



# CIDER

**MULLED CIDER** 2.75

MULLED SPICES, CINNAMON, CLOVES ORNISH ORCHARDS

4% | SHEPPY'S | SOMERSET

## SPARKLING CIDERS

	1/2	PINT	GROWLER
<b>F</b> CORNISH ORCHARDS   BLUSH   4%   CORNWALL	2.50	5.00	14.00
<b>W</b> HUNTS   MISTY MAID   4.8%   DEVON	2.25	4.50	14.00
<b>M</b> SXOLLIE   GOLDEN DELICIOUS   4.5%   SOUTH AFRICA	2.50	5.00	14.00
<b>W</b> CORNISH ORCHARDS   GOLD   4.5%   CORNWALL	2.25	4.50	14.00
<b>W</b> SHEPPY'S   200   5%   SOMERSET	2.50	5.00	14.00
<b>W</b> SANDFORD ORCHARDS   DEVON RED   4.5%   DEVON	2.25	4.50	14.00
<b>K</b> PILTON   MURMURATION   5%   SOMERSET	4.10		
<b>P</b> RAMBORN   PERRY   5.8%   LUXEMBOURG	4.30		

← SERVED IN A 2L PT SCHOONER

<b>M</b> THE STABLE   RAPSCALLION   6.5%   DEVON	2.50	5.00	14.00
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## STILL CIDERS

	1/2	PINT	GROWLER
<b>W</b> COCKEYED   MAD JACK   5%   DEVON	2.40	4.80	14.00
<b>W</b> COTSWOLD CIDER CO.   FREAK SHOW   4.5%   GLOUCESTERSHIRE	2.40	4.80	14.00
<b>W</b> COTSWOLD CIDER CO.   YELLOW HAMMER   6%   GLOUCESTERSHIRE	2.40	4.80	14.00
<b>F</b> DUDDAS TUN   APRICOT   4%   KENT	2.90	5.80	14.00
<b>P</b> HECKS   BLAKENEY RED PERRY   6%   SOMERSET	2.70	5.40	14.00

## BOTTLES, CANS & INTERNATIONAL CIDERS

	330ML	500ML
<b>M</b> SXOLLIE   PINK LADY   4.5%   SOUTH AFRICA	4.10	
<b>M</b> SXOLLIE   GRANNY SMITH   4.5%   SOUTH AFRICA	4.10	
<b>F</b> GARDEN CIDER   ELDERFLOWER   4%   SURREY		4.80
<b>F</b> GARDEN CIDER   PLUM & GINGER   4%   SURREY		4.80
<b>F</b> GARDEN CIDER   BLUEBERRY   4%   SURREY		4.80
<b>F</b> GARDEN CIDER   RASPBERRY & RHUBARB   4%   SURREY		4.80
<b>F</b> HAWKES   DEAD & BERRIED   4%   LONDON	4.00	

## LOW ALCOHOL

<b>K</b> SHEPPYS   LOW ALCOHOL   0.5%   SOMERSET		500ML	4.30
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## FINE CIDER

<b>K</b> GOSPEL GREEN CYDER   GOSPEL GREEN   8.2%   HAMPSHIRE		750ML	20.00
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**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.