



Events Menus

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Please note:

- *All prices include VAT at 20%.*
- *All menus are subject to change and can vary depending on availability and market value.*
- *Key: V = Vegetarian / G = Gluten Free / N = Nut Free.*
- *There is a service charge of 12.5% on all Food & Beverage not included in the Day Delegate Rate.*

TEA / COFFEE BREAK ACCOMPANIMENTS

Prices listed per person

| | |
|---|---------|
| Freshly Baked Croissants & Pastries | £ 3.50 |
| Selection of Flower Pot Muffins | £ 3.00 |
| Selection of Pro Biotic Yogurt Shots & Cereal Bars | £ 5.00 |
| Bacon Rolls | £ 4.00 |
| Green & Black's Organic Milk & Spiced Orange Chocolate Bars | £ 3.00 |
| Freshly Squeezed Orange Juice, Pressed Apple Juice, Cranberry Juice, Tomato Juice (2 Litre Jug) | £ 14.00 |

AFTERNOON TEA

Prices listed per person

| | |
|--|---------|
| Garden Cream Tea | £ 12.00 |
| A selection of Mini Afternoon Pastries & Cakes Warm Scones with Strawberry Preserve, Clotted Cream, Selection of JING tea or 100% Arabica, Fairtrade & Organic Coffee | |
| Zen Tea Traditional Afternoon Tea | £ 20.00 |
| Selection of Finger Sandwiches Served on a selection of White & Brown Bread Yorkshire Ham, English Mustard Smoked Salmon, Cucumber, Herb Cream Cheese Egg & Watercress A selection of Mini Afternoon Pastries & Cakes Warm Homemade Scones with Strawberry Preserve, Clotted Cream, Selection of JING tea or 100% Arabica, Fairtrade & Organic Coffee | |
| Champagne Afternoon Tea | £ 30.00 |
| Traditional afternoon tea with a glass of chilled Taittinger Brut NV Champagne | |

JING is a Mandarin word meaning essential foundation.

JING offers definitive examples of Asia's greatest teas, grown in time honoured gardens.

Selection of Loose Leaf JING teas from:

Black Tea, Earl Grey Supreme, Whole Peppermint, Green Tea, Ceylon Blend, Bohea Lapsang, Darjeeling, Silver Needle, Jasmine Pearls, Whole Rosebuds, Chamomile, Rooibos

SANDWICH LUNCH

Sandwich Lunches are an ideal way to refuel when time is of the essence. All platters are served in your event or meeting room with Pitted Olives and Kettle Crisps and charged at £ 17.50 per person unless included in your Day Delegate Package.

Coronation Chicken

Mango Chutney, Baby Gem Lettuce

Smoked Salmon & Cucumber

Herb Cream Cheese

Norwegian Prawn & Avocado

Wild Rocket, Smoked Paprika, Lemon Mayonnaise

Free Range Egg Mayonnaise

Semi Dried Cherry Tomatoes, Watercress

Honey Roast Ham & Mature Cheddar

Smoked Chilli Jam, Baby Gem Lettuce

Plum Tomato & Mozzarella

Pesto & Wild Rocket

Homemade Chocolate & Hazelnut Brownies

Seasonal Fruit Bowl

Luxury JING tea and 100% Arabica, Fairtrade & Organic Coffee

CONFERENCE LUNCH

Conference lunch menus are served in No. 35 Restaurant which is located on the ground floor of the hotel. This will allow us to replenish and reset your event or meeting room for your afternoon comfort. Should you wish to have a working lunch, please refer to our Sandwich Lunch options.

Minimum numbers of 8 delegates apply with each menu charged at £ 25.00 per person, unless included in your Day Delegate Package.

MONDAY

Selection of Artisan Breads
Bread Sticks, Olive Oil, Balsamic Vinegar

Salad of Seasonal Vegetables
Greek Salad
Grilled Leg of Lamb, Salsa Verde
King Prawn brochettes, Chilli & Coriander
Cumin Roasted Squash & Aubergine
Lemon Cous Cous
Peach & Amaretti Fool
Exotic Seasonal Fruit Salad

Luxury JING tea and 100% Arabica, Fairtrade & Organic Coffee

TUESDAY

Selection of Artisan Breads
Bread Sticks, Olive Oil, Balsamic Vinegar

Salad of Seasonal Vegetables
Caesar Salad
Salmon Fish Cakes, Homemade Tartar Sauce
Grilled Rump Steak, Béarnaise Sauce
Hand Cut Chips
Steamed Broccoli
Berry Trifle
Exotic Seasonal Fruit Salad

Luxury JING tea and 100% Arabica, Fairtrade & Organic Coffee

WEDNESDAY

Selection of Artisan Breads
Bread Sticks, Olive Oil, Balsamic Vinegar

Salad of Seasonal Vegetables
Tomato and Mozzarella, Pesto Dressing
Seared Mackerel, Warm Saffron & White Wine Vinaigrette
Grilled Chorizo Sausage, Tomato & Cannelloni Bean stew
Olive Crushed Potatoes
Roasted Peppers & Courgettes
Hempel Mess
Exotic Seasonal Fruit Salad

Luxury JING tea and 100% Arabica, Fairtrade & Organic Coffee

THURSDAY

Selection of Artisan Breads
Bread Sticks, Olive Oil, Balsamic Vinegar

Salad of Seasonal Vegetables
Niçoise Salad
Steamed Rainbow Trout, Fennel, Dill
Confit of Duck, Lentil & Red Pepper Salsa
Buttered New Potatoes
Peas & Braised Lettuce
Vanilla Pannacotta, Yorkshire Rhubarb
Exotic Seasonal Fruit Salad

Luxury JING tea and 100% Arabica, Fairtrade & Organic Coffee

FRIDAY

Selection of Artisan Breads
Bread Sticks, Olive Oil, Balsamic Vinegar

Simple Salad of Seasonal Vegetables
Waldorf Salad
Classic Fish Pie
Roast Chicken, Fricassee of Mushroom & Tarragon
French beans with Shallots
Roasted Baby Potatoes
Banoffee Cheesecake Mousse
Exotic Seasonal Fruit Salad

Luxury JING tea and 100% Arabica, Fairtrade & Organic Coffee

BOWL BUFFET

£ 6.00 per bowl. Minimum numbers of 10 Guests apply. One menu per party.

COLD SAVORY

Caesar Salad

Baby Gem Lettuce, Garlic Croutons, Anchovies, Parmesan, Caesar Dressing

Roquefort & Apple Salad (v)

Blue Cheese, Baby Gem Lettuce, Celery, Granny Smith Apple, Walnuts

Panzanella Salad (v)

Buffalo Mozzarella, Vine Tomato, Avocado, Basil, Focaccia Croutons

Tuna Nicoise

Marinated Tuna Loin, Green Beans, Olives, Tomato, Balsamic Vinegar

Smoked Scottish Salmon

'Hot Smoked' Salmon, Cucumber, Potato, Watercress, Lemon Dressing

Crispy Duck

Slow Roasted Duck Leg, Spicy Rice Noodle Salad

HOT SAVORY

Fish & Chips

Beer Battered Pollock, Chunky Chips, Homemade Tartar Sauce

Wild Mushroom & Parmesan Risotto (v)

Risotto of Seasonal Wild Mushrooms, Parmesan, Mascarpone, Marjoram

Sausage & Mash

Glazed Pork & Leek Chipolata, Mashed Potato, Red Onion Gravy

Crispy Kataifi Prawns

Fried Tiger Prawns, Lightly Spiced Vegetable Cous Cous, Lemon

Japanese Fried Chicken

Marinated Boneless Chicken, Spring Onion, Jasmin Rice, Lime & Soy Mayonnaise

Spiced Aubergine Pakora (v)

Vegetable Rice Pilaf, Coriander and Mint Chutney

SWEET

Exotic Fruit Salad

Exotic Fruits, Spiced Orange Syrup

Chocolate Mousse

Bitter Chocolate Mousse, Candied Peanuts

Crème Brûlée

Madagascan Vanilla Brûlée, Hazelnut Crunch

Mixed Berry Cheese Cake

Whipped Cheese Cake, Shortbread Crumble, Berry Compote

Pannacotta

Coconut Pannacotta, Honey Mango, Passion Fruit Coulis

CANAPÉS

- Selection of **3** Canapés per person **£ 10.00**
- Selection of **4** Canapés per person **£ 12.50**
- Selection of **5** Canapés per person **£ 15.00**
- Selection of **6** Canapés per person **£ 17.50**
- Selection of **7** Canapés per person **£ 20.00**
- Selection of **8** Canapés per person **£ 22.50**

COLD CANAPÉS

Fish

Colchester Crab

Avocado Mousse Cone

Scottish Smoked Salmon

Celeriac & Apple Remoulade, Rye Croute

Rare Seared Tuna

Iced Kohlrabi Salad, Sesame Dressing (served pink)

Meat

Chicken Liver & Fois Gras Mousse

Pear Chutney, Brioche

Shredded Duck Wrap

Spring Onions, Cucumber, Hoi Sin Dip

Peppered Fillet of Beef

Watercress, Horseradish Sauce (served pink)

Vegetarian

Marinated Feta

Sundried Tomatoes, Kalamata Olives, Focaccia Crouton

Soft Boiled Quail Egg

Herb Mayonnaise & Cress on a Gem Lettuce Leaf

Goats Cheese

Beetroot & Red Onion Marmalade, Sourdough Croute

HOT CANAPÉS

Fish

Tempura of Prawns

Coriander & Lime Dipping Sauce

Salt Cod Croquette

Smoked Paprika Aioli

Meat

Mustard Glazed Cumberland Sausages

Mash Potato Dip

Grilled Chicken Satay

Coconut & Peanut Sauce (nuts)

Char Grilled Lamb Shish Kebab

Aubergine & Chickpea Hummus

Vegetarian

Grilled Asparagus

Hollandaise Sauce, Shaved Parmesan

Herb Falafel

Cucumber & Carrot Tzatziki

Spiced Onion Bhaji

Mango & Chilli Chutney

SEASONAL SOUP SHOTS

Spring: Asparagus & Chervil

Summer: Gazpacho (served cold)

Autumn: Pumpkin & Sage

Winter: Celeriac & Truffle

COLD DESSERT CANAPÉS

Exotic Fruit Soup Shot

Cheesecake Mousse Cornet, Strawberry Coulis

Vanilla Crème Brûlée, Raspberry Compote, Hazelnut Crunch (nuts)

Fruit Sorbets and Ice Creams served in a Miniature Chocolate Cone

HOT DESSERT CANAPÉS

Cinnamon Doughnuts, Warm Apple Dip

Hot Chocolate Fondant

DINNER MENU

Our menus are priced at £ 55.00 per person for a 4 course meal including Tea & Coffee and Handmade Chocolates.

All guests must have the same starter, main course and dessert although we are more than happy to cater for any vegetarians and those with special dietary requirements within your party.

Please ensure the quantity of each chosen dish is confirmed to the hotel no later than 72 hours prior to the event.

STARTER

Chilled Tomato Consommé

Vine Cherry Tomatoes, Ricotta Mousse, Baby Basil (v)

Sweet Pea Soup

Wild Mushroom Tortellini (v)

Velouté of Celeriac & Truffle

Organic Poached Hen Egg

Chicken Liver & Foie Gras Parfait

Spiced Fig Chutney, Toasted Brioche

Terrine of Duck

Pickled Plums, Mizuna, Sourdough

Ballontine of Poached Organic Salmon

Cucumber, Crème Fraiche, Caviar

Salad of Colchester Crab

Avocado, Tomato, Coriander

English Goats Cheese

Beetroot, Watercress, Hazelnuts (v)

Tuna Tartar

Pink Grapefruit, Iced Radish Salad, Sesame

MAIN COURSE

Breast of Corn Fed Chicken

Globe Artichoke, Tomato, Olives, Parmesan Polenta

Rump of Welsh Lamb

Crushed Peas, Braised Lettuce, Fondant Potato

Fillet of Aged Galloway Beef

Wild Mushrooms, Gnocchi, Baby Onions, Alsace Bacon

Braised Belly of Gloucester Old Spot Pork

Pickled Red Cabbage, Glazed Parsnip, Thyme Pearl Barley

Honey Glazed Aylesbury Duck Breast

Sweet Potato, Confit Cabbage, Sour Cherries

Fillet of Cornish Gilthead Bream

Caramelized Celeriac Puree, Shimiji Mushrooms, Red Wine Sauce

Fillet of North Sea Pollock

Asparagus, Baby Leeks, Creamed Potato, Parsley Butter Sauce

Pithiver of Mediterranean Vegetables

Feta Cheese, Pine Nuts, Basil (v)

Risotto of Butternut Squash

Stilton, Sage, Walnuts (v)

DESSERT

Classic Vanilla Crème Brûlée

Rhubarb Sorbet

Floating Island

Crushed Raspberries, Custard, Pink Praline

Whipped Cheesecake

Strawberries, Shortbread Crumble

Délice of Chocolate

Caramelised Banana, Peanut Butter Ice Cream

Treacle Tart

Spiced Oranges, Whisky Cream

Chilled Coconut Rice Pudding

Honey Mango, Sesame & Poppy Tuile

Hot Chocolate Fondant (only for parties of up to 25 guests)

Espresso Ice Cream, White Chocolate Foam

Almond Milk Pannacotta

Poached Peach, Amaretti

Selection of British and European Cheeses

Fid and Almond Press, Quince Jelly

**Selection of Jing Teas or Luxury 100% Arabica, Fairtrade & Organic Cafetière Coffee
And Handmade Chocolates**

ADDITIONAL COURSES

Amuse Bouche (Pre Starter) and/or Pre Dessert at £ 5.50 each

Intermediate Granite course at £ 3.50 each

THE HEMPEL TASTING MENU

£ 80.00

Marinated Salmon Tartar

Pink Grapefruit, Radish, Sorrel

Teruel D.O.P. Ham

Truffled Hen Egg, Aged Parmesan, English Pea Salad

Roasted Diver Scallops

Glazed Ginger Carrots, Fennel Purée

Loin of Jurassic Coast Lamb

Baby Artichokes, Aubergine Caviar, Crisp Polenta

Selection of British & French Farm House Cheeses

Elmhirst, Saint Maure, Fourme d'Ambert, Berkswell

(Supplement of £ 5.00 per person)

Carpaccio of Pineapple

Passion Fruit & Lemongrass Syrup, Coconut Ice Cream

Earl Grey Crème Brûlée

Orange Sorbet, Honey Comb Crunch

100% Arabica, Fairtrade & Organic Coffee or JING loose leaf tea infusions

(Supplement of £ 4.50 Per Person)

Selection of Artisan Cheeses

Served with Biscuits, Pinot Noir Confit & Truffle Honey

(Supplement of £ 7.00 per person)

WINE LIST

WHITE WINES

£25

Aloe Tree Chenin Blanc 2010

South Africa · Western Cape · 13.5%

Chenin Blanc

Ripe apple flavours with loads of upfront fruit and a crisp finish.

£27

Madregale Bianco 2010

Italy · Abruzzo · 12%

Chardonnay, Trebbiano

Fresh, unoaked dry white from central Italy, with creamy, rounded fruit and a bright finish.

£29

Montecelli Pinot Grigio 2009

Italy · Veneto · 12%

Pinot Grigio

Smooth and elegant pear-like fruit with a citrus finish.

£32

Quinta do Correio 2009

Portugal · Dão · 12.5%

Malvasia Fina, Bical, Encruzado, Cerceal

Light, crisp and minerally. Made from some of Portugal's best grape varieties.

£34

Masciarelli Trebbiano 2010

Italy · Abruzzo · 12.5%

Trebbiano

Mild, mineral, and subtle. Light orchard fruit and gentle citrus tones.

£34

Château de la Presle Touraine Sauvignon 2009

France · Loire · 13%

Sauvignon Blanc

Crisp, dry Loire Sauvignon Blanc with subtle richness and excellent balance.

£45

Rainer Wess Gruner Veltliner Wachauer 2009

Austria · Wachau · 12.5%

Gruner Veltliner

Austria's national grape, so fresh and vibrantly fruity. Dry and delicate, widely suitable for food and with a typical hint of white pepper on the finish.

£45

Les Cadoles Bourgogne Blanc 2009

France · Burgundy · 13%

Chardonnay

A fresh, unoaked style with plenty of lemon. Medium-bodied and dry.

£46

Erste & Neue Weissburgunder (Pinot Bianco) 2009

Italy · Alto Adige · 13%

Pinot Bianco

A typically delicate nose with fine acidity and amazing balance.

A particularly versatile food match.

£47

Domaine Mittnacht GYOTAKU 2009

France · Alsace · 13.5%

Pinot Blanc, Pinot Gris, Riesling, Gewurztraminer, Muscat

An intriguing blend of Alsace grapes. Light elderflower and creamy citrus flavours in an uplifting style. Unusual and worth a try.

£48

Staete Landt Sauvignon Blanc 2009

New Zealand · Marlborough · 13.5%

Sauvignon Blanc

Crisp, single-vineyard Sauvignon from a small Marlborough estate. Lean, expressive gooseberry and passion fruit with a pleasantly light touch.

£48

Vigneau-Chevreau Vouvray Sec Silex 2009

France · Loire · 13%

Chenin Blanc

From organic production, this Chenin is dry, mineral, honeyed and creamy.

Huge presence in the glass and excellent value.

£50

Dezat Sancerre 2009

France · Loire · 13.5%

Sauvignon Blanc

A rich, lively, benchmark Sancerre. Rich fruit, zingy acidity and a long finish.

£54

Domaine Mittnacht Gewurztraminer 2009

France · Alsace · 14.5%

Gewurztraminer

From organic production, this Gewurz has a wonderful mix of florality, spice freshness and depth.

£54

Christian Moreau et Fils Chablis 2009

France · Burgundy · 12.5%

Chardonnay

Delicious, full, zesty and mineral rich. Christian and his son mainly produce Grand Cru wines and their village Chablis is a big step up on the rest.

£55

Man O' War Pinot Gris 2009

New Zealand · Auckland · 13.5%

Pinot Gris

Full-bodied, with creamy almonds, light spice, and a very giving, rounded style.

£68

Château de la Saule Montagny 1er Cru 2008

France · Burgundy · 13%

Chardonnay

Unoaked white Burgundy is unusual at this level and it works well here.

Tangy lemon, fine acidity, and overall a lively, youthful feel.

£76

Schloss Gobelsburg Gaisberg Riesling 2009

Austria · Kamptal · 13%

Riesling

Exceptionally well-balanced, showing abundant fresh lime and floral aromas.

A hint of exotic golden richness follows on the palate.

£125

Ballot-Millot Meursault Les Narvaux 2008

France · Burgundy · 13.5%

Chardonnay

Classic Meursault, rich yet delicate. The fruit and oak are in harmony and the acidity frames this beautifully.

ROSE WINE

£30

Château Haut Rian 2009

France · Bordeaux · 12.5%

Merlot, Cabernet Franc, Cabernet Sauvignon

Bright yet gentle red fruits. Dry and rounded.

£54

Château Miraval Cuvée Pink Floyd 2009

France · Provence · 13.5%

Cinsault, Grenache

Made from organic grapes at a famous estate in Provence. This has delicious freshness and balance.

RED WINE

£25

Aloe Tree Shiraz 2009

South Africa · Western Cape · 14%

Shiraz

Soft, juicy, and fruity with hints of spice and a ripe, warming finish.

£27

Madregale Rosso 2009

Italy · Abruzzo · 12.5%

Montepulciano, other Abruzzo grape varieties

A rich, round style. Plenty of fruit and appealing earthy hints.

£30

Château La Bastide Vieilles Vignes Corbières 2008

France · South-West · 13%

Syrah, Grenache

Medium-bodied southern French old vines red. Ripe fruit and light tannin, with dark red and blue fruit.

£34

Quinta da Lagoalva 2009

Portugal · Tejo · 13.5%

Touriga Nacional, Castelão

A fantastic example of the quality Portugal produces. Dark plum and purple berries leap out of the glass.

£34

Jip Jip Rocks Padthaway Shiraz 2008

Australia · South Australia · 14.5%

Shiraz

Impressive concentration without over ripeness. Eucalypt and very dark fruits mingle in satisfying harmony.

£36

Pavia Barbera d'Asti Casareggio 2009

Italy · Piemonte · 13.5%

Barbera

Lots of bright red fruit leading to a smooth finish.

£38

Jimenez Landi Bajondillo 2009

Spain · Mentrída · 14.5%

Tempranillo

Stunning Tempranillo from south of Madrid which puts many Riojas to shame. A mix of ripe, dark fruits, coffee hints and a light caramel finish.

£40

Viniterra Malbec 2009

Argentina · Mendoza · 14.5%

Malbec

A full, hedonistic mix of plum, cherry, chocolate and vanilla.

£40

Emilio Valerio Laderas de Montejurra 2009

Spain · Navarra · 13.5%

Merlot, Cabernet Sauvignon, Tempranillo

Amazing concentration from the Cabernet. The rich, dry style makes this a great match for red meats.

£42

Sampietrana Brindisi 1952 Rosso 2007

Italy · Puglia · 13.5%

Negroamaro, Montepulciano

From the heel of Italy, lots of cherry and spice with a hint of chocolate on the finish.

£44

Masciarelli Montepulciano d'Abruzzo 2008

Italy · Abruzzo · 13%

Montepulciano

Juicy and uplifting with plenty of bright red cherries.

Another winner from the master of Montepulciano.

£44

Blason Cabernet Franc 2009

Italy · Friuli Isonzo · 13%

Cabernet Franc

Very aromatic, a complex mix of red fruits and appealing savoury hints.

£44

Cuilleron Rhodaniennes Gamay 2009

France · Rhône · 13%

Gamay

A rare Rhône Gamay with typical bright fruit but a touch more depth.

Red berries, floral, with velvety tannins.

£45

Meerlust Estate Red 2008

South Africa · Stellenbosch · 13.5%

Cabernet Sauvignon, Merlot

Rich, full, impressive Cabernet Merlot from one of South Africa's finest producers.

£48

Quinta do Côa 2008

Portugal · Douro · 13.5%

Tinta Roriz (Tempranillo), Touriga Nacional, Touriga Franca

Organic blend from the Douro Valley. Masses of aroma and concentration of dark fruits.

£50

Bottle Apostle Graves 2005

France · Bordeaux · 13.5%

Cabernet Sauvignon, Merlot, Cabernet Franc

A beautifully soft Claret from an excellent year. Plenty of cassis and tobacco leaf.

£54

Argiano Rosso di Montalcino 2008

Italy · Toscana · 14%

Sangiovese

An enticing, quite delicate nose leads to a full, satisfying body.

£54

Cuilleron Les Candives 2009

France · Northern Rhône · 12.5%

Syrah

Medium-bodied and very food friendly. Juicy, vibrant plums and blueberry.

£60

Moric Blaufrankisch 2009

Austria · Burgenland · 12.5%

Blaufrankisch

A fine Austrian red for fans of Pinot and Bordeaux. Great concentration of fruit in a dry, polished style. The complex mineral impression is down to the local iron-rich soil.

£62

Le Vigne San Pietro Valpolicella Ripasso 2008

Italy · Veneto · 13.5%

Corvina

Cherries and currants in a bright, youthful style.

Lovely concentration and structure.

£70

S de Siran Margaux 2007

France · Bordeaux · 13%

Merlot, Cabernet Sauvignon, Cabernet Franc

Classic, Margaux elegance in a ready, open style.

£78

Bruno Colin Maranges 1er Cru 2007

France · Burgundy · 13%

Pinot Noir

Pretty cherry and strawberry fruit with an elegant, soft feel.

Good value from a lesser known Burgundian village.

£95

Reverdito Barolo Codane 2006

Italy · Piemonte · 14.5%

Nebbiolo

Distinctive Barolo nose of black cherry, forest floor and herbs.

Fleshy and soft with impeccable balance.

£100

Domaine Drouhin Pinot Noir 2007

United States · Oregon · 13.5%

Pinot Noir

A fine, aromatic, subtly rich Pinot from Drouhin's Oregon outpost.

A brilliant example of cool climate USA winemaking.

CHAMPAGNE

BLANC

£50

Taittinger Brut Reserve NV

Fine, fresh and fruity. This blend comes exclusively from the first pressing.

£75

Bollinger Brut NV

Mouthfilling, concentrated and luminous. Rich biscuit tones and fine citrus.

£95

Henri Giraud Ay Grand Cru NV

Rich, meaty Powerful Champagne; lots of Pinot Noir in the blend.

If you like Bollinger try this!

£110

Gosset Grande Reserve NV

Winner of huge awards in France. The house style veers towards classic brioche elegance, but the Grande Reserve combines this with extra depth to stunning effect.

£150

Taittinger Comtes de Champagne 1998

The bouquet is intense, expressive, and particularly complex. It opens with floral aromas, hawthorn, and beeswax, with subtle notes of lime and pineapple.

£250

Louis Roederer Cristal 2002

Champagne at its finest, as inspired with this vintage as always. The embodiment of elegance and purity.

ROSÉ

£60

Taittinger Brut Prestige Rosé NV

The bouquet is satisfyingly intense, both fresh and youthful, with aromas of freshly crushed raspberry, cherry, and notes of rose petal.

£130

Gosset Grand Rosé NV

Very pale and elegant rosé Champagne with fine, creamy red berry fruit.

£180

Taittinger Comtes de Rosé Millésime 2000

A sublime, pale rose colour. Rich, lifted fruit and very fine bubbles.

COCKTAILS

Bucks Fizz with Champagne £ 11.50

With Taittinger Champagne & Fresh Orange Juice

Kir Royale £ 11.50

Crème De Cassis, Taittinger Champagne, Garnished with a Blackberry

Champagne Cocktail £ 13.95

Combination of Remy Martin, Angostura Bitter, Brown Sugar & Topped up by Taittinger. It first originated in 1899, from the winner of a New York Cocktail competition.

Martini £ 12.95

Composition of Grey Goose or Bombay Gin & Martini Extra Dry with Green Olives. The true origin of the Martini is draped in mystery! There are differing arguments as to who was the first to create the martini.

Peach Bellini £ 13.95

Taittinger Champagne mixed with White Peach Puree

Strawberry Daiquiri £ 13.75

Bacardi Rum, Strawberry Liqueur with Lime juice & Brown Sugar.

Pimms with Lemonade (Jugs) £ 35.00

Rewind back to a London oyster bar in the 1840s where owner James Pimms invented the thirst-quencher. Using gin, quinine and a secret mixture of herbs, good old Pimm served up the brew as an aid to digestion, dishing it out in a small tankard and the No. 1 Cup moniker was born.

Long Island Iced Tea £ 13.75

One of the strongest Cocktails containing Absolut Vodka, Tanqueray Gin, Bacardi, Tequila Gold, Cointreau, Lime Juice & Coke. It was first served in the late 1970s by Robert Butt, a bartender at the oak beach Inn in New York.

French 75 £ 13.75

Is a Cocktail made from Bombay Gin, Champagne, Lemon Juice, and Sugar. There is some controversy over whether the Cocktail was originally made with gin or with cognac and champagne. If Vodka is substituted for the Gin it may be referred to as a French 76.

Margarita £ 13.75

Mix of Tequila, Cointreau, Lime Juice & Brown Sugar, served with Crushed ice. The history of the Margarita is unfortunately fairly cloudy. One of the more popular stories has it being invented in 1948 by Margarita for a large party she was holding down in Acapulco.

Cosmopolitan £ 13.75

The recipe is based on Vodka Citron mixed with Cointreau, Cranberry Juice & Lime juice with flamed Orange Peel. The drink was created independently by different bartenders since the 1970s. It is generally recognised that John Caine brought the drink to San Francisco around 1987.

Mojito £ 13.75

Bacardi, muddled Lime, Mint Leaves & Brown Sugar topped with Soda Water & Dash of Angostura Bitter.

Non Alcoholic fruit Punch (Jugs) £ 12.00

BAR TARIFS

GIN (25ML)

| | | |
|-----------------|-------|-------|
| Bombay Sapphire | 37.5% | £3.50 |
| Tanqueray | 40.0% | £4.25 |

VODKA (25ML)

| | | |
|------------------|-------|-------|
| Russian Standard | 37.5% | £4.00 |
| Absolut Flavours | 37.5% | £3.75 |
| Grey Goose | 37.5% | £5.50 |

WHISKY (25ML)

| | | |
|------------------|-----|-------|
| Jamesons | 40% | £3.00 |
| Chivas Regal | 40% | £3.00 |
| Jack Daniels | 40% | £4.20 |
| Southern Comfort | 40% | £4.20 |
| Canadian Club | 40% | £4.00 |
| Johnny Walker | 40% | £5.20 |

MALTS (25ML)

| | | |
|-------------|-------|-------|
| Talisker | 43% | £6.00 |
| Cragganmore | 40% | £6.50 |
| Glenkinchie | 40% | £7.00 |
| Laphroig | 43% | £5.50 |
| Dalwhinnie | 40% | £6.50 |
| Oban | 40% | £7.50 |
| Glenlivet | 37.5% | £6.00 |
| Glenfiddich | 40% | £6.50 |

RUM (25ML)

| | | |
|-------------|-------|-------|
| Bacardi Rum | 40% | £4.00 |
| Malibu | 37.5% | £3.50 |
| Havana Club | 40% | £3.80 |

BRANDY (25ML)

| | | |
|-------------|-----|-------|
| Remy Martin | 40% | £5.25 |
|-------------|-----|-------|

LIQUEURS (50ML)

| | | |
|--------------------|-------|-------|
| Amaretto Disaronna | 28% | £6.50 |
| Tia Maria | 32.4% | £6.50 |
| Baileys | 17% | £6.50 |
| Gran Marnier | 40% | £7.00 |

SHERRY (50ML)

| | | |
|---------------|-------|-------|
| Bristol Cream | 17.5% | £3.50 |
| Tio Pepe | 15% | £3.50 |

PORT (50ML)

| | | |
|----------------|-------|--------|
| Cockburns Ruby | 20% | £4.30 |
| Taylor's LBV | 20% | £6.30 |
| Vintage Port | 17.5% | £15.00 |

APERITIF (50ML)

| | | |
|-------------------|-----|-------|
| Vermouth | 15% | £3.50 |
| Pimms | 25% | £3.50 |
| Martini Extra Dry | 15% | £3.50 |
| Pernod | 40% | £3.50 |

BOTTLED BEER 330ML

| | | |
|----------|------|-------|
| Peroni | 5.1% | £5.00 |
| Corona | 5.2% | £5.00 |
| Asahi | 5.0% | £5.00 |
| Magners | 5.2% | £5.00 |
| Guinness | 4.9% | £5.00 |

MINERALS (200ML)

| | |
|-----------------------------|-------|
| Coca-Cola | £2.75 |
| Diet Coke | £2.75 |
| Fevertree Tonic | £2.75 |
| Fevertree Lemonade | £2.75 |
| Fevertree Soda | £2.75 |
| Fevertree Ginger Ale | £2.75 |
| Red Bull (250ML) | £4.00 |
| Belu 33CL Water | £2.75 |
| Belu 75CL Water | £5.00 |
| Orange Juice (bottle 200ml) | £3.50 |

WINE (250ML)

| | |
|------------------------|-------|
| Aloe Tree Chenin Blanc | £8.50 |
| Aloe Tree Shiraz | £8.50 |

CHAMPAGNE

| | |
|-----------------------------------|--------|
| Taittinger Brut Reserve, NV | £14.00 |
| Taittinger Brut Prestige Rose, NV | £16.00 |

All prices are inclusive of V.A.T. at 20% weights and measures act 1994 gin, vodka, whisky & rum are offered on sale on these premises in quantities of 25ml or a multiple thereof.