

Classic Cocktails

Tried and tested, our selection of Classic Cocktails is perfect for any occasion. All you have to do is choose your favourite...

Espresso Martini

(Black Cow Vodka, Kahlua Coffee Liqueur)

Our take on the ultimate coffee classic. A dry, sweet and cool cocktail with vodka and Espresso.

£8.50

Salted Caramel White Russian

(Black Cow Vodka, Kahlua)

A mix of vodka with cream and milk to make a frothy, finished with salted caramel sugar syrup to make a mouth-wateringly tasty cocktail.

£8.25

Mulled Old Fashioned

(Bulleit Bourbon)

Bourbon whisky, bitters and sugar mixed together with mulled spices to create a traditional Christmassy taste.

£10.00

Dark and Stormy

(Chairman's Reserve Spiced Rum)

The unofficial cocktail of the Bermuda triangle. Spiced rum and ginger beer are combined with lime juice to make a warming classic.

£8.25

Moscow Mule

(Koskenkorva Vodka)

A classic cocktail actually designed in America, ginger ale and vodka are mixed over crushed ice to make a refreshing yet warming drink.

£9.00

Elderflower Fizz

(Chase Elderflower liquor, Joseph Perrier But champagne)

Elderflower liquor is added to our house champagne to make this decadent, fizzy cocktail.

£12.00

Aperol Spritz

(Aperol, Il Castelli Prosecco)

This classic Italian aperitif cocktail is the color of a sunset and capable of brightening any ordinary afternoon with its light and refreshing mix of sweet, crisp, and bitter

£8.00

Hendrick's French 75

(Joseph Perrier Champagne, Hendrick's Gin)

A classic cocktail with a Church's twist, using refreshing Hendricks and out home champagne

£12.00

Boston Whiskey Sour (Make it an Amaretto or Midori Sour)

(Bushmills Whisky, Amaretto)

Spirit, sugar, citrus—the original big three—come together in the Whiskey Sour, whose history stretches back to the Lincoln administration

£8.00

Aviation

(Cygnet Welsh Gin, Maraschino Cherry Liqueur, Crème de Violette Liqueur)

This old-school gin cocktail is back and better than ever!

£9.00



Signature Cocktails

Each of our Signature Cocktails have been crafted for their amazing flavours by our Mixologists

Snowspresso Martini

(Espresso, Kahlua, Cotswolds cream liquor)

Tuck into this wintery cocktail, taking the best parts of a classic espresso martini and adding a creamy wintery kick

£12.00

French Kiss

(Martell Cognac, Chambord)

A surprising blend of Cognac and raspberry finished with chocolate and mint. A light easy drinking cocktail to sip before or after your meal.

£8.50

Very Berry Martini

(Black Cow Strawberry Vodka, Martini Rosso)

A combination of bold berries with a traditional Martini kick. This cocktail takes a spin from a traditional Martini and uses locally sourced berry flavoured vodka to bring an explosion of flavour.

£8.00

Stormy Port

(Chairman's Reserve Spiced Rum, Graham's Tawny Port)

Port mixed with a dark spiced rum and light ginger ale. All flavours will run through you before finishing with a plum flavoured foam given off by the "stormy waters" you dare to drink from!

£8.00

Winter Warmer

(Martell cognac, Cointreau, Grahams fine tawny port)

Blending three spirits together that give off a lovely Christmassy flavour. Warmed through to see you through the long dark nights £9.00



Perfect Pours

Nothing makes a drink better than to make it a double and pair it with the perfect mixer and garnish!

Forest Earl Grey Gin, *Fentimans Rose Lemonade, Lemon Wheel*

Forest Gin is made at a family-owned distillery in Cheshire. The Bond family forage for botanicals including wild berries, moss, fern and wildflowers, and source juniper, coriander, vanilla and others

£11.00

Boe Violet Gin, *Fentimans Tonic, Lemon Wheel*

Boe Superior Gin is infused with violets to create Boe Violet Gin. The addition of violets creates a stylish gin with a light, delicate taste and beautiful colour and aroma

£8.00

Monkey 47, *Fentimans Tonic, Orange Wheel & Black Peppercorns*

A curious gin from the Black Forest in Germany. Made with 47 botanicals and bottled at 47%, they also use a 'secret weapon typical to the Black Forest' in the mix -cranberries

£12.00

Forest Gin, *Fentimans Slimline Tonic, Pink Grapefruit, Rosemary, Raspberry*

Forest Gin are known among connoisseurs for the quality and flavour of their small-batch gins, and this newest offering is no exception. Made from hand-foraged botanicals including bilberry and moss

£11.00

Seedlip Garden Zero Alcohol, *Fentimans Slimline Tonic, Apple, Thyme, Rosemary*

A floral blend of hand-picked peas and homegrown hay from Ben Branson's Farm with traditional garden herb distillates in celebration of the English countryside

£6.00

Cygnnet Welsh Gin, *Fentimans Slimline Tonic, Rock Salt Rim, Lemon Wheel*

Classic in style, Cygnnet is a Welsh gin make with botanicals including pink grapefruit, chamomile, almond and cardamom seed. Cygnnet is made in Swansea

£6.75

Hendrick's, *Fentimans Slimline Tonic, Cucumber Shaving, Mint*

Handcrafted gin with traditional botanicals, juniper, coriander, and citrus peel but the special infusion of cucumber and rose petals creates a unique and unexpected flavour

£9.00

Agnes Arber Rhubarb Gin, *Fentimans Slimline Tonic, Apple, Mint*

Agnes Arber Rhubarb is a delightful twist on the convergence of nine pot-stilled botanicals: juniper, coriander, angelica, cassia, lemon, lime, orange, grapefruit and liquorice

£7.70

Bumbu Rum, *Coca-Cola, Dehydrated Banana*

The Bumbu Rum Company handcraft their rum from a blend of sugarcane selected from eight countries throughout the West Indies and South America

£9.50

Black Cow Strawberry Vodka, *Fentimans Rhubarb Tonic, Raspberry, Lime*

With no added sugar or sweeteners, this Devon strawberry vodka is flavoured naturally by the fruit. Locally sourced, using leftover or misshapen English strawberries

£8.00



Selection of Wines

White

Altozano Verdejo

Country: Spain | **Region:** Castile-La Manc | **Grape Variety:** Verdejo

Tasting Notes: Dry and zesty

Food pairing: Best with lobster and shellfish

175ml £5.50 | 250ml £7.70 | Bottle £22.00

Pinot Grigio Primi Soli

Country: Italy | **Region:** Veneto | **Grape Variety:** Pinot Grigio/Pinot Gris

Tasting Notes: Dry and crisp

Food pairing: Best with seabass and sole

175ml £6.00 | 250ml £8.35 | Bottle £24.00

Woolpunda Chardonnay

Country: Australia | **Region:** South East Australia | **Grape Variety:** Chardonnay

Tasting Notes: The fragrant peach, guava and perfumed citrus blossom aromas lead to consistent flavours of melon and stone fruits.

Medium bodied, it has a complex and mouth filling palate with a lingering finish.

Food pairing: Perfectly suited to creamy sauce pasta, mushroom risotto, Caesar salad and roast chicken dishes.

175ml £6.75 | 250ml £8.85 | Bottle £26.00

Pere et Fils Sauvignon Blanc, Laurent-Miquel, Languedoc

Country: France | **Region:** Pays d'Oc | **Grape Variety:** Sauvignon Blanc

Tasting Notes: Dry and fresh

Food pairing: Best with pasta, vegetarian, poultry, lean fish or as an aperitif

175ml £6.75 | 250ml £8.85 | Bottle £26.00

Turtle Bay Sauvignon Blanc

Country: New Zealand | **Region:** Marlborough | **Grape Variety:** Sauvignon Blanc

Tasting Notes: Fruity, crisp and zesty

Food pairing: Best with seafood salads, lime, coriander and Thai crab cakes

175ml £6.85 | 250ml £9.70 | Bottle £28.00

La Sablette Muscadet Sèvre-Et-Maine

Country: France | **Region:** Loire valley | **Grape Variety:** Sauvignon Blanc

Tasting Notes: Fruity, crisp and zesty

Food pairing: Best with seafood salads, lime, coriander and Thai crab cakes

175ml £6.85 | 250ml £9.70 | Bottle £28.00

Domaine La Serre Picpoul de Pinet

Country: France | **Region:** Picpoul de Pinet | **Grape Variety:** Picpoul Blanc

Tasting Notes: Dry, refreshingly acidic with a hint of saltiness

Food pairing: Best with scallops, oysters, sardines, prawns and tomato-based fish stews

175ml £7.25 | 250ml £10.05 | Bottle £29.00



Selection of Wines

White

Solas Reserve Viognier, Laurent-Miquel, Languedoc

Country: France | **Region:** Pays d'Oc | **Grape Variety:** Viognier

Tasting Notes: Medium dry with hints of apricot and peach

Food pairing: Best with garlic prawns, baked crayfish or sushi

« Solas » is the Irish for 'light' and in Old French means 'joy', 'pleasure', 'enjoyment'. Solas wines reflect the purity, balance and light-handed approach that characterizes Laurent's approach to winemaking.

Bottle £31.00

Gavi di Gavi il Portino

Country: Italy | **Region:** Gavi | **Grape Variety:** Cortese

Tasting Notes: Aromatic and fruity, with a citrus finish

Food pairing: Best with white meat and fish dishes

This wine is a wonderful reflection of the Cortese grape variety. It is fruity and aromatic with just a hint of mineral notes and a mouth-watering citrus finish

Bottle £35.00

Viñas del Vero Colección Gewurztraminer

Country: Spain | **Region:** Aragon | **Grape Variety:** Gewurztraminer

Tasting Notes: silky and velvety complexity, with elegant notes of white roses, lychees, honey

Food pairing: Best with mild fish dishes

It is soft and delicate and highlights a slightly spicy touch typical from the grape variety. It is an unforgettable wine that invigorates the senses

Bottle £36.00

Bacchus - Lychgate Bolney Estate

Country: England | **Region:** Sussex | **Grape Variety:** Bacchus

Tasting Notes: A fruity, zesty blend which has rich, ripe scents and flavours of lychee and passionfruit

Food pairing: Best with Asian inspired dishes and sweet almond desserts

The Bolney Wine Estate story began in 1972, when owners Janet and Rodney Pratt planted three acres of vines to create what was then only the sixth commercial vineyard in England. Experiments with a number of grapes varieties, clones and rootstocks over the years enabled them to find the best matches for the site.

Bottle £37.00

Pouilly Fuisse "Les Crays" Domaine Auvinne, Loire

Country: France | **Region:** Maconnais | **Grape Variety:** Chardonnay

Tasting Notes: The palate is complex with a clean minerality, while a brief maturation in wooden cask adds toast, vanilla and sweet spice to the rich apple flavours

Food pairing: Best with salmon and asparagus

This dynamic family business is a specialist in the wines of Pouilly, Fuissé, Saint-Véran and other Maconnais whites where the chalk and limestone hills give way to the volcanic slopes of Beaujolais to the north of Lyon

Bottle £55.00

Chassagne-Montrachet Premier Cru

Country: France | **Grape:** Chardonnay | **Region:** Puligny-Montrachet

A nose of citrus and candied lemon with these appearing again on the palate as flavours with notes of stone fruits, almonds, honey and vanilla. An ample and generous wine with a nice mineral finish.

Bottle £135.00



Selection of Wines

Red

Incienso Malbec, San Juan

Country: Argentina | **Region:** San Juan, Andes | **Grape Variety:** Malbec

Tasting Notes: Fruity, fresh and aromatic

Food pairing: Best with Beef, lamb and poultry

With an intense colour, the nose reveals red fruit notes, blueberries and plum with delicate vanilla and chocolate aromas from its subtle oak

175ml £6.00 | 250ml £7.70 | Bottle £22.00

Valberda Tempranillo

Country: Spain | **Region:** Carinena | **Grape Variety:** Tempranillo

Tasting Notes: Fruity and playful, with an elegant finish

Food pairing: Best with pasta or on its own

Finca Ayles, the estate, dates back to the XII Century when monks first tended the vines. It also lays claim to be the birthplace of the artist Goya. "Pago" is the highest status awarded to a winery under the Spanish system.

175ml £6.25 | 250ml £8.40 | Bottle £23.00

Merlot Primi Soli

Country: Italy | **Region:** Colli Berici | **Grape Variety:** Merlot

Tasting Notes: Light bodied and fruity

Food pairing: Best with beef, pasta, lamb, game (deer, venison)

Luscious blackberries combine with damson to give this wine an overwhelming abundance of fruit content.

175ml £7.00 | 250ml £8.50 | Bottle £24.00

Amatore Rosso Verona

Country: Italy | **Region:** Rosso Veronese | **Grape Variety:** Merlot, Corvina Veronese

Tasting Notes: Dry, fruity and medium bodied

Food pairing: Best with chicken and red sauces, light fish and cheeses

This blend of merlot and indigenous Italian varieties shows notable complexity. Brimming with aromas and flavours of red and black plum, black cherry and raspberry, underscored by savoury, spicy and toasty notes

175ml £7.75 | 250ml £10.00 | Bottle £26.50

Pinot Noir, Comahue

Country: Argentina | **Region:** Patagonia | **Grape Variety :** Pinot Noir

Tasting Notes: Delightful, elegant style, fresh and fruit driven with balanced strawberry and cherry flavours

Food pairing: Roasted meats and strong fish dishes

175ml £7.75 | 250ml £10.00 | Bottle £26.50

Illusion Pinotage

Country: South Africa | **Region:** Wellington | **Grape Variety:** Pinotage

Tasting Notes: Medium bodied with chewy black fruit

Food pairing: Best with venison, lamb and oxtail

A beautiful mulberry nose that is clean and fresh. The palate is medium bodied with chewy black fruit. A hint of Provençal herbs and fennel, leading to a nicely poised finish.

175ml £8.25 | 250ml £10.50 | Bottle £27.00



Selection of Wines

Red

Viña Cerrada Crianza D.O.Ca Rioja

Country: Spain | **Region:** Rioja | **Grape Variety:** Rioja

Tasting Notes: Medium bodied with hints of berries, vanilla and pepper

Food pairing: White meat, vegetables and pasta

Striking plum above other various red berries, classic vanilla with a touch of pepper, kicking at the end. Medium body making justice to its ageing and good finish.

Bottle £33.50

Passi Neri Syrah

Country: Italy | **Region:** Sicily | **Grape Variety:** Shiraz, Syrah

Tasting Notes: Full bodied, blackberries

Food pairing: Beef, lamb

Dark cherry colour with bramble fruit aromas. The spicy flavours melt into the warming wealth of blackberries on the palate.

Bottle £34.00

‘Enrico T’ Malbec Roble - Oak Aged

Country: Argentina | **Region:** Mendoza Valley | **Grape Variety:** Malbec

Tasting Notes: A powerhouse of a Malbec bursting with spiced stewed fruits of the forest with a vanilla backbone

Food pairing: Best with grilled red meats and game

In 1915 Enrico Tittarelli bought 3 hectares in Campamentos (Rivadavia) and planted his first vines. Now over a 100 years later the winery is recognised Worldwide for the quality of its wines

Bottle £40.00

Châteauneuf-du-Pape, Chateau Fargueirol,

Country: France | **Region:** Rhone | **Grape:** Grenache, Syrah, Mourvèdre

Each varietal is vinified separately with 6-9 months maturation in large oak barrels.

Black cherry and spice nose, long and fruity palate, leathery finish.

Bottle £55

Valpolicella Superiore Ripasso (150cl Magnum)

Country: Italy | **Region:** Veneto | **Grape:** Corvina, Rondinella, Molinara

Finished in chestnut and oak casks, this has full, rich flavours and a distinctive velvety palate with a bouquet of vanilla and almonds.

Bottle £65

Labastide Dauzac Margaux

Country: France | **Region:** Labarde | **Grape:** Cabernet Sauvignon, Merlot

The fruity and delicate nose is underscored by tobacco notes - the palate is full and elegant, immediately conveying the pedigree of this wine.

The refined tannins provide nice freshness with notes of Morello cherries to finish.

Bottle £70

Amarone Cerasum Reserva

Country: Italy | **Region:** Bennati | **Grape:** Corvina, Molinara, Rondinella

Intense scents of ripe fruit and jam with delicate floral notes and cinnamon.

Very elegant on the palate with a complex finish of cherries, blackberries and raspberries.

Bottle £95



Selection of Wines

Rosé

Pinot Grigio Blush Primi Soli

Country: Italy | **Region:** Colli Berici | **Grape Variety:** Pinot Grigio

Tasting Notes: Crisp and fruity

Food pairing: Best with shellfish and poultry

175ml £6.00 | 250ml £8.35 | Bottle £24.00

Le Bijou de Sophie Valrose Rosé

Country: France | **Region:** Languedoc | **Grape Variety:** Cinsault, Grenache, Syrah

Tasting Notes: Elegantly fragrant, with aromas of wild strawberries, citrus and flowers.

Food pairing: Best with pork, shellfish, vegetarian and poultry

175ml £8.00 | 250ml £11.00 | Bottle £30.00

Bolney Estate Rosé English

Country: England | **Region:** Sussex | **Grape Variety:** Pinot Meunier, Rondo and Huxelrebe

Tasting Notes: Medium dry, with hints of vanilla and apple

Food pairing: Best with salads, hot smoked fish, gently spiced soups.

175ml £9.00 | 250ml £12.50 | Bottle £36.00

Sparkling

Il Castelli Prosecco DOC

Country: Italy | **Region:** Veneto, Verona | **Grape Variety:** Glera

Tasting Notes: Dry, fresh and floral

Food pairing: Best as an aperitif

125ml £6.00 | Bottle £30.00

Durbanville Hills Sparkling Sauvignon Blanc

Country: South Africa | **Region:** Durbanville | **Grape Variety:** Sauvignon Blanc

Tasting Notes: Citrusy and tropical

Food pairing: Best with fresh oysters, seafood salads, smoked salmon and sushi and other raw fish dishes

125ml £6.5 | Bottle £36.00

Nyetimber NV Classic Cuvée Multi Vintage

Country: England | **Region:** Sussex, Hampshire, Kent |

Grape Variety: Chardonnay, Pinot Noir, Meunier

Tasting Notes: Lovely pale gold with gentle, fine bubbles. Toasty, spicy and complex aromas showing wonderful development after extended ageing in Nyetimber's cellar. The palate supports these complex aromas with honey, almond, pastry and baked apple flavours. Very fine and elegant with a great combination of intensity, delicacy and length.

Food pairing: Best enjoyed as an aperitif though it can be enjoyed throughout a meal.

125ml £10.25 | Bottle £60.00

Nyetimber NV Rosé

Country: England | **Region:** Sussex, Hampshire, Kent |

Grape Variety: Chardonnay, Pinot Noir, Meunier

Tasting Notes: A beautiful sunset pink colour. Aromas include a charming mix of fresh red fruits along with intriguing spice notes of anise and lavender. The palate has a creamy, round texture with refreshing redcurrant, raspberry and cherry flavours. Hints of brioche lead into an elegant, silky finish.

Food pairing: Perfect as a summer aperitif, or as a partner to white meats, and desserts that are not too sweet.

125ml £11.75 | Bottle £70.00



Selection of Wines

Sparkling

Nyetimber NV `Cuvée Chérie` Demi-Sec

Country: England | **Region:** Sussex, Hampshire, Kent |

Grape Variety: Chardonnay

Tasting Notes: Light golden hues illuminate this delicately effervescent wine. Aromas of pure lemon and Acacia honey are followed by a hint of tangerine. The palate of lemon curd is balanced by crisp acidity and a clean, pure structure.

Food pairing: Best served with desserts or to be enjoyed on its own
125ml £11.00 | Bottle £65.00

Nyetimber 2013 Blanc de Blanc

Country: England | **Region:** Sussex, Hampshire, Kent |

Grape Variety: Chardonnay

Tasting Notes: Lovely pale gold in colour with a fine bead - this Blanc de Blancs is the essence of pure Chardonnay. The aromas and flavours are in perfect harmony, beginning with a delicate floral and citrus entry followed by subtle vanilla and toast arriving at the end. A long and complex finish makes this a wine to be savoured.

Food pairing: Ideal for pairing with lobster, white fish and chocolate.
Bottle £80.00

Ruinart Blanc de Blanc

Country: France | **Region:** Champagne | **Grape Variety:** Chardonnay

Tasting Notes: Made exclusively from Chardonnay grapes, this wonderful champagne full of citrus and tropical flavours delivered in a smooth, rounded mouthful.

Food pairing: Salmon sashimi, salmon eggs, prawns, fine oysters with a light taste of sea.
Bottle £100.00

Perrier Jouët Belle Epoque

Country: France | **Region:** Champagne | **Grape Variety:** Chardonnay, Pinot Nero

Tasting Notes: Aromas of white fruits - lemon, white peach, pear and grapefruit

Food pairing: Light Fish, Poultry, Fruit & Creamy Desserts.
Bottle £180.00

Dom Perignon

Country: France | **Region:** Champagne | **Grape Variety:** Chardonnay, Pinot Nero

Tasting Notes: Incredible smooth and creamy fruit with an elegance and finesse equalled by very few other Champagnes

Food pairing: Light Fish, Poultry, Fruit & Creamy Desserts.
Bottle £250.00

Nyetimber 2010 `1086` Prestige Cuvée

Country: England | **Region:** Sussex, Hampshire, Kent |

Grape Variety: Chardonnay, Pinot Noir, Meunier

Tasting Notes: The 2010 is a pale golden colour and has complex aromas of fresh grapefruit, nougat and a fine minerality. The palate is generous with great intensity and a touch of vanilla on the long finish.

Food pairing: Best served alongside shellfish, Monkfish and Turbot.
Bottle £250.00



Selection of Spirits

Gin

Forest Earl Grey 25ml £5.50

Forest 25ml £5.50

Boe Passion 25ml £4.00

Monkey 47 25ml £6.00

Ophir 25ml £3.50

Seedlip Garden Zero Alcohol 25ml £3.00

Cygnnet Welsh 25ml £3.75

Cygnnet Welsh Pine 25ml £3.75

Hendrick's 25ml £4.50

Arber Pineapple 25ml £3.85

Vodka

Black Cow 25ml £4.00

Black Cow Strawberry 25ml £4.00

Koskenkorva 25ml £4.00

Rum

Matusalem Platino 25ml £4.00

Chairman's Reserve Spiced 25ml £4.50

Bumbu Rum 25ml £4.75

Diplomatico Mantuano Dark 25ml £4.50

Koko Kanu Coconut 25ml £4.00

Whisky & Bourbon

Bushmills 25ml £4.00

Dalmore 12 Years 25ml £5.00

Chivas Regal 18 Years 25ml £7.00

Lagavulin 16 Years 25ml £6.00

Bulleit Bourbon 25ml £4.00

Jack Daniels 25ml £3.75

Cognac & Brandy

Hennessy Vs 25ml £4.50

Martell 25ml £4.25

Remy Martin VSOP 25ml £5.50

Courvoisier VSOP 25ml £6.50

Tequila

Arette Tequila Reposado 25ml £5.50



Selection of Liqueurs, Martinis, Ports & Dessert Wines

Liqueurs

Disaronno 25ml £3.00

Cointreau 25ml £3.00

Campari 25ml £3.00

Aperol 50 ml £4.00

Cotwolds Cream Liqueur 50ml £5.50

Martinis

Martini Rosso 50ml £3.00

Martini Bianco 50ml £3.00

Martini Extra Dry 50ml £3.00

Ports and Sherry

Graham's Fine White Port 50ml £4.00

The Fine White is a slightly sweeter blend than the Extra Dry. This is achieved by fermenting the grape must for a slightly shorter time to preserve the natural sugars in the fruit. Served chilled

Graham's Tawny Port 50ml £4.50

The Tawny is a very fine Graham's Aged Tawny. Matured for an average of seven to nine years in seasoned oak casks, this is Graham's Master Blender's personal interpretation of a fine, old, wood-mature fortified wine

Graham's Late Bottled Vintage Port 50ml £5.00

Deep red colour. Lovely aromas of eucalyptus, fresh mint and Gum cistus. Very rich and full-bodied on the palate, packed with layers of red fruit flavours balanced by peppery tannins

Nectar Pedro Ximénez Sherry 50ml £5.50

A bottle of sweet Pedro Ximénez sherry from Gonzalez Byass. Very much a dessert sherry (though it's tasty on its own)

Dessert Wine

Chateau Les Mingets Sauternes

Country: France | **Region:** Bordeaux | **Grape Variety:** Chardonnay, Pinot Nero

Tasting Notes: This is a concentrated, luscious dessert wine showing intense flavours of caramelized fruits, pear, melon and almond, all balanced by good acidity

Food pairing: Foie gras, a wide variety of desserts and soft blue cheeses
75ml £6.50



Selection of Bottled Beers & Ales

Bottled Beers

Asahi Super Dry 5% 330ml £3.95

Super crisp, super clear and super dry, the beer embodies Japanese discernment and good taste

Mythos 5% 330ml £4.00

A Greek lager with a rich head, bright blonde colour and a pleasant, refreshing taste

Hoegarden Belgian Wheat Beer 5% 330ml £4.25

Unfiltered Belgian White, flavoured with coriander and orange peel, creating a sweet and sour taste

Heineken Zero Alcohol 330ml £3.00

Heineken 0.0 is twice brewed and fermented with Heineken's unique A-yeast from natural ingredients with gentle alcohol removal and blending to achieve a fruity flavour and slight malty notes

Peroni Gran Reserva Doppia Malto Lager 6.6% 500ml £6.00

A prestigious clear double malt beer with an alcohol content of 6.6%. This beer is the result of a careful, scrupulous selection of the most noble qualities of aromatic hops

Estrella Damn Inedit 4.8% 750ml £10.00

A blend of lager and wheat beer styles, using a combination of barley malt, wheat, hops, coriander, orange peel, yeast and water. A floral nose leaves a sensation of fresh yeast and sweet spices.

Bottled Ales

Timothy Taylors Landlord Strong Pale Ale

4.3% 500ml £4.50

A strong classic ale with a golden amber colour, with a scent of caramel, light fruits and roasted malt hints

Shepherd Neame Spitfire Ale 4.5% 500 ml £4.50

Shepherd Neame Spitfire Premium Kentish Ale is well balanced ale. It is infused with hops and has hints of marmalade, red grapes and pepper amongst the warming malts and mild spices - very aromatic with a fruity finish

Titanic Plum Porter 4.8% 500ml £5.00

This beer is dark strong and well rounded; the richness of such a rotund beer is brought to an even keel by the late addition of Goldings hops and natural plum flavouring



Selection of Soft Drinks & Hot Drinks

Soft Drinks

Coca-Cola 'Coke' Original Taste 200ml £2.00

Coca-Cola Diet 'Coke' 200ml £2.00

Schweppes Lemonade 200ml £2.20

Schweppes Soda Water 200ml 2.20

Fentimans Tonic Water 125ml £2.25

Fentimans Light Tonic 125ml £2.25

Fentimans Rhubarb Tonic 125ml £2.25

Fentimans Rose Lemonade 125ml £2.25

Fentimans Ginger Ale 125ml £2.25

Fentimans Dandelion & Burdock 275ml £4.00

Frobishers Fusion Apple & Raspberry 275ml £4.00

Frobishers Fusion Passionfruit & Orange 275ml £3.60

Fruit Juice, ask for available flavours £2.00

Cordial, ask for available flavours £0.50

Voss Still Water 375ml £2.75 / 800ml £6.00

Voss Sparkling Water 375ml £2.75 / 800ml £6.00

Hot Drinks

Tea Selection by the Cheshire Tea Company

*Cream Earl Grey, Cheshire Breakfast, Delicious Berry
Cherry Sencha (Decaf), Peppermint (Decaf)*

Coffees by Nespresso

(Ask for the available range)



Welcome to Churché's Mansion!

Built in 1577, the historic Churché's Mansion has stood not only the test of time, but also The Great Fire of Nantwich.

It's proved itself to be one of the finest timber buildings in Cheshire, by adapting to the many roles it has had.

We're so proud to be giving this fantastic building a new lease of life as a specialist fish restaurant and bar, opening up the Mansion back to the people of Nantwich once again.

1577



2019

After surviving The Great Fire of Nantwich in 1583, Churché's Mansion is one of the oldest historic buildings in Cheshire.

It was one of the few not to have been destroyed in the twenty-day fire, with many citing the golden Salamander carved into the building as its protector. Today, it is one of the most complete half-timbered buildings in the county.

Built in mighty Cheshire oak and lined with oak panelling, Churché's Mansion maintains many of its original features. Originally built in 1577, these walls have witnessed 440 years of history, stories and secrets.

The crafted decorative windows that make the building so striking were added to commemorate Churché's Mansion's 400th anniversary by the then current occupier of this historic building, The Myott Family.

Now in 2019, we are only the fifth family to have ownership of Churché's Mansion in over 400 years. It's something we're very humbled by and proud to carry forward.

1577



2019

Following working in the food industry for over 20 years, we were after a new adventure.

Travelling to Nantwich to visit the Mansion, it was at first sight that we knew this was the project we had been waiting for. We fell in love not only with the character of the building, but the history and the location. Nantwich is a perfect place to raise our 3 children, and we are so grateful that our dream restaurant was in such a perfect place.

Although to some of our family members it feels like a risk, we are certain we can make the Mansion a success. We want to keep the building alive for generations to come and create a place for people to have great food, great wine and great company.

1577



2019

We understand a lot of people have fond memories associated with Churché's Mansion.

So, we are pleased we're opening the building back up to the public. If you have an experience, you'd like to share with us - please do! We love hearing how the building has had an impact on people's lives...it certainly has on ours!

Thank you for visiting the Mansion!
Sophia and Kyri Haelis

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2019