

# DRINKS

## RED

	175ml	250ml	bottle
<b>Alpasion Malbec Mendoza, Argentina</b> Dark fruit and spices with a smoky finish			<b>35.00</b>
<b>St Hallett Faith Shiraz, Australia</b> Dark cherry, chocolate and pepper flavours	<b>7.45</b>	<b>10.10</b>	<b>27.50</b>
<b>Luis Felipe Edwards Lot 18 Merlot, Chile</b> Velvety with cherry and plum flavours	<b>5.00</b>	<b>6.80</b>	<b>18.50</b>
<b>Corrida Tempranillo, Spain</b> Gentle with notes of red fruit and spice	<b>4.45</b>	<b>6.05</b>	<b>16.50</b>
<b>Los Intocables Black Malbec, Argentina</b> Red fruit, vanilla and caramel flavours			<b>24.50</b>
<b>Te Kairanga Pinot Noir, New Zealand</b> Cherry, strawberry and toasted oak			<b>31.50</b>
<b>Ogier Clos De L'oratoire Des Papes Châteauneuf-Du-Pape, France</b> Silky with a hint of herbs and red berries			<b>45.00</b>
<b>Kleine Zalza Cabernet Sauvignon, South Africa</b> Dark with blackcurrant and spice			<b>22.50</b>
<b>Rare Vineyards Pinot Noir, France</b> Light with hints of blueberry and cherry			<b>20.50</b>
<b>Don Jacobo Rioja Crianza, Spain</b> Herbaceous with strawberry and sweet spice	<b>6.90</b>	<b>9.35</b>	<b>25.50</b>
<b>Château Lamothe-Cissac Haut-Médoc Bordeaux, France</b> Cassis, vanilla and liquorice flavours			<b>29.50</b>

## WHITE

	175ml	250ml	bottle
<b>Paco &amp; Lola Albariño Rías Baixas, Spain</b> Herbaceous with notes of apple and lemon			<b>30.50</b>
<b>Sauvignon Blanc, South Africa</b> Herbaceous and deliciously zesty, tasting of grapefruit	<b>6.65</b>	<b>9.00</b>	<b>24.50</b>
<b>Cobrento Pinot Grigio, Italy</b> Delicate with a hint of citrus and pear	<b>5.55</b>	<b>7.50</b>	<b>20.50</b>
<b>J. Moreau Et Fils Petit Chablis, France</b> Lemon and blossom flavours and a steely finish			<b>31.50</b>
<b>Bouchard Aîné &amp; Fils Chardonnay, France</b> Acacia, honey, and vanilla flavours	<b>6.10</b>	<b>8.25</b>	<b>22.00</b>
<b>Sauvignon Blanc, New Zealand</b> Rich, aromatic and vibrant. Zingy nectarine, lemongrass, and passionfruit			<b>26.00</b>
<b>Chapel Down Bacchus, England</b> Melon, peach and passion fruit flavours			<b>28.50</b>
<b>Enrico Serafino Gavi Di Gavi Cortese, Italy</b> Dry and floral with hints of citrus	<b>7.45</b>	<b>10.10</b>	<b>27.50</b>
<b>Petite Ronde Picpoul De Pinet, France</b> Fresh and zesty with citrus notes			<b>23.50</b>
<b>Nederburg The Manor Chenin Blanc, South Africa</b> Bright, exotic and refreshing	<b>5.00</b>	<b>6.80</b>	<b>18.50</b>
<b>Corrida Verdejo Macabeo, Spain</b> Refreshing with flavours of apple and melon	<b>4.45</b>	<b>6.05</b>	<b>16.50</b>
<b>Casa Rojo The Orange Republic Godello, Spain</b> Pear, apricot and peach flavours			<b>34.50</b>
<b>Domaine De Terres Blanches Sancerre Blanc, France</b> Crisp with aromas of green fruit and acacia			<b>35.00</b>

## ROSÉ

	175ml	250ml	bottle
<b>Vinuva Pinot Grigio Rosato, Italy</b> Gentle with a delicate hint of berries			<b>20.50</b>
<b>Vendange White Zinfandel, USA</b> Sweet with raspberry and strawberry flavours	<b>5.00</b>	<b>6.80</b>	<b>18.50</b>
<b>Corrida Tempranillo Rosé, Spain</b> Dark fruit flavours with an off dry, spicy finish	<b>4.45</b>	<b>6.05</b>	<b>16.50</b>
<b>Mirabeau Côtes De Provence Rosé, France</b> Zesty with redcurrant and wild strawberry	<b>7.45</b>	<b>10.10</b>	<b>27.50</b>
<b>Gérard Bertrand Gris Blanc Grenache Rosé, France</b> Pale, elegant and fresh			<b>23.50</b>

## CHAMPAGNE & PROSECCO

	20cl bottle	125ml	bottle
<b>Vinuva Rosé Spumante Extra Dry Prosecco, Italy</b>		<b>6.25</b>	<b>24.00</b>
<b>Vinuva Spumante Extra Dry Prosecco, Italy</b>	<b>8.00</b>	<b>5.70</b>	<b>22.00</b>
<b>Greyfriars Cuvée Brut, England</b>			<b>34.50</b>
<b>Alberto Nani Organic &amp; Vegan Prosecco, Italy</b>			<b>26.00</b>
<b>Bottega Gold Brut Prosecco, Italy</b>			<b>34.00</b>
<b>Veuve Clicquot Yellow Label Brut Champagne, France</b>			<b>55.00</b>
<b>Laurent-Perrier Cuvée Rosé Brut Champagne, France</b>			<b>70.00</b>
<b>Lanson White Label Sec Champagne, France</b>			<b>55.00</b>
<b>Lanson Rosé Brut Champagne, France</b>			<b>60.00</b>
<b>Lanson Black Label Brut Champagne, France</b>			<b>50.00</b>

# COCKTAILS

## CLASSICS

<b>Bloody Mary 8.50</b> Fresh, spicy, and delightfully unique. Ketel One vodka topped with Big Tom spiced tomato juice, garnished with celery and black pepper	<b>English Garden 9.00</b> Cooling and refreshing, sweet and subtle. Hendrick's gin, St-Germain elderflower and apple juice muddled with fresh cucumber and mint, and topped with soda
<b>Jamaican Mule 8.00</b> A striking and fiery flavour with a Caribbean twist. Captain Morgan Spiced rum with Fever-Tree Ginger Beer and fresh lime wedges	<b>Espresso Martini 8.50</b> A dangerously delicious pick-me-up. Smirnoff Red vodka, Kahlúa coffee liqueur, shaken with sweetened coffee
<b>Negroni G&amp;T 8.50</b> A G&T twist on an Italian masterpiece. Tanqueray gin and Campari finished with Fever-Tree Mediterranean tonic	<b>Pornstar Martini 9.50</b> Iconic, unrivalled, and bursting with zingy flavours. Smirnoff Vanilla vodka, passion fruit liqueur and passion fruit mix, served with a shot of Prosecco

## WITH FIZZ

<b>Elderflower Bellini 8.50</b> Prosecco topped with St-Germain elderflower liqueur	<b>Flor De Seville Spritz 9.00</b> Tanqueray Flor de Sevilla gin with Prosecco and Schweppes lemonade
<b>Aperol Spritz 8.50</b> Aperol aperitivo topped with Prosecco and soda	<b>Pink Spritz 9.00</b> Gordon's premium Pink gin with Schweppes lemonade, Prosecco and fresh strawberry
<b>Mimosa 8.00</b> Prosecco topped with orange juice	

# GIN

## SWEET & FRUITY

<b>Tanqueray Royale</b> Made with French blackcurrants and vanilla notes, elevated with a black orchid-inspired flavour and balanced with the four classic London Dry botanicals	<b>Gordon's Premium Pink</b> Perfectly crafted to balance the refreshing taste of Gordon's with the natural sweetness of raspberries and strawberries
<b>Beekeeper Peach &amp; Raspberry</b> The classic Beekeeper taste of juniper and citrus are enhanced by the slightly sweeter notes of peach that show a delightful burst of raspberry on the finish	<b>Whitley Neill Raspberry</b> Bright flavours from Scottish raspberries, balanced with juniper notes. A delicate sweetness rounds this deliciously vibrant gin
	<b>Gordon's Sweet Peach</b> The subtle sweet notes of white peach expertly balanced with the classic taste of Gordon's to create a delicious, elegant and enjoyable tasting gin

### PAIRED PERFECTLY WITH

**Schweppes Russchian Pink Soda**

## CITRUS & LIGHT

<b>Malfy Rosa</b> An elegant fusion of Sicilian pink grapefruits, Italian lemons, fine botanicals and handpicked juniper that encapsulates a colourful burst of Italian sunshine on the rocks	<b>Tanqueray Flor de Sevilla</b> Made with Seville orange essences and fine botanicals to create a delicious aroma of citrus fruits and orange zest, with tasting notes of juniper, orange, vanilla and spices
<b>Tanqueray No. Ten</b> An exquisite bottle distilled four times in small batches with fresh citrus fruit to create a smooth, crisp and refreshing gin	<b>Gordon's Sicilian Lemon</b> Made with the highest quality ingredients and perfectly crafted to balance the refreshing taste of Gordon's with the finest juicy Sicilian lemons

### PAIRED PERFECTLY WITH

**Fever-Tree Mediterranean Tonic**

# GIN

## CLASSICS

<b>Tanqueray</b> Distilled four times and crafted using the perfect balance of four classic gin botanicals - refreshing juniper, peppery coriander, aromatic angelica and sweet liquorice	<b>Gordon's</b> Triple distilled with carefully selected botanicals, Gordon's London Dry has a predominantly juniper-led taste and a crisp, refreshing finish	<b>Tanqueray 0.0%</b> Discover the delightfully refreshing tittle from Tanqueray, just without the alcohol
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### PAIRED PERFECTLY WITH

**Fever-Tree Premium Indian Tonic or  
Fever-Tree Refreshingly Light Tonic**

## FLORAL & FRESH

<b>Hendrick's</b> An infusion of rose petal and cucumber; it is this balance of distinctive yet subtle flavours that adds a remarkable twist to the quintessential gin and tonic. Crisp, zesty and entirely exquisite	<b>Boë Violet</b> An award-winning Scottish gin infused with violets to create a light, delicate taste and beautiful colour and aroma	<b>Whitley Neill Rhubarb &amp; Ginger</b> This handcrafted gin combines the essence of rhubarb with real ginger to create the taste of an English country garden with a tart crisp edge
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**HENDRICK'S AND BOË VIOLET ARE PAIRED PERFECTLY WITH**

**Fever-Tree Elderflower Tonic**

**WHITLEY NEILL RHUBARB & GINGER IS PAIRED PERFECTLY WITH**

**Fever-Tree Premium Ginger Ale**

## MIXERS

<b>Fever-Tree</b> Premium Indian Tonic / Refreshingly Light Tonic / Italian Blood Orange Soda / Premium Ginger Ale / Mediterranean Tonic / Aromatic Tonic / Elderflower Tonic	<b>Schweppes</b> Russchian Pink Soda / Bitter Lemon Tonic	<b>Coca-Cola Signature Mixers</b> Smoky / Woody / Spicy
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# LOW, NO & FREE FROM

<b>Heineken 0.0</b> 0.05% 300ml 69 kcal	<b>Adnams Ghost Ship</b> 0.5% 500ml 69 kcal
<b>Brewdog Punk AF</b> 0.5% 330ml 50 kcal	<b>Peroni Nastro Azzuro</b> <b>Gluten Free</b> 5.1%
<b>Old Mout Cherries &amp; Berries</b> 0.05% 500ml 170 kcal	<b>Old Speckled Hen</b> <b>Gluten Free</b> 5.0%

# HOT DRINKS

<b>English Breakfast</b> With milk. 43 kcal	<b>Americano</b> With milk. 46 kcal
<b>Earl Grey</b> 0 kcal	<b>Espresso</b> 1 kcal
<b>Latte</b> 61 kcal	<b>Cadbury Hot Chocolate</b> 258 kcal
<b>Cappuccino</b> 47 kcal	<b>Flavoured Fruit Teas</b> 1 kcal
<b>Flat White</b> 76 kcal	Please ask a member of our team to see the available flavours and calorie information

# BOTTLED SOFTS

<b>J20</b> 275ml	<b>Coca-Cola</b> 330ml 139 kcal
<b>Apple &amp; mango</b> 58 kcal	<b>Diet-Coke</b> 330ml 1 kcal
<b>Apple &amp; raspberry</b> 52 kcal	<b>Coke Zero</b> 330ml 1 kcal
<b>Orange &amp; passion fruit</b> 52 kcal	<b>Appletiser</b> 275ml 129 kcal
<b>Bottlegreen Raspberry Lemonade Pressé</b> 275ml 55 kcal	<b>Fanta Orange</b> 330ml 63 kcal
<b>Bottlegreen Elderflower Pressé</b> 275ml 55 kcal	<b>Sprite Zero</b> 330ml 3 kcal
	<b>Strathmore Still Water</b> 330ml 0 kcal
	<b>Strathmore Sparkling Water</b> 330ml 0 kcal

*Adults need around 2000 kcal a day.*

## DO YOU HAVE ANY ALLERGIES?

Full allergen information is available for all dishes. Please ask a team member before ordering food and drinks, as menus do not list all ingredients.

We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot guarantee that products are 100% free from allergens, owing to cross-contamination, as we do not have specific allergen-free zones in our kitchens; therefore, it is not possible to fully guarantee separation of allergens. Please inform a team member about any food allergies before ordering food, even if you have eaten a dish previously, so that every precaution can be taken in the kitchen to prevent cross-contamination. We cannot guarantee that any dishes are free from nut traces. All weights are approximate uncooked. Ingredients are based on standard product formulations, variations may occur, and calories stated are subject to change. All products and offers are subject to availability. Management reserves the right to refuse custom and/or withdraw/change offers (without notice), at any time. Prices include VAT, at the current rate. At Stonegate Pub Company, all tips earned by our hard-working team members, from delivering great customer service, are retained by them. As we process credit-card tips through our payroll, we are required to make statutory deductions. If a service charge is added to the bill, this is entirely discretionary and is paid to those team members providing the service. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. (V) Suitable for vegetarians. (VG) Suitable for vegans. (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. \*Fish and poultry dishes may contain bones. Stonegate Group, 3/ Monkspath Hall Road, Solihull, West Midlands, B90 4SJ