



CIDER

MULLED CIDER 2.75
MULLED SPICES, CINNAMON, CLOVES
 4% | SHEPPY'S | SOMERSET

SPARKLING CIDERS

	1/2	PINT	GROWLER
W HUNTS ANDSOME BAY 4.8% DEVON	2.25	4.50	14.00
W SANDFORD ORCHARDS DEVON RED 4.5% DEVON	2.25	4.50	14.00
M HAWKES SOUL TRADER 5.4% LONDON	2.50	5.00	14.00
F CRAFTY NECTAR #8 4% SOMERSET	3.00	6.00	14.00
K IFORD PETO PRESS 5% WILTSHIRE	2.40	4.80	14.00
F CORNISH ORCHARDS BLUSH 4% CORNWALL	2.50	5.00	14.00
W SHEPPYS 200 5% SOMERSET	2.25	4.50	14.00
W TAUNTON CIDER CO. DRY 4% CORNWALL	2.50	5.00	14.00
P RAMBORN PERRY 5.8% LUXEMBOURG	4.30		

M THE STABLE RAPSCALLION 6.5% DEVON	2.50	5.00	14.00
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STILL CIDERS

	1/2	PINT	GROWLER
F BUMBLEBEE GRIBBLE 4.8% SOMERSET	2.50	5.00	14.00
P FARMER JIMS COPPER TOP 7.4% DEVON	2.25	4.50	14.00
W COTSWOLD CIDER CO. YELLOW HAMMER 6% GLOUCESTERSHIRE	2.40	4.80	14.00
F BRIDGE FARM GINGER & CHILLI 6.5% SOMERSET	2.50	5.00	14.00
W DUNKERTONS CRAFT ORGANIC 5% GLOUCESTERSHIRE	2.75	5.50	14.00
W HUNTS HAZY DAISY 4.5% DEVON	2.25	4.50	14.00
P GWYNT Y DDRAIG TWO TREES PERRY 6.5% WALES	2.75	5.50	14.00

BOTTLES, CANS & INTERNATIONAL CIDERS

	330ML	500ML
F HAWKES DEAD & BERRIED 4% LONDON	4.00	
W DUNKERTONS CRAFT 5% GLOUCESTERSHIRE	4.70	
M CRAFTY NECTAR #7 5.1% SOMERSET	4.10	
F GARDEN CIDER ELDERFLOWER 4% SURREY		4.80
F GARDEN CIDER BLUEBERRY 4% SURREY		4.80
F GARDEN CIDER RASPBERRY & RHUBARB 4% SURREY		4.80
F GARDEN CIDER PLUM & GINGER 4% SURREY		4.80
P CORNISH ORCHARDS PEAR 5% CORNWALL		4.50
W PULPT LEVEL 5.4% SOMERSET		4.10
M AVALON SIDRA EXTRA 5.5% SPAIN	3.80	
M SXOLLIE GOLDEN DELICIOUS 4.5% SOUTH AFRICA	4.10	
M SXOLLIE GOLDEN SMITH 4.5% SOUTH AFRICA	4.10	
M SXOLLIE PINK APPLE 4.5% SOUTH AFRICA	4.10	
F COTSWOLD SWEET CHEEKS 4% CORNWALL	4.10	

LOW ALCOHOL

K SHEPPYS LOW ALCOHOL 0.5% SOMERSET		500ML	4.30
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FINE CIDER

K WORLEYS SPECIAL RESERVE 5.4% SOMERSET		750ML	11.00
K PILTON MAX LUX 6% SOMERSET			14.00
K GOSPEL GREEN CYDER 2016 BRUT 8.4% HAMPSHIRE			20.00

W **West Country** style cider uses traditional cider apple varieties, which are high in tannins giving bitterness and astringency to the cider. Proper Cider you might say.

M **Modern** style cider uses more eating and cooking apple varieties, which give more acidity, producing a fresh, crisp and light cider.

P **Perry/Pear** style cider. Perry cider will use traditional cider pear varieties whereas pear cider uses more eating pears, extracting and fermenting the pear juice just as with apples.

F **Flavoured** style cider. Is where there is the addition of either fruit, spice, herb or hop to the Apple Cider base, taking tradition in a whole different direction.

K **Keeved and Fine style** - special methods for making special ciders. Whether Keeved, Bottle conditioned, Champagnois method or vintage they all add class to the humble apple.

← SERVED IN A 21PT SCHOONER