

**Draught Lager & Cider**

Carling 4% - £4.0  
 Cornish Orchards 4.5% - £4.20  
 Wild River PPA 4.5% - £4.50  
 Veltins Pilsner 4.8% - £4.80

**Real Ale & Cider**

London Pride 4.1% - £3.80  
 Real Cider - £4.10  
 3 Guest Ales - £3.80

**Bottles & Cans**

Guinness Surger 520ml - £4.80  
 Estrella 330ml - £4.00  
 Curious brew 330ml - £3.80  
 Birra Moretti 330ml - £3.50  
 Bitburger Drive 330ml - £3.10  
 Ginger beer 4% 500ml - £5.00

**Bottled Ciders**

Mango 4% 500ml - £5.00  
 Strawberry 4% 500ml - £5.00  
 Lemon & Lime 4% 500ml - £5.00  
 Apples & Pear 5.2% - £5.00  
 Pear & Raspberry 4% - £5.00

**Vodka (25ml)**

House Vodka - £2.60  
 Chase - £3.80  
 Crystal head - £4.00

**Gin (25ml)**

House Gin - £2.60  
 Martin Millers - £3.00  
 Edgerton's Pink - £3.00  
 Whitley Neill - £3.20  
 Hendricks - £3.50  
 Portobello - £3.50  
 Ungava - £3.50  
 Bulldog - £3.50  
 Half Hitch - £3.75  
 Sipsmith - £4.00  
 Chase Williams - £4.00  
 Silent Pool - £4.00  
 Silent Pool Strawberry - £4.00  
 Bathtub - £4.00  
 Poetic License - Picnic - £4.20  
 Queen Victoria's Rhubarb - £4.20  
 Cream Gin - £5.00  
 Copperhead - £5.50

**Fever-Tree Tonic**

Indian - £2.00  
 Slim - £2.00  
 Mediterranean - £2.00  
 Elderflower - £2.00  
 Lemon - £2.00  
 Ginger Ale - £2.00

**Whisky (25ml)**

House Whisky - £2.60  
 Jack Daniels - £2.80  
 Jameson's - £2.80  
 Southern Comfort - £2.80  
 Talisker 10-year aged - £4.00  
 Glenlivet 12-year aged - £4.00  
 Glenmorangie 10-year - £4.50  
 Glenmorangie 18-year - £7.50  
 Glenmorangie Signet - £9.00

**Rum (25ml)**

House Rum - £2.60  
 Malibu - £2.60  
 Captain Morgan's dark - £2.80  
 The Kraken spiced - £3.00

**Brandy (25ml)**

Courvoisier - £3.00  
 Courvoisier Exclusif - £4.00  
 Hennessy fine de Cognac - £6.50  
 Hennessy XO - £8.50

**Other Spirits (25ml)**

Archers - £2.60  
 Bailey's 50ml - £3.00  
 Rum Chata 50ml - £3.00  
 Disaronno - £3.00  
 Jägermeister - £3.00  
 Liquor 43 - £3.00  
 London Cup 50ml - £3.00  
 Pimms Winter No.3 50ml - £3.00  
 Tia Maria 50ml - £3.00  
 Tequila - £3.00

**Fentimans Soft Drinks**

Wild Elderflower - £2.75  
 Ginger beer - 2.75  
 Victorian lemonade - £2.75  
 Rose lemonade - £2.75  
 Curiosity cola - £2.75  
 Mandarin & orange - £ 2.75

**Frobisher Soft Drinks**

Orange & passionfruit - £3.00  
 Apple & mango - £3.00  
 Tomato juice - £3.00

**Other Soft Drinks**

Redbull - £2.50  
 Coke 200ml bottle - £2.00  
 Diet coke 200ml bottle - £2.00

**Bottle Green Soft Drinks**

Ginger & Lemongrass £1.50  
 Pomegranate & Elderflower £1.50  
 Elderflower £1.50  
 Cox's apple Presse - £2.80

**Fruit Juice**

Pressed Apple juice ½ pint - £1.75  
 Pressed Pineapple juice ½ pint - £1.75  
 Cranberry ½ pint - £1.50  
 Orange juice ½ pint - £1.50

**Mineral Water**

Belu water still small - £2.00  
 Belu water sparkling small - £2.00  
 Belu sparkling water large - £3.50  
 Belu Still water large - £3.50

**Draught Soft Drinks**

Coke 16oz - £2.20  
 Diet coke 16oz - £2.20  
 Lemonade 16oz - £2.20  
 Orange & Lemonade pint - £2.80

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# THE JOLLY COOPERS FREEHOUSE

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## Wine & Drinks List



## White Wine

VIURA BLANCO, PLENO, HOUSE WHITE (2), *Spain*

Pairs well with: Pasta, lean Fish & Poultry

Viura, known as Macabeo in other parts of Spain, delicate flavours of white flowers with ripe fruit, a crisp acidity & a long integrated finish.

**Small £2.80, Medium £3.90, Large £5.50, Bottle £16.00**

CHARDONNAY, RESERVE ST. MARC (2), *France*

Pairs well with: Pasta, Poultry, lean Fish & Vegetarian

Balanced stone fruit with a hint of spice leading into a supple body.

**Small £3.40, Medium £4.80, Large £6.70, Bottle £19.50**

PINOT GRIGIO, SAN GIORGIO (2), *Italy*

Pairs well with: Shellfish, Vegetarian & Poultry

A clean, crisp and particularly flavoursome Pinot Grigio from Venezia. Fuller in style than many & made by the famous Pasqua winery.

**Small £3.40, Medium £4.80, Large £6.70, Bottle £19.50**

PICPOUL DE PINET (2), *France*

Pairs well with: Beef, Pasta & Veal

Enticing on the nose, fruity and concentrated on the palate, stunning flavour with an elegant aftertaste.

**Small £3.90, Medium £5.40, Large £7.60, Bottle £21.00**

FLINT DRY, CHAPEL DOWN (2), *England*

Pairs well with: Lean Fish, Poultry & Vegetarian

This wine is characterised by crisp aromas of ripe apple, grass & citrus zest. On the palate it is fresh & floral, a great alternative to aromatic white wines, such as Sauvignon Blanc or Pinot Grigio

**Small £4.20, Medium £6.00, Large £8.20, Bottle £24.50**

GAVI, ANTARIO (1), *Italy*

Pairs well with: Pasta, Shellfish, lean Fish & Cured Meats

From the Cortese grape grown in Piedmonte in the north of Italy, with an attractive straw colour, this white is dry with a fruit drive

**Small £4.20, Medium £6.00, Large £8.20, Bottle £24.50**

SAUVIGNON BLANC, THREE STONES (2), *Marlborough, New Zealand*

Pairs well with: Shellfish, Cheese & Vegetarian

Ripe gooseberry & clean citrus fruit with a medium body, good intensity of flavour & refreshing acidity.

**Small £4.60, Medium £6.40, Large £9.00, Bottle £26.50**

SANCERRE, BOISJOLI (2), *France*

Pairs well with: Veal, Venison & Poultry

Fantastic vitality with glorious harmony of white flowers & flinty minerality.

**Bottle £30.00**

SAUVIGNON BLANC, CLOUDY BAY (1), *Marlborough, New Zealand*

Pairs well with: Shellfish, Vegetarian & Cheese

The leader in Marlborough Sauvignon which all others aspire to. Crisp, dry & delicious

**Bottle £35.00**

## Rose Wine

770 MILES ZINFANDELE BLUSH (4), *California, USA*

Pairs well with: Beef, Lamb & Poultry

The Zinfandel Blush shows a subtle pink with an aromatic nose, a touch of sweetness & a rounded fresh & fruity palate with clean acidity & a pleasant finish

**Small £3.40, Medium £4.80, Large £6.70, Bottle £19.50**

PROVENCE ROSE, QUINSON (2), *France*

Pairs well with: Pork, Shellfish, Vegetarian & Poultry

Traditional Provence Rosé with distinctive fruit character and floral notes backed by a crisp acidity & long clean finish.

**Small £4.10, Medium £5.80, Large £8.10, Bottle £24.00**

## Dessert Wine

CHATEAU BELINGARD, MONBAZZILLAC (7), *France*

Botrytis spreads through the vineyards of Monbazillac aiding sugar accumulation in the grapes leading to concentrated wines with apricot & honeyed flavours matched to a clean acidity & long finish.

**125ml £7.00, ½ Bottle £20.00**

## Red Wine

TEMPRANILLO, PLENO, HOUSE RED (B), *Spain*

Pairs well with: Beef, Pasta, Veal & Poultry

Expressing ripe fruit character with a medium body & a long finish.

**Small £2.80, Medium £3.90, Large £5.50, Bottle £16.00**

MERLOT, RESERVE ST. MARC (B), *France*

Pairs well with: Beef, Veal, Venison & Poultry

Plum fruit with a soft mouth feel, good intensity & a clean finish

**Small £3.40, Medium £4.80, Large £6.70, Bottle £19.50**

PINOT NOIR, ROTHCHILD (B), *France*

Pairs well with: Veal, Pork, Venison, rich Fish & Poultry

Cherry-red in colour with a fine, delicate nose showing berry fruit & violet. The palate is classic Pinot Noir - silky, rounded & elegant.

**Small £3.50, Medium £4.90, Large £7.00, Bottle £20.00**

MALBEC, TRIVENTO TRIBU (D), *Argentina*

Pairs well with: Beef, Lamb & Poultry

With a deep red appearance merging into violet hues & a nose of red fruit & fresh herbs, the palate is dominated by red fruit with some plum notes, a clean acidity & a lengthy finish

**Small £3.50, Medium £4.90, Large £7.00, Bottle £20.00**

CABERNET SAUVIGNON, TEMPUS TWO SILVER SERIES (B), *Australia*

Pairs well with: Lamb, Beef & Poultry

A bright purple colour with good depth with aromas of blackberry & plum lead in to a generous palate with some spice & cinnamon & a persistent finish.

**Small £3.80, Medium £5.40, Large £7.40, Bottle £22.00**

PINOTAGE, FRANSCHHOEK CELLARS (B), *South Africa*

Pairs well with: Beef, Venison & Poultry

A slow fermentation helps coax depth of flavour & colour with maturation in both French & American barrels leading to a palate of ripe raspberries with roast coffee & spice.

**Small £4.00, Medium £5.50, Large £7.40, Bottle £22.50**

RIOJA, RIOJA VAGA (B), *Spain*

Pairs well with: Beef, Lamb, Venison & Poultry

Pure Tempranillo, this wine is well rounded & complex with 12 months ageing in American oak.

**Small £4.25, Medium £6.10, Large £8.35, Bottle £25.00**

RESERVE MALBEC, DON DAVID (D), *Argentina*

Pairs well with: Beef, Lamb & Poultry

A deep red appearance merging into violet hues & a nose of red fruit & fresh herbs, the palate is dominated by red fruit with some plum notes, a clean acidity & a lengthy finish.

**Bottle £29.50**

CROZES HERMITAGE, ANDEOL SALAVERT (D), *France*

Pairs well with: Beef, Lamb, Venison & Poultry

A deep red appearance merging into violet hues & a nose of red fruit & fresh herbs, the palate is dominated by red fruit with some plum notes, a clean acidity & a lengthy finish.

**Bottle £32.00**

## Champagne & Sparkling

PROSECCO, CASA VINICOLA BOTTER (2), *Italy*

Pairs well with: Cheese, Shellfish & lean Fish

A hint of sweetness, this fizz has a pleasant mouthfeel with notes of lychee and peach.

**125ml £4.95, Bottle £23.90**

CHAPEL DOWN VINTAGE RESERVE, BRUT (2), *England*

Pairs well with: Shellfish, lean Fish & Poultry

Elegant aromas of citrus fruit, red apple and freshly baked bread alongside hints of hawthorn and lemongrass on the palate. Crisp and fresh with lively acidity and fine persistent bubbles.

**Bottle £30.00**

PERRIER JOUET CHAMPAGNE, GRAND BRUT (1), *France*

Pairs well with: Pork, rich Fish, Shellfish & Cheese

With pretty much an even spread of Chardonnay, Pinot Noir & Pinot Meunier, the wine, a pale shimmering gold is light & elegant with plenty of fruit flavours

**Bottle £49.00**

Our wines sold by the glass are available in; Small: 125ml, Medium: 175ml & Large: 250ml  
Our taste guide is provided to help you select an appropriate wine, it follows the scales proposed by the Wine & Spirit Trade Association. White, Rose & Sparkling wines are graded from 1 (Dry) through 5 (Medium) to 9 (Luscious). Red wines are graded from A (Light) to E (Full bodied).