

The Grape Variety



Menu

<u>Drinks</u>		<u>Food</u>	
Tea Pot	3	<u>Our Boards</u>	
Americano/Espresso	2	Cheese board	12
Latté / Flat White		Charcuterie Board	15
Cappuccino	2.5	Vegetarian Board	11
Slice of Homemade Cake	2.5		
		<u>Mixed Boards</u> (cheese & meat)	
<u>Alcohol Free Drinks</u>		Small (1-2 people)	15
Mocktails	4	Large (3-4 people)	20
Seedlip Gin & Tonic	6	Extra Large (6-8 people)	25
Seedlip (non-alcoholic)	6.5		
Coca Cola / San Pellegrino	1.5	<u>Nibbles</u>	
		Olives	2.5
<u>Cocktails</u>		Chorizo/Saucisson bowl	3.5
Gin & Tonic		Crisps	1.8
Single	5.5		
Double	7.5	<u>Light bites</u>	
Kir Royal	8.5	Pâté	6
Pimms Long Drink	5.5	(wild boar & Armagnac)	
Sangria	7	Baked camembert	9.5
		Spanish Sardines	5
<u>Spirits</u>			
Baron de Sigognac, Armagnac 1978			
Single	8.5		
Double	12.50		

The Grape Variety



Wines by the Glass

Also Any bottle at shelve price plus 7.5 corkage (no corkage for bottles over £35)

<u>Red Wines</u>	<u>175ml</u>	<u>250ml</u>
Meaty Malbec 2018, Argentina Mendoza	5.5	7
Banda Azul Crianza 2017, Spain, Rioja	5.5	7
La Deliziosa, Montepulciano d'Abruzzo 2017, Italy	5.5	7
Château des Aladères, Corbières 2013, France, Languedoc	6.5	8
Château de Laborde, Cru Bourgeois 2007, Haut Médoc, France, Bordeaux	7	8.5
<u>White Wines</u>		
The Great Wave Sauvignon Blanc 2018, N.Z.	5.5	7
La Delicioza Pinot Griogio 2018, Italy	5.5	7
Ciello Bianco 2017, Catarrato, Italy Sicily (light Orange wine)	5.5	7
Hereus 2017, White Grenache, Catalunya	6.0	7.5
Pouilly Fumé La Roche Blanche 2018, Laporte, France Loire Valley	8.5	11.0
<u>Rosés</u>		
Chemin de Provence 2018, France	6.0	7.5
<u>Bubbles</u>		
The Kiss, Prosecco method, Italy	Flute	6.0
Crémant de Bourgogne, Gérard Seguin (blanc de noir)	Flute	10
<u>Beer</u>		
Draft Pale Ale	4.5	
Draft Lager	4.5	
Bottle	3.5	