

	Glass	Bottle
<b>Sparkling &amp; Champagne</b>		
Organic Prosecco Spumante "Fiori di Campo", <i>Italy</i> (o, v, vG)	8	36
Château des Cossé Crémant de Loire, <i>France</i>	8	48
Charvat Rosé, Flint Vineyards, <i>England</i>	10.5	50
Billecart Salmon Brut Reserve, <i>France</i>	14	68
Brut Réserve Taittinger, <i>France</i> (v, vG)		80
Billecart Salmon Brut Rosé, <i>France</i>		82
Cuvée Rosé Laurent Perrier, <i>France</i> (v, vG)		130
Comtes de Champagne, Blanc de Blancs Brut, Taittinger, <i>France</i> (v, vG)		240
Dom Perignon, <i>France</i> (v, vG)		320
<b>White</b>		
Duffour Père & Fils, Côte de Gascogne Blanc, <i>France</i> (v, vG)	7.50	26
Pinot Grigio "Terrazze della Luna", Cavit, <i>Italy</i> (v, vG)	8.50	32
Loureiro, Casa de Vila Nova, <i>Portugal</i> (v, vG)	9	34
Moulin de Gassac Chardonnay / Viognier, <i>France</i> (o)	9	34
Picpoul de Pinet Sélection, Cave de l'Ormarine, <i>France</i>	9.25	35
Joshua' Sauvignon Blanc, <i>New Zealand</i> (v, vG)	9.75	37
Albarino "Pazo das Bruxas", Torres, <i>Spain</i> (v, vG)	11.5	45
Chablis, William Fèvre, <i>France</i> (v)	18.5	75
Bodegas Ondarre, Valdebarón Rioja Blanco, <i>Spain</i> (v, vG)		29
Terre Antiche Gavi di Gavi, <i>Italy</i> (v, vG)		31
L'Espigouette, Côtes du Rhône Blanc, <i>France</i> (v, vG)		32
Virgen Pagos del Galir, Godello, <i>Spain</i> (v, vG)		40
Bacchus 'Fumè', Flint Vineyard, <i>England</i> (v, vG)		45
Sancerre "Terres Blanches", Domaine Roblin, <i>France</i> (v, vG)		49
Roussanne, Eden Valley, Samuel's Collection, Yalumba, <i>Australia</i> (v, vG)		52
Ktima Zafeirakis Malagousia Tyrnavos (Organic), <i>Greece</i> (o)		55
Danbury Ridge, Chardonnay, <i>England</i> (v, vG)		55
Pieropan, La Rocca Soave Classico, <i>Italy</i> (v, vG)		57
Petit Chablis, Domaine Roy, <i>France</i> (v)		60
Puligny-Montrachet, Domaine Jean-Louis Chavy, <i>France</i> (v, vG)		115
<b>Rosé</b>		
Viña Echeverría, Cabernet Franc Rosé, <i>Chile</i> (v, vG)	7.5	27
Rosé 'Aurore' "Côté Mas", <i>France</i>	7.75	28
Côtes de Provence Rosé "Mimi", Vins-Breban, <i>France</i>	10.5	39
Poggiotondo, Rosato Delle Conchigile, <i>Italy</i> (o, v, vG)	12.75	42

All glasses of wine are 175ml

Vegetarian = V, Vegan = VG, Organic = O

	Glass	Bottle
<b>Red</b>		
Fonte Da Perdiz, Douro Tinto, <i>Portugal</i>	7.75	28
Villiera, Merlot, <i>South Africa</i> (v, vG)	8.5	29
Grace Bridge, Pinot Noir, <i>USA</i> (o, v, vG)	8.5	30
Gardenia Tempranillo, Familia Torres, <i>Spain</i> (o)	8.5	32
Château Mahon-Laville Bordeaux, <i>France</i> (v, vG)	9	33
Malbec "Trueno", Los Horaldos, <i>Argentina</i> (v)	9.75	37
Shiraz, Wild Ferment, Yalumba, <i>Australia</i> (v, vG)	11	42
Valpolicella Classico "Lucchine", Tedeschi, <i>Italy</i> (v)	11.5	45
Château Fontareche, Corbieres Vieilles Vignes, <i>France</i> (v, vG)		28
Bodegas LAN, Xtreme Organic Crianza Rioja, <i>Spain</i> (o)		40
Corralillo Garnacha, Matetic (Organic), <i>Chile</i> (o, v)		40
Domaine de la Madone, Fleurie Vieilles Vignes, <i>France</i>		40
Dolcetto di Avada, Guido Matteo, <i>Italy</i> (v, vG)		40
Pulenta, Cabernet Sauvignon III, <i>Argentina</i>		43
Massaya, Terrasses De Baalbeck, <i>Lebanon</i> (o, v, vG)		49
Les Terrasses de Saint Christophe, Saint-Émilion Grand Cru, <i>France</i>		52
Isole e Olena, Chianti Classico, <i>Italy</i> (v, vG)		52
Danbury Ridge, Pinot Noir, <i>England</i> (v, vG)		59
Châteauneuf-du-Pape, Chante Cigale, <i>France</i> (v, vG)		75
Château Langoa Barton Grand Cru Classé, St Julien, <i>France</i>		98
<b>Dessert</b>		
Viña Echeverría, Late Harvest Sauvignon Blanc, <i>Chile</i> (v, vG)	6.5	24
Sauternes, Château Villefranche, <i>France</i>	8	40
Valdespino, Pedro Ximénez 'El Candado' (Half bottle), <i>Spain</i> (v, vG)	8.5	25
<b>Port</b>		
Graham's "Six Grapes" Port, Portugal	7	45
Graham's 10 Y.O. Tawny Port, Portugal (v, vG)	8.5	55
Graham's "Malvedos" Vintage Port, Portugal (v, vG)		75
<b>Sherry</b>		<b>Half Bottle</b>
Valdespino, Fino Inocente, Spain (Half bottle) (v, vG)	6.5	30

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## Cocktails

<b>Negroni</b> - Saffron & Pink Peppercorn Gin, White Vermouth, Campari, Elderflower	10.5
<b>Spicy Paloma</b> - Tequila, Grapefruit & Chilli Sherbet, Ginger Beer	11
<b>Rhubarb &amp; Rosemary Daiquiri</b> - White rum, Rhubarb & Rosemary Sherbet	10.5
<b>Tommy's Margarita</b> - Tequila, Lime Juice, Agave	10
<b>Espresso Martini</b> - Vodka, Kahlúa, Espresso	11
<b>Manhattan</b> - Bourbon, Red Vermouth	11.5
<b>Pimm's and Lemonade</b> - Pimms, Lemonade	9.5
<b>Cucumber &amp; Elderflower Collins</b> - Cucumber Infused Gin, Elderflower	11

## Seasonal Norfolk cocktails\*

<b>Norfolk 75</b> - Brancaster Gin, Lemon, Prosecco	11
<b>Coconut Espresso Martini</b> - Norfolk Coconut, Baileys, Espresso	11.5
<b>Wild Knight Cosmopolitan</b> - Wild Knight Vodka, Cointreau, Strawberry, Cranberry, Lime	12
<b>Smoky Old Fashioned</b> - English Smoky Old Fashioned	13

## Spritz

<b>Cucumber &amp; Mint</b> - Cucumber infused Gin, lemongrass, Côtes du Gascogne	12
<b>Rosé</b> - Rosé, Rosé Vermouth	12
<b>White Port</b> - White Port, Chase Marmalade, Prosecco	12
<b>Aperol</b> - Aperol, Prosecco	12

## Non-alcoholic

<b>Saffron &amp; Blood Orange</b> - Everleaf Forest, Blood Orange Soda	12
<b>Grapefruit &amp; Bergamot</b> - Everleaf Marine, Grapefruit Soda	12

\*We don't just change our food menu with the seasons. We also change our cocktails, and their availability is dependent on what ingredients are available. They include local produce and follow a zero waste policy by using kitchen menu items.