



drinks menu

order and pay



cocktails and spritz



Aperol Spritz 10.45
Aperol, Prosecco, soda



Sarti Spritz 10.45
Sarti Rosa, Prosecco and soda - a Sicilian blood orange, mango & passion fruit aperitif



Hugo Spritz 10.45
St. Germain Elderflower liqueur, Prosecco and soda



Champagne Mimosa 12.45
La Cuvée Laurent-Perrier, orange juice



Margarita 10.45
Olmecca Reposado Tequila, Cointreau, lime juice, sugar syrup



Espresso Martini 10.75
Absolut vodka, Kahlúa, espresso, sugar syrup



Pornstar Martini 10.95
Absolut Vanilia vodka, Passoã, passion fruit purée, lime, vanilla syrup, served with a shot of prosecco



Mojito 9.95
Havana Club 3yo rum, sugar, lime, soda, mint



Old Fashioned 10.75
Bulleit Bourbon, Angostura bitters, sugar



Bramble 10.45
Bombay Sapphire Gin, Chambord, lemon juice, sugar syrup



Bloody Mary 9.75
Absolut vodka, tomato juice, Worcestershire sauce, Tabasco, Sriracha



Piña Colada 9.45
Bacardi Coconut, pineapple juice, coconut purée, cream



Pimms and Lemonade 7.50 glass | 20.00 pitcher
Pimm's No.1, topped with lemonade with fresh mint leaves, cucumber, orange and strawberries



French 75 12.45
Bombay Sapphire gin, La Cuvée Laurent-Perrier, lemon juice, sugar syrup

perfect gins

Signature Gin & Tonic 7.75

Bombay Sapphire gin, perfectly paired with Fever-Tree Premium Light Indian Tonic



perfect gin pairings

A single measure of our favourite gins, perfectly paired with Fever-Tree mixers

Citrus & Herbaceous 7.25

Bombay Sapphire Citron Pressé & Fever-Tree Mediterranean Tonic. Strong citrus flavours from Mediterranean lemons

Fresh & Floral 8.25

Hendricks & Fever-Tree Elderflower Tonic. Delightfully infused with cucumber and rose petal

Zesty & Botanical 8.25

Malfy Rosa & Fever-Tree Mediterranean Tonic. Juicy fresh grapefruit with a rich long juniper finish

Sweet & Spicy 7.25

Whitley Neill Rhubarb & Fever-Tree Ginger Ale. Subtly tart with a twist of orange sweetness and herbaceous coriander



lo & no cocktails

Tanqueray Basil Smash 0.0% 9.45

Tanqueray 0%, lemon juice, sugar syrup, basil

Virgin Pornstar Martini 7.25

Vanilla syrup, passion fruit syrup, lime juice, passion fruit purée, aquafaba and a shot of Freixenet 0%

Cucumber Breeze 6.75

Pentire Adrift, lime juice, elderflower cordial, cucumber, mint, soda

Crodino 0.0% Spritz 7.25

Italian 0.0% Spritz with unique bittersweet flavour

house sodas 4.95 each

Apple & Elderflower House Soda

Apple juice and elderflower cordial topped with soda, over ice, with lime and mint

Lychee & Grapefruit House Soda

Lychee syrup, grapefruit juice, topped with soda, over ice, with grapefruit

Peach & Apricot House Soda

Peach & apricot syrup, agave syrup, topped with soda, over ice, with orange

red wine

	 175ml	 250ml	 BOTTLE
Barbera 150+1, Casali Del Barone <i>VE Italy</i> Youthful black cherry fruit, overlaid with vanilla oak; beautifully vibrant	7.75	10.50	28.50
Ponte Gio Rosso <i>VE Italy</i> Soft and approachable with red fruit flavours	6.75	9.25	25.50
Las Ondas Merlot Reserva <i>Chile</i> Reasonably full-bodied, rich in plum, blackberry and spice notes	8.50	11.50	31.50
Medievo Crianza Rioja <i>VE Spain</i> Intense, complex aromas of mature berry fruits and spices combine with mocha and dark chocolate	10.00	13.50	37.00
Montepulciano D'abruzzo Doc, Terrabuona <i>Italy</i> Youthful blueberry and dark fruits with supple tannins	8.25	11.25	30.50
Alta Vista Estate Premium Malbec <i>VE Argentina</i> Layers of blackberry, plum, cherry and violet with a rich body and hints of chocolate	10.75	14.75	40.50
Domaine De La Baume Syrah <i>France</i> Full-bodied and concentrated with generous plum and pepper spice flavours	9.25	12.75	34.50
Primitivo Di Manduria Vitti, Cantine San Marzano <i>Italy</i> An intense and complex full-bodied red, full of liquorice, tar and dark fruit			45.50
Châteauneuf-Du-Pape, Pasquier Desvignes <i>France</i> Full-flavoured and silky with luscious black and red fruits and savoury notes			50.50

rosé wine

	 175ml	 250ml	 BOTTLE
Ponte Pinot Grigio Rosato <i>Italy</i> Rose petal pink with delicate citrus and red berry fruits	8.50	11.75	32.00
Wildwood Zinfandel Rosé <i>USA</i> Fresh strawberry and soft red fruit with hints of candy	7.75	10.50	28.50



Diamarine Côtes De Provence Rosé *France* 10.50 14.25 39.00
 Pale with fresh redcurrant and citrus peel aromas and an elegant finish

Whispering Angel Côtes De Provence Rosé *France* 12.75 17.50 48.00
 Aromatic with a fine floral and fruity character of lavender, raspberry and cherry. Medium-bodied and delightfully fresh with a delicate spicy minerality


white wine

	 175ml	 250ml	 BOTTLE
Ponte Pinot Grigio Cheval Quincard <i>VE Italy</i> Light and neutral with a hint of green fruit	8.25	11.25	30.50
Marqués De Alfamén Blanco <i>VE Spain</i> Dry, fresh and light with melon and pineapple fruit	7.75	10.50	28.50
Ponte Gio Bianco <i>VE Italy</i> Clean, crisp and refreshing with apple and citrus flavours	6.75	9.25	25.50
Picpoul De Pinet Cuvée Thetis <i>VE France</i> Lemon, lime and grapefruit characters with a good balance of fruit and freshness	9.00	12.50	34.00
Ocarina Sauvignon Blanc <i>VE Chile</i> Gooseberry, lime and herbaceous flavours; well-balanced with a refreshing kick of acidity	8.50	11.50	31.50
Esk Valley Sauvignon Blanc <i>VE New Zealand</i> Ripe passionfruit and citrus flavours combined with notes of green fruits and fresh herbs. Rich and full-bodied with a crisp, dry finish providing freshness and length	10.75	14.75	40.00
Gavi, Terre Del Barolo <i>V Italy</i> Crisp and dry with mineral, grapefruit, citrus, almond and pear characters			43.00
Louis Jadot Pouilly-Fuissé <i>V France</i> Aromas of fresh apples and white flowers with elegant and rich flavours of toasted nuts and citrus			48.50
Aimery Chardonnay <i>VE France</i> Elegant stone fruits, apple and melon with fresh acidity	9.75	13.25	36.00
Laxas Albarino, Rías Baixas <i>VE Spain</i> Aromatic peach and mineral notes; a beautifully scented dry white wine that is refreshingly crisp			38.50




bubbles

	 125ml	 BOTTLE
Ponte Prosecco Extra Dry <i>VE Italy</i> Clean and crisp with lemon, green apple and pear flavours	8.50	36.50
Ponte Prosecco Rosé Brut <i>VE Italy</i> Delicate red berries, cherry and lively citrus notes	9.00	40.50
Chapel Down Brut NV <i>Great Britain</i> A delicate and fresh style of English sparkling wine. Bramley apple, lemon shortbread and light red berries on the nose are followed by subtle to toasty characters on the palate		50.00
La Cuvée Laurent-Perrier <i>VE France NV</i> Carefully crafted from the first, more gentle press. Fresh and easy on the palate, with a creamy mousse and notes of honeysuckle, ripe peach, citrus and a slight toasty note on the finish	13.00	75.00
Cuvée Rosé Laurent-Perrier <i>VE France NV</i> Fragrant with fresh strawberries, raspberries and wild cherries. The palate is fresh and crisp, opening up a melange of red fruit flavours that linger on the finish		99.00

non alcoholic bubbles

	 20cl
Freixenet 0.0% <i>VE Spain</i> Refreshing and fruity alcohol-free sparkling wine	10.00

pudding wine

	 50ml	 100ml	 BOTTLE
Sauternes Lafleur Mallet, Cheval Quincard <i>VE France</i> Rich and elegant with intense aromas of citrus, floral notes, peach and apricot jam	9.00	12.25	33.00

All wines sold by the glass are also available in a 125ml measure. Please inform our team of any allergies before placing your order, as ingredients can change, and menus do not list all ingredients. While all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. Ingredients are based on standard product formulations. Variations may occur. Calories/nutritional values stated are subject to change. ABVs are correct at time of print but are subject to change. All menu items are subject to availability. Prices are in pounds sterling and include VAT, at the current rate. Prices for products not stated on the menu are available at the bar. A discretionary 10% service charge will be added to your bill. 100% of this will be fairly distributed amongst the team who prepared & served your food today. The gratuity is discretionary – please ask us if you would like us to remove it from the bill.

our beers

We're incredibly proud of our heritage beers. Our family run company has been brewing Hertford's favourite beers since 1827



Pilsner (4.7%) VE

A crisp, 4 hopped European lager

SIPA (4.1%) VE

Fruity, crisp, contemporary, session IPA



IPA (4.8%)

Traditional well-balanced English IPA

The Rose Country (4.3%)

Award winning "best bitter" with a fruity and biscuit taste

We always stock a seasonal ale – ask our team what's on the bar

bottled ciders

Strawberry & Lime Rekorderlig

Wild Berry Rekorderlig

Passion Fruit Rekorderlig

Bulmers Cider

Crabbie's Alcholic Ginger Beer

lo and no

beers & ciders

Lucky Saint (0.5%) VE

330ml - an unfiltered but truly modern lager

Rekorderlig Strawberry & Lime (0%) VE

Peroni Nastro Azzurro (0%) VE

330ml - a delicate balance of bitterness and subtle citrus aromatic notes

Corona Cero (0%) VE

330ml - subtle citrus notes that delivers a perfectly balanced flavour

Guinness 0.0 (0%) VE

538ml - the same smooth taste, perfectly balanced flavour and unique dark colour of Guinness, without the alcohol

UNLTD. IPA (0.5%) VE

568ml - aromas of citrus and tropical fruits, deep and complex malt flavours - also gluten free!

UNLTD. LAGER (0.5%) VE

568ml - crisp and light with citrus, honey, and a soft bitter finish- also gluten free!

spirits

gin

Beefeater Pink
Pinkster Pink
Bombay Sapphire Citron Pressé
Bombay Sapphire
Hendrick's
Malfy Con Arancina
Malfy Rosa Pink Grapefruit
Monkey 47
Tanqueray
Tanqueray No 10
Warner Edward's Rhubarb
Whitley Neill Rhubarb & Ginger

rum

Bacardi Carta Blanca
Bacardi Coconut
Bacardi Spiced
Havana 3YO
Havana 7YO
Kraken Black
Sailor Jerry Spiced

vodka

Absolut Blue
Absolut Raspberry
Absolut Vanilia
Ciroc
Grey Goose

tequila

Bandero Cafe
Patrón Reposado
Patrón Silver

cognac & liqueurs

Baileys
Courvoisier VSOP
Disaronno
Limoncello
Prunier VS

whisky & bourbon

Bulleit Bourbon
Dalwhinnie
Famous Grouse
Glenfiddich 12YO
Jack Daniel's
Jameson
Johnnie Walker Black Label
Woodford Reserve

no & low

Tanqueray 0.0%
Pentire Adrift

others

Archers
Campari
Cointreau
Malibu
Tia Maria

Southern Comfort
Jägermeister
Kahlúa
Pimms

softs & mixers

draught

Pepsi
Pepsi Max
Lemonade

juices

Orange
Cranberry
Pineapple
Apple

fever-tree mixers

Premium Indian Tonic
Naturally Light Tonic
Mediterranean Light Tonic
Elderflower Light Tonic
Grapefruit Soda
Ginger Beer Light
Ginger Ale Light

bottles & cans

Hartridges Orange & Passion Fruit
Hartridges Apple & Mango
San Pellegrino Lemon
San Pellegrino Orange
San Pellegrino Blood Orange
Red Bull
Pepsi
Diet Pepsi
7Up Zero
Appletiser
Big Tom Tomato Juice
Sparkling Water
Still Water

house sodas

Apple & Elderflower House Soda 4.95
Apple juice and elderflower cordial topped with soda, over ice, with lime and mint

Lychee & Grapefruit House Soda 4.95
Lychee syrup, grapefruit juice, topped with soda, over ice, with grapefruit

Peach & Apricot House Soda 4.95
Peach & apricot syrup, agave syrup, topped with soda, over ice, with orange

hot drinks

coffees

Our coffee is 100% rainforest alliance certified. It's bold in character with chocolatey sweet notes alongside bright citrus hints and a clean and balanced aftertaste. Please ask our team about plant-based milk alternatives and de-caffeinated hot drinks

Espresso VE 3.00

Double Espresso VE 3.75

Cappuccino VEA 3.75

Flat White VEA 3.75

Caffè Latte VEA 3.75

Mocha VEA 4.25

Macchiato VEA 3.50

Americano VEA 3.75

Add Syrup VE 0.50



english tea shop teas 3.25 each

Our selection of whole leaf teas are organic and fairtrade certified, using only the best ingredients to make the perfect brew.

English Breakfast Tea VEA

Earl Grey Tea VEA

Peppermint Tea VE

Super Fruit Tea VE

Green Tea VE

Chamomile Tea VE

hot chocolate

Lyons Classic Hot Chocolate VE 4.00

Perfect with Whipped Cream & Marshmallows V **1.00**

Please ask our team about plant-based milk alternatives and de-caffeinated hot drinks .

Sunday Roasts

Join us every Sunday for a traditional roast! Served from 12 noon.
Ask our team to see a menu and book a table!



Gift the Gift of the Pub

From a leisurely breakfast to a midweek dinner, gift the gift of the pub!

Gift vouchers available online or at the bar.

Find out more



Join our Mac's Family

For personalised rewards, exclusive news and events from your local, and a treat from us on your birthday!

Join now



bar snacks

Ask our team for dish availability on a Sunday

Confit Garlic & Rosemary Focaccia v 8.00

Whipped confit garlic & parsley butter

Wood-Fired Dough Sticks v 6.75

Homemade & hand-stretched dough, Parmesan, garlic & herb dip

Perfect with Whole Mozzarella v 4.50 or *Italian Burrata* v 7.50

Lemon & Thyme Marinated Boscaiola Olives VE 5.25

Zucchini Spears VEA 6.00

Crispy batter, Maldon sea salt, lemon & mint yoghurt

Perfect with a dip...

Sun-Blushed Tomato Hummus VE 3.75

Whipped Feta & Hot Honey v 3.75

Whipped Lemon Ricotta v 3.75

Old Spot Sausage Scotch Egg 9.75

Sweet onion & sage sausage, hollandaise sauce

Halloumi Fries v 8.75

Lemon & mint yoghurt, honey, chilli flakes

Crispy Buttermilk Chicken Thighs 9.00

Honey glaze, BBQ sauce, crispy beer onions

Josper-Grilled Black Tiger Prawns 12.50

Five shell on black tiger prawns, red chilli & confit garlic butter

Koffmann's Thick-Cut Chips VE 5.25

'Nduja & Parmesan Fries 7.25

Truffle & Parmesan Fries v 6.75

order and pay



V - Vegetarian VA - Vegetarian option available VE - Vegan VEA - Vegan option available NGA - Non-gluten option available

Products marked VE are made with vegan ingredients, however food/drink preparation and cooking may affect this. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. Please speak to our team for more information. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Allergen Information. If you have any allergies or dietary requirements, please speak to our team for more information.

Adults need around 2000 kcal a day. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. A discretionary 10% service charge will be added to your bill. 100% of this will be fairly distributed amongst the team who prepared & served your food today. The gratuity is discretionary – please ask us if you would like us to remove it from the bill.



Scan here for allergen and nutritional information