



RESTAURANT DRINKS MENU

WELCOME TO POPLARS
AT THE DICKENS INN.
ENJOY ELEVATED DINING &
EXCEPTIONAL VIEWS ALONG
WITH YOUR FAVOURITE
TIPPLE OR TWO.



DID YOU KNOW...CHARLES DICKENS'
FIRST PUBLISHED WORK OF
FICTION WAS IN 1833, TITLED
"A DINNER AT POPLAR WALK"
...AND THAT'S THE BEGINNING
OF OUR STORY.

Named in honour of Charles Dickens' love for tales and community, Poplars is a place where friends and families gather over hearty fare, vibrant flavours and cheerful conversation.

Whether you're settling in for a leisurely lunch, a romantic dinner, or a special occasion, Poplars offers an experience that is at once timeless, welcoming and delightfully new.

COCKTAILS

CLASSIC COCKTAILS

Bloody Mary 12.95

House vodka, tomato juice, celery.

Upgrade To Grey Goose Vodka 2.00

Mimosa 12.95

House bubbles, orange juice.

Aperol Spritz 12.95

Aperol, house bubbles.

Elderflower Collins 12.95

House gin, fresh mint and lemon, finished with sparkling elderflower.

PIMM'S

Jug of Pimm's 21.00

Glass of Pimm's (250ml) 9.50

Pimm's Spritz Cocktail 11.50

Pimm's, Prosecco, Sprite, orange and mint.

SERVED COCKTAILS

Passion Fruit Martini 11.95

Founders Reserve Vodka, passion fruit liqueur and vanilla.

Espresso Martini 11.95

Founders Reserve Vodka, cold brew and coffee liqueur.

Mojito 11.95

White Rum, Lime & Mint..

WINE

SPARKLING & CHAMPAGNE

125ML / 175ML / BOTTLE

House Prosecco

Italy 9.30 / 11.95 / 35.00

N.V. Chardonnay Brut, Louis Changarnier

La Compagnie Vins d'Autrefois France - / - / 46.00

An excellent all-rounder, with a refreshing, lively flavour and much finesse. Pure, fresh Chardonnay fruit with bubbles.

N.V. Laytons Brut Reserve

France 14.50 / 17.50 / 65.00

Medium lemon colour, fine mousse. The nose has good richness and depth of toasty fruit, showing elements of lemon zest and brioche. The palate is refreshing yet also quite full, with a long and balanced finish developing nice yeasty notes.

N.V. Brut, Chapel Down

England - / - / 65.00

Crisp and fresh with notes of apple and citrus and a delicate toastiness.

WHITE

175ML / 250ML / BOTTLE

Les Betes Rousses Blanc

IGP Comte Tolosan, France 9.00 / 12.00 / 31.00

Pale lemon coloured with a floral nose showing lemon and pear aromas. The palate is medium bodied and refreshing, with good depth of apple and pear fruit flavours and a crisp dry finish.

De Chansac Sauvignon Blanc

IGP Cotes de Gascogne, France 9.10 / 13.90 / 39.00

Highly aromatic wine full of green fruit aromas mixed with capsicum. The palate is crisp, broad textured and has great intensity. Crisp and bone dry.

Indesio Pinot Grigio

Venezie DOC, Italy 12.70 / 15.00 / 40.00

Lemon coloured with a fresh nose of orchard fruits and a hint of spice. Medium bodied, with notes of tropical and citrus fruits, the finish is clean and fresh

Vin du Marché Viognier

IGP Pays d'Oc, France 12.80 / 16.10 / 40.00

An attractive nose of white peach, spice and orange blossom. The palate has a creamy texture, but is not heavy or overblown. Fine acidity runs through this very elegant viognier.

Picpoul de Pinet

Domaine de Castelnaud, France 13.00 / 16.50 / 45.00

Lightly aromatic with floral and white peach tones. Dry, medium-bodied with refreshing zesty acidity. Green apple and lemon on the finish.

Stoneburn Sauvignon Blanc

Marlborough, New Zealand 13.10 / 16.90 / 48.00

Intense aromatics of guava, lime and passion fruit. The palate is powerful with ripe tropical notes backed by a grassy, citrus zing.

Albarino, Bodegas Vina Cartin

Spain - / - / 52.00

White stone fruit, a touch of white flowers and anise on the nose, with a textural palate showing good concentration and a zippy finish.

Mâcon-Villages

Cave de Lugny, France - / - / 55.00

A classic Mâcon from the south of Burgundy, featuring delicate citrus notes and intense minerality, with vibrant citrus fruits complemented by tangy mineral undertones.

Gavi di Gavi, Figini

Az Agr La Chiara, Italy - / - / 55.00

Pale lemon with green tints. Elegant bouquet with hints of apple and floral notes. The palate is medium bodied with citrus, galia melon and apricot flavours, backed by good acidity and the classic Gavi taste.

ROSÉ

175ML / 250ML / BOTTLE

Les Betes Rousses Rosé

IGP Pays d'Herault, France 10.00 / 13.00 / 33.00

Pale pink coloured, the nose shows fresh crushed summer fruits and a hint of citrus leaf. The palate is dry and crisp with a long strawberry laced finish.

Provence Rosé

Chateau Montaud, France 11.20 / 16.00 / 47.00

Vibrant and fresh nose showing minerals, red cherries and cranberry, with a light and fresh palate with touches of white stone fruit and summer berries.

All wines served by the glass are available in a 125ml measure.

WINE

RED

175ML / 250ML / BOTTLE

Les Betes Rousses Rouge

France 9.00 / 12.00 / 31.00

Ruby coloured with hints of spice and red berry on the nose. Well rounded and balanced, with gentle tannins.

Vin du Marché Merlot

IGP Pays d'Oc, France 10.70 / 13.70 / 35.00

Generous nose of plum and blackberry, the palate is medium bodied, fruity and has gentle tannins.

Vigneti del Sole Sangiovese

IGT Puglia, Pasqua, Italy 11.00 / 14.10 / 39.00

An easy going and juicy wine with loads of red fruit, and a subtle spice character. The palate is dry, soft and fruity, with a refreshing finish.

La Foule Pinot Noir

IGP Pays d'Oc, France 11.10 / 15.10 / 43.00

An appealing nose of raspberry and blackberry leads to a generous palate with dark berry fruits, a touch of oak and a note of rhubarb on the finish. Plump and supple.

De Chansac Carignan, Old Vines

IGP de l'Herault, France 11.40 / 16.50 / 45.00

Deep coloured with rich brambly fruit, the palate is generous, spicy and soft, with flavours of black cherry and raspberry.

Shiraz, Devlin's Mount

Australia 11.50 / 16.90 / 45.00

Crimson red in colour with an elegant nose of summer fruits with hints of raspberry and toast. Full-bodied on the palate, with blackberry and plum flavours and hints of clove and very juicy tannins.

Valdevina Malbec

La Riojana, Argentina 11.70 / 17.00 / 47.00

Deep coloured with flavours of dark berry fruits, hints of violet and a chocolat note. The tannins are quite supple and very ripe.

Marqués de Reinoso Rioja Crianza

Bodegas Marqués de Reinoso, Spain 11.80 / 17.10 / 47.00

A deep cherry-red appearance with powerful aromas of red fruits and spice on the nose. Quite full bodied with good structure and balance, the ripe red fruit flavours are underscored with a hint of toast from the oak ageing. The finish is harmonious and mellow, with sweet tannins and some spicy notes.

Chateau La Croix du Duc

Bordeaux AC, France - / - / 50.00

Aromas of ripe red cherry, plum and blackberry mingle with a touch of barrel spice. The palate is medium-bodied showing all the lively fruit featured on the nose with additional flavours of tobacco and baking spice, finishing on fruits and minerals.

DESSERT WINE

75ML / 125ML / 375ML

Chateau Vari

Monbazillac, France 9.00 / 12.50 / 35.00

Fresh and clean with aromas of apricot, prune and honeysuckle. The palate is sweet, yet also has a beautiful citrus freshness.

PORT WINE

100ML / BOTTLE

Tawny Port, Kopke

12.00 / 70.00

Rich nose of dried fruit and subtle vanilla, with a balanced palate of sweetness and acidity.

All wines served by the glass are available in a 125ml measure.

BEER & CIDER

BEER

- Peroni 330ml 5.0%
- Peroni Gluten Free 330ml 5.0%
- Sol 330ml 4.2%
- Desperados 330ml 5.9%
- Coors 330ml 3.4%
- Heineken Zero 330ml 0.0%

CIDER

- Bulmers Original 500ml 4.5%
- Old Mout Pineapple & Raspberry 500ml 4.0%
- Old Mout Kiwi & Lime 500ml 4.0%
- Old Mout Berries & Cherries 500ml 4.0%
- Old Mout Berries & Cherries 500ml 0.0%

SPIRITS

GIN

- Bombay Sapphire
- Hendrick's
- Tanqueray
- Malfy Blood Orange
- Chase Pink Grapefruit & Pomelo
- Tanqueray Flor de Sevilla
- Whitley Neill Rhubarb & Ginger
- Whitley Neil Distillers Cut
- Gordon's Alcohol Free Gin 0.0% *6 kcal*

COGNAC, BRANDY

- Courvoisier
- Courvoisier VSOP
- Hennessy VS

RUM

- Bacardi
- Captain Morgan Dark
- Havana Especial
- Havana Club 3yr
- Havana Club 7yr
- Malibu
- Dead Man's Fingers Spiced Rum

WHISKY

- Johnnie Walker Black Label
- Woodford Reserve
- Haig Clubman
- Glenmorangie 10yr
- Gentleman Jack
- Laphroaig 10yr
- Talisker 10yr
- Oban 14yr
- Glennfiddich 12yr

LIQUEURS

- Martini Rosso
- Martini Dry
- Campari
- Cointreau
- Disaronno Amaretto
- Baileys
- Tia Maria

VODKA

- Smirnoff Red
- Absolut
- Grey Goose

We also have a selection of house spirits, please ask your server. 50ml standard serve - all our spirits are available in a 25ml measure

Adults need around 2000 kcal a day.

SOFT DRINKS

Coca-Cola *139 kcal*

Diet Coke, Sprite Zero *0 kcal*

Coke Zero *330ml*

J2O Orange & Passionfruit or Apple & Mango

Orangina

JUICE

Apple *129 kcal* or Orange *153 kcal*

PREMIUM SOFT DRINKS

Sparkling Ginger Beer *275ml*

Expertly blended including gingers from the Ivory Coast, Nigeria & Cochin to create a bold and spicy ginger beer.

Sicilian Lemonade *275ml*

A fresh and zesty cloudy lemonade using oils from the peel of Sicilian lemons.

Raspberry & Rose Lemonade *275ml*

A floral and zesty lemonade crafted by blending extracts of Sicilian lemons, notes of Scottish raspberry and Mediterranean rose.

FEVER-TREE MIXERS

Ginger Ale

Elderflower Tonic Water

Mediterranean Tonic Water

Premium Indian Tonic Water

Refreshingly Light Tonic Water

WATER

Sparkling or Still *Small or Large*

HOT DRINKS

Espresso *6 kcal* 2.60

Americano *26 kcal* 4.00

Cappuccino *113 kcal* 4.00

Latte *134 kcal* 4.00

Mocha *211 kcal* 4.00

Hot Chocolate *208 kcal* 4.00

Breakfast Tea *16 kcal* 3.20

Earl Grey *16 kcal* 3.30

Herbal Tea *0 kcal* 3.30



ALL ALLERGEN INFORMATION CAN BE FOUND BY SCANNING THE QR CODE. For the safety of our customers with food allergies or intolerances, please notify our team when placing your order. Menu descriptions may not always include all the ingredients contained within the dish. We also kindly advise that we are unable to modify dishes. Please scan the QR code on the menu to access detailed and up-to-date allergen information. Our team is happy to assist you in navigating the allergen guide. The food and drink we prepare is in a shared environment where allergens are handled, including nuts and peanuts. So we are unable to guarantee an allergen free product. Some of our vegetarian and plant-based ingredients may also be affected by our preparation and cooking methods. Adults need around 2000 kcal a day.

A discretionary service charge of 12.5% will be added to your bill.

