

Malt Whisky Bar

A selection of our favourite Malts

Balvenie Doublewood 12yo	£3.70
Monkey Shoulder Triple Malt	£3.70
Glenfiddich 12yo	£3.45
Highland Park 12yo	£3.70
Glenlivet 12yo	£3.70
Dalwhinnie 15 yo	£3.70
Lagavulin 16 yo	£3.65
Bunnahabhain 12 yo	£3.70
Isle of Jura 10yo	£3.45
Tullamore Dew	£3.05

Gin Bar

We have a great selection of premium gins and Fever-Tree Tonics and our perfect serves all have fresh garnish
Please ask one of the team for your favourite or for our recommendations

JACOBS WELL

DRINKS MENU



White Wines

	175ml	250ml	bottle
Concha y Toro Sauvignon Blanc, Chile Citrus fresh fruit, with grassy undertones Food match: grilled, roasted or fried fish and chicken	£4.25	£6.50	£16.95
Landings Colombard Chardonnay, Australia Ripe fruit, with honey and buttery hints Food match: battered fish, halloumi burger or the fish pie	£4.25	£6.50	£16.95
Colli Vicentini Pinot Grigio, Italy Fruity and refreshing with melons and apples and spicy notes Food match: pasta carbonara or the antipasti sharing board	£4.25	£6.50	£16.95
Mirror Lake Sauvignon Blanc - Marlborough, New Zealand Zingy gooseberry, melon and passionfruit, a beautiful fruity wine Food match: goats cheese linguine, pan fried seabass or the cod loin	£4.65	£6.95	£18.95
Vega-Reina Verdejo, Spain Refreshing citrus and pear fruit, herb hints and a creamy finish Food Match: fish platter, Jacobs salad or Moroccan vegetable tagine			£18.95
Caparrone Pecorino, Colline Pescaresi, Abuzzo, Italy Stunning wine with fresh peach flavours and a lovely nutty undertone Food match: smoked haddock risotto or the antipasti sharing board			£23.00
Chablis William Fevre - Burgundy, France Burgundy at its very best! Crisp, clean, flinty and fabulous! Food match: oven baked Camembert, roasted salmon or pan fried seabass			£27.00

Rosé Wines

	175ml	250ml	bottle
Sugarbird Zinfandel, California Bursting with flavours of strawberries and cream - crisp and refreshing Food match: cod loin, fish platter or Gressingham duck breast	£4.25	£6.50	£16.95
La Delfina Pinot Grigio Rosé, Italy Summer fruit flavours and a touch of sweetness on the finish Food match: king prawn linguine, antipasti board or pasta carbonara	£4.25	£6.50	£16.95

Red Wines

	175ml	250ml	bottle
Concha y Toro Cabernet Sauvignon - Central Valley Full of black fruit flavours and aromas, hints of vanilla and spice Food match: lamb, beef or duck	£4.25	£6.50	£16.95
Solander Shiraz, Australia Blackberries, sumptuous blackcurrant flavours and soft warm spice Food match: chargrilled steak, sausages or the beef burger	£4.25	£6.50	£16.95
Running Duck Merlot, South Africa Organic, Fair For Life, vegan and vegetarian wine - plums, damsons and spice Food Match: Moroccan vegetable tagine, belly pork or gammon	£4.25	£6.50	£16.95
Vistamar Sepia Reserve Malbec, Maipo - Chile Bags of blueberry, blackberry and cherry with touches of vanilla and toffee Food Match: venison steak, Gressingham duck breast or chargrilled steak	£4.65	£6.95	£18.95
Rioja Paternina Banda Azul Crianza, Spain Mature berry fruit flavours, touches of vanilla oak and exotic spice Food match: roast chicken breast, Moroccan lamb tagine or venison steak	£4.85	£6.95	£19.95
U Passimientto Baglio Gibellina, Sicily - Italy Black and red berry flavours, full-bodied and smooth – think black fruit gums! Food Match: king prawn linguine, roast salmon or the antipasti board			£24.00
Legende de Lafite Medoc Bordeaux, Domaines Rothschild, France Dark berries, sweet spices and toasty notes - fabulous quality and value Food Match: steak, lamb or duck			£27.00

Sparkling & Champagne

		bottle
Lunetta Spumante Prosecco, Italy Full bodied sparkler with aromas and flavours of peach, pear and apple	single serve	£6.25
Lunetta Spumante Rosé, Italy Crisp sparkling rosé with, lasting bubbles and red berry flavours galore	single serve	£6.25
Romeo Prosecco DOC, Italy Rich scents and flavours of apple, lemon and grapefruit		£19.95
Juliet Rosé Spumante, Italy Sweet peach and blossom lead to a fruit filled flavour		£19.95
Laurent-Perrier La Cuvee, France Elegant and classic, with lovely honey aromas and toasty brioche notes		£47.00