

Drinks Menu

We can provide drinks as chosen from the menu, alternatively you are welcome to provide your own drinks for us to serve.



Sparkling wines and Champagnes

Prosecco, Italy £15.00

Straw-yellow shade shows immediate elegance. Delicate tropical-fruit notes float through a refreshing mousse. With a hint of citrus, the palate is gifted a lengthy finish.

Sparkling Rosé, France £20.00

A delicate and inviting salmon pink, this is a light and immediately welcoming sparkling rosé, with a raspberry and peach fruit character, a fine mousse and a clean and uplifting floral nose.

Chapel Down Brut, England £37.00

Maybe not possessing quite as much yeast character as Champagne, this refreshing, zesty and balanced sparkling wine has fine bubbles that wrap around all corners of the mouth.

Nyetimber Classic Cuvee, England £52.00

A beguilingly Champagne-like nose of citrus fruit, brioche and shortbread. The mousse is finely pearled, soft, yet mouth-filling and persistent. Elegantly shaped and supremely poised.

Laurent Perrier La Cuvee, Champagne £60.00

Delicate on the nose with aromas of citrus fruits, underpinned by hints of white flowers (honeysuckle). The complexity of the wine is expressed in notes of white peach and grapefruit.

Veuve Clicquot NV, Champagne £60.00

Veuve Clicquot ages their non-vintage for almost twice the required time, resulting in a superb marriage of freshness and power, with rich fruit and a mouth-filling mousse.

Laurent Perrier Rosé, Champagne £90.00

Unusually made by the saignée method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing apéritif, it also works well with a variety of dishes.

White wines

Sauvignon Blanc, Marlborough, New Zealand £22.00

This wine springs from the glass, offering plumes of gooseberry, mango, blackcurrant leaf and elderflower.

Chablis, Burgundy, France £34.00

Citrus and white flower aromas with dry, lean, light bodied flavours of citrus, pear, minerality and salinity.

Gewürztraminer, Germany £28.00

Aromas of grapefruit and gooseberry leap from the glass, along with hints of lime, chalk and flint.

Macon-Villages, Burgundy, France £18.50

An unoaked Chardonnay that boasts Burgundy brilliance. Aromas of ripe nectarine, pear and apple entwined with an elegant minerality to lead a juicy citrus finish.

Riesling, Australia £28.00

An ever-evolving sensorial experience – Is it sweet, or is it dry? Sweet poached pear and lemon curd are balanced by Granny Smith apple purity.

Sancerre Blanc, Loire, France £27.00

Aromas of grapefruit and gooseberry leap from the glass, along with hints of lime, chalk and flint.

Rose wines

Pinot Grigio Rosé, Italy £20.00

A pale and delicate Rosé with beautiful soft strawberry flavours, nuances of nectarine and perfumed floral notes.

Provence Rose, France £23.00

Elegant aromas of roses and red fruits. Full bodied and fresh red fruit flavours with a long finish.

Red wines

Pinot Noir £27.00

Smoky red fruit dominates, supported by subtle notes of liquorice and herbs.
A delicate, yet complex style of wine.

Malbec, Argentina £20.00

An intense nose of plum and bramble. Fulsome on the palate, delivering a wave of ripe, fresh black fruit and mocha.

Rioja, Spain £20.00

A complex wine that displays a harmonious blend of dried, stewed fruits and nuances of leather, vanilla and tobacco.

Fleurie, Beaujolais, France £24.00

A stunning wine - the hot summer has added richness and concentration to the bright flavours of cherry and violet.

Côte de Beaune-Villages, Burgundy, France £25.00

An elegant and sophisticated wine, combining a firm acidic structure with a good weight of forest fruit flavours on the mid-palate, and a mellow texture leading to a fine and linear finish.

St-Emilion, Bordeaux, France £48.00

Juicy black fruit on the nose and cranberry nuances on the palate, tied together with a smoky sandalwood character.

Dessert wines

Black Muscat, California, Half bottle £22.00

Virtually black in colour, with a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit.

Royal Tokaji Late Harvest, Hungary £22.00

Pale green-gold colour. The nose is more delicate than many a Tokaji, with aromas of ripe peach, exotic fruit and blossom. Moderate palate weight, with a fine balance of intense sweetness and acidic lift.

Red wines

Fine Ruby Port £20.00

A deep and youthful ruby colour, with an intense, fruity nose crammed with blackberry, cassis, cherry and plum aromas. The palate full-bodied and round, with a luscious, velvety texture.

Fine Tawny Port £34.00

Mellow nose of succulent ripe berry fruit with aromas of butterscotch, figs and prunes interwoven with attractive nutty and spicy aromas.

Beers & Spirits

Lager £4.00

Peroni, Birra Moretti, 330ml btl

Bitter £5.00

London Pride, 500ml btl

Cider £4.00

Aspall's Suffolk, 500ml btl

Spirits - available on request

talk to us about your favourites

Soft drinks

per litre

Elderflower Presse £6.50

Fresh Juices - Orange, Apple £4.00

Appletiser £6.00

Mineral Water - Still & Sparkling £3.00