






DRINKS LIST

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We love wine, and believe it to be a key part of each and every occasion. We have put together a list which combines many of the old favourites, together with a selection of new, unusual discoveries, which we would love you to explore. We have worked hard to find wines that not only enhance our food but are the best quality and represent value for money.

CRISP, REFRESHING & ZESTY WHITES

	Glass 125ml	Glass 175ml	Glass 250ml	Carafe 500ml	Bottle 75cl
1. Sauvignon Blanc, "Riviera" FRANCE An easy drinking fruity and clean Sauvignon Blanc with notes of white flowers and tropical fruits.	4.25	5.75	7.75	15.00	21.50
2. Pinot Grigio Conviviale della Venezie ITALY  Ripe orchard fruits on the nose with hints of honey and peach. Lightly spicy with good weight and texture, balanced by fresh acidity.	4.50	6.25	8.25	16.25	24.00
3. Pecorino "Pehhcora" IGP Terre di Chieti Abruzzo ITALY  A refreshing, crisp white wine with sweet ripe fruit of peach and mango with warm spices and minerals.	5.00	6.75	8.75	17.00	26.50
4. Sauvignon Blanc "Cloud Factory", Marlborough NEW ZEALAND This classic Marlborough Sauvignon is perfumed on the nose with nettle and ripe tropical fruit notes. Fresh, clean and delicious.	5.25	7.50	9.75	19.50	28.50
5. Albarino "Pirueta" Rias Baixas SPAIN  Young and fresh on the palate with fragrant peach, pear, white flowers and nutmeg. Great with seafood.	5.50	8.00	10.50	21.00	30.00
6. Organic Gruner Veltiner, Sepp Moser AUSTRIA  Austria's best known wine. Its herbal, peppery notes and fresh green character make it a great alternative to Sauvignon Blanc or Riesling.					32.50
7. Bacchus, Flint Vineyard Norfolk ENGLAND  This Bacchus is made in a new-world style and is fresh, clean and full of flavour. It is a fantastic alternative to Sauvignon Blanc or Riesling.					33.50






RICH, BROAD AND AROMATIC WHITES

8. Chardonnay Viognier "Ribet White", Arrogant Frog FRANCE  Very elegant with tropical fruits, peach and white flower aromas. This wine is fresh and mellow with a fruity and persistent finish.	4.50	6.25	8.25	16.25	24.00
9. Pinot Gris "Cellar Selection" Sileni, Hawkes Bay NEW ZEALAND Aromatic peach flavours mingle with beautifully balanced acidity and a long, mineral-led finish. A classic Hawkes Bay wine.	5.25	7.50	9.75	19.50	28.50
10. Moscatel La Causa, Torres CHILE  The nose is an aromatic explosion of white flowers and citrus fruits. The palate is beautifully fresh with great structure and silkiness.	6.00	9.00	11.25	22.00	32.50
11. Chablis, Domaine de la Motte FRANCE A classic Chablis from vines grown on the famous Kimmeridgian clay with nervy, mineral fruit. A modest use of oak adds richness and balance.					39.00
12. Sancerre, Domaine de Pré Semelé FRANCE A classic Sancerre. Crisp, crunchy grapefruit and lime flavours with a gently herbaceous element. Complex and mouth-watering, with superb minerality.					41.00
13. Chardonnay Cave Block, Dalrymple AUSTRALIA  From the acclaimed Pipers River region in northern Tasmania, this wonderfully textured Chardonnay is fresh and clean with toasty notes of fine French oak.					45.00

ELEGANT, SMOOTH & WARM REDS

	Glass 125ml	Glass 175ml	Glass 250ml	Carafe 500ml	Bottle 75cl
14. Merlot, “Riviera” FRANCE A supple, well structured, medium bodied wine with fresh red cherry and plum flavours.	4.25	5.75	7.75	15.00	21.50
15. “Terra Boa” Old Wines, Bacalhoa Beiras, PORTUGAL  Aromas of ripe bramble fruit, plum and a touch of spice. Generous on the palate with fresh red cherry and blackberry leaf characters.	5.00	6.75	8.75	17.00	26.50
16. Gamay Noir “Jean” Domaine Loron FRANCE A soft and easy drinking alternative to Beaujolais. Light, fruity and fresh with delicate bubblegum aromas.					28.00
17. Pinot Noir “El Viajo de Valle” CHILE  A deliciously long, bright and textural Pinot. Summer fruits of red currant, raspberry and wild strawberries on the nose follow through to a juicy palate.	5.35	7.75	10.25	20.00	29.50
18. Fleurie “Les Sapolites”, Loron FRANCE  This fruit driven and expressive style of Fleurie has heaps of red berry fruits, silky tannins and all round drinkability.					34.00
19. Chorey-Lès-Beaune, Domaine Jaffelin FRANCE  This is a generous and supple Burgundy, full of red-berry fruit with a hint of liquorice on the smooth palate.					50.00


RICH, POWERFUL & FULL-BODIED REDS

20. Negroamaro “del Trulli” Salento ITALY  Aromas of plums and black pepper. The palate is full-bodied, with hints of liquorice and nutmeg, well-balanced tannins and a long and persistent finish.					26.00
21. Cotes du Rhone Villages Cairanne, Domaine Eyverine FRANCE The nose is intense, with aromas of cherries, strawberries, truffle and chocolate. A medium bodied, typically spicy and warming Rhone blend.	5.25	7.50	9.75	19.50	28.50
22. Rioja Reserva, “Cerro Anon”, Bodegas Olarra SPAIN  A traditional style of Rioja from Bodegas Ollara, with spicy aromas from the cask ageing process. Mellow and round with ripe tannins and a long smooth finish.	6.00	9.00	11.25	22.00	32.50
23. Shiraz “The Black Craft” AUSTRALIA Classic Barossa Shiraz with intense savoury flavours of thick blackberry compote, black pepper and typical iron-rich beefy flavours.	6.00	9.00	11.25	22.00	33.50
24. Malbec Verum ARGENTINA  Patagonia is Argentina's most southerly wine region, the cool climate results in fresh and inviting wines. Verum has a nose of red fruit, plums and blueberries combined with subtle vanilla, toast and spices.	6.25	9.25	11.75	23.00	34.50
25. Primitivo Borgo dei Trulli Saracena ITALY  Aromas of dried fruit, exotic spices, white pepper and chocolate. The mouth feel is round and intense, with layers of soft elegant tannins, vanilla, prunes and coffee.	6.25	9.25	11.75	23.00	35.00
26. Barbera d’Asti “Monte Colombo”, Marchesi di Grésy ITALY Super-ripe aromas of red berry and cherry fruit, hints of blackberry conserve and liquorice, enveloped in sweet toasty vanilla oak. The palate is generous and rich, showing concentrated but soft black fruits and smoky spicy, chocolatey notes.					60.00
27. Chateau Poujeaux, Moulis en Medoc FRANCE  The nose, fine and elegant, offers ripe red fruit notes with a delicate oak touch. The palate is complex and silky with smooth tannins, cherry, plum and vanilla.					65.00


ROSÉ WINES

	Glass 125ml	Glass 175ml	Glass 250ml	Carafe 500ml	Bottle 75cl
28. Pinotage Rosé “Grey Gables” SOUTH AFRICA	4.35	5.85	7.90	15.50	22.50
An elegant medium/sweet Rosé bursting with flavours of fresh strawberries and ripe cherries.					
29. Coteaux d’Aix-en-Provence, Domaine Valfont FRANCE	5.50	8.00	10.50	21.00	30.00
Attractively fruity, this is a crisp and light wine. With a touch of caramel under the red fruits, it is lively, with balanced acidity.					

SPARKLING & CHAMPAGNE

	Glass 125ml	Bottle 75cl
30. Prosecco, “Vispo Allegro” ITALY	5.75	29.00
Fruity, lively and clean with surprising depth of flavour. Hints of greengage and lemon. 		
31. Charmat Sparkling Rosé Flint Vineyards ENGLAND	8.00	40.00
This lively, innovative blend from award winning wine maker Ben Witchell is full of strawberry, cranberry, and red cherry flavours, accompanied by a hint of peppery spice. 		
32. Ayala Brut Majeur FRANCE	9.00	45.00
This historic brand is the elegant sister Champagne to Bollinger. Brut Majeur is well balanced with great finesse, complexity and depth.		
33. Laurent-Perrier Rosé FRANCE		90.00
This iconic and distinctive Champagne shows hints of strawberries on the nose flavours with redcurrants, raspberries and fine black cherries on the palate. 		

DESSERT WINES

	Glass 100ml	Bottle
34. Moscato d’Asti Palazzina ITALY 37.5cl bottle	6.50	25.50
A nose of intense lemon curd, marmalade, and citrus peel with lightly floral notes. The palate has lots of ripe apricot and acacia honey characters. 		
35. Rivesaltes Chateau Lauriga Ambre Hors D’Age Bouchon FRANCE 75cl bottle	7.25	46.00
Nose of a beautiful aromatic complexity, with woody and candied orange notes. The mouth is remarkably ample, markedly well balanced with notes of prunes in brandy, mild spices and orange blossom.		

For vintages, please ask a member of staff.

For allergen information regarding our drinks, please ask a member of the team.

DRAUGHT

	half	pint
Elgood's Cambridge Bitter.....	2.10	4.20
Guinness.....	2.35	4.70
Aspall Cider.....	2.25	4.50
Tuborg.....	2.15	4.30
San Miguel.....	2.35	4.70
Estrella Damn.....	2.75	5.50

Guest Ales - Please ask for details

SPIRITS All 25ml unless stated

Vodka

Smirnoff.....	3.20
Grey Goose.....	4.20
Stolichnaya.....	3.60

Gin

Seedlip Garden (alcohol free)	3.00
Gordon's.....	3.20
Gordon's Sloe Gin.....	3.20
Hendrick's.....	4.40
Tanqueray.....	3.50
Tanqueray Sevilla	4.10
Tanqueray No 10	4.60
Archangel (Norfolk Gin)	4.20
Bombay	3.40
Monkey 47	5.40
Gin Maré	4.60
Bullard's London Dry (Norfolk Gin)	4.60
Bullard's Old Tom (Norfolk Gin)	4.60
Bullard's strawberry & black pepper.....	4.60
Blackshuck (Norfolk Gin)	4.20
Blackshuck Blush (Norfolk Gin).....	4.20
Blackshuck Passion (Norfolk Gin)	4.20

Whisky

Grouse.....	3.00
Glenfiddich.....	4.50
Talisker.....	4.70
Highland Park.....	4.70
Bulleit Bourbon	4.30
Jameson.....	3.20
Laphroaig.....	4.60
Jack Daniel's.....	3.70
Jim Beam	3.90
Glenmorangie.....	4.30
Lagavulin.....	5.50

Rum

Mount Gay	3.20
Kraken	3.30
Bacardi.....	3.20
Captain Morgan.....	3.20
Plantation.....	3.40
Woods Old Navy Rum.....	4.20

BOTTLES

Ghost Ship (alcohol free).....	4.85
Beck's Blue (alcohol free)	3.00
Corona.....	4.20
Brewdog Punk IPA	4.70
Peroni	4.20

Guest beers and ciders - please ask for details

Port

Taylor's LBV 50ml	4.70
Cockburn Ruby 50ml.....	3.80

Sherry 50ml

Tio Pepe	3.20
Harvey's Bristol Cream.....	3.20
Amontillado	2.90

Brandy

Courvoisier VSOP.....	4.70
Janneau VSOP	4.60
Courvoisier VS	3.90
Courvoisier XO	12.60
Calvados.....	4.00

Aperitifs

Creme De Cassis.....	2.30
Martini Dry 50ml	2.90
Martini Rosso 50ml	2.90
Cinzano 50ml.....	3.10
Aperol.....	3.80
Stones Ginger Wine 50ml	2.80
Campari 50ml.....	4.00
Pernod.....	3.00
Archers	3.00
Malibu	3.20

Digestifs

Tequila.....	3.80
Sambuca	3.30
Jagermeister.....	3.30

Liqueur

Archangel rhubarb gin liqueur.....	4.30
Chambord.....	3.40
Disaronno.....	3.60
Glavya.....	4.00
Grand Marnier	3.80
Cointreau	3.80
Tia Maria.....	3.60
Baileys 50ml.....	4.30
Drambuie	3.60
Limoncello	3.30
Kahlua.....	3.60
Southern Comfort	3.20

NORFOLK CORDIALS

	25ml	with lemonade
Wild Elderflower	2.40	3.00
Raspberry	2.40	3.00
Strawberry & Lime	2.40	3.00
Rhubarb, Orange & Ginger	2.40	3.00
Redcurrant & Grapefruit	2.40	3.00
Blackberry	2.40	3.00
Elderflower & Cucumber	2.40	3.00

SOFT DRINKS

Fever Tree all 200ml

Tonic Water.....	2.60
Tonic Light.....	2.60
Mediterranean Tonic.....	2.60
Ginger Beer.....	2.60
Lemon Tonic.....	2.60
Ginger Ale.....	2.60
Elderflower Ale.....	2.60

Schweppes all 125ml

Tonic.....	1.50
Slimline Tonic	1.50
Orange Juice.....	1.60
Tomato Juice.....	1.60
Pineapple Juice.....	1.60

Frobishers fresh fruit juices all 250ml

Orange.....	2.90
Apple.....	2.90
Cranberry.....	2.90

Hildon Mineral Water

Sparkling 330ml	2.00
Still 330ml.....	2.00
Sparkling 750ml	4.00
Still 750ml	4.00

	half	pint
Coca-Cola.....	1.70	3.40
Diet Coke	1.60	3.20
Lemonade	1.70	3.40
Orange & Lemonade	2.10	3.60
Soda & Cordial	0.75	1.50
Lemonade & Cordial	1.90	3.50

Coca-Cola bottle	2.80
Diet Coke bottle.....	2.60
Big Tom.....	2.70
Appletiser	2.70
Hartridges mixed juices	2.70

HOT DRINKS

Coffee

Americano.....	3.00
Espresso.....	2.50
Macchiato.....	2.60
Latte.....	2.80
Double Espresso.....	3.00
Double Macchiato.....	3.20
Capuccino.....	3.20
Flat White.....	3.20
Moccachino.....	3.50

Tea

Earl Grey Tea	2.50
Chamomile Tea.....	2.50
English Breakfast Tea	2.50
Mint Tea	2.50
Green Tea.....	2.50
Fruit Tea.....	2.50
Decaf Breakfast Tea	2.50

Hot Chocolate..... **3.50**

Liqueur Coffee

Jamesons.....	5.70
Cointreau	5.70
Captain Morgan.....	5.70
Kahlua.....	5.70
Courvoisier.....	5.70
Tia Maria.....	5.70
Grand Marnier	5.70
Baileys.....	5.70

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COCKTAILS

Cosmopolitan Cointreau, Stolichnaya vodka, cranberry juice.	8.00
Aperol Spritz Prosecco, Aperol, soda water, Angostura bitters.	8.00
Bloody Mary Smirnoff vodka, tomato juice, Worcester sauce, tabasco, lemon.	6.50
Pimm's and Lemonade (gin or vodka based) Pimm's No.1 or Pimm's Vodka Cup, lemonade, seasonal fruits.	5.00
French Martini Stolichnaya vodka, Chambord, pineapple juice.	8.00
Elderflower Collins Tanqueray gin, elderflower, lime, soda water.	6.25
Espresso Martini Kahlua, Stolichnaya vodka, espresso.	8.00
Old Fashioned Bulleit Bourbon, orange, Angostura bitters.	8.00
Holy Trinity Archangel gin, Norfolk rhubarb, orange and ginger cordial, soda.	6.25
Negroni Bullards gin, Campari, Martini Rosso.	8.00

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