



All prices are in £'s – where wines are offered by the glass the size is indicated in millilitres.
 Vintages are subject to change and occasionally we may be out of stock.

Sparkling Wines

1	Prosecco Superiore, Fabio Cheschin <i>Dry and elegant with apple flavours from the finest region</i>	Italy	Prosecco <i>also available by the glass</i>	26.90
2	Moscato d'Asti, Vigna Senza Nome, Glacoma <i>Gorgeous lightly sparkling, not too sweet and just 5% alcohol</i>	Italy	Muscat	23.00
3	Joseph Perrier Champagne <i>A citrusy fresh champagne</i>	France	Chardonnay/ Pinot Noir/Pinot Meunier	39.90
4	Half bottle Joseph Perrier Champagne <i>Fresh and citric</i>	France	Chardonnay/ Pinot Noir/ Pinot Meunier	21.90
5	Gusbourne Brut Reserve <i>From Kent, fruity and elegant</i>	England	Chardonnay/ Pinot Noir/Pinot Meunier	43.50
6	Ayala Brut Rosé <i>Strawberries, raspberries and hints of blackcurrants</i>	France	Chardonnay/ Pinot Noir/Pinot Meunier	46.50

Rosé Wines

8	Allamanda 2019 <i>A pale pink with strawberry fruitiness</i>	Italy	Pinot Grigio Rosata <i>also available by the glass</i>	18.00
10	Château du Galoupet, Côtes de Provence 2017 <i>A classic Provençal rose; dry and elegant, with cherries and raspberries</i>	France	Grenache	27.00
11	Massaya 2018 <i>Crisp, dry and delicate from the Bekaa Valley</i>	Lebanon	Syrah/Cinsault	27.00

White Wine

13	Preciso 2018 <i>lemons and tropical fruits</i>	Italy	Pinot Grigio <i>also available by the glass</i>	17.90	<i>With</i>
14	Weinviertel, Baumgartner 2017/18 <i>Delicious dry and crisp wine with grapefruit zip, backed up with a bit of body</i>	Austria	Grüner Veltliner	20.50	
15	Picpoul de Pinet, Domaine de Lauriers 2017/18 <i>Bone dry, fresh and mineral</i>	France	Piquepoul	21.50	
17	Glyndwr Dry 2017 <i>Light, dry and fruity from Wales's oldest vineyard</i>	Wales	Madeleine Angevine	22.00	
19	Muscadet Sèvre et Maine sur Lie, Dom. Fief de la Brie 2017 <i>Bone dry</i>	France	Muscadet	22.00	

20	Frost Pocket, Marlborough 2019 <i>Crisp and fresh with gooseberry, lime and tropical fruit flavours</i>	New Zealand	Sauvignon Blanc	23.00
21	Fina 'Kebrilla' Grillo, 2017 <i>Dry, full-bodied and organic with blossom and orange peel</i>	Sicily, Italy	Grillo	24.90
22	Madfish Unwooded Chardonnay 2017/18 <i>and long with melon and citrus flavours</i>	Australia	Chardonnay	26.25 <i>Fresh</i>
23	Dom. de L'Amandine, Côtes du Rhône 2017/18 <i>Dry and full-bodied with apricots, ripe pears and preserved lemons</i>	France	Viognier	26.50
25	Gavi di Gavi, Cantine Giacomo Ascheri 2018 <i>Fresh and dry from Piedmont</i>	Italy	Cortese	29.50
26	Sancerre 2017/18 <i>Dry and aromatic with concentrated pure sauvignon flavour from Jean Max Roger</i>	France	Sauvignon	30.00
27	Lagar de Cervera, Rias Biexas 2018 <i>Excellent and well-known example of Spain's finest white grape variety</i>	Spain	Albariño	30.00
28	Savennières, Le Clos du Papillon, Dom. des Forges 2016 <i>Bone dry, with weight and minerality</i>	France	Chenin Blanc	32.00
29	Chablis, Dom. Valéry 2018 <i>An old-fashioned Chablis, fuller and richer</i>	France	Chardonnay	34.00
30	Puligny Montrachet, 1er Cru Les Folatières 2016 <i>From Domaine Alain Chavy, rich and deep</i>	France	Chardonnay	67.00

Halves of White Wine

31	Tons de Duorum 2018 <i>Dry and full with tropical and citrus flavours from Douro</i>	Portugal	Viosinho/Rabigato Verdelho/Moscatel	11.90
32	Muscadet Sèvre et Maine sur Lie, Dom le Fief de la Brie 2017 <i>Bone-dry with a crisp acidity</i>	France	Muscadet	14.00
33	Dr Loosen 2016/17 <i>Off dry – fruity and crisp – just 8.5% alcohol</i>	Germany	Riesling	15.50
34	Chateau Tour de Mirambeau, Bordeaux blanc 2016/17 <i>Fresh and lively</i>	France	Semillon/ Sauvignon /Muscadelle	15.50
35	Mâcon-Villages, La Crochette, Dom. du La Viroylette 2016 <i>Buttery, smoky chardonnay- a good food wine</i>	France	Chardonnay	16.90
36	Dopff & Irion, Cuvee René Dopff 2014 <i>Grapey, perfumed, but not cloying or sweet</i>	Alsace	Gewürztraminer	16.90
37	Sancerre, André Dezat et Fils 2018 <i>Dry and crisp – we all love Sancerre!</i>	France	Sauvignon	17.90
38	Chablis, Dom. Valéry 2018 <i>Text book Chablis</i>	France	Chardonnay	19.90
39	Meursault, Louis Latour 2016 <i>Racy and full-flavoured</i>	France	Chardonnay	35.00

Red wine

42	Martinfort, Carignan Selection Vieilles Vignes 2018 <i>Full-ish bodied with character and flavour yet 12.5% abv</i>	France	Carignan	17.50
43	Vista Sierra 2019 <i>Easy drinking from Mendoza – plummy and smooth with a hint of chocolate</i>	Argentina	Malbec <i>also available by the glass</i>	19.50
44	Bardolino Classico, Zeni 2017/18 <i>Pale, light and fruity and just 12.5% - which is why it is a lunchtime classic</i>	Italy	Rondinella/ Corvina Molinara	19.50
46	Pinot Noir Loron 2018 <i>Red berries and a touch of spice mid to light weight, try it chilled</i>	France	Pinot Noir	21.50
47	La Bascula, Turret Fields 2015 <i>Spicy and berry laden with a long smooth finish</i>	Spain	Monastrell/Syrah	23.00
48	Casa Silva, Los Lingues 2017 <i>A great favourite here, silky tannins, hints of chocolate and a long finish</i>	Chile	Carmenere	25.50
49	Cousino Macul Antiguas Reservas 2015 <i>Full-bodied, big and bold with tannins and fruit</i>	Chile	Cab. Sauv.	26.00
50	Susana Sempre Roble 2018 <i>Packed full of sun ripened fruit from Mallorca – Medium bodied 12.5%</i>	Spain	Manto Negro Cab Sauv / Merlot	26.50
51	Two in the bush, Bird in Hand 2016 <i>A full and fruity Bordeaux blend from the Adelaide hills</i>	Australia	Cab.Sauv./Merlot	26.90
53	L'etoile de Villegeorge, Haut-Medoc 2016 <i>Soft and well-rounded, medium bodied</i>	France	Cab.Sauv./Merlot	27.50
54	Rancho Zabaco, Sonoma Heritage 2016 <i>Full flavoured and juicy with a touch of pepper</i>	California	Zinfandel	27.50
55	O Abanico Reserva, Casa Da Passarella 2015 <i>Full-bodied with ripe red fruits, spice and a hint of cocoa</i>	Portugal	Touriga Nacional/ Alfrocheiro/Jaen	27.90
56	L A Cetto Nebbiolo, Baja California 2013/14 <i>A huge, rich wine with knockout flavour and strength</i>	Mexico	Nebbiolo	28.50
58	Three Amigos, McHenry Hohnen 2016/17 <i>Chateau- Neuf style wine from the founder of Cloudy bay</i>	Australia	Shiraz/Grenache/Mataro	28.50
60	Fleurie, Andre Colonge 2017 <i>A mid-weight favourite, made by three generations of Colonges</i>	France	Gamay	28.50
61	Kaapzicht 2017 <i>From Stellenbosch with a real taste of the braai – smoky and robust</i>	South Africa	Pinotage	29.90
62	Priorat Cop de Ma Fort 2017 <i>Full bodied, warm and earthy from Catalonia</i>	Spain	Garnacha/Carignan/ Syrah	30.00
63	Bandol, Le Galantin 2012 <i>Full-bodied, rich in both flavour and texture with a touch spice to balance</i>	France	Mourvèdre/ Mataro	31.00
64	Rioja Reserva Unica 2015 <i>Vinedos Sierra Cantabria, modern in style, full bodied and richly textured</i>	Rioja, Spain	Tempranillo	37.00

65	Papale Oro, Varvaglione 2015 <i>The pope's gold - from Puglia. Round, soft and full-flavoured for red meat</i>	Italy	Primitivo	37.50
66	Moulin D'Issan Bordeaux Superieur 2016 <i>Warm and spicy recommended with roast beef</i>	France	Cab.Sauv/Merlot	38.00
67	Chorey-les-Beaune, Maison Roche de Bellene 2016 <i>Medium bodied with raspberry and nectarine on the nose and a hint of spice on the finish</i>	France	Pinot Noir	43.00
68	Asinone Vino Nobile di Montepulciano 2016 <i>Rich, full-bodied, elegant and powerful with pleasant tannins to accompany game or duck</i>	Italy	Sangiovese	65.00

Halves of Red Wine

71	Beaujolais 2017/18, Jacques Charlet <i>Juicy and very drinkable with classic raspberry flavours</i>	France	Gamay	12.90
72	Chianti Colli Senesi 2016 <i>Medium bodied with cherries and spice from the hills around Siena</i>	Italy	Sangiovese/Brunello	14.50
73	Crasto 2017 <i>From the Douro, fresh and modern packed with wild berries, mid-weight</i>	Portugal	Tinta Roriz &Barroca Touriga Franca & Nacional	14.90
74	Rioja Vega Crianza 2015/16 <i>Medium bodied Rioja with soft tannins, fruit and oak</i>	Rioja, Spain	Tempranillo/Cencibel	15.90
75	Fleurie, Dom. du La Virolette 2016 <i>Wild strawberry aromas; a nice choice for lunch</i>	France	Gamay	17.90
76	Montagne St Émilion, Château Montaignillon 2016 <i>Supple, medium bodied</i>	France	Merlot/Cab. Franc Cab.Sauv	17.90
77	Villa Antinori, Toscana 2015/16 <i>Chianti-style smooth, with cherries and toasty notes</i>	Italy	Sangiovese Cab Sauv./ Merlot/ Syrah	21.00
78	Chorey-les-Beaunes, Dom. Thierry Mortet 2016 <i>Med to light with cherries fruit and fine tannins giving structure and elegance</i>	France	Pinot Noir	22.50
79	Chateau Musar, Gaston Hochar 2011 <i>Leather and spice from the legend</i>	Lebanon	Cab.Sauv/Carignan Cinsault	23.50
80	Chateauneuf-du-Pape, Les Galets de la Berthaude 2017 <i>A Perrin wine recommended with roast beef</i>	France	Grenache/Syrah	26.00
81	Crozes Hermitage, Dom. De Thalabert 2016 <i>Spicy with soft tannins and rounded fruit – recommended to accompany duck</i>	France	Syrah	26.50
82	Beaune-Bastion 1er Cru 2011 <i>From Domaine Chanson, a full-bodied and plummy burgundy with a touch of spice for beef</i>	France	Pinot Noir	29.50
83	Stag's Leap, Artemis 2012 <i>A Napa Valley icon – meaty, blackcurrant-y with oak, spice and elegance</i>	California	Cabernet Sauvignon	32.00

Please see the pudding menu for dessert wines



House Wine

White: Italian Pinot Grigio – 175ml £4.45 / 125ml £3.25

£17.90 for the bottle

Rose: Pale, medium-dry Italian – 175ml £4.45 / 125ml £3.25

£17.90 for the bottle

Red: Argentinian Malbec – 175ml £4.70 / 125ml £3.75

£19.50 for the bottle

Prosecco: Superiore –125ml £6 / £26.90 for the bottle

Champagne: Joseph Perrier – £21.90 for a half bottle

Cocktail of the Season

Sumer Spritz: Prosecco with strawberry coulis, fresh mint and soda £7

Gin of the Month

Sly Lemon Verbena from Dilwyn with a fresh strawberry and tonic £5.70

Mocktail of the Moment

Rose Garden: Strawberry coulis, fresh mint and Fentimans rose lemonade £3.20

Cocktails

Long

Elderflower and Prosecco Spritz: Glass of Prosecco, Chase Elderflower liqueur, dash of soda, apple £7.50

Long Chase: Large Apple Gin, elderflower presse, apple juice, lemon £8.50

Aperol Spritz: Transport yourself to Venice and enjoy this refreshing bitter orange Prosecco spritz, or have with Campari £7.00

Turkish Chase: Chase raspberry liqueur, amaretto, rose lemonade, angostura bitters, lemon £7.50

Marmalade Mule: Chase's signature cocktail of Marmalade Vodka, lime and ginger beer £8.50

Pink Lime and Soda: Large Chase Pink Grapefruit Gin, lime juice, soda, bitters, touch of sugar £8.50

Blackcurrant Devil: Large Silver Tequila, local British Cassis (blackcurrant), lime juice, ginger ale £8.50

Horse's Neck: Remy, lots of ice, lemon and ginger ale £6.00

Pembroke Dark n Stormy: Barti ddu Rum (spiced and infused with sea weed), ginger beer, orange bitters £8.50

Kir: White wine with British Cassis made in Lyonshall

Short

Marmalade Sour: Chase Marmalade Vodka, orange juice, lemon juice, Stagg marmalade £8.50

Rhubarb Cosmo: Chase Rhubarb Vodka, cranberry, lime £8.50

Rusty Nail: Penderyn Madeira Cask and a Drambuie over ice, slice of lemon £6.50

Gin and It: Large Williams Gin, sweet Vermouth, orange bitters £8.50

Negroni: Williams Gin, Campari, sweet Vermouth (swap the Gin for Tequila for a real kick) £8.50

Ice Espresso Martini: Espresso, vodka, tia maria £8.50

Iced Mocha Martini: Espresso, Crème de Cacao vodka £8.50

Iced Hazelnut Martini: Espresso, Frangelico Hazelnut liqueur, vodka £8.50

Selected Soft Drinks *Pub classics are also available*

Cranberry and Orange Mocktail: cranberry and orange juices, lemonade, lime £3.50

Seedlip Garden 108: non-alcoholic spirit served like a G&T, as it is herbaceous, with Fever-Tree elderflower tonic and cucumber £4.20

Seedlip Spiced: non-alcoholic spirit served like a G&T, with a Grapefruit and Rosemary tonic from London Essence, orange, and lemon £4.20

Elderflower Presse always a delightfully English drink £3

Fentimans Lemonades choose from Victorian or rose £3

Fentimans Ginger Beer slice of lime £3

Fevertree Tonics choose from Elderflower, Mediterranean, Original and Light £2.30

Grapefruit and Rosemary Tonic from London Essence with grapefruit £2.30

Local Cider, Perry, Ales & Beer

Draught Cider

Mortimer's Orchard from Westons, 5.0% a delicious fresh medium dry lightly sparkling cider £4.50 per pint

Robinsons Flagon Cider from Tenbury Wells, 4.5% farmhouse style, gently sparkling, towards medium, made with only traditional cider apples for the apple-iest flavour £4.90 per pint

Bottled Cider & Perry

Dunkertons Organic Premium Reserve Cider founded in Pembridge, 6.8% fruity flavour and a sparkling finish 500ml £4.90

Celtic Marches' PULP Apple Cider from Bishops Frome, 4.7% sharp and a slightly dry finish 500ml £3.90

Dunkertons Perry Organic founded in Pembridge, 7.5% delicate and lightly sparkling 500ml £4.90

Beer & Ale

Peroni, 5.1% on draught £5 per pint

Wye Valley Butty Bach, 4.5% 500ml bottles £3.50

Wye Valley HPA, 4% 500ml bottles £3.40

Ludlow Gold, 4.2% 500ml bottles £3.40

Ludlow Stairway, 5% 500ml bottles £3.60

No/Low Alcohol Beer & Cider

LA Cider from Westons £2.50

Nanny State 0.5% alc. from Brewdog a hoppy and bitter LA beer £3

Becks Blue Lager £2.40

Gin

Herefordshire

Sly Lemon Verbena from Dilwyn with lemon and tonic £5.70

Penrhos Gin made down the road with local botanicals including cherry blossom and blueberries – with a slice of grapefruit £6

Penrhos Rhubarb Gin with ginger ale, tonic, rose lemonade or tonic £6

Penrhos Apple and Elderflower Gin full of sweet fruit – with lemonade or a tonic, apple and/or lemon £6

Chase Elegant 48 with a slice of apple and Mediterranean tonic £6.20

Williams Extra Dry GB Gold Medal Winner – with lemon and root ginger, tonic £6

Chase Rhubarb and Bramley Apple with a slice of apple and lots of Mediterranean tonic for a long sharp refresher £6.20

Chase Seville Orange with lemon and orange, Mediterranean tonic £6.20

Chase Pink Grapefruit consistently voted one of the best pink gins good with Rose Lemonade too – with grapefruit and a light tonic £6.20

Wild Knapp Bredwardine soft and floral with local botanicals – with lime and Mediterranean Tonic, or lime and a splash of soda £6.50

Wales

Brecon Botanicals with orange & lemon and a tonic of your choice £5.60

Dà Mhile Organic Seaweed with lemon and an elderflower tonic £6.20

Aber Falls Rhubarb and Ginger warming and fruity – with cranberry juice and tonic, also makes a great pink gin and lemonade £5.50

Shropshire

Ludlow Gin Triple Citrus and Pomegranate with slice of orange and Mediterranean tonic £6.20

Spiced Ludlow Gin with star anise and Mediterranean tonic £6.20

Gordons with lemon and tonic £5.05

Hendricks with cucumber and tonic £5.90

All prices include your choice of: Fever-Tree Original, Light, Elderflower, or Grapefruit and Rosemary from London Essence (supplement)

Digestive List

Port

Fonseca Bin 27	£3.00 50ml
Wine and Soul 10yr old Tawny	£5.90 50ml
Dow's 2004/5 Quinta do Bomfin	£5.60 50ml

Calvados, Grappa

Calvados Domaine Dupont VSOP	£3.80 25ml
Grappa di Moscato, Tosolini	£2.90 25ml
Eau-de-Vie de Framboise, Miclo	£3.00 25ml

Armagnac

Chateau du Tariquet	£3.70 25ml
Casterede Bas Armagnac X.O (min. 20 yrs old)	£6.75 25ml

Cognac

Courvoisier	£3.20 25ml
Remy Martin VSOP	£3.80 25ml
Tesseron XO	£7.30 25ml

Rum

Reserve Rum of Nicaragua 1998	£3.70 25ml
Barti Ddu Rum	£3.60 25ml

Whisky/Bourbon/Whiskey

Speyside

Glenfiddich 12yr Old	£3.60 25ml
The Macallan Gold	£3.60 25ml

Highland

Oban 14yr Old	£4.50 25ml
Tomatin Legacy	£3.60 25ml
The Glenlivet <small>Founders Reserve</small>	£3.70 25ml

Islay

Bowmore 12yr Old	£3.90 25ml
Laphroaig 10yr Old	£3.80 25ml
Ardbeg 10yr Old	£4.50 25ml
Lagavulin 16yr Old	£5.50 25ml

Wales

Penderyn Madeira Finish	£3.60 25ml
Penderyn Legend Single Malt	£3.60 25ml
Maker's Mark	£3.75 25ml
Jamesons	£3.75 25ml

We also have a range of liqueurs and local Chase Distillery products.