Lunch Menu

STARTERS
Cream of Parsnip soup, thyme and chestnuts (v)
Terrine of Northumbrian Pheasant, sourdough croutons, date puree
Beetroot cured Salmon, horseradish, pickled beets, shallot dressing

MAIN COURSE
Hand-rolled linguine, venison bolognese sauce, buttered spinach
Braised Fillets of Sole, grapes, walnuts, black cabbage, parsley cream
Leek and Stilton pithivier, shallot puree, glazed onions, butter sauce (v)

DESSERTS
Vanilla Pannacotta, mulled winter fruits
Sticky toffee pudding, hot toffee sauce
Selection of ice cream and sorbets

Main course £12.00
or
2 courses for £15.00
3 courses for £18.00

Please advise your server if you have any allergy requirements or special requests.
**All Day All Night Menu**

**GRAZING BOARDS**
- Artisan bread, rapeseed oil, dukka, hummus, marinated olives (£9.95)
- British Cheeseboard, sourdough crackers, mulled fruit chutney (£8.95)
- Scotch egg, pork pie, turkey and pork sausage roll, cheese and piccalilli (£9.95)
- Marinated walled garden beets, honey and yoghurt, figs, hummus, artisan breads (£8.95)
- Selection of charcuterie, spiced apple chutney, olives, artisan bread (£10.95)

**STARTERS**
- Cream of celeriac soup, chestnuts and thyme (£4.95)
- Poached leek salad, blow torched figs, honey dressing, walnuts (£5.95)
- Crispy goats cheese, hazelnut, fine bean & shallot salad (£5.95)
- Marinated beets, cured ham, rapeseed, shoots and leaves (£5.95)
- Jerusalem artichoke risotto, poached smoked haddock, parmesan (£5.95)
- Smoked salmon terrine, anchovy butter, lemon puree, cucumber relish (£6.95)

**MAINS**
- Spiced fillet of Crane row farm Pork, pithivier, apple chutney, glazed shallot (£13.00)
- “Black label” fillet steak, thrice cooked chips, watercress salad, béarnaise sauce (£23.00)
- Pan-fried salmon, celeriac, wilted greens, pumpkin seeds, red wine (£12.00)
- PTMY Beef burger, thrice cooked chips & watercress (£8.95)
  (With Oglesby cheese & smoked bacon) (£9.95)
- Halibut, savoy cabbage, gnocchi, mushroom fricassee, pancetta lardons (£16.95)
- Erdinger battered cod, thrice cooked chips, mushy peas, tartar (£9.95)
- Braised rib of beef, potato, buttered onions, crispy onion, jus (£16.50)
- Open lasagne of white asparagus, foraged mushrooms, spinach, thyme butter (£12.00)
  “Black label” rib-eye steak, watercress salad, thrice cooked chips (£19.95)

**DESSERTS**
- Cinnamon crème brulee, spiced doughnuts (£6.95)
- Sticky toffee pudding, hot toffee sauce (£5.95)
- Chocolate Brownie, mulled fruits, crème fraiche (£5.95)
- Selection of festive ice creams and sorbets (£4.95)

Please advise your server if you have any allergy requirements or special requests.
THE MARTINI LUNCH*
12.00pm - 3.00pm every day
Two grazing boards and two cocktails £20.00.
Back in the 50's, the ‘three martini lunch’ used to be quite the trend. This would consist of taking your contacts out for a few martinis at lunch on the business expenses. We liked the sound of this so much that we decided to make it a resident at PTMY. Now we like a drink as much as the next person, but three martinis at lunch is a little excessive so we decided to mix it up a little.

THE HIGHBRIDGE GIN CLUB*
4.00pm - 7.00pm Sunday - Thursday
Two cocktails for £10.00.
Here at PTMY we wanted to start a little get together after work for you fine folks of Newcastle to enjoy and unwind after your daily antics. So we decided to start our own club between 4.00pm - 7.00pm Sunday to Thursday where you'll be able to get 2 COCKTAILS FOR £10. Here you can RELAX and ENJOY the BEAUTIFUL surroundings whilst you catch up on the latest with your best pals.
*Excludes fizz cocktails.

EVERY DAY
Craft beer flights
Sample our famous selection of craft and cask ales with a flight of 1/3rds
Cask ales - 3 x 1/3 for £4
Craft kegs - 3 x 1/3 for £6
If you have any allergy requirements, please inform your server who will be able to advise you accordingly.
GIN &
TONICS

Get CREATIVE and make your OWN G&T'S. Pick from a list of over 80 GINS, marry with one of our many TONICS and finish with your FAVOURITE garnish. YOU’RE THE EXPERT; tell us how you like it!

LONDON GINS

London gin cannot be flavoured or sweetened after distilling, making it the bartender’s choice. The term London gin may be supplemented by the term “dry”.

25ML

£2.90  BEEFEATER GIN  ENG {40%}
£3.15  BEEFEATER 24  ENG {45%}
£3.15  BOMBAY ORIGINAL DRY GIN  ENG {40%}
£3.15  BOMBAY SAPPHIRE  ENG {40%}
£2.75  TANQUERAY EXPORT STRENGTH  ENG {43.1%}
£3.40  TANQUERAY 10  ENG {47.3%}
£3.40  SIPSMBITH LONDON DRY GIN  ENG {41.6%}
£2.90  HAYMAN’S LONDON DRY GIN  ENG {40%}
£3.15  PORTOBELLO ROAD NO. 171 GIN  ENG {42%}
£3.15  BLOOM GIN  ENG {40%}
£3.15  WHITLEY NEILL LONDON DRY GIN  ENG {42%}
£2.90  BROKERS GIN  ENG {40%}
GIN &
TONICS

LONDON GINS (CONT)

25ML
£2.90 BERKELEY SQUARE GIN  ENG {40%}
£2.90 BLACKWOODS VINTAGE DRY 40  SCO {40%}
£3.40 BLACKWOODS VINTAGE SUPERIOR 60  SCO {60%}
£4.65 OXLEY GIN  ENG {47%}
£3.40 FIFTY POUNDS GIN  ENG {43.5%}
£3.40 SACRED GIN  ENG {40%}
£3.40 NUMBER 3 GIN  ENG {46%}
£3.15 MARTIN MILLERS GIN  ENG {40%}
£4.15 CITADELLE RESERVE  ENG {44%}
£3.90 ISH GIN  ENG {41%}

NAVAL GINS

Historically British Naval Officers were given rations of gin while the Navy Seamen were given rum.

25ML
£3.40 HAYMAN’S ROYAL DOCK NAVY STRENGTH GIN  ENG {57%}
£3.90 PLYMOUTH NAVY STRENGTH  ENG {57%}
## GIN & TONICS

### FRUIT AND FLAVOURED GINS

Sloe gin is traditionally described as a liqueur made by infusing Sloe berries with gin. Along with a selection of Sloe gins we also have Damson, Elderflower, Raspberry, Orange, Coconut and Grapefruit, Grapefruit and Saffron infused gins and genevers, as well as our own flavours - please ask your server for more details.

<table>
<thead>
<tr>
<th>Volume</th>
<th>Product Name</th>
<th>Origin</th>
<th>ABV</th>
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</thead>
<tbody>
<tr>
<td>25ML</td>
<td>HOXTON PINK GRAPEFRUIT AND COCONUT GIN</td>
<td>ENG</td>
<td>43%</td>
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<tr>
<td>25ML</td>
<td>GABRIEL BOUDIER SAFFRON GIN</td>
<td>FRA</td>
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<tr>
<td>25ML</td>
<td>EDINBURGH RASPBERRY / ELDERFLOWER / RHUBARB &amp; GINGER / SPICED ORANGE GIN LIQUEURS</td>
<td>SCO</td>
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<tr>
<td>25ML</td>
<td>SIPSITH SLOE GIN</td>
<td>ENG</td>
<td>29%</td>
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<td>HAYMAN’S SLOE GIN</td>
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<td>25ML</td>
<td>SACRED PINK GRAPEFRUIT GIN</td>
<td>ENG</td>
<td>43.8%</td>
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<tr>
<td>25ML</td>
<td>SACRED CARDAMOM GIN</td>
<td>ENG</td>
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<tr>
<td>25ML</td>
<td>BRAMLEY &amp; GAGE DAMSON GIN</td>
<td>ENG</td>
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<tr>
<td>25ML</td>
<td>WILLIAMS CHASE SEVILLE ORANGE GIN</td>
<td>ENG</td>
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<tr>
<td>25ML</td>
<td>SLOE BLOOM GIN</td>
<td>ENG</td>
<td>28%</td>
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<tr>
<td>25ML</td>
<td>BRAECKMANS KREIKEN JENEVER</td>
<td>BEL</td>
<td>20%</td>
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</tbody>
</table>
GIN & TONICS

OTHER FANTASTIC GINS
These gins will tickle your taste buds and, rest assured, they all go great in a G&T or a Martini.

25ML

£3.40   PLYMOUTH GIN   ENG {41.2%}
£3.40   HUNTERS GIN   ENG {43.3%}
£4.15   THE LONDON NO. 1 GIN   ENG {47%}
£3.15   THE BOTANIST GIN   SCO {46%}
£3.90   MONKEY 47   GER {47%}
£3.40   EDINBURGH GIN   SCO {43%}

OLD TOM GINS / VINTAGE STYLE GINS
The 19th century gave rise to a style of gin referred to as Old Tom Gin, which is a sweeter style of gin, often containing sugar; Old Tom is instantly recognisable with the symbolic black cat.

25ML

£3.15   HAYMAN’S OLD TOM GIN   ENG {40%}
£3.15   JENSEN OLD TOM GIN   ENG {43%}
£3.15   HAYMANS’S 1850 RESERVE GIN   ENG {40%}
£3.15   JENSEN BERMONDSEY GIN   ENG {43%}
£3.90   BATHTUB GIN   ENG {43.3%}
GENEVERS & JENEVERS

Dutch or Belgian gin also known as jenever or genever, evolved from malt wine spirits and is a distinctly different drink from later styles of gin. The oude (old) style of jenever remained very popular throughout the 19th century where it was referred to as “Holland” gin in popular American pre-prohibition bartender guides.

Yonge jenever has a neutral taste, like vodka, with a slight aroma of juniper and malt wine.

Oude jenever has a smoother, very aromatic taste with malty flavours. Oude jenever is sometimes aged in wood and its malty, woody and smoky flavours can resemble whisky.

25ML

£3.15  BOLS GENEVER  NED {42%}
£3.40  ZUIDAM YOUNG GRAIN GENEVER  NED {35%}
£3.40  BRAECKMANS YOUNG JENEVER “BLAUWE DUIF” (BLUE PIGEON)  BEL {30%}

£3.15  BOLS ZEER OUDE GENEVER  NED {35%}
£3.40  ZUIDAM 3 YEAR OLD SINGLE BARREL ZEER OUDE GENEVER  NED {38%}
£4.40  BRAECKMANS OLD JENEVER “KIEKENDIEF” (HARRIER)  BEL {40%}
£3.90  BRAECKMANS OLD GRAIN “OUDE GRAAN” JENEVER: {38%}
£4.65  BRAECKMANS EXTRA OLD “KORENWIJN” JENEVER: {38%}
“SECRET INGREDIENT” GINS
Gin is traditionally flavoured with many botanicals as well as juniper, orris root, caccia bark, citrus peel, coriander, cloves and cardamom among others. Other gins get their flavour from alternative ingredients such as cucumber or coconut, grapefruit or oak bark… Either way, they all want to stand out from the crowd.

25ML
£3.40  HENDRICKS GIN  SCO {41.4%}
£3.40  MARTIN MILLERS WESTBOURNE STRENGTH  ENG {45.2%}
£3.40  TANQUERAY RANGPUR GIN  ENG {41.3%}
£3.15  BEDROCK GIN  ENG {40%}
£3.40  CAORUNN SMALL BATCH GIN  SCO {41.8%}
£3.90  WILLIAMS CHASE ELEGANT CRISP GIN  ENG {48%}
£3.40  G’VINE FLORAISON  FRA {40%}
£3.90  GIN MARE  SPA {42.7%}
£3.40  BROCKMANS INTENSELY SMOOTH GIN  ENG {40%}

USA CRAFT GINS
A massive resurgence in the American distilling scene has led to an influx of new distilleries producing fantastic new Craft Gins as well as other spirits. Here we have just a taster to whet your appetite for this relatively new category.

25ML
£3.90  DEATH’S DOOR GIN  USA {47%}
£5.15  GLORIOUS GIN  USA {45%}
£4.65  COLD RIVER GIN  USA {47%}
£3.40  AVIATION GIN  USA {42%}
£4.65  JUNIPERO GIN  USA {49.3%}
£3.40  NO. 209 GIN  USA {46%}
£3.40  DH KRAHN GIN  USA {40%}
**GIN & TONICS**

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**TONIC**

The gin and tonic took off in India when British colonialists used the quinine in the tonic water for medical purposes and added gin to give it some kick.

**BOTTLE**

<table>
<thead>
<tr>
<th>Price</th>
<th>Name</th>
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<tbody>
<tr>
<td>£1.50</td>
<td>125ML SCHWEPPES TONIC</td>
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<tr>
<td>£1.50</td>
<td>125ML SCHWEPPES SLIMLINE TONIC</td>
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<tr>
<td>£2.00</td>
<td>200ML FEVER-TREE TONIC</td>
</tr>
<tr>
<td>£2.00</td>
<td>200ML FEVER-TREE NATURALLY LIGHT TONIC</td>
</tr>
<tr>
<td>£1.75</td>
<td>125ML FENTIMANS TONIC</td>
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<tr>
<td>£1.75</td>
<td>125ML FENTIMANS LIGHT TONIC</td>
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<td>£1.75</td>
<td>125ML FENTIMANS 19:05 HERBAL TONIC</td>
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<td>£3.00</td>
<td>200ML INDI &amp; CO. TONIC</td>
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<td>200ML INDI &amp; CO. LEMON TONIC</td>
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<td>200ML 1724 TONIC</td>
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<td>200ML RAW SYNDROME TONIC</td>
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<tr>
<td>£2.50</td>
<td>200ML PETER SPANTON TONIC</td>
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<td>£2.50</td>
<td>200ML 6 O’CLOCK TONIC</td>
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<tr>
<td>£3.00</td>
<td>200ML THOMAS HENRY TONIC</td>
</tr>
<tr>
<td>£3.00</td>
<td>200ML THOMAS HENRY ELDERFLOWER TONIC</td>
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</tbody>
</table>

**GARNISHES**

We here at PTMY know that each of you have your own tastes, so we let you choose how you want your own medicine garnished!

- LIME WEDGE/ TWIST
- LEMON SLICE/ TWIST
- ORANGE SLICE/ TWIST
- GRAPEFRUIT SLICE/ TWIST
- APPLE CHEVRON/SLICE
- CUCUMBER SLICE
- ROSEMARY
- THYME
- BASIL
- ROSE PETALS
- MINT SPRIG
- COFFEE BEANS
- CELERY SHAVINGS/STICK
- STRAWBERRY SLICE
- RASPBERRY
- BLACKBERRY
- CRANBERRY
- JUNIPER BERRIES
- CLOVES
- PINK PEPPERCORNS
- CHERRY
- OLIVES
**PTMY COCKTAILS**

A SELECTION of our FAVOURITE COCKTAILS that we’re sure will TEASE YOUR TASTE BUDS, both TRADITIONAL and CONTEMPORARY, created by our own IN-HOUSE MIXOLOGISTS with a few other LEGENDS along the way.

**£7.95 PLEASED TO MEET YOU**
Our signature cocktail served in a champagne saucer, with Gabriel Boudier Saffron Gin, Yellow Chartreuse, Licor 43 and DiSaronno Amaretto. Stirred until ice cold, served with a spray of orange blossom flower water and a flamed orange.

**£6.95 CRANBERRY AND CALVADOS DAIQUIRI**
Fresh cranberries are muddled with sugar before being combined with Boulard Calvados, Santa Teresa Claro rum, Briottet Manzana Verde liqueur, fresh lime juice and a splash of apple juice.

**£6.95 BRAMBLE**
A contemporary classic created by the one and only Dick Bradsell in the 80’s. This wonderful refresher contains a good glug of Beefeater London Dry Gin, lemon juice and gomme syrup with a fruity Crème de Mure Float.

**£7.50 MARY PHILLIPS**
Humphrey Bogart’s second wife liked a drink herself. Sometimes before, occasionally during and often after treading the boards. So here’s a martini in her honour using Edinburgh Gin, apricot brandy, Edinburgh Raspberry Gin, fresh grapefruit juice and gomme syrup.

**£6.95 FLOWERBED MARTINI**
Using Stolichnaya Vodka, Stolichnaya Vanilla Vodka, White Crème de Cacao and rose syrup with a spray of orange blossom flower water. This floral martini with its garnish of rose petals, is like a walk in the park on a summer’s afternoon.
£7.50 ESPRESSO MARTINI
A modern day classic adapted from Dick Bradsell, this bartenders pick-me-up martini is shaken HARD to give you a martini with a smooth crema, using Russian Standard Vodka, Kahlua coffee liqueur, White Crème de Cacao and fresh espresso.

£7.50 MOJITO I.P.A.
Havana Especial rum, fresh lime, fresh mint, sugar and topped with Thornbridge Jaipur I.P.A. for a decidedly English twist on Fidel Castro’s preferred choice of Mojito.

£7.50 BONNE BOUCHE SOUR
Translating literally as, “nice taste”, for this sour we have used our own homemade strawberry bon bon infused Russian Standard Vodka, Fitzpatrick’s Blood Tonic Cordial, lemon juice and gomme. Served short, with crushed ice and lemon twist and strawberry slice.

£6.95 ENGLISH TATANKA
In Poland, Zubrowka Bison Grass Vodka and apple juice is known as a “tatanka”, which is a native American word for buffalo and refers to the blade of Bison grass which sits in the vodka. We have added King’s Ginger Liqueur, apple juice, lemon juice and real apple cider to re-invent and Anglicise it.

£6.95 WHISKEY SNAP
Starting with a godfather cocktail of Jamesons Irish Whiskey and DiSaranno Amaretto, we add Butterscotch schnapps, almond syrup and half ‘n’ half before shaking it all up and finishing with a dusting of cocoa powder.

£6.95 NEGRONI
Created for Count Camillo Negroni in Florence, Italy, this bitter yet tasty drink is not for the faint hearted yet utterly satisfies the bold, containing as it does Campari bitters, Bombay Original Dry Gin and Martini Rosso with a twist of orange.
**PTMY COCKTAILS**

**£6.95 DRY SHERRY PUNCH**
A refreshing punch that will leave you quenched and hydrated. Tanqueray Gin, Cointreau, dry Tio Pepe Sherry, lemon juice, almond syrup and fresh cucumber, lengthened by soda.

**£6.95 WHITE LADY**
The one and only Harry MacElhone came up with this combination at his own Harry’s New York bar in Paris in 1923. Using Hayman’s London Dry Gin, Cointreau, lemon juice and gomme syrup, this is a simple sweet and sour drink. Simply delicious.

**£6.95 DITA MARTINI**
Floral Bloom gin, the one and only gin made by a female master distiller, with St Germain Elderflower liqueur, sweet rose syrup, apple juice and lemon juice all shaken up and served in a chilled martini glass. Served with a delicate slice of cucumber and a wink.

**£7.50 AVIATION**
Created by Hugo Ensslin, head bartender at the Hotel Wallick on Broadway and 43rd Street, around 1911. We are making the original version with Crème de Violette that gives the cocktail its distinctive colour. Bombay Original London Dry Gin, lemon juice and a splash of Luxardo Maraschino liqueur complete this sweet and sour drink, finished with a maraschino cherry.

**£7.50 JOAN COLLINS**
Let’s face it, Joan Collins is a little fruity, as is this long refreshing drink, a freshly adapted take on a Tom Collins, using Hoxton pink grapefruit and coconut gin, Crème de Peche, peach puree, fresh pink grapefruit juice and peach bitters finished with a splash of soda.

**£6.95 THE SOUR EARL**
A sweet and sour combination that comes direct from Charles Grey himself. Bergamot tea with Tanqueray gin, DiSaronno Amaretto, Cointreau, lemon juice and gomme syrup. Served in a tin mug.
BLOODY GIN JULEP
Here’s a slight twist on the old classic using Hayman’s Dry Gin, Fitzpatrick’s Blood Tonic Cordial and fresh mint. Juleps were, after all, originally made with brandy and subsequently gin before the Americans adopted them and used cheaper bourbon.

ORANGE ESPRESSO MARTINI
Here we have a twist on Dick Bradsell’s classic espresso martini using Chase Marmalade Vodka, Grand Marnier, Kahlua and White Crème de Cacao with a shot of espresso and a couple of dashes of orange bitters. Like bitter coffee orange heaven.

DUTCH MOJITO
Genever lends itself well to traditional rum cocktails, presenting us with a gin version of a Cuban classic. Bols Genever, fresh mint, fresh lime, sugar and a splash of soda.

VIOLET MARTINI
A contemporary classic that might remind you of a certain childhood sweet consisting of Russian Standard Vodka, Stolichnaya Vanilla Vodka, Stolichnaya Raspberry Vodka and Crème de Violette plus a splash of violet syrup.

BREAKFAST MARTINI
Created by the inimitable Salvatore Calabrese in the 90’s after his wife insisted that he have a proper breakfast, this combination of Brokers London Dry Gin, Cointreau, lemon juice, marmalade and a splash of gomme syrup will wake you up with a start.
PTMY
COCKTAILS

£7.50  **BURNT CRUMBLE**
Goslings Black Seal rum, Crème de Cacao, Butterscotch schnapps, apple juice, lemon juice, a splash of caramel syrup and a spritz of Ardbeg 10 y/o. Sweet with a smokey nose.

£7.50  **ELDERFLOWER BAY**
Grey Goose L’Orange Vodka with Velvet Falernum, Elderflower Cordial and South African Chenin Blanc, served long and topped with a little soda and a spray of orange blossom flower water.

£7.95  **THE LUMBERJACK**
A nutty twist on a Manhattan, with Knob Creek small batch bourbon, Briottet Chestnut liqueur, Frangelico Hazelnut liqueur and Aztec chocolate bitters all stirred up and served short with a 70% dark chocolate garnish.

£6.95  **APPLE SIDECAR**
A distinctly apple-y version of the classic brandy sidecar cocktail made with Calvados apple brandy, Cointreau, lemon juice and a splash of apple juice. Served in a martini with a slice of apple.

£7.50  **ON THE AUTUMN FRONT**
Polish Luksasowa potato vodka with Haymans Sloe gin, Briottet Manzana Verde liqueur, cinnamon syrup and a rinse of port. A well-balanced drink with late summer fruits.

£7.50  **HOPPING MULE**
A beery version of a Moscow Mule, with Centennial hop infused Russian Standard vodka, King’s Ginger liqueur, lime juice and gomme topped up with Thornbridge Jaipur IPA. Served in a copper mule mug.

£7.95  **RED SNAPPER**
A Bloody Mary with gin, this warming drink can be made as hot (or not) as you like. Tanqueray gin with tomato juice and all the rest - finished with Gonzalez Byass Tio Pepe sherry for a little extra kick.
PTMY
COCKTAILS

£9.95  BELLINI
The classic from the original, and still the best, Harry’s Bar in Venice with Crème de Peche, lemon juice and peach puree topped with Bel Star Prosecco.

£8.95  ELDERFLOWER ROYALE
St Germain Elderflower Liqueur topped with Bel Star Prosecco is an English Kir delight.

£4.50  WEISS KIR
Instead of sparkling wine, we’ve used Erdinger Weissbier for our version of a Kir Royale with Crème de Cassis.

£7.50  QUITE FRANKLY
Grey Goose Vodka, Elderflower cordial, lime juice and soda, this effervescent flute is ideal for raising a toast.

£9.95  MOONLIGHT SONATA
Playing on Gaz Regans Moonlight cocktail and sticking to the base ingredients of Tanqueray gin and Crème de Violette liqueur, we’ve replaced maraschino liqueur with Cointreau and added Velvet Falernum and lime juice, shaken up and strained into a champagne saucer before being topped with Bel Star Prosecco and garnished with a cherry. The resulting cocktail has an electric post-sunset hue with a citrus, zesty fizz.
WHITE WINES

A SELECTION of our fine WHITE WINES

BOTTLE

**£15.50**  
**ACACIA TREE CHENIN BLANC** - SOUTH AFRICA, WESTERN CAPE
This easy drinking wine has fresh citrus and peach flavours with a zippy, refreshing finish, with flavours and aromas of sweet apples and ripe melon.
GLASS - 175ml **£4.00**  250ml **£5.50**

**£16.00**  
**MOONRIVER PINOT GRIGIO** - HUNGARY, NASZEMLY
A soft and subtle wine, with refreshing lemony flavours and hints of green apples and herbs. You don’t see many wines from Hungary, but this can easily compete with Pinot Grigio from Italy.
GLASS - 175ml **£4.00**  250ml **£5.50**

**£20.50**  
**TUFFOLO GAVI DOCG** - ITALY, PIEDMONT
A fantastic Gavi di Gavi, which is full of intense white and citrus fruit flavours, alongside a very fresh, balanced finish.
GLASS - 175ml **£5.75**  250ml **£7.95**

**£23.00**  
**CHARLES SMITH KUNG FU GIRL REISLING** - USA, WASHINGTON
This wine is smooth and aromatic with flavours of apricot, key lime and nectarine. Medium-bodied with a crisp, long finish.
GLASS - 175ml **£6.75**  250ml **£9.50**

**£27.50**  
**LA COTE FLAMENC PICPOUL DE PINET COTEAUX DU LANGUEDOC** - FRANCE, LANGUEDOC-ROUSSILLON
A medium-bodied dry white wine, full of citrus and tropical fruit flavours, with mineral notes on the finish. A perfect match with seafood and light lunches.

WINES
**WHITE WINES**

A SELECTION of our fine WHITE WINES

**£22.50**  
**THE SPEE’WAH CROOKED MICK VIognier** - AUSTRALIA, MURRAY DARLING  
Crisp and fresh with peach on the palate and a sweet, ripe lychee flavours, apricot and citrus twist on the finish.

**£18.50**  
**CUATRO RAYAS SAUVIGNON BLANC** - SPAIN, RUEDA  
An intense nose with clear aromas of tropical fruits and aromatic herbs. A crisp and very tasty wine with light acidity and structure.

**£26.50**  
**FONDO ANTICO GRILLO PARLANTA IGT SICILIA** - ITALY, SICILY  
This wine is made from Grillo an indigenous Sicilian variety. A delicate bouquet of jasmine and floral aromas. Extremely fresh palate with balance acidity.

**£27.00**  
**MACON VILLAGES VIGNERONS DES TERRES SECRETES 2014** - FRANCE, BURGONDY  
Luminous colour with aromas of white flowers, yellow fruits and citrus. Well weighted on the palate, well balanced and very food friendly.

**£28.00**  
**JEAN BIECHER GEWURTZTRAMINER** - FRANCE, ALSACE  
This is a full-bodied wine, with rich texture and a hint of sweetness and exotic flavours of lychee and pineapple. It has a delicate, fresh finish.

**£29.50**  
**A20 ALBARINO** - SPAIN, GALICIA  
Ripe and aromatic with overtones of peach, melon and honey, offset by crisp freshness that helps to balance rich fruit flavours.

**£30.00**  
**GNARLY HEAD VIognier** - USA, CALIFORNIA  
Fragrant aromas of citrus fruits and orange blossom. On the palate peach and honeysuckle with a refreshing hit of tropical fruits.
**ROSÉ WINES**

*A SELECTION of our fine ROSÉ WINES*

**BOTTLE**

**£17.00**  
**WANDERING BEAR ROSÉ** - SOUTH AFRICA, WESTERN CAPE  
Notes of black cherry on the nose with a palate full of raspberry and watermelon fruit favours. Juicy wine with a light and refreshing finish.  
GLASS _ 175ml **£4.50**  250ml **£6.00**

**£17.50**  
**LA MAGLIA PINOT GRIGIO BLUSH** - ITALY, LOMBARDY  
This wine is very easy drinking with a subtle red fruit flavour and a soft finish. A hit of sweetness makes this a playful wine with overtones of raspberry and strawberry.  
GLASS _ 175ml **£4.50**  250ml **£6.00**

**£25.00**  
**FONDO ANTICO APRILE NERO D’AVOLA ROSATO IGT SICILIA** - ITALY, SICILY  
This bright, fresh wine has a lovely aromas and flavours of red cherry, raspberry and pomegranate.
A SELECTION of our fine RED WINES

**BOTTLE**

**£15.50**  
**ACACIA TREE PINOTAGE** - SOUTH AFRICA, WESTERN CAPE  
A soft, easy-drinking red wine, with flavours of blackcurrant, cherries and plums. Medium bodied served best with steak or roast meats.  
GLASS 175ml **£4.00**  
250ml **£5.50**

**£16.00**  
**CIRCA SHIRAZ VIognier** - AUSTRALIA, NEW SOUTH WALES  
Aromas of black cherries and violets. Full bodied palate with bramble fruits and coffee flavours intertwined within a soft tannin structure.  
GLASS 175ml **£4.00**  
250ml **£5.50**

**£17.00**  
**LA SERRE MERLOT VIN DE PAYS D’OC** - FRANCE, LANGUEDOC  
100% Merlot making this young wine rich and dark with juicy and full of soft easy-going plum and blackberry fruit.  
GLASS 175ml **£4.50**  
250ml **£6.00**

**£21.00**  
**TILIA MALBEC** - ARGENTINA, MENDOZA  
A big and rich dark wine with plum, blackberry and dark chocolate flavours with a hint of pepper and spice. A perfect match with red meat.  
GLASS 175ml **£5.25**  
250ml **£7.25**

**£21.00**  
**CASTILLO CLAVIJO RIOJA CRIANZA** - SPAIN, RIOJA  
Aged for 12-18 months in American and French oak casks, it shows a bright red berry fruit balanced with vanilla and spiced oakiness.  
GLASS 175ml **£5.25**  
250ml **£7.25**

**£32.00**  
**SPY VALLEY PINOT NOIR** - NEW ZEALAND, MALBOROUGH  
Sweet cherry and red fruits underlined by fragrant notes of mocha and lavender. Fresh fruit supports a crisp and crunchy texture with a long firm finish.

**£19.00**  
**LOROSCO RESERVA CARMENERE** - CHILE, CENTRAL VALLEY  
Deep purple/ red in colour with a full bouquet of spice, oak and black fruit. Offers of plum and damson alongside well integrated toasty oak and layers of vanilla.
A SELECTION of our fine RED WINES

BOTTLE

£21.50 CARUSO & MININI SACHIA PERRICONE IGP TERRE SICILIANE - ITALY, SICILY
Made from local Sicilian grape varieties, this wine is light and fresh and full of flavour. It tastes of red summer fruits and spicy black pepper. This will work well against oily fish and white meats with heavy sauces.

£23.50 ST COSME LITTLE JAMES BASKET PRESS - FRANCE, RHONE
This unique wine from the south of France is made using the Grenache grape variety. This wine has lovely flavours of cherry, oriental spice, lavender and strawberry. It is aged in a Solera just like Sherry, blending different years of wine.

£25.50 VILLA BELVEDERE VALPOLICELLA CLASSICO SUPERIORE RIPASSO - ITALY, VENETO
This has a typical, distinctive and complex bouquet with hints of cherry, vanilla and ripe fruit notes. Dry and warm with an elegant black pepper finish.

£26.00 XANADU EXMOOR CABERNET SAUVIGNON - AUSTRALIA, WESTERN AUSTRALIA
Packed full of juicy fruits of the forest, cassis and dark chocolate. This wine is full-bodied with a persistent finish. This will work well with slow cooked meats.

£26.50 GNARLY HEAD OLD VINE ZINFANDEL - USA, CALIFORNIA
Classic blackberry and raspberry zinfandel flavours with a soft and supple palate. Big and bold with liquorice, spice, and toasty oak finishes. Well balanced.

£27.00 FLEURIE MILLESIMIE CAVE DE FLEURIE - FRANCE, BEAUJOLAIS
This wine comes from the Beaujolais region in France, just south of Burgundy. There is a red berry fruit on the nose and palate. Soft and fresh with a light ripe tannins and crisp acidity.

£29.00 CHARLES SMITH VELVET DEVIL MERLOT - USA, WASHINGTON
True to its name. velvety and complex with a perfect balance of pipe tobacco, cherry, dried rose petals and a blend of subtle herbs and spice. A fine example of merlot.
APERITIFS/DESSERT WINES

A SELECTION of our fine APERITIFS/DESSERT WINES

70ml

£3.25
FONDO ANTICO BACCADORO PASSITO - ITALY
A delicious, sweet combination of almonds, cookies, dried figs and candied oranges. Intense but with great freshness.

£5.95
CHATEAU DU LEVANT SAUTERNES - FRANCE
A beautifully balance sweet wine with notes of apricot and honey. A smooth and luxurious palate and a long fruit finish.

£6.95
QUINTA DO VALLADO 10YR TAWNY PORT - PORTUGAL
This has rich nutty, dried fruit aromas and luscious, sweet raisin, mocha chocolate, spice and date flavours on the palate.

£4.95
WARRE’S LBV PORT - PORTUGAL
This Port has aromas of ripe dark fruits and fragrant floral scents of violets. Flavour of pure fresh raspberry and red chutney combined with a touch of mint. A core of silky tannins lead to a long and seductive finish.

£7.25
BODEGAS ALVEAR PEDRO XIMINEZ SOLERA 1927 - SPAIN
This sweet wine looks and tastes like a sweet sherry. It has aromas and flavours of prunes and chocolate. It’s sumptuous and rich, with concentrated fruit flavours on the seemingly unending finish.

£7.45
KISHINAMIEN UMESHU (PLUM) SAKE LIQUEUR - JAPAN
This plum sake liqueur has aromas and flavours of ripe plum, followed by sweet flavours of almonds and marzipan.

£8.45
TENZAN YUZUSHU (CITRUS) SAKE LIQUEUR - JAPAN
This yuzu sake liqueur is full of rich citrus flavours. It’s sweet and fresh, with a clean finish.
APE R ITIF S/ 
DESSERT WINES

A SELECTION of our fine APE R ITIF S/ 
DESSERT WINES

DUKE OF CLARENCE 3 Y/O RICH MADEIRA - MADEIRA
This is the richest style of Madeira - full bodied, rich and soft textured. It is a splendid after dinner drink.

DUKE OF SUSSEX 3 Y/O DRY MADEIRA - MADEIRA
A light delicate Madeira with clean fresh nutty flavours. Its dryness makes it an excellent aperitif wine.

BODEGAS LA INA BOTAINA DRY AMONTILLADO SHERRY - SPAIN
Aged in American oak casks in Traditional Solera system. The Solera of this Amontillado was founded in 1918. Dark golden in colour, it is very nutty on the nose, resembling hazelnuts. Subtle, dry and full of palate.

BODEGAS LA INA RIO VIEJO DRY OLOROSO SHERRY - SPAIN
Mahogany in colour, with smoky wood aromas. Flavours of walnuts and bitter chocolate. Well balanced, with a long aftertaste.

BODEGAS GONZALEZ BYASS TIO PEPE SHERRY - SPAIN
Pale in colour, this is a dry a sherry as you can get with tangy flavours of citrus and tannins.
PTMY CHAMPAGNE

A SELECTION of our fine CHAMPAGNES

BOTTLE

£25.00  PROSECCO DOC BEL STAR
Soft, fruit and refreshing sparkling wine with citrus, pear and floral flavours and aromas.
GLASS _ 125ml £5.00

£25.00  BEL STAR CUVEE ROSE NV
Red liquorice, earthy spice, tobacco leaf and peach aromas. Fresh and juicy with sweet citrus, melon and herb. Clean and easy style with a light creamy mousse.
GLASS _ 125ml £5.00

£29.00  PROSECCO VALDOBBIADENE BRUT JEIO BISOL
Notes of pear and apple blossom with delicate bubbles. Refreshing and easy drinking prosecco.

£48.00  LANSO N PERE ET FILS BRUT CHAMPAGNE
Deep and intense aromas and flavours of citrus fruits and brioche. Fresh and crisp, this champagne has mouth-watering freshness.

£55.00  LANSO N ROSE LABEL CHAMPAGNE
Aromas of roses and fruit with discreet notes of red fruit. Well-rounded and fresh harmonious balance with a good length.

£250.00  LOUIS ROEDERER CRISTAL CHAMPAGNE
Intense and clean with a well-integrated mixture of flavours and honey, cocoa and light toasted hazelnuts. A savoury explosion of ripe fruit revealing red fruit, with chocolate, caramel and Danish pastry.
What else do we LOVE? Beer.
What goes hand in hand with beer?
That’s right. A dram. We have
a FINE SELECTION of whiskies.

BLEND ED WHISK Y
An often underrated category, the art of blending is having
a renaissance

25ML
£3.25 PIGS NOSE (40%)
£3.50 SHEEP DIP (40%)
£3.50 CHIVAS REGAL (40%)
£3.00 FAMOUS GROUSE (40%)
£3.25 JOHNNIE WALKER BLACK LABEL (40%)
£4.00 COMPASS BOX SPICE TREE (46%)
£4.00 COMPASS BOX PEAT MONSTER (46%)

SINGLE MALT
Whisky from one single distillery

25ML
£3.50 AUCHENTOSHAN 12 YEAR OLD (40%)
£4.20 AUCHENTOSHAN THREE WOOD (43%)
£4.00 BALVENIE DOUBLE WOOD (40%)
£3.50 TALISKER 10 YEAR OLD (45.8%)
£3.50 MACPHAILS COLLECTION BUNNAHABHAIN 2004 (43%)
£4.00 CONNOISSEURS CHOICE LEDAIG 1994 (46%)
£4.50 BRUICHLADDICH SCOTTISH BARLEY (50%)
£4.75 BRUICHLADDICH ISLAY BARLEY (50%)
PTMY WHISKY

SINGLE MALT
Whisky from one single distillery

25ML
£3.50  GLENFIDDICH 12 YEAR OLD  {40%}
£4.20  GLENFIDDICH 15 YEAR OLD  {40%}
£4.75  GLENFIDDICH 18 YEAR OLD  {40%}
£8.20  GLENFIDDICH 21 YEAR OLD  {40%}
£4.00  LAPHROAIG 10 YEAR OLD  {40%}
£3.25  MACPHAILS HIGHLAND PARK  {43%}
£4.00  GLENMORANGIE ORIGINAL  {40%}
£4.00  MACALLAN GOLD  {40%}
£4.00  ARDBEG 10 YEAR OLD  {46%}
£5.25  ARDBEG UIGEADAIL  {54.2%}
£4.00  CONNOISSEURS CHOICE CAOL ILA 1999  {46%}
£4.75  LAGAVULIN 16 YEAR OLD  {43%}
£3.50  ENGLISH CHAPTER 6 UNPEATED  {46%}
£3.50  ENGLISH CHAPTER 9 PEATED  {46%}
£4.00  KILCHOMAN ISLAY MACHIR BAY  {46%}
£5.25  MORTLACH 21 YEAR OLD  {43%}
**PTMY WHISKY**

**JAPANESE WHISKY**
The second biggest producers of Single Malt whiskies after Scotland

<table>
<thead>
<tr>
<th>25ML</th>
<th>Name</th>
<th>ABV</th>
</tr>
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<tbody>
<tr>
<td>£3.20</td>
<td>YAMAZAKI 12 YEAR OLD</td>
<td>43%</td>
</tr>
<tr>
<td>£5.20</td>
<td>HIBIKI 12 YEAR OLD</td>
<td>43%</td>
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<tr>
<td>£7.20</td>
<td>HIBIKI 17 YEAR OLD</td>
<td>43%</td>
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<tr>
<td>£4.00</td>
<td>NIKKA WHISKY FROM THE BARREL</td>
<td>51.4%</td>
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<tr>
<td>£5.25</td>
<td>YOICHI 12 YEAR OLD</td>
<td>45%</td>
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<tr>
<td>£4.75</td>
<td>HAKUSHU DISTILLERS RESERVE</td>
<td>43%</td>
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**IRISH WHISKEY**
Traditionally sweeter and single pot distilled, Irish whiskey is growing in popularity and ignored at your peril

<table>
<thead>
<tr>
<th>25ML</th>
<th>Name</th>
<th>ABV</th>
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<tr>
<td>£3.00</td>
<td>JAMESONS</td>
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<td>£3.50</td>
<td>CONNEMARA PEATED</td>
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<tr>
<td>£4.20</td>
<td>REDBREAST 12 YEAR OLD</td>
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<tr>
<td>£4.25</td>
<td>KILBEGGAN</td>
<td>40%</td>
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<tr>
<td>£3.75</td>
<td>GREEN SPOT SINGLE POT STILL</td>
<td>40%</td>
</tr>
<tr>
<td>Whisky</td>
<td>Price</td>
<td>ABV</td>
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<tr>
<td>--------------------------------------------</td>
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<tr>
<td>JIM BEAM WHITE LABEL BOURBON</td>
<td>£3.00</td>
<td>40%</td>
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<tr>
<td>JACK DANIELS TENNESSEE WHISKEY</td>
<td>£3.25</td>
<td>40%</td>
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<tr>
<td>JIM BEAM DEVILS CUT BOURBON</td>
<td>£3.25</td>
<td>45%</td>
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<tr>
<td>JIM BEAM RED STAG</td>
<td>£3.25</td>
<td>40%</td>
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<tr>
<td>MELLOW CORN WHISKEY</td>
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<tr>
<td>BUFFALO TRACE BOURBON</td>
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<tr>
<td>BUFFALO TRACE WHITE DOG</td>
<td>£3.50</td>
<td>62.5%</td>
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<tr>
<td>KNOB CREEK BOURBON</td>
<td>£3.50</td>
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<tr>
<td>WOODFORD RESERVE</td>
<td>£3.50</td>
<td>43.2%</td>
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<tr>
<td>WILD TURKEY 101</td>
<td>£3.00</td>
<td>50.5%</td>
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<tr>
<td>WILD TURKEY AMERICAN HONEY</td>
<td>£3.00</td>
<td>35.5%</td>
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<tr>
<td>JIM BEAM RYE WHISKEY</td>
<td>£3.75</td>
<td>40%</td>
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<tr>
<td>TIN CUP COLORADO WHISKEY</td>
<td>£3.00</td>
<td>42%</td>
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<tr>
<td>CANADIAN CLUB</td>
<td>£3.25</td>
<td>40%</td>
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<tr>
<td>FOUR ROSES YELLOW LABEL</td>
<td>£4.00</td>
<td>40%</td>
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<tr>
<td>FOUR ROSES SINGLE BARREL</td>
<td>£4.00</td>
<td>50%</td>
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</tbody>
</table>
We have a comprehensive selection of bottled beers with WEEKLY SPECIALS on the boards, and a wide selection of draught, plus rotating craft and HAND PULLED BEERS at the bar.

LAGERS
Lagers are simple, delicious beers with a straightforward, crisp, clean taste. Their uncomplicated flavour, however, is surprisingly difficult to achieve. The verb ‘to lager’ means to store and it is this long storage or maturation process that yields the delightfully delicate, bitter flavours that refresh and tantalise the palate.

£4.25  CAMDEN - PILS 4.6% UK
£4.00  SOL - CERVEZA 4.5% MEXICO
£4.00  BUDWEISER BUDVAR - BUDVAR 5% CZECH REPUBLIC
£4.00  BUDWEISER - BUDWEISER 4.8% USA

PALE ALES
Hoppy, light and forward thinking, pale ale picks up where lager left off. Built on a base of pale malt, modern interpretations of pale ale are hop-heavy with floral aromas and clean, bitter properties.

£4.00  ANCHOR - STEAM 4.9% USA
£4.50  SIERRA NEVADA - PALE ALE 5.6% USA
£4.75  COOPERS - ORIGINAL PALE ALE 4.5% AUS
£4.25  LITTLE CREATURES - PALE ALE 5.2% AUS
£4.25  CAMDEN - PALE 4.5% UK
£4.75  WILD BEER - FRESH 5.5% UK
PTMY BEERS

A SELECTION of fine BEERS

SAISON
Traditionally brewed by farm workers during the winter months for consumption during the summer, this seasonal style has been brought back from the brink of extinction. Our selection showcases some of the best examples of this hazy, hoppy style.

£4.60 DU PONT - SAISON 5.5% BELGIUM
£5.95 GOOSE ISLAND - PEPE NERO 6% USA
£4.50 WILD BEER - EPIC SAISON 5% UK

IPA
The ‘rock and roll beer’ of the craft beer world, India Pale Ales are stronger and hoppiest than your average pale ale.

£4.25 ANCHOR - LIBERTY ALE 5.6% USA
£5.95 FLYING DOG - RAGING BITCH 8.3% USA
£5.95 BRASSERIE D’ACHOUFFE - HOUBLON CHOUFFE 9% BELGIUM
£4.25 BROOKLYN - EIPA 6.9% USA
£4.95 REDCHURCH - GREAT EASTERN IPA 7.4% UK
£5.95 WILD BEER - MADNESS IPA 6.4% UK
£4.25 HARDKNOTT - AZIMUTH 5.9% UK
£4.95 SIERRA NEVADA - TORPEDO IPA 7.2% USA
PTMY BEERS

A SELECTION of fine BEERS

PORTERS AND STOUTS
Originating from London, not Ireland, as many would have you believe, these beers are made with highly roasted malts and offer up deep, dark flavours like chocolate, coffee and vanilla.

£6.50 BROOKLYN - BLACK CHOCOLATE STOUT 10% USA
£4.75 REDCHURCH - HOXTON STOUT 6% UK
£4.45 FOUNDERS - PORTER 6.5% USA

SOUR BEERS
A process of spontaneous fermentation combined with barrel-aging produces this exceptionally sour variety of beer.

£4.50 LIEFMANS - CUVEE BRUT KRIEK 6% BELGIUM
£6.95 LIEFMANS - GOUDENBAND 8% BELGIUM

BROWN ALES
Brown ales have a deliciously sweet, malt character which easily lends itself to be drunk with rich, hearty fare.

£4.25 BROOKLYN - BROWN ALE 5.6% USA
PTMY
BEERS

A SELECTION of fine BEERS

WHEAT BEER
When wheat replaces barley, we find hazy brews with distinct flavours. These can range from the German style with cloves and bananas to the Belgian wit beers with their tart, acidic character.

£4.25  VEDETT - EXTRA WHITE 4.7% BELGIUM
£4.75  WEIHENSTEPHANER - HEFE WIESS 5.4% GERMANY
£4.25  CAMDEN - WIT 4.5% UK
£3.95  ERDINGER - ALKOHOLFREI WEISSBIER 0.5%
       (LOW ALCOHOL) GERMANY

BELGIAN & BELGIAN STYLE
Belgian beers represent the aristocracy of craft beer brewing. Expect complex flavours consisting of sweet malts, reserved hops and distinctive, yeasty characters.

£4.95  DUVEL - 8.5% BELGIUM
£4.95  BRASSERIE D’ORVAL - ORVAL 6.5% BELGIUM
£5.50  BRASSERIE D’ACHOUFFE - LA CHOUFFE 8% BELGIUM
£5.50  BRASSERIE D’ACHOUFFE - MC CHOUFFE 8% BELGIUM

SMOKED, BOCKS ETC
Beer made with smoked malts. The flavour can be considered unusual at first but definitely grows on you.

£4.95  SCHLENKERLA RAUCHBIER - MARZEN 5.1% GERMANY
£4.95  SCHLENKERLA RAUCHBIER - WEIZEN 5.2% GERMANY