
SOMETHING WHILE YOU DECIDE?

Great with a drink and for sharing – ask our team about the perfect match for your drink

Little Nibbles

Marinated olives	£3.00
Sourdough, sundried tomato bread, balsamic vinegar and olive oil	£3.50
Honey and mustard glazed chipolatas	£3.50
Three cheese croquettes	£3.50
Houmous, pesto, homemade tortilla dipping chips	£3.50
Trio of little nibbles; three cheese croquettes, glazed chipolatas and tortilla chips and dips	£8.50

Sharing Plates

Meat Plate	£15.00
Home roast ham and beef, duck liver pate, homemade Scotch egg, honey and mustard glazed chipolatas, chutney, pickles and crusty bread	

The Fish Plate	£16.00
Atlantic prawns in lemon and chive creme fraiche, smoked salmon terrine, beer battered fish goujons, smoked mackerel mousse, marinated anchovies, caper berries, homemade tartar sauce and crusty bread	

The Cheese Plate	£14.00
three cheese croquettes, Yorkshire blue, Ribblesdale ewe's milk cheese, olives, chutney, dressed leaves and crusty bread	

Please note this is just a selection of our dishes.
If you wish to see the full menu just ask a member of the team.

Allergen information: We really want you to enjoy your meal with us, if you would like any information about a dish, please ask and we will happily provide it.

WHITE WINE

	175ml	250ml	Bottle
<p>Solander Chardonnay, Australia</p> <p>A light style Chardonnay, yet still has soft full fruit flavours and a touch of vanilla oak</p> <p><i>Food Match: battered or fried fish, or the sweet potato burger</i></p>	£4.40	£6.15	£17.50
<p>Ca'di Ponti Grillo, Italy</p> <p>From the coastal zone at the western tip of Sicily. Full of ripe sun-dried citrus flavours, hints of honey and spice, with a nutty finish</p> <p><i>Food Match: excellent with seafood or the super salad</i></p>	£4.40	£6.15	£17.50
<p>Concha y Toro Sauvignon Blanc, Chile</p> <p>Elegant and delicate aromas, with fruity and citrus notes. Fresh and balanced with good acidity</p> <p><i>Food Match: great with fish or chicken dishes</i></p>	£4.50	£6.30	£18.00
<p>La Delfina Pinot Grigio, Italy</p> <p>Typical Pinot Grigio characters of citrus fruits, zesty green apple and pear. Light, fresh and fragrant with just a hint of spice</p> <p><i>Food Match: perfect with savoury nibbles or starters</i></p>	£5.35	£7.50	£21.50
<p>Saint Marc Reserve Grenache Blanc, France</p> <p>Grown on the hottest and driest hills of the Languedoc. An exotic wine full of white peach and pineapple, with almond hints and floral aromas</p> <p><i>Food Match: try with the fish plate or the moules frites</i></p>	£5.80	£8.15	£23.50
<p>Mirror Lake Sauvignon Blanc, Marlborough, New Zealand</p> <p>Tantalising aromas and flavours of gooseberry and passionfruit. Deliciously refreshing, with a clean flavour and a prolonged finish</p> <p><i>Food Match: superb with the cheese sharing plate and house Caesar salad</i></p>	£6.50	£9.15	£26.50

Also available in 125ml measures, please ask

WHITE WINE

Bottle

Running Duck Chenin Sauvignon Organic, South Africa

£21.00

Organic, vegan, vegetarian and Fair for Life, named after the ducks that patrol the vineyard! Pineapple and citrus flavours and aromas

Food Match: the wild mushroom risotto or mixed bean and root vegetable cassoulet

Domaine de Vedilhan Viognier, France

£24.00

Peach juice aromas and a lush viscous texture in the mouth. Beautiful palate that's rich and perfumed with flavours of pineapple and mango

Food Match: the grilled lobster or duo of pork

El Coto Rioja Blanco, Spain

£27.00

The Viura grape gives beautiful intense aromas of tropical fruit and citrus.

Unoaked, fresh citrus flavours follow on the palate, a great food wine

Food Match: the warm smoked cod salad or pan fried chicken

Caparrone Pecorino, Colline Pescaresi, Italy

£28.00

Pecorino is one of Italy's most interesting and increasingly fashionable grape varieties. Delicate aromas, fresh peach flavours and a lovely nutty undertone

Food Match: try with the pan fried cod or fish plate

Albarino Torres Pazo Das Bruxas, Spain

£31.00

An intensely aromatic wine with green apple and lemon peel flavours, yet soft and sweet - if you like elegant and chic, this is for you!

Food Match: the grilled lobster or warm smoked cod salad

Chablis William Fevre, Burgundy, France

£35.50

William Fevre are one of the biggest land owners in Chablis, with prestigious vineyards that produce excellent wine. A refined mineral bouquet, with citrus and white-fleshed fruit

Food Match: perfect with the moules frites or fish stew

Sancerre Domaine Michel Girard, France

£36.00

A Sancerre with great depth of fruit, the lively aromatics often found in Sauvignon have been skilfully restrained, allowing layers of green apples and lemons to show through

Food Match: the grilled lobster or an ideal white for the meat plate

RED WINE

	175ml	250ml	Bottle
Solander Shiraz, Australia	£4.40	£6.15	£17.50
Smooth and full bodied, with dark, delicious, berry fruit and a spicy warmth <i>Food Match: try with our classic or Beverley Arms club burger</i>			
Ca' di Ponti Nero d'Avola, Italy	£4.40	£6.15	£17.50
A full-flavoured, spicy red with aromas of ripe plum and black cherry. Juicy red fruit flavours, with a hint of bitter chocolate <i>Food Match: great with our trio of nibbles</i>			
Concha y Toro Merlot, Chile	£4.50	£6.30	£18.00
Blackberry aromas and rich, smoky flavours packed with plum and bramble fruit. A smooth and easy drinking wine <i>Food Match: ideal with our gammon steak</i>			
Saint Marc Reserve Cabernet Sauvignon, France	£5.80	£8.15	£23.50
From the heart of the Languedoc, comes this lovely wine bursting with black, lush fruits and silky, spicy warmth to finish <i>Food Match: the duo of pork or meat plate</i>			
Vistamar Sepia Reserve Malbec, Chile	£6.05	£8.50	£24.50
Bags of blueberry, blackberry and cherry flavours and aromas, with touches of vanilla and toffee <i>Food Match: perfect with our steaks or a selection of nibbles</i>			
Paternina Banda Azul Crianza Rioja, Spain	£6.50	£9.15	£26.50
Aged for 24 months in American oak, mature red berry flavours, especially raspberry, touches of vanilla oak and exotic spice, with a rich velvet finish <i>Food Match: fabulous with the meat platter</i>			

Also available in 125ml measures, please ask

RED WINE

Bottle

Canaletto Montepulciano d'Abruzzo, Italy

£22.50

Wonderful drinking wine, soft and fruity with layers of strawberries, blueberries, plums and a touch of warm spicy cinnamon

Food Match: try with the mixed bean and root vegetable cassoulet or wild mushroom risotto

The Black Craft Shiraz, Australia

£27.00

Classic Barossa Shiraz with intense flavours of blackberry, dark chocolate and pepper. Not a hint of jam sweetness here, this is serious Shiraz for grown-ups!

Food Match: all of our chargrilled steaks

Vistamar Sepia Reserve Pinot Noir, Chile

£27.50

Aromas of raspberries, cherries, caramel and chocolate. Fruity, with a soft velvety texture, toasty notes and a complex finish

Food Match: ideal red to match with fish dishes - try the fish stew

Côtes-du-Rhône Villages La Ruchette Doree, France

£30.00

Aromatic with bramble berry fruit and a touch of warm spice. This wine has great depth and silky smooth tannins - a popular easy drinking choice

Food Match: the pan fried chicken or the cheese sharing plate

Monte Real Reserva Rioja, Spain

£33.00

Aged for 24 to 30 months in oak barrels. Powerful aromas of sweet, ripe, red berries and full-bodied ripe black fruit flavours, with polished tannins and a very long finish

Food Match: great with the duo of pork or steak

Valpolicella Classico Superiore Ripasso, Nicole Fabiano, Italy

£35.00

Intense, elegant aromas and flavours of ripe cherry and black raspberry. Light spice hints from the long ageing in oak barrels.

Food Match: perfect with the meat plate

Chateau des Laurets, Puisseguin St Emilion, Benjamin de Rothchild, France

£37.00

Brilliant Bordeaux full of rich, fruity flavours of blueberry, cherry and plum, notes of vanilla oak and cassis, with balanced tannins

Food Match: fabulous with our cheese selection

ROSE WINE

	175ml	250ml	Bottle
Borsao Garnacha Rosado, Spain Gorgeous deep colour, with soft spice from the Garnacha grape. Really easy drinking, packed full of summer red berry flavours <i>Food Match: the super salad or sweet potato burger</i>	£4.40	£6.15	£17.50
Burlesque White Zinfandel, California Strawberry ice cream and red berry jam flavours, give a rose that's sweet, yet still packs a punch <i>Food Match: fabulous with a selection of our tasty nibbles</i>	£5.00	£7.00	£20.00
La Delfina Pinot Grigio Blush, Italy Summer fruit flavours on the palate, with a hint of spice and a touch of sweetness on the finish <i>Food Match: great with the fish plate or cod fillet</i>	£5.20	£7.30	£21.00
Côtes-du-Rhône Villages La Ruchette Doree Rose, France Vibrant, luscious full fruit flavours of redcurrants and strawberries, with wild flower aromas <i>Food Match: the lobster or fish plate</i>	£6.15	£8.65	£25.00

Also available in 125ml measures, please ask

DESSERT WINE

Château Loupiac Gaudiet, Loupiac France A beautiful gold colour with notes of passionfruit, dry apricots and honey, a delicious combination of crisp and fresh fruit	125ml £5.75	Bottle 37.5cl £16.25
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CHAMPAGNE AND SPARKLING

	125ml	Bottle
Prosecco Romeo Spumante NV, Italy	£4.20	£23.25
Being a Spumante prosecco the bubbles are long lasting, with flavours of apple lemon and grapefruit		

Ferghettina Franciacorta

Italian sparkling wine is not all about prosecco, as leading Franciacorta producer Ferghettina and skillful winemaker Roberto Gatti has proved time and time again. Ferghettina's uniquely shaped bottle is not only stunning, its larger surface area means the wine when matured has a fabulous complexity – definitely Italy's answer to champagne!

Ferghettina Franciacorta Milledì Brut DOCG, Italy

Superb Italian vintage sparkling wine. Fresh and elegant with flavours of lemon and brioche. A lovely weight and texture with a fine mousse

Bottle

£38.00

Ferghettina Franciacorta Rose Brut DOCG, Italy

A delicately coloured rose with wonderful aromas and flavours of berries and toast - a charming wine

£38.00

Vegan and vegetarian friendly

	125ml	Bottle
J Lemoine Brut NV, France	£7.30	£42.00
From the fabulous Laurent-Perrier house, a champagne full of finesse and style, with lovely honey aromas		

Laurent-Perrier La Cuvee, France

The signature champagne from Laurent-Perrier. Delicate white fruits, toasty aromas and a lemony finish

- £57.00

Bollinger Speciale Cuvee NV, France

Matured for a minimum of 3 years, Bollinger is elegant with a fine mousse and buttery biscuit aromas

- £66.50

Laurent-Perrier Cuvee Rose, France

Aromas and flavours of raspberries and black fruits with a superb long finish

- £66.50

Dom Perignon, France

Stylish and iconic champagne with rich flavours of apricots, passionfruit and peaches

- £125.00

Louis Roederer Cristal, France

Silky smooth with an explosion of ripe fruits, white chocolate and caramel. The ultimate wine to lift the spirits and celebrate

- £230.00

SPARKLING COCKTAILS

Chambord Royale	£6.50
Spumante prosecco and decadent Chambord black raspberry liqueur	
Grand Orange Royale	£6.50
Spumante prosecco and zesty Grand Marnier orange flavour liqueur	
Lemon Hazelnut Spritz	£8.50
Spumante prosecco, Frangelico hazelnut liqueur, soda and fresh lemon	
French 75	£10.25
Champagne, Bombay Sapphire gin and fresh lemon juice	
G&P	£6.50
Spumante prosecco, Tanqueray gin, fresh cucumber and mint	
Bakewell Berry Spritz	£8.50
Spumante prosecco, Disaronno, Bols Crème de Cassis and soda	

CLASSIC COCKTAILS

Appleton Mule	£7.50
Appleton Signature Blend rum, ginger ale, Angostura bitters and fresh lime	
Icelandic Porn Star Martini	£9.50
Reyka Icelandic vodka, Passoa passionfruit liqueur, passionfruit juice, fresh lime and passionfruit with a side of prosecco	
Negroni Sevilla	£8.00
Tanqueray Flor de Sevilla gin, Campari and iconic Martini Rosso	
Blood Orange Cosmopolitan	£8.50
Whitley Neill Blood Orange vodka, Cointreau, cranberry juice and fresh lime	
Woodford Old Fashioned	£7.50
Woodford Reserve bourbon, Angostura bitters and brown sugar	
Bramble Berry	£8.50
Whitley Neill Raspberry gin, Bols Crème de Cassis and fresh lemon juice	

GIN

Choose your gin style, all ours are a generous 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

FLORAL - AROMATIC

Bloom £8.50

with seasonal berries

Whitley Neill £8.50

Quince

with orange

Bloom Jasmine £8.80

& Rose

with seasonal berries

Masons £9.00

Lavender edition

with lime

Hendrick's £8.80

with cucumber

Masons £9.00

with orange

Botanist £9.00

with lime

Chase Elegant £9.00

with lemon

CITRUS - FRUITY

Whitley Neill £8.50

Raspberry

with seasonal berries

Tanqueray No.10 £8.80

with lemon

Brockmans £8.80

with orange and

seasonal berries

Tanqueray Flor £8.50

de Sevilla

with orange

Whitley Neill £8.50

Blood Orange

with orange

Bulldog £8.30

with lemon and

seasonal berries

Tanqueray Export £8.00

with lime

Sipsmith £8.80

with lime

Whitley Neill £8.30

with orange

SPICY - SAVOURY

Opihr £8.30

with orange

Blackwoods £8.00

Vintage

with thyme and orange

Thomas Dakin £8.30

with orange

Bombay Sapphire £8.00

with lime

Whitley Neill £8.50

Rhubarb & Ginger

with lemon

Masons Tea £9.00

edition

with lemon

Sipsmith Sloe £9.00

with orange

VODKA

A selection of our favourite vodkas	25ml
Reyka Icelandic	£3.80
Grey Goose	£4.50
Smirnoff Red	£3.25
Whitley Neill Blood Orange	£3.80
Stolichnaya Salted Karamel	£3.70
Zubrowka Bison Grass	£3.70

WHISKY (EY)

A selection of our favourite malts and blends	25ml
Lagavulin 16yo Islay	£4.80
Dalwhinnie 15yo Highlands	£4.60
Laphroaig 10yo Islay	£4.30
Balvenie Doublewood 12yo Speyside	£4.30
Bunnahabhian 12yo Islay	£4.30
Monkey Shoulder Speyside	£4.30
Talisker 10yo Isle of Skye	£4.30
Macallan Gold Speyside	£4.30
Glenfiddich 12yo Highlands	£4.30
Oban 14yo Highlands	£4.60
Isle Of Jura 10yo Islands	£4.30
Glenlivet 12yo Speyside	£4.30
Highland Park 12yo Islands	£4.30
Chivas Regal	£4.00
Famous Grouse	£3.50
Pogues Irish	£3.50
Jameson Irish	£3.25

RUM

Our range has something for everyone	25ml
Kraken Black Spiced	£4.10
Appleton Estate Signature Blend	£3.90
Captain Morgan Spiced	£3.75
Bacardi Carta Blanca	£3.50
Captain Morgan Dark	£3.75

AFTER DINNER DRINKS

Relax and unwind with one of our after dinner drinks.
Served neat or over ice

	25ml
Woodford Reserve bourbon	£4.25
Hennessy XO cognac	£12.20
Remy Martin VSOP cognac	£4.75
Courvoisier VS cognac	£3.75
Disaronno	£3.75
Grand Marnier	£3.75
Sambuca	£4.25
Frangelico hazelnut liqueur	£3.75
Limoncello	£3.75
Baileys (50ml)	£4.25
Chambord black raspberry liqueur	£4.00
Cointreau	£4.00

Port

Served with or without a slice of lemon	50ml
Taylors LBV (Late Bottle Vintage)	£3.80
Cockburn's Fine Ruby port	£3.70

ALES AND BEERS

In addition we also have a range of Thwaites seasonal and other guest ales, just ask your server for details of this week's cask range

Draught

13 Guns IPA 5.5%	£4.10
Wainwright golden ale 4.1%	£3.90
Thwaites Original bitter 3.4%	£3.70
Mahou lager 5.1%	£5.00
Birra Moretti lager 4.6%	£4.90
Heineken lager 5%	£4.60
Pravha pilsner 4.0%	£4.00
Guinness stout 4.1%	£4.50

Bottle

Brooklyn lager 35cl 5.2%	£4.70
Blue Moon wheat beer 33cl 5.4%	£4.50
- served with an orange slice	
Hop House 13 lager 33cl 5%	£4.30
Peroni Nastro Azzurro 33cl 5.1%	£4.20
Corona Extra 33cl 4.5%	£3.80
- served with a lime wedge	
Skinny Lager 33cl 4%	£4.00
- 89 cal, vegan, vegetarian, gluten free	
Warsteiner Fresh non-alcoholic	£3.10

CIDER

Draught

Aspall 5.5%	£4.60
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Bottle

Rekorderlig -	£4.70
Passionfruit 4%	
Wild Berries 4%,	
Mango & Raspberry 4%,	
Strawberry & Lime 4%	
Pear 4.5%	

SOFTS

All served over ice with the perfect fresh garnish

Luscombes 270ml

Ginger Beer with lime	£3.20
Wild Elderflower Bubbly with lemon	£3.20
Raspberry Crush with seasonal berries	£3.20

Frobishers Fusions 275ml

Orange & Passionfruit with orange	£2.50
Apple & Raspberry with lime	£2.50
Apple & Mango with lemon	£2.50

Fentimans 275ml

Victorian Lemonade with lemon	£3.00
Dandelion & Burdock with lime	£3.00
Rose Lemonade with seasonal berries	£3.00

Fever-Tree Tonics 200ml

Premium Indian with lime	£2.35
Naturally Light with lime	£2.35
Mediterranean with lemon	£2.35
Sicilian Lemon with lemon	£2.35
Elderflower with orange	£2.35
Aromatic with lemon	£2.35

Appletiser 275ml with lime	£3.20
Coca Cola 330ml with lime	£2.50
Diet Coca Cola 330ml with lime	£2.30

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