



Beer & Cider

IPA

Soundwave 5.00
330ml, 5.6% (V)
Siren Craft, Reading

Fantasma 4.60
(GF) (VG) 330ml, 6.5%
Magic Rock, West Yorkshire

STOUT

Broken Dream 5.20
Breakfast Stout 330ml, 6.5%
Siren Craft, Reading

**The CAMRA Supreme Champion
Beer of Britain 2018**

PALE ALE

Bibble 4.00
330ml, 4.2% (VG)
Wild Beer, Somerset

Undercurrent 4.30
330ml, 4.5% (V)
Siren Craft, Reading

POGO 4.50
330ml, 4.1% (V)
Wild Beer, Somerset

PILSNER & LAGER

Pilsner Lager 4.00
330ml, 5%
Harbour Brewing, Cornwall

Heineken 2.80
330ml, 5%
Heineken UK

Heineken Zero 2.80
330ml, 0% alcohol
Heineken UK

CIDER

Thistly Cross, Edinburgh (VG)

Traditional 4.4%, 4.50
Elderflower 4%, 4.50
Strawberry 4%, 4.50
Ginger 4%, 330ml, 4.50
Whisky 6.9%, 330ml, 4.50

V = Vegetarian VG = Vegan GF = Non-Gluten Containing Ingredients Please speak to staff if you have food allergies.

Eating and drinking together - the original social network.

www.FidgetAndBob.co.uk

Opening Hours - Tues-Fri 0730-2130; Sat 0900-2130; Sun 0900-1800. Mon Closed.

*Last Orders: Food = closing time minus 1 hr; Drinks = closing time minus 30mins



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White Wine

'Good' - Lesc Blanc, Côtes de Gascogne, France, 11%, (VG)

Light, lemony and very easy drinking, an ideal aperitif.

4.90 / 6.80 / 12.70 / 22.30

'Better' - Viognier, France (12.5%) Organic (VG)

Dry with honey and flower notes. Best Box Wine at Concours International 2017.

5.40 / 7.40 / 14.00 / 24.50

'Best' - Bordeaux Blanc, France, 12%, Organic, Low Sulphites

A full and fresh aromatic nose of passion fruit and honey dew melon.

6.00 / 8.20 / 15.40 / 25.90

Wine Measures

175ml / 250ml / 500ml / 1LT

Wines are also available in
125ml glass

Rosé Wine

'Best' - Côtes-du-Rhône, Domaine de la Charité, France, 12%, Organic (V)

Pale blend of Grenache and Cinsault, with light red fruits and orange peel.

6.00 / 8.20 / 15.40 / 25.90

Red Wine

'Good' - Frentano Rosso, IGT d'Abruzzo, Italy, (13%), Organic (VG)

Montepulciano – ripe, full, fruity wine from the heart of Italy. Wine with great body, the aroma of plum skins, and a chocolatey finish

4.90 / 6.80 / 12.70 / 22.30

'Better' – AoP Côtes du Rhône, France (13.5%) (VG)

Dark fruits and mellow spices. AoP is the top rung of French wine grade system.

5.40 / 7.40 / 14.00 / 24.50

'Best' - Bordeaux Rouge, France, 12%, Organic, Low Sulphites (VG)

A wine of intense ripe fruitiness with hints of pepper and spice.

6.00 / 8.20 / 15.40 / 25.90

Bubbles

Quello Semi-Sparkling White Wine 200ml, Italy, 11%, 5.50 (VG)

Prosecco, AD 47, Italy, 75cl, 11%, 25.00 Organic (V)

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Spirits

GIN -

Plymouth Gin, 41.2% 4.00/6.40

The Oxford Artisan Distillery (TOAD), 46% Dry Gin 5.50/8.80

TOAD Physic Gin, 42.1% 5.50/8.80

TOAD Ashmolean Gin, 42.1% 5.50/8.80

Sipsmith Sloe Gin, 29% 4.00/6.40

VODKA -

East London Liquor, Wheat Vodka, 40% 4.00/6.40

TOAD Rye Vodka, 40% 5.50/8.80

Chase Distillery, Marmalade Vodka, 40% 5.50/8.80

Chase Distillery, Rhubarb Vodka, 40% 5.50/8.80

WHISKY -

Glenmorangie 10 yr, 40% 5.00/8.00

TOAD Pure Rye Spirit, 40% 5.50/8.80

BRANDY - Courvoisier VS, Cognac, 40% 4.00/6.40

PORT - Taylors LBV Port, 20% 4.00/6.40*

RUM - Havana Club 7yr old, 40% 4.00/6.40

LIQUEUR – Conker Cold Brew Coffee Liqueur, 25% 4.00/6.40

Add Fever Tree mixer 1.00 (Tonic, Soda, Ginger Ale, Elderflower, Mediterranean, Surprisingly Light)

** Port is served as 50ml/100ml. All other spirits are 25ml/50ml.*

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