

# Classic Cocktails

Tried and tested, our selection of Classic Cocktails is perfect for any occasion. All you must 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.

£9.00

## **Sour**

*(whisky, amaretto, midori)*

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

£9.00

## **Old Fashioned**

*(Bulleit Bourbon)*

Bourbon whisky, bitters and sugar mixed to create this traditional cocktail.

£12.00

## **Long Island Iced Tea**

*(Absolut vodka, Cygnet gin, Espolon tequila, Cointreau, Matusalem rum)*

The cocktail to enjoy in the back garden on a sunny day. All the white spirits are muddled. Coke layered on top completes this classic drink.

£8.00

## **Mojito (ask your server for current flavours)**

*(Matusalem rum)*

A classic cocktail in which the sweet and citrus flavours compliment the rum to make a lovely refreshing cocktail.

£8.50

## **Negroni**

*(Campari)*

Named after the general who unified Italy. This classic cocktail is perfect to compliment a lovely spring day in our garden.

£6.50

## **Aperol Spritz**

*(Aperol, Il Castelli Prosecco)*

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

£7.25

## **French 75**

*(Joseph Perrier Champagne, Hendricks Gin)*

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

£12.00

## **Church's royale**

*(Chambord, Nyetimber Classic Cuvee)*

Our own take on the classic royale. We use Nyetimber English sparkling wine to make this incredible fusion of flavour and fizz.

£11.00

## **Blue Margarita**

*(Espolon tequila, Blue curaçao)*

We have adapted this old-time favourite to resemble the blue waters making it feel like you are on the coast of the Mediterranean!

£8.00

# Signature Cocktails

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

## **Oriental Bloom**

*(Ophir gin, grenadine)*

An Asian inspired gin completes this lovely beverage. This dry cocktail is fantastic as an aperitive or to slowly sip on a lovely sunny day.

£9.00

## **Spring Crush**

*(Black Cow Strawberry Vodka, English sparkling wine)*

Strawberry vodka mixed with fruity flavours are topped off with Nyetimber sparkling wine. to make a fantastic, easy-drinking cocktail.

£12.00

## **Blue sky**

*(Triple Sec, Blue Curacao, Midori, Espolon Tequila, Cygnet Gin, Matusalem Rum, Absolut Vodka)*

Can't decide what spirit is for you? Why not have them all. This lovely cocktail combines all the favourite spirits in a lovely, colourful cocktail.

£13.50

## **The Nightcap**

*(Bulleit bourbon, Campari, Martini Rosso, Lagavulin, Pedro Ximenez sherry)*

Bourbon is infused with cherry and combined with Campari, sweet vermouth, Lagavulin and sherry to provide a fantastic after dinner cocktail with the perfect balance of bitter and sweet flavours.

£13.00

## **Hedgehog Martini**

*(Cygnet gin)*

Cygnet gin provides a lovely refreshing hit in this colourful, easy drinking cocktail

£10.00

# Mocktails

## **Shirley Temple**

*(Fentimans Ginger Ale)*

A slight fizz blended with citrus make this lovely refreshing beverage.

£5.75

## **Cool Collins**

*(Mint, Soda, Lemon)*

All the jazz of a Tom Collins! But you can drive home after.

£5.00

## **Juicy Julep**

*(Passionfruit syrup, Bitter lemon)*

Sweet fruits and citrus combine to produce this fantastic summery tipple.

£5.50

# Perfect Pours

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

## **Hendrick's, elderflower Tonic, Cucumber**

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

£9.50

## **Tarquins Cornish gin, Franklin Tonic, Grapefruit Wheel**

A contemporary take on a classic London dry gin, distilled with 12 botanicals sourced from across the globe and locally foraged on the wild Cornish coast. Crisp piney notes from the juniper balance with fresh citrus and a bright floral finish

£9.50

## **Isle of Bute oyster gin, Franklin slim Tonic, cucumber and lemon**

The world's first oyster gin. We charge our still with Scottish oyster shells from Loch Fyne Oysters to add a delicate maritime essence. When blended with citrus and other botanicals, this creates a savoury gin which is a perfect pair to seafood.

£12.00

## **Seedlip Garden Zero Alcohol, Franklin 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

## **Gin Mare, Franklin Tonic, Rosemary**

Gin Mare is made using traditional techniques from the Mediterranean, through a delicate maceration and independent distillation which expresses all the characteristics of each botanical in the final product.

£10.00

## **Ophir, Fentimans yuzu tonic water, black peppercorns**

A unique London dry gin made using hand-picked botanicals, including spicy cubeb berries from Indonesia, cardamom and Tellicherry black pepper from India and coriander from Morocco.

£8.00

## **Puerto De Indias, Franklin tonic, strawberry**

This is the strawberry gin that inspired a whole new category. It's the only pink gin made with distilled fresh strawberries. Because, true to our Sevillian roots, we dare to be different.

£8.50

## **Malfy Gin (ask server for flavours),**

Nowhere encapsulates the spirit of Italy quite like the Amalfi coast. In this stylish, sun-soaked enclave, life moves at a different pace. Inspired by this Amalfi lifestyle, Malfy gin embodies the essence of 'La Dolce Vita' and we invite you to sit back and enjoy with every sip

£8.50

## **Cygnets Franklin tonic water, lemon**

Master distiller Dai Wakely uses a selection of botanicals from all over the world including juniper, lemon peel, lime peel, pink grapefruit peel, orange peel, liquorice root, orris root, coriander seed, angelica root, cardamom seed, almond and chamomile.

£8.00

## **Cygnets pinc Franklin slimline tonic, raspberries**

made with fresh strawberries and raspberries which have been macerated in the gin for four days, so beneath the opaque black bottle you'll find a blushing spirit.

£8.00

# Selection of Wines

## White

### **Altozano Verdejo**

V VG

**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**

V VG

**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

### **Louis Eschenauer Sauvignon Blanc**

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

**Tasting Notes:** Light, fresh and easy drinking style of Sauvignon Blanc. Clean, crisp and fruity with flavours of green apple and citrus fruit.

**Food pairing:** Lovely as an aperitif and compliments light meats and lean fish cuts

175ml £6.50 | 250ml £8.35 | Bottle £27.00

### **2019 `C` Chardonnay, Alpha Zeta**

V VG

**Country:** Italy | **Region:** Veneto | **Grape Variety:** Chardonnay

**Tasting Notes:** Bright straw yellow in the glass, this wine is aromatic and concentrated with a thread of minerality. The palate is clean, fresh and fruit driven, with a medium-bodied mouthfeel and long finish.

**Food pairing:** Enjoy with pasta, shellfish or with a cheese board for dessert

175ml £7.00 | 250ml £9.40 | Bottle £28.00

### **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 £7.00 | 250ml £9.40 | Bottle £28.00

### **2019 Bordeaux Blanc, Château des Antonins**

V VG

**Country:** France | **Region:** Bordeaux | **Grape Variety:** Sauvignon Blanc, Semillon

**Tasting Notes:** This wine has bright aromas of fresh grapefruit, white peach and boxwood, with a lifted acidity. The expressive, textured palate displays a lovely richness and intensity from the Semillon, culminating in a long, refreshing finish.

**Food pairing:** Best drunk with white meats and vegetarian dishes

175ml £7.25 | 250ml £10.15 | Bottle £30.00

### **Gavi di Gavi il Portino**

V

**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

V- Vegetarian

VG- Vegan

# Selection of Wines

## White

### **Cielo e Terra “3 Passo” Bianco** V VG

**Country:** Italy | **Region:** Vino d'Italia | **Grape Variety:** Chardonnay, Fiano

**Tasting Notes:** Harmonious blend of Chardonnay & Fiano with very pleasant hints of tropical fruit. Well integrated acidity, balanced, delicate and aromatic.

**Food pairing:** Best served besides vegetarian and subtle fish dishes  
*Bottle £35.00*

### **Viñas del Vero Colección Gewurztraminer** V

**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*

### **Gašper, Malvazija** V VG

**Country:** Slovenia | **Region:** Goriška Brda | **Grape Variety:** Malvasia Istiana

**Tasting Notes:** Intense aromas of tropical fruit and grapefruit give way to floral notes of acacia.

**Food pairing:** Best served alongside salads or light fish dishes  
*Bottle £38.00*

### **‘O Rosal` Rías Baixas, Santiago Ruiz** V VG

**Country:** Spain | **Region:** Galicia | **Grape Variety:** Albarino, Loureiro, Caino Blanco, Treixadura, Godello

**Tasting Notes:** Bright yellow in colour. On the nose, intense aromas of crisp apple, pear, lime blossom and lemon verbena are married with subtle herbal notes. On the palate, the precise and concentrated flavours are complemented by a stony minerality and balanced by a vibrant acidity, resulting in a crisp and clean finish.

**Food pairing:** Best enjoyed alongside vegetarian dishes, shellfish or lean fish dishes  
*Bottle £40.00*

### **Domaine de L'Enclos, Chablis** V VG

**Country:** France | **Region:** Chablis, Burgundy | **Grape Variety:** Chardonnay

**Tasting Notes:** This Chablis boasts bright, lifted citrus fruit on the nose. The palate is beautifully balanced, with elegant and steely acidity, alongside concentrated flavours and a textured mouthfeel.

**Food pairing:** Compliments light meats, rich fish and soft cheese dishes  
*Bottle £85.00*

### **Chassagne-Montrachet Premier Cru**

**Country:** France | **Grape:** Chardonnay | **Region:** Côte de Beaune, Burgundy

**Tasting notes:** 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.

**Food pairing:** Best served alongside red meat dishes such as beef or veal.  
*Bottle £135.00*

V- Vegetarian

VG- Vegan

# Selection of Wines

## Red

### Merlot Primi Soli

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

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

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

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

### 2019 Monastrell, Familia Castaño

V VG

**Country:** Spain | **Region:** Murcia | **Grape Variety:** Merlot, Mourvèdre, Monastrell

**Tasting Notes:** A unique ruby red colour compliments hints of blackberry and cherry carrying through to the palette accompanying a slight oaked flavour on the mouth with notes of vanilla.

**Food pairing:** Best with Beef, lamb and pasta dishes

175ml £6.80 | 250ml £8.75 | Bottle £24.75

### Baron Phillippe Rothschild Pinot Noir

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

**Tasting Notes:** Cherry-red in colour with a fine, delicate bouquet of berry fruit and violet.

**Food pairing:** Pairs very well with salmon and white meat dishes like chicken

175ml £7.00 | 250ml £9.00 | Bottle £26.00

### Masseria Settearchi Negroamaro

V VG

**Country:** Italy | **Region:** Campania | **Grape Variety:** Negroamaro

**Tasting Notes:** Ample and intense bouquet with notes of blackberry, cherry and ripe red fruit, jam and a sweet spiciness with lingering scents of coffee, chocolate and liquorice.

**Food pairing:** Roasted meats such as beef and lamb.

175ml £7.20 | 250ml £9.20 | Bottle £27.00

### Amatore Rosso Verona

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

**Tasting Notes:** Brimming with aromas and flavours of red and black plum, black cherry and raspberry, underscored by savoury, spicy and toasty notes.

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

175ml £7.75 | 250ml £9.75 | Bottle £29.00

### Illusion Pinotage

V

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

**Tasting Notes:** 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.

**Food pairing:** Best with venison, lamb and oxtail

175ml £8.25 | 250ml £9.85 | Bottle £28.00

### Passi Neri Syrah

V

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

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

**Food pairing:** Beef, lamb

Bottle £34.00

V- Vegetarian

VG- Vegan

# Selection of Wines

## Red

### **Cielo e Terra “3 Passo” Rosso** V VG

**Country:** Italy | **Region:** Vino d'Italia | **Grape Variety:** Primitivo  
**Tasting Notes:** Intense and mature fruit with delicate vanilla flavours. Rich and spicy with a warming finish.  
**Food pairing:** Best served alongside red meats and strong fish dishes  
*Bottle £35.00*

### **Viña Cerrada Crianza D.O.Ca Rioja** V VG

**Country:** Spain | **Region:** Rioja | **Grape Variety:** Rioja  
**Tasting Notes:** Striking plum above other various red berries, classic vanilla with a touch pepper, kicking at the end. Medium body making justice to its ageing and good finish.  
**Food pairing:** White meat, vegetables and pasta  
*Bottle £36.00*

### **Gran Maestro Primitivo di Manduria** V

**Country:** Italy | **Region:** Puglia | **Grape Variety:** Primitivo  
**Tasting Notes:** Puglia's flagship wine, this Primitivo di Manduria is ruby red in colour with an intense fruity bouquet, notes of cherry and plum, spicy with hints of tobacco and leather. Velvety tannins and a long finish.  
**Food pairing:** Compliment's beef, lamb and pasta dishes  
*Bottle £37.00*

### **Norton Finca La Colonia Malbec** V VG

**Country:** Argentina | **Region:** Mendoza | **Grape:** Malbec  
**Tasting Notes:** Full bodied wine with ripe red fruits flavour and an elegant touch of smoke and vanilla.  
**Food pairing:** Best when served alongside red meats and rich flavoured food.  
*Bottle £40.00*

### **Chateaufneuf du Pape, Chateau Beauchene** V VG

**Country:** France | **Region:** Rhone | **Grape:** Grenache, Syrah, Mourvèdre  
**Tasting Notes:** This full bodied and concentrated red exudes moreish flavours of baked plum and damson fruit, kirsch and sweet spice.  
**Food pairing:** Best when served alongside red meats and rich pasta dishes  
*Bottle £60.00*

### **Maison Les Alexandrins, Crozes-Hermitage Rouge**

**Country:** France | **Region:** North Rhone | **Grape:** Syrah, Shiraz  
**Tasting Notes:** This wine is bright ruby red in colour, with purple hues. Aromas of ripe black cherry, violets and blackberries combine with notes of tobacco and sweet spice. On the palate, the wine has a smooth texture, with lovely concentration of flavour and silky. Flavours of pepper and blackberries linger on the finish.  
**Food pairing:** Compliments red and white meats.  
*Bottle £60.00*

### **Amarone della Valpolicella Classico DOCG, Cantine Monteci** V VG

**Country:** Italy | **Region:** Veneto | **Grape:** Corvina, Molinara, Rondinella  
**Tasting Notes:** A seriously opulent wine. Plush. Layered with both fresh and dried fruity flavours.  
**Food pairing:** Perfect with red meats or alongside blue cheese.  
*Bottle £80.00*

V- Vegetarian

VG- Vegan

# Selection of Wines

## Rosé

### **Pinot Grigio Blush Primi Soli** V VG

**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

### **Inkosi Vineyards Pinotage Rose** V VG

**Country:** South Africa | **Region:** Western Cape | **Grape Variety:**

Pinotage

**Tasting Notes:** Easy drinking style of Rose with abundant flavours of summer fruits and crushed red berries.

**Food pairing:** Perfect on its own or accompanying pork or an afternoon tea.

175ml £6.25 | 250ml £8.65 | Bottle £25.00

### **Cantine Dolia Nova Cannonau rosado**

**Country:** Italy | **Region:** Sardinia | **Grape Variety:** Cannonau

**Tasting Notes:** A full bodied rose giving of strong flavours of strawberry, watermelon and yoghurt. Creamy on the palate with a long finish.

**Food pairing:** Superb alongside grilled meats and salad dishes.

Bottle £32.00

## 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:** Citrussy 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

V- Vegetarian

VG- Vegan

# 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

V- Vegetarian

VG- Vegan

# Selection of Spirits

## Gin

**Tarquins Original** 25ml £4.75  
**Malfy Orange** 25ml £4.25  
**Malfy Lemon** 25ml £4.25  
**Monkey 47** 25ml £6.00  
**Ophir** 25ml £3.50  
**Seedlip Garden Zero Alcohol** 25ml £3.00  
**Cygnat Welsh** 25ml £4.00  
**Cygnat Welsh Pinc** 25ml £4.00  
**Hendrick's** 25ml £4.50

## Vodka

**Black Cow** 25ml £4.00  
**Black Cow Strawberry** 25ml £4.00  
**Koskenkorva** 25ml £4.00  
**Chase Original** 25ml £5.50

## 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

**Franklin & Sons Tonic Water** 200ml £3.25

**Franklin & Sons Light Tonic** 200ml £3.25

**Franklin & Sons Rhubarb and Hibiscus Tonic** 200ml  
£3.25

**Franklin & Sons Elderflower and cucumber Tonic**  
200ml £3.25

**Franklin & Sons Lemon tonic** 200ml £3.50

**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.



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.



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.



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