

BREAKFAST

Breakfast Bap – 9.5

Egg, Bacon & Sausage (gfo)

Arbroath Smokie— 14.5

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

Plough Breakfast Muffin – 10.5

Cumberland Sausage, Monterey Jack Cheese & Fried Egg (gfo)

French Toast – 11.5

Smoked Back Bacon & Maple Syrup or
Stewed Berries & Natural Yoghurt (v) (gfo)

Poached Eggs & Hollandaise – 13.5

Benedict (Maple-Cured Bacon) Royale (Cartmel Valley Salmon) or
Florentine (Spinach) 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)

Full Cumbrian – 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)

Toast - 2.50

Two Slices of White or Grainary With Butter & Jam or Marmalade

**AVAILABLE UNTIL 11.30AM MON TO FRI
& UNTIL 11AM SAT - SUN**

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

NIBBLES

Smoked Almonds – 3

Marinated Olives – 4

Spiced Cashews – 3

Warm Focaccia, Olive Oil & Balsamic – 5

Roasted Garlic Hummus, Toasted Pitta – 8

STARTERS

Today's Soup – 8

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

Tempura King Prawns – 12

Charred Lime, Rocket, Spring Onion, Chili,
Sweet Chili Sauce (gf)

Cartmel Valley Smoked Salmon – 14

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

Heritage Tomatoes – 10

Bocconcini Mozzarella, Basil Oil (gf) (v)

Ham Hock Terrine – 12

Homemade Picalilli, Melba Toast (gfo)

To Share: Imperial Osetra Caviar - 90

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

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SANDWICHES

MON-SAT UNTIL 4PM

Caprese — 12

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 — 15

Grilled Back Bacon, Plum Tomato,
Baby Gem Lettuce, Mayonnaise

Sirloin Steak & Blue Cheese — 20

Long Clawson Stilton, Caremilsed Red Onion
Chutney, Rocket

Roasted Garlic Hummus — 11

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

Cartmel Valley 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 — 25

Cartmel Smoked Salmon, Tempura King Prawns,
Warm Smoked Mackerel, Salt & Pepper Squid,
Charred Lemon, Caper Butter, Warm Focaccia

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CLASSICS

Cumberland Sausage & Mash – 20

Chantenay Carrots, Peas & Kale, Crispy Onions, Pan Gravy

Beer Battered Haddock – 20

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

Steak & Ale Pie – 26

Chantenay Carrots, Peas & Kale, Creamed Potatoes, Pan Gravy

Mature Cheddar Cheese & Onion Pie – 22

Chantenay Carrots, Peas & Kale, Triple Cooked Chips, Sage & Onion Gravy (v)

Seared Kames Bay Sea Trout – 28

Crushed New Potatoes, Fine Breans, Chive Cream Sauce (gf)

SALADS

Salade Niçoise: New Potatoes, Green Beans, Olives, Boiled Egg (vgn-o) (gf)

Classic Caesar: Baby Gem, Marinated Anchovies, Parmesan, Croutons, Caesar Dressing (gf-o)

Blue Cheese Salad: Wild Rocket, Red Onion, Grain Mustard Dressing (gf)

All salads available in two sizes – 12 / 18

Add 4oz Sirloin Steak +6 Add Free-Range Chicken +5

BURGERS

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

Classic Homemade Beef Burger - 20

Add Bacon +2 Add Monterey Jack Cheese +2

Crispy Breaded Chicken - 20

Homemade Kimchi, Sriracha Mayonnaise

Thai Spiced Sweet Potato Burger- 18

Vegan Cheese (vgn)

ALL BURGERS ARE 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 Garlic Butter -3**

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

Garden Salad (gf) (vgn) – 5

Buttered Chantenay Carrots & Peas (gf) (vgn-o) – 5

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

Truffle & Parmesan Fries, Garlic Mayonnaise (gf) (vgn-o) – 7

Gravy Dipping Pot (gf) (vgn-o) – 3

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PUDDING

ICES

Selection of Ice Creams and Sorbets
One Scoop – 3 Two Scoops – 5 Three Scoops – 7

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

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

DESSERTS

Today's Petits Fours – 8
Served with your choice of hot beverage

Lemon Posset – 9
Meringue Kisses, Raspberry Compôte,
Candied Lemon (gf)

Baked Custard Tart – 10
Fresh Nutmeg, Mini Eccles Cake

Today's Cheesecake – 10
Fruit Compôte, Ice Cream (v)

Brownie Sundae - 10
Chocolate & Vanilla Ice Cream, Chocolate
Sauce, Whipped Cream, Flaked Chocolate,
Chocolate Brownie (gf)

Sticky Toffee Pudding – 11
Toffee Sauce, Vanilla Ice Cream (v)

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

SUNDAY ROASTS

Sirloin Of Beef –26

Loin Of Pork –25

Cumbrian Leg of Lamb - 26

All served with Yorkshire Pudding, Roast Potatoes,
Sausage & Apricot Stuffing, Chipolatas, Roasted Chantenay Carrots,
Seasonal Greens, Pan Gravy. (gfo)

Roasted Vegetable Wellington –18

Roast Potatoes, Roasted Chanenay Carrots,
Seasonal Greens, Sage & Onion Stuffing , Gravy (vgn)

SUNDAY EXTRAS

Buttered Greens – 5

Cauliflower Cheese – 5

Extra Roast Potatoes – 5

Sausage & Apricot Stuffing – 3

Buttered Peas & Chantenay Carrots – 5

Chipolatas – 5

Extra Yorkshire Pudding – 1

SPECIAL SUNDAY PUDDING

Crumble of the Day - 10

Served with your choice of Custard,
Cream or Ice Cream (gf)

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COCKTAILS

MARTINI

Espresso Martini - 14

A rich smooth cocktail of Vodka, Kahlua, and fresh espresso shaken for a bold and slightly sweet cocktail with a creamy top

Porn Star Martini - 14

Sweet, tropical and slightly tart cocktail made with Vanilla Vodka, Passoa, Passion Fruit Puree, Pineapple, Lime Juice, Prosecco

French Martini - 14

Elegant and easy drinking this cocktail has Absolut Vodka, Raspberry Chambord, Pineapple Juice.

SPRITZERS

Aperol Spritz - 12

Slightly bitter, gently sweet and perfectly bubbly.
Aperol, Prosecco, Soda, Orange

Hugo - 12

Fresh, slightly sweet & super refreshing.
St Germain Elderflower, Soda Water, Prosecco, Mint |Leaves

Limoncello Spritz -12

Bright, zesty and ultra refreshing.
Prosecco poured over
Limoncello, Soda Water

HOUSE FAVOURITES

The Plough Negroni - 14

Bold, Bitter and beautifully balanced a true classic.
Malfy Orange Gin, Campari,
Sweet Vermouth

Old Fashioned - 12

Timeless and effortlessly classy.
Whisky, Honey, Lemon
— soothing and perfect.

Amaretto Sour- 12

Smooth and well balanced Almond cocktail.
Amaretto, Bourbon,
Lemon Juice, Syrup, Egg White

Cosmopolitan -10

Crisp, citrusy and effortlrsly stylish.
Absolut Vodka, Cointreau,
Lime Juice, Cranberry

LONG DRINKS

Pina Colada - 14

Creamy, tropical and totaly indulgent.
Coconut Rum, Pineapple,
Coconut Cream

Tom Collins - 14

Crisp refreshing classic.
Gin shaken with lemon and winter berries,
brightened with soda

Dark 'n' Stormy - 14

Bold and spicy.
Captain Morgans Dark Rum,
Lime Juice, Ginger Beer

MOCKTAILS

Shirley Teple - 8

Ginger Ale, Lime Juice,
Grenadine

Cranberry Mimosa -8

Cranberry Juice, Ginger Ale, #
Orange Juice, Lime Juice

Virgin Colada – 8

Coconut Cream, Pineapple, Lime Juice

FIZZ!

#1. Prosecco, 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.

125ml – 7.5 | Btl £35

#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.

#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.

#4. Hundred Hills, Preamble Number 2 – 56

Chardonnay & Pinot Noir, Oxford, UK 2019

A light palate with a core of zingy freshness showing as ripe lime zest and passionfruit. The gentle oak cask influence of vanilla, honey and delicate spice linger on the palate with a creaminess that persist.

#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

Strawberry and cherry; vibrant and balanced.

125ml £4.8 | 175ml £7.3 | 250ml £9.7 | Btl £29

#10. La Coste, Grenache et al Provence FRA 2023

Vivacious, floral rosé; red and black berries, fresh pink grapefruit finish. £47.9

#9. Rioja Blush, Valdemar, Rioja, ESP 2023

Refreshing and vibrant wine with a delicate raspberry finish.

125ml £5.4 | 175ml £7.9 | 250ml £10.4 | Btl £39.5



#11. Whispering Angel, Grenache et al Provence FRA 2022

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

San Pelligrino - 3.75

Sparkling Blood Orange or Lemon

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.

BOURBON

Jack Daniel's – 4.5

A smooth Tennessee whiskey with notes of vanilla, caramel, and toasted oak, finished with Jack Daniel's signature charcoal mellowing process.

Jack Daniel's Honey – 4.7

A rich and warming blend of Jack Daniel's Tennessee whiskey and natural honey, offering a smooth and subtly sweet flavour.

Gentleman Jack – 5.5

Exceptionally smooth, this double charcoal-mellowed Tennessee whiskey delivers a refined taste with hints of vanilla, caramel, and spice.

Woodford Reserve – 5.5

A premium Kentucky bourbon with a complex profile of dried fruit, vanilla, and toasted oak, finished with a smooth, full-bodied character.

Southern Comfort – 5.5

A whiskey-based liqueur with sweet, fruity notes of peach, vanilla, and spice, offering a smooth and mellow taste.

Bulleit Bourbon – 4.5

A bold and spicy bourbon with high rye content, delivering notes of pepper, oak, and caramel, with a long, dry finish.

Knob Creek – 8.1

A rich and full-bodied Kentucky bourbon aged for nine years, featuring deep caramel, vanilla, and toasted nut flavours with a warm, lingering spice.

PORT ETC

Graham's 2017 LBV Port – 7

A rich and full-bodied Late Bottled Vintage port with notes of dark berries, plum, and chocolate, balanced by a velvety texture.

Graham's 10yr Tawny Port – 7

A beautifully aged tawny port with layers of caramel, dried fruit, and toasted nuts, offering a smooth and complex finish.

Cockburn's Ruby Port – 6

A youthful and vibrant ruby port bursting with red berry and plum flavours, complemented by a lively, fruit-forward character.

Warre's Warrior Port – 6

A bold and robust port with deep black fruit flavours, hints of spice, and a rich, lingering finish.

Sauternes Dessert Wine – 6

A luscious and golden-hued sweet wine with notes of honey, apricot, and citrus, balanced by fresh acidity for a refined, elegant finish.

WHISKEY

Talisker 10 – 6

A bold and maritime-inspired whisky from the Isle of Skye, offering smoky peat, sea salt, and a warming peppery finish.

Jura 10 – 5.5

A smooth and balanced whisky from the Isle of Jura, with notes of honey, soft smoke, and dark chocolate.

Balvenie 12 – 6.3

A rich and elegant Speyside whisky aged in bourbon casks before finishing in sherry casks, delivering notes of honey, dried fruit, and spice.

Famous Grouse – 4.5

A smooth and approachable whisky with hints of dried fruit, spice, and a gentle smoky undertone.

Monkey Shoulder – 5.5

A smooth and rich blend of Speyside single malts, offering flavours of vanilla, honey, and soft spice with a creamy finish.

Johnnie Walker Black Label – 4.7

A well-balanced blend of malt and grain whiskies, featuring notes of rich vanilla, dark fruit, and a signature smoky finish.

Jameson – 4.5

A triple-distilled Irish whiskey known for its smoothness, with notes of vanilla, toasted wood, and subtle spice.

Nikka Japanese – 8.5

A refined and complex whisky blending rich malt and delicate grain notes, with layers of fruit, spice, and a hint of smoke.

BRANDY

Martell VS – 5

A smooth and well-balanced cognac with notes of ripe fruit, vanilla, and subtle oak spice, offering a rich yet fresh finish.

Rémy Martin – 5.7

A refined and elegant cognac, blending floral and fruity aromas with hints of vanilla, toasted almonds, and warm spices.

Courvoisier VS – 4.7

A vibrant and smooth cognac with notes of orchard fruits, citrus, and delicate oak, leading to a crisp, clean finish.

Janneau – 7.8

A distinguished Armagnac with deep flavours of dried fruits, caramel, and toasted oak, delivering a long, warming finish.