

DRINKS MENU



Wine & Sparkling

PROSECCO

Prosecco DOC Italy

A classy & aromatic Prosecco 4.99 | 20.99

Slim Prosecco Italy

Fresh, fruity & aromatic with low sugar 5.29 | 22.99



CHAMPAGNE

Champagne Lallier Grand Réserve Brut France

Ripe, toasty fruit with an elegant finish 37.99

Champagne Lallier Grand Rosé France

Fresh, spicy citrus notes with wild strawberry 39.99

RED

Fragrant

Debbie Does

Pinot Noir South Africa

Raspberry, black cherry & spice

5.49 | 7.29 | 19.49

This Merlot

Needs You! South Africa

Smooth with notes of
cherry & chocolate

5.49 | 7.29 | 19.49

El Mazo Red Spain

Bright, clean red fruit flavours

4.29 | 5.79 | 15.49

Alpha Box & Dice

Tarot Grenache Australia

Relax & enjoy this beautiful wine

24.99

Little Yering Pinot Noir Australia

Soft & juicy with elegant fruit

& savoury spice

6.49 | 8.99 | 23.99

Full of flavour

Big Earl Malbec Argentina

Intense, big & smooth

5.49 | 6.99 | 18.99

Charles Smith Cabernet Sauvignon USA

This one rocks! Loaded with flavour

7.29 | 9.99 | 26.99

Easy drinking

Lagunilla Rioja Crianza Spain

A classic; red fruits, spice & vanilla

4.49 | 6.29 | 16.99

Hubert et Fils Côtes

Du Rhône Rouge France

Soft, smooth & fruity
with a spicy finish

20.99

Fratelli Barba Montepulciano

d'Abruzzo Colle Morino Italy

Full-bodied & rustic with
cherry & plum fruit

20.79

Wine & Sparkling

All Red, White & Rosé wines are available by the glass
We also serve 125ml measures

WHITE

175ml / 250ml / Bottle

Unwind

Debbie Does Pinot Grigio South Africa
This aroma will have you hooked!
5.49 | 6.99 | 18.99

Charles Smith Vino Pinot Grigio USA
There's Pinot Grigio, then there's this!
6.79 | 9.29 | 24.99

El Mazo White Spain
Fruity & refreshing lemon & lime
4.29 | 5.79 | 15.49

Palmetto Eden Valley Riesling Australia
Zesty & crisp with aromatic notes
of citrus & green apple
6.49 | 8.99 | 23.99

Full of life

Picpoul De Pinet France
Crisp & aromatic white from the Med
5.79 | 7.49 | 19.99

The Pass Sauvignon Blanc New Zealand
Fresh & zesty with tropical fruits
6.49 | 8.49 | 22.49

Cuvée Amélie Chardonnay Australia
Full-flavoured & vibrant
4.49 | 6.29 | 16.99

The Grape White Chenin South Africa
Ripe & fruity with hints of honey
5.49 | 6.99 | 18.99

ROSÉ

Perfect for sipping

Argento Rosé Argentina
This is definitely not one to miss!
5.79 | 7.79 | 20.99

**Three Pebble Bay
Zinfandel Rosé** USA
Strawberry-charged, easy drinking
4.99 | 6.29 | 16.49

El Mazo Rosé Spain
Vibrant & fruity, freshly
crushed raspberries
4.29 | 5.79 | 15.49

Any excuse for a get together!

Speak to a member of our team for more
information & to book your party here

Introducing our award winning wine aficionado; Andrew Ingham

All our wines are specially
selected by Andrew.

He travels the globe,
choosing the best
grapes & visiting
the most interesting
wine makers to
make sure you've
got a glass of the best.



Beer & Cider

LAGER

Corona 4.5%

Peroni Nastro Azzurro 5.1%

Peroni Gluten free 5.1%

Heineken Alcohol free 0.0%

Desperados 5.9%

CRAFT BEER

Beavertown Gamma Ray 5.4%

Beavertown Neck Oil 4.3%

Craft Academy Over Easy 3.8%

CIDER

Orchard Pig Reveller Apple 4.5%

Rekorderlig Botanicals Rhubarb, Lemon & Mint 4.0%

Old Mout 4.0%

Passionfruit & Apple or Kiwi & Lime

Old Mout Alcohol free 0.0%

Berries & Cherries

Skål 4.0%

Strawberry & Lime or Forest Berries

Meet our Master Brewer

Recently named as the world's youngest Master Brewer, Ross O'Hara knows a thing or two about beer.

At 28 he heads up product development at the Greene King brewery in Bury St Edmunds & is one of only 578 Master Brewers globally.

CASK ALES

Take a look at what's on tap today



SHARERS

Add Chicken Wings or Buffalo Chicken to any sharer for 3.29

Chicken & Halloumi Tray

Buffalo Chicken, fried halloumi, sweet potato wedges,
sour cream & chive, hot sauce, avocado dressing,
red chilli, spring onion, coriander

Fish & Chip Board

Two fish sliders, scampi†, devilled whitebait, pickle,
tartare sauce, triple-cooked chips

Meat Slider Board

Two cheese & bacon beef sliders, two buttermilk
chicken sliders, rosemary-salted fries

Nachos

Guacamole, Cheddar, pico de gallo, sour cream (v)
Add jerk duck & blackened peach salsa for 1.50

Feeling hungry?

See our food menu for more choices

SOFTIES

Dalston's Soda 330ml

Orangeade or Lemonade

Lo Bros Kombucha 330ml

Original or Ginger & Lemon

A refreshing organic sparkling drink that's naturally
low in sugar & packed full of living cultures &
antioxidants: a delicious alternative to soda

Fentimans Rose Lemonade 275ml

Fever-Tree 200ml

Various flavours available, ask a member of our team for the full list

Coca Cola 330ml

Coke, Diet Coke or Coke Zero

7up 330ml

Harrogate Water 330ml

Still or Sparkling

Gin

Warner Edwards Honeybee pink grapefruit, honey
28 botanicals infused with local honey from Northamptonshire

Craft distillers Tom & Tina create their Honeybee gin in a 200-year-old barn on Falls Farm, Northamptonshire.

The team at Warner Edwards are passionate about saving bees and partnered with the Royal Horticultural Society to release this gin. They even have their own on-site bee keeper to tend to their hives!



Beefeater London Dry juniper, lemon
The world's most awarded gin

Beefeater Pink strawberry, lemon
Strawberries complement
Beefeater's classic gin

Monkey 47 lavender, cranberry
Complex Black Forest gin with floral aroma,
peppery spices & subtle bitter fruit

Green's Lane juniper, hops
Hop cut gin created with our
friends at Portobello Road

Sipsmith London Dry juniper, orange
Rich, complex & full-bodied

King of Soho juniper, coriander
Quadruple-distilled London Dry

Hendrick's rose petal, cucumber
Unique infusions create a
delightfully refreshing taste

Little Bird pink grapefruit, orange
Pink grapefruit nose, fresh juniper,
dazzling citrus & velvety orange peel

Brooklyn Gin juniper, lemon
Vibrantly flavoured gin created
in Brooklyn, New York

Bombay Sapphire juniper, lemon
Aromatic with delicate juniper flavours

Brockmans wild berries, lemon, orange
A 'gin like no other'

Boë Violet juniper, violet
A light, delicate taste with
beautiful colour & aroma

Whitley Neill Rhubarb & Ginger
rhubarb, ginger
Rhubarb adds a crisp edge
& ginger warms the palate

**Chase Pink Grapefruit
& Pomelo** pink grapefruit, lime
Powerful pink grapefruit
note with juniper & lime zest

Martin Millers juniper, lime
Blended with Icelandic spring water,
unique balance of citrus & juniper

Tanqueray London Dry juniper, liquorice
Fresh & vibrant lemon & juniper flavours
with a spicy finish

Tanqueray Flor de Sevilla
juniper, blood orange
Award-winning Tanqueray combined with
blood oranges for an intense but sweet gin

Gin Flights 12.00

Sample any three gins with tailored garnishes & Fever-Tree Tonic Water

Available on all gins listed above

Cocktails

All 6.99

Aperol Spritz Aperol, Prosecco, soda

Pink Spritz Beefeater Pink Gin, Prosecco, lemonade

Violet Spritz Boë Violet Gin, Prosecco, lemonade

Bloody Mary Ketel One Vodka, Big Tom Spiced Tomato Juice

Mojito Havana Club 3yr Rum, fresh mint, fresh lime, sugar syrup

Espresso Martini Ketel One Vodka, Cold Brew Coffee

Pornstar Martini Ketel One Vodka, passionfruit liqueur,
fresh passionfruit, fresh lime, Prosecco

Negroni Campari, Beefeater London Dry, Martini Rosso

Spirits

VODKA

Absolut

Belvedere

Cîroc

Grey Goose

Reyka

Tito's

Ketel One

Why not try our house favourite,
crisp to taste with a soft finish

WHISKY

Johnnie Walker Red Label

Monkey Shoulder

Auchentoshan American Oak

Copper Dog

Glenfiddich 12yr

Glenfiddich IPA

Glenlivet 12yr

Jura 10yr

Laphroaig 10yr

Talisker 10yr

RUM

Appleton Estate

Bacardi

Black Magic Spiced

Kraken Spiced

The Duppy Share

Havana Club 3yr

RedLeg Spiced

Ron Zacapa Centenario

IMPORTED WHISKEY

Buffalo Trace Bourbon

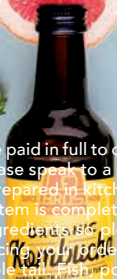
Jack Daniel's Tennessee

Jameson

Maker's Mark Bourbon

HIDDEN GEMS

Take a look at the bar
for our full range of spirits



All cash and credit/debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team. Full allergen information is also available online. Please be aware that all of our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; therefore, we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of cross contamination. Our menu descriptions do not list all ingredients, so please ask us if you have any questions or requirements for any specific dietary requirements please ask before placing your order. All menu items are subject to availability. (v) = vegetarian. (ve) = Vegan. (f) = Made from more than one whole fish. Fish, poultry and shellfish dishes may contain bones and or shell. Some dishes may contain alcohol. All our prices include VAT. Please refer to the weights and measures information at the bar for details of serve sizes for spirits, draught products and still wine. All spirits are served in multiples of 25ml unless otherwise stated. A 125ml glass of wine is also available on request. All items subject to availability. Alcohol is only available to over 18s and ID may be required. Management have the right not to serve who is, or appears to be, drunk or intoxicated. Management have the right to amend, change or withdraw products, pricing and offers at any time without prior notice. (If you have any queries, comments or suggestions we'd love to hear from you at Greene King Pub Company, Sunrise House, Burton-On-Trent, DE14 3JZ. GK1488_13887

The cover of this menu was created in collaboration with photographer and artist Amber Locke who specialises in designs created with natural, fresh ingredients