



# CIDER

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

## SPARKLING CIDERS

	1/2	PINT	GROWLER
<b>W</b> CORNISH ORCHARDS   GOLD   5%   CORNWALL	2.25	4.50	14.00
<b>W</b> SANFORD ORCHARDS   FANNY'S BRAMBLE   4%   DEVON	2.50	5.00	14.00
<b>W</b> SANFORD ORCHARDS   DEVON RED   4.5%   DEVON	2.25	4.50	14.00
<b>W</b> HUNTS   MISTY MAID   4%   DEVON	2.25	4.50	14.00
<b>W</b> HUNTS   ANDSOME BAY   4.5%   DEVON	2.25	4.50	14.00
<b>P</b> RAMBORN   PERRY   5.8%   LUXEMBOURG	4.30		

← SERVED IN A 1/2 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> TRENCHMORE FARM   SILLY MOO   5%   WEST SUSSEX	2.60	5.20	14.00
<b>F</b> WEST MILTON   FLOWERY BOTTOM   4%   DORSET	2.75	5.50	14.00
<b>F</b> SHEPPY'S   BLACKBERRY AND ELDERFLOWER   5%   DEVON	2.90	5.80	14.00
<b>W</b> COTSWOLD CIDER CO.   SHE DEVIL   4%   KENT	2.40	4.80	14.00
<b>W</b> HALLETS   PX   6%   WALES	2.75	5.50	14.00

## BOTTLES, CANS & INTERNATIONAL CIDERS

	330ML	500ML
<b>M</b> SKOLLIE   GRANNY SMITH   4.5%   SOUTH AFRICA	4.10	
<b>M</b> SKOLLIE   GOLDEN DELICIOUS   4.5%   SOUTH AFRICA	4.10	
<b>W</b> WESTONS   CAPLE ROAD   5.2%   SOMERSET	3.50	
<b>W</b> CORNISH ORCHARDS   GOLD   4.5%   CORNWALL		4.50
<b>M</b> BIG NOSE & BEARDY   A BIT OF OMFF   6%   SUSSEX	3.50	

## LOW ALCOHOL

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

## FINE CIDER

<b>K</b> GOSPEL GREEN CYDER   GOSPEL GREEN   8.1%   HAMPSHIRE		750ML
		20.00

**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.