

The Laccu Menu

EST. 1887

The Ro

BOWNESS
- ON -
WINDERMERE

SERVED 10.30 - 12.00



BRUNCH

Bacon, Cumberland sausage ring, and fried egg served in a sourdough bun. **£8.50**

Huevos Rancheros. Fried eggs in a spicy tomato sauce with chillies, avocado and corn tortillas. **£7.50 V**

Wild mushrooms on sourdough toast with scrambled egg. **£7.00 V**

SNACKS / SMALL STARTERS

Corn chips with tomato and chilli salsa, melting cheese and guacamole. **£4.50 V**

Cumberland sausage pigs in blankets with mustard mayonnaise. **£5.00**

California rolls with crab, avocado and wasabi. Chilli, sesame and soy dipping sauce. **£6.00**

Pulled pork and smoked paprika tacos with crème fraiche and spring onions. **£6.00**

Nocellara del Belice olives. **£3.50 VE**

Padron peppers. **£4.50 VE**

Harissa spiced nuts. **£4.50 VE**

STARTERS

Leek and potato soup with French parsley and deep-fried capers. **£6.50 V**

Bao buns with sticky duck strips, crunchy vegetables, black onion seeds and coriander. **£7.50**

Burrata with heritage tomato salad, fresh basil leaves and extra virgin olive oil, sourdough croute. **£8.50 V**

Butterflied Sardines served on a tomato and herb bruschetta. **£7.00**

Potted smoked brisket with bacon jam, onion gravy and Yorkshire puddings. **£8.50**

Ham hock and grain mustard terrine with homemade piccalilli, sourdough toast. **£7.50**

Baked Camembert studded with Rosemary and garlic served with toasted sourdough. 2 pers **£12.00 V**

SANDWICHES SERVED WITH COLE-SLAW AND SALAD ON ARTISAN SOURDOUGH ROLLS

AVAILABLE 12.00-18.00

Beer battered fish fingers with lemon and tartare sauce. **£9.00**

Hot Cajun chicken with strips of onion and peppers in a cream sauce. **£9.00**

Kirkham's Lancashire cheese with chopped red onions, peppers, tomato and mayonnaise. **£7.50 V**

FLATBREADS / AVAILABLE 12.00-18.00

Harissa spiced lamb shoulder with aubergine caviar, minted turmeric yoghurt, pomegranate, rocket salad and pine nuts. **£9.00**

Succulent flakes of salmon with dill crème fraiche, rocket salad, cherry tomatoes and deep-fried capers. **£9.00**

SIDES

Salt and pepper chips. **£5.00 VE**

Mac and cheese, garlic and herb crumb. **£5.00 V**

Triple cooked chips. **£4.50 VE**

Deep fried onion rings. **£4.50 V**

SALADS

Avocado and Feta cheese salad. Cherry tomatoes, garlic and herb croutons, red onions and assorted leaf. **£8.50 V**

Add a grilled chicken breast and smoked Pancetta for an extra. **£9.00**

Avocado, charred sweetcorn and cucumber ribbons with cherry tomatoes, soft herbs and salad leaf. **£8.50 VE**

Add a poached Salmon steak for an extra. **£9.00**

MAIN COURSES

Cumin marinated cauliflower steak, with cauliflower bhaji, and grated cauliflower and herb rice, tomato salsa. **£16.00 VE**

Sweet potato, spinach and chickpea curry with Basmati rice, mango chutney and poppadum's. **£16.50 VE**

Roasted cod fillet with sea vegetable risotto mussels and tarragon cream sauce. **£22.00**

Deep fried Haddock in beer batter with triple cooked chips, mushy peas, tartare sauce and lemon. **£17.50**

Pan fried breast of chicken with asparagus and morel mushrooms, potato terrine and tender stem. **£18.50**

Marrow bone beef burger in a toasted sourdough bun with smoked pancetta, tomato, lettuce, crispy fried onions, and Monterey Jack cheese, chipotle sauce, pickled sliced gherkins, triple cooked chips, salad, and Cole slaw. **£18.50**

10oz Himalayan salt aged Rib-eye steak with confit plum tomato, caramelised shallot, watercress, triple cooked chips, Chimichurri dressing. **£29.00**

Fillet Wellington for 2. Dry aged fillet of Cumbrian beef wrapped in an herb pancake, air dried Cumbrian ham and mushroom duxelle. Baked in butter puff pastry, served with a rich red wine jus with a potato terrine and tender stem broccoli. **£75.00**

Slow cooked Pork belly with Savoy cabbage and bacon, Bramley apple gel, Calvados jus, pork and black pudding croquette, creamy mashed potato. **£19.00**

Braised shank of Cumbrian lamb with caramelised shallots, kale, glazed carrots, mashed potato and red wine jus. **£21.00**



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DESSERTS

Sticky toffee pudding with butterscotch sauce and vanilla bean ice cream. **£7.50 V**

Poached white peach, raspberry coulis and fresh raspberries, vanilla ice cream. Almond biscuit and Chantilly cream. **£7.00 V**

Chewy meringue with a passion fruit coulis, whipped cream and fresh seasonal berries. **£7.00 V**

Chocolate and salted caramel ganache with orange sorbet and chocolate soil. **£7.00. V**

Selection of locally sourced dairy ice creams. **£6.50 V**

Selection of 3 Artisan cheeses with biscuits, grapes and chutney. **£8.50**



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BOWNESS
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WINDERMERE

Afternoon Tea

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BOWNESS
- ON -
WINDERMERE

SERVED FROM 14.00-17.00h **£24.00**
£34.00 To include a glass of Champagne.
£30.00 To include a glass of Prosecco.

SAVOURY TO INCLUDE ; -

Baked Cumbrian ham with Dijon mustard on white bread.

Lancashire cheese with tomato, diced pepper, free range egg and mayonnaise on white bread.

Smoked Loch Duarte Salmon with crème fraiche and dill, in a brioche bun.

Pastry tartlet with succulent prawns and Marie Rose sauce, Avruga caviar Cumberland sausage roll.

Assorted pastries, macaroons, plain and fruit scones with clotted cream, Hawkshead sour cherry and Prosecco jam, and clotted cream.

VEGAN AFTERNOON TEA

Avocado and sun dried tomato on white bread.

Beetroot and cucumber carpaccio on granary bread.

Mini pastry tartlet filled with Caponata.

Coronation Jackfruit on ciabatta toast.

Vegan sausage roll.

Assorted vegan cakes, scones with vegan cream, Hawkshead sour cherry and Prosecco jam.

Continued on reverse

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SERVED FROM 14.00-17.00h **£24.00**
£34.00 To include a glass of Champagne.
£30.00 To include a glass of Prosecco.

GLUTEN FREE AFTERNOON TEA

Baked Cumbrian ham with Dijon mustard.

Lancashire cheese, tomato, free range egg and mayonnaise.

Smoked Loch Duarte Salmon with crème fraiche and dill.

Pastry tartlet with succulent prawns, Marie.

Rose sauce and Avruga caviar.

Gluten free sausage rolls.

Assorted gluten free cakes, scones with clotted cream, Hawkshead sour cherry and Prosecco jam



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TO PLACE YOUR ORDER
PLEASE DIAL 5¹¹

BREAKFAST AVAILABLE FROM 07.00-10.00

THE RO FULL BREAKFAST; -

Bacon, Cumberland sausage, mushrooms, black pudding, tomato and your choice of eggs. Accompanied by toast and preserves, juice, tea and coffee.

Selection of fruit juices, smoothies and hydration drinks.

Choice of cereals, granola, homemade Bircher muesli, porridge.

Selection of mini-Danish pastries, croissant, pain au chocolate.

Sliced cooked ham, salami, brie, sliced Emmental cheese.

Greek yoghurt, fresh berries, chocolate chips, dried fruit, mixed nuts, fruit coulis.

Orange segments, grapefruit segments, fresh fruit salad, melon

Granola topped individual yoghurt pots.

Back bacon, Cumberland sausage, grilled tomatoes, mushrooms, hash browns, fried eggs, scrambled eggs.

*Gluten free and vegan options are also available.
Please speak with a member of our team*

Toast, butter and locally sourced preserves.

Omelette with a choice of ham, mushrooms, cheese, tomato.

Eggs Benedict. Toasted English muffin with ham, 2 poached eggs, Hollandaise sauce.

Eggs Florentine. Toasted English muffin with spinach, 2 poached eggs and Hollandaise sauce.

Eggs Royale. Toasted English muffin with locally sourced smoked salmon, 2 poached eggs and Hollandaise sauce.

Smashed avocado on sourdough toast with 2 poached eggs.

Belgian style waffle with Greek yoghurt and fresh berries.

Huevos Rancheros. Fried eggs in a spicy tomato sauce with chillies, avocado and corn tortillas.

ITEMS AVAILABLE FROM 12.00-21.00

SNACKS AND STARTERS

Nocellara del Belice olives	£3.50 VE
Padron peppers	£4.50 VE
Harissa spiced nuts	£4.50 VE
Corn chips with tomato salsa, melting cheese and guacamole	£4.50 V
Hearty bowl of homemade soup with artisan bread and butter	£6.50
Burrata with Heritage tomato salad, fresh basil leaves, extra virgin olive oil, sourdough croute	£8.50 V
Ham hock and grain mustard terrine with homemade piccalilli, sourdough toast	£7.50

SANDWICHES SERVED WITH COLE-SLAW AND SALAD ON ARTISAN SOURDOUGH ROLLS

Beer battered fish fingers with lemon and tartare sauce.	£9.00
Hot Cajun chicken with strips of onion and peppers in a cream sauce	£9.00
Kirkham's Lancashire cheese with chopped red onions, peppers, tomato and mayonnaise	£7.50V

FLATBREADS

Harissa spiced lamb shoulder with aubergine caviar, minted turmeric yoghurt, pomegranate, rocket salad and pine nuts	£9.00.
Succulent flakes of salmon with dill crème fraiche, rocket salad, cherry tomatoes and deep-fried capers	£9.00

SALADS

Avocado and Feta cheese salad. Cherry tomatoes, garlic and herb croutons, red onions and assorted leaf.	£8.50 V
Avocado, charred sweetcorn and cucumber ribbons with cherry tomatoes, soft herbs and salad leaf	£8.50 VE
Add a poached Salmon steak or a grilled chicken breast and smoked Pancetta for an extra	£9.00.

**ITEMS AVAILABLE FROM
12.00-21.00**

MAIN COURSES

Sweet potato, spinach and chickpea curry with Basmati rice, mango chutney and poppadum's	£16.50 VE
Deep fried Haddock in beer batter with triple cooked chips, mushy peas, tartare sauce and lemon	£17.50
Shepherd's pie with carrots and onion relish	£16.50
Butter chicken and cashew nut curry with Basmati rice, mango chutney and poppadum's	£17.50

DESSERTS

Sticky toffee pudding with butterscotch sauce and vanilla bean ice cream	£7.50 V
Chocolate and salted caramel ganache with orange sorbet and chocolate soil	£7.00. V
Selection of locally sourced dairy ice creams	£6.50 V
Selection of 3 Artisan cheeses with biscuits, grapes and chutney	£8.50

**NIGHT MENU AVAILABLE
21.00-06.00**

SNACKS

Nocellara del Belice olives	£3.50 V
Padron peppers	£4.50 VE
Harissa spiced nuts	£4.50 VE
Corn chips with tomato salsa, melting cheese and guacamole	£4.50 V

SOUP

Hearty bowl of homemade soup with artisan bread and butter	£6.50
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**NIGHT MENU AVAILABLE
21.00-06.00**

SANDWICHES

Kirkham's Lancashire cheese sandwich with chopped red onions, peppers, tomato and mayonnaise on white or wholemeal bread	£6.50
Ham salad sandwich with mustard mayonnaise on white or wholemeal bread	£6.50

SALAD

Avocado and Feta cheese salad. Cherry tomatoes, garlic and herb croutons, red onions and assorted leaf.	£8.50 V
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MAIN COURSE

Sweet potato, spinach and chickpea curry with Basmati rice, mango chutney and poppadum's	£16.50 VE
Shepherd's pie with carrots and onion relish	£16.50
Butter chicken and cashew nut curry with Basmati rice, mango chutney and poppadum's	£17.50

DESSERT

Selection of locally sourced dairy ice creams	£6.50 V
Selection of 3 Artisan cheeses with biscuits, grapes and chutney	£8.50

**NIGHT MENU AVAILABLE
21.00-06.00**

DRINKS

Americano	£4.50
Flat White	£4.50
Latte	£4.50
Cappuccino	£4.50
Double Macchiato	£4.50
Hot Chocolate	£4.50
Espresso	£4.00
Double Espresso	£4.00

Tea	£4.00
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Soft Drinks	
Coca cola	£2.50
Diet Coke	£2.50
Coke zero	£2.50
Juice's	£3.50
J20's	£3.50
Lemonade	£3.50
Fever Tree tonic	£3.00
Tonic water	£3.00
Light Tonic	£3.00
Mediterranean	£3.00
Elderflower	£3.00



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Breakfast Menu

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BOWNESS
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SERVED FROM 07.00-10.00
£17.00

CHOOSE FROM THE COLD BUFFET

Selection of fruit juices, smoothies and hydration drinks

Choice of cereals, granola, homemade Bircher muesli, porridge.

Selection of mini-Danish pastries, croissant, pain au chocolate.

Sliced cooked ham, salami, brie, sliced Emmental cheese.

Greek yoghurt, fresh berries, chocolate chips, dried fruit, mixed nuts, fruit coulis.

Orange segments, grapefruit segments, fresh fruit salad, melon

Granola topped individual yoghurt pots.

CHOOSE FROM THE HOT BUFFET

Back bacon, Cumberland sausage, grilled tomatoes, mushrooms, hash browns, fried eggs, scrambled eggs.

*Gluten free and vegan options are also available.
Please speak with a member of our team*

Toast, butter and locally sourced preserves.

Continued on reverse

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BOWNESS
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SERVED FROM 07.00-10.00
£17.00

FROM THE KITCHEN; - DISHES CARRY A £3.00 SUPPLEMENT

Omelette with a choice of ham, mushrooms,
cheese, tomato

Eggs Benedict. Toasted English muffin with ham,
2 poached eggs, Hollandaise sauce.

Eggs Florentine. Toasted English muffin with
spinach, 2 poached eggs and Hollandaise sauce.

Eggs Royale. Toasted English muffin with locally
sourced smoked salmon, 2 poached eggs and
Hollandaise sauce.

Belgian style waffle with Greek yoghurt and
fresh berries

Huevos Rancheros. Fried eggs in a spicy tomato
sauce with chillies, avocado and corn tortillas

Tea and coffee



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Childrens Menu

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SUITABLE FOR CHILDREN
AGED 10 AND UNDER

SANDWICHES; - £3.50

Cheese and tomato
Ham and tomato
Avocado salad
Turkey and cranberry
Egg mayonnaise

HOT DISHES; - £5.00

Creamy ham and mushroom pasta

Fresh tomato and herb pasta with
Parmesan cheese

Mini Cumberland sausages wrapped in bacon
with mashed potato, peas and gravy

Fish fingers with chips and peas

Breaded chicken pieces with chips and beans

DESSERTS; - £3.50

Sticky toffee pudding with butterscotch sauce
and vanilla ice cream

Crushed meringue with fresh fruit and
whipped cream

Cocktail Menu

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ALL COCKTAILS £14.95

The Ro signature cocktail

Lake rhubarb rosehip, Elderflower
syrup, prosecco & Gin



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ALL COCKTAILS £14.95

MARTINI

Lakes Gin, Vermouth Lemon twist or make it dirty?

PORNSTAR MARTINI

Vanilla Vodka, Passionfruit,
Prosecco

VESPER

Lakes Gin, Vodka,
Lillet Blanc

ESPRESSO MARTINI

Vodka, Espresso, Kaluha

FRENCH MARTINI

Vodka, Chambord, Pineapple juice

GIMLET

Lakes Gin, Lime juice , Gomme

MANHATTAN

Bullet Rye, Martini Rosso, Angostura



ALL COCKTAILS £14.95

DAIQUIRI

Bacardi Carta Blanco,
Lime, Gomme

PASSION FRUIT MARGARITA

Fresh Passionfruit, Tequila,
Cointreau, Lime, Agave

COSMOPOLITAN

Lakes Vodka, Cointreau,
Cranberry, Lime

CHAMPAGNE COCKTAIL

Hennessy Fine de Cognac,
Moet Chandon, Angostura Bitters

ROSSINI

Prosecco, Strawberry Puree

BELLINI

Prosecco, Peach Puree

FRENCH 75

Lakes Gin, Lemon, Moet



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ALL COCKTAILS £14.95

GIN FIZZ

Lakes Gin, Egg White, Lime

BARREL AGE NEGRONI

Lakes Gin, Campari,
Martini Rosso

MOSCOW MULE

Vodka, Lime Juice, Simple Sugar Syrup
Top up with Ginger beer

DARK AND STORMY

Lakes Vodka, Ginger Beer, Lime

MOJITO

Bacardi Carta Blanco, Lime, Mint

SIDECAR

Henessey Cognac, Triple sec, Lemon juice



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ALL COCKTAILS £14.95

OBAN OLD FASHIONED

Oban Angostura, Bulleit Bourbon, Simple Sugar Syrup, Orange

AMARETTO SOUR

Disaranno, Egg White,
Sugar, Cherry

WHISKY SOUR

Johnnie Walker Black,
Egg White, Lemon

ENGLISH GARDEN FIZZ

Lakes Gin, Elderflower,
Apple, Soda

BRAMBLE

Lakes Gin, Lemon Juice, Sugar,
Crème de Mure, Fresh Blackberries



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Drinks Menu

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HOT DRINKS

Americano	£4.50
Flat White	£4.50
Latte	£4.50
Cappuccino	£4.50
Double Macciato	
£4.50	
Hot Chocolate	£4.50
Espresso	£4.00
Double Espresso	
£4.00	
Liquer Coffee's	£7.00
Teas	£4.00

BOURBON

Bulleit Bourbon	£6.00
Maker's Mark	£6.00
Wild Turkey Rye	£5.00
Woodford	
Reserve	£6.00

HIGHLAND SCOTCH MALT WHISKY

Longmorn	6.00
Glenlivet	
Founders	£5.00
Glenlivet 18YO	£7.00
Oban 14YO	£6.00
The Balvenie	£6.00
Macallan 12YO	£9.00
Glenmorangie	£7.50

ISLANDS

Bowmore 12YO	£8.50
Laphroaig 10YO	£8.50
Talisker 10YO	£8.50
Highland Park	£8.50

IRISH

Bushmills	£6.00
Jameson	£6.00

WHISKY BLEND

Famous Grouse	£6.00
Jonnie Walker	£8.50
Black Label	

GIN

The Lakes Gin	£6.00
The Lakes Pink	£7.00
Grapefruit	
The Lakes	£6.00
Elderflower	
The Lakes Rhubarb	
& Rosehip	£6.00

RUM

Bacardi Blanco	£5.00
Havana	
Especial	£5.00
Kraken	£6.00
Diplomatico Reserva	
Exclusiva	£9.00

COGNAC

Courvoisier vs	£6.00
Hennessey vs	£6.00
Martel VS	£6.00
Hennessey XO	£16.00

JAPANESE WHISKY

Hakushu Distillers	
Reserve	£8.50
Hibiki Harmony	£9.50
Yamazaki 12YO	£14.50

Continued on reverse

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VODKA

Absolute	£6.00
Absolute Vanilla	£6.00
Absolute Raspberry	£6.00
Belvedere	£7.00
Belvedere Citrus	£7.00
Belvedere Smogory	
Forest	£9.00
The Lakes vodka	£6.00

TEQUILA

Aqua Riva Reposado	£5.50
Aqua Riva Tequila	
Blanco	£5.50
Café XO Patron	£7.00

VERMOUTH

Noilly Prat	£5.00
Martini Blanco	£4.50
Martini Rosso	£4.50
Lillet	£5.50

LIQUEURS

Cointreau	£5.00
Amaretto	£5.00
Chambord	£5.00
Peach Schnapps	£5.00
Baileys	£5.00
Campari	£4.50
Aperol	£5.00
Kahlua	£5.00
Tia Maria	£5.00
Pimms	£5.50
Sambuca	£5.00
Passoa	£5.00

BEERS

Bear Island East	£5.00
Coast Pale Ale 4.8%	
Whitstable Bay	£6.00
Pale Ale 4.0%	
Whitstable Bay	£5.95
Stout 4.2%	
The Ro Pilsner 4.0%	£4.85
Singha 5.0%	£7.50
Orchard View	£4.95
Cider 4.5%	
Birra Moretti 4.6%	£5.75

SOFT DRINKS

Coca cola	£3.00
Diet Coke	£3.00
Coke zero	£3.00
Juice's	£3.50
J20's	£3.50
Lemonade	£3.50
Appetizer	£3.50
Red Bull	£3.50

FEVER TREE

Ginger Ale	£3.00
Ginger Beer	£3.00
Mediterranean	£3.00
Elderflower	£3.00
Light Tonic	£3.00
Soda Water	£3.00



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Our red and white wines appear under
“Firm Favourites” and “Adventurous”.

“Firm Favourites” covers what many regard as the household names, Chablis, Rioja, Barolo and so on.

Within this category we have endeavoured to offer you the best possible example of its kind, from family owned vineyards with a proud tradition.

Under the “Adventurous” heading you will find some of the most exciting wines available, but perhaps from not so well known regions. Unusual grape varieties where the innovative winemaker may not always follow the rule book, but then sometimes, that’s not an all together bad thing, is it?

We hope you enjoy perusing our wine selection and if we can help you make your choice please don’t hesitate to ask.

Trade Descriptions Act

It is not always possible to guarantee the vintages and shippers in the list and in some cases a suitable alternative may be offered. Still wines by the glass are served at 175ml or 250ml measure, a 125ml measure is available on request. Alcoholic strength of these wines is shown as a percentage in the description. Dessert wines are served at 100ml measure, Port is served at 50ml.

FIRM FAVOURITE WHITES

BIN		Bottle
10	Pinot Grigio, Ke Bonta, Italy Lemony fresh smooth and a gentle finish.	£26.00
11	Sauvignon Blanc, Casa Amada, Colchagua, Chile Zippy, clean and fresh.	£26.00
12	Chardonnay, Beauvignac, Thau, France. Rounded and vibrant with tropical fruit notes and rich finish.	£31.00
13	Sauvignon Blanc, Southern Dawn, Marlborough, New Zealand. Grassy, herbaceous and fragrant with zesty grapefruit, a stellar example.	£35.00
14	Macon-Villages, Domaine de Vercheres, Burgundy, France. Dry and fruit filled with good depth and length on the palate.	£42.00
15	Sancerre, Andre Dezat, Loire, France Zesty Sauvignon Blanc with a taut, lively character and vibrant, intensely dry finish.	£59.00
16	Chablis, Domaine Christophe Patrice, France Cool, clean, dry, lemony fruit balanced by mineral characteristics. Pristine and linear.	£49.00
17	Montagny, Domaine Feuillat-Juillot, Burgundy, France Outstanding concentration, great complexity, a myriad of flavours fill the palate	£75.00

ADVENTUROUS WHITES

BIN		Bottle
25	Fiano, Canapi, Sicily, Italy Delicate citrus fragrance with a touch of fresh spice on the palate.	£29.00
26	The English House, Three Choirs, Gloucestershire, England. Delicious ripe and fruity, clean, fragrant and generous.	£30.00
27	Rioja Blanco, Cofrade, Bodegas del Medievo, Spain . Intense, fresh and vital, clean and vibrant white.	£30.00
28	Bonfire Hill White, Extreme Vineyards, Western Cape, South Africa. Creamy, full and opulent blend of Chenin Blanc, Roussanne and Grenache Blanc.	£39.00
29	Verdejo, Bodegas Piqueras, Almansa, Spain. Zesty, aromatic character and mouth filling ripe texture. Organic white.	£36.00
30	Torrontes, Don Cristobal, Mendoza, Argentina. Full flavoured white with rich apricot and mango fruit flavours; ripe and dry.	£38.00
31	Gruener Veltliner, Von den Terrassen, Josef Ehmoser, Austria. Citrus and spice with a dry and crunchy style, firm and cool to finish.	£44.00
32	Duas Quintas Branco, Adriano Ramos-Pinto, Douro, Portugal Full flavoured attractive white. Bold and intense on the palate, ripe to finish.	£48.00
33	Pouilly Fumé, Domaine Thibault, Loire, France Amazing gooseberry fruit and nettle aromas but with a smoky, slatey edge.	£49.00

FIRM FAVOURITE REDS

40	Merlot, Casa Amada, Colchagua, Chile Plummy and velvety texture with a bit of firmness to finish.	£26.00
41	Cabernet Sauvignon Merlot, Vina Casa Silva, Colchagua, Chile. Bramble fruit flavours with a hint of mint and blackcurrant.	£32.00
42	Shiraz Cabernet, Willowglen, South Australia Bursting with blackcurrants and subtle spiciness with a well rounded finish.	£31.00
43	Chateau Lamothe, Cadillac-Cotes de Bordeaux, France Smooth, juicy Merlot absed red, round and succulent.	£45.00
44	Rioja Tinto, Vina Arbanta, Spain Classy with ripe fruit aromas, a spicy nose and elegant vanilla tones. Organic	£33.00
45	Chianti Riserva, Cantine Volpetto, Tuscany, Italy Leafy and ripe with dark berry flavours and a vibrant, smoke tinged aftertaste.	£38.00
46	Malbec, Altas Cumbres, Mendoza, Argentina Ripe and generous, supple and warm with spicy hints.	£34.00

FIRM FAVOURITE REDS

BIN	Bottle
47 Ripasso, Castelforte, Veneto, Italy	£49.00
Warm, full flavoured red. Powerful and concentrated fruit flavours, firm and dry.	
48 Montepulciano d'Abruzzo, Altopiano, Marches, Italy	£34.00
Deep purple in colour showing firm plummy flavours and a youthful intensity.	
49 Fleurie, Domaine Andre Colonge, Beaujolais, France	£49.00
Charming vibrancy and ample soft juicy fruit. Enjoy.	
50 Pinot Noir Reserva, Vina Casa Silva, Colchagua, Chile	£39.00
Intensely fragrant, aromatic medium bodied, beguiling and moreish.	
51 Rioja Gran Reserva, Bodegas del Medievo, Spain	£69.00
Lush, rich and fulsome, an opulent red wine with plenty of red berry fruit.	
52 Châteauneuf-du-Pâpe, Roger Sabon, Rhone, France	£80.00
Subtle, attractive spice and black pepper touches, intense mouthfilling character.	
53 Barolo, Castagni, Michele Reverdito, Piedmont, Italy	£90.00
Plump and full with smokey overtones and a firm structure.	
54 Cotes de Nuits-Villages, René Bouvier, Burgundy, France	£95.00
Great depth and concentration, damson undertones and a luscious, silky ripeness	

ADVENTUROUS REDS

BIN	Bottle
60 Carignan, La Galiniere, Coteaux de Peyriac, France	£29.00
Gutsy Carignan with good body works very well with most red meat.	
61 Pinotage, Klippenkop, Robertson, South Africa	£28.00
Medium bodied with an approachable berry fruit aroma and soft style.	
62 Pinot Noir, Calusari, Romania	£29.00
Vibrant and charming with a supple, easy going style.	
63 Valpolicella, Alpha Zeta, Veneto, Italy	£38.00
Raspberry tang with a lively, lithe flavour.	
64 Primitivo, Casato di Melzi, Puglia, Italy	£40.00
Robust wine, dark colour and rich bramble fruit ripeness.	
65 Tempranillo Monastrell, El Abuelo, Almansa, Spain	£33.00
Lovely, fruity red. Smoky notes with lots of ripe red fruit flavours.	
66 Duas Quintas Tinto, Adriano Ramos-Pinto, Douro, Portugal.	£45.00
Elegant, rewarding red showing raspberry tangy and a lively, un-oaked aftertaste.	

ADVENTUROUS REDS

BIN	Bottle
67 Bonfire Hill Red, Extreme Vineyards, Western Cape, South Africa.	£39.00
Full flavoured ripe and spicy wine, plump and hearty.	
68 Le Colombier, Massaya, Bekaa, Lebanon	£52.00
Exotic spice and plum flavours with a rich, long aftertaste.	
69 Carmenere, Los Lingues, Vina Casa Silva, Colchagua, Chile.	£49.00
Voluptuous palate, full of ripe blackberry fruit and succulent smooth tannins.	

ROSÉ WINES

75 Rioja Rosado, Cofrade, Spain	£29.00
Redcurrants and cherries and a nice zip of acidity on the finish.	
76 White Zinfandel, Compass Point, California, USA	£26.00
Subtle and charming Smoothly dry with plummy hints.	
77 Chateau La Coste, Provence, France	£69.00
Elegant and attractive, delicate bouquet and distinctive dryness. Organic	

SPARKLING WINE

80 Prosecco, Riondo, Italy	£34.00
Citrusy freshness with a tangy finish	

WINES BY THE GLASS

BIN	125ml Glass
Champagne	
Moët et Chandon Impérial Brut	£12.00
Moët et Chandon Brut Rose imperial	£16.00

Sparkling Wine

Prosecco, Riondo, Italy 11%	£8.95
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White Wines

	175ml Glass	250ml Glass
10 Pinot Grigio, Ke Bonta, Italy 12%	£6.50	£9.00
11 Sauvignon Blanc, Casa Amada, Colchagua, Chile 13%	£6.50	£9.00
12 Chardonnay, Beauvignac, Thau, France 14%	£8.00	£11.00
13 Sauvignon Blanc, Southern Dawn, Marlborough, N.Z 12.5%	£9.00	£12.00

Rosé Wine

76 White Zinfandel, Compass Point, California, USA 11%	£6.50	£9.00
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Red Wines

40 Merlot, Casa Amada, Colchagua, Chile 13.0%	£6.50	£9.00
42 Shiraz Cabernet, Willowglen, South Australia 13.5%	£7.25	£10.00
44 Rioja Tinto, Vina Arbanta, Spain 13.5%	£8.50	£11.50
46 Malbec, Altas Cumbres, Mendoza, Argentina 13.9%	£9.00	£12.00

Dessert Wines

	100ml Glass
85 Late Harvest Semillon, Gewurztraminer and Viognier, Casa Silva, Chile 13%	£8.00
Aromatic with hints of orange and citrus fruit.	
86 Red Muscadell, Nuy, South Africa 16.5%	£8.00
A most delicious sweet red wine that is brilliant with our richer, more chocolatey puds	

Port

All from the highly regarded house of Ramos Pinto regarded as the leading exponents of tawny Port.

90 Ramos Pinto, Late Bottled Vintage Port 19.5%		50ml Glass	£6.00
Rich powerful and luscious,			
91 Ramos Pinto, Tawny Port 20%	10 years		£8.50
Aged in vat rather than bottle, tawny port	20 years		£14.50
sheds its rich red style and becomes a	30 years		£19.50
wonderful amber colour a delicate, warming mellow style.			

*10 year old, still firm and rich;
20 year old silky, rounded;
30 year old, venerable, mellow and memorable*

Champagne Moët et Chandon

We are extremely happy with this fantastic range of wines from an outstanding family run domaine and are pleased to offer their very special Moët et Chandon Impérial Brut Champagne by the bottle and glass.

	125 glass	Bottle
Moët et Chandon Impérial Brut	£12.00	£69.00
Moët et Chandon Brut Rosé Impérial	£16.00	£79.00
2 Veuve Clicquot Yellow Label Brut		£95.00
3 R de Ruinart Brut		£90.00
3 Dom Pérignon		£250.00
Rosé Champagne		
5 Moët et Chandon Brut Impérial Rosé		£79.00
6 Veuve Clicquot Brut Rosé		£115.00
7 Ruinart Rosé		£125.00

