

## Nibbles

Available from 6pm

Selection of artisan breads (v) 301kcal butter, extra virgin oil and aged balsamic glaze	3.00 per person
Marinated olives (v) 126kcal	5.95
Grilled flat bread 411kcal Houmous, basil pesto, whipped cream cheese and chive, smoked sea salt and rapeseed	6.95
Lishman's Of Ilkley chorizo 441kcal Braised in redd wine, thyme, bay and garlic finished with local honey	6.50
Charred padron peppers (v) 208kcal Garlic mayonnaise, crispy shallots	5.95

Allergen Information – we really want you to enjoy your meal with us – if you'd like information about ingredients in any dish, please ask and we'll happily provide it.  
Calorie information - adults need around 2000kcal per day. Prices include VAT.

## *Sparkling Cocktails*

Chambord Royale	10.00
Prosecco and Chambord black raspberry liqueur. Served with seasonal berry	
Sorrento Fizz	10.00
Prosecco and citrusy Limoncello liqueur. Served with fresh lemon peel	
Aperol Spritz	11.50
Prosecco, Aperol and soda. Served over ice with fresh orange wheel	
Elderflower Spritz	11.50
Prosecco, St Germaine Elderflower liqueur and soda. Served over ice with fresh lime wedge	
'English' 75	14.50
Hambledon Classic Cuvee English sparkling wine, Tanqueray London Dry gin, fresh lemon juice and sugar syrup. Served with fresh lemon peel	

## *Classic Cocktails*

Bramble Berry	12.00
Bombay Sapphire Bramble gin, crème de cassis and fresh lemon juice. Served over ice with a fresh lemon wheel	
Passionfruit Martini	12.50
Smirnoff vodka, Passoa passionfruit liqueur, passionfruit puree, lime juice and sugar syrup. Served with a prosecco shot and fresh passionfruit	
Espresso Martini	12.50
Smirnoff vodka, Tia Maria coffee liqueur, double espresso and sugar syrup. Served in a coupe glass with fresh coffee beans	
Classic Martini	12.50
Smirnoff vodka or Tanqueray London Dry gin and Martini Extra Dry vermouth. Served with your choice of green olive or fresh lemon peel	
Woodford Reserve Old Fashioned	12.00
Woodford Reserve triple distilled premium bourbon and Angostura bitters. Served over ice with fresh orange peel	
Perfect Storm	11.00
Krackan black spiced rum and ginger ale. Served over ice with a fresh lime wedge	
Cosmopolitan	12.00
Smirnoff vodka, Cointreau, cranberry juice and fresh lime juice. Served over ice with fresh orange peel	
Negroni	13.00
Bombay gin, Campari and iconic Martini Rosso. Served over ice with fresh orange peel	

Allergen information – if you'd like a full list of ingredients in any of our cocktails, please ask and we'll happily provide it.

# Gin

Choose your gin style, all ours are a 50ml serve and accompanied by the perfect fresh garnish. Then choose your premium Fever-Tree tonic, either; Mediterranean, Naturally Light, Indian, Sicilian Lemon, Elderflower or Aromatic

13.50 each 10 non-alcoholic

## Aromatic

Hendrick's Neptunia  
with cucumber

Whitley Neill Rhubarb & Ginger  
with lemon wheel

Bombay Sapphire  
with lime wedge

Hendrick's  
with cucumber

Chase Williams Elegant  
with lemon wheel

## Fruity

Tanqueray 0% - non alcoholic  
with lime wedge

Tanqueray No.10  
with lemon wheel

Bombay Bramble  
with seasonal berries

Hendrick's Flora Adora  
with seasonal berries

Tanqueray Blackcurrant Royale  
with seasonal berries and lemon wheel

## Citrus

Tanqueray London Dry  
with lime wedge

Tanqueray Rangpur Lime  
with lime wedge

Brockmans  
with orange wheel and seasonal berries

Bombay Citron Pressé  
with lemon wheel

Tanqueray Flor de Sevilla  
with orange wheel

Please ask a team member for our local gin offer

## *Wine by the Glass*

We have a fabulous extensive wine list, which we will be pleased to present to you on request. The wines featured here are among some of our more popular choices, which we serve by the glass and bottle

<b>Champagne and Sparkling</b>	<b>125ml</b>	<b>Bottle</b>
Romeo Spumante Prosecco, Italy	6.50	32.00
Juliet Prosecco Rosé, Italy	6.50	32.00
Paternina Banda Azul Cava Brut, Spain	-	35.50
Ceretto D'Asti DOCG, 5.5% ABV, Italy	8.75	37.00
Cantina di Soliera Lambrusco di Sorbara DOC, Italy	8.75	37.00
Aimery Cremant de Limoux Brut, France	-	38.00
Ayala Brut Majeur, France, NV	11.00	60.00
Hambledon Classic Cuvée, England	12.00	60.00
Ayala Rosé Majeur NV, France	13.00	70.00
Ayala Blanc de Blancs, France	-	80.00
Taittinger Brut Reserve NV, France	-	80.00
Bollinger, Special Cuvée Brut NV, France	-	90.00

<b>White Wine</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
Le Sanglier de la Montagne, Sauvignon Blanc, France	6.70	9.55	26.00
Henners Native Grace Barrell Chardonnay, East Sussex, England	-	-	27.50
Colli Vicentini Delle Venezie, Pinot Grigio, Italy	7.20	10.30	28.00
Revenant Wild Ferment Chenin Blanc, Stellenbosch, South Africa	7.20	10.30	28.00
Winzer Krems Grüner Veltliner, Weinland, Austria	7.70	11.00	30.00
Southern Lights Sauvignon Blanc, Marlborough, New Zealand	-	-	33.50
Louis Guntrum Riesling, Rheinhessen, Germany	-	-	35.00
Vesevo Beneventano Falanghina, Campania, Italy	-	-	36.00
Thistledown "The Great Escape" Chardonnay Eden Valley, Australia 2022	-	-	38.50
Macon-Lugny "Les Petites Pierres," Louis Jadot, Burgundy, France 2017	-	-	39.00
Chablis William Fevre, Burgundy, France, 2021	-	-	48.00
Sancerre Domaine Michel Girard, Loire, France 2022	-	-	48.00

We are happy to serve any of our wines by the glass in smaller 125ml measures should you prefer. If you wish to see the tasting notes of any of the featured wines, please ask to see our full wine list

## Red Wine

	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
Le Sanglier de la Montagne Merlot, France	6.70	9.55	26.00
Dead Man's Dice, Malbec, Mendoza, Argentina	7.10	10.10	27.50
One Chain Vineyards 'The Wrong Un' Shiraz Cabernet, Australia	7.70	11.00	30.00
Federico Paternina Crianza Rioja, Spain	8.00	11.40	31.00
Running Duck Organic Pinotage, South Africa	-	-	27.50
Pure Valleé Pinot Noir, Famille Bougrier, Loire, France	-	-	29.00
JP Azeitão Tinto, Setubal, Portugal	-	-	29.00
Côtes-du-Rhône, Villages La Ruchette Doree, France	-	-	31.00
Montepulciano d'Abruzzo Moda, Cantine Talamonti, Italy	-	-	32.00
U Passimientto Baglio Gibellina, Sicily, Italy	-	-	35.00
Fleurie La Madone, La Reine de L'Arenite, Burgundy, France 2021	-	-	39.50
Châteauneuf-du-Pape Chante Cigale, Rhône, France, 2020	-	-	58.00

## Rosé Wine

	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
Le Sanglier de la Montagne Vin Rosé, France	6.70	9.55	26.00
Balfor Hush Heath Estate Nanette's Rosé, Kent, England	7.10	10.10	27.50
La Delfina Pinot Grigio Blush, Italy	8.25	11.75	32.00
Los Vascos Cabernet Sauvignon Rosé, Domaines Barons de Rothchild Lafite, Chile	8.45	12.05	32.75

## Dessert Wine

	<b>125ml</b>	<b>Bottle</b>
Ceretto D'Asti DOCG, 5.5% ABV, Italy	8.75	37.00
Errazuriz Late Harvest Sauvignon Blanc, Casablanca, Chile	8.85	23.00

## Sherry and Port

	<b>50ml</b>
Harvey's Bristol Cream, Jerez, Spain	5.25
Croft Original Pale Cream, Jerez, Spain	5.40
Williams & Humbert Pedro Ximenez 12yo, Jerez, Spain	6.25
Skeffington Ruby Port, Porto, Portugal	5.25
Cockburn's Special Reserve Port, Douro, Portugal	5.60
Fonseca Guimaraens Vintage Port, Douro, Portugal	9.75

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## Our Draught Range

Whether you're a lager, cask ale or cider drinker, we have a great range available to suit every taste. If you would like to try before you buy, please ask at the bar

### Thwaites Core Beer Range

Our range of cask beers from Thwaites Brewery is exclusive to Thwaites hotels, lodges, inns and pubs. We rotate through the below range, ask your server for current cask availability.

<b>Thwaites Amber 4.4%</b> Full bodied, well-balanced, easy drinking amber bitter with floral, malt, toffee and biscuit aromas	5.50 Pint
<b>Thwaites IPA 4%</b> An English India pale ale brewed using citra hops for a full-on powerful citrus experience. Light amber in colour with a zesty and citrus aroma	5.30 Pint
<b>Thwaites Gold 4.1%</b> Golden in colour with a fruit and sweet aroma. Finest Maris Otter malt, Slovenian and Bavarian hops create an initial sweetness followed by a refreshing citrus hop character	5.30 Pint
<b>Thwaites Original 3.6%</b> Our best bitter! A beer that's original today as it was in 1807. A clean, dry tasting and refreshing session bitter. Brewed using premium grade Maris Otter malt and a blend of traditional English hops, giving a malty flavoured beer with a delicate dry finish	5.00 Pint

<b>Beavertown Neck Oil IPA 4.3%</b> Upfront tropical fruit flavours, with a crisp, dry finish	6.75
<b>Birra Moretti premium lager 4.6%</b> Authentic Italian quality lager, brewed with passion and the finest ingredients	5.95
<b>Pravha 4% premium lager</b> Born out of heritage and inspired by modern "Praguers", Pravha has a thirst for a lighter outlook on life. Unexpectedly crisp, light and refreshing	5.80
<b>Guinness 4.1%</b> An Irish dry stout that originated in the brewery of Arthur Guinness at St. James's Gate, Dublin, Ireland, in 1759	6.00
<b>Aspall 4.5% cider</b> This award-winning cider is fruity yet dry - thoroughly refreshing	5.60

## *Bottled Beer*

Brooklyn 330ml 5.2% lager Amber-gold in colour an extremely flavourful beer, smooth, refreshing and very versatile, great with food	6.60
Heineken 330ml 5% lager Malty sweetness and biscuity notes are followed by subtle, fruity, citrusy flavours	5.50
Sol 330ml 4.2% lager Light and refreshing golden pilsner style beer, with a fresh and lemony finish	5.10
Birra Moretti 330ml 0.0% non-alcoholic lager Perfectly balanced with fresh, hoppy aromas and citrus notes	4.95
Brooklyn Special Effects 330ml 0.4% non-alcoholic lager Hoppy with a pleasant bitter finish and golden, bready sweetness	4.75
Estrella Daura 330ml 5.4% gluten free lager Generous fresh spice aromas, toasted grain flavours and a smooth mouth-feel	5.70

## *Bottled Cider*

Old Mout Pineapple & Raspberry 4% The meeting of tropical pineapple and zesty raspberry, blended perfectly to keep you refreshed	6.50
Old Mout Berries & Cherries 4% Summery burst of fruits of the forest, strawberry, raspberry and blueberry	6.50
Old Mout Berries & Cherries 0% non-alcoholic All the taste, with none of the alcohol!	5.90

## Soft Drinks

Coca Cola bottle	3.70	Schweppes Mixers tonic, slimline tonic, tomato, bitter lemon, ginger ale	2.80
Diet Coke, Coke Zero bottle	3.60	Capri Sun blackcurrant or orange	1.60
Diet Coke draught 1kcal	3.40	Fever-Tree Premium Mixers	3.95
Coke Zero draught 2kcal	3.40		
Appletiser sparkling apple drink	4.20		
Luscombe premium soft drinks Finest quality ingredients, without any preservatives, additives or concentrates			4.50
Choose from:	Ginger Beer Sicilian Lemonade St Clements	Raspberry Crush Wild Elderflower Bubbly	
Frobishers Fusions 75% fruit juice with no artificial preservatives, colours or sweeteners			4.10
Choose from:	Apple & Raspberry	Orange & Passionfruit	
Frobishers fruit juices			3.95
Choose from:	Apple Mango Pineapple	Cranberry Orange	
Decantae Spring Water still or sparkling		330ml 3.25    700ml 7.00	