

All Wines

125ml - £4 175ml - £6 250ml - £7 Bottle - £19

Very dry, delicate, light white

- 1 **Belvino Pinot Grigio delle Venezie, Italy**
delicately flavoured with notes of green apple and pear, with just a hint of sweetness.

Dry, herbaceous or aromatic whites

- 2 **Errázuriz 1870 Peñuelas Block Sauvignon Blanc Casablanca Valley, Chile**
shows concentrated flavours of herbs, cut grass and tropical fruit: all the hallmarks of a good casablanca sauvignon blanc.
- 3 **Dashwood Sauvignon Blanc Marlborough New Zealand**
brimming with zesty grapefruit, lime, pear and passion fruit married well with a grassy herbaceousness.

Juicy, fruit-driven, ripe white

- 4 **Rare Vineyards Marsanne-Viognier, Pays d'Oc, France**
soft and aromatic with notes of peach blossom and citrus on the deliciously refreshing finish.
- 5 **Errázuriz Chardonnay, Casablanca Valley Chile**
dry with medium intensity & hints of apple and pineapple, lots of fresh citrus zest to give a lift on the palate.

Champagne & Sparkling wine

- 6 **Perrier-Jouët Grand Brut, France** £40.00
elaborate richness of mainly pinot noir and pinot meunier evolves into an exceptional maturity laden with concentrated elegance.
- 7 **Prosecco, Sant' Orsola, Italy** £25.00
light and lively, with ripe pears and lemons rounded off with a hint of sweetness. 125ml £6.00

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Juicy, medium-bodied, fruit-led reds

- 8 **Corte Vigna Merlot, Campania, Italy**
youthful, fruity, 'user-friendly' style with the typically soft, fleshy character of the Merlot grape.
- 9 **Monte Verde Cabernet Sauvignon Central Valley, Chile**
vibrant and full of flavours of the ripest blackcurrant very soft with some oak maturation.
- 10 **Rare Vineyards Pinot Noir, France**
from the foothills of the pyrenees, soft, lightly oaked cherries & blueberries with a hint of spice.
- 11 **Berri Estates Shiraz, SE Australia**
medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.

Spicy, peppery, warming reds

- 12 **Portillo Malbec, Uco Valley, Mendoza, Argentina**
plums, blackberries and a touch of vanilla: fresh fruit flavours, supported by a touch of spice.

Rosé

- 13 **Rugged Ridge Zinfandel Rosé, California, USA**
medium-sweet pink with sweet raspberry, watermelon and strawberry fruit.
- 14 **Belvino Pinot Grigio Rosato delle Venezie, Italy**
delicate pink wine full of fresh, summer-fruit aromas and flavours

Coffee

- Americano £2.00
Cappuccino £2.50
Latte £2.50
Espresso £2.00
Tea (selection available please ask) £2.50

Food Allergies & Intolerances
Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.

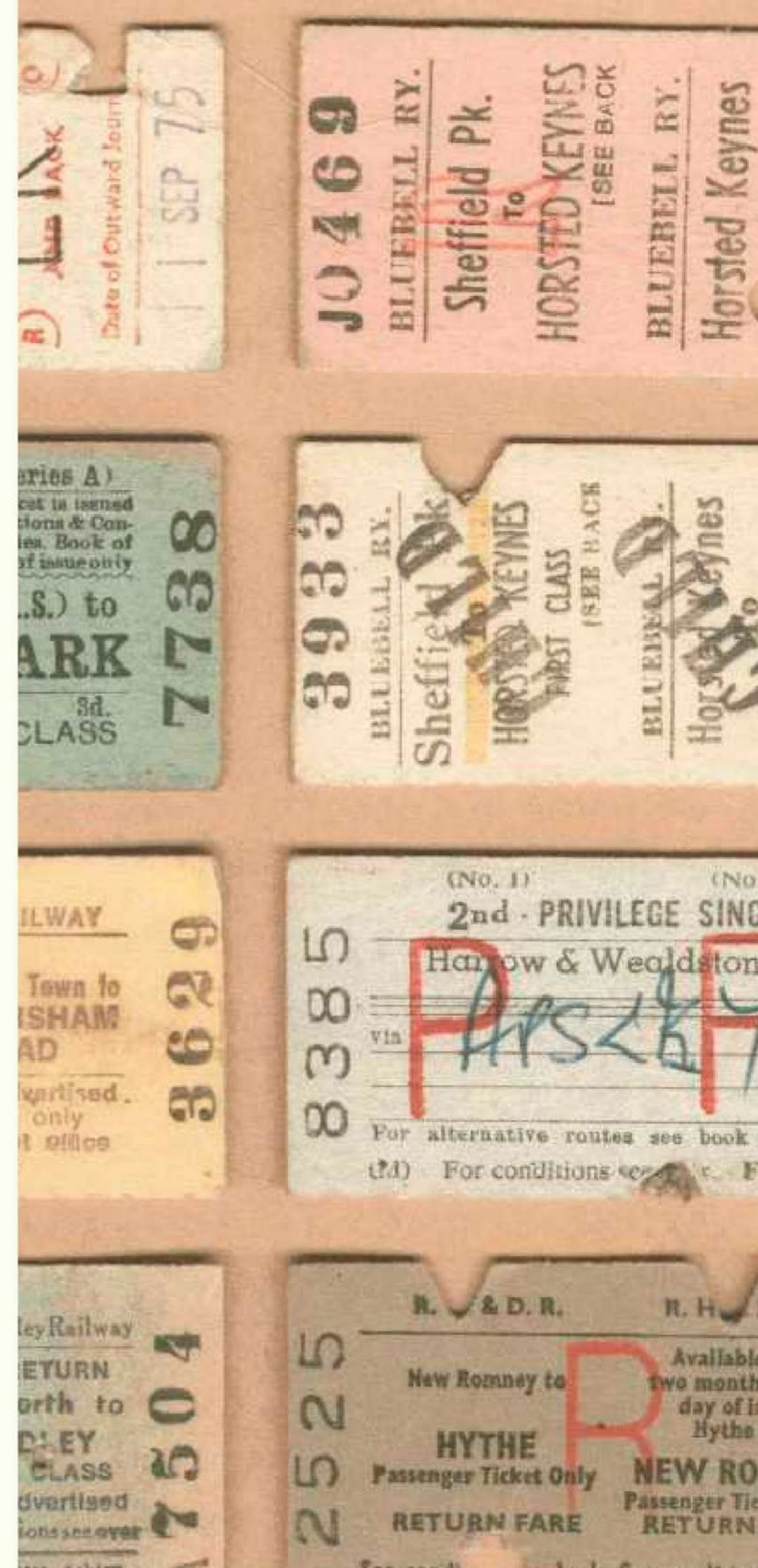
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78 Victoria Street, Bristol, BS1 6DR



Light Lunches served 12-4pm

Jacket Potatoes	£5.95
Tuna mayonnaise, cheese & beans, bacon-chicken & cheese, beef chilli, five bean chilli	
Toasted Paninis	£5.95
Brie & bacon, chicken & bacon, ham & cheese, cheese & caramelised red onion, chorizo & cheese, roasted pepper-pesto & brie, tuna & sweetcorn, pastrami & cheese	
Cauliflower Cheese (v)	£5.95
With warm bread and a dressed salad	

Sides & Extras

Garlic Bread	£2.95
Garlic Bread with Cheese	£3.50
Chips	£2.95
Cheesy	£3.50
Beer Battered Onion Rings	£2.95
Potato Wedges	£3.95
With a choice of dip (BBQ, blue cheese, sweet chilli, mango chutney)	

Small Plates & Salads

Panko Breaded Scotch Egg	£3.95
With salad and piccalilli	
Feta Cheese, Sundried Tomatoes & Olives	£6.50 / £9.25
With dressed salad and warm bread	
"Hot Smoked" Salmon Salad	£6.50 / £9.25
Served cold with a mixed leaf salad, new potatoes and a raita dressing	
Roasted Beetroot Salad	£6.50 / £9.25
With goats cheese, figs and mixed leaves	
Deep Fried Calamari	£6.50
With mixed leaves and a sweet chilli mayonnaise	
Superfood Salad	£7.95
With edame beans, tenderstem broccoli, cous-cous, herbs, pomegranate seeds, roasted peppers and mixed leaves	

Main Meals

Hand carved Ham	£8.95
With two eggs & chips	
Ye Shakespeare Fish* & Chips	£9.95
Beer battered fish fillet with chips, mushy peas & our own tartare sauce	
Lamb Curry	£9.50
With pilau rice, naan bread, poppadaum & mango chutney	
8oz Sirloin Steak	£14.95
With a Portobello mushroom, roasted vine tomatoes and chips	
Pan Fried Garlic Prawns	£8.95
With spaghetti, lemon, rocket, Parmesan & garlic bread	
Beef Chilli or Five Bean Chilli	£7.95
With either rice or chips (add cheese for 75p)	

*Sustainable white fish

Sharing Boards

All our platters come with bread, mixed olives, sun dried tomatoes and pickled chilli

Meat Board	£11.95
Hand carved Ham, pastrami, pork pie and panko breaded scotch egg.	
Fish Board	£11.95
"Hot smoked" Salmon, calamari, white fish goujons & whitebait with garlic mayonnaise and raita.	
Cheeseboard	£10.95
Cheddar, brie, goats cheese, stilton & feta with piccalilli and caramelised onion.	

Loaded Baps

All baps are sesame seeded and come with chips.

Beer Battered Fish* Fingers	£7.95
With baby gem lettuce, sliced beef tomato and our own tartare sauce.	
Beef Burger	£8.95
With melted cheddar cheese, bacon, baby gem lettuce & sliced beef tomato	
Jon's Pulled Pork	£8.95
12 hours slow oak smoked shoulder of pork, pulled. With cheese, coleslaw, BBQ sauce, baby gem lettuce & sliced beef tomato	
Chicken Burger	£9.95
Chicken breast chargrilled with Mexican cheese, jalapeños, guacamole and hot chilli sauce	
Halloumi & Roasted Pepper	£7.95
With baby gem lettuce, sliced beef tomato and raita	

Desserts

Chocolate Brownie	£4.95
With vanilla ice cream & hot chocolate sauce	
Sticky Toffee Pudding	£4.95
With vanilla ice cream	