

BAR MENU





GARDENERS JASMINE ROYALE 10

A quintessentially British mix of gin, green tea and a spot of lemon, topped with fizz



MINERVA 10

Classic with a twist. Yaguara cachaça blended with Campari and delicate tea, topped with bubbles



SUMMER KICKS 9

A long refreshing drink with a colonial twist. 100% agave reposado tequila shaken with apricot brandy, Ancho Reyes chilli liqueur, homemade chai and tamarind syrup and fresh lime, topped with Fever-Tree tonic



MASTIJO 9.5

Our Mediterranean take on a Mojito. Punchy Venezuelan rum shaken with fresh lime, Mastiha and homemade garden cordial, topped with Sauvignon Blanc



LIFE'S A PEACH 9

Nothing spells summer quite like a ripened peach. Polish vodka mixed with bergamot liqueur, peach vermouth and fresh lime topped with soda



HOLLINGSWORTH CUP 9

A long refreshing Summer Pimm's cocktail with homemade strawberry syrup, Kamm & Sons British Aperitif and fresh lemon topped with ginger ale



RUMMIN' 9.5

An exotic mix of our house Jamaican and Guyanese blend of rums shaken with falernum, fresh lime and homemade strawberry syrup



VITAMIN SEA 9

London Dry gin shaken with fresh lime and our house summer cordial. Simple, delicious and one of your five a day



LA DOLCE VITA 8.5

Aperol is lifted with elderflower, vermouth, fresh apple & lemon juices and a touch of peach



WATER OF LIFE 10

A bright, long mix of Mount Gay Black Barrel rum shaken with fresh lemon, Croatian riesling, coconut water, Cocchi Americano and orgeat



KINDA HUGO 8.5

A summery mix of elderflower, fresh lime, soda and Sicilian lemonade, blended with dry white wine



MINERVA 9

Fresh Chapel Down English Rose married with rosé vermouth, cut with sharp lemon and raspberries and topped with soda



STREETCAR 9.5

Aromatic Amaro di Angostura shaken with Merlet cognac, fresh lemon, orange & almond syrup



EPISCOPAL 10

A delightful and refreshing short cocktail. BarSol Peruvian pisco mixed with Chartreuse, elderflower, fresh lime and egg white - with a splash of Sicilian lemonade



SURF'S UP 9

Four Roses Bourbon, white por, raspberry and ginger liquers shaken with fresh lime, raspberries and house garden syrup. For the discerning drinker



CHIMP'S TEA 9.5

A B&H classic. Monkey Shoulder Scotch whisky shaken with peach vermouth, fresh lemon and Earl Grey



SLINGS & ARROWS 10.5

Slingsby rhubarb gin, ginger liqueur and Kamm & Sons British Aperitif stirred with orange vermouth. The taste of a countryside orchard in full bloom



FIELD DAY 10

No, not as messy as the festival. London Dry gin stirred with Kamm & Sons British Aperitif, Solerno blood orange liqueur and light vermouth

WHITE

CRISP & FRUITY

glass • carafe • bottle

Chenin Blanc, Bantry Bay, 2016 Western Cape, S. Africa	7 / 18.5 / 27
Picpoul, Plo d'Isabelle, 2016 Picpoul de Pinet, France	8 / 21.5 / 32
Godello, Señorío da Vila, 2015 Ribeiro, Spain	9 / 23.5 / 35

MINERAL & COMPLEX

bottle

Gavi, 'San Pietro' Bianco DOCG, 2015 Tenuta San Pietro, Italy	42
Chardonnay, Chapel Down, 2013 Kent, England	38
Sancerre, Claude Riffault Denisottes, 2015 Loire, France	54
Puligny Montrachet, Louis Latour, 2010 Burgundy, France	110

AROMATIC & SPICY

glass • carafe • bottle

Riesling, Bolfan Estate, 2013 Zagorje, Croatia	9.5 / 25.5 / 38
Falanghina, Oltre Passo, 2015 Piave, Italy	7.5 / 20 / 30
Stone Fox, Chronic Cellars, 2014 California, USA	56
Sauvignon Blanc, Fernlands, 2016 Marlborough, New Zealand	9 / 23.5 / 36



RED

SOFT & FRUITY

glass • carafe • bottle

Two Birds, One Stone Red, 2016 South of France	7 / 18.5 / 27
Union Red, Chapel Down, 2014 Kent, England	9.5 / 25.5 / 38
Mencia, Señorío da Vila, 2015 Ribeiro, Spain	9 / 23.5 / 36
Pinot Noir, Grace Bridge, 2013 California, USA	10 / 28 / 40

RICH AND SPICY

glass • carafe • bottle

Malbec, Vinalba Reservado, 2013 Mendoza, Argentina	10 / 28 / 40
Shiraz, Penfolds Bin 128, 2013 Coonawarra, Australia	60
Côtes du Rhône, La Serre Rouge Domaine Bramadou, 2014 France	47
Sofa King Bueno, Chronic Cellars, 2015 California, USA	53
Carignan, Baron de Baussac, 2015 Vielles Vignes, France	7.5 / 20 / 30

SAVOURY & COMPLEX

glass • carafe • bottle

Garnacha, Botijo Rojo, 2015 Valdejalón, Spain	8 / 21.5 / 32
Pomerol, Château de Valois, 2011 Bordeaux, France	75
Tignanello Antinori, 2013 Tuscany, Italy	145



SPARKLING WINE

glass • bottle

Bouvet Ladubay Saumur NV France	8 / 40
Chapel Down Brut NV England	45
Laurent-Perrier La Cuvée NV France	90
Laurent-Perrier Cuvée Rosé NV France	110
Laurent-Perrier Alexandra Rosé (2004) France	500
Grand Siècle by Laurent-Perrier (2004, 2002, 1999) France	190
Veuve Cliquot NV France	80
Ruinart Blanc de Blancs NV France	110
Ruinart Blanc de Blancs NV France	110
Perrier Jouet Belle Epoque, 2008 France	200

ROSÉ

glass • carafe • bottle

English Rose, Chapel Down, 2015 Kent, England	8 / 21.5 / 32
Côtes de Provence, Terres de Berne, 2015 South of France	10 / 28 / 40

DESSERT

glass • bottle

Royal Tokaji Late Harvest, 2015 Hungary	7 / 40
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BAR BITES

Breadcrumbs beef, horseradish cream	6.5	Mini BBQ chicken burgers	5.5
Crispy salt and pepper squid, fresh lime	5.5	Pork pie with piccalilli	4.5
Battered parsnip chips, honey rosemary dip	3.5	Courgette fritters, sour cream and Parmesan	4
Crisp paprika white bait, chilli & avocado dip	4.5	Selection of cheese from the British Isles, quince jelly, crisp rosemary bread	9.5

BEER

Curious Brew	Pint	5.5
Curious Brew	½ Pint	3
Curious Brew	Bottle	5
Curious IPA	Bottle	5
Curious Apple	Bottle	5
Curious Porter	Bottle	5

Our cocktails and bar food may contain traces of nuts, dairy or other allergens.
Please tell your bartender if you have any allergies

