

Palate Tickling

On Tap



Bath Ales, Bristol 4.1%

Well-balanced amber ale that sees the malty character from the Maris Otter barley really shine through. All British hops, including Goldings from Kent, add a subtle, aromatic spice.



Stonehenge Ales, Salisbury 4.3%

copper coloured best bitter, traditionally brewed. This session beer is medium bodied with plenty of flavour in the aftertaste and is very noticeably malty, fruity and hoppy.



Amstel 4.1%

Distinctive lager with a unique honey malt aroma. Amstel delivers a subtle citrus and herbal hop character with a clean bitter finish.



Birra Moretti 4.6%(VE)

The premium Italian lager's special blend of high quality hops creates a smooth, full bodied beer with wholemeal bread top notes which are cut by a delicate citrus note.



Independence 4.6%(GF, VE)

BBF's Gluten Free, Vegan American pale ale. Carefully selected American hops are added to give a really fresh aromatic boost, supported with malts to balance the tropical fruit aromas.

Rascal 4.5%(GF)

A full-bodied amber cider with a roguish complexity. Its blend of bitter apples balances bitterness with a refreshingly smooth sweetness.



New Tradition 5%(GF, VE)

Fresh pressed, fridge ready modern West Country cider. Still and cloudy, blending the sweetest eating and crisp bittersweet cider apples to create the perfect balance.



Milk Stout 4.5%(GF)

Packed full of history & body, this Bristol OG milk stout boasts a smooth chocolate sweetness balanced with notes of coffee & stone fruits. Dark & dreamy! Gluten Free.



Craft Beers and Ciders



Red Ram
English Lager
4.5%



Infinity
Helles/ Lager
4.6% (GF)



SouthvilleHop
West Coast IPA
6.5% (GF, VE)



Siren
Broken Dreams
Breakfast Stout
6.5%



Four Pure
Oatmeal Stout
5.1%



Toast
Pale Ale
4.1% (VE)



Firstchop
Jam
Mango IPA
4% (GF, VE)



Two Tribes
Dream
Pale Ale
4.4% (VE)



Lucky Saint 0.5%
No Alcohol Lager
(VE)



Clear Head 0.5%
Low Alcohol Mosaic Ale
(GF, VE)



Thatchers Zero 0.5%
Alcohol free cider
(GF, VE)



Orchards
Pear Cider
5% (GF, VE)



Sandford Orchards
Elderflower
4% (GF, VE)



ABC Cider
Apples, Berries
& Cherry
4% (GF, VE)



Rushwood
Dry Cider
5% (GF, VE)



If you are lucky enough to look under 25 you will be asked to prove that you are aged 18 or over when you order alcohol.
NB-Our house rules state that no person under the age of 18 may consume alcohol on these premises, even with food.



RUM

Bacardi
Captain Morgan
Havana Club
Koko Kanu, Coconut
Kraken Black Spiced
Sailor Jerry Spiced

LIQUERS

St. Germain, Elderflower
Cointreau, Orange
Chambord, Raspberry
Crème de Cassis, Blackcurrant
Fair Café, Coffee
Baileys, Irish Cream
Salizá, Amaretto
Sambuca, Anise
Grand Marnier, Orange
Teichenné, Peach
Southern Comfort
Drambuie
Limoncello

WHISKY

Bells, Scotch
Jack Daniels, Bourbon
Knob Creek, Bourbon
Jamesons, Irish
Glenmorangie 10yrs, Malt
Talisker 10yrs, Malt
Laphroaig 10yrs, Malt
Dalwhinnie 15yrs, Malt

VODKA

Grey Goose
Ramsbury
Smirnoff

BRANDY

Martell
Remy Martin
Janneau Armagnac

COCKTAILS

Pear & Rosemary Belini

Prosecco with pear syrup & fresh rosemary.

Pear Tree Garden

Bath Gin & elderflower liqueur mixed with apple juice and a dash of soda. served with cucumber ribbons, lime & fresh mint.

English Garden (Mocktail)

Elderflower, apple juice and soda with cucumber ribbons, lime & fresh mint.

Reverend Hubert Summer Cup

Served with lemonade & Soda garnished with mixed berries, orange & fresh mint.

Reverend Hubert Cotswold Spritz

Prosecco, Reverend Hubert Summer Cup & a splash of Soda, served over ice with an orange wedge.

WINTER COCKTAILS

The Reverend's Negroni

Reverend Hubert Winter Gin Liqueur, Sweet Vermouth, and Campari. Shaken and served over ice and garnished with a slice of orange.

Reverend's Champagne Cocktail

Prosecco and Reverend Hubert Winter Gin Liqueur. Served over a sugar cube infused with bitters, and garnished with a Maraschino cherry.

REVEREND HUBERT

Award-winning Winter Gin Liqueur

distinctive, original, balanced, & smooth. Bursting with aromatic notes of dried fruit, winter spices from Sri Lanka and the freshest orange & lemon zest from the Amalfi coast.



PEAR TREE GARDEN GIN

In Partnership with Scout & Sage Micro Distillery

Our own exclusive gin, made with pears and botanicals picked from our very own garden! Created with pears, quince, rosemary & lavender picked straight from the garden.

Soft notes of pear, apples, fresh lemon and warming spices.

We suggest pairing it with Fever Tree indian tonic, and garnishing with lemon and a sprig of rosemary.

