



## FOOD

### TOASTED SANDWICHES

**Cheddar and Ham Toastie** £6.50

**Cheddar and Tomato Toastie** £5.00

**Cheddar and Onion Toastie** £5.00

**Cheddar and Pickle Toastie** £5.00

### MR. BARRICK'S PORK PIES

½ lb £6/1lb £12

**Classic Pork Pie**

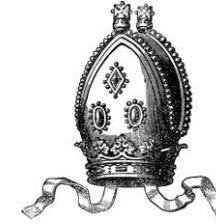
**Pork & Black Pudding Pie**

**Chicken, Ham and Cheese**

**Chorizo and Wensleydale Cheese**

### MR. BARRICK'S SCOTCH EGGS

£6



## BELGIAN BEERS

**Delirium Blonde, Melle (8,5%)** 330ml £7

*Medium-bodied Belgian Pale Ale. Banana, fruit  
spice and wheat flavours*

**Brugse Zot Blonde, Bruges (6%)** 330ml £7

*Flemish golden beer, mild aroma with pale malt  
Belgian yeast (fruity) and some floral notes*

**Trappistes Rochefort 10, Rochefort (11,3%)** 330ml £10.10

*Belgian Trappist Beer. Rich, fruity, dark,  
caramelly nutty*

**Liefman Kriek Brut, Ourdenaarde (6%)** 330ml £6

*A luxurious beer with fresh notes and  
a pronounced cherry nature*

**Orval, Florenville (6,2%)** 330ml £7

*Medium bodied and unique, hoppy dry-orange,  
amber Trappist*

**Leffe, Leuven (6,6%)** 330ml £4.80

*Elegant, smooth and fruity Belgian Abbey style beer,  
spicy aftertaste with a hint of bitter orange*

## WINE

### SPARKLING

**Laurent-Perrier La Cuvee Brut NV** (vg) £68 **Moinet Prosecco DOC Extra Dry** (vg) £30  
*Floral|Citrus|More-ish* *Pear|Peach|Floral*

**La Tordera Prosecco DOC [20cl]** (vg) £10.20 **Bolney Estate Bubbly Brut NV** (vg) £46  
*Dry|Peach|Pear* *Honeyed|Floral|Zest*

### ROSE

**Etoile de Mer Rose** (vg) £26/£9.4 **Feather Falls Zinfandel Rose** £24/8.6  
*Soft|Red-fruited|Provence-style* *Ripe|Creamy|Red-fruited*

**Chateau Beaulieu Rose** (vg) £39 **Bolney Bubbly Brut Rose** £49  
*Classic|Fresh|Crunchy* *Redcurrant|Red cherry|Strawberry*

### WHITE WINE

**Ca'Maritta Pinot Grigio** (vg) £24/8.60 **Riebeek Cellars Chenin Blanc** £22.50  
*Crisp|Pear|Apple* *Pear|Peach|Refreshing*

**Two Points Sauvignon Blanc** £29/10.40 **Leonard Road Chardonnay** £24/8.60  
*Intense|Grassy|Tropical* *Tropical|Fresh|Unadorned*

**Les Cent Verres Viognier** (vg) £25/9 **Gallina de Piel 'Ikigall' Blanco [150cl]** (vg) £55  
*Ripe|Peachy|Summery* *Perfect for sharing|Organic*

### RED WINE

**Le Versant Pinot Noir** (vg) £27/£9.70 **Argo Langhe Nebbiolo** (vg) £33  
*Light|Silky|Red-berried* *Rounded|Berry|Rose*

**La Palma Merlot** (vg) £24/8.60 **Red Bridge Shiraz** (vg) £26/£9.40  
*Ripe|Soft|Plummy* *Smooth|Cherry|Smoke*

**Rioja Crianza, Rio del Rey** £28/£10.10 **Cruz Alta Reserva Malbec** (vg) £27.50/9.90  
*Spicy|Rounded|Lightly-oaked* *Smooth|Juicy|More-ish*

**Fleurie 'La Madone, Bichot** (vg) £37  
*Fragrant|Cherry|Soft*

## SPRING TIPPLES

### Negroni Highball

Campari, London Dry Gin and Fever Tree Italian Blood Orange Soda  
*Warming Campari style tippie for cold winter days*  
£8

### Cherry Mule

Monkey Shoulder, Bristol Vanilla & Cherry syrup and Fever Tree Ginger Ale  
*Sweet and balanced tippie to spice up your day*  
£7

### Raspberry Vodka Highball

Chambord, Vodka and Fever Tree Ginger Ale  
*Sweet vodka-based tippie with lovely raspberry finish*  
£8

