

Cocktails

Mango Spicy Margarita	10.00
<i>Tequila, Cointreau, mango syrup, lime, chilli</i>	
Espresso Martini	11.00
<i>Vodka, Kahlúa, espresso, sugar syrup</i>	
Passiontini	11.00
<i>Vanilla Vodka, Passoa, passion fruit purée, lime, vanilla syrup, served with a shot of Prosecco</i>	
Mojito	10.00
<i>Havana Club 3yo Rum, sugar, lime, soda, mint</i>	
Old Fashioned	11.00
<i>Woodford Reserve Bourbon, Angostura Bitters, sugar syrup</i>	
Bloody Mary	9.50
<i>Vodka, Big Tom juice, spice</i>	
Negroni	10.50
<i>A bittersweet classic Dry Gin, Campari, Sweet Vermouth</i>	
Gin Fix	10.00
<i>Hendrick's, cranberry juice, apple juice, elderflower liqueur, lime juice, cucumber</i>	
Bramble	10.50
<i>Bombay Sapphire, Chambord, lemon juice, sugar syrup, lemon, raspberry</i>	

Spritz

Aperol Spritz	10.50
<i>Prosecco, Aperol, soda</i>	
Paloma Spritz	10.00
<i>Tequila, Fever-Tree Grapefruit Soda, lime</i>	
Hugo Spritz	10.00
<i>Prosecco, Elderflower Liqueur, lemon, soda, mint</i>	
Sarti Rosa Spritz	10.00
<i>Sarti Rosa Aperitivo, Prosecco, soda, orange</i>	

Alcohol-Free Cocktails

Virgin Elderflower Mojito	8.00
<i>Elderflower cordial, muddled mint, lime, apple juice, soda top</i>	
Coastal Spritz	9.00
<i>A great take on an Aperol, Pentire Coastal, light tonic, orange and bay leaf</i>	
PG Martini	8.50
<i>Passion fruit, orange juice, vanilla, lime juice, lemonade</i>	
Hugo 0.0%	8.00
<i>Elderflower, Mexican lime, soda, mint</i>	

Smoothies, Juices & Softs

Berry Go Round Smoothie 5.50
Blackberries, raspberries, strawberries, apple

Pash 'n' Shoot Smoothie 5.50
Passion fruit, pineapple, mango, apple

Strawberry Split Smoothie 5.50
Strawberries, banana, apple

Freshly Squeezed Juices
Pint 4.25 | Glass 3.75
Orange | Apple

Frobishers Juices 3.55
Bumbleberry | Pineapple | Cranberry

Frobishers Fruit Fusions 3.85
Apple & Raspberry | Orange & Passionfruit
Apple & Mango

Fever-Tree Sparkling 3.95
Raspberry Lemonade | Ginger Beer

Big Tom Tomato Juice 3.60

Appletiser Sparkling Apple 3.45

Bottle Green Elderflower Press 3.95



The Grand Junction

Wine and Drinks

Hot Drinks

Double Espresso 3.50

Americano 3.75

Cappuccino | Flat White | Latte 3.90

Hot Chocolate 4.00

Irish Coffee 9.50

Jameson Whiskey, double cream

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Pot of Birchall Tea 3.90

English Breakfast Tea

Earl Grey Tea | Jasmine Tea

Peppermint | Lemongrass & Ginger

Chamomile | Mao Feng Green Tea

Served with semi-skimmed milk

Decaf tea and coffee also available

Fizz & Flutes

	125ml glass	Bottle
Wild Life Botanicals Blush, Alcohol Free, Sparkling Rosé, <i>Cornwall</i>	6.50	31.00
Prosecco, Midea, Extra Dry, <i>Veneto, Italy</i>	7.50	36.00
Rosato Spumante, Ca' di Alte, <i>Veneto, Italy</i>	8.00	38.50
Chapel Down, Vintage Reserve, Brut NV, <i>Kent, England</i>	12.00	64.50
Piper-Heidsieck, Cuvée Brut, <i>Champagne,</i> <i>France</i>	13.00	69.00
Laurent-Perrier Rosé, <i>Champagne, France</i>		99.00
Laurent-Perrier Brut Millésime, Vintage 2015, <i>Champagne, France</i>		118.00

White

	175ml glass	Bottle
Macabeo, Molinico Loco, <i>Murcia, Spain</i>	6.40	25.50
Pinot Grigio, Quindi, <i>Provincia di Pavia, Italy</i>	6.75	27.00
Vinho Verde, Arca Nova Branco, <i>Portugal</i>		28.00
Chenin Blanc, Reign of Terroir, <i>Swartland, South Africa</i>		29.00
Viognier, Baron de Badassière, <i>Côtes de Thau,</i> <i>Languedoc, France</i>	7.40	29.50
Sauvignon Blanc, Mount Rozier, <i>Western Cape, South Africa</i>	7.90	31.50
Chardonnay, Le Versant, <i>Languedoc-Roussillon,</i> <i>France</i>	8.15	32.50
Picpoul de Pinet, Domaine de Castelnaud <i>Garenne, France</i>	8.90	35.50
Dry Riesling, Roots by Wilhelm Weil, <i>Rheinhessen, Germany</i>		38.00
Marlborough Sauvignon Blanc, Tinpot Hut, <i>New Zealand</i>	9.90	39.50
Gavi di Gavi, Morgassi Superiore Tuffo, <i>Piedmont, Italy</i>		39.50
Chablis, Alain Geoffroy, Domaine Le Verger, <i>Burgundy, France</i>		54.50
Pouilly-Fuissé, Vieilles Vignes, Domaine Corsin, <i>Burgundy, France</i>		67.00
Chassagne-Montrachet, 'Vieilles Vignes', Domaine Borgeot, <i>Burgundy, France</i>		89.00

Rosé

	175ml glass	Bottle
Pinot Grigio Rosato, Belvino, <i>Pavia, Italy</i>	6.90	27.50
Provence Rosé, Château de Berne, 'Esprit Méditerranée', <i>France</i>	8.75	38.00
Estérelle Côtes de Provence, Château du Rouët, <i>France</i>		46.00
Whispering Angel, Caves d'Esclans, <i>Côtes de Provence, France</i>	13.15	52.50

Red

	175ml glass	Bottle
Sangiovese, Fico Grande, Poderi dal Nespoli, <i>Emilia Romagna, Italy</i>	6.50	26.00
Merlot, Santa Rita Gran Hacienda, <i>Central Valley, Chile</i>	6.90	27.50
Shiraz, 'Excelsior', Breede River Valley, <i>Robertson, South Africa</i>	7.40	29.50
Côtes du Rhône, Terres du Roy, <i>Southern Rhône, France</i>		34.00
Malbec, Siete Fincas, <i>Mendoza, Argentina</i>	9.00	36.00
Rioja Crianza, El Coto, <i>Spain</i>	9.65	38.50
Pinot Noir, Montes Limited Selection, <i>Aconcagua, Chile</i>	10.25	41.00
Douro Tinto, Quinta de la Rosa Estate, <i>Portugal</i>		43.00
Cabernet Franc, Catena Appellation, <i>Uco Valley, Argentina</i>		45.50
Pinot Noir, Trinity Hill, <i>Hawkes Bay, New Zealand</i>		48.00
Fleurie, Château de Fleurie, Domaine Loron, <i>Beaujolais, France</i>		50.00
Saint-Émilion Grand Cru, Château Tour de Capet 2019, <i>Bordeaux, France</i>		64.50
Gigondas, Domaine des Bosquets 2021, <i>Southern Rhône, France</i>		69.00
Gevrey-Chambertin, Domaine Tortochot, <i>Burgundy, France</i>		98.00

All wine glass prices are for 175ml measures.
125ml and 250ml are also available and are priced accordingly.

Pudding Wine

10yo Tawny Port, Sandeman, <i>Portugal</i>	100ml gl	9.90
<i>Served chilled from our giant bottle! Heavenly paired with anything caramel, chocolate or cheese. Also makes a great aperitif with cured meats and terrine.</i>		
Sauternes, Château Delmond, <i>Bordeaux, France</i>	125ml gl	9.65
<i>From the award winning 'soh-turn' producer</i>	37.5cl btl	26.50
<i>Jean-Christophe Barbe (aka Dr. Rot!). The perfect accompaniment to cream and fruit based puds.</i>		
Passito di Pantelleria, 'Serapias' Mandrarossa, <i>Sicily</i>	125ml gl	12.50
<i>Made using naturally dried Zibibbo grapes from</i>	50cl btl	46.50
<i>Pantelleria area of Sicily. This exceptional wine is a sublime ending to any meal.</i>		

Beer & Cider

Draught	Pint
Peroni Nastro Azzurro, <i>Italy, 5%</i>	6.80
Clwb Tropica IPA, Tiny Rebel, <i>Wales, 5%</i>	6.95
Aspall Cyder, <i>Suffolk, 4.5%</i>	6.10
Guinness, <i>Ireland, 4.2%</i>	6.50
Asahi Super Dry, <i>Japan, 5.2%</i>	6.95
Mahou Cino Estrellas, <i>Madrid, 4.8%</i>	6.40
Camden Pale Ale, <i>London, 4%</i>	6.50
Löwenbräu Original, <i>Germany, 5%</i>	6.20
Estrella Zero Alcohol Lager, <i>Spain 0.0%</i>	5.75
Guest Beers – see what's on at the bar	
Cask	Pint
Acorn Amber Bitter, <i>St Austell, 3.4%</i>	5.15
Guest Ales – see what's on at the bar	
Bottled	
Peroni Nastro Azzurro (GFA), <i>Italy, 330ml btl, 5%</i>	5.45
Rekorderlig, ask for flavours, <i>Sweden, 500ml btl, 3.4%</i>	5.95
Crabbies Ginger Beer, <i>Scotland, 500ml btl, 4%</i>	5.95
Corona Extra, <i>Mexico, 330 ml btl, 4.6%</i>	5.20
Estrella Damm, <i>Spain, 330ml btl, 4.6%</i>	5.30
Alcohol Free	
Estrella Zero Alcohol Lager, <i>Spain, pint, 0.0%</i>	5.75
Peroni Nastro Azzurro, <i>Italy, 330ml btl, 0.0%</i>	4.90
Asahi Super Dry 0, <i>Japan, 330ml btl, 0.0%</i>	4.90
Adnams Ghost Ship Pale Ale, <i>Southwold, 500ml btl, 0.5%</i>	5.40
Guinness 0.0, <i>Ireland, pint, 0.0%</i>	6.10