

CHRISTMAS IN THE SNUG

It's the most wonderful time of the year.
We're sprinkling our Snug with some festive cheer and seasonal ingredients!

Situated in our Private Dining Room of the Barn, The Snug seats 12 - 30 covers.

The food is delivered to the middle of the table banqueting style, available Monday - Saturday.

On Sundays we offer our Roast menu where you can book from 12-30 people.

Expect festive twists on our sunday roast too!

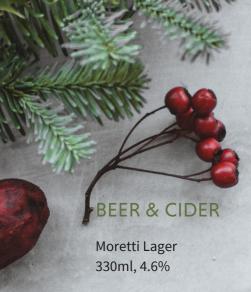












BAR MENU

Moretti Lager 330ml, 4.6%	4.00
Inches Cider 500ml, 4.6%	5.00
Peroni 0.0%	3.50

SOFTDRINKS

Coke or diet coke 2.85
Cawston press rhubarb 2.85
Cawston press apple & ginger 2.85
Elderflower presse 4.00
Fentiman's ginger beer 4.00
Mineral water 2

SPIRITS & MIXERS - £5.50/9.50

VINE

330ml, 0.0%

White

Arbos, Pinot Grigio, Italy - 6.50/9/25

Les Hexagonales, Sauvignon Blanc, France - 7.50/10/27.50

Three Choirs, 'The Winchcombe Down', Gloucestershire, England - 30

Rose

Pinot Grigio Blush Rose, Italy - 6.50/8.50/23

Montrose Rose, France - 7.50/10/27.50

Red

Goleta, Merlot, Chile - 6/8/20

Valcheta, Malbec, Argentina - 6.50/9/25

Six Poets, Cabernet Sauvignon, California, USA - 30

Sparkling

Adalina Spumante Prosecco - 6.5/32

Mixers
Coke / Dt Coke / Tonic /
Lemonade / Ginger Beer /
Orange / Apple

Spirits - £5.50 / 9.50

Woods Organic Vodka

Dead Man's Finger Spiced Rum

Cotswolds Whiskey

Bath Gin

If you require something bespoke, a champagne reception or specific cocktails, please do not hesitate to ask, we will try and source for you to make your party complete.