



# DRINKS MENU

# Wine & Sparkling

## PROSECCO

**Prosecco DOC** Italy

A classy & aromatic Prosecco with elegant bubbles & hints of citrus 125ml 6.29 | 27.99



## CHAMPAGNE

**Lallier Champagne Brut** France

Ripe, toasty fruit with an elegant finish 39.99

**Lallier Champagne Rosé** France

Fresh, spicy citrus notes with wild strawberry 41.99

**Bollinger Champagne** France

A serious Champagne: rich, full & intense £68

**Pol Roger Vintage Champagne** France

An elegant, refined & delicate Champagne £69

## WHITE

175ml | 250ml | Bottle

Unwind

**Debbie Does Pinot Grigio** South Africa

This aroma will have you hooked! 5.69 | 7.59 | 19.99

**Sauvignon Blanc, The Pass** New Zealand

Fresh & zesty with tropical fruit flavours 5.99 | 8.49 | 21.99

**Hawk Ridge White** Spain

Refreshing & crisp with apple & peach flavours 4.49 | 5.79 | 16.49

Full of life

**Catarratto Pinot Grigio, Savino** Italy

Light & dry with citrus notes 4.79 | 5.99 | 16.99

**Chardonnay, Cuvée Amelie** Australia

Full-flavoured & vibrant 5.29 | 6.49 | 17.99

**Picpoul De Pinet** France

Crisp & aromatic white from the Med 5.49 | 6.99 | 18.99

Firm favourites

**Riesling, Palmetto** Australia

Zesty & crisp with aromatic notes of citrus & green apple 6.79 | 9.49 | 23.99

**Pinot Grigio, Charles Smith Vino** USA

There's Pinot Grigio, then there's this! 6.49 | 8.79 | 22.99

**Sauvignon Blanc, Some Young Punks Quickie!** Australia

Up-front, crisp & fruity 7.29 | 9.99 | 26.99

Indulge & enjoy!

**Sancerre, Le Pierrier Domaine Thomas** France

Vibrant gooseberry & citrus notes 29.99

**Chablis, La Chablisienne Le Finage** France

Citrus & mineral notes 30.99

All Red, White & Rosé wines are available by the glass

We also serve 125ml measures

# Wine & Sparkling

## ROSÉ

175ml | 250ml | Bottle

Perfect for sipping

**Zinfandel Rosé, Three Pebble Bay** USA

Sweet strawberry-charged, easy drinking 5.29 | 6.49 | 17.99

**Savino Rosé** Italy

Soft strawberry fruit flavours 4.79 | 5.99 | 16.99

**Argento Rosé** Argentina

This is definitely not one to miss! 5.69 | 7.59 | 19.99

**Sangiovese Rosé, Charles Smith Vino** USA

Fresh & light with strawberry & cherry notes 6.49 | 8.79 | 22.99

## RED

Fragrant

**This Merlot Needs You!** South Africa

Smooth with notes of cherry & chocolate 5.99 | 7.99 | 20.99

**Malbec, Big Earl** Argentina

Intense, big & smooth 5.99 | 8.49 | 21.99

**Hawk Ridge Red** South Africa

Soft & easy with berry fruits & a spicy finish 4.49 | 5.79 | 16.49

**Merlot, Savino** Italy

Red fruits & savoury spice 4.79 | 5.99 | 16.99

Full of flavour

**Cabernet Sauvignon, Charles Smith**

**Wines of Substance** USA

This one rocks! Loaded with flavour 8.29 | 10.99 | 29.49

**Shiraz, Cuvée Amelie** Australia

Blackcurrant, plum fruit & a tantalising hint of spice 5.29 | 6.49 | 17.99

**Rioja** Spain

Intense red fruit notes with a hint of spice 5.69 | 7.59 | 19.99

Easy drinking

**Côtes Du Rhône Rouge, Hubert et Fils** France

Soft, smooth & fruity with a spicy finish 22.99

**Debbie Does Pinot Noir** South Africa

Raspberry, black cherry & spice 5.49 | 6.99 | 18.99

**Merlot, Valdivieso Single Vineyard** Chile

Full-bodied, dark fruits & oak spices 7.89 | 10.79 | 28.99

Something special!

**Grenache, Alpha Box & Dice Tarot** Australia

Juicy and silky with sweet spices. It's amazing chilled! 24.99

**Bourgogne Pinot Noir, Vallet Frères** France

Light to medium-bodied with elegant red fruit notes 26.99

**Saint-Emilion Grand Cru,**

**Chateau La Moulin De La Chapelle** France

Ripe, velvety & full of finesse 32.99

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## Introducing our award winning wine maestro; Andrew Ingham

All our wines are specially selected by Andrew. He travels the globe, choosing the best grapes & visiting the most interesting wine makers to make sure you've got a glass of the best.



# Bar Menu

## BAR SNACKS

**Biltong**                      **Olives (ve)**  
**Spicy Biltong**              **Pork Crackling**

## BEER FOOD

**Cumberland Scotch Egg**

**Veggie Scotch Egg**

**Buffalo Chicken**

Tossed in hot sauce, spring onion,  
celery, blue cheese dip

**Chicken Wings**

Tossed in your choice of sauce:  
Hot | East Coast IPA BBQ | Korean



## SHARERS

**Chicken & Halloumi Tray**

Buffalo chicken, fried halloumi, sweet potato wedges,  
sour cream & chive, hot sauce, avocado dressing,  
red chilli, spring onion, coriander

**Meat & Cheese Tray**

Pulled salt beef, Old Epping sausages, biltong,  
pork crackling, Cheddar, Camembert, olives, gherkin,  
crisp sourdough, ciabatta, chutney

**Meat Slider Tray**

Two cheese & bacon beef sliders, two buttermilk  
chicken sliders, rosemary-salted fries

**Veggie Tray**

Veggie Scotch egg, sweet potato wedges,  
baked Camembert, olives, gherkin, crisp sourdough,  
ciabatta, chutney (v)

**Nachos**

Guacamole, Cheddar, pico de gallo, sour cream (v)

## SOFTIES

**Dalston's Soda** 330ml

Cherryade or Ginger Beer

**Lo Bros Kombucha** 330ml

Original or Ginger & Lemon

**Franklin & Sons** 275ml

Cloudy Apple & Yorkshire Rhubarb  
or Wild Strawberry & Scottish Raspberry

**Fever-Tree** 200ml

Various flavours

**Appletiser** 275ml

**J20** 275ml

Apple & Mango or Orange & Passionfruit

**Coca-Cola** 330ml

Coke, Diet Coke or Coca-Cola Zero Sugar

**Red Bull** 250ml

Original or Sugarfree

**Schweppes 1783** 200ml

Various flavours

**Harrogate Water** 330ml

Still or Sparkling

## Beer & Cider

### LAGER

**Corona** 4.5%

**Peroni Nastro Azzurro** 5.1%

**Budweiser** 4.5%

**Desperados** 5.9%

### CRAFT

**Beavertown Gamma Ray** 5.4%

**Beavertown Neck Oil** 4.3%

**Craft Academy Over Easy** 3.8%

### CIDER

**Orchard Pig Reveller Apple** 4.5%

**Old Mout** 4%

Passionfruit & Apple or Kiwi & Lime

**Skål** 4%

Strawberry & Lime, Forest Berries  
or Rhubarb & Pink Grapefruit

### ALCOHOL FREE

**Peroni Libera** 0%

**Heineken 0.0** 0%

**Ship Full of IPA Alcohol Free** 0%

**Old Speckled Hen Low Alcohol** 0.5%

**Old Mout Berries & Cherries** 0%

### GLUTEN FREE

**Peroni Gluten Free** 5.1%

**Crabbies Alcoholic Ginger Beer** 4%

### CASK ALES

#### Meet our Master Brewer, Ross O'Hara

"We serve only the highest quality cask ales from our Suffolk brewery along with other top beers hand-picked from across the UK".



**Take a look at what's on tap today!**

## Gin

Craft distillers Tom & Tina create their Honeybee gin in a 200-year-old barn on Falls Farm, Northamptonshire.

The team at Warner's are passionate about saving bees and partnered with the Royal Horticultural Society to release this gin.



**Warner's Honeybee** pink grapefruit, honey  
28 botanicals infused with honey from Northamptonshire,  
perfectly paired with Schweppes 1783 Salty Lemon Tonic

**Beefeater London Dry** juniper, lemon  
Try our house favourite, the world's most awarded gin

**Beefeater Pink** strawberry, lemon  
Strawberries complement Beefeater's classic gin

**Monkey 47** lavender, cranberry  
Black Forest gin with floral aroma & peppery spices

**Brockmans** wild berries, lemon  
A 'gin like no other'

**City of London Rhubarb & Rose** rhubarb, rose  
Beautifully delicate notes of rhubarb with a floral finish

**Chase Pink Grapefruit & Pomelo** pink grapefruit, lime  
Powerful pink grapefruit notes with juniper & lime zest

**Boë Violet** juniper, violet  
A light, delicate taste with beautiful colour & aroma

**Sipsmith Lemon Drizzle** lemon, juniper  
Inspired by the citrus gins of the early 1900's

**Tanqueray Flor de Sevilla** juniper, Sevilla orange  
An intense but sweet gin

**Green's Lane** juniper, hops  
Hop cut gin created with our friends at Portobello Road

**King of Soho** juniper, coriander  
Quadruple-distilled London Dry

**Little Bird** pink grapefruit, orange  
Pink grapefruit, fresh juniper, citrus & orange peel

**Sipsmith London Dry** juniper, orange  
Rich, complex & full-bodied

**Martin Miller's** juniper, lime  
Refreshing citrus & juniper, blended with Icelandic spring water

**Tanqueray London Dry** juniper, liquorice  
Fresh & vibrant lemon & juniper flavours with a spicy finish

**Bombay Sapphire** juniper, lemon  
Aromatic with delicate juniper flavours

**Whitley Neill Rhubarb & Ginger** rhubarb, ginger  
Rhubarb adds a crisp edge & ginger warms the palate

**Beefeater Blood Orange** juniper, blood orange  
Fresh citrus, juniper & angelica with a deliciously rich finish

### Gin Flights £12

Sample any three gins with tailored  
garnishes & two Fever-Tree Tonic Waters

Available on all gins listed above

# Cocktails

All 8.99

## CLASSIC COCKTAILS

### Pornstar Martini

Ketel One vodka, passionfruit  
liqueur, fresh lime, Prosecco

### Espresso Martini

Ketel One vodka, dark roast  
cold brew coffee, cocoa extract, maple

### Jura Sunrise

Jura 10yr whisky, Aperol, Schweppes 1783 Tonic

### Mojito

Havana Club 3yr rum, fresh mint, fresh lime, sugar syrup

### Bloody Mary

Ketel One vodka, Big Tom Spiced Tomato Juice

## SPRITZ

### Aperol

Aperol, Prosecco, soda

### Pink

Beefeater Pink gin, Prosecco, lemonade

### Violet

Boë Violet gin, Prosecco, lemonade

### Blood Orange

Beefeater Blood Orange gin, Prosecco, lemonade

## Spirits

Double up for an extra 2.50

### VODKA

Absolut

Cîroc

Grey Goose

Reyka

Tito's

### Ketel One

Try our house favourite, crisp  
to taste with a soft finish

### DARK RUM

Kraken Spiced

Black Magic Spiced

Ron Zacapa Centenario

### GOLDEN RUM

RedLeg Spiced

Bacardí Añejo Cuatro

The Duppy Share

### WHITE RUM

Havana Club 3yr

Bacardí Carta Blanca

### BLENDED WHISKY

Johnnie Walker

Red Label

Monkey Shoulder

Copper Dog

Jameson

### SINGLE MALT WHISKY

Jura 10yr

Glenfiddich 12yr

Glenfiddich IPA

Glenlivet Founders

Reserve

### Cotswolds

Award-winning whisky  
distilled in the Cotswolds,  
this is a naturally rich &  
fruity single malt

### IMPORTED WHISKEY

Buffalo Trace Bourbon

Jack Daniel's Tennessee

Maker's Mark Bourbon

## HIDDEN GEMS

Take a look at the bar for our full range of spirits



All cash and credit/debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team. Full allergen information is also available online. Please be aware that all of our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; therefore, we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of cross contamination. Our menu descriptions do not list all ingredients so please ask us if you have any questions or concerns. For any specific dietary requirements please ask before placing your order. All menu items are subject to availability. (v) = Vegetarian. (ve) = Vegan. (T) = Made from more than one whole tail. Fish, poultry and shellfish dishes may contain bones and or shell. Some dishes may contain alcohol. All our prices include VAT. Please refer to the weights and measures information at the bar for details of serve sizes for spirits, draught products and still wine. All spirits are served in multiples of 25ml unless otherwise stated. A 125ml glass of wine is also available on request. All items subject to availability. Alcohol is only available to over 18s and ID may be required. Management have the right not to serve who is, or appears to be, drunk or intoxicated. Management have the right to amend, change or withdraw products, pricing and offers at any time without prior notice. (If you have any queries, comments or suggestions we'd love to hear from you at Greene King Pub Company, Sunrise House, Burton-On-Trent, DE14 3JZ. GK1892 17642

The cover of this menu was created in collaboration with photographer and artist Amber Locke who specialises in designs created with natural, fresh ingredients.