

WINE LIST

Sourced from small producers, sustainably produced or organic, minimal filtration & in some cases naturally fermented, unfiltered & unfiltered

ROSE & CHILLED RED	125ml	175ml	250ml	Btl
THOMAS CARTERON COTES DE PROVENCE 12.5% (France) Floral, red berry fruits & hints of mango, lychee & peach.	4	5.4	7.75	23
CIELLO ROSATO 13.5% (Italy) Fresh with some minerality. Peach & soft red fruits. Natural, unfiltered, unfiltered.	3.25	4.4	6.25	18.5
ESCHENHOF HOLZER ZWEIFELT ROSE 12% (France) A fun little rose, marzipan notes.	3.75	5.1	7.25	21.5
BERNABE NAVARRO LA AMISTAD 12% (France) Red (served chilled). Black fruits, earthy spice & strawberry. Natural, unfiltered, unfiltered.	4.2	5.6	8.1	24
SPARKLING			125ml	Btl
CANTINA BERNARDI PROSECCO FRIZZANTE 12% (Italy) Light & clean, notes of pear, apple & quince.			5	28
CHAPEL DOWN BRUT NV 12% (Eng) Dry & crisp, notes of red apple & quince. A fair rival to any champagne.			7	40
CHAPEL DOWN ROSE BRUT NV 12% (Eng) Strawberries & red fruits. Dry finish.			7	40
PORT				50ml
QUINTA DO NOVAL LBV 2011 (Por) Unfiltered, single vineyard. Floral, soft red fruits.				5.4
FONSECA 10YO TAWNY (50CL BTL) (Por) Cherries, jam & some citrus.				4.5

EVENTS

MEET THE CRUMBER - CRUMBS BREWING FRIDAY 3RD AUGUST

We discovered Crumbs Brewing at this years Tonbridge Food & Drink Festival. We've tried a few beers made from leftover bread, brioche, etc & the like but none have really worked for us. But these guys impressed us enough to invite them over for a tasting! So come & meet the guys behind these great beers made out of leftover bread!

TONBRIDGE CALLING AFTERPARTY! SATURDAY 4TH AUGUST

We're very excited to be working with Vinyl Revolution and hosting them in the pubs! They'll be setting up shop, literally, in the pub on the 4th between 12 & 5pm so pop in, grab a beer and buy some vinyl! The Vinyl Revolution team will also be curating the days playlist & we can't wait to see what they've got in their record bag!

VINYL REVOLUTION POPUP SUNDAY 5TH AUGUST

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RECOMMENDED

EVIE St. George Rye Gin Notes of rye and spicy pepper. Served with lime & pepper. ABV 45% 50ml £7.70	OSCAR Cielo Bianco White grape, pink grapefruit & fresh apple. ABV 12.5% 175ml £4.40	DAN Method & Madness Single Malt Cinnamon, biscuit & slightly sweet barley finish. ABV 46% 50ml £10.50
JIM Glazen Toren Lentebier Strong Belgian ale - floral, peppery notes ABV 9% 750ml £14	JOYCE La Debauche D'Hiver Strong fruity amber ale with honey & caramel notes ABV 7% 330ml £5.20	DOUG Fourpure Homage Dry hopped saison - pink grapefruit & passionfruit notes ABV 5.5% 500ml £5.30



MENU	
FOOD AND WINE	

We're proud to work with some amazing local producers & suppliers for our food, for

PLATES

FUGGLES PLOUGHMAN'S £8
Cured pork, farmhouse cheddar, sliced apple, pickles, chutney & bread.

SEASONAL CHEESE PLATE - SINODUN HILL £7
Fresh Cotswold goats cheese served with granola, Matfield honey & pickled green strawberries.

VEGAN OR NOT VEGAN

PUNJABI STYLE RED KIDNEY BEAN CURRY £4
Rich tomato and kidney bean curry. With flatbreads & yoghurt dressing (or not).

BEETROOT, ALMONDS & MINT £4
Mediterranean inspired salad of grated beetroot, salted Marcona almonds & mint dressed in a pomegranate dressing & with (or without) whipped Graceburn cheese & horseradish.

OPEN & TOASTED SANDWICHES

FUGGLES TOASTED CHEESE & ALE SANDWICH £5
Farmhouse cheddar, Westmalle Trappist ale, 4 types of onion & leek. Served with dressed leaves & pickles.

FUGGLES TOASTED HAM & CHEESE SANDWICH £6
Farmhouse cheddar, Fullers baked ham, 4 types of onion & leek. Served with dressed leaves & pickles.

DRY CURED BEEF ON SOURDOUGH £6
With rocket, horseradish mayonnaise & shaved parmesan on sourdough toast with pickles.

MARINATED PERSIAN FETTA & AVOCADO ON SOURDOUGH £6
Graceburn Persian Fetta cheese & avocado with rocket, caperberries & lime on sourdough toast.

DEVIL'S MORTAR ON SOURDOUGH £7
Soft sobrasada style salami on toasted sourdough with dill pickle, cumin yoghurt dressing, pickled fennel & leaves.

SIDES

BEER STICKS	4 - £5.00	BREAD & OIL	£2.00
Cured snacking sausage	1 - £1.50	SIDE SALAD	£2.50
MARINATED OLIVES	£4.00	BABY CORNICHONS & CAPERBERRIES	£1.00
Nocellara & Gaeta, house marinade		PORK SCRATCHINGS	£1.50

Please note there are nuts & gluten present in our kitchen. Please inform us of any allergies. Information is available..

MEAT & CHEESE

As with our beers we regularly change our charcuterie & cheese selection. Hand-picked by us from Europe's finest producers. All available in deli style boards or per portion, tapas style

NUMBER OF ITEMS	1	2	4	6
PRICE	£5	£10	£15	£20

Please choose any combination of Cheese & Charcuterie from our selection below, or let us choose for you.

All served with a selection of chutneys & pickles, bread & crackers

FARMHOUSE CHEESE

1924
Spicy blue from the Roquefort region (unp)

HAFOD
Earthy Welsh cheddar with a bit of spice

REBLOCHON
Soft, meaty, balanced farmyard flavour (unp)

SINODUN - £1 supplement
Fresh, sweet Cotswolds goats cheese (unp)

L'ETIVAZ - £1 supplement
Nutty Alpine cheese with a hint of smoke (unp)

BRITISH CHARCUTERIE

BEEF SALAMI
A mix of chuck & topside cured with cinnamon, nutmeg & cloves

COLLAR
Cured with rosemary, thyme & bay

AIR DRIED BEEF
Air dried topside with a red wine cure

LINCOLN IMP
Traditional Lincolnshire sausage recipe with Kernel Brown ale

CHORIZO
Classic cured pork. Sweet, spicy & herbal.

Unp = Unpasteurised V = Vegetarian

We slice all our meats to order and work in a very small space, at busy times there may be a slight delay

THE FUGGLES BIG BOARD

A varied selection from our menu, perfect for bigger groups who can't decide... Daily choice of 3 varieties of farmhouse cheese, 2 cured meats & Devil's Mortar on sourdough with dressed leaves, pickles, olives & bread - £25

TEA, COFFEE & SOFT DRINKS

TEA	£2.00	KOMBUCHA	£4.25
Breakfast, earl grey, green, mint		Fermented tea. Refreshing, tart & good for you!	
ESPRESSO	£1.75	Ginger or Strawberry & Pepper	
DOUBLE ESPRESSO	£2.00	LEMONADE / ORANGE JUICE	£2.75
AMERICANO	£2.25	Made by us	
LATTE / CAPPUCINO	£2.50	CHARITEA ROOIBOS	£3.75
NITRO COLD BREW	£3.00	Passion fruit iced tea	

Oatly - Oat Milk is available

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RED

		125ml	175ml	250ml	Btl
BONNE FRANQUETTE CABERNET FRANC	12% (France)	3.5	4.75	6.8	20
60% Merlot, 40% Cab Franc - easy & smooth but with substance. Black fruit notes.					
VINTELOPER PARK RED (50CL BTL)	12.5% (Aus)	6.2	8.75	12	24
Produced with Dolcetto grapes, fruity and rounded. Natural, unfiltered, unfiltered.					
TOLLO MADREGALE TERRE DI CHIETI	12.5% (Italy)	3.25	4.40	6.25	18.5
Montepulciano & Sangiovese blend. Fresh & lively with notes of dried cherries and red fruits.					
DE MARTINO ESTATE CARMENERE	13% (Chile)	3.5	4.75	6.8	20
Dark cherries, cocoa & fruit cake.					
VINTELOPER TN/16 TOURIGA	14% (Aus)	5.25	7.1	10	30
Blackcurrant, blueberry, black pepper. Big & bold. Natural, unfiltered, unfiltered.					
HACIENDA GRIMON RIOJA CRIANZA	13.5% (Spain)	4.3	5.9	8.5	25
Full bodied, notes of black fruits & a hint of pepper with fresh acidity.					
WINERY OF GOOD HOPE SYRAH	13.5% (S. Africa)	3.75	5.1	7.25	21.5
Ripe red fruits & a long peppery finish. Natural.					

WHITE

GRAN CERDO VIURA	12% (Spain)	3.75	5.10	7.25	21.5
Incredibly drinkable, fresh & vibrant acidity. Natural, unfiltered.					
VINTELOPER PARK WHITE (50CL BTL)	11% (Aus)	6.2	8.75	12	24
Gewurtztraminer. Dry, (yes, not sweet!) pineapple & citrus. Natural, unfiltered, unfiltered.					
RAYMOND MORIN SAUVIGNON BLANC	12.5% (France)	3.8	5.2	7.4	22
Crisp & zesty, subtle tropical fruit notes, herbaceous.					
ROSA BIANCA PINOT GRIGIO	12% (Italy)	3.5	4.75	6.8	20
Light & clean. Citrus & pear.					
CHAPEL DOWN BACCHUS 2016	12.5% (Eng)	4.2	5.6	8.1	24
Crisp & refreshing, pineapple, grapefruit & elderflower with gooseberry following.					
CIELLO BIANCO	12.5% (Italy)	3.25	4.4	6.25	18.5
White grape juice, pink grapefruit & apple. Natural, unfiltered, unfiltered.					
LOUIS GUNTRUM RIESLING	9.5% (Ger)	4	5.4	7.75	23
Tropical fruits with great balance of acidity & sweetness					

More wine over the page