



## Drinks Menu

# The TRAVELLERS REST

## Drinks Menu



### Cask Ales / Ales & Lagers

	ABV	Pint	Half
Cumberland Ale .....	4%	£4.05	£2.10
Night Vision .....	3.5%	£3.95	£2.05
Wainwright's .....	4.1%	£4.05	£2.10
Guest Ales .....		Please Ask	

### Draught Beers

	ABV	Pint	Half
McEwans .....	3.6%	£4.40	£2.30
Kingston Press .....	4.7%	£4.10	£2.10
Guinness .....	4.1%	£4.60	£2.35
Shipyard .....	4.4%	£3.85	£1.90
Estrella .....	4.6%	£5.05	£2.60
San Miguel .....	5%	£5.05	£2.60

### Malt Whiskies

Laphroaig.....	£4.20
Glenlivet.....	£4.20
Chivas Regal.....	£3.85
Glenmorangie.....	£4.40
Black Label.....	£3.95
Monkey Shoulder.....	£5.00
Glenfiddich.....	£4.20
Isle of Jura.....	£4.20
Highland Park 12.....	£4.40

### Vermouths

Martini Extra Dry.....	£3.05
Martini Bianco.....	£3.05
Martini Rosso.....	£3.05

### Gin & Tonics

Premium Gins served with Fever Tree - Refreshingly light Mediterranean Tonic - 35ml - £6.95

#### Classic

Hendricks, Bombay Sapphire, or Gordon's Gin  
with Fever Tree Tonic,  
Lemon squeeze, slice, ice

#### Raspberry & Peach

Hendricks Gin  
with Fever Tree Tonic,  
Fresh Raspberries, Peach Bitters

#### Blueberry & Grapefruit

Bombay Sapphire Gin  
with Fever Tree Tonic,  
Fresh Blue Berries, Grapefruit Bitters

### Bottled Beers & Ciders

Budweiser.....	£3.50
Crabbies.....	£3.50
Corona.....	£3.40
Becks Blue.....	£3.40
Peroni.....	£3.60
Magners.....	£4.20
Magners Pear.....	£4.20
Kopparberg.....	£4.25

### Spirits

Bacardi.....	£3.50
Martell Brandy.....	£3.55
Malibu.....	£3.50
Port.....	£3.15
Archers.....	£3.50
Southern Comfort.....	£3.60
Vodka.....	£3.40
Famous Grouse.....	£3.50
Jack Daniels.....	£3.95
Dark Rum.....	£3.50
Jameson.....	£3.95
Bells.....	£3.30
Whitley Neill.....	£4.00

### Liqueurs

Tia Maria.....	£3.60
Baileys.....	£3.60
Cointreau.....	£3.50
Jagermeister.....	£3.45
Drambuie.....	£3.60
Amaretto.....	£3.50
Grand Mamier.....	£3.35
Tequila.....	£3.50
Courvoisier.....	£3.95
Spiced Rum.....	£3.50
Havana Club.....	£4.20
Sambuca.....	£4.25

### Soft Drinks

Lemonade / Cola.....	Pint £2.10	Half £1.60
Splash of Cordial.....	85p	
Dash of Cordial.....	55p	
Mineral Water.....	£2.25	
Cordial.....	Pint £2.00	Half £1.00
Appletiser.....	£2.55	
Soda Water.....	50p	
Britvic.....	£2.50	
Fruit Shoot.....	£1.95	
Large Mineral Water.....	£3.95	
Elderflower Water.....	£2.55	



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## Wine Menu

# The TRAVELLERS REST

## Wine Menu



## WHITE WINE

### DRY, CRISP & FRUITY WHITES

#### FOOD PAIRING

*These are delicately flavoured, dry wines driven by a racy acidity.*

*Ideally these wines are paired with fish dishes, light salads, and tomato based dishes.*

	125ml glass	175ml glass	250ml glass	Bottle
<b>1. Le Sanglier de la Montagne IGP, Old Vines Ugni Blanc/Colombard FRANCE</b> Crisp, ripe grapefruit and fresh citrus with a clean finish.	-	-	-	£16.00
<b>2. Chablis Victor Berard FRANCE</b> Lightly smoky with floral aromas and delicate buttery notes.	-	-	-	£30.00
<b>3. Colli Vicentini Pinot Grigio delle Venezie ITALY</b> Fruity and floral with peach, citrus and a dry finish.	£3.85	£4.95	£6.25	£17.75

### ECLECTIC HERBACEOUS & AROMATIC WHITES

#### FOOD PAIRING

*These are unoaked, zesty, intense and more eclectic wines. Paired with more complex meals; aromatic and sweeter styles are wonderful with spicier dishes.*

<b>4. Franschoek Cellar 'Statue de Femme' Sauvignon Blanc SOUTH AFRICA</b> Tropical fruit, white pear and citrus with a crisp finish.	£4.00	£5.00	£6.75	£18.75
<b>5. Charles &amp; Charles Riesling WASHINGTON STATE</b> Just slightly off-dry with bright acidity, citrus, apricot, peach and floral notes.	-	-	-	£25.50
<b>6. The Visitors Marlborough Sauvignon Blanc NEW ZEALAND</b> Ripe tropical fruit flavours, lemon and lime citrus and a zingy finish.	£4.50	£6.50	£8.75	£26.00

### MED TO FULL BODIED, RIPE OR OAKY WHITES

#### FOOD PAIRING

*Fuller, richer wine often with oak are great when paired with spicier, richer dishes and marry well with butter and creamier sauces.*

<b>7. Le Sanglier de la Montagne IGP, Old Vines Chardonnay Reserve FRANCE</b> Rounded, smooth pineapple fruit with a light fresh finish.	£4.00	£5.00	£6.75	£18.25
<b>8. Michel Leon Pinot Gris FRANCE</b> Brilliant gold, full-bodied and off dry with intense aromas of ripe apricot and peach.	-	-	-	£25.25
<b>9. Tabali Reserva Viognier, Valle del Limari CHILE</b> Orange peel, dried apricots, white peach and candied fruits.	-	-	-	£22.50

## RED WINE

### SOFT, ROUND OR FINER REDS

#### FOOD PAIRING

*Softly structured with silky rounded, soft red fruit and good freshness. Pair with tomato-based sauces, vegetable based dishes, chicken dishes, game and pork.*

	125ml glass	175ml glass	250ml glass	Bottle
<b>10. Borsao Garnacha SPAIN</b> Bramble fruit and fresh redcurrants, an easy drinking wine.	£3.85	£4.95	£6.25	£17.00
<b>11. Terramater Pinot Noir CHILE</b> Attractive aromas of raspberry and cherry with floral and spice notes.	-	-	-	£25.50
<b>12. Pico a Pico Merlot-Cannere CHILE</b> Soft and spicy, hand picked grapes from small vineyard parcels.	£4.25	£5.25	£6.95	£18.75

### SPICY, MORE INTENSE MEDIUM BODIED REDS

#### FOOD PAIRING

*With a naturally peppery edge and warming red & black fruit flavours these wines pair with a wide selection of rare to medium cooked beef and lamb dishes. Great to turn up the heat on spicier dishes.*

<b>13. Cabaret Frank Old Vine Cabernet Franc USA</b> Smooth and easy with blackberry, plum and dark cherry tones.	-	-	-	£21.50
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<b>14. Montepulciano D'Abruzzo DOC Le Collezioni, Pasqua ITALY</b> Ripe and gentle with blackberry, morello cherry and some spicy notes.	-	-	-	£17.95
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<b>15. Alta Vista Estate Premium Malbec ARGENTINA</b> Layers of black berry and plum with a rich body and hints of chocolate and toast.	£4.50	£6.50	£8.75	£24.50
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<b>16. Jarrah Ridge Shiraz AUSTRALIA</b> Blackcurrant and black peppercorn characters with soft tannins.	£3.85	£4.95	£6.25	£17.75
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### RICH, CONCENTRATED & OAKED FULL BODIED REDS

#### FOOD PAIRING

*These wines have weight, complexity and may offer a powerful elegance.*

*Pair with full-flavoured dishes, stews, and well cooked beef dishes.*

<b>17. Franschoek Cellar 'Stone Bridge' Pinotage SOUTH AFRICA</b> Black cherry and raspberry with a savoury, oak finish.	£4.25	£5.25	£6.95	£19.25
<b>18. Marques de la Concordia Reserva Rioja SPAIN</b> Deep ruby with ripe plum, cedar notes and firm acidity.	-	-	-	£28.00
<b>19. Baron Philippe de Rothschild Agneau Rouge Bordeaux FRANCE</b> Medium-bodied with raspberry, red currant and subtle spicy notes.	-	-	-	£27.00

## ROSÉ WINE

#### FOOD PAIRING

*Rosés can range from being very dry to very sweet and this is the key to partnering.*

*Counter spicy heat with sweeter wines; drier styles are great all rounders.*

	125ml glass	175ml glass	250ml glass	Bottle
<b>20. Villa Pinot Grigio Rosé delle Venezie ITALY</b> Delicate hints of summer fruits, crunchy redcurrant and baked citrus.	£4.25	£5.25	£6.95	£19.95

### RICH, FRUITY ROSÉ

<b>21. Burlesque White Zinfandel Rose USA</b> Bright, packed with strawberry fruit and a delicious jam character.	£4.00	£5.00	£6.75	£18.50
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## SPARKLING WINE, CHAMPAGNE & DESSERT WINE

250ml glass Bottle

#### FOOD PAIRING

*Bubbles, a classically wonderful mouth cleansing aperitif and THE choice for the discerning diner when pairing with fish dishes. They are also a great counterbalance for aromatic and spicy meals.*

<b>22. Prosecco DOC Treviso Pasqua ITALY</b> Slightly off-dry and refreshing with peach, pear and tropical fruit notes.	125ml Bottle	£7.25
<b>23. Revino Prosecco Extra Dry ITALY</b> Dry with fruity flavours of green apple, honeydew melon, pear, and honeysuckle.		£23.50
<b>24. Juliet Rose Spumante ITALY</b> Elegant citrus with wild strawberry and redcurrant flavours.		£23.50
<b>25. Bolney Bubbly Brut NV UK</b> Light and refreshing with a delightful elderflower creaminess.		£33.00
<b>26. Champagne Castelnau Brut Reserve FRANCE</b> Rich in style with notes of brioche, toast and dried fruits.		£38.00
<b>27. Louis Roederer Brut Premier NV FRANCE</b> Elegant biscuit and brioche richness with great length.		£55.00
<b>28. Laurent Perrier La Cuvee NV FRANCE</b> White peach, honeysuckle with rich grapefruit citrus notes.		£55.00
<b>29. Champagne Castelnau Rose FRANCE</b> Delicate style with fresh strawberry and plum with hints of candied fruits.		£55.00

