The Eating Inn
STEAKHOUSE
SINCE 1980

Rose Wine

Pinot Grigio Blush, Pirovano *Veneto, Italy* **£20.00**
Light and fresh with subtle red fruit flavours, in an off dry extremely easy drinking style.
175ml £5.25 250ml £7.00

White Zinfandel, Eagle Creek *California* **£20.00**
An easy-drinking, soft, fruity wine with delightful aromas of strawberries and luscious and creamy summer fruit flavours on the palate. A medium to sweet wine.
175ml £5.25 250ml £7.00

Ma Terre, Roy Rene, Cotes du Provence *France* **£30.00**
This Gold medal winning pale dry rose offers refreshing red fruit flavours with hints of peach. A popular choice.

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Whitley Neill Flavoured Gin

£3.00 each

Whitley Neill Raspberry
(Paired with Fever Tree Mediterranean)
Garnished with Raspberries

Whitley Neil Strawberry & Black Pepper
(Paired with Fever Tree Elderflower)
Garnished with Strawberry

Whitley Neill Watermelon & Kiwi
(Paired with Fever Tree Indian)
Garnished with Lime

Whitley Neill Rhubarb & Ginger
(Paired with Fever Tree Ginger Ale)
Garnished with Lemon

Whitley Neill Aloe & Cucumber
(Paired with Fever Tree Elderflower)
Garnished with Cucumber

Whitley Neill Blackberry
(Paired with Fever Tree Elderflower)
Garnished with Blackberries

Whitley Neill Blood Orange
(Paired with Fever Tree Mediterranean)
Garnished with Orange

Whitley Neill Brazilian Lime
(Paired with Fever Tree Indian)
Garnished with Lime

Whitley Neill Gooseberry
(Paired with Fever Tree Mediterranean)
Garnished with Orange

Whitley Neill Lemon Grass & Ginger
(Paired with Fever Tree Ginger Ale)
Garnished with Lemon

Whitley Neill Parma Violet
(Paired with Fever Tree Elderflower)
Garnished with Strawberry

Whitley Neill Grapefruit
(Paired with Fever Tree Mediterranean)
Garnished with Strawberry

Whitley Neill Quince
(Paired with Fever Tree Mediterranean)
Garnished with Apple

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Soft Drinks

Coke (330ml)	£2.75
Diet Coke (330ml)	£2.75
Coke Zero (330ml)	£2.75
Fanta (330ml)	£2.75
Sprite (330ml)	£2.75
Appletiser	£2.75
J20 Orange & Passion Fruit	£2.75
J20 Apple & Mango	£2.75
Red Bull	£3.00
Cranberry	£2.50
100% Fresh Orange	£2.75
Fruit Shoot Blackcurrant	£1.75
Fruit Shoot Orange	£1.75
Stathmore Mineral Water	
Still Small	£2.00
Still Large	£3.50
Sparkling Water Small	£2.00
Sparkling Water Large	£3.50

Hot Drinks

Americano	£2.00
Americano Decaf	£2.00
Cappuccino	£2.50
Latte	£2.50
Mocha	£2.50
Espresso	£2.00
Hot Chocolate	£2.50
Pot of Tea	£2.00

Mixers

Fever Tree Tonics	
Indian	£2.25
Light	£2.25
Elderflower	£2.25
Mediterranean	£2.25
Lemon	£2.25
Aromatic	£2.25
Ginger Ale	£2.25
Soda Water	£1.75
Coke	£1.75
Diet Coke	£1.75
Lemonade	£1.75
Pineapple Juice	£1.75
Cranberry Juice	£1.75
Tomato Juice	£1.75

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White Wine

Sauvignon Blanc, Merry Mole *Moldova* **£20.00**
Aromas of gooseberry and guava precede a palate characterised by spice and fruit with elegant notes of honey.
175ml £5.25 250ml £7.00

Pinot Grigio, Pirovano *Veneto Italy* **£20.00**
Superior quality Pinot, soft and rounded bursting full of ripe pear and apple flavours in a very refreshing style.
175ml £5.25 250ml £7.00

Chardonnay, Wooloomooloo *S.E Australia* **£21.00**
Fresh tropical fruit flavours and luscious mouth feel deliver a deliciously rounded wine with a crisp and clean finish.
175ml £5.50 250ml £7.25

Chenin Blanc, Simonsig Estate *Stellenbosch, South Africa* **£23.00**
Aromas of golden delicious apples, pears and a light floral touch. The palate is brimming with honeyed tropical fruit salad flavours.

Sauvignon Blanc, "Giddy Goose" *Wairarapa New Zealand* **£28.00**
A dry crisp wine bursting with passionfruit, gooseberry, and lime flavours. Very Popular!

Albarino, Senorio de Osuna, D.O, Bodegas Larchago *Rias Biaxas, Spain* **£30.00**
Fresh, balanced, and persistent on the palate with peach, nectarine and a nutty, dry finish. Great with fish!

Sancerre, Domaine Rossignole *Loire, France* **£40.00**
This is a passionately made classic French Sauvignon, clean pure and dry with gooseberry, citrus and mineral notes.
Family owned by the Cherrier's since 1848.