

Signature Cocktails

Amalfi Coast

(Limoncello, lemon juice, soda, Emotivo prosecco)

Let this refreshing citrusy tippie take you on a journey to the Amalfi coast from the comfort of our own restaurant. Perfect as an aperitif before tucking into a lobster.

£11.50

Tilly Raspberry

(Chambord, gin, cranberry juice, pineapple juice, raspberry puree)

This juicy concoction mixes fruits with gin to provide a lovely refreshing tippie to enjoy in the garden

£10.95

Orgasm

(Kahlua, Frangelico, Baileys)

One for the coffee and cream lovers. This nutty, creamy, coffee collection is perfect if you cannot manage a dessert!

£10.00

White Passion

(Vanilla Vodka, Passionfruit puree, Coconut puree, milk)

An exotic mixture using popular ingredients from a Pina colada and adding our own in-house twist

£10.50

Watermelon Sugar

(Elderflower liquor, White rum, Lemon juice, Watermelon syrup)

Tastes like strawberries, on a summer evenin'.... It doesn't but we couldn't help it. The elderflower and watermelon combination makes this drink irresistible!

£9.50

Heartbreaker

(Grapefruit Gin, Lemon juice, Rose syrup, Apple juice)

Tastes like fresh rose, perfect for summer nights.. it comes with thyme and sprinkles roses, nice and refreshing!

£10.50

Mocktails

Poshstar Martini

(Pineapple juice, passion fruit purée, sugar, lemonade)

Not being able to drink should not mean you have to miss out on this classic cocktail.

£6.50

Elderflower cooler

(Elderflower cordial, mint, soda)

Elderflower and mint combine to make this refreshing, cooling tippie.

£5.50

Watermelon punch

(Watermelon syrup, lemonade, lime juice)

Cool off with this colourful, zingy mocktail

£4.95

Churche's Mansion

(Lime juice, apple juice, ginger ale)

A Lovely house cocktail made by the bar manager for the drivers of the party to enjoy!

£4.50

Classic Cocktails

Pina Colada

(Koko Kanu, coconut puree, milk, pineapple)

'If you like Pina Coladas'... You will enjoy this more! Banana is added to include an extra layer of flavour to this cult classic

£9.00

Sour

(Whisky or Amaretto)

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

£9.50

Old Fashioned

(Bulleit Bourbon, Angostura)

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

£14.00

Long Island Iced Tea

(Absolut vodka, Gordon gin, Espolon tequila, Cointreau, Costa 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.

£9.50

Mojito (ask your server for current flavours)

(Costa rum, mint, lemon juice)

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

£9.50

Wrong Negroni

(Campari, Martini Rosso, Nyetimber Classic cuvee)

An interesting twist to the classic cocktail adding fizz to the original recipe which transforms this fan favourite.

£13.00

Aperol Spritz

(Aperol, Emotivo 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

£10.00

Cosmopolitan

(Vodka, Cointreau, cranberry juice, lime juice)

This Pink number was popular in the 1990's due to 'Sex and the City'. It even had its recipe printed on Ocean Sprays cranberry juice for a length of time!

£9.00

Churche'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.

£12.00

Daiquiri (ask your server for current flavours)

(White Rum, Lime juice, Sugar syrup)

You can't go wrong with this Cuban classic

£9.50

Martinis

The Classic

(Martini Blanco, gin or vodka)

Shaken or stirred? Gin or Vodka? Dirty? Your wish is our command as we prepare your desired version of this classic cocktail.

£8.00

Nespresso Martini

(Vanilla vodka, Nespresso coffee, Kahlua, sugar syrup)

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

£10.00

French Martini

(Vanilla vodka, chambord, pineapple juice)

A fruity spin of a vodka martini. Perfect for those with a sweet tooth!

£10.50

Lychee Martini

(Vanilla vodka, Lychee syrup, Martini Blanco)

A delicate, beautiful and unusual cocktail featuring the exotic taste of lychee fruit.

£9.00

Pornstar Martini

(Vanilla vodka, passion fruit liqueur, passion fruit puree , sugar syrup, pineapple juice)

The British cocktail invented in London, 1999 has become the most popular cocktail in the UK.

£11.00

Shots

Limoncello

£4.50

Cherry Cheesecake

(Granadine, Vanilla Vodka, Cranberry juice)

£5.50

Violet Shooter

(Violet liquor, Vodka)

£4.50

Little Brain

(Granadine, Cointreau, Baileys)

£5.00

Mini Americano

(Amaretto, Vodka, Kahlua)

£5.00

Jammy dodger

(Chambord, Cream)

£5.50

Selection of Wines

White

Pinot Grigio Ca'lunghetta

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

Tasting Notes: Dry and soft with a medium body and a lasting, fruity finish

Food pairing: Best with sole

125ml £ 4.50 | 175ml £6.00 | Bottle £22.95

Healy & Gray Private Cellar Chardonnay

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

Tasting Notes: Chardonnay is complemented here by Viognier's floral aroma's, and the union of the two grapes produces a weighty wine that shows lavender and apricot

Food pairing: Enjoy with halibut

125ml £ 5.45 | 175ml £6.95 | Bottle £25.00

Domaine Joël Delaunay, Touraine Sauvignon Blanc

Country: France | **Region:** Touraine, Loire | **Grape Variety:** Sauvignon Blanc

Tasting Notes: This wine is pale lemon in colour with a complex nose of tropical fruits, blackcurrant leaf, grapefruit and peach.

Food pairing: Green vegetables and delicate fish

125ml £ 8.00 | 175ml £9.50 | Bottle £35.00

Falaghina del Sannio Oro

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

Tasting Notes: it has a rich aroma with hints of tropical fruit and characteristic floral perfumes. The taste is fresh, dry and well-balanced.

Food pairing: Appetizers and fish

125ml £ 7.50 | 175ml £8.95 | Bottle £31.00

Le Farniente Viognier

Country: France | **Region:** Roussillon | **Grape Variety:** Viognier

Tasting Notes: Fresh red berries, like wild strawberries and raspberries on the nose. Refreshing and fruity, with a lively finish

Food pairing: Pairing with light meat like veal or pork cooked in creamy sauce

125ml £ 5.45 | 175ml £6.95 | Bottle £25.00

Sant'Ilario Vermentino

Country: Italy | **Region:** Tuscany | **Grape Variety:** Vermentino

Tasting Notes: Delightfully fresh with scents of rennet apple and citrus and exotic fruit notes

Food pairing: Best served with chicken or even fennel spiced

125ml £ 6.00 | 175ml £7.50 | Bottle £29.00

Selection of Wines

White

Jean-Marc Brocard Chablis Premier Cru Vaucoupin

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

Tasting Notes: A rich, full wine with beautifully rounded aromatic layers of apricot, mango and white tea complemented by a palate suggesting honey and hazelnut.

Food pairing: Compliments light meats rich fish .

Bottle £70.00

Puligny Montrachet Domaine Jean Pascal

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

Tasting Notes: Golden yellow, intense and elegant nose of peach, pear, pink, grapefruit and almond. The palate is fresh, balanced and creamy with suker notes of cherry blossom and zest of citrus fruits .

Food pairing: Best with fresh fish and red meat dishes

Bottle £126.00

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

125ml £6.50 | 175ml £8.00 Bottle £30.00

Hugel Gewurztraminer Classic

Country: France | **Region:** Alsace | **Grape Variety:** Gewurztraminer

Tasting Notes: It is both aromatic and extroverted through its floral and spicy notes

Food pairing: Ideal with carpaccio of langoustines and scallops

Bottle £55.00

`Purist` Mosel Riesling Kabinett Trocken

Country: Lieser | **Region:** Mosel | **Grape Variety:** Riesling

Tasting Notes: The nose reveals aromas of fresh hay, peach and exotic fruit. The palate is fresh and medium-bodied, with a striking mineral character and clear tropical fruit notes on the long finish.

Food pairing: Our choice of Riesling pairs perfectly with light fish or even chicken dishes

Bottle £50.00

Louis Latour Meursault

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

Tasting Notes: This wine has a pretty pale yellow colour, offering a nose with plenty of fruit flavours: peach, melon and exotic fruits. The palate is very intense with a superb biscuity finish.

Food pairing: This wine goes well with subtle and fine textured fish or meat such as grilled lobster

Bottle £163.00

V- Vegetarian

VG- Vegan

Selection of Wines

Red

Progreso Malbec Syrah

Country: Argentina | **Region:** Mendoza | **Grape Variety:** Malbec-Syrah

Tasting Notes: Delicate spices, plums and cherry on the nose lead to a clean palate of red fruits with a well-balanced acidity.

Food pairing: Best with Beef, lamb and poultry

125ml £ 5.45 | 175ml £ 6.95 | Bottle £25.00

Victor Berard Cotes Du Rhone

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

Tasting Notes: Warm spicy wine that has a soft peppery taste

Food pairing: This versatile wine can be paired with a variety of different meat, including grilled roasted or braised

125ml £6.00 | 175ml £ 7.50 | Bottle £27.00

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)

125ml £ 5.45 | 175ml £ 6.95 | Bottle £23.00

Trambusti Chianti Riserva

Country: Italy | **Region:** Tuscany | **Grape Variety :** Sangiovese

Tasting Notes: This wine have a nice spices of anise and smell of cherries and red cherries .

Food pairing: Best with meat, game and cheese

125ml £7.00 | 175ml £9.00 | Bottle £31.00

Gran Maestro Primitivo di Manduria

Country: Italy | **Region:** Puglia | **Grape Variety:** Primitivo

Tasting Notes: Fruity notes of berries and plum jam, with spicy notes like chocolate, vanilla and tobacco.

Food pairing: Best with beef lamb and pasta dishes

125ml £7.00 | 175ml £8.25 | Bottle £33.00

Mas La Chevalière, Pinot Noir

Country: France | **Region:** Languedoc | **Grape Variety:** Pinot Noir

Tasting Notes: Is bright ruby red in colour. On the nose, it displays ripe cherry and strawberry aromas

Food pairing: Best with venison, lamb and oxtail

175ml £7.25 | 175ml £9.95 | Bottle £37.00

Kaiken Ultra, Mendoza Malbec

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

Tasting Notes: The nose is enticing and spicy with floral notes. The palate is structured with soft tannins that lead to a finish that is fresh, complex and long, with notes of blueberry and blackberry.

Food pairing: Best with grilled meat

Bottle £44.00

V- Vegetarian

VG- Vegan

Selection of Wines

Red

Poggio al Tesoro, `Il Seggio` Bolgheri

Country: Italy | **Region:** Tuscany, Bolgheri | **Grape Variety:** 50%Merlot , 20%Cabernet Sauvignon , 20%Cabernet Franc , 10%Petit Verdot

Tasting Notes: This wine is intense ruby red in colour with aromas of fresh crunchy red berries and dark fruit nuances enriched with layers of tobacco and spice

Food pairing: Best served with red meat

Bottle £77

Chateau Beauchene Chateauneuf-du-Pape

Country: France | **Region:** Rhone | **Grape Variety:** Shiraz Grenache

Tasting Notes: A flagship wine with a firm structure and full, rich flavours and harmonious tannins

Food pairing: Pairs perfectly with beef and lamb shanks

Bottle £61.90

Amarone Della Valpolicella

Country: Italy | **Region:** Veneto Valpolicella | **Grape Variety:** Corvina , Rondinella

Tasting Notes: The characteristic hints of black cherry and freshly ground black pepper are followed by subtle herb nuances on the nose. Dry and well-balanced

Food pairing: Best with grilled red meats and game

Bottle £95.00

Rosé

Pinot Grigio Blush Ca'lunghetta

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

Tasting Notes: Crisp, dry flavour with hints of berry fruit.

Food pairing: Best with shellfish and poultry

125ml £4.50 | 175ml £6.00 | Bottle £22.95

Cantine Dolia Nova Cannau Rose'

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

Tasting Notes: A full bodied rose giving of strong flavours of strawberry , watermelon and yoghurt.

Food pairing: Best

Bottle £33.00

Monterey Bay Zinfandel Rose

Country: USA | **Region:** California | **Grape Variety:** Zinfandel

Tasting Notes: Quite the most delicious wine, a racy mix of watermelon and cherry with a delectable sweetness..

Food pairing: Best with salads , gently spiced soups.

125ml £5.00 | 175ml £7.00 | Bottle £25.00

Miraval, Côtes de Provence Rosé

Country: France | **Region:** Côtes de Provence | **Grape Variety:** 40% Grenache/Garnacha , 30% Cinsault, 20% Rolle, 10% Syrah/Shiraz

Tasting Notes: On the nose, it exudes aromas of fresh redcurrants, rose and zesty lemon

Food pairing: Enjoy it as a solo sip or with your cheese plates and fruit, or with pasta

Bottle £55.00

Selection of Wines

Sparkling, Champagne, Prosecco.

Prosecco Emotivo

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

Tasting Notes: This classic Prosecco has a bright straw colour with lively aromas of intense vine fruits.

Food pairing: Best as an aperitif

125ml £9.40 | Bottle £35.00

Charles Vercy Cuvée De Reserve Brut Champagne r

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

Tasting Notes: An elegant award-winning collective's Champagne with berry fruit and aromas of brioche. Light pale colour with a soft and generous mousse

Food pairing: This Champagne is great with almost anything, but especially with foods that are salty, crispy and rich

Bottle £64.00 | Half Bottle £38.00

Louis Roederer Brut Premier

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

Tasting Notes: Premier Brut has fruity and refreshing notes

Food pairing: Pairs well with duck and meat parfait

Bottle £122.00 | Half Bottle £63.95

Emotivo Rose Prosecco

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

Tasting Notes: Delicate and soft with strawberry notes and floral hints.

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

125ml £9.40 | Bottle £35.00

Bellavista, `Alma` Franciacorta Gran Cuvée Brut

Country: Italy | **Region:** Lombardia | **Grape Variety:** Chardonnay, Pinot Noir

Tasting Notes: It has a lively and persistent mousse with fine perlage. It is an attractive pale yellow in colour, with green reflections. Perfumes of white flowers and stone fruits, with subtle hints of vanilla

Food pairing: Enjoy this Franciacorta with the shellfish platter

Bottle £91.50 | Half Bottle £52.50

Moët & Chandon Brut Imperial

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

Tasting Notes: This classic blend boasts notes of green apple and citrus fruits.

Food pairing: Ideal with white meat, fat vegetables, dried and candied fruit

Bottle £110.00 | Half Bottle £55.00

Ruinart Blanc de Blanc

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

Tasting Notes: 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 £170.00

V- Vegetarian

VG- Vegan

Selection of Wines

Sparkling

Nyetimber NV Classic Cuvée Multi Vintage Country

Country: England | **Region:** Sussex | **Grape Variety:** Chardonnay, Pinot Noir, Meunier

Tasting Notes: The palate supports these complex aromas with honey, almond, pastry and baked apple flavours

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

125ml £10.25 | Bottle £75.00

Nyetimber NV Rose

Country: England | **Region:** Sussex | **Grape Variety:** Chardonnay, Pinot Noir, Meunier

Tasting Notes: 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

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 £80.00

Nyetimber 2013 Blanc de Blanc

Country: England | **Region:** Sussex | **Grape Variety:** Chardonnay,

Tasting Notes: 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.

Food pairing: Ideal for pairing with lobster, white fish and chocolate.
Bottle £90.00

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 £300.00

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 £360.00

Armand de Brignac

Country: France | **Region:** Loire | **Grape Variety:** Chardonnay, Pinot Nero and Pinot Meunier

Tasting Notes: *Bright, lightly yellow colour. Fresh, intense and layered nose that is bit reserved but shows touch of smokiness and yellow fruit notes. Dry and smooth mouth-feel with round firm texture.*

Food pairing: Butternut squash and goat cheese ravioli, lamb stew, white turkey.
Bottle £560.00

Selection of Spirits

Gin

- Tarquins Original** 25ml £4.75
- Malfy Orange** 25ml £4.25
- Malfy Lemon** 25ml £4.25
- Malfy Grapefruit** 25ml £4.25
- Monkey 47** 25ml £6.00
- Ophir** 25ml £4.50
- Seedlip Garden Zero Alcohol** 25ml £3.00
- Gordon** 25ml £4.00
- Whitley Neil Raspberry** 25ml £4.50
- Hendrick's** 25ml £4.50
- Tanqueray** 25ml £4.95
- Ginmare** 25ml £4.50

Vodka

- Absolut Vodka** 25ml £4.00
- Absolut Vanilla Vodka** 25ml £4.00
- Grey Goose** 25ml £5.50

Rum

- Costa** 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 £4.50
- Jack Daniels** 25ml £3.75
- Makers Mark** 25ml £4.50

Cognac & Brandy

- Hennessy Vs** 25ml £4.50
- Vecchia Romagna** 25ml £5.25
- Remy Martin VSOP** £25ml £5.50
- Courvoisier VSOP** £25ml £6.50

Tequila

- Espolon 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 50ml £4.00
Baileys Liqueur 50ml £5.50
Tia Maria 25ml £3.00
Passoa 25ml £3.00
Frangelico 25ml £3.00
Chambord 25ml £3.00
Grand Marnier 25ml £4.50
Kahlua 25ml £3.25

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 10 years old 50ml £5.50

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

Taylor's 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 Beers, Ciders & Ales

Bottled Beers

Asahi Super Dry 5% 330ml £4.50

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

Mythos 5% 330ml £4.25

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

Lefte Belgian Beer 6.6% 330ml £5.25

Lefte Blond is an authentic blond abbey beer with a slight hint of bitterness to it.

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 £7.00

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 £11.00

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.

On Draught

Birra Moretti 4.6% *Abv*

Half pint £2.75

Pint £5.20

Bottled Ales & Ciders

Timothy Taylors Landlord Pale Ale 4.3% 500ml £4.75

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

Guinness Original 4.2% 330ml £4.75

Guinness Original is based on a beer first brewed in 1821. Crisp hint of roasted barley and fresh breeze of hops gives a refreshing bite.

Old Speckled Hen 5.2% 500ml £5.00

Old Speckled Hen has a full, smooth flavour and is very easy to drink. Its rich amber colour and superb fruity aromas are complemented by a delicious blend of malty tastes

Rekorderlig Apple Cider 4.5% 500ml £5.50

Made from the purest spring water that runs under our fourth generation family brewery in Sweden, Rekorderlig Apple Cider Should be served over ice for an intensely crisp and uber refreshing experience

Rekorderlig Strawberry & Lime Cider 4% 500ml £5.50

The juice of strawberries and lime are added to our apple cider to deliver an intensive fruity tasting cider with an unmistakable strawberry aroma.

Rekorderlig Passionfruit Cider 4% 500ml £5.50

Rekorderlig Passionfruit is a great addition to the flavoured cider range, perfect balance of sweetness and tanginess.

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 275ml £4.50

Franklin & Sons Ginger Ale 200ml £3.00

Franklin & Sons Ginger Beer 200ml £3.00

Frobishers Fusion Apple & Raspberry 275ml £4.00

Frobishers Fusion Orange & Passion Fruit 275ml £4.00

Appletiser 275ml £4.50

Fruit Juice, ask for available flavours £2.50

Cordial, ask for available flavours £0.50

Decantae Still Water 750ml £4.50

Decantae Sparkling Water 750ml £4.50

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 Churche's Mansion!

Built in 1577, the historic Churche'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, Churche'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, Churche'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 Churche'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 Churche'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.

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 Churche'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