

BEER FLIGHT

(Try three 175ml serves of our home-brewed beers!)

St.Dominic's beer flight

£7.5

Pilsner - A thirst-quenching pilsner with sweet, floral notes and a crisp citrus finish

Pale ale - The beer that launched a thousand schooners; light with zesty tropical fruit notes and a floral citrus finish.

Session IPA - Well-rounded, orange-coloured IPA with herbal, citrus and sweet passion fruit aroma and a slightly bitter finish.

WINE FLIGHTS

(Try three 70ml serves of wine chosen for you!)

Bubbles darling!

£20

Vilarnau Cava Brut Reserva, Catalunya, Spain

NV Silver Reign Charmat Brut, Silverhand Estate, Kent

Moët Imperial Brut Champagne

Old World whites

£15

2023 Care Blanco Sobre Lias Rosca, Cariñena, Spain

2023 Monte Vehlo Organic Branco, Esporao, Alentejo, Portugal

2023 Leitz Dragonstone Riesling, Rheingau, Germany

Pretty in pink

£15

2023 Care Solidarity Rosé, Cariñena, Spain

2023 Domaine De Foncalieu, Piquepoul Rose, France

2023 Chateau D'Esclans Whispering Angel Rosé, France

Old World reds

£15

2023 Aubert & Mathieu Amy Organic rouge, Languedoc-Roussillon, France

2023 Defesa Tinto, Esporão, Alentejo, Portugal

2022 Chianti DOCG, Castellani, Tuscany, Italy

Rainbow flight

£15

2023 Viognier, Palooza, Aubert & Mathieu, Languedoc-Roussillon, France

2023 Care Solidarity Rosé, Cariñena, Spain

2023 Finca la Colonia, Malbec, Mendoza, Argentina

The weird, the wacky & the wonderful

£18

2022 Assyrtiko Retsina ferment, Pine Forest, Gikas, Attica, Greece

2023 Orange Inzola, Terre Siciliane, Tenute Orestiadi, Sicily, Italy

NV Silesian Cuvée Colorée, Rhondo/Regent/Cab Cortis, Lower Silesia, Poland

Sweet tooth

£18

2018 Brännland Claim Ice Cider, Uppsala, Sweden

NV Pacenzia Zibibbo Vendemmia Tardiva, Tenute Orestiadi

NV Fortified Malbec, Zuccardi Malamado, Argentina

Coravin whites

£22

2022 Sancerre, Paul Thomas, Chavignol, France

2022 Chablis, Jean-Marc Brocard, France

2023 Gewürztraminer, Unico Zelo, Clare Valley, Australia

Coravin reds

£25

2018 Amarone della Valpolicella Classico, Costasera, Masi, Italy

2019 Barolo DOCG, Cante Giacomo Ascheri, Piemonte, Italy

2019 Zinfandel/Petit Sirah, Bogle Vineyards Phantom, California



PAIRINGS, FLIGHTS & BAR BAIT

Available Monday - Saturday - anytime, anywhere!



PREMIUM PAIRINGS

(125ml fizz / 175ml still wine)

<i>Moët Imperial – with goat's curd, honey & walnut</i>	£16
<i>Telmont rosé – with fruit macarons</i>	£17
<i>Silver Reign Charmat Brut - with cheesy truffle fries</i>	£15
<i>Cloudy Bay Sauvignon Blanc - with smoked mackerel pâté</i>	£17

FLIGHT PAIRINGS

(whiskies 12.5ml, wines 70ml; dessert wines 50ml)

Whisky & cheese - Glenfiddich 15, Filey Bay IPA, Redbreast 12, Balvenie Doublewood <i>Each expertly paired with a different cheese</i>	£22
Wine & cheese - Dragonstone Riesling, Le Berry Cabernet/Merlot, Anselmi Gargenega <i>Each expertly paired with a different cheese</i>	£22
Happy ending! - Pineau Rouge, Pacenzia Late Harvest Zibibbo, Rutherglen Muscat <i>Each expertly paired with a miniature dessert</i>	£22

SPIRIT FLIGHTS

(Four 12.5ml serves)

Mothers' Ruin - 4 award-winning gins & a mixer of your choice	£13.5
Caribbean cruise - 4 rums from around the Caribbean & a mixer of your choice	£13.5
Beyond the wall - 4 Scotch whiskies each from a different region	£13
Smoke on the water - 4 full & smoky Scotch whiskies	£13
Grain escapes - 4 whiskies from around the world	£13

PARLOUR PLANKS

<i>Medieval Meat & Cheese Trencheur with pickles & sourdough</i>	£17
<i>Fish Trencheur - Smoked mackerel pâté, fishcakes, smoked salmon, prawn cocktail</i>	£17

BAR BITES

<i>Cheesy truffle fries</i>	£5.5
<i>Whipped goat's curd, honey, walnut & sourdough</i>	£6
<i>Smoked mackerel pâté on toasted sourdough, pickled cucumbers</i>	£6