

BREAKFAST

AVAILABLE UNTIL NOON

Croissant or Pain au Chocolat – 2.5
(Cooked to order - 20 min cooking time)

French Toast – 11.5
Stewed Berries & Natural Yoghurt (v)
or Smoked Back Bacon & Maple Syrup

Eggs Benedict / Royale / Florentine – 13.5
Maple-Cured Bacon or Salmon or Spinach, Poached
Hen's Eggs & Hollandaise Sauce, on Toasted English
Muffin (gfo)

Full Vegetarian – 14.5
Vegetarian Sausages, Roasted Tomato, Confit Field
Mushroom, Hash Brown, Baked Beans & Eggs of your
choice (gfo) (vgn-o)

Breakfast Bap (gfo) – 9.5
Egg, Bacon or Sausage

Plough Breakfast Muffin – 10.5
Cumberland Sausage, Monterey Jack & Fried Egg

Hearty Scottish Porridge (v) (vgn-o) – 6.5

Arbroath Smokie – 14.5
Natural Un-Dyed Smoked Haddock, Poached Egg,
Parsley & Sea Salt Butter (gf)

Full English – 16.5
Local Butcher's Cumberland Sausage, Back Bacon,
Black Pudding, Roasted Tomato, Confit Field
Mushroom, Hash Brown, Baked Beans
& Eggs of your choice (gfo)

Please inform us of any allergies or dietary requirements.
An optional service charge is added – this goes entirely to the team.

SANDWICHES

MON-SAT UNTIL 4PM

Caprese - 11

Mozzarella, Sun Blushed Tomato,
Wild Rocket, Basil Pesto (v)

The Plough Club - 20

Roasted Chicken Thigh, Grilled Back Bacon,
Fried Egg, Baby Gem, Plum Tomato & Mayo

B.L.T - 14

Grilled Back Bacon, Plum Tomato,
Baby Gem, Mayonnaise

BBQ Pulled Pork Melt - 15

BBQ Pulled Pork, Cheddar Cheese,
Crispy Onions

Roasted Garlic Hummus - 10

Roasted Red Pepper, Wild Rocket,
Basil Pesto (vgn)

Cartmel Smoked Salmon - 14

Pickled Cucumber, Cream Cheese

All served in fresh ciabatta, with fries & house slaw (gfo)

DELI BOARDS

Bread Board - 16

Warm Local Artisan Breads, Marinated Olives,
Balsamic Vinegar & Olive Oil, Garlic Hummus,
Roasted Red Peppers, Sun Blushed Tomatoes

Charcuterie Board - 23

Selection of Cured Meats, Mozzarella Ball, Smoked
Almonds & Cashews, Marinated Olives, Sun
Blushed Tomatoes, Warm Focaccia (gf-o)

Seafood Board - 23

Cartmel Smoked Salmon, Warm Smoked Mackerel,
Salt & Pepper Squid, Garlic King Prawns, Thai
Spiced Mussels, Charred Lemon, Caper Butter,
Warm Focaccia

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NIBBLES

Smoked Almonds - 3

Marinated Olives - 4

Spiced Cashews - 3

Warm Focaccia, Olive Oil & Balsamic - 5

Roasted Garlic Hummus, Toasted Pitta - 8

STARTERS

Homemade Soup Of The Day - 8

Warm Artisan Milk Roll (vgn-o) (gfo)

Home Smoked Chicken Caesar Salad - 10

Baby Gem, Marinated Anchovies, Parmesan, Crisp
Croutons, Caesar Dressing (gfo)

Thai Spiced Mussels - 10

Warm Crusty Artisan Ciabatta (gfo)

Cartmel Smoked Salmon - 11

Cornichons, Baby Capers, Micro Leaf,
Olive Oil & Melba Toast (gfo)

**Toasted Pistachio Rolled Rosary Goat's Cheese &
Heritage Beetroot Salad - 10**

Beetroot Dressing, Candied Walnuts (gf)

To Share: Imperial Osetra Caviar - 90

30g Caviar, Warm Blinis & Sour Cream (gfo)

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PUB CLASSICS

Cumberland Sausage & Mash - 20

Buttered Greens, Roasted Roots, Crispy Onion,
Pan Gravy

Beer Battered Haddock - 20

Mushy Peas, Triple Cooked Chips, Tartare Sauce
& Lemon Wedge (gf)

Steak & Ale Pie - 26

Buttered Greens, Creamed Potatoes, Pan Gravy

Mature Cheddar Cheese & Onion Pie - 22

Buttered Vegetables, Triple Cooked Chips,
Sage & Onion Gravy (v)

BURGERS

**All burgers are served in an Artisan Ciabatta with Burger Relish,
Baby Gem, Sliced Tomato, Red Onion, Fries & Aioli**

Classic Homemade Beef Burger - 20

Add Bacon -2 Add Monterey Jack Cheese -2

Tex-Mex - 23

Prime Beef Burger Topped With BBQ Pulled Pork,
Mexicana Spiced Cheese, Jalapeños

Crispy Breaded Chicken - 20

Homemade Kimchi, Sriracha Mayonnaise

Fish Burger - 22

Beer Battered Haddock, Mushy Peas, Tartare Sauce & Caper Popcorn

Spiced Beetroot & Chickpea Burger - 18

Salad, Plough Burger Sauce, Vegan Cheese (vgn)

ALL AVAILABLE GLUTEN FREE!

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STEAKS

**Served with Grilled Tomato, Flat Mushrooms, Watercress & Triple Cooked Chips
Add Peppercorn Sauce, Blue Cheese Sauce Or Café De Paris Butter -3**

8oz Pork Rib Eye – 25

The rib eye is the most marbled cut of pork, giving exceptional flavour.

Wine pairing: #26 Negroamaro – Vialetto, Sicily

Juicy dark fruit works well with the richness and sweetness of the pork.

6oz Flat Iron – 27

Cut from the shoulder, flat iron is the second most tender cut of beef after fillet. We refuse to cook this particular steak beyond medium. It is best served rare or medium-rare. If cooked beyond medium-rare, the meat will become tough and lose its juicy tenderness.

Wine pairing: #30 Malbec – Finca La Colonia, Mendoza

The ripe fruit and gentle spice complement the richness of the cut.

8oz Sirloin – 38

Sirloin sits between the fillet and rib, offering a balance of flavour and texture. Best served medium-rare or medium. If cooked well done, the steak will lose tenderness but it can take it if that's how you like it.

Wine pairing: #34 Cabernet Sauvignon – Gran Reserva, Maipo Valley

Structured tannins and dark fruit stand up well to the beef's natural richness.

8oz Fillet – 45

Fillet does very little work in the cow, which is why it is exceptionally tender. Best served rare or medium-rare. If cooked beyond medium, the delicate texture and flavour will be affected but it can take it if that's how you like it.

Wine pairing: #29 Pinot Noir – La La Land, Victoria

Fresh red fruit and lighter tannins suit the finesse of the cut.

To Share: 28oz Côte de Bœuf – 80

Best served medium-rare. If cooked beyond medium, the meat will lose tenderness and the fat will not render correctly. Cooked on the bone, côte de boeuf retains moisture and develops deeper flavour.

Wine pairing: #36 Amarone – Masi 'Costasera', Veneto

Bold, complex and powerful enough for a large, bone-in sharing cut.

SIDES

Seasoned Triple Cooked Chips or Seasoned Fries with Garlic Mayonnaise (gf) (vgn) -5

Buttered Greens or Garden Salad (gf) (vgn) - 5

Beer Battered Onion Rings (gf) (vgn) -5

Dirty Fries: Fries with BBQ Pulled Pork, Crispy Onions, Cheddar, BBQ Sauce, Jalapeños (gf) - 8

Gravy Dipping Pot (gf) -3

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SUNDAY ROASTS

Sirloin Of Beef –26

Loin Of Pork –25

Garlic & Thyme Half-Chicken –25

All served with Yorkshire Pudding, Roast Potatoes,
Sage & Onion Stuffing, Chipolatas, Roasted Root
Vegetables, Seasonal Greens, Pan Gravy. (gfo)

Roasted Vegetable Wellington –18

Roast Potatoes, Roasted Root Vegetables,
Seasonal Greens, Sage & Onion Stuffing , Gravy (vgn)

SUNDAY EXTRAS

Extra Yorkshire Pudding –1

Cauliflower Cheese –5

Extra Roast Potatoes –5

Sage & Onion Stuffing –3

Roasted Roots -5

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DESSERTS

Fruit Crumble - 8.5

Apple & Fruit Crumble, Vegan Custard (vgn)
or Vanilla Ice Cream (v)

Sticky Toffee Pudding — 8.5

Miso Toffee Sauce, Vanilla Ice Cream,
Cinder Toffee (v)

Honey Parfait – 8.5

Candied Homemade Granola (v)

New York Baked Cheesecake – 9.5

Berry Compote, Salted Caramel Ice Cream (v)

Chocolate Crème Brûlée — 9.5

Chocolate Crumb & Chocolate Tuile (gf)

ICES

Selection of Ice Creams and Sorbets

2.5 per scoop

Ice Cream: Vanilla, Chocolate, Strawberry,
Salted Caramel, Vegan Vanilla

Sorbet: Rhubarb, Orange, Mango, Raspberry,
Damson

AFTERNOON TEAS

MON- SAT UNTIL 6PM

Warm Handmade Scone — 8.5

Jam, Cream & Butter with Tea or Coffee

Dark Chocolate Brownie — 7.5

with Tea or Coffee (gf)

Toasted Teacake — 7.5

with Tea or Coffee

DESSERT WINE

50ml

Graham's 2017 LBV Port 7

Graham's 10yr Tawny Port 7

Cockburn's Ruby Port 6

Warre's Warrior Port 6

Sauternes Dessert Wine 8

HOT DRINKS

Tea | Americano 4.2

Latte | Cappucino | Flat White 4.4

Hot Chocolate | Mocha 4.8

Herbal Teas 4.2

Peppermint, Green, Lemon & Ginger,
Red Berry, Camomile

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WINTER COCKTAILS

MARTINI

Winter Spiced Espresso Martini - 16

Vodka, coffee liqueur and fresh espresso shaken with warming festive spices for a rich, aromatic finish.

Cranberry & Pomegranate Martini - 14

Black Cat Pomegranate Gin, cranberry and triple sec brightened with fresh orange and a hint of seasonal citrus spice.

Gingerbread Martini - 14

Vanilla vodka and gingerbread syrup blended into a silky, nostalgic martini with gentle aromatics.

SPRITZERS

Mulled Wine Spritz - 12

Red wine and mulled spice syrup topped with Prosecco, lifted by a touch of warming seasonal aromatics.

Cranberry Prosecco Spritz - 12

Prosecco, cranberry and lemon infused with rosemary and a whisper of festive botanical spice.

Spiced Pear Spritz - 14

Prosecco poured over pear purée and lemon, finished with delicate winter spice notes for an elegant festive spritz.

HOUSE FAVOURITES

The Plough Winter Negroni - 16

Gin, sweet vermouth and Campari stirred with aromatic holiday botanicals for a deep, spiced winter Negroni.

Hot Toddy - 10

Monkey Shoulder whisky, with honey, lemon and festive mulling spices — soothing and perfect for cold nights.

Snowball - 11

Advocaat and vanilla vodka topped with lemonade and a soft hint of winter spice — creamy, nostalgic and unmistakably festive.

LONG DRINKS

Festive Spiced Rum Punch - 14

Dark rum, cranberry and orange brought together with a soft glow of winter spice.

Merry Berry Collins - 14

Gin shaken with lemon and winter berries, brightened with soda and a lift of seasonal botanicals.

Snowfall Gin Fizz - 14

Gin, elderflower and lemon topped with sparkling lemonade and rounded with subtle festive aromatics.

MOCKTAILS

Winter Orchard Spritz - 8

Mulled cloudy apple & lemon juice, topped with soda and thyme.

Gingerbread Iced Chai - 8

Chai tea and gingerbread syrup shaken with milk — rich, fragrant and full of comforting festive spice.

Cranberry Cooler - 8

Cranberry and lime topped with soda and rosemary, vibrant and bright with a hint of seasonal zest.

Shirley Temple - 8

Orange and lemon juice with grenadine, topped with soda and finished with a cherry and citrus twist — sweet, refreshing and a timeless classic.

FIZZ!

#1. Prosecco — 35

Glera et al, Veneto, ITA NV

Serena 1881 Prosecco Extra Dry from the Treviso DOC area is a classic, delicately sugared, floral, fruity Prosecco. Clean, crisp and refreshing, it's perfect for any party or picnic.

Available by the glass
125ml — 7.5



#2. Rosé Prosecco — 38

Glera et al Veneto, ITA NV

Fresh and clean, it's perfect as an aperitif, or with appetizers and light fish courses. Terra Serena - from the Serena family who have made wines in the region since 1881 - launched their Prosecco Rosé as a blend of 88% Glera and 12% Pinot Nero, with fruit coming from the Provinces of Treviso, Padova, Pordenone and Venice.

#3. Cava Reserva — 46

Macabeo, Penedès, ESP 2019

The bouquet flows nicely onto the palate which is perfectly balanced with just a hint of sweetness whilst keeping wonderfully fresh and elegant.

Easily beats most Prosecco and also most Champagne.

#5. EPC, Blanc de Noirs — 57

100% Pinot Noir, Champagne, FRA NV

Dive into the Arce Valley and discover the fine bubbles of Blanc de Noirs Brut, a fresh, elegant wine offering roundness and power. It's a Champagne that's not just intriguing by name.

#6. Laurent Perrier — 69

Chardonnay et al, Champagne, FRA NV

Citrus coloured, this signature LP has a refined, fresh and elegant nose with brioche and delicate citrus flavours.

#7. Laurent Perrier Rosé — 87

100% Pinot Noir, Champagne, FRA NV

It is forward in the glass with ripe currants, fresh herbs, and smoky perfume. This continues to the palate, with notes of ripe wild raspberry and tangerine, and it has a medium to full-bodied texture that is pure and lightly savoury on the finish.

ROSÉ

#8. Zinfandel

Golden State, California, USA 2022 — 29

Perfect balance of deep luscious strawberry and cherry flavours scents and flavours that leap from the glass.

Perfect for all seasons.
Available by the glass
125ml 175ml 250ml
4.8 / 7.3 / 9.7



#9. Rioja Blush

Valdemar, Rioja, ESP 2023 — 39.5

Refreshing and vibrant wine with a delicate pink hue, featuring notes of fresh strawberries and raspberries on the palate, perfect for a summer day.

Available by the glass
125ml 175ml 250ml
5.4 / 7.9 / 10.4



#10. La Coste

Grenache et al Provence FRA 2023 — 47.9

A vivacious, delicately floral rosé, which brings an array of red and black berries on the palate and a squeeze of pink grapefruit for a fresh, mouth-watering finish.

#11. Whispering Angel

Grenache et al Provence FRA 2022 — 68.5

If you're looking for a bang on dry rosé, this is your golden ticket. Super pale, a bouquet of flowers on the nose with cherries & strawberries on the palate.

WHITE WINES

LIGHT BODIED

#12. Grecanico

Vialetto, Sicily, ITA, 2023 – 29

Delicately floral, with notes of apple blossom and citrus peel. Fresh and lively to taste, crisp orchard fruits intermingle with riper peach flavours, and subtle almond notes add depth to the finish.

Available by the glass

125ml 175ml 250ml

4.8 / 7.3 / 9.7



#13. Pinot Grigio

Terre del Noce, Veneto, ITA 2023 – 35

Fresh, zesty with hints of green apple and crusty bread on the nose.

Available by the glass

125ml 175ml 250ml

5.2 / 7.8 / 11.3



#14. White Rioja

Conde Valdemar, Viura, ESP 2023 – 38

Complex and full-bodied, with a savoury and saline character characteristic of the limestone soil of Alto Cantabria. Long and very elegant aftertaste.

#15. Chardonnay

Deakin Estate, Victoria, AUS 2022 – 36.9

Fresh, crisp, and subtly oaked flavour profile, with hints of tropical fruits, peaches, and citrus notes. It has a pale straw-yellow colour and a medium-bodied texture.

Available by the glass

125ml 175ml 250ml

6.2 / 9.2 / 12.3



FULL BODIED

#20. Chardonnay

Woodlands, Margaret River, AUS 2022 – 56.5

Awesome wine with white peaches, grapefruit, and hints of pine needle and citrus rind.

#21. Samorëns

Ferraton, Côtes-du-Rhône, FRA 2022 – 39.5

Aromatic nose of white flowers and stone fruits. Soft and round on the palate, with a freshness of fruit and an appealing savoury finish.

#22. Pinot Gris

Pulenta XIV Rías Baixas ARG 2022 – 45.5

Fresh peaches, apricots and delicate white flowers dominate on the nose. The palate is delicate and fruity with a fresh, balancing acidity and a long, elegant finish.

AROMATIC

#16. Sauvignon Blanc

Babich Reserve, Marlborough, NZ 2021 – 44.4

A superior New Zealand white wine. It's a full-bodied white with notes of guava, passion fruit, and lemon zest. Its crisp acidity is balanced with an intense mineral finish.

Available by the glass

125ml 175ml 250ml

7.4 / 11.1 / 14.8



#17. Viognier

Badet-Clément, Languedoc, FRA 2022 – 42.8

Bursting with typical flavours of apricot and peach alongside elegant floral notes. The palate is round, with a refreshing acidity and a perfectly balanced finish.

#18. Sauvignon Blanc

Pionero Reserva Valle Central CHL 2023 – 32.3

Aromas of grapefruit that lead to a crisp and dry palate with hints of lemon and lime.

Available by the glass

125ml 175ml 250ml

£5.4 / £8.1 / £10.8



#19. Albariño

Sobre Lías Rías Baixas ESP 2023 – 54.9

Perfect character of apple, pear and juicy lime and is richly textured on the palate. Held together with a zesty acidity it retains great length, finishing at its luscious, mouthwatering best.

CELEBRATION

#23. Chablis

Jean-Marc Brocard, Burgundy, FRA 2022 – 47.5

Jean-Marc Brocard is one of the leading producers in the region, producing a first-class example with the quintessential character of true Chablis.

#24. Sancerre

Domaine Cherrier, Loire, FRA 2022 – 47.9

“A wine to make you fall in love with a European classic all over again.” -Jansis Robinson

#25. Chardonnay

Dog Point, Marlborough, NZ 2020 – 71

A ripe and citrus driven Chardonnay. Characteristic biscuit and oatmeal secondary characters and mild flinty notes contrast and compliment the fruit. Fresh, vibrant and acidic.

RED WINES

LIGHT BODIED

#26. Negroamaro

Vialetto Sicily ITA 2022 — 29

Ripe and juicy, with a succulent dark fruit character.

Available by the glass 4.8 / 7.3 / 9.7



#27. Merlot

Pionero Reserva, Valle Central, CHL 2021 — 33

Soft fruit driven wine offering wild berry and damson flavours with a hint of cinnamon spice.

Available by the glass 5.5 / 8.3 / 11.5



#28. Chianti

Santa Cristina, Tuscany, ITA 2020 — 47.5

Its palate is soft, mouth filling with velvety tannins.

#29. Pinot Noir

La La Land, Victoria, AUS 2022 — 42

Fresh and juicy up front with cherry notes.

MEDIUM BODIED

30. Malbec

Finca La Colonia, Mendoza, ARG 2023 — 42

Aromas of ripe red fruit, cassis and black pepper, with more fruit and a touch of spice.

Available by the glass 7 / 10.5 / 14



#31. Rioja Crianza

Valdemar, Tempranillo, ESP 2019 — 47.5

Aged for 13 months in American oak barrels this wine is a wonderful cherry red in colour that displays complex aromas of berries mixed with spicy notes.

#32. Primitivo

Nèprica, Puglia, IGT ITA 2022 — 49.5

Ruby red in colour the wine displays aromas of cherries and jam along with light notes of violets and anisette.

FULL BODIED

#33. Shiraz et al

Front Row Waipara SA 2022 — 36.6

This Rhône inspired full bodied red is smooth and ripe with juicy red berry flavours complemented by a hint of spice.

Available by the glass 6.1 / 9.1 / 12.2



#34. Cabernet Sauvignon

Gran Reserva, Maipo Valley, CHL 2019 — 42

Packed with ripe blackberry, plum and cassis character. Full-bodied, with smooth tannins.

#35. Shiraz

Tournon Chapoutier Victoria AUS 2020 — 37

Deep black fruit flavours on the nose follow through onto the palate, where they are supported by elegant and silky tannins.

#36. Amarone

Masi 'Costasera' Veneto ITA 2019 — 64.5

Masi call this their gentle giant – it's beautifully elegant and bold. Discover rich, dark fruit flavours, with hints of coffee, cocoa and spice.

#37. Zinfandel

Ridge Lytton Springs, Sonoma, USA 2020 — 76

A remarkably firm and age-worthy structure, and a savoury muscularity to complement the backbone of cassis and blueberry fruit.

#38. Cabernet Sauvignon

Woodlands, Western Region, AUS 2018 — 58

The fine textured palate offers an abundance of ripe blackcurrant and mulberry flavours, silky tannins and chocolatey oak. This is a great value Cabernet from Western Oz.

UNIQUE TO THE PLOUGH

#39. The Bee-Side Grenache, Côtes Catalanes, FRA 2023 – 63.5

A brighter, lighter expression of Grenache, displaying vibrant red fruit, soft plum and hints of fennel and rosemary. Fresh, elegant and gently aromatic, with silky tannins and a smooth, easy finish. A refined, more delicate alternative to the estate's fuller reds.

#40. Domaine of the Bee, Côtes du Roussillon Villages, FRA 2018 – 79.5

Deeply coloured and full-bodied, showing rich aromas of damson, black cherry and kirsch. The palate is concentrated and velvety, layered with notes of rosemary, dark chocolate and warm spice. Powerful, generous and long on the finish — superb with red meat.

#41. Domaine of the Bee 'Les Genoux', Maury Sec, FRA 2022 – 99.5

A beautifully perfumed, pale-hued field blend from century-old vines. Aromas of wild strawberry, raspberry and rose petal lead into supple red fruit, soft spice and a gentle herbal lift. Delicate in colour yet surprisingly deep in flavour, with a silky, graceful finish.

FRUIT GINS

Whitley Neill Rhubarb & Ginger – 5

Vibrant gin with tart rhubarb and warming ginger, balanced by citrus and juniper for a smooth finish.

Whitley Neill Blackberry – 5

Rich and fruity, bursting with juicy blackberries and hints of floral spice, delivering a bold yet smooth taste.

Whitley Neill Raspberry – 5

Bright and refreshing with luscious Scottish raspberries, delicate citrus, and a touch of juniper.

Malfy Rosa – 5.7

Fragrant and zesty gin infused with Sicilian pink grapefruit, rhubarb, and Italian juniper for a crisp, citrus-led profile.

Malfy Blood Orange – 5.7

Bold and vibrant, featuring sun-ripened Sicilian blood oranges with a refreshing citrus tang and classic juniper.

Malfy Lemon – 5.7

Lively and fresh gin showcasing Amalfi lemons, with a bright, citrus-forward palate, smooth botanical finish.

Damson & Hedgerow – 4.9

Deep and rich with ripe damsons, wild berries, and subtle spice, evoking the essence of the countryside.

Gordon's Pink – 4.9

A delicate balance of sweet red berries, citrus, and classic juniper, offering a light and refreshing taste.

Black Cat Pepper & Pomegranate – 5.5

A bold and vibrant gin with juicy pomegranate, warming black pepper, and crisp juniper.

DRY LONDON GINS

Bombay Sapphire – 4.9

The Classic London Dry gin with bright citrus, soft spice, and a signature juniper-forward taste.

Tanqueray London Dry – 4.9

Timeless gin with a crisp, juniper-led profile and balanced notes of citrus and spice.

Tanqueray 10 – 5.2

Refined gin with fresh citrus, chamomile, and classic botanicals, offering an ultra-smooth finish.

Black Cat London Dry – 5.5

Smooth and traditional London Dry gin with balanced citrus, juniper, and spice.

TONICS

Fentimans Tonic – 3.1

A bold and distinctive tonic with a hint of citrus and herbal botanicals, brewed for a fuller, more complex flavour.

Fever-Tree Indian Tonic – 3.4

A crisp and refreshing tonic water made with natural quinine and botanicals, perfectly balanced for enhancing gin.

Fever-Tree Light Tonic – 3.4

A lower-calorie version of the classic Fever-Tree tonic, retaining the same clean, citrus-forward taste with a delicate bitterness.

Fever-Tree Mediterranean Tonic – 3.4

Infused with rosemary, thyme, and citrus, this aromatic tonic adds a herbal complexity to gin and other spirits.

Fever-Tree Elderflower Tonic – 3.4

A floral and lightly sweet tonic with delicate elderflower notes, complementing both floral and citrus-led gins.

BOTANICAL GINS

The Botanist – 5.4

An elegant, complex gin with 22 hand-foraged Islay botanicals, delivering a floral and herbaceous depth.

Hendrick's – 5.1

Uniquely smooth gin infused with rose & cucumber, offering a fragrant and refreshing character.

Monkey 47 – 5.8

Bold and intricate gin with 47 botanicals, featuring layers of citrus, herbs, and spice for an intense depth of flavour.

Brockman's – 5

A rich and velvety gin with dark berry notes, orange zest, and smooth almond hints.

Roku Japanese – 6.9

A meticulously crafted Japanese gin with sakura, yuzu, & sansho pepper, delivering a balanced and aromatic experience.

Black Cat Mediterranean Olive – 5.5

Savoury and aromatic gin infused with Mediterranean olives, herbs, and citrus.

ALCOHOL FREE

Seedlip 0% – 4.4

A sophisticated alcohol-free spirit with a refreshing blend of botanicals, citrus, and spice.

DRAUGHT BEER

Carlsberg – 6.1

A crisp and refreshing Danish lager.

Estrella – 7.2

Spanish lager with a clean, refreshing finish.

Poretti – 6.9

A full-bodied and slightly sweet golden lager.

Brooklyn IPA – 7.6

Bold and hoppy American-style IPA.

Guinness – 6.8

A world-renowned Irish stout with deep roasted malt flavours, notes of coffee and chocolate, and a smooth, creamy head.

Cask Ales

Rolling selection of ales from various local breweries, please ask to find details of what's on offer today.

CIDER

Mango & Passionfruit – 6

Thirst-quenching cider blended with zingy passionfruit and juicy mango, bursting with natural flavour.

Wild Berry – 6

Refreshing blend of mixed berries with a slightly tart finish, delivering a smooth and fruity taste.

Kiwi & Lime – 6

Vibrant and exotic cider with the fresh, zesty taste of kiwi, balanced with a light apple base.

Pineapple & Raspberry – 6

Tropical and refreshing cider with a bold pineapple flavour, offering a naturally sweet and tangy finish.

Aspall Draught Dry Cyder – 6.9

A crisp and refreshing Suffolk cyder with a dry, tangy apple flavour and a smooth finish.

ALCOHOL FREE

Brooklyn Special Effects 0.4% – 4.7

A full-bodied alcohol-free lager with a crisp malt backbone and refreshing hop bitterness.

Erdinger 0% – 4.9

A smooth and refreshing alcohol-free wheat beer with notes of banana, clove, and a light, creamy finish.

Old Mout Berries & Cherries 0% – 6

Refreshing cider bursting with juicy berry and cherry flavours, offering a naturally sweet and tangy taste.

San Miguel 0% – 4.8

A crisp and well-balanced alcohol-free lager with hints of citrus and a smooth malt

Guinness 0% – 6.4

A rich and velvety alcohol-free stout with deep roasted malt flavours, chocolate notes, and the signature creamy finish.

Seedlip 'Gin' – 4.4

A sophisticated alcohol-free spirit with a refreshing blend of botanicals, citrus, and spice.

SOFT DRINKS

Pure Fruit Juices – 4.4

Orange, Cloudy Apple, Cranberry, Pineapple, Tomato

Orange & Passionfruit j2o– 4.4

Tropical fruit blend with bright citrus notes and the exotic sweetness of passionfruit.

Apple & Raspberry j2o– 4.4

Crisp and refreshing combination of sweet apple and juicy raspberry.

Apple & Mango j2o– 4.4

Smooth and fruity mix of crisp apple and luscious mango for a tropical refreshment.

Fizzy Pop – 3.5 / 4.5

R Whites Lemonade, Pepsi & Pepsi Max

Fentiman's Rose Lemonade – 4.4

Delicately floral lemonade infused with pure rose oil, delivering a refreshing and fragrant taste.

Appletiser – 4.4

Naturally sweet sparkling apple juice with crisp and refreshing fruity notes.

Fentiman's Ginger Beer – 4.4

Fiery and full-bodied ginger beer, brewed with natural ingredients, bold and warming.

Elderflower Presse – 4.4

Light and floral sparkling elderflower drink, offering a refreshing and subtly sweet finish.

Dandelion & Burdock – 4.4

A taste of childhood. Rich herbal and vanilla notes, blending earthy dandelion and sweet burdock root.