

## Welcome to Wild Shropshire

The vision for the restaurant has always been focused on providing exciting modern British cuisine whilst at the same time becoming as sustainable and environmentally aware as possible.

The Spring of 2023 saw the realisation of two elements that would make the vision a reality – the creation of Wild Shropshire Farm, where produce is farmed organically and picked daily for use in the restaurant, and the development laboratory where produce can be further preserved, distilled, dehydrated and processed to create flavours that enhance the ever-changing menus & provide ingredients for our house made beverages.

Our aim now is to move towards a zero waste business across all three elements. In 2024 we were awarded 3 Stars in the Food Made Good audit with the Sustainable Restaurant Association, something that we're incredibly proud of.

We aim to continue striving to make an impact in the sustainable hospitality industry, which is why we have also introduced paperless menus.

To discover more about life at Wild Shropshire and to read our sustainability report, scan the QR code below or get in touch.

James Sherwin  
Owner & Chef



# **Apéritifs**

## Sparkling

**Tickerage - Classic Cuveé Extra Brut**

**(2013)**

East Sussex, England, UK

**£17**

**Domaine Lagille - Grande Réserve**

**(NV)**

Montagne de Reims, Champagne, France

**£20**

**Dhondt-Grellet - 'Les Terres Fine' 1er Cru BdB**

**(NV)**

Cote de Blancs, Champagne, France

**£35**

## Sherry

**Manzanilla,**

**Amontillado,**

**or Oloroso**

**Diatomist - Jerez, de la Frontera, Spain**

**£12**

## Cocktails

**O.F.?**

Bushmills Irish Whiskey - Ardbeg 10 - PX - Angostura

**£13**

**Negroni**

Roku Gin - Red Vermouth - Campari - Shiso

**£12**

**Mirrorball**

El Rayo Tequila - Cointreau - Acid Blend - Pine Falernum

**£14**



## Our Drinks Menu

The ethos of our drinks offering is to give every guest a unique & engaging experience where you have the opportunity to try new flavours - whether you are a seasoned expert on the matter or just dipping your feet into the diverse world of beverages.

We also like to offer a selection of classic wines & drinks that may be more familiar – but come from producers who are passionate about the land they tend and the integrity of the products that they produce.

If you want to put your whole experience in our hands, we offer a selection of unique pairing options for you to choose from

If you would prefer to curate your own journey, we also offer a majority of our wines by the glass.

We regularly source rare wines & single bottles to use across our pairings that make every visit a truly unique experience.

All our beverages are selected by our experienced Sommelier team. Joe & Amelia are always available to help you out if you need any guidance or a recommendation of something delicious to try.

All the best,

Joe Stark  
Beverage Director

Jo Turner  
Bookings Manager

Amelia DuBose  
Restaurant Manager

Poppy Sherwin  
Front of House

James Gavin  
Sous Chef

Geoff Turner  
Head Horticulturist



## Drink Flights

**At Wild Shropshire, we offer a variety of drinks flights that are paired with dishes throughout the course of the evening.**

Our wine flights are 125ml serving per glass and 75ml for the dessert wine serving.

### Wild Wine Flight

Our wine flight highlights organic & biodynamic wines from small producers as well as winemakers working at the top of their game with a focus on terroir & a love for the vineyards that they tend.

We try to showcase excellent examples of type, interesting & little-known grape varieties & regions as well as showcasing some rare wines that Joe has sourced.

**4 glasses - £65**

*Ograde (2021) Skerk. Venezia Giulia, Italy.*

*Le Réserve (NV) Billecart Salmon. Mareuil-sur-Aÿ, Champagne, France.*

*Encinas (2020). Raul Perez & Antoine Graillet. Bierzo, Spain.*

*Pinot Gris SGN (2017) Justin Boxler. Alsace, France.*

### Fermentations

A selection of alcoholic drinks made in house with zero waste principles. We explore the wonderful world of fermentation & discuss the different methods used to create the current selection of drinks.

**4 glasses - £45**

*Belgian Style Pale Ale.*

*Gooseberry Wine.*

*Blackcurrant & Sloe Wine.*

*Apple & Douglas Fir Pine Cider.*

### Creations

A selection of non-alcoholic drinks made in house with zero waste principles. We use a mixture of juices, teas, extractions & distillates to create unique beverages to pair to our menu.

**4 glasses - £35**

*Forest Tea - Morel & Cep Broth, Nettle Vinegar, Nettle Oil.*

*Gooseberry, Elderflower, Fennel Flower.*

*Blackcurrant, Lapsang Souchong, Cherry Blossom.*

*Fig, Fig Leaf, Dandelion Coffee.*



## Sparkling

*All of our by-the-glass sparkling wines are served in 125ml measurements. All bottles are 750ml unless otherwise stated.*

**Brut Reserva Cava (2022), Lacrima Baccus. Catalunya, Spain.**

**Cépage:** Macabeu, Xarel-lo, Parellada. **Dosage:** 9g/l

**Glass £8. Bottle £40**

**Classic Cuvée (2013), Tickerage. East Sussex, England.**

**Cépage:** Chardonnay, Pinot Noir, Pinot Meunier. **Dosage:** 6g/l

**Glass £17.00. Bottle £89**

**Brut Nature Corpinnat (2015), Gran Torelló. Catalunya, Spain.**

**Cépage:** Xarel-lo, Macabeo, Parellada. **Dosage:** 0g/l

**Bottle £99**

**Autolyse (NV, Base 2008) Le Brun de Neuville. Côte de Sézanne, Champagne, France.**

**Cépage:** Chardonnay, Pinot Noir. **Dosage:** 8g/l

**Glass £22.00. Bottle £130**

**Les Hautes Mottes Extra Brut Blanc de Blancs (2016), Gonet, Parr et Pelletier, Mensil sur**

**Oger. Champagne, France.**

**Cépage:** Chardonnay. **Dosage:** 0g/l

**Bottle £180**

**Cuvée Nicolas Francois (2008). Billecart Salmon. Champagne, France.**

**Cépage:** Pinot Noir, Chardonnay. **Dosage:** 2g/l

**Glass £47.00. Bottle £265**

**'Largiller' Extra Brut Blanc de Noir (NV, Base 2019). Guillaume Selosse**

**Aube, Champagne, France.**

**Cépage:** Pinot Noir. **Dosage:** 4g/l

**Bottle £385**

## Rosé Sparkling

**Rosé (NV, Base 2019), Langham Wine Estate. Dorset, England.**

**Cépage:** Pinot Noir. **Dosage:** 4g/l

**Glass £15.00. Bottle £89**

**Rosé de Saignée 1er Cru (2021), Ay, Champagne, France.**

**Cépage:** Pinot Noir **Dosage:** 3.2g/l

**Bottle £99**

## Pet Nat

**Pétillant Naturel Rosé (2021), Piri Naturel. Nahe, Germany.**

**Cépage:** Dornfelder

Juicy - Summer - Raspberry

**Bottle £55**



## White

*They are organised into 3 categories; Fresh & Zippy, Aromatic, and Rich & Concentrated.*

*All of our white wines are served as 125ml measures. 175ml available on request.*

*All bottles are 750ml unless otherwise stated.*

### Fresh & Zippy

**Chin Chin (2023), Quinta do Ermizio. Vinho Verde, Portugal.**

**Cépage:** Loureiro, Arinto, Trajadura

Spritzzy - Fresh - Fruity

**Glass £6.50. Bottle £33**

**Grüner Veltliner (2022), Christina. Carnuntum, Austria.**

**Cépage:** Grüner Veltliner

Apple - Pear - Vibrant

**Glass £7.00. Bottle £35**

**Flaneur (2022), Borcini di Pianogrillo. Sicily, Italy.**

**Cépage:** Grillo

Wild Herbs - Ripe Apple - Sicilian Lemon

**Glass £7.50. Bottle £43**

**Riesling Trocken (2022), Thörle. Rheinhessen, Germany.**

**Cépage:** Riesling

Lazer Acidity - Orchard Fruits - Minerals

**Glass £8.00. Bottle £47**

**Element 20 (2018), Litmus. Essex, England.**

**Cépage:** Chardonnay

Orchard Fruit - Balance - Long

**Glass £11.00. Bottle £65**

**Chablis 1er Cru 'Les Fourneaux' (2022), Nicolle Charly. Chablis, Burgundy, France.**

**Cépage:** Chardonnay

Wet Stone- Lemons - Crisp Apple

**Glass £13.50. Bottle £78**

**Love & Pif (2020), Yann Durieux. Burgundy, France.**

**Cépage:** Aligoté

Struck Match - Lemons - Zing

**Glass £15.00. Bottle £92**

**Two Times a Half (2020), Domaine Hugo. Wiltshire, England.**

**Cépage:** Chardonnay, Pinot Noir, Pinot Meunier, Pinot Gris

Acid - Flor - Vin clair

**Glass £16.00. Bottle £95**

**Coteaux Champenois (2019), Chavost. Côte des Blancs, Champagne, France.**

**Cépage:** Chardonnay

Lazer Acidity - Chalky - Lemon Peel

**Glass £25.00. Bottle £140**



**Nascetta Single Vineyard (2022), La Strette. Novello, Italy.**

**Cépage:** Nas-Cetta  
Citrus - Punchy - Fennel  
**Glass £9.00. Bottle £50**

**Oakenshield (2018), Vdovjak. Slovakia.**

**Cépage:** Hárslevelű  
Oxidized - Honey - Vanilla  
**Glass £12.00. Bottle £70**

**L'Esprit de Chevalier (2020), Domaine de Chevalier. Bordeaux, France.**

**Cépage:** Sauvignon Blanc, Semillon  
Honey - Citrus - Oak  
**Glass £13.00. Bottle £75**

**Bougogne "Côte D'Auxerre" (2021), Patrick Piuze. Burgundy, France.**

**Cépage:** Chardonnay  
Peach - Light Oak - Balance  
**Glass £14.00. Bottle £90**

**'Le Pied de Samson' Viognier (2022), Domaine Georges Vernay. Rhone, France.**

**Cépage:** Viognier  
Honeysuckle-Apricot-Almond  
**Glass £19.00. Bottle £110**

**Savennieres Bellevue (2021), Patrick Baudouin. Loire Valley, France.**

**Cépage:** Chenin Blanc  
Honey - Concentration - Full  
**Glass £19.00. Bottle £122**

**Pernand-Vergelesses (2022), Francois Gay et Fils. Burgundy, France.**

**Cépage:** Chardonnay  
Citrus - Structure - Oaky  
**Bottle £130**



## Aromatic

**Monte Velho (2022), Esporao. Alentejo, Portugal.**

**Cépage:** Antao Vaz, Perrum, Roupiero

Stone fruits - Aromatic - Refreshing

**Glass £6.00. Bottle £30**

**Lluvia (2023), Adaras. La Mancha, Spain.**

**Cépage:** Verdejo, Sauvignon Blanc

Length - Tropical - Aromatic

**Glass £7.00. Bottle £34**

**Nurton Brook (2022), Pattingham Vineyard. Staffordshire,  
England, UK.**

**Cépage:** Solaris

Ripe - Cut Grass - Balanced

**Glass £9.00. Bottle £46**

**Melting Potes (2022). Domaine Camille Braun. Alsace, France.**

**Cépage:** Pinot Blanc, Sylvaner, Riesling, Gewurtztraminer, Chasselas

Floral - Off-Dry - Stone Fruits

**Glass £9.00. Bottle £48**

## Rarities

**'Comtes d'Eguisheim' (2017), Leon Beyer. Alsace, France.**

**Cépage:** Riesling

Petrol - Mineral - Ripe Tropical Fruit

**Bottle £145**

**Bourgogne Blanc (2021), Domaine Roulot. Burgundy, France.**

**Cépage:** Chardonnay

Buttery - Complex - Delightful

**Bottle £175**

**'Dessus Les Gollardes' Savigny-Les-Beaune Blanc (2021), Domaine Prieure Roch . Burgundy,  
France.**

**Cépage:** Chardonnay

Elegance - Raw - Extraordinary

**Bottle £245**

**Puligny-Montrachet 1er Cru "Hameau de Blagny" (2017), Thomas Collardot. Burgundy,  
France.**

**Cépage:** Chardonnay

Struck Match - Thoughtful - World-Class

**Bottle £250**





## Orange & Skin Contact

*White grapes that have macerated on the skins for a period of time*

**Field Notes 3 (2021), Offbeats Wines. Wiltshire, England.**

**Cépage:** Pinot Blanc, Chardonnay

Acidity - Pears - Tension

**Glass £10.00. Bottle £55**

**Trio Sauvage (2020), Max Sein. Baden, Germany.**

**Cépage:** Silvaner, Pinot Gris, Chardonnay

Minerals - Citrus - Grip

**Glass £10.50. Bottle £64**

**Mount Lebanon - Merwah (2021), Sept. Lebanon.**

**Cépage:** Merwah

Mountain Herbs - Grapefruit - Golden

**Glass £15.00. Bottle £90**

**Porta #8 (NV), Strekov 1075. Strekov, Slovakia.**

**Cépage:** Welschriesling, Devin, Aurelius

Dried Apricots - Oxidation - Strong

**Bottle £98**

## Rosé

**Rosé (2022), Christina. Carnuntum, Austria.**

**Cépage:** Zweigelt

Layered - Ripe Fruit - Balance

**Glass £7.00. Bottle £35**

**Fattoria (2022), Il Corzanello. Tuscany, Italy.**

**Cépage:** Sangiovese

Strawberry - Thyme - Minerality

**Glass £7.50 Bottle £39**

**Tavel 'La Forcadriere' (2022), Domaine Maby. Tavel, France.**

**Cépage:** Grenache Noir, Cinsault, Grenache Blanc, Mourvedre, Syrah

Bold - Old School - Darker

**Glass £9.00 Bottle £50**

## Chilled Red

**Solar (2022), Petr Korab. Moravia, Czechia.**

**Cépage:** Pinot Noir, Zweigeltrebe

Fresh - Zippy - Wild

**Glass £8.00. Bottle £43**



## Red

*They are divided into 3 categories: Lighter & Fresh, Fruit Forward, and Big & Concentrated.  
All of our red wines are served as 125ml measures.  
All bottles are 750ml unless otherwise stated.*

### Lighter & Fresh

**Rudge Heath (2022), Pattingham Vineyard. Staffordshire, England, UK.**

**Cépage:** Divico

Dark fruits - Vibrant - Local

**Glass £9.50. Bottle £55**

**Fleurie (2022), Domaine de Fa. Fleurie, Beaujolais, France.**

**Cépage:** Gamay

Smashable - Fruity - Delicious

**Glass £13.00. Bottle £75**

**Hautes Côtes de Beaune (2021), Domaine Jobard-Morey. Burgundy, France.**

**Cépage:** Pinot Noir

Red Fruit - Forest Floor - Fresh

**Glass £16.00. Bottle £98**

**Pigs! (2021), Big Table Farm. Oregon, USA.**

**Cépage:** Pinot Noir

Balanced Oak - Balanced Fruit - Earth

**Glass 17.00 Bottle £105**

**Planetes Classic (2021), Nin Ortiz. Falset, Priorat, Spain.**

**Cépage:** Garnacha Tinta, Garnacha Peluda, Cariñena

Complex - Dark Fruit - Clove

**Bottle £108**

**Pinot Nero (2017), Bressan. Friuli-Venezia Giulia, Italy.**

**Cépage:** Pinot Noir

Oregano - Blackberry - Juniper

**Bottle £110**

### Fruit Forward

**Crianza (2019), Soca de Pura Cepa. La Mancha, Spain.**

**Cépage:** Tempranillo

Fruit-Forward - Silky - Vanilla

**Glass £8.00. Bottle £39**

**U Passimientto (2022), Baglio Gibellina. Sicily, Italy.**

**Cépage:** Nero d'Avola, Frapatto

Dried Red Cherry - Wild Herbs - Layered

**Glass £8.00. Bottle £42**

**Luppiter (2022), San Patrignano. Rubicone, Italy.**

**Cépage:** Sangiovese

Sour Cherry - Red Plum - Spice

**Glass £8.00. Bottle £43**

**Chateau Fouquet (2021), Domaine Filliatreau. Saumur, Loire, France.**

**Cépage:** Cabernet Franc

Dark Fruits - Green Bell Pepper - Vegetal

**Glass £9.50. Bottle £56**



## Big & Concentrated

**Atma (2021), Thymiopoulos. Trilofos, Greece.**

**Cépage:** Xinomavro, Mandilaria

Red fruit - Spice - Robust

**Glass £8.00. Bottle £40**

**Red (2020), Wildflower. Margaret River, Australia.**

**Cépage:** Cabernet Sauvignon

Dark fruits - Eucalyptus - Tannins

**Glass £8.00. Bottle £42**

**Sonhador (2020), Howard's Folly. Alentejano, Portugal.**

**Cépage:** Alicante Bouschet, Aragonez, Trincadeira, Field Blend

Soft Red Fruit - Earthy Tones - Ripe

**Glass £8.00. Bottle £44**

**Viña Cubillo (2016), Viña Tondonia. Rioja, Spain.**

**Cépage:** Tempranillo, Garnacha

Fallen Leaves - Cherries - Cocoa

**Glass £9.50. Bottle £55**

**Hernandad Malbec (2019), Falasco. Mendoza, Argentina.**

**Cépage:** Malbec

Dark Fruits - Toast - Cedar

**Glass £13.50. Bottle £75**

**Bandol 'Mas de la Rouviere' (2019), Domaines Bunan. Bandol, France.**

**Cépage:** Mourvèdre, Grenache, Cinsault, Syrah

Leather - Blackberry - Tobacco

**Glass £14.00. Bottle £78**

**Crozes-Hermitage (2021), Alain Graillot. Rhone, France.**

**Cépage:** Syrah

Dark Berries - Black Pepper - Class

**Glass £16.00. Bottle £95**

**Le Hameau (2019), Château Durfort-Vivens 2ème. Margaux, France.**

**Cépage:** Cabernet Sauvignon, Merlot, Cabernet Franc

Classic - Organic - Refined

**Bottle £100**

**Barolo 'Mantoetto' DOCG (2019), Umberto Fracassi. Barolo, Italy.**

**Cépage:** Nebbiolo

Funky - Massive - Refined

**Glass £20.00. Bottle £115**

**Schioppettino (2018), Bressan. Venezia Giulia, Italy.**

**Cépage:** Schioppettino

Wild Herbs - Minerals - Alfalfa

**Bottle £110**

**Margaux (2016), Chateau Kirwan. Margaux, Bordeaux, France.**

**Cépage:** Cabernet Sauvignon, Cabernet Franc, Merlot

Cigar Box - Fresh Dark Fruit - Florality

**Glass £25.00. Bottle £135**



## Rarities

**Clos des Cistes (2006), Peyre-Rose. Coteaux du Languedoc, France.**

**Cépage:** Syrah, Grenache  
Energetic - Bright Red Fruit - Glamour  
**Bottle £142**

**'Il Velluto' Amarone DOCG (2015), Meroni. Valpolicella, Italy.**

**Cépage:** Corvina, Corvinone. Molinara, Rondinella  
Espresso - Dark Chocolate - Blackcurrant  
**Bottle £145**

**Chianti Classico Gran Selezione DOCG 'Il Poggio' (2015), Castello di Monsanto. Chianti, Italy.**

**Cépage:** Sangiovese, Canaiolo, Colorino  
Red Fruit - Licorice - Balsamic  
**Bottle £150**

**'Barranco Del Prado' (2021), Arizcuren. Rioja, Spain.**

**Cépage:** Garnacha, Tinto Velasco, Calagrano  
Violets - Licorice - Red Cherry  
**Bottle £162**

**Pauillac (2016), Chateau Grand-Puy-Lacoste. Pauillac, Bordeaux, France.**

**Cépage:** Cabernet Sauvignon, Merlot  
Cassis - Leather - Sous-Bois  
**Bottle £175**

**Les Briquottes (2022), Non Progredi Est Regredi (Antonio Quart). Ladoix, Burgundy, France.**

**Cépage:** Pinot Noir  
Red Fruits - Poised - Engaging  
**Bottle £190**

**Nana-Tsu-Mori (2022), Domaine Takahiko Soga. Hokkaido, Japan.**

**Cépage:** Pinot Noir  
Perfumed - Light - Umami  
**Bottle £195**

**Chateauneuf-Du-Pape (2001), Chateau de Beaucastel . Rhone Valley, France.**

**Cépage:** Grenache, Mouvedre, Syrah  
Complex Dark Fruits - Smokey Bacon - Licorice  
**Bottle £199**

**Margaux (1996), Chateau Kirwan . Margaux, Bordeaux, France.**

**Cépage:** Cabernet Sauvignon, Cabernet Franc, Merlot  
Cigar Box - Dried Fruit - Poise  
**Bottle £200**

**Seña (2021), Viña Errázuriz, Mondavi. Aconcagua Vialé, Chile.**

**Cépage:** Cabernet Sauvignon, Caménère, Malbec, Petit Verdot  
Power - Verve - Elegance  
**Bottle £230**

**'Dessus Les Gollardes' Savigny-Les-Beaune Blanc (2021), Domaine Priure Roch . Burgundy, France.**

**Cépage:** Chardonnay  
Elegance - Raw - Extraordinary  
**Bottle £245**

## **Sweet**

**Our selection of delicious sweet wines including the world famous Chateau d'Yquem.**  
We pride ourselves on serving all of our still wines by the glass. All of our sweet wines are served in measures of 75ml. 125ml available on request.

**Domaine des Forges (2018), Domaine des Forges Coteaux du Layon. Loire Valley, France.**  
**Cépage:** Chenin Blanc  
**Glass £6, Bottle (500ml) £34**

**Knightor (2023), Mena Hweg. Cornwall, England.**  
**Cépage:** Bacchus  
**Glass £8**

**Carmes de Rieussec (2005), Sauternes, Bordeaux, France.**  
**Cépage:** Sauvignon Blanc, Sémillon  
**Glass £12**

**Château d'Yquem (2020), Sauternes, Bordeaux, France.**  
**Cépage:** Sémillon, Sauvignon Blanc  
**Bottle (375ml) £265**

## **Flor & Fortified**

**A few of our wide selection of fortified wines that work well with food.**  
We pride ourselves on serving all of our still wines by the glass. All of our fortified wines are served in measures of 75ml. 125ml available on request.

**Trudy Ruby Port. Niepoort. Duoro, Portugal.**  
**£7.00**

**2019 LBV Port. Niepoort. Duoro, Portugal.**  
**£10.00**

**Pedro Ximénez 5 year. Diatomists. Jerez de la Frontera, Spain.**  
**Glass £12**

**Oloroso 12 year. Diatomists. Jerez de la Frontera, Spain.**  
**Glass £12**

**Manzanilla. Diatomists. Jerez de la Frontera, Spain.**  
**Glass £12**

**Amontillado. Diatomists. Jerez de la Frontera, Spain.**  
**Glass £12**

**2003 Vintage Port. Niepoort. Duoro, Portugal.**  
**£18.00**



## Saké

**Our saké collection is ever-evolving and can be a wonderful accompaniment to your meal.  
All of our sake is served in 75ml measures.**

### **Cocoo Sake. Hokkaido, Japan.**

A delicious precise sake from Hokkaido, the northern most island in Japan.  
**Glass £8.00.**

### **Suigei, Junmai Ginjo. Kochi, Japan.**

A classic Junmai Ginjo with subtle savoury character & a crisp finish.  
**Glass £9.00**

### **Tamanohikari 'Ume'. Umeshu. Kyoto, Japan.**

A shochu base, which is a rice spirit flavoured with Ume, a Japanese fruit similar to a plum, making this feel like a plum wine.  
**Glass £9.00**

### **Shirayuki Edo Genroku "Gonroku Redux". Konishi Brewing Co. Hyogo, Japan.**

An aged sake that drinks similar to a sherry or a light whisky with aromas of nuts, caramel, and a distinct savoury edge.  
**Glass £12.00**

## Ciders

### **Oliver's Fine Cider (330ml, 6.3%)**

Crushable blend of Michelin, Dabinett & Foxwhelp apples from Herefordshire  
**£7.00**

### Large Format

### **Sunbeams & Rainbows (750ml, 6%)**

Sparkling Cider from Offbeat. Herefordshire, England.  
Joyful, crushable Pet Nat cider, chewy, zesty and bright.  
**£30**

### **Rappel Cider (750ml, 6.5%)**

Sparkling Cider from Marvla Tindo. Tekovsky, Nitra, Slovakia.  
Dry frothy delight of a cider, finished in the bottles - PetNat style  
**£32**



## Beers

A selection of our favourite beers from around the world

**Tripel Karmeliet** (330ml, 8.4%)  
Big Belgian Tripel  
**£7.50**

**Timmermans** (330ml, 4.0%)  
Kriek & Black Pepper Lambic  
**£7.50**

**Tegernseer Hell** (500ml, 4.8%)  
Helles Lager, Germany  
**£7.50**

**Marble - Lagonda** (500ml, 5.0%)  
IPA, Manchester  
**£8.00**

**Wild Horse - Quarry of Colour** (440ml, 4.5%)  
Pale Ale, Llandudno, Wales  
**£8.00**

**Earth Ales. Oxfordshire, England.**  
**All 330ml**

**Meadow Pils** (4.5%)  
**Smoked Chamomile Saison** (4.7%)  
**Pillows NEIPA** (6.4%)  
**£5.00**

### Large Format

**Made You Blush** (750ml, 7.5%)  
A hand selected blend of Belgian-style pale beers sourced in Rioja & Bordeaux barrels on British apricots & foraged blackberries from the Wilderness orchard in Newport, Wales.  
**£26.00**



## Low & No Alcohol

### Alcohol-Free beer & cider

#### **Stoop Lager**

Mash Gang (0.5%)  
Aberdeen, Scotland  
**440ml Can £7.00**

#### **Chug Pale**

Mash Gang (0.5%)  
Aberdeen, Scotland  
**440ml Can £7.00**

#### **High Sobriety Cider**

Hogans (1%)  
Stratford Upon Avon  
**500ml Bottle £6.50**

### Soft drinks

#### **Fever Tree**

Tonic Water / Light Tonic Water  
Ginger Ale / Ginger Beer  
**250ml Bottle £3.50**

#### **Fentimens**

Dandelion & Burdock / Curiosity Cola / Sparkling Elderflower  
**275ml Bottle £3.50**





# ***Digestifs***

## Fortified - 75ml

### **Niepoort 2003 Vintage Port**

Duoro, Portugal

**£18**

### **Niepoort - LBV Port**

**(2019)**

Duoro, Portugal

**£10**

### **Domaine Amelie Guillot - Vin Jaune**

**(2017)**

Arbois, Jura, France

**£16**

### **Philippe Glavier - Ratafia Champendis**

Champagne, France

**£16**

## Digestif - 50ml

### **Appletone Estate 12 y/o Rum**

Jamaica

**£10**

### **Les Vergers de la Moriniere - Calvados 2022**

Pays d'Auge, France

**£12**

### **Philbert Dovecote Cognac**

Petit Champagne, France

**£12**

### **Ardbeg 10 y/o Singl Malt Whisky**

Islay, Scotland, UK

**£14**

### **Redbreast 15 y/o Single Pot Still Whiskey**

Cork, Ireland

**£20**

## Pour Over Coffee – £4

### **Cracked Coffee - Aponte Honey**

**Nariño, Colombia**

Flavour profile: Chocolate, Red Apple, Caramel

We recommend pour over coffee be served black as it is a delicate extraction minimising bitterness and milk can overtake the flavour