



Wine List

REDS

WHITES

1 Ugni Blanc Colombard, La Bastille, France	2.80	4.00	5.60	17.00
Aromatic, citrus and slightly floral on the nose. Excellent mouthfeel, with juicy pear fruit and added citrus character.				
2 Chardonnay, Origen Reserva, Chile	3.40	4.90	6.80	20.50
Inviting nose of mango and pineapple with subtle vanilla notes. Balanced by the tropical fruit core and dash of white pepper spice on the finish.				
3 Picpoule de Pinet, Cuvée Prestige, France	3.70	5.30	7.40	22.00
Very pale straw in the glass, the floral aromatics on the nose lead to a crisp dry palate with fruit nicely balanced by acidity and fresh, citrus zest				
4 Muscadet 'Clos de la Chapelle', Gibert Chon, France	4.00	5.60	8.00	24.00
Charming nose of lemon citrus, apple with undertones of ripe Cantaloupe melon.				
5 Sauvignon Blanc, Esk Valley, Marlborough, New Zealand	4.90	6.80	9.50	29.00
True to its Marlborough origins the flavours are a mix of ripe tropical fruits, citrus and cooler notes of fresh herbs. It is dry and full-bodied but a crisp finish provides freshness and length.				
6 Bodegas Bardos Verdejo, Rueda, Spain	4.10	5.90	8.20	25.00
Vibrant aromas of lemon citrus, apple and white peach, with touches of gooseberry and fennel.				
7 Camille de Labrie, Vin de France	4.40	6.30	8.80	26.50
Rich and round yet very balanced white Bordeaux, offering a core of exotic fruit and integrated oak with a great finish.				
8 Albarino, Pazos de Lusco, Spain	4.90	6.90	9.80	29.00
Bright pale yellow in colour. Powerful nose with aromas of fresh herbs, tropical fruits and floral tones.				
9 Petit Chablis, Vibrant La Chablisienne, Burgundy.	5.50	7.80	11.00	33.00
Fresh, lively citrus dominated nose with a touch of pineapple fruit.				
10 Pinot Grigio, Castello Banfi San Angelo, Italy	5.70	8.30	11.40	34.50
Fresh bouquet with notes of pear, peach, anise and honey. The palate is fruity and crisp, very refreshing.				
11 Pouilly – Fume, Chateau de Tracy, Loire, France				54.00
A classic Pouilly Fume nose of lemon citrus and grapefruit, with hints of freshly cut grass and herb. Aromatic and elegant.				

SPARKLING

20 Prosecco, DOC Brut Terre di Sant'Alberto	4.10	25.00
21 Prosecco, DOC, Brut Terre di Sant'Alberto Rose	4.10	25.00
22 Taittinger Brut Reserve Champagne NV	10.50	63.00
23 Taittinger Brut Prestige Rosé Champagne NV	75.00	
24 Nyetimber Classic Cuvee Sparkling NV	44.00	

30 Carignan/ Merlot, La Bastille, France	2.80	4.00	5.60	17.00
Forward, red cherry and plum fruit on the nose Enhanced with soft black fruit and a touch of raisin.				
31 Cielo Primitivo, Puglia, Italy	3.00	4.30	6.00	18.00
Ripe plums, cherry jam and tobacco fill the glass followed by deft hints of cocoa, vanilla and coffee.				
32 Origen Reserva Carmenere, Chile	3.40	4.90	6.80	20.50
Classic nose of autumn hedgerow and bramble fruits, with impressive purity of blackberry underpinned by mocha and black pepper spice.				
33 Minervois, Via Nostrum, Foncalieu, Spain	4.10	5.90	8.00	25.00
Intense aromas of red and black fruits fused with liquorice and black pepper spice.				
34 Crianza Rioja, Cune Vina Real Spain	4.40	6.30	8.80	26.50
Lovely complexity and smooth tannins along with enticing bramble and sweet spice aromas.				
35 Los Olivos, Malbec, Zuccardi, Argentina.	4.40	6.30	8.80	26.50
Elegant plum, blackberry and white pepper notes, with a long fruity finish..				
36 Castello Banfi, Col di Sasso, Tuscany	4.40	6.30	8.80	26.50
Black cherries and spice with soft tannins, delivering persistent black-fruit flavours and subtle hints of smoke.				
37 Shiraz/ Grenache, Hancock and Hancock, Australia	4.80	6.90	9.60	29.00
Intense purple fruit and peppery spice from the shiraz while the Grenache brings a fragrant floral note.				
38 Chateau Musar, Musar Jeune Lebanon	5.00	7.10	10.00	30.00
Lovely, vibrant red and blackcurrant fruits with added raspberries and cherries				
39 Pinot Noir, Crusher Winery California	5.50	7.90	11.00	33.00
Smouldering away with inviting aromas of wild cherry, raspberry and cedar that combine with flavours of cherry and cranberry.				
40 Verso Rosso Salento Puglia				37.00
Juicy, full-flavoured wine is a blend of Negroamaro, Primitivo and Malvasia Nera. It's rich, dark fruit makes it very easy to drink and there is a broad appeal here, with a delicious velvety texture and soft finish.				
41 Fleurie, Domaine De La Madriera				48.00
Located in the heart of the region, Fleurie is often regarded as the 'Queen of Beaujolais'. The vineyards are planted at a higher altitude on steep slopes and as a result, the wines are lighter in style and deemed more feminine with their aromas of rose, iris and violet.				
42 La Fugue de Nenin, Pomerol, France				60.00
Lovely rich and developed aromas of black cherries with a touch of cedar. Mature red and black fruit characters.				

ROSÉ & DESSERT

50 Zinfandel, Compass Point California.	3.00	4.30	6.00	18.00
Lively and refreshing flavours of ripe strawberry and juicy watermelon combine with a delicate sweetness and crisp acidity.				
51 Figuiere Mediterranee Rose, France	4.40	6.40	8.80	26.50
Classic style full of bright red fruit and delicate Spice and a clean, fresh acidity.				
52 Whispering Angel, Chateau d'Esclans, Rose				45.00
An elegant and beautiful wine with lots of juicy red fruit nestled cosily amongst some beautiful spice and dried wild herbs.				
53 Chateau Petit Vedrine, Sauternes	8.00			48.00
Rich honeyed blend is laden with citrus and quince.				





To Start

Ham Hock Terrine
Picalilli & sourdough **£7.95**

Marinated Artichoke
crispy tofu & sun-dried tomato **£7.95**

Smoked Duck
Asian slaw salad & Yakitori Sauce **£7.95** (GF)

Salmon Gravlax
with dill aioli and croutons **£7.95**

Leek & potato Soup
With a warm mini loaf & butter **£5.95** (v*gf)

Grills

Beer Battered Haddock
Chips, mushy peas & tartar sauce
£15.95 (*gf)

Beef or Vegetable Lasagne
Home-baked garlic baguette & salad
£14.95

Forrester's Burger
Chuck, short rib & brisket, topped with
bacon and Yorkshire cask cheese in a
Nashville bun with skinny fries,
coleslaw & relish **£14.95**

Bangkok Bad Boy Burger
Spicy oriental vegan burger with chili &
lemongrass, in a brioche-style bun with
hummus and a side of fries **£13.95** (vn)

Roasts

Roast Sirloin of Beef **£16.95**

Roast Shoulder of Pork **£14.95**

Roast Chicken Breast **£13.95**

Lamb Shank **£18.95**

Trio of Beef, Pork & Chicken **£16.95**

Chickpea & Carrot Roast **£12.95** (vn)

All served with roast potatoes & root veg,
seasonal greens, braised red cabbage,
creamed leeks, mashed Swede, Yorkshire
pudding & gravy

Specials

Venison Cottage Pie
topped with mashed potatoes served with seasonal Vegetables **£15.95**

Roasted Pheasant
stuffed with dates and wrapped in parma ham. Served with all of the
Sunday roast trimmings **£16.95**

Salmon Fillet
Udon noodles, teriyaki stir fry vegetables & Pak choi **£18.95**

Parking: Please note the carpark is owned and maintained by Kilburn Parish council who ask for a donation towards its upkeep. If you would like to add a donation to your bill please ask and we will pass it on.

Allergens & Special Requests: Please alert us to any allergies or preferences.

(GF) gluten Free. (V): Vegetarian (VN): Vegan. (*) can be adapted.