



## British Cocktail List

All our Cocktails have been compiled by using those that have had a clear and distinct British History following age old British recipes. All our descriptions give you an in-sight into their origins and the association key ingredients have with British past.

### Tom Collins £4.95

This drink is traditionally credited to John Collins, a bartender who worked at Limmer's Hotel, Conduit Street, London.

**Old Tom Gin, Lemon Juice, Sugar Syrup, Top up soda. Garnish: Lemon wedge**

### Bramble £5.95

Created in the mid 1980s by Dick Bradsell at Fred's Club in Soho, London.

**House Gin, Lemon Juice, Chambord, Sugar Syrup. Garnish: 2 Blackberries**

### Pimm's Cup £4.95

This quintessential English summer tippie is usually accredited to James Pimm, who in 1823-4 began trading as a shellfish-monger in London's Lombard Street.

**House Gin, Lemon Juice, Chambord, Sugar Syrup. Garnish: 2 Blackberries**

### East India Co. Punch. £5.95

Punch had existed in India for centuries before colonialists brought it back to Europe sometime in the latter half of the 1600s.

**Lambs Rum, Flavoured Tea, Lemon Juice, Homemade Spiced Syrup (cinnamon, vanilla, cloves)  
Garnish: Mint sprig**

### White lady £5.95

In 1919 Harry MacElhone, while working at Ciro's Club, London, England, created his first white lady. A simple but lovely classic drink with a sour finish.

**House Gin, Cointreau, Lemon Juice, Dash sugar syrup, Dash egg white. Garnish: Lime zest**

### Blood & Sand £6.95

This equal parts formula comes from the 1930 edition of "the Savoy cocktail book" One of the best classic scotch cocktails.

**Scotch, Cherry Brandy, Martini Rosso, Fresh OJ. Garnish: Orange zest**

### Raffles Singapore Sling £5.95

This drink was created some time between 1911 and 1915 at the Long Bar in Raffles Hotel, Singapore.

**House Gin, Cherry Brandy, Cointreau, Benedictine, Pineapple juice, 20ml Lemon juice,  
Dash Angostura Bitters. Garnish: Pineapple & cherry**





## Signature Drinks

### Sherlock's Hound

£5.95

Smooth with a hint of citrus sour, sweet maple syrup and an invigorating blast of whiskey.

House Scotch, Lemon Juice, Fresh Orange Juice, Maple Syrup. Garnish: Orange Wedge

### English Garden

£5.95

Quintessentially English in flavor, wonderfully with the gin botanicals, elderflower and apple to make an interesting and approachable Martini.

House Gin, Elderflower Cordial, Lemon Juice, Apple Juice. Garnish: Apple Slices

### Victorian Lemonade

£5.95

When well made, this English cousin of the Mint Julep is one of the most refreshing cocktails.

Bombay Gin, 8 Mint Leaves, Sugar Syrup, Lemon Juice. Garnish: Mint Sprig

### Cherry Wonderland

£5.95

Rich cherry and vanilla flavors fortified by vodka and pineapple. A very balanced cocktail.

Vanilla Vodka, Lemon Juice, Cherry Liqueur, Pineapple Juice. Garnish: Red Cherry

### East Indian Trader

£5.95

Exactly what the name promises - a rum punch with passion fruit, pineapple, caramel and style.

Lambs Rum, Passion Fruit Puree, Pineapple Juice, Lemon Juice, Caramel Syrup.  
Garnish: Passion Fruit

### Tough Cookie/After Hours

£6.95

Pharmaceutical Stimulant, this is the cocktail connoisseur's way of combining caffeine, Vanilla and bourbon.

Bourbon, 1 Espresso, Vanilla Syrup, Kahlua, Butterscotch Schnapps. Garnish: 3 Coffee Beans

### Red Ship

£9.95

A fruity twist on the popular Harry's Bellini with rasp and sloe gin twist.

Raspberry Puree, Sloe Gin, Sugar Syrup Dash, Chapel Down Brut. Garnish: Raspberry





## Sparkling

### Kir Royal

£7.95

Kir is named after Cannon Félix Kir, priest and hero of the French resistance who assisted many British and Allied troops during World War II. Raise your glass to Felix with this divine classic.

Crème de Cassis, Vintage Chapel Down.

### Buck Fizz

£7.95

Created in 1921 for Captain Buckmaster at the Bucks Club, Central London. He asked for a Bellini and was given the unexpectedly delicious mix of sparkling wine and orange. The Buck's Fizz took London by storm.

Orange Juice, Vintage Chapel Down.

### Classic Champagne

£8.95

Brown Sugar, Angostura Bitters, Vintage Chapel Down, 25ml Martell.



## English Wine

### Primrose Hill Lamberhurst Estate Bacchus 2006 Kent

£29.00

Vibrantly aromatic with notes of elderflower, cut grass & gooseberry; on the palate, fresh citrus fruits & flowers mingle with flinty notes & refreshing acidity leading to a clean, dry conclusion.

### Primrose Hill Tenderden Estate Rose Kent

£29.00

Deep vivid cherry-pink in colour. The nose is rich and ripe with red berry fruit aromas. Lots of cherry and damson fruit on the palate which is soft, round and full. Good texture and a dry finish.





## English Sparkling Wine

**Chapel Down Brut NV Kent**

£6.95/£29.95

Lightly aromatic with a nutty edge to the nose from the ageing on lees. The palate is soft, delicate and gently fruity with apple, citrus and hawthorn.

**Chapel Down Rose Brut NV Kent**

£45.00

Characteristically pale and elegant with fine mousse and good persistence. The palate boasts soft, delicate red fruit flavours leading to a crisp, dry and focused finish.

**Hush Heath Estate Balfour Brut Rose 2006 Kent**

£55.00

The fine soils, mild climate and long history of fruit growing, has made the Weald of Kent home to the finest vineyards planted in the UK in the last 50 years. Gold Medal and the first Trophy ever awarded to an English Wine in the Decanter World Wine Awards.



## Rose Wine

**Conto Vecchio Pinot Grigio Blush 2009 Italy**

£4.95/£19.50

What is remarkable about this Pinot Grigio is undoubtedly its slightly pink colour, reminiscent of the grapes from which it is made. The nose is fruity, slightly floral and pleasant; particularly crisp and balanced palate.





## White Wine

### Picoutine Ugni Blanc/Colombard Vin de 2009 France £3.95/£15.95

An attractive pale gold coloured dry white wine with fresh lemony aromas, balancing acidity and a good clean finish. Serve lightly chilled. It is ideal to accompany fish dishes and salads.

### Alto Bajo Sauvignon Blanc Valle Central 2009 Chile £4.25/£16.95

Refreshing acidity and attractive balance, this wine is also elegant, round, and mouth filling.

### Argento Pinot Grigio 2009 Argentina £4.95/£17.95

This elegant Pinot Grigio offers delicate, floral aromas and tropical fruits. Light and clean with ripe pineapple and peach flavours, notes of sweet spice and a bright crisp finish.

### Branch Creek White Semillion/

### Chardonnay 2009 Australia £17.50

Juicy, sun-packed Australian wine with peach & tropical fruit on the nose. The palate keeps up the exotic theme with refreshing peach & pineapple notes with some crisp lemon acidity on the finish.

### Saam Mountain Paarl Chenin Blanc 2009 South Africa £18.75

Rich tropical aromas of pear, guava and ripe yellow stone fruits jump out of the glass. The abundance of flavours carries through onto the well-structured palate.

### Thomas Mitchell Chardonnay 2009 Australia £19.50

Classic NZ Sauvignon characters of gooseberry and asparagus, with ripe melon really delicately balanced and at the same time deliciously quaffable. A class act.

### Alisios Seival Estate Pinot Grigio/ Riesling Campanha 2009 Brazil £21.50

Yellow greenish in colour this is a ripe, explosive Pinot Grigio followed an amazing textural palate with a mineral twist from the Riesling on the finish, to lift it up and refresh the mouth.

### Spy Valley Marlborough Sauvignon Blanc 2009 £26.50 New Zealand

Classic NZ Sauvignon characters of gooseberry and asparagus, with ripe melon really delicately balanced and at the same time deliciously quaffable. A class act.





## Red Wine

### La Picoutine Cinsault/Grenache

IGP d'Oc 2009, France

£3.95/£15.95

A classic Languedoc red, this has a soft fruity style with cherry and plum notes alongside herby thyme and rosemary flavours. Ripe tannins and just a hint of spice complete the picture.

### Alto Bajo Merlot Valle Central 2009 Chile

£4.25/£16.95

A powerful nose of red and black fruits, with a hint of dark chocolate. The palate is full-bodied, deliciously ripe and packed with fruit. A fine acid balance and tannin structure round it off superbly.

### Maas Vallei Pinotage/Shiraz South Africa

£4.95/£17.95

A deep purple colour with ripe fruit, spice and dark chocolate aromas on the nose. The intensity of the fruit is carried on to the palate where it fills one's mouth with juicy tannins and ripe, dark, fruit with hints of vanilla. The aftertaste is long, fruity and very elegant.

### La Serre Cabernet Sauvignon

Vin de Pays d'Oc 2008 France

£18.95

A really good Southern French Cabernet with lifted, spicy floral notes on the nose and a juicy, medium-bodied palate with savory cassis and blackberry fruit and fine, ripe tannins.

### Tarquino Malbec 2009 Argentina

£18.50

Intense aromas of black stone fruit mingled with chocolate and sweet spice from gentle oak aging. Blackberry and blackcurrant flavours lead to a long finish complemented by soft tannins.

### Castillo de Clavijo Rioja Crianza 2007 Spain

£21.50

Elegant, well-balanced Crianza Rioja with deep, mulberry, cinnamon and plum fruit. Ripe and more full-bodied than previous releases owing to the warmth of the vintage.

### Cotes du Rhone Les Isles Neuves

Certified Organic 2009 Rhone

£24.50

Deep red with ruby hues. Vibrant aromas of raspberries and spices on the nose. Ample and well-balanced with a long lingering finish.

### Mad Fish Pinot Noir 2008 New Zealand

£26.50

Ripe cherry and strawberry fragrances with a hint of mushroom and leather. The palate has concentrated cherry, some strawberry and cream flavours with classic Pinot spiciness.





## British Beers

All Meantime beers are long matured for maximum taste and flavour and have won numerous awards including 4 of the World's Top 50 Beers at the International Beer challenge. As one of only 2 remaining London brewers Meantime produce a broader range of both traditional British and World beer styles than any other brewery in the UK. All these beers are an ideal accompaniment to our British Food menus.

**London Larger** 330ml 4.5% ABV £3.95

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The hops in Meantime London Larger enable it to stand up much better than most largers to stronger flavours such as mature cheeses, hams, smoked meats or oily fish.

**Pale Ale** 330ml 4.7% ABV £3.95

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Mix of spearmint, grass and hopsack aromas. Pale Ale should be drunk alongside foods such as cheese or our Handmade Pies.

**Meantime Pilsner** 330ml 4.7% ABV £4.45

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A true Pilsner lager, crisp, bitter and refreshing. Stands up well with cheeses, hams, smoked meats and oily fish.

**Wheat** 330ml 5.0% ABV £4.45

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A cloudy golden orange beer with a combination of banana, bubblegum, toffee and zesty aromas. A refreshing summer drink ideal for fish dishes.

**Chocolate Ale** 330ml 6.5% ABV £4.95

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At first glance it is tempting to think of this as a dessert or digestif beer however, this is a good accompaniment to Casseroles and Stews.

**Raspberry Grand Cru** 330ml 6.5% ABV £4.95

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A vibrant red colour with a shrill acidity on the palate with a refreshing tang that makes this beer a fanatatic digestif, ideal with chocolate based dessert, fresh fruit or soft cheeses.

**London Stout** 500ml 4.5% ABV £5.95

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Derived from the original Stout Porters of the early 19th century. A velvet mouthfeel holds a rich caramel, molasses and nut roast which gives way to a gentle malt-bitter dryness. Ideal with duck, black pudding and any other rich dishes.





## Whisky

The whisky 'map' divides Scotland into a number of regions where the general characteristics of each of the distilled whiskies is similar. Fine Scotch whiskies are distilled in each of these regions: - Highland, Speyside, Islay, Campbeltown and Lowland.

### Premium Blended

#### Johnnie Walker Black Whisky £4.20

Perfectly rounded, deep and full, this is the blended Scotch most admired by blenders. If I had to take only one whisky to a desert island, it would probably be this one.

### Single Malts

#### Dalmore Highland Malt 12 Year Old £5.65

Deep golden mahogany in colour with orange, marmalade and aromatic spice on the nose. Elegant and rich on the palate with intense citrus and hints of sweet vanilla pod to finish.

#### Highland Park Highland Malt 12 Year Old Orkney £4.80

Distinguished, rich, complex and slightly smoky malt from the Orkney Islands, to accompany coffee, dark chocolate and cigars. A most satisfactory balance of sweet and dry, with dryness winning in the finish.

#### Oban Highland Malt 14 Year Old £6.30

Mouth-filling late autumn fruits - dried figs and honey-sweet spices; followed by a smoky malty dryness.

#### Talisker Highland Malt 10 Year Old - Highland Skye £5.65

From the Isle of Skye, this is THE malt to accompany haggis (and many other dishes). Sweet and lightly smoky, but watch out for the chili-pepper hit in the finish. Regarded by Robert Louis Stevenson as "the king of drinks".

#### Balvenie Double Wood Speyside Malt 12 Year Old £4.95

Mellow, rich and smooth. An interesting complexity that will make you pay attention to detail as you taste this very unique malt.





**Glenfiddich Speyside Malt** 12 Year Old £4.00

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The world's favorite single malt whisky available in over 180 countries around the world. It is the only Highland single malt to be distilled, matured and bottled at its own distillery

**Ardbeg Islay Malt** 10 Year Old £5.75

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Reputedly once the hideout of a gang of smugglers, there was a family of MacDougall's at Ardbeg since 1798, one of whom started a legal distillery in 1815 Full-bodied, earthily, Smokey peaty and rich with touches of coffee/ chocolate.

**Lagavulin Islay Malt** 16 Year Old £7.25

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The prince of the Islay malts, this is deep and dark, with notes of fruitcake and sweet seaweed. A voluptuous texture and a fragrant, smoky finish. For drinking with poetry, late into the night.

**Laphroaig Islay Malt** 10 Year Old £4.95

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Very peaty with the tangy sweetness of the sea Palate: Richly smoky, fully peated, with still a hint of sweetness and salty.

**Auchentoshan Three Wood Lowland Malt** £6.50

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Fruit and syrup. Hazelnut with hints of cinnamon and lemon. A butterscotch sweetness adds to the overall complexity.





## British Tapas

All our food is sourced fresh each day from some of the finest suppliers in the British Isles. Our fresh fish is direct from the Brixham Quay every day and our beef from the premium herds on Balmoral and Ballinalloch in Aberdeenshire. In short all our food is traceable direct to the farmer ensuring you the best quality ingredients.

Toad the Hole served with an Onion Marmalade

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Yorkshire Puddings with Roast Beef and a Horseradish Cream

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Pan Fried Crispy Pigs Ears

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Hand Cut Chips

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Battered Goujons of Daily Fish served with Tartar Sauce

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Beer Batter Onion Rings

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Garlic and Thyme Roasted Root Vegetable with a Honey Glaze

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A selection of Chip Shop Pickles

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Home Made Pork Scratchings

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Fishcakes

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Honey Mustard Glazed Cocktail Cumberland Sausages

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Faggots served in a Rich Onion Gravy

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Black Pudding Scotch Quail Eggs

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Garlic Butter Dorset Snails

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All Items £3.00 4 items £10.00 6 Items £15.00 10 Items £25.00

Please place your order at the Bar





## All Day Teas

We buy our tea and coffees from Taylors of Harrogate, founded in 1886 by Charles Taylor, who had acquired a wealth of experience whilst he was the northern agent for a London tea company.

### Loose Leaf Teas

**Earl Grey Leaf Tea** take away  
£2.15 | £1.65

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For our Earl Grey we use the very best China black tea, blended with enough natural oil of bergamot to give a citrus flavour which is subtle and fragrant.

**Pure Ceylon** £2.15 | £1.65

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The best highland tea gardens of the 'Scented Isle' yield mellow, golden teas with an aromatic bouquet. We select the very best teas from estates in the Dimbula region, where in the cool clean air the tea bushes grow more slowly, producing a fine quality crop with a delicate flavour and rosy colour.

**English Breakfast** £2.00 | £1.50

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To create our special version of this classic blend we use a blend of Golden Broken Orange Pekoe teas produced in the traditional 'orthodox' way where the leaves are rolled to release the flavour. The taste is full-bodied, rich and refreshing, with a bright inviting colour.

**Good Luck Green Leaf** £2.15 | £1.65

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In Chinese the name for this tea is 'Pi Lo Chun' which means 'spring green snail' as the steeped tea leaves look like little snails. The tea bushes grow amongst peach, plum and apricot trees and the leaves absorb the fragrance of the fruit blossoms, giving the tea a subtle, fruity flavour with a scent like ripe lychees.

**Organic Peppermint** £2.25 | £1.65

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For centuries mint has been used as an aid to digestion. The natural peppermint leaves have a delightful fresh, clean flavour that makes a soothing infusion at any time of the day. We buy organically-grown peppermint for the best purity and flavour.



 All Day Coffees

## Trading Fairly

We believe that quality and trading fairly go hand in hand. It's only by forging strong trading relationships with the growers, and ensuring that we pay them premium prices, that we can ensure a continued supply of the best quality teas and coffees.

		to take away
Espresso	£1.50	£1.00
Macchiato	£1.50	£1.00
Double Espresso	£2.00	£1.50
Americano	£2.00	£1.50
Cappuccino	£2.00	£1.50
Cafe Latte	£2.00	£1.50
De Caffeinated	£2.00	£1.50

 Soft Drinks

## James White

Since 1993 we've been situated on our small farm in Ashbocking, just north of Ipswich. Originally a cider factory, now with a love of freshly pressed apple juices. and as a result, we now not only offer the best quality range of classic English apple juices, but also a variety of exciting new products. These include a Soil Association-certified range of organic fruit and vegetable juices, We believe that fresh and natural juice tastes so good, so why mess around with them? Which is why we don't - you won't find anything artificial in any of our products, and that's a promise!

Bramley	£2.95
Russet	£2.95
Apple and Summer Berries	£2.95
Apple and Elderflower	£2.95

