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## SOMETHING WHILE YOU DECIDE?

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Great with a drink and for sharing – ask our team about the perfect match for your drink

### Little Nibbles

Marinated mixed olives	£3.00
Freshly baked bread selection, rapeseed oil, aged balsamic, red pepper houmous	£4.00
Pork and leek chipolatas, English mustard mayo	£3.50
Sesame prawn toast, dark soya dipping sauce	£4.00
Lancashire black pudding bon bons, homemade brown sauce	£3.50
Beetroot “black pudding” bon bons, English mustard mayo	£3.50
Chicken and chorizo skewers, jalapeno mayonnaise	£3.50
Cauliflower fritters, curried mayo	£3.50

### Sharing Plates

#### The Millstone Butcher’s Plate £16.00

Roast beef, Scotch duck egg, potted chicken liver, sausage roll, balsamic pickled onion, homemade coleslaw, blue cheese

#### Fishmonger’s Plate £17.00

Scottish smoked salmon, herb and Panko coated fish goujons, tempura squid, sesame prawn toast, marinated anchovies, dill mayonnaise, homemade coleslaw, granary bread

#### Vegetable Plate £13.00

Lemon and thyme marinated cheddar, roasted Tuscan vegetables, crispy oyster mushroom, red pepper houmous, cauliflower fritter, marinated olives, charred flatbread

Please note this is just a selection of our dishes.  
If you wish to see the full menu just ask a member of the team.

*Allergen information: We really want you to enjoy your meal with us, if you would like any information about a dish, please ask and we will happily provide it.*

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**WHITE WINE**

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	175ml	250ml	Bottle
<p><b>Solander Chardonnay, Australia</b>            A light style Chardonnay, yet still has soft full fruit flavours and a touch of vanilla oak  <i>Food Match: battered fish or buttermilk chicken burger</i></p>	£4.00	£5.55	£15.75
<p><b>Ca'di Ponti Grillo, Italy</b>            From the coastal zone at the western tip of Sicily. Full of ripe sun-dried citrus flavours, hints of honey and spice, with a nutty finish  <i>Food Match: perfect with our tasty nibbles</i></p>	£4.25	£5.90	£16.75
<p><b>Concha y Toro Sauvignon Blanc, Chile</b>            Elegant and delicate aromas, with fruity and citrus notes. Fresh and balanced with good acidity  <i>Food Match: house Caesar salad or plant burger</i></p>	£4.35	£6.05	£17.25
<p><b>La Delfina Pinot Grigio, Italy</b>            Typical Pinot Grigio characters of citrus fruits, zesty green apple and pear. Light, fresh and fragrant with just a hint of spice  <i>Food Match: vegetable plate or the Tandoori chicken breast</i></p>	£5.10	£7.15	£20.50
<p><b>Saint Marc Reserve Grenache Blanc, France</b>            Grown on the hottest and driest hills of the Languedoc. An exotic wine full of white peach and pineapple, with almond hints and floral aromas  <i>Food Match: oven roasted cod loin or the fishmonger's plate</i></p>	£5.85	£8.25	£23.75
<p><b>Mirror Lake Sauvignon Blanc, Marlborough, New Zealand</b>            Tantalising aromas and flavours of gooseberry and passionfruit. Deliciously refreshing, with a clean flavour and a prolonged finish  <i>Food Match: butternut squash salad or the harissa salmon skewers</i></p>	£6.60	£9.30	£27.00

*Also available in 125ml measures, please ask*

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## WHITE WINE

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Bottle

£21.00

**Running Duck Chenin Sauvignon Organic, South Africa**

Organic, vegan, vegetarian and Fair for Life, named after the ducks that patrol the vineyard! Pineapple and citrus flavours and aromas

*Food Match: great with savoury or spicy food*

**Domaine de Vedilhan Viognier, France**

£24.00

Peach juice aromas and a lush viscous texture in the mouth.

Beautiful palate that's rich and perfumed with flavours of pineapple and mango

*Food Match: the roast cod loin or house Caesar salad*

**Vega-Reina Single Vineyard Verdejo, Spain**

£25.00

From the stunning Hacienda Zorita stable, a wine that's fresh and fruity with a smooth, creamy lemon mouth-feel

*Food Match: fishmonger's plate or a selection of tasty nibbles*

Hidden Gem

**Caparrone Pecorino, Colline Pescaresi, Italy**

£26.50

Pecorino is one of Italy's most interesting and increasingly fashionable grape varieties. Delicate aromas, fresh peach flavours and a lovely nutty undertone

*Food Match: Millstone bubble and squeak or the grilled bacon chop*

Hidden Gem

**Sancerre Domaine Michel Girard, France**

£38.00

A Sancerre with great depth of fruit, the lively aromas often found in Sauvignon have been skilfully restrained, allowing layers of green apples and lemons to show through

*Food Match: the Millstone butcher's plate or the harissa salmon*

**Chablis William Fevre, Burgundy, France**

£38.00

William Fevre are one of the biggest land owners in Chablis, with prestigious vineyards that produce excellent wine. A refined mineral bouquet, with citrus and white-fleshed fruit

*Food Match: the fishmonger's plate or the oven roasted cod*

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## RED WINE

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	175ml	250ml	Bottle
<b>Solander Shiraz, Australia</b> Smooth and full bodied, with dark, delicious, berry fruit and a spicy warmth <i>Food Match: homemade beef rump burger</i>	£4.00	£5.55	£15.75
<b>Ca'di Ponti Nero d'Avola, Italy</b> A full-flavoured, spicy red with aromas of ripe plum and black cherry. Juicy red fruit flavours, with a hint of bitter chocolate <i>Food Match: great with a selection of tasty nibbles</i>	£4.25	£5.90	£16.75
<b>Concha y Toro Merlot, Chile</b> Blackberry aromas and rich, smoky flavours packed with plum and bramble fruit. A smooth and easy drinking wine <i>Food Match: grilled bacon chop or the beef fillet salad</i>	£4.35	£6.05	£17.25
<b>Saint Marc Reserve Cabernet Sauvignon, France</b> From the heart of the Languedoc, comes this lovely wine bursting with black, lush fruits and silky, spicy warmth to finish <i>Food Match: roasted lamb rump or the venison loin</i>	£5.85	£8.25	£23.75
<b>Vistamar Sepia Reserve Malbec, Chile</b> Bags of blueberry, blackberry and cherry flavours and aromas, with touches of vanilla and toffee <i>Food Match: pan fried duck breast or steak</i>	£6.10	£8.55	£24.75
<b>Paternina Banda Azul Crianza Rioja, Spain</b> Aged for 24 months in American oak, mature red berry flavours, especially raspberry, touches of vanilla oak and exotic spice, with a rich velvet finish <i>Food Match: pan fried duck breast or the butcher's plate</i>	£6.60	£9.30	£27.00

*Also available in 125ml measures, please ask*

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## RED WINE

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Bottle

**Côtes-du-Rhône Villages La Ruchette Doree, France**

£24.00

Aromatic with bramble berry fruit and a touch of warm spice. This wine has great depth and silky smooth tannins - a popular easy drinking choice  
*Food Match: venison loin or the Tandoori chicken breast*

Hidden Gem

**Running Duck Organic Shiraz, South Africa**

£26.00

Organic, Fair for Life, vegan and vegetarian wine.  
Gorgeous full, rich fruit and warm sweet spice  
*Food Match: Millstone bubble and squeak or the vegetable plate*

**Vistamar Sepia Reserve Pinot Noir, Chile**

£27.50

Aromas of raspberries, cherries, caramel and chocolate. Fruity, with a soft velvety texture, toasty notes and a complex finish  
*Food Match: perfect red wine to pair with fish - try the harissa salmon*

**Marques de la Concordia Reserva Rioja, Spain**

£32.00

Using only the very best grapes, a reserva showing complex aromas of ripe fruit and spice, with powerful dark fruit, coffee and rich chocolate flavours  
*Food Match: all our chargrilled steaks or the pan fried duck breast*

Hidden Gem

**U Passimientto Baglio Gibellina, Sicily, Italy**

£33.00

Fabulous easy drinking wine - bags of black and red fruit flavours, warm and full-bodied with elegant tannins  
*Food Match: Millstone butcher's plate or steak*

**Chateauneuf du Pape Domaine Chante Cigale, France**

£38.50

Big, bold full-bodied wine, with rich colours and ripe flavours of black fruits, black olives and spicy hints - dark, decadent and delicious  
*Food Match: the pan fried duck breast or the roasted lamb rump*

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## ROSE WINE

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	175ml	250ml	Bottle
<b>Ancora Chiaretto Rose, Italy</b> A delicate aromatic wine, made with one of Italy's great red grapes, the Barbera. Full of fresh berry and citrus fruit characters, light, crisp and tangy <i>Food Match: oven roasted cod loin or the beef fillet salad</i>	£4.30	£6.00	£17.00
<b>Burlesque White Zinfandel, California</b> Strawberry ice cream and red berry jam flavours, give a rose that's sweet, yet still packs a punch <i>Food Match: Tandoori chicken breast or the vegetable plate</i>	£4.85	£6.80	£19.50
<b>La Delfina Pinot Grigio Blush, Italy</b> Summer fruit flavours on the palate, with a hint of spice and a touch of sweetness on the finish <i>Food Match: fishmonger's plate or the confit butternut squash salad</i>  <i>Also available in 125ml measures, please ask</i>	£5.15	£7.20	£20.70
<b>Côtes-du-Rhône Villages La Ruchette Doree Rose, France</b> Vibrant, luscious full fruit flavours of redcurrants and strawberries, with wild flower aromas <i>Food Match: the Millstone's butcher's plate or the house Caesar salad</i>			£24.00

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## CHAMPAGNE AND SPARKLING

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<b>Prosecco Romeo Spumante, Italy</b> Full and rich with flavours of apple, lemon and grapefruit <b>125ml</b> £4.30 <b>Bottle</b> £24.00	<b>Louis Roederer NV, France</b> Deliciously rich with an overt fruitiness, typically nutty with a dry finish <b>Bottle</b> £54.00
<b>Louis Roederer Vintage Rose, France</b> Delicious and elegant with fruity aromas of wild red berries, followed by floral notes <b>Bottle</b> £67.50	<b>Louis Roederer Cristal, France</b> Silky smooth with an explosion of ripe fruits, white chocolate and caramel <b>Bottle</b> £240.00

Italian sparkling wine is not all about Prosecco, as leading Franciacorta producer Ferghettina and skillful winemaker Roberto Gatti has proved time and time again. Ferghettina's uniquely shaped bottle is not only stunning, its larger surface area means the wine when matured has a fabulous complexity – Italy's answer to Champagne!

**Ferghettina Franciacorta Milled**  
**Brut DOCG, Italy**  
 Italian vintage sparkling wine. Elegant with flavours of lemon and brioche  
**Bottle** £36.00

**Ferghettina Franciacorta Rose**  
**Brut DOCG, Italy**  
 Wonderful aromas and flavours of berries and toast - a charming wine  
**Bottle** £36.00

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## SPARKLING COCKTAILS

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<b>Chambord Royale</b> Spumante prosecco and decadent Chambord black raspberry liqueur	£6.50
<b>Grand Orange Royale</b> Spumante prosecco and zesty Grand Marnier orange flavour liqueur	£6.50
<b>G&amp;P</b> Spumante prosecco, Tanqueray gin, fresh cucumber and mint	£6.50
<b>Aperol Spritz</b> Spumante prosecco, Aperol aperitivo and soda	£6.50
<b>Elderflower Spritz</b> Spumante prosecco, St Germain Elderflower liqueur, soda, fresh lime and mint	£7.00
<b>Bakewell Berry Spritz</b> Spumante prosecco, Bols Crème de Cassis and soda	£7.00

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## CLASSIC COCKTAILS

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<b>Negroni Sevilla</b> Tanqueray Flor de Sevilla gin, Campari and iconic Martini Rosso	£7.50
<b>Blood Orange Cosmopolitan</b> Whitley Neill Blood Orange vodka, Cointreau, cranberry juice and fresh lime	£7.50
<b>Espresso Martini</b> Smirnoff vodka, Tia Maria and fresh espresso coffee	£7.50
<b>Woodford Old Fashioned</b> Woodford Reserve bourbon, bitters and brown sugar	£7.50

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## GIN

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Choose your gin style, all ours are a generous 50ml serve and accompanied by the perfect fresh garnish. Then choose your premium Fever-Tree tonic, either; Mediterranean, Naturally Light, Indian, Sicilian Lemon, Elderflower or Aromatic

### FLORAL - AROMATIC

#### **Bloom Jasmine & Rose**

with seasonal berries  
and mint

£8.60

*Fever-Tree Premium Indian*

#### **Hendrick's**

with cucumber

£8.40

*Fever-Tree Elderflower*

#### **Botanist**

with lime

£8.90

*Fever-Tree Elderflower*

#### **Hendrick's Midsummer Solstice**

with cucumber and orange

£8.40

*Fever-Tree Premium Indian*

#### **Bloom**

with seasonal berries

£8.60

*Fever-Tree Elderflower*

#### **Brokers**

with seasonal berries

£8.00

*Fever-Tree Mediterranean*

#### **Bloom Lemon & Elderflower**

with lemon

£8.60

*Fever-Tree Elderflower*

#### **Whitley Neill Parma Violet**

with lemon

£8.60

*Fever-Tree Aromatic*

### CITRUS - FRUITY

#### **Whitley Neill Raspberry**

with seasonal berries

£8.60

*Fever-Tree Naturally Light*

#### **Tanqueray Flor De Sevilla**

with orange

£8.60

*Fever-Tree Mediterranean*

#### **Brockmans**

with orange and  
seasonal berries

£8.90

*Fever-Tree Sicilian Lemon*

#### **Whitley Neill Blackberry**

with seasonal berries  
and lemon

£8.60

*Fever-Tree Elderflower*

#### **Bulldog**

with lemon and  
seasonal berries

£8.60

*Fever-Tree Mediterranean*

#### **Tanqueray No.10**

with lemon

£8.90

*Fever-Tree Sicilian Lemon*

#### **Whitley Neill Blood Orange**

with orange

£8.60

*Fever-Tree Naturally Light*

#### **Whitley Neill Quince**

with orange

£8.60

*Fever-Tree Naturally Light*

#### **Bloom Strawberry**

with seasonal berries

£8.60

*Fever-Tree Mediterranean*

### SPICY - SAVOURY

#### **Whitley Neill Rhubarb & Ginger**

with lemon

£8.60

*Fever-Tree Naturally Light*

#### **Blackwoods Vintage**

with thyme and orange

£8.00

*Fever-Tree Sicilian Lemon*

#### **Opihr**

with orange

£8.40

*Fever-Tree Aromatic*

#### **Sipsmith Sloe**

with orange

£8.90

*Fever-Tree Sicilian Lemon*

#### **Bombay Sapphire**

with lime

£8.00

*Fever-Tree Mediterranean*

#### **Thomas Dakin**

with orange

£8.60

*Fever-Tree Mediterranean*

#### **Whitley Neill**

with orange

£8.40

*Fever-Tree Premium Indian*

#### **Tanqueray Export**

with lime

£8.00

*Fever-Tree Aromatic*

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## VODKA

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<b>A selection of our favourite vodkas</b>	<b>50ml</b>	<b>25ml</b>
Reyka Icelandic	£5.70	£3.20
Chase	£6.50	£4.00
Absolut	£5.70	£3.20
Grey Goose	£6.75	£4.25
Whitley Neill Blood Orange	£6.20	£3.70
Zubrowka Bison Grass	£6.30	£3.80

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## WHISKY (EY)

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<b>A selection of malts and blends</b>	<b>50ml</b>	<b>25ml</b>
Lagavulin 16yo Islay	£7.40	£4.90
Dalwhinnie 15yo Highlands	£6.80	£4.30
Laphroaig 10yo Islay	£6.80	£4.30
Balvenie Doublewood 12yo Speyside	£6.50	£4.00
Bunnahabhain 12yo Islay	£6.90	£4.40
Monkey Shoulder Speyside	£6.50	£4.00
Talisker 10yo Isle of Skye	£6.70	£4.20
Macallan Gold Speyside	£6.50	£4.00
Glenfiddich 12yo Highlands	£6.40	£3.90
Oban 14yo Highlands	£6.60	£4.10
Isle Of Jura 10yo Islands	£6.40	£3.90
Glenlivet 12yo Speyside	£6.60	£4.10
Highland Park 12yo Islands	£6.40	£3.90
Bells	£5.60	£3.10
Famous Grouse	£5.90	£3.40
Jameson Irish	£5.60	£3.10

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## RUM

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<b>Our range has something for everyone</b>	<b>50ml</b>	<b>25ml</b>
Kraken Black Spiced	£6.50	£4.00
Appleton Estate Signature Blend	£6.30	£3.80
Havana Club Anejo Especial	£6.10	£3.60
Captain Morgan Spiced	£6.00	£3.50
Bacardi Carta Blanca	£5.90	£3.40
Bacardi Raspberry	£5.90	£3.40
Bacardi Ginger	£5.90	£3.40

Try your choice of dark or spiced rum with Fever-Tree Madagascar Cola or Fever-Tree Spiced Orange Ginger Ale

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## AFTER DINNER DRINKS

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Relax and unwind with one of our after dinner drinks.

Served neat or over ice

	50ml	25ml
Woodford Reserve bourbon	£6.40	£3.90
Hennessy XO cognac	£18.50	£9.25
Remy Martin VSOP cognac	£6.80	£4.30
Hennessy VS cognac	£6.10	£3.60
Courvoisier VS cognac	£6.10	£3.60
Disaronno	£6.00	£3.50
Drambuie	£6.00	£3.50
Grand Marnier	£6.00	£3.50
Sambuca	£6.25	£3.75
Frangelico hazelnut liqueur	£6.25	£3.75
Limoncello	£6.25	£3.75
Baileys (50ml)	£4.00	-
Tia Maria	£6.00	£3.50
Chambord black raspberry liqueur	£6.00	£3.50
Cointreau	£6.00	£3.50
St Germain Elderflower liqueur	£6.25	£3.75

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## DESSERT WINE

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<b>Château Loupiac Gaudiet, Loupiac France</b>	<b>125ml</b>	<b>37.5cl Bottle</b>
A beautiful gold colour with notes of passionfruit, dried apricots and honey. A delicious combination of crisp and fresh fruit	£5.75	£16.25

### PORT

<b>Served with or without a slice of lemon</b>	<b>50ml</b>
Taylors LBV (Late Bottle Vintage)	£3.80
Cockburn's Fine Ruby port	£3.50

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## ALES AND BEERS

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In addition we also have a range of seasonal ales brewed by Thwaites, along with local and guest ales. Just ask your server for this weeks cask range

### Thwaites Ales

**Gold** 4.1% golden in colour with a fruity and sweet aroma  
**Original** 3.6% a clean dry tasting and refreshing session bitter  
**Amber** 4.4% full-bodied easy drinking amber bitter  
**IPA** 4.0% fresh with a zesty and citrus aroma  
**Mild** 3.3% dark in colour with roasted aromas

Range can vary, so please ask your server for details

### Draught

Birra Moretti lager 4.6%	£4.70
Carlsberg Export lager 4.8%	£4.20
Amstel beer 4.1%	£4.00
Pravha pilsner 4%	£3.90
Guinness stout 4.1%	£4.30

### Bottle

Brooklyn lager 35cl 5.2%	£4.90
Peroni Nastro Azzurro 33cl 5.1%	£4.25
Corona Extra 33cl 4.5%	£3.90
- served with a lime wedge	
Skinny Lager 33cl 4%	£3.75
- 89 cal, vegan, vegetarian, gluten free	
Warsteiner Fresh non-alcoholic	£3.00

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## CIDER

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### Draught

Aspall 5.5%	£4.70
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### Bottle

Rekorderlig -	£4.60
Passionfruit 4%	
Wild Berries 4%	
Mango & Raspberry 4%	
Strawberry & Lime 4%	
Spiced Plum 4%	
Pear 4.5%	

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## SOFTS

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All served over ice with the perfect fresh garnish

Luscombes 270ml	£3.00	Frobishers Fusions 275ml	£2.60
Ginger Beer with lime		Orange & Passionfruit with orange	
Wild Elderflower Bubbly with lemon		Apple & Raspberry with lime	
Sicilian Lemonade with lemon		Apple & Mango with lemon	
Raspberry Crush with seasonal berries			
Sparkling Apple with lime		Fever-Tree Tonics 200ml	£2.15
St Clements Orange & Lemon with orange		Premium Indian with lime	
		Naturally Light with lime	
Fentimans 275ml	£3.00	Mediterranean with lemon	
Dandelion & Burdock with lime		Sicilian Lemon with lemon	
Rose Lemonade with seasonal berries		Elderflower with orange	
		Aromatic with lemon	
Appletiser 275ml with lime	£2.80		
Coca Cola 330ml with lime	£3.20		
Diet Coca Cola 330ml with lime	£2.90		

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## HOT DRINKS

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### Tea

#### BREW TEA CO. TEAS

English Breakfast, Earl Grey, CO2 Decaffeinated, Moroccan Mint, Green, Fruit Punch

per pot £2.60

### Coffee

Our freshly ground coffee is from 100% Brazilian Arabica beans from a unique yellow coffee cherry giving a velvety texture and light roasted, nutty flavour. It is also Rainforest Alliance certified to protect the people and environment where it is produced to ensure the future of the coffee industry.

Cafetiere for	one £2.75 // two £3.75	Latte	£2.95
Espresso	single £2.25 // double £2.65	Mocha	£3.05
Macchiato		Liqueur coffee	from £6.00
Americano		£2.75 please ask for our selection	
Cappuccino		£2.95	

If you would like decaffeinated coffee, please ask when you place your order

### Chocolate

Hot chocolate	£3.05	Signature hot chocolate topped with whipped cream, chocolate shavings and marshmallows	£3.75
Add a flavoured syrup to your coffee or hot chocolate			£0.60

*Allergen information: if you would like any information about a drink, please ask and we will happily provide it*