malt, Japan* £6
Bulleit Bourbon *Kentucky, USA* £4.50
Bulleit Rye *Kentucky, USA* £4.50
Balvenie Doublewood, *Single Malt Scotch* £6

Rum
Kraken *New Jersey, USA* £4
Goslings St. George's, *Bermuda* £4
Sailor Jerry Spiced *Virgin Islands, USA* £4

Tequila
José Cuervo Gold £4
Café Patron £4

WHITE WINE

Please note all wines sold by the glass are available in the following volume – 125ml, 175ml & 250ml
(Vintages may vary subject to availability)

	175ml	250ml	750ml
Bergerie de la Bastide Languedoc France 2018 <i>Crisp, dry with floral notes. Grenache Blanc, Sauvignon Blanc, Ugni Blanc (Vg)(Org)</i>	5.00	6.50	18.50
Chardonnay, Henri Nordic Languedoc France 2015 <i>Lush white fruit & orange blossom, full bodied with plenty of mouth feel (Vg)</i>	6.00	7.50	22.00
Madregale Bianco, Abruzzo Italy 2017 <i>Light dry Italian white. Clean and fresh. Trebbiano & Chardonnay (Vg)</i>	5.50	7.00	20.00
Sauvignon Blanc, Te Whare Ra, Marlborough New Zealand 2018 <i>Zesty white wine with mouthwatering notes of lime, lemon zest and gooseberry. (Org)</i>			29.00
Falerio, Ciù Ciù, Le Marche, Italy 2018 <i>Fresh and lively with crunchy stone fruits, floral notes and a creamy mouth feel. (Vg) (Org)</i>			26.00

ROSÉ WINE

Reserve de Gassac Languedoc, France 2015 <i>Provence in style, a fresh, crisp rosé with subtle summer red fruits on the palate (Vg) (Org)</i>	6.00	7.50	22.00
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SPARKLING

	125ml	750ml
Parini Prosecco, Italy <i>Refreshingly dry and crisp, displaying delicate notes</i>	5.75	24.00
Gremillet Brut, Champagne, France <i>Elegant, smooth and fresh. Crispy citrus finish</i>		40.00

SOFT DRINKS

£2.50

Fruit juices – apple, orange, pineapple, cranberry
Lemonade, Coke, Diet Coke
Fever Tree Tonic
The Lock up fresh lemon or lime
mixed with elderflower presse & soda

£3

Big Tom tomato juice
Freshly squeezed orange juice
Bundaberg ginger beer
Belvoir raspberry lemonade

RED WINE

Please note all wines sold by the glass are available in the following volume – 125ml, 175ml & 250ml
(Vintages may vary subject to availability)

	175ml	250ml	750ml
Tempranillo ‘Albizu’ Spain 2018 <i>Soft, easy, juicy red fruits. Approachable, with or without food. (Vg)</i>	5.00	6.50	18.50
Malbec, Cahors, France 2016 <i>Traditional French Malbec. Different yet as delicious as Argentine rivals. Unctuous blackberries (Vg) (Org)</i>	6.70	8.20	24.00
Côtes du Rhône ‘Terre de Mistral’ France 2015 <i>Silky smooth soft red fruits. Ideal with game or lamb. Long fruit finish (Org)</i>	7.50	9.00	25.00
Gran Cerdo, Gonzalo Grijalba, Rioja, Spain 2015 <i>A delicious, fresh red from Rioja with organic farming and clean wine-making (Vg)</i>			24.00
Mencía ‘Brezo’ Mengoba, Bierzo Spain 2018 <i>An intriguing red that is light in body, mouth-watering, complex and packed with fruit. (Org)</i>			28.00

DESSERT WINE

	75ml	500ml
Moscatel Dorado Chipinoa, Spain <i>Sweet & honeyed with lots of grapy fruit.</i>	5.00	14.90
Banyuls – Rimage ‘Les Clos de Paulilles’ France 2015 <i>Sweet red dessert wine perfect for chocolate and cheese (Org)</i>	6.00	19.00
Graham’s Vintage Port Portugal 2011		6.00

HOT DRINKS

Espresso, Americano, Macchiato	£2
Cappuccino, Flat white, Latte, Mocha	£2.50
Hot Chocolate	£3
Teas <i>English Breakfast, Earl Grey, Decaf, Fresh mint, Green, Camomile, Lemon & Ginger</i>	£2
Clara’s Chai Latte	£2.50
Coffee Liqueurs <i>All served with 50ml of liqueur & cream</i>	£7