



BREAKFAST

Breakfast Bap — 9.5
Egg, Bacon & Sausage (gfo)

Arbroath Smokie— 15.5
*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 — 13.5
*Smoked Back Bacon & Maple Syrup or
Stewed Berries & Natural Yoghurt (v) (gfo)*

Poached Eggs & Hollandaise — 14.5
*Benedict (Maple-Cured Bacon) Royale (Cartmel Valley Salmon) or
Florentine (Spinach) on Toasted English Muffin (gfo)*

Full Vegetarian — 16.5
*Vegetarian Sausages, Roasted Tomato, Confit Field Mushroom, Hash
Brown, Baked Beans & Eggs of your choice (gfo) (vgn-o)*

Full Cumbrian — 17.5
*Local Butcher's Cumberland Sausage, Back Bacon, Black Pudding,
Roasted Tomato, Confit Field Mushroom, Hash Brown, Baked Beans
& Eggs of your choice (gfo)*

Toast — 3.5
White or Granary sourdough with Butter & Jam or Marmalade

AVAILABLE UNTIL 11.30AM MON - 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.



MON-SAT UNTIL 4PM

SANDWICHES

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

Caprese — 13

*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*

Roasted Garlic Hummus — 12

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

Pulled Pork Shoulder — 18

*Sage & Onion Stuffing, Apple Purée, Red Wine
Jus, Crispy Onions*

Cartmel Valley Smoked Salmon — 14

Pickled Cucumber, Cream Cheese

BOARDS

Bread Board — 16

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

Seafood Board — 25

*Cartmel Smoked Salmon, Crayfish Mac & Cheese,
Warm Smoked Mackerel, Salt & Pepper Squid,
Charred Lemon, Tartare Sauce, Caper Butter,
Warm Focaccia*



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STAY

Take a look at our award-winning guest accommodation, accredited 5 stars by The AA



APPETISERS

Nuts — 3

Smoked Almonds or Spiced Cashews

Warm Homemade Bread — 5

Focaccia, Olive Oil & Balsamic

Olives — 4

Marinated, black and green

Roasted Garlic Hummus — 8

Toasted Pitta

Aperol Spritz — 12

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

The Plough Negroni — 14

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

Hugo Spritz — 12

*Fresh, slightly sweet & super refreshing.
St Germain Elderflower, Soda, Prosecco, Mint*

Old Fashioned — 14

Made with Japanese Single Malt

STARTERS

Today's Soup — 8

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

Endive, Pear, Roqfort & Walnut Salad — 10

Hot Honey Dressing (gf) (v)

Crayfish Mac & Cheese — 12

Crispy Onions, Rocket & Sunblushed Tomato Salad

Cartmel Smoked Salmon & Prawn Roulade — 14

*Micro Herbs, Chive Crème Fraîche, Lemon,
Melba Toast (gfo)*

Confit Duck Terrine — 12

Pear & Blackberry Chutney, Melba Toast (gfo)

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MAINS

Cumberland Sausage & Mash – 21

Roasted Carrots & Parsnips, Braised Red Cabbage, Crispy Onions, Pan Gravy

Beer Battered Haddock – 22

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

Steak & Ale Pie – 26

Roasted Carrots & Parsnips, Braised Red Cabbage, Creamed Potatoes, Pan Gravy

Fellstone Cheddar, Leek & Potato Pie – 23

*Roasted Carrots & Parsnips, Braised Red Cabbage, Triple Cooked Chips,
Sage & Onion Gravy (v)*

King Prawn Papadelle Arabiata – 27

Rocket, Herb Oil (gf)

Classic Homemade Beef Burger - 21

Add Bacon +2 Add Monterey Jack Cheese +2

*served in an Artisan Ciabatta with Plough Burger Sauce, Baby Gem, Sliced Tomato, Red
Onion, Fries & Aioli (gf-o)*

Cartmel Valley Venison Burger - 21

Add Bacon +2 Add Monterey Jack Cheese +2

*served in an Artisan Ciabatta with Smoked Chilli Mayonnaise, Baby Gem, Sliced
Tomato, Red Onion, Fries & Aioli (gf-o)*

Spiced Chicken Burger- 21

Add Bacon +2 Add Monterey Jack Cheese +2

Sriracha & Honey Sauce

*served in an Artisan Ciabatta with Plough Burger Sauce, Baby Gem, Sliced Tomato, Red
Onion, Fries & Aioli (gf-o)*

Thai Spiced Sweet Potato & Chickpea Vegan Cheese Burger- 18

*served in an Artisan Ciabatta with Plough Burger Sauce, Baby Gem, Sliced Tomato, Red
Onion, Fries & Aioli (vgn) (gf-o)*

Classic Caesar – 12 / 18

*Baby Gem, Marinated Anchovies, Parmesan, Croutons, Caesar Dressing (gf-o)
Add Free-Range Chicken +5*

Pan Fried Salmon Supreme - 28

Saffron Parmentier Potatoes, Tenderstem Broccoli, White Wine Veloute (gf)

BEEF

6oz Flat Iron Steak – 27

Best served medium-rare. If cooked beyond medium-rare, the meat will become tough and lose its juicy tenderness.

Wine pairing: Malbec – Finca La Colonia, Mendoza

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

8oz Sirloin Steak – 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.

Wine pairing: Cabernet Sauvignon – Gran Reserva, Maipo Valley

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

8oz Fillet Steak – 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.

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

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

All served with Grilled Tomato, Flat Mushrooms, Watercress & Triple Cooked Chips
Add Peppercorn Sauce, Blue Cheese Sauce, Garlic Butter or Bernaise -3

SIDES

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

Garden Salad (gf) (vgn) – 5

Braised Red Cabbage & Tenderstem Broccoli (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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SUNDAY ROASTS

Roasted Vegetable Wellington – 18

*Roast Potatoes, Roasted Carrots & Parsnips, Braised Red Cabbage, Tenderstem Broccoli
Sage & Onion Stuffing, Gravy (vgn)*

Sirloin of Beef – 26 Loin of Pork – 25 Lancashire Turkey Breast – 25 Trio - 32
*Yorkshire Pudding, Roast Potatoes, Sage & Onion Stuffing, Chipolatas, Roasted Carrots & Parsnips,
Braised Red Cabbage, Tenderstem Broccoli, Pan Gravy. (gfo)*

Roasted Carrots & Parsnips – 5

Cauliflower Cheese – 5

Extra Roast Potatoes – 5

Sage & Onion Stuffing – 3

Braised Red Cabbage & Tenderstem Broccoli – 5

Chipolatas – 5

Extra Yorkshire Pudding – 1

CRUMBLE!

Crumble of the Day - 10

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



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PUDDINGS

Petits Fours – 10
Served with your choice of hot beverage

Warm Ginger Sponge – 10
Rum Syrup, Roasted Pineapple, Ginger Ice Cream, Ginger Crumb (gf)

Damson & Plum Lupton Mess – 10
Damson & Plum Sorbet, Pink Peppercorn Meringue (gf)

Chocolate Fondant – 10
White Chocolate Sauce, Irish Cream Ice Cream, Chocolate Tuile

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

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

Lemon, Courgette & Rosemary Sponge - 10
Raspberry Sauce, Vanilla Ice Cream (gf) (vgn)

Blackberry Cheesecake – 10
Cassis Base, Toffee Crunch Ice Cream

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

*Ice Creams: Vanilla, Chocolate, Strawberry, Salted Caramel, Vegan Vanilla
Sorbets: Rhubarb, Orange, Mango, Raspberry, Damson*

Graham's 2017 LBV Port 50ml – 7

Graham's 10yr Tawny Port 50ml – 7

Cockburn's Ruby Port 50ml – 6

Warre's Warrior Port 50ml – 6

Sauternes Dessert Wine 50ml – 8

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

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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

Passion Star Martini - 14

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

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.
Soda Water & Prosecco
poured over Ice Cold Limoncello*

OUR FAVOURITES

Negroni - 14

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

Amaretto Sour- 12

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

Old Fashioned - 12

*Made with Japanese Single Malt & Flaming
Orange Zest*

Cosmo - 10

*Absolut Vodka, Cointreau,
Lime Juice, Cranberry*

LONG DRINKS

Piña Colada - 14

*Creamy, tropical and totally 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 Temple - 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

Virgin Hugo - 8

*Fresh, slightly sweet & super refreshing.
Elderflower Cordial, Soda Water,
Nosecco, Mint Leaves*

F I Z Z !

#0 Nosecco — NV

Crisp, delicious and alcohol free. 200ml £7.50

#1 Prosecco Extra Dry — Serena 1881 — Veneto, Italy — NV — £35

Lightly floral, crisp apple, pear. 125ml £7.50

#2 Prosecco Rosé — Serena 1881 — Veneto, Italy — NV — £38

Fresh berries, pear, lively fizz.

#3 Preamble No. 2 — Hundred Hills — Oxfordshire, England — £56

Lime zest, yellow apple, creamy.

#4 Blanc de Noirs Brut — EPC — Champagne, France — NV — £57

Red fruit, toast, bright structure.

#5 La Cuvée — Laurent-Perrier — Champagne, France — NV — £69

Citrus blossom, peach, brioche.

#6 Cuvée Rosé — Laurent-Perrier — Champagne, France — NV — £87

Raspberry, redcurrant, silky freshness.

R O S É

#7 Zinfandel Rosé — Golden State — California, USA — £29

Strawberry, cherry, juicy finish. 125ml £4.80 / 175ml £7.30 / 250ml £9.70

#8 Rioja Rosé — Conde Valdemar — Rioja, Spain — £39.50

Wild strawberry, flowers, silky spice. 125ml £5.40 / 175ml £7.90 / 250ml £10.40

#9 Lady A Rosé — La Coste — IGP Méditerranée, France — £45

Pink grapefruit, peach, raspberry brightness. 125ml £8.75

#10 Rosé d'une Nuit — Château La Coste — Provence, France — £47.90

Grapefruit, strawberry, gently bitter.

#11 Calafuria Negroamaro Rosato — Tormaresca — Puglia, Italy — £50

Pink grapefruit, peach, violet lift. 125ml £9.65

#12 Whispering Angel — Château d'Esclans — Côtes de Provence, France — £45

Pale peach, berries, citrus freshness.



WHITES

#13 Grecanico — Violetto — Sicily, Italy — £29

Apple blossom, peach, almond finish. 125ml £4.80 / 175ml £7.30 / 250ml £9.70

#14 Sauvignon Blanc — Chile — £32.30

Citrus, lime, grassy freshness. 125ml Glass £5.40 / 175ml £8.10 / 250ml £10.80

#15 Pinot Grigio — Italy — £35

Green apple, pear, crisp finish. 125ml £5.20 / 175ml £7.80 / 250ml £11.30

#16 Chardonnay — Deakin Estate — Victoria, Australia — £36.90

Peach, lemon, gentle oak. 125ml £6.20 / 175ml £9.20 / 250ml £12.30

#17 Rioja Blanco — Conde Valdemar — Rioja, Spain — £38

Pear, citrus, saline herbs.

#18 Samorëns Blanc — Ferraton — Côtes-du-Rhône, France — £39.50

White flowers, stone fruit, savoury.

#19 Viognier — Badet-Clément — Languedoc, France — £42.80

Apricot, peach, floral lift.

#20 Reserve Sauvignon Blanc — Marlborough, New Zealand — £44.40

Passionfruit, lime, mineral snap. 125ml £7.40 / 175ml £11.10 / 250ml £14.80

#21 Riesling Trocken — Dr Fischer — Mosel, Germany — £45

Slatey citrus, floral lift. 125ml £8.75

#22 XIV Pinot Gris — Pulenta Estate — Mendoza, Argentina — £45.50

White peach, citrus, floral finesse.

#23 Chablis — Domaine Jean-Marc Brocard — Chablis, Burgundy, France — £47.50

Mineral citrus, chalky precision. 125ml £9.50

#24 Albariño Sobre Lías — Casal Caeiro — Rías Baixas, Spain — Bottle £54.90

Lime, peach, saline finish.

#25 Sancerre — Domaine Cherrier — Loire, France — £55

Citrus, flint, mineral finish.

#26 Wilyabrup Chardonnay — Woodlands — Margaret River, Australia — £56.50

Lemon curd, peach, hazelnut.

#27 Conte della Vipera — Castello della Sala — Umbria, Italy — £65

Pink grapefruit, lychee, lime.

#28 Chardonnay — Dog Point — Marlborough, New Zealand — £71

Citrus, toast, flinty salinity.

#29 Blanc En Pierrelet — Chamirey — Mercurey, Burgundy, France — £80

Nectarine, vanilla, ginger finish. 125ml £12.50



REDS

#30 Negroamaro — Vialto — Puglia, Italy — £29

Black cherry, plum, soft spice. 125ml £4.80 / 175ml £7.30 / 250ml £9.70

#31 Merlot Reserva — Morandé Pionero — Valle Central, Chile — £33

Damson, berry, gentle spice. 125ml £5.50 / 175ml £8.30 / 250ml £11.50

#32 Shiraz/Mourvèdre/Viognier — Front Row — Swartland, South Africa — £36.60

Blackberry, spice, velvety finish. 125ml £6.10 / 175ml £9.10 / 250ml £12.20

#33 Mathilda Shiraz — Domaine Tournon — Victoria, Australia — £37

Black fruits, pepper, silky tannins.

#34 Pinot Noir — La La Land — Victoria, Australia — £42

Cherry, raspberry, silky spice.

#35 Malbec — Mendoza, Argentina — £42

Plum, fig, silky finish. 125ml £7.00 / 175ml £10.50 / 250ml £14.00

#36 Hussonet Cabernet Sauvignon — Haras de Pirque — Maipo Valley, Chile — £42

Blackberry, plum, supple tannins.

#37 Chianti Superiore — Santa Cristina — Tuscany, Italy — £47.50

Morello cherry, herbs, velvety tannins.

#38 Rioja Crianza — Conde Valdemar — Rioja, Spain — £47.50

Red berries, vanilla, oak spice.

#39 Nèprica Primitivo — Tormaresca — Puglia, Italy — £49.50

Black cherry, violet, liquorice.

#40 Château Montaignillon — Montagne-Saint-Émilion, Bordeaux, France — £50

Plums, blackcurrant, ripe tannins. 125ml £9.65

#41 Bansella Nizza — Prunotto — Piedmont, Italy — £55

Plums, violets, cocoa, liquorice. 125ml £10.50

#42 Mercurey Rouge — Château de Chamirey — Mercurey, Burgundy, France — £75

Fresh red fruit, violet, finesse. 125ml £14.75

#43 Wilyabrup Cabernet/Merlot — Woodlands — Margaret River, Australia — £58

Blackcurrant, plum, cedar, chocolate.

#44 The Bee-Side Grenache — Domaine of the Bee — Côtes Catalanes, France — £63.50

Red berries, fennel, silky tannins.

#45 Costasera Amarone Classico — Masi — Veneto, Italy — £68

Baked plum, cherry, cocoa. 125ml £13.00

#46 Domaine of the Bee — Côtes du Roussillon Villages, France £79.50

Fig, plum, kirsch, chocolate.

#47 Lytton Springs — Ridge — Dry Creek Valley, California, USA — £80

Boysenberry, blackberry, pepper, chocolate. 125ml £15.50

#48 Les Genoux — Domaine of the Bee — Maury Sec, France — 2022 — £102

Wild strawberry, fennel, peppery lift.

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.

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 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

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

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.

Black Cat Mediterranean Olive – 5.5

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

NO ALCOHOL

Tanqueray 0% – 4.4

Coriander, angelica, liquorice, and citrus.

Seedlip 0% – 4.4

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

BEER

Carlsberg – 6.7

A crisp and refreshing Danish lager.

Estrella – 7.3

Spanish lager with a clean, refreshing finish.

Poretti – 7.2

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.

Cask Ales

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

CIDER

Aspall Draught Dry Cyder – 6.9

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

Mango & Passionfruit – 6.5

Thirst-quenching cider blended with zingy passionfruit and juicy mango.

Wild Berry – 6.5

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

Kiwi & Lime – 6.5

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

Pineapple & Raspberry – 6.5

Tropical and refreshing cider with a bold flavour

ALCOHOL FREE

#0 Nosecco – NV

Crisp, delicious and alcohol free prosecco. 200ml £7.50

Brooklyn Special Effects 0.4% – 4.7

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

San Miguel 0% – 4.8

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

Erdinger 0% – 6.2

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

Guinness 0% – 6.4

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

Kronenbourg 1664 Blanc - 4.8

0.0% in alcohol and fresh in flavour wheat beer

Seedlip 'Gin' – 4.4

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

Old Mout Berries & Cherries 0% – 6

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

Tanquray 0% – 4.4

Coriander, angelica, liquorice, and citrus.

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.

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.

Fizzy Pop – 3.5 / 4.5

R Whites Lemonade, Pepsi & Pepsi Max

San Pelligrino - 3.75

Sparkling Blood Orange or Lemon

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.