**SPARKLING**

**NV Cavit Prosecco**
Made from 100% Glera grape. Light and fruity with hints of apple and peach on the nose, bright fruit flavours and a refreshing crisp finish on the palate.

**NV Bouvet Ladubay, Saumur**
Made using the same traditional method as Champagne but crafted from Chenin Blanc grapes. Aromas of honeysuckle and acacia.

**NV Crémant d’Alsace, Dopff & Iron Blanc and Blanc, J Geiler**
Creamy and not at all aggressive. Floral hints, fresh and lively in the mouth with a clean fresh finish.

**CHAMPAGNE**

**NV Autréau-Roualet, Cuvée de Réserve Brut, Champagne**
Deep aromas of fresh fruits with a hint of hazelnut. Predominantly Pinot Noir and Pinot Meunier with a small amount of Chardonnay.

**NV Vilmart Grande Réserve Champagne**
Bright, lively with pronounced red cherry and citrus fruit. 70% Pinot Noir and 30% Chardonnay.

**WHITE**

**2018 Abadia Mercier ‘A’, Verdejo**
Ultra clean and refreshing wine with subtle green apple citrus.

**2018 Apello, Sauvignon Blanc**
Gooseberry with a touch of elderflower and mango on the palate, crisp and really fresh, dry and tangy.

**2017 Domaine Raissac, Chardonnay/Vermentino**
Delicate aromas of citrus fruits. The palate is lively with delicious grapefruit and mineral notes leading to a refreshing finish.

**2016 Domaine des Forges, Vin de Pays du Val de Loire ‘Chardonnay’**
Subtle aromatic notes of toasted almonds, fresh butter, hazelnuts,

**2016 Falerio, Saladini Pilastri**
Gentle chamomile and acacia flavours, appley acidity. A blend of Trebbiano, Pecorino and Passerina organic grown grapes.

**RED**

**2018 Abadia Mercier ‘A’, Tempranillo/Merlot/Syrah**
Juicy and fresh with red and black fruits and a hint of smoke and spice.

**2017 Soldier’s Block, Malbec**
Classically textured and aromatic wine, violet in hue with an exotically perfumed nose.

**2017 Cabalí Cuvée Vieilles Vignes**
Seriously intense Carignan gives a boost of inky dark fruit to soft, spicy Grenache in this velvety, southern French red.

**2015 Domaine Raissac, Pinot Noir/Merlot**
Perfectly balanced with perfumes of cocoa and ripe red fruits. Crispy, with a nice spicy finish.

**2016 Tempranillo, Artadi**
Bright and intense with violet tones. Lively, refreshing taste with a good body.
### SWEET WINES

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Details</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2014</td>
<td>Château Simon, Sauternes (37.5cl)</td>
<td>Sauternes, France</td>
<td>£21.75</td>
</tr>
<tr>
<td></td>
<td>Honeyed raisins, caramel and apricots are the first aromas that you will notice and leave a lasting aftertaste. A Sémillon-Sauvignon</td>
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<tr>
<td>2013</td>
<td>Château Richard, Tradition Saussignac (50cl)</td>
<td>Saussignac, France</td>
<td>£29.00</td>
</tr>
<tr>
<td></td>
<td>Hints of praline, orange blossom and honey flavours. Made from botrytis-affected Semillon and Muscadelle grapes.</td>
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</tbody>
</table>

### FORTIFIED WINES

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Details</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2009</td>
<td>Graham’s LBV Port</td>
<td>Douro, Portugal</td>
<td>£20.00</td>
</tr>
<tr>
<td></td>
<td>Elegant aromas of red fruit and eucalyptus, combined with freshly picked mint. On the palate, rich red fruit flavours balanced by taut, peppery tannins.</td>
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<td></td>
</tr>
<tr>
<td>2012</td>
<td>Warre’s LBV Port</td>
<td>Douro, Portugal</td>
<td>£24.00</td>
</tr>
<tr>
<td></td>
<td>Bursting with blackberry fruit combined with fragrant floral tones. On the palate, seductive flavours of black plums and cherries.</td>
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<td></td>
</tr>
<tr>
<td>NV</td>
<td>Barbadillo Amontillado Sherry</td>
<td>Jerez, Spain</td>
<td>£16.00</td>
</tr>
<tr>
<td></td>
<td>Hints of dried fruit, flor ageing, wood and baked apple. It is medium dry and full-bodied; very complex.</td>
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<td></td>
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</tbody>
</table>

### BEERS

- Peroni 330ml | £3.60
- Brewdog Punk IPA 330ml | £4.00
- Selection of Bottled Beers | From £3.50

### SOFT DRINKS

- Still & Sparkling Bottled Water | £2.10+VAT
- Sparkling Norfolk Cordials (1 Litre) | £4.50+VAT
- Wild Elderflower, Strawberry & Lime, Blackberry, Redcurrant & Grapefruit, Rhubarb, Orange & Ginger, Raspberry
- Sparkling Norfolk Cordials (5 Litre Kilner Jar) | £20.00+VAT
- Juice (1 Litre) | £3.50+VAT
- Orange, Apple, Cranberry
- Canned Soft Drinks | From £1.00+VAT
- Pepsi, Diet Pepsi, San Pellegrino etc

### NIBBLES

- Crisps, Vegetable Crisps, Olives, British roasted fava beans, Savoury popcorn | £3.00+VAT