



THE ROYAL OAK

DINING PUB | BEDROOMS | FUNCTION ROOM

WINE & DRINKS LIST

COCKTAILS

ORIGINALS

Vanilla Rum & Amaretto Sour 9
Bumbu Vanilla Rum, Amaretto, Lemon Juice,
Simple Syrup

Raspberry Mojito 9
Spiced Rum, Simple Syrup, Lime Juice, Raspberries,
Mint, Soda

Negroni 9
Tanqueray Gin, Martini Rosso, Campari

SPRITZ

Malfy Rhubarb Spritz 8.5
Malfy Rosa, Prosecco, Rhubarb & Raspberry Tonic

Aperol Spritz 8.5
Aperol, Prosecco, Soda

Hugo Spritz 8.5
Tanqueray Gin, Elderflower, Prosecco, Soda, Mint

MARTINI'S

Passionfruit Martini 10
Vanilla Vodka, Passoa, Passion Fruit Syrup,
Pineapple Juice

Espresso Martini 10
Vanilla Vodka, Espresso Coffee, Kahlua

Caribbean Espresso Martini 10
Bumbu vanilla rum, Bumbu Crème, Espresso Coffee

MOCKTAILS

Teenage Kicks 6
Passionfruit Syrup, Apple Juice, Lime Juice,
Grenadine, Soda

Cherry Fizz 6
Cherry syrup, cranberry juice, lime juice, soda

BEER & CIDER

DRAUGHT

	Pint	½ Pint
Cruzcampo (Spain 4.4%)	6.00	3.00
Hawkstone Premium Lager (England 4.8%)	6.50	3.25
Brixton Low Voltage IPA (London 4.3%)	6.70	3.35
Guinness (Ireland 4.2%)	6.60	3.30
Inch's Cider (England 4.5%)	6.00	3.00

ALES

Charnwood Vixen (Copper 4%)	5.10	2.55
Charnwood Salvation (Golden 3.8%)	5.10	2.55

BOTTLES | CANS





Corona	4.80
Estrella Daura Damm (GF)	5.00
Crabbies	6.00
Old Mout	6.00
Kiwi & Lime Berries & Cherries Strawberry & Apple	

LOW & NO ALCOHOL

Bierra Moretti Lager 0%	4.30
Corona Lager (Mexico 0%)	4.30
Guinness 0%	5.00
Charnwood Masquerade Ale 0.5%	5.00
Beavertown Lazer Crush IPA 0.3%	4.60
Old Mout Berries & Cherries 0%	5.00

SPARKLING WINE













125ml Bottle

1.  **Prosecco Extra Dry, Le Altane, Italy** 6.00 30.00
Crisp, mouth-filling fizz with green apples and citrus notes.
2.  **Sparkling Brut, Chapel Down, England** 50.00
We have switched from a house champagne to this fantastic English sparkling wine. Why? Because it's that good! The continued rise of quality English sparkling is showcased in this wine. Crisp, fresh and elegant with notes of apple, citrus and strawberry. Great on it's own as an aperitif or with a plate of fish & chips.
3.  **Brut NV, Veuve Clicquot Yellow Label, France** 75.00
A traditional Champagne, full yet dry, creamy in texture with a rich, biscuity finish.
4.  **Cuvée Rosé, Laurent-Perrier, France** 100.00
The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness.

WHITE WINE

125ml 175ml 250ml Bottle

5.  **Pinot Grigio, Parini, Veneto, Italy** 5.00 6.30 8.50 24.95
Soft, fresh and lively with notes of ripe pear.
6.  **Chardonnay, La Campagne, Pays d'Oc, France** 5.40 6.85 9.25 26.25
Soft, green apple-scented unoaked Chardonnay with a refreshing finish.
7.  **Sauvignon Blanc, Santa Rita 8KM, Central Valley, Chile** 4.95 6.25 8.25 24.50
An approachable Sauvignon Blanc with fresh fruit flavours of grassy-goosberry and citrus
8.  **Sauvignon Blanc, Petal & Stem, Marlborough, New Zealand** 6.25 8.25 10.75 32.00
Pure fruit flavours of guava and passionfruit, with underlying notes of grapefruit and blackcurrant leaf, combining to create a wine that is refreshingly zesty and nicely balanced on the finish.
9.  **Chardonnay, Familia Zuccardi Brazos, Argentina** 34.50
We were fortunate to meet Eugenia from Zuccardi and try their wines. This chardonnay stood out as being crisp and fresh with nectarine and flint notes. Well-structured with a just enough oak to enhance the flavour and not overpower the wine.
10.  **Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France** 33.50
A rich, mouth-filling wine with notes of fresh flowers, melon and ripe summer stone fruit.
11.  **Albarino, Bodegas Castro Martin A2O, Spain** 38.00
A vibrant acidity on the palate is balanced by flavours of white peach and the wine has a long finish.
12.  **Gavi di Gavi, Toledana, Domini Villa Lanata, Italy** 39.00
This excellent producer crafts this refreshing gooseberry and mineral style with delicate floral hints, dry but not austere.
13.  **Orange Gold, Gerard Bertrand, France** 40.00
This wine is made with whole bunches fermented the same as red wines, leaving some stalks and skins on to make an orange-coloured wine. The 7 combined white grape varieties produce an exciting and aromatic wine that pairs well with Asian cuisine
14.  **Chablis, Icauna, France** 46.50
This Chablis is distinguished by its purity, freshness, balance and minerality. A formidable aromatic palette that will go wonderfully with fish, poultry or simply as an aperitif.
15.  **Sancerre, Terres Blanches, France** 51.50
'Pure, fruit-forward and fine. This has super ripe melon and pear fruit balanced by a pithy grapefruit edge to finish as the grapes were picked early to maintain their freshness.'

 Dry, refreshing, delicate, light white	 Juicy, medium-bodied, fruit-led red	 Dry, elegant rosé
 Zesty, herbaceous or aromatic white	 Spicy, peppery, warming red	 Rich, fruity rosé
 Juicy, fruit-driven, ripe white	 Sophisticated, polished, complex red	 White sparkling wine
 Elegant, intricate, mineral-laced white	 Oaked, intense, concentrated red	 Luscious, rich, sticky, sweet wine

ROSÉ WINE

	125ml	175ml	250ml	Bottle
16. 🍷 Grenache Rosé, Petit Papillon, IGP, Pays d'Oc, France A fresh and aromatic nose of raspberries and spices, this wine is lively and fresh on the palate.	5.00	6.30	8.50	24.95
17. 🍷 White Zinfandel, Wicked Lady, California, USA Medium-sweet, with delicious raspberry and strawberry flavours.	4.80	6.05	8.15	23.25

RED WINE

18. 🍷 Merlot, Lorosco Reserva, Maipo Valley, Chile Intense fresh fruity aromas of blackberries and plums, intermingled with soft toasty notes and sweet vanilla. Medium-bodied, soft tannins and a pleasant finish.	4.85	6.15	8.25	24.50
19. 🍷 Shiraz, Short Mile, South Eastern Australia Full-bodied Shiraz from south-eastern Australia, with notes of blackberry, damson and raspberry jam all lightened by a pinch of black pepper and a breath of clove.	5.15	6.50	8.75	25.00
20. 🍷 Pinot Noir, Élevé, Vin de France Soft, lightly oaked cherries and blueberries with a hint of spice.	5.75	7.25	9.75	27.75
21. 🍷 Malbec, El Oscuro Mendoza, Mendoza, Argentina Juicy, packed with plum and blackberry, with hints of chocolate and vanilla on the nose.	5.50	6.95	9.40	26.75
22. 🍷 Rioja Alta Reserva, Castillo Clavijo, Spain This Reserva is aged for up to 24 months in French and American oak casks, giving this wine real complexity, with ripe mature fruit, lots of spice and vanilla oak flavours.	6.50	8.30	11.00	31.75
23. 🍷 Primitivo, Masseria Borgo Dei Trulli Lucale Appasimento IGP Puglia, Italy Appasimento winemaking is where the grapes are left to dry in the Italian sunshine, producing a fruit packed full bodied wine with intense flavour but smooth with soft tannins and a slight sweetness. Pairs well with pasta and chicken dishes				35.00
24. 🍷 Pinot Noir, En Rebellion, France Christelle is a highly skilled wine maker to be able to produce a pinot noir of this quality in the hot climate of the south of France. Picked in the coolness of the night, the wine is elegant with cherry and blackberry flavours and finely balanced tannins				38.25
25. 🍷 Carmenere, Primus, Chile A favourite grape of ours, beautifully crafted by this excellent organic winemaker. Full of flavour with hints of spice that remind you of Christmas. Pairs well with game dishes and steaks				42.00
26. 🍷 Cabernet Sauvignon, Black Angus, Australia We had the pleasure of meeting the winemaker Hamish and help him finish off a bottle of this amazing wine. He has learnt his craft by working all over the world, before settling back home in Victoria to make blockbuster red wines that show the new world can take on the French. We sipped this on its own, but goes even better with a steak				55.00
27. 🍷 Amarone della Valpolicella Classico, Bolla, Italy The traditional method of semi-drying the grapes first ensures an enveloping, velvet richness with marzipan, raisin and date flavours.				60.00
28. 🍷 Cigalus, Gerard Bertrand, France This is a big wine! The 7 classic French grape varieties used all benefit from a climate that allows them to ripen in advance and picked at their optimum. The result is an intense ruby coloured wine with black fruit flavours and opulent velvety tannins. A great match with red meats, poultry in sauce and mature cheeses				65.00

DESSERT WINE

		75ml	Bottle
29. 🍷 Sauternes, Chateau Jeannonier A classic Sauternes from a prestigious chateau. This wine is made to be enjoyed with desserts or blue cheese		5.25	22.75

GINS

	25ml	50ml
Tanqueray	4.50	6.50
Bombay Sapphire	4.50	6.50
Hendricks - Scotland	5.00	7.00
Gin Mare – Spain	5.00	7.00
Roku – Japan	5.00	7.00
Tanqueray No 10	5.15	7.15
Malfy Lemon - Italy	4.90	6.90
Malfy Grapefruit - Italy	4.90	6.90
Malfy Orange - Italy	4.90	6.90
Beefeater Pink Strawberry	4.50	6.50
Warners Rhubarb	5.15	7.15
Warners Elderflower	5.15	7.15
Whitley Neill Raspberry	4.80	6.80

PORT

	50ml
Cockburns Fine Ruby	4.35
Grahams 10 Year Old Tawny	6.70

BRANDY

	25ml
Martell VS	4.85
Janneau Armagnac	5.70
Remy Martin VSOP	5.95
Calvados	6.45
Hennessy XO	11.75

WHISKY

	25ml
Haig Clubman	4.70
Jamesons	4.90
Bushmills	5.15
Glenmorangie	5.40
Ardbeg 10 Year Single Malt (Islay)	6.20
Dalwhinnie 15 Year Single Malt	6.45
Hibiki Suntory - Japan	9.00

SOFT DRINKS

Fever Tree	2.85
Indian Tonic Light Tonic Mediterranean Tonic Elderflower Tonic Lemon Tonic Ginger Ale	
Belvoir	3.95
Elderflower Presse Ginger Beer Raspberry Lemonade	
Juices	3.85
Orange Apple Cranberry Tomato Pineapple	
J2O	3.70
Orange & Passionfruit Apple & Mango Apple & Raspberry	
Sanpellegrino	3.75
Lemon Blood Orange	
Appletiser	3.75
Coke Zero	3.75

	Half	Regular	Pint
Coke Diet Coke Lemonade	2.85	3.80	4.30

MINERAL WATER

	330ml	750ml
Harrogate Still Sparkling	2.75	4.50

CHILDREN'S DRINKS

Cawston Press	2.60
Apple & Pear Apple & Summer Berries	
Fruit Shoot	1.85
Orange Apple & Blackcurrant	

HOT DRINKS

(All available as decaf)

Cafetiere	3.35
Americano	3.35
Cappuccino	3.80
Latte	3.80
Flat White	3.80
Espresso	2.60
Double Espresso	3.35
Tea	2.85
English Breakfast, Earl Grey, Peppermint, Chamomile, Green Tea	
Hot Chocolate	3.95

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

MC122092

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