



# CIDER

**MULLED CIDER** 2.75  
**MULLED SPICES, CINNAMON, CLOVES**  
 4% | SHEPPY'S | SOMERSET

## SPARKLING CIDERS

	1/2	PINT	GROWLER
W CORNISH ORCHARDS   GOLD   5%   CORNWALL	2.25	4.50	14.00
W SHEPPYS   200   5%   SOMERSET	2.25	4.50	14.00
W SANDFORD ORCHARDS   DEVON RED   5%   DEVON	2.25	4.50	14.00
F RAMBORN   PERRY   5.8%   LUXEMBOURG	4.30		
W PILTON   MURMURATION   5%   SOMERSET	4.10		
M THE STABLE   RAPSCALLION   6.5%   DEVON	2.50	5.00	14.00

← 13PT SCHOONER

## STILL CIDERS

	1/2	PINT	GROWLER
W PURBECK   DANDY DAB   5%   DORSET	2.25	4.50	14.00
W GWEAL MELLIN   FARMHOUSE   7.3%   CORNWALL	2.50	5.00	14.00
W COCKEYED   MAD JACK   5%   DEVON	2.40	4.80	14.00
W GWYNT Y DDRAIG   BLACK DRAGON   7.2%   WALES	2.75	5.50	14.00
W FARMER JIM   ROOTIN TOOTIN   4%   DEVON	2.10	4.20	14.00

## BOTTLES, CANS & INTERNATIONAL CIDERS

	330ML	500ML
M SXOLLIE   GRANNY SMITH   4.5%   SOUTH AFRICA	4.10	
M SXOLLIE   GOLDEN DELICIOUS   4.5%   SOUTH AFRICA	4.10	
M SXOLLIE   CRIPPS PINK   4.5%   SOUTH AFRICA		
P CORNISH ORCHARDS   PEAR   5%   CORNWALL		4.50
F GARDEN CIDER   RASPBERRY & RHUBARB   4%   CORNWALL		4.80
F GARDEN CIDER   ELDERFLOWER   4%   CORNWALL		4.80
F GARDEN CIDER   WILD STRAWBERRY   4%   SURREY		4.80
F GARDEN CIDER   BLUEBERRY   4%   SURREY		4.80

## LOW ALCOHOL

	500ML
K SHEPPYS   LOW ALCOHOL   0.5%   SOMERSET	4.30

## FINE CIDER

	750ML
K GOSPEL GREEN CYDER   GOSPEL GREEN   8.1%   HAMPSHIRE	20.00
K PILTON   PILTON KEEVED   5%   SOMERSET	14.00

**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.