



















Ciders

	G Watkins. Hereford. Black Dog 4% Romancing back to cider and black, this cider is made with apples and blackcurrants
	G Watkins. Hereford. Red Diesel 4% Named after fuel used to drive tractors on farms. A blend of apples and strawberries
	G. Watkins. Hereford. Yarlington Mill. 6% Single variety that would make an excellent substitute for dessert wine. CAMRA award winner
	Newton Court. Leominster. Gasping Goose, 5.8% Made with a blend of organic varieties giving a well-balanced golden medium bodied cider
	Newton Court. Leominster. Farmhouse Scrumpy. 7.4% Traditional strong dry farmhouse cider, stored in oak barrels. Not tapped until you've heard the cuckoo
	Newton Court. Leominster. First Press. 4.8% Made with eating apple varieties cox and russet to create a lighter, fruitier cider
	Newton Court. Leominster. Harry Masters. 6.2% A still fruity, punchy cider with a welcome astringency. The fruit itself is a popular mid-season bittersweet cider apple named after the Somerset gentleman who discovered it and for it's classic, conical 'Jersey' shape
	Newton Court. Leominster. Tinker Tom. 8.2% A rich, full bodied, strong dry cider made with classic bittersweet apples with orchard flavours that linger. A cider for those who enjoy depth. Tom's favourite tippie!
	Old Monty. Garthmyl. High and Dry. 5.3% Blend of varieties crafted in Mid Wales since 2006 to give you a dry finish.
	Old Monty. Garthmyl. Oakey Cokey. 6.3% Matured in oak barrels to create a rich yet subtly oaked flavour

	Old Monty. Garthmyl. Sweet Anita. 5% A cider made with hand picked apples to give you a full bodied sweet refreshing finish.
	Ralf's Cider. Old Badland. Medium 6% A blend of 100% apple juice with no added yeast.
	Ralf's cider. Old Badland. Dry 5% Made with apples pressed through hair on a Victorian oak beam screw press

Perries

	Ralf's Perry. Old Badland. 6% Hand crafted using vintage hydraulic presses and natural means on the farm
	G Watkins. Hereford. 6% Milled and pressed then laid down in oak vats and only racked off when ready in spring
	Broad oak. Somerset. 7.5% Sweet but incredibly refreshing with a glorious fresh tasting pear flavour and wonderful aroma
	Barbourne. Worcester. Painted Lady 5% Medium sweet to taste with some citrus notes
	Mr Whitehead's. Hampshire. Midnight Special 5% Hazy straw coloured medium sweet blend of dessert and perry pears delivers a full bodied flavour

Ciders and perries are normally described as sweet, medium or dry but can be further categorised as being medium sweet or medium dry. This is largely a description in that one person's medium cider could be described as another person's sweet cider!



Ciders do not normally contain gluten, but may contain other allergens based on fruit or spices or sulphates, used as a permitted preservative, etc. Please ask at the cider bar if in doubt.