

## Draught Lager

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

## Real Ales

London Pride 4.1% - £3.80  
Real Cider - £4.10  
3 Guest Ales available please ask for details - £3.80

## Bottled Lagers

Stella 330ml - £3.50  
Estrella 330ml - £4.00  
Curious brew 330ml - £3.80  
London Porter 500ml - £4.50  
Bitburger Drive 330ml - £3.10

## Bottled Ciders

Lilley's Mango 4% 500ml - £5.00  
Lilley's Strawberry 4% 500ml - £5.00  
Lilley's Sunset 6% 500ml - £5.00  
Crazy Goat Perry 6.8% 500ml £5.00  
Apple & blackberry 4% 500ml - £5.00  
Hollows Ginger beer 4% 500ml - £5.00

## Vodka (25ml)

Absolut Blue - £2.60  
Chase - £3.80  
Crystal head - £4.00  
Ciroc - £4.00

## Gin (25ml)

Gordon's - £2.60  
Martin Millers - £3.00  
Whitley Neill - £3.20  
Hendricks - £3.50  
Sipsmith - £4.00  
Surrey Hill's Silent Pool - £4.00

## Tonic

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

## Whisky (25ml)

Famous Grouse - £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)

Bacardi - £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  
Cointreau - £2.70  
Bailey's 50ml - £3.00  
Disaronno - £3.00  
Jägermeister - £3.00  
Liquor 43 - £3.00  
Pimms No.1 50ml - £3.00  
Pimms Winter No.3 50ml - £3.00  
Sambuca - £3.00  
Tia Maria 50ml - £3.00  
Tequila - £3.00

## Soft Drinks

Fentimans Wild Elderflower - £2.75  
Fentimans Ginger beer - 2.75  
Fentimans Victorian lemonade - £2.75  
Fentimans Rose lemonade - £2.75  
Fentimans Curiosity cola - £2.75  
Fentimans mandarin & orange - £ 2.75  
Bottle Green Cox's apple - £2.80  
Frobisher Tomato juice - £3.00  
Frobisher Orange & passionfruit - £3.00  
Frobisher Apple & mango - £3.00  
Eager Apple juice ½ pint - £1.75  
Eager Pineapple juice ½ pint - £1.75  
Monster - £2.00  
Coke 200ml bottle - £2.00  
Diet coke 200ml bottle - £2.00  
Belu water still 330ml - £2.00  
Belu water sparkling 330ml - £2.00  
Belu sparkling water 750ml - £3.50

## Draught Soft Drinks

Coke 16oz - £2.20  
Diet coke 16oz - £2.20  
Lemonade 16oz - £2.20  
Cranberry ½ pint - £1.50  
Orange juice ½ pint - £1.50  
Orange & Lemonade pint - £2.80



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# THE JOLLY COOPERS FREEHOUSE

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## Wine & drinks

## White Wine

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

Pairs well with: Seafood & Shellfish

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**

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

Pairs well with: Fish salad & risottos

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**

CHARDONNAY, MOUNTBRIDGE (2), *Australia*

Pairs well with: Chicken

A complex, fruit driven white wine with delicate floral aromas, characteristic peaches & tropical fruit flavours with a hint of oak.

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

GEWURTZTRAMINER/REISLING, MCGUIGANS (4), *Australia*

Pairs well with: Cheese boards

Plenty of fruit & aromatic concentration, tropical fruits with well-balanced sweetness, a clean acidity & a long integrated finish

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

PICPOUL DE PINET (3), *France*

Pairs well with: BBQ Chicken & Fish

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**

SAUVIGNON BLANC, THREE PEAKS (1), *South Africa*

Pairs well with: Green Salad

A bright colour, on the nose tropical fruit with some vanilla aromas leading onto a palate of pineapple & gooseberry with zesty fresh finish.

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

WHITE RIOJA, EL COTO MAYOR (2), *Spain*

Pairs well with: Chicken

From the Viura grape, pleasant acidity with good fruit concentration & a balanced finish.

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

SAUVIGNON, LES HAUTS DE BEL AIR, SICHEL (2), *Bordeaux*

Pairs well with: White cheese (halloumi & feta)

Pale yellow colour, with green tints & expressive mineral & citrus fruit notes. Crisp, elegant & very fruity on the palate.

**Small £4.00, Medium £5.70, Large £8.00, Bottle £23.00**

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

Pairs well with: Salad

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**

CHAPEL DOWN FLINT DRY (2), *England*

Pairs well with: Chicken & summer salads

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

**Bottle £26.50**

NAPA CHARDONNAY, SOUTH NAPA, (2), *California, USA*

Pairs well with: Indian style dishes & chicken

An array of aromas on the nose with melons, apples & spiced oak to cloves & coconuts. Bold stone fruit with an underlying layer of citrus

**Bottle £32.00**

## Rose Wine

PINK ORCHID ZINFANDEL ROSE (4), *USA*

Pairs well with: Strawberry desserts

Ripe strawberry & raspberry flavours with balanced sweetness

**Small £3.10, Medium £4.50, Large £6.50, Bottle £17.50**

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

Pairs well with: Seafood salad

Refreshingly light, with crisp flavours of ripe summer berry fruits & balanced acidity.

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

## Red Wine

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

Pairs well with: Red pepper dishes

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

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

MERLOT, LAS CONDES (B), *Chile*

Pairs well with: Chicken, casseroles & nut roasts

Ripe soft red fruit, a medium body with good intensity of plum & hedgerow fruit lead into a finish.

**Small £3.50, Medium £4.50, Large £6.50, Bottle £17.50**

MONTEPULCIANO, SAN GIORGIO (B), *Italy*

Pairs well with: Lamb

Montepulciano from the east coast of Italy in the Abruzzo region offering smoky red fruit with soft tannins & a long finish.

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

MALBEC, TRIVENTO TRIBU (D), *Argentina*

Pairs well with: Steaks

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**

SHIRAZ, MOUNTBRIDGE (D), *Australia*

Pairs well with: Pork

Great value Shiraz from South East Australia, great fruit concentration with white pepper undertones & a long integrated finish.

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

CHATEAU LES TONNELLES (B), *Bordeaux*

Pairs well with: Roast beef & lamb

Well balanced Bordeaux with a lovely texture, a fruit driven palate, married to a silky smooth mouth feel & a lengthy finish.

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

RIOJA CRIANZA, EL COTO MAYOR (B), *Spain*

Pairs well with: Casseroles

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

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

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

Pairs well with: Steaks & beef dishes

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.

**Bottle £29.50**

## Champagne & Sparkling

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

Pairs well with: White chocolate desserts & fish & chips

With 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: Fish & chips

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*

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**

PERRIER JOUET CHAMPAGNE, BLASON ROSE (2), *France*

Delicate pink with good structure & a long gentle finish.

**Bottle £69.00**

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).