

# OAKMAN INNS

## OWN A PART OF YOUR LOCAL

Become a shareholder of an award-winning pub restaurant group and earn an instant return on your investment by accessing generous investor discounts and incentives.



Oakman Group is raising capital to unlock the next phase of its growth.

For more information, please visit:  
[investors.oakmaninns.co.uk](http://investors.oakmaninns.co.uk)

### CAPITAL AT RISK

Promotion issued by  
Oakman Group Limited and approved  
by RW Blears Ventures Limited

#### ALLERGENS ON OUR MENU

Dishes marked GF are made with non-gluten containing ingredients. Dishes marked GFA can have ingredients swapped out to those made with non-gluten containing ingredients upon request. Products marked VE are made with vegan ingredients, however food/drink preparation and cooking may affect this.

Despite our best efforts, our food/drink is prepared in areas where cross contamination may occur and therefore, we are unable to guarantee that our dishes/drinks are free from any allergen. Not all ingredients are listed in each dish, please inform your server of any allergies or dietary requirements that you have.

009



WE RECYCLE ALL OF OUR MENUS

139752/WOUBURN

## BRUNCH & LUNCH (Served until 5pm)

### EGGS BENEDICT [GFA] | 8.50/4.75

Toasted English muffin, poached free-range eggs, grilled smoked bacon, hollandaise

### EGGS ROYALE [GFA] | 9.50/5.50

Toasted English muffin, poached free-range eggs, smoked salmon, hollandaise

### EGGS FUNGHI [GFA] [V] | 8.00/4.50

Toasted English muffin, poached free-range eggs, grilled portobello mushrooms, hollandaise, porcini paste, rocket

### SWEET POTATO & CHORIZO HASH | 9.00

Sweet potato, chorizo, poached free-range eggs, spinach, onion, red chilli, toasted pumpkin seeds, extra virgin olive oil

### SWEET POTATO, AVOCADO & FIOR DI RICOTTA HASH [GF] [V] | 9.00

Sweet potato, avocado, poached free-range eggs, spinach, onion, red chilli, toasted pumpkin seeds, rocket & basil pesto, Fior di Ricotta, extra virgin olive oil

## NIBBLES

### BREAD, OIL & BALSAMIC [GFA] [VE] | 4.00

Sourdough, extra virgin olive oil, aged balsamic vinegar

### HALLOUMI CHIPS [GF] [V] | 5.00

Arrabbiata sauce

### RED PEPPER & GARLIC HUMMUS & SOURDOUGH [GFA] [VE] | 4.25

### HONEY & MUSTARD CHIPOLATAS | 5.00

## STARTERS

### VEGETABLE FRITTI [VE] | 5.50

Pepper, courgette, onion & oregano fritti, arrabbiata sauce

### CHORIZO SCOTCH EGG | 8.00

Soft-boiled free-range egg, chorizo, sausagemeat, rocket

### COAL FIRE GRILLED ROSSO PRAWNS IN THE SHELL [GFA] | 9.25

Five rosso prawns in the shell, garlic oil, chilli, sourdough

### TOMATO BRUSCHETTA [GFA] [VE] | 4.50

Coal fire grilled sourdough, garlic & basil marinated tomatoes, garlic oil

### CHOPPED AVOCADO [GFA] [V] | 8.00

Grilled sourdough, avocado, poached free-range eggs, rocket & basil pesto, toasted pumpkin seeds, extra virgin olive oil, red chilli

### CHOPPED AVOCADO & SMOKED SALMON [GFA] | 11.00

Grilled sourdough, poached free-range eggs, avocado, smoked salmon, rocket & basil pesto, toasted pumpkin seeds, extra virgin olive oil, red chilli, lemon

### CHOPPED AVOCADO & BACON [GFA] | 10.00

Grilled sourdough, poached free-range eggs, avocado, smoked bacon, rocket & basil pesto, toasted pumpkin seeds, extra virgin olive oil, red chilli

### BLT [GFA] | 9.50

Grilled smoked bacon, gem lettuce, tomato, free-range mayonnaise, house fries

### HLT [GFA] [V] | 9.50

Grilled halloumi, gem lettuce, tomato, free-range mayonnaise, house fries

### SALT & PEPPER CHICKEN WINGS | 5.00

Spicy harissa glaze

### BEETROOT FALAFEL [GF] [V] | 4.75

Fior di Ricotta, rocket & basil pesto

### MARINATED OLIVES [GF] [VE] | 3.50

Marinated stone-in olives, extra virgin olive oil, chilli, garlic, herbs

### MOZZARELLA DI BUFALA D.O.P BRUSCHETTA [GFA] | 8.00

Coal fire grilled sourdough, Mozzarella di Bufala, garlic & basil marinated tomatoes, garlic oil

### PORK BELLY HASH BROWN CAKE | 7.00

Rocket & basil pesto, Parmigiano-Reggiano, dressed rocket

### HOMEMADE SOUP & TOASTED SOURDOUGH [GFA] | 5.50

Please ask your server for our soup of the day

## SHARERS

### ANTIPASTO MISTO [GFA] [V] | 17.50

Prosciutto, Napoli salami, marinated stone-in olives, Mozzarella Di Bufala, grilled rosso prawns, garlic & basil marinated tomato bruschetta, Josper-grilled peppers & courgettes, sourdough, extra virgin olive oil, aged balsamic vinegar

## SALADS

### SALMON, AVOCADO & NEW POTATO [GF] | 16.50

Grilled salmon, garlic & basil marinated tomatoes, new potatoes, baby spinach, avocado, green beans, rocket & basil pesto

### BEETROOT FALAFEL, AVOCADO & ROCKET [GF] [VE] | 13.50

Beetroot falafels, garlic & basil marinated tomatoes, new potatoes, baby spinach, avocado, green beans, rocket & basil pesto

## PASTA

### PRAWN BUCATINI (VENICE) [GFA] | 14.75

Bucatini pasta, Lobster sauce, prawns, tomato, garlic, grilled porcini, crispy basil, lemon

### RIGATONI POLLO E PANNA (TUSCANY) [GFA] | 11.50

Rigatoni pasta, chicken, rosemary, white wine cream sauce, sautéed porcini, button & portobello mushrooms, truffle oil

### Swap to chickpea pasta [GF] [VE]

### MEZZE PLATE [GFA] [V] | 14.00

Fior di Ricotta, rocket & basil pesto, red pepper & garlic hummus, marinated stone-in olives, beetroot falafel, fried artichokes, garlic & basil marinated tomatoes, sourdough

### CHICKEN CAESAR [GFA] | 14.50

Coal fire grilled chicken breast, gem lettuce, soft-boiled free-range egg, salted anchovies, pancetta, Parmigiano-Reggiano, croutons, house Caesar dressing

### RIGATONI E FUNGHI (TUSCANY) [GFA] [V] | 9.75

Rigatoni pasta, rosemary, white wine cream sauce, sautéed porcini, button & portobello mushrooms, truffle oil

### RIGATONI ALL'ARRABBIATA (ROME) [GFA] [VE] | 10.00

Rigatoni pasta, tomato sauce, garlic & basil marinated tomatoes, basil, fresh chilli, balsamic vinegar, semi-sundried tomatoes

## COOKED OVER THE COALS

### SIRLOIN 8<sup>oz</sup> [GF] | 23.00

House fries, dressed rocket, garlic & basil marinated tomatoes

### FILLET 7<sup>oz</sup> [GF] | 27.50

House fries, dressed rocket, garlic & basil marinated tomatoes

### Add 2 grilled rosso prawns to your steak [GF] | 3.50

### GAMMON, EGG & CHIPS [GF] | 12.50

8oz bacon steak, fried free-range eggs, house chips

### POLLO PICANTE [GF] | 16.50

Half a boneless chicken, picante marinade, harissa mayonnaise, garlic & basil marinated tomatoes, dressed rocket, house fries

### SAUCES

### BÉARNAISE [GF] [V] | 2.00

### PEPPERCORN JUS [GF] | 2.00

### PORCINI & PORTOBELLO MUSHROOM CREAM SAUCE [GF] [V] | 2.00

### HARISSA MAYONNAISE [GF] [V] | 1.00

## HOME COMFORTS

### COD AL FORNO | 16.50

Crispy pancetta, crushed new potatoes, wilted spinach, London Pride ale & grain mustard cream sauce

### FISH AND CHIPS | 15.00

Beer battered fish, tartar sauce, mushy peas, chunky chips, lemon

### NO-BEEF MEATBALLS [VE] | 13.00

No-beef meatballs, arrabbiata sauce, peas, sourdough

### ROASTED PORK BELLY [GF] | 16.50

British pork belly slow-roasted in cider & finished under the grill, mashed potato, green beans, savoy cabbage, peas, apple sauce, crackling, gravy

*For every pork belly dish sold, we donate 25p to the Epilepsy Society*

## BURGERS

### BACON & CHEDDAR HOUSE [GFA] | 15.00

Free-range, grass fed British steak burger, Barbers PDO Cheddar, grilled smoked bacon, dill pickle, gem lettuce, tomato, burger relish, ketchup & mustard mayonnaise, brioche bun, house fries

### Double up your beef burger - 4.50

### CHICKEN MILANESE | 15.00

Lemon & oregano breaded chicken breast, Fior di Latte Mozzarella, rocket, tomato, Caesar dressing, rocket & basil pesto, brioche bun, house fries

### Double up your chicken burger - 4.50

### HALLOUMI & PORTOBELLO MUSHROOM [GFA] [V] | 13.50

Halloumi, portobello mushroom, dill pickle, gem lettuce, burger relish, tomato, red pepper & garlic hummus, brioche bun, house fries

### BEETROOT FALAFEL [GFA] [VE] | 13.50

Rocket & basil pesto, red pepper & garlic hummus, gem lettuce, tomato, dill pickle, beetroot bun, house fries

### Swap to rocket & tomato salad [GF] [VE]

### Swap to chunky chips [GF] [VE]

### Upgrade to sweet potato fries [GF] [VE] | 0.50

## SUNDAY ROASTS

Available Sunday from 12pm

### ROAST RUMP OF BEEF [GFA] | 17.50

Slow-roasted rump of beef, Yorkshire pudding, duck fat roasted potatoes, roast carrots, green beans, savoy cabbage, peas, horseradish sauce, gravy

### ROASTED PORK BELLY [GFA] | 17.00

British pork belly slow-roasted in cider, Yorkshire pudding, duck fat roasted potatoes, roast carrots, green beans, savoy cabbage, peas, gravy

### For every pork belly dish sold, we donate 25p to the Epilepsy Society

### LEMON & THYME ROAST CHICKEN [GFA] | 17.00

Half a boneless chicken, honey & mustard glazed chipolatas, Yorkshire pudding, duck fat roasted potatoes, roast carrots, green beans, savoy cabbage, peas, gravy

### MUSHROOM WELLINGTON [VE] | 13.50

Mushroom wellington, thyme-roasted potatoes, roast carrots, green beans, savoy cabbage, peas, gravy

## SIDES

### HOUSE FRIES [GF] [VE] | 3.00

### SWEET POTATO FRIES [GF] [VE] | 3.50

### CHUNKY CHIPS [GF] [VE] | 3.00

### ROCKET & TOMATO SALAD [GF] [VE] | 3.75

Garlic & basil marinated tomatoes

### NEW POTATOES [GF] [V] | 4.00

Sea salt & mint butter

### GREEN BEANS, SAVOY CABBAGE & PEAS [GF] [VE] | 3.75

## DESSERTS

### CHOCOLATE BROWNIE [GF] [V] | 6.50

Vanilla ice cream

### Add a sauce

Toffee Sauce [V]  
Chocolate Sauce [GF] [V]

### CHOCOLATE BUDINO [VE] | 6.75

Chocolate & olive oil ganache, vanilla & chocolate cookies, raspberries

### BANOFFEE SUNDAE [V] | 6.50

Chocolate brownie pieces, sliced banana, vanilla ice cream, crushed biscuit, baked banana caramel sauce, Chantilly cream

### BAKED CHEESECAKE [GF] [V] | 6.50

Summer berry compote, vanilla ice cream

### STICKY TOFFEE PUDDING [VE] | 6.50

Toffee sauce, salted caramel ice cream

### ICE-CREAM [GF] [V] | 6.00

Any 3 scoops of your choice and a topping from below:

Vanilla, Chocolate, Salted Caramel [VE], Strawberries & Cream

### Add a topping:

Toffee Sauce [V]  
Chocolate Sauce [GF] [V]

# DRINKS MENU

## BEERS & CIDERS

We stock a premium range of lagers, beers, local ales and ciders. Please ask your server for our full range

## BOTTLES/CANS

**PERONI NASTRO AZZURRO**  
[V] | 4.50

**CORONA** [V] | 4.70

**MEANTIME IPA** [V] | 4.50

**ASAHI** [V] | 4.50

**BUDVAR** [V] | 4.50

**BEAVERTOWN** | 4.00 ☐

**BUDVAR 0% [V]** | 4.50

**PERONI GLUTEN FREE**  
[GF] [V] | 4.30

**PERONI LIBERA  
NON-ALCOHOLIC**  
[V] | 4.00

☐ - CAN

## CIDER/GINGER BEER

**MAGNERS**  
[GF] [V] | 5.25

**REKORDERLIG  
FLAVOURED CIDERS**  
[GF] [V] | 5.40

**CRABBIÉ'S ALCOHOLIC  
GINGER BEER**  
[GF] [V] | 5.00

## COCKTAILS

**PASSIONTINI**  
**8.50**

Absolut Vanilia vodka, Passoa, passionfruit purée, lime, vanilla syrup, served with a shot of prosecco

**LONG ISLAND ICED TEA**  
**8.40**

Havana Club 3yo rum, Beefeater gin, Absolut Blue vodka, Cointreau, Olmeca Gold tequila and lime layered on Coca Cola

**ESPRESSO MARTINI**  
**8.15**

Absolut Blue vodka, Kahlua, Rainforest Alliance espresso, sugar syrup

**COSMOPOLITAN**  
**8.10**

Absolut Citron vodka, Cointreau, cranberry juice, lime

**GIN FIX**  
**8.40**

Hendrick's gin, elderflower liqueur, cucumber, cranberry juice, apple juice

**MOJITO**  
**8.10**

Havana Club 3yo rum, sugar, lime, soda, mint

**CARIBBEAN COOLER**  
**8.25**

Sailor Jerry rum, pineapple juice, lime, vanilla syrup, Angostura bitters

**BASIL SMASH**  
**8.25**

Zubrowka Bison Grass vodka, lemon, sugar, basil

**SEED-FIX**  
**5.90**

Seedlip, elderflower cordial, cranberry juice, apple juice, lime, cucumber

**SEEDLIP COLLINS**  
**5.20**

Seedlip, lemon juice, sugar syrup, topped with soda

## APÉRITIFS

**BELLINI**

**8.35**

Prosecco with your choice of peach or passionfruit purée

**AQUA FAUX**  
**8.50**

GB Chase gin, Martini Bianco, elderflower liqueur

## BUBBLES

Prices are for: 125ml | bottle

**PROSECCO BRUT |  
STELLE D'ITALIA**  
[GF] [VE] | **6.40 | 29.50**  
**ITALY NV**

A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish

**BRUT DI PINOT NERO ROSÉ |  
RUGGERI**  
[GF] [VE] | **38.00**  
**ITALY NV**

This wonderfully fresh, fragrant Rosé is inviting with its salmon pink colour. Ripe strawberry and cranberry fruit intensity leading to a crisp finish

**HATTINGLEY CLASSIC RESERVE**  
[GF] [VE] | **9.00 | 50.00**  
**GREAT BRITAIN NV**

An elegant, svelte and super pure wine with delicate nose of hedgerow flowers, it has finesse, vibrant green fruit and a characteristic toasty flavour

**GRAND BRUT | PERRIER JOUËT**  
[GF] [V] | **10.00 | 58.00**  
**FRANCE NV**

Full, rich flavours of brioche, butter and shortbread all in superb balance, with persistent, lively bubbles and a long, dry finish

## WINES

### ROSÉ

Prices are for: 175ml | 250ml | bottle

**CINSAULT ROSÉ | LA LANDE**  
**5.30 | 7.30 | 20.00**  
**FRANCE 2019**

With an attractive pale pink colour, this is a light, dry unoaked and refreshing rosé from the Languedoc region

**PINOT GRIGIO BLUSH IGT |  
IL SOSPIRO**  
**6.50 | 8.65 | 25.00**  
**ITALY 2019**

An aromatic nose of freshly crushed cranberries and mineral elements. Light and crisp with a delicious balance of zingy citrus and berries

**ROSÉ PETIT | KEN FORRESTER**  
[GF] [VE] | **6.85 | 9.35 | 27.00**  
**SOUTH AFRICA 2018**

Aromas of freshly picked strawberries, rose petal and cherry flavours. It follows through on the palate with delicious ripe raspberries with a delicate finish

**THE IVEY SPRITZ**

**8.75**

Hendrick's gin, soda, cucumber, basil

**BLASON ROSÉ BRUT |  
PERRIER JOUËT**  
**80.00**  
**FRANCE NV**

Fine bubbles with aromas of summer fruits and rose petals on the nose, with crunchy red fruit and citrus on the palate

**BELLE EPOQUE | PERRIER JOUËT**  
**125.00**  
**FRANCE 2012**

An initial lively freshness leads to a rounded palate that displays notes of honey, vanilla and shortbread right through the long, long finish

**CUVÉE DOM PÉRIGNON |  
MOËT & CHANDON**  
**180.00**  
**FRANCE 2008**

Aromas of acacia honey and fresh almonds, dried apricots and toasted brioche finishing long and elegant

## WHITE

Prices are for: 175ml | 250ml | bottle

**TREBBIANO | ROMETTA**  
[GF] [VE] | **5.20 | 6.65 | 19.50**  
**ITALY 2019**

Dry with a fruity and upfront bouquet and a fresh citrus finish

**VINHO VERDE | QUINTA DA LIXA**  
[GF] [VE] | **5.35 | 7.35 | 21.00**  
**PORTUGAL 2019**

Aromas of green apple, melon and white peach followed by a smooth, balanced palate leading to a long, crisp finish

**PINOT GRIGIO DELLE VENEZIE IGT  
| SARTORI**  
[V] | **6.25 | 8.40 | 24.00**  
**ITALY 2018**

Light and slightly spicy with flavours of fresh peaches and lemons and a delicate, nutty finish

**MORALEDA CHARDONNAY |  
VINTAE**  
**6.85 | 9.35 | 27.00**  
**SPAIN 2018**

A new world style of Chardonnay made in the heart of Rioja. Big, bold and subtly smooth with tropical fruit flavours interlaced with the vanilla from the French oak casks

**SAUVIGNON BLANC |  
LOS TORTOLITOS**  
**6.65 | 9.25 | 26.00**  
**CHILE 2019**

Pale straw yellow in colour. Aromas of lime and grapefruit core surrounded by passionfruit notes. Crisp and juicy in the palate, with lime, pear and herbal flavours in delicate balance, with a soft finish

**PICPOUL DE PINET |  
DOMAINE ROQUEMOLIÈRE**  
**7.25 | 9.75 | 29.00**  
**FRANCE 2019**

The wine is crisp, light and aromatic, with remarkable freshness on the palate

**OLD VINE RESERVE CHENIN BLANC  
| KEN FORRESTER WINES**  
[GF] [V] | **7.70 | 10.50| 31.00**  
**SOUTH AFRICA 2019**

Complex structure bursting with flavours of apricots and pineapple with hints of vanilla and honey

## RED

Prices are for: 175ml | 250ml | bottle

**SANGIOVESE | ROMETTA**  
**5.20 | 6.95 | 19.50**  
**ITALY 2019**

Aromas of forest fruits, a medium-bodied palate and a delicious food-friendly freshness

**ARTOLAS RED | VIDIGAL**  
**21.00**  
**PORTUGAL 2018**

Bright ruby with a mature bouquet with red cherry, flowers and earthy notes. Elegant spiciness, medium body with a delicate finish

**SAUVIGNON BLANC | YEALANDS**  
[GF] [VE] | **9.00 | 12.00 | 35.00**

**NEW ZEALAND 2019**

Flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone

**ALBARIÑO DO RIAS BAIXAS |  
MAR DE FRADES**  
**35.00**  
**SPAIN 2019**

Aromas of mango, pineapple and lychee with saline, mineral nuances and tropical fruit on the palate

**GRÜNER VELTLINER FEDERSPIEL  
KOLLMUTZ | ERICH MACHHERNDL**  
[GF] | **8.25 | 11.00 | 32.00**  
**AUSTRIA 2018**

Fruity, textured with apples, pears and spice on the palate and a hint of mint on the finish

**GAVI DI GAVI | ASCHERI**  
[GF] [VE] | **36.50**  
**ITALY 2019**

Fresh and delicate with notes of a floral, green fruit character

**SANCERRE | DOMAINE DES  
VIEUX PRUNIERS**  
**38.00**  
**FRANCE 2019**

Clean, pure notes of white flowers, quince, melon, and white peach are all present in this surprisingly opulent, fleshy style of Sancerre

**MEURSAULT | DOMAINE JEAN-  
MICHEL GAUNOUX**  
**50.00**  
**FRANCE 2017**

Well developed with ripe, tropical fruit on the nose and an enticing note of honey. Intense and concentrated palate with well-balanced acidity and a crisp, lengthy finish

**CÔTES DU RHÔNE | LAUDUN  
CHUSCLAN**

[GF] [VE] **6.10 | 8.10 | 23.00**

**FRANCE 2018**

Red fruit aromas relax into fresh eucalyptus, with silky tannins that manage to be both delicate and generous

## SMOOTHIES

**BERRY GO ROUND**  
[GF] [VE] | **4.00**

Blackberries, raspberries, strawberries

**PASH 'N' SHOOT**  
[GF] [VE] | **4.00**

Passionfruit, pineapple, mango

## DRAUGHT

Prices are for: half pint | pint

**COKE**  
[GF] [V] | **2.45 | 3.60**

**DIET COKE**  
[GF] [V] | **2.40 | 3.50**

**LEMONADE**  
[GF] [V] | **2.40 | 3.60**

**CHILEAN MERLOT | LOS  
TORTOLITOS**  
**6.85 | 9.35 | 27.00**

**CHILE 2019**

Fresh, raspberry and strawberry nose, with a light and juicy palate bursting with forest fruit. Straight-talking, easy-drinking, moreish

**RIOJA CRIANZA | RAMÓN BILBAO**  
[GF] [VE] | **7.60 | 10.00 | 30.00**  
**SPAIN 2016**

Medium in body, this Rioja displays plenty of fresh, dark summer fruit flavours. Blackcurrants and blackberries lead a lingering smooth finish

**THE STUMP JUMP GSM |  
D'ARENBERG**  
**7.60 | 10.00 | 30.00**

**AUSTRALIA 2017**

Concentrated dark plum fruits, blueberries and liquorice with a little white pepper and a hint of dried herbs

**MALBEC | LA MASCOTA**  
[GF] [VE] | **9.00 | 12.00 | 35.00**  
**ARGENTINA 2018**

Aromas of black fruits, jam and vanilla, with a subtle liquorice touch. Full bodied tannins and a long and pleasant finish

**PINOT NOIR | YEALANDS**  
[GF] [VE] | **36.00**  
**NEW ZEALAND 2019**

Aromas of black cherry, violets and savoury spice on the nose. Notes of plum and spice, silky tannins and a firm finish

## PUDDING WINE

Prices are for: 50ml | 100ml | bottle

**SAUTERNES LES GARONNELLES | LUCIEN LURTON**  
[GF] [V] | **4.20 | 7.30 | 28.00**  
**FRANCE 2017**

Elegant Sauternes, heady with pineapple and mango, the tropicality finely balanced with citrus

## SOFT DRINKS

### SMOOTHIES

**BERRY GO ROUND**  
[GF] [VE] | **4.00**

Blackberries, raspberries, strawberries

**PASH 'N' SHOOT**  
[GF] [VE] | **4.00**

Passionfruit, pineapple, mango

## DRAUGHT

Prices are for: half pint | pint

**COKE**  
[GF] [V] | **2.45 | 3.60**

**DIET COKE**  
[GF] [V] | **2.40 | 3.50**

**LEMONADE**  
[GF] [V] | **2.40 | 3.60**

**[PRIMITIVO DI MANDURIA D.O.P]  
PAPALE | VARVAGLIONE**  
**40.00**

**ITALY 2016**

Round, soft flavours conjure up memories of mixed berry jams; a smooth, sensuous mouth-filler

**BAROLO D.O.C.G | ASCHERI**  
[GF] [VE] | **45.00**  
**ITALY 2015/2016**

Characteristic, ethereal and intense bouquet with notes of violets and ripe fruits. Full-bodied, soft and velvety

**GEVREY-CHAMBERTIN | DROUHIN**  
**65.00**  
**FRANCE 2016**

Bright Ruby Pinot Noir with well-integrated oak notes. Intense notes of cedar, chocolate and tobacco balanced with ripe red fruits and vibrant acidity

**ARTEMIS CABERNET SAUVIGNON |  
STAG'S LEAP WINE CELLARS**  
[GF] [V] | **75.00**

**UNITED STATES OF AMERICA 2017**

This Artemis Cabernet Sauvignon opens with intriguing plum, ripe fig and allspice aromas. On the palate, the wine offers flavours of ripe blackberry, chocolate-covered cherry and hints of cedar

## BOTTLES

**HARTRIDGE'S ORANGE & PASSIONFRUIT**  
[GF] [V] | **3.25**

**HARTRIDGE'S APPLE & MANGO**  
[GF] [V] | **3.25**

**BOTTLEGREEN ELDERFLOWER PRESSÉ**  
[V] | **3.55**

**RASPBERRY LEMONADE**  
[V] | **3.55**

**SPARKLING GINGER**  
[V] | **3.55**

**COKE**  
[GF] [V] | **2.50**

**DIET COKE**  
[GF] [V] | **2.45**

**RED BULL [SUGAR FREE]**  
[V] | **3.10**

**BIG TOM TOMATO JUICE**  
[GF] [V] | **2.65**

**SAN PELLEGRINO**  
[GF] [V] | **750ML | 4.00**

**ACQUA PANNA**  
[GF] [V] | **750ML | 4.00**

## FEVER TREE MIXERS

All Fever Tree mixers 2.20

**TONIC WATER**

**NATURALLY LIGHT TONIC WATER**

**MEDITERRANEAN TONIC WATER**

**ELDERFLOWER TONIC**

**GINGER ALE**

**GINGER BEER**

## SPIRITS

Please ask your server for our full range

### ALLERGENS ON OUR MENU

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Despite our best efforts, our food/drink is prepared in areas where cross contamination may occur and therefore, we are unable to guarantee that our dishes/drinks are free from any allergen. Not all ingredients are listed in each dish, please inform your server of any allergies or dietary requirements that you have.