



Award-winning British Cheese board – Oxford blue, Cornish Yarg, Wyke farm mature cheddar. Caramelised red onion chutney & toasted garlic & rosemary crostini £11.00

Award-winning free-range British charcuterie board made for sharing – Monmouthshire ham, Beech-wood smoked ham, beef carpaccio, salami, chorizo, hot pepperoni salami, lamb & lemon merguez salami £13.50

Ginger Pig free-range dipping sausage selection – sausages served hot with mustard & piccalilli selection £9.50

Ginger Pig free-range mini sausage roll selection made with different sausages, served hot with English mustard £8.50

Baked Portobello mushrooms stuffed with vine tomatoes, melted Oxford Blue cheese, parsley & a hint of chilli and garlic £9.50

Pork, apricot and pistachio terrine with toasted garlic & rosemary crostini £9.00

Free-range black pudding & smoked pancetta served warm on garlic & rosemary crostini £9.50

Black olive tapenade, toasted garlic & rosemary crostini £7.50

Warm pork pie with piccalilli £6.50

Chilli, garlic & black pepper marinated olives & ciabatta bread, with oil & balsamic £7.50

Dorset-marinated chilli, garlic & black pepper olives £4.50

Chilli rice puffs/ wasabi peas £3.90

Pistachio nuts £4.50

Artisan ciabatta bread, extra virgin olive oil & balsamic £3.90



RED WINE

Cote De Rhone - succulent notes of red and black berry fruit flavours and a warming hint of spiciness. Soft and supple tannins contribute to a long and rounded finish £4.80/ £6.20/£23.00

Gestos Malbec - combining the unique characteristics of the Malbec grape grown at two different altitudes. 1,100m gives freshness and structure, while the same grapes grown at 700m add colour and density. Aged in French oak for a smooth finish £5.50/£7.40/£28.00

Chateaux Meaume Bordeaux Superior – medium bodied, with a nose of plummy fruit & blackcurrant, soft & rich on the palate, smooth smoky cedar wood £5.80/£7.70/£29.00

Rioja Reserva 2005- aged in oak for one year and then a further three years in the bottle giving it a fantastic depth of flavour. Ruby red with vanilla, truffle, cinnamon & clove characteristics. Classic Rioja £6.40/ £8.30/£33.00

Chianti Reserva DOCG 2009 - deep red in colour & bursting with wild cherry & spice. Produced from Sangiovese & Canaiolo grapes in the Tuscan Hills. A classic Chianti - smooth & juicy with great depth. Bottle £33.00

Bordeaux Lussac St Emilion 2010 - from one of the finest regions in France. Merlot & Cabernet Franc. Full-bodied with smooth blackcurrant fruit & subtle tannins. Bring on the cheese board! Bottle £33.00

Valpolicella Classico Superiore 2010 - from the beautiful hilly villages east of Lake Garda, a gorgeous deep ruby red bursting with juicy cherry, plum & berry fruits, complemented by vanilla hints. Fine & rounded with a velvety smooth palate, overflowing with complex flavours. Bottle £40.00

Châteauneuf-du-Pape 2010 - 13 different red & white grape varieties are permitted for the making of Châteauneuf-du-Pape. This wine has been aged in the famous cellars of Ogier Caves des Papes in the heart of Châteauneuf-du-Pape. Dark ruby in colour, with a complex nose of spices & hints of pear, smooth lingering finish. Bottle £40.00

Chateau Margaux 2007 – medium-to-full bodied Bordeaux from one of the finest Chateaus in France with a complex nose of blackcurrant and hints of cinnamon & liquorice. Velvety smooth finish & subtle tannins. Goes perfectly with the British charcuterie board. Bottle £45.00

ROSE WINE

Domaine La Chautrade Cotes des Provence – a deliciously dry rose blush, crisp & refreshing with strawberry fruit characteristics. A very refreshing wine with a cleansing mineral finish - tastes of summer! £5.70/£7.40/ £27.00

Chateau de Sours Rose 2011 – situated on a limestone plateau near Pomerol, this Bordeaux rose is a mix of Merlot & Cabernet Franc. A deep bright red coloured rose with rich strawberry fruits & plum flavours with a long lingering finish. Bottle £29.00

WHITE WINE

Picpoul - a crisp and zesty wine made from the rare Picpoul grape grown in Languedoc Southern France. It has a youthful nose of lemon, white blossom, green apple & a refreshingly dry finish £4.80/ £6.20/ £23.00

Macon Village 2011 – a crisp dry white Burgundy with citrus aromas. Clean mineral taste, deliciously drinkable £5.20/£6.90 /£26.00

Villa Maria Sauvignon Blanc Private Bin 2012 Great Marlborough – award-winning crisp & dry New Zealand Sauvignon with ripe fruity characteristics, perfectly balanced with fresh acidity. Delicious £5.60/£7.50/ £28.00

Gavi - the white wines of the village of Gavi in Piedmont have been dubbed the Chablis of Italy, due to their fresh, steely minerality. Ripe peach and pears with hints of citrus and a slight honeyed edge. Bottle £30.00

Pouilly Fuisse Laboure 2011 - mineral, fresh and crisp white with buttery smooth citrus notes. One of the jewels in Burgundy's crown. You won't be disappointed. Bottle £38.00

Chablis. Domaine Vocoret 2011. Cool weather & limestone soils make for one of the finest wines in the world. Steely mineral aromas with citrus fruits, limestone and a crisp fresh vibrant palate of stony fruits with a citrus kick. Bottle £40.00

Sancerre Clos des Bouffants - the chalky soils of the Sancerre produce Sauvignon Blanc of the highest order. Aromas of ripe rhubarb & gooseberry leap from the pale lemon coloured glass, along with hints of lime, chalk & flint. Refreshing mineral finish. Bottle £42.00

SPARKLING WINE

Prosecco Corte Alta – delicate & aromatic, with light body & fine bubbles. Dry, light & fruity - just as any good Prosecco should be £6.70/ £25.00

Prosecco Superiore Lamacca – a top quality crisp, dry sparkling aromatic sparkling wine with delicious fruit & plenty of depth. It will give any Champagne a run for its money! £8.20/£36.00

Chapel Down Brut - the most renowned British producers of sparkling wine. Kent is on the same longitude and latitude as Champagne, which accounts for its similarities. A nose of green apples & yeasty overtones. This multi award-winning wine is truly world-class fizz. Bottle £35.00

Laurent Perrier Brut champagne – it has to be everyone's favourite champagne, leaning towards a lighter house style, with crisp green apples and citrus flavours, giving it great compatibility with food. Go on, treat yourself or someone else! Bottle £70.00

Laurent Perrier Cuvee Rose Brut- recognised the world over as a true work of art. Memorable for its unique freshness & fresh picked red berries. Bottle £85.00

COCKTAILS

Bellini - classic cocktail made with Prosecco & fresh peach purée £9.50

Strawberry Bellini – a twist on the classic. Prosecco & fresh strawberry purée topped with a fresh strawberry £9.50

Kir Royale - classic cocktail made with Prosecco & Cassis, topped with a fresh strawberry £9.50

Processo Superiore cocktail - classic cocktail made with Prosecco & Courvoisier brandy, Angostura bitters £14.00

NIGHTCAPS

Irish coffee – Jameson's Irish whiskey and Dorset cream. Decaf beans avail. £7.00

Brandy cream coffee – Courvoisier & Dorset cream. Decaf beans avail. £7.00

Taylor's port late bottled vintage 2005. Perfect with our British cheese board. Glass £8.50

Glenmourangie single malt whiskey £4.80/£8.20

Courvoisier brandy 4.80/£8.20