



# ***HARTWELL HOUSE***

## ***BAR MENU***



### ***ALLERGENS AND VINTAGES***

*Although we offer a selection of organic and bio-dynamic wines, it should be assumed that all wines on this list contain sulphur dioxide.*

*It is not possible to guarantee continuity of all vintages and producers in this list and in some cases a suitable alternative may be offered*

*A discretionary 12.5% service charge will be added to your final account.*

## **CHAMPAGNE AND SPARKLING WINE BY THE GLASS**

*'Champagne! In victory one deserves it, in defeat one needs it'*  
**Napoleon Bonaparte**

### **CHAMPAGNE**

	£ Glass
Testulat, Carte d'Or, Blanc de Noirs, Epernay	16.50

### **PROSECCO**

La Marca, Prosecco Superiore, DOCG, Veneto	10.00
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### **ENGLISH SPARKLING WINES**

*Located around two and a half miles from Hartwell House; Dinton Folly, so named for its proximity to the ruins of the nearby castle, is a quality English sparkling wine. Dinton Folly is made using the traditional champagne method using Pinot Noir, Chardonnay and Pinot Meunier.*

Dinton Folly, Buckinghamshire, England	15.00
Gusbourne Rosé Brut, West Sussex, England	16.50

## **CORAVIN – WINE BY THE GLASS**

*The Coravin is a system that allows our sommelier to pour some of his favourite vintage wines by the glass, without ever pulling the cork and normally only offered by the bottle*

*For full descriptions, please see our wine list*

### **WHITE WINE**

	£ 125ml
Châteauneuf du Pape Blanc, Père Caboché, Southern Rhône, France, 2022	19.00
Meursault, Domaine Michelot, Côte de Beaune, Burgundy, France, 2021	27.00
Oaked Chardonnay, Lyme Bay, Essex Vineyards, Devon, England, 2020	19.00
Qvevris Rkatsiteli, Tbilvino Kakheti, Georgia, 2020 ( <b>Amber wine</b> )	18.00

### **RED WINE**

Château Ksara, Cuvée du Troisième Millénaire, Bekaa Valley, Lebanon, 2017	27.00
Châteauneuf du Pape, Père Caboché, Southern Rhône, France, 2021	19.00
Amarone della Valpolicella, Classico DOCG, Camparol, Veneto, Italy, 2019	23.00
WhiteHall, Vineyard Nethercote Hill Avon Valley, Wiltshire, England, 2018	20.00

**WINE BY THE GLASS**  
**WHITE WINE**

	£125ml	£175ml
Chardonnay, Wild Ocean, Stellenbosch South Africa, 2022 (Ve)	7.50	9.00
Viognier, Foxwood Dawn, Languedoc-Roussillon, France 2022	9.00	13.00
Alvarinho, Wind and Waves. 2022 Vinho Verde, Amarante, Portugal (V/Ve)	9.00	13.00
Bacchus Dry, Chapel Down, Kent, England 2022	10.00	13.50
Sauvignon Blanc, Lawson's Dry Hills Marlborough, New Zealand, 2023 (V/Ve)	10.50	13.75

**RED WINE**

Cabernet/Merlot Wild Ocean, Stellenbosch, South Africa, 2022 (Ve)	7.50	9.00
Château Garreau, Bordeaux Supérieur, Bordeaux, France, 2016	10.00	14.50
Malbec, Bodega Norton, Argentina, 2023	9.00	13.50
Rondo, Lychgate Red, The Bolney Estate Sussex, England, 2020 (Ve)	9.00	14.00
Pinot Noir, Apaltagua, Coleccion Edition, Chille, 2017	10.00	14.50

**ROSÉ WINE**

Malbec Rosé, Bodega Norton, Mendoza, Argentina, 2023	9.00	11.00
*Rambla Born Rose Barcelona, Spain, 2022	15.00	
*Gusbourne Cherry Garden Rosé, UK, 2021	18.00	

## **BEERS**

	£ 330ML
Peroni	7.50
Estrella Galicia	8.00
Estrella Galicia 0% Alcohol	7.00

## **CIDER**

	£ 500 ML
Maison Sassy 0% Alcohol (330ML)	7.00
Rekorderlig Apple	8.50
Rekorderlig Mango & Raspberry	8.50
Rekorderlig Wild Berries	8.50

## **LOCAL ALES**

	£ 500ML
John Hampden Dark Ale, Chiltern Brewery	8.50
John Hampden Gold Ale, Chiltern Brewery	8.50
Beechwood Bitter, Chiltern Brewery	8.00
Bristol Milk Stout	9.00

## **SOFT DRINKS**

	£
Frobisher Fruit Juices: Apple, Cranberry,	4.95
Grapefruit, Pineapple, Tomato,	4.95
Fresh Orange Juice	5.00
Coke and Diet Coke	4.50
Elderflower Presse	4.95
Appletiser	4.50
Fever Tree Tonic / Slim line Tonic Water	4.50
Schweppes: Lemonade, Soda Water,	4.50
Ginger Ale, Bitter Lemon	4.50

## COCKTAILS

### SPARKLING CELEBRATIONS

	£
Champagne Cocktail <i>Champagne, Brandy, Angostura Bitters, Brown Sugar</i>	17.50
Chambord Kir Royale <i>Champagne, Chambord</i>	17.50
1989 <i>This cocktail is named after the year which the hotel opened. It combines cranberry, amaretto, sugar syrup and prosecco to create a cocktail which is sure to live long in the memory.</i>	17.50
Bellini <i>Prosecco, Blood Peach Puree</i>	16.50
Prince of Wales <i>Cognac, Grand Marnier, Peychaud's bitters, Brown Sugar and Champagne</i>	17.50

***We take all reasonable request when creating your drinks, if you cannot find the cocktail of your choice, please let the bar team know.***

## COCKTAILS

### HARTWELL'S SIGNATURES

	£
<b>King Louis</b>	17.50
<i>Based on the classic French 75, this cocktail has been created to honour Hartwell's most famous resident. Bourbon, lemon, sugar syrup, and our house Champagne act as the gateway to a perfectly integrated combination of bourbon and citrus.</i>	
<b>Fredericks</b>	17.50
<i>Bombay Sapphire gin, Chambord, Cointreau and pineapple juice give this drink real flavour, sweetness and a rich texture.</i>	
<b>Lady Lee</b>	17.50
<i>A Hartwell original named after Lady Elizabeth Lee, who was a prestigious member of Hartwell's original residents; The Lee Family. Her portrait hangs proudly in our Library. This incredibly refreshing cocktail pairs Frobisher's Apple Juice with Amaretto, Sloe Gin and Cointreau.</i>	
<b>North Avenue</b>	17.50
<i>An excellent post-dinner drink for this season. A take on a classic "White Russian" with a sweet hazelnut aftertaste. It's can be made decaffeinated on request Named in homage to both the Horse Chestnut and Black Walnut trees found at the beginning of Hartwell's "Northern Avenue" that is visible from both main entrance and bar windows.</i>	
<b>Hartwell Orchard</b>	17.50
<i>This incredibly refreshing light, fruity and aromatic cocktail pairs Calvados with Elderflower Liqueur.</i>	

## SEASONAL COCKTAILS

	£
Hugo Spritz <i>Saint Germain liqueur, Prosecco and soda water</i>	17.00
Gin Basil Smash <i>London dry gin, Lemon juice, sugar syrup and Basil leaves</i>	17.00
Tom Collins <i>London Dry Gin, Lemon juice, sugar syrup and soda water</i>	17.00
Paloma <i>Tequila Blanco, Grapefruit and Lime juice, Sugar syrup and Soda water</i>	17.00
Aviation <i>London Dry Gin, Crème de Violette, Cherry Liqueur and Lemon juice</i>	17.00
Daiquiri <i>Cuban Anejo Rum, Lime juice, Sugar syrup</i>	17.00

## NON-ALCOHOLIC COCKTAILS

Florida Cocktail <i>A refreshing mix of grapefruit, orange, lemon and pineapple topped with soda water.</i>	11.00
Hartwell Garden <i>This drink matches cucumber, apple juice and elderflower</i>	11.00
Shirley Temple <i>This refreshing non-alcoholic drink is made with ginger ale, grenadine and lime juice</i>	11.00



## GIN AND FEVER-TREE TONIC

	£35ml
<b>Chase GB, Hereford, England</b>	14.50
<i>This Great British Extra Dry Gin is smooth &amp; full-bodied, perfectly balanced with juniper, spice and citrus.</i>	
<b>Perfect Serve: Fever-Tree tonic, wedge of lime</b>	
	15.00
<b>Plymouth, England</b>	
<i>The rich and smooth taste of Plymouth Gin is the result of a balanced blend of seven hand-selected botanicals.</i>	
<b>Perfect Serve: Fever-Tree Tonic, slice of lemon</b>	
	14.00
<b>Tanqueray, London, England</b>	
<i>Tanqueray London Dry, a perfectly balanced gin and one of the most awarded gins in the world.</i>	
<b>Perfect Serve: Fever-Tree Tonic, wedge of lime</b>	
	13.50
<b>Bombay Sapphire, London, England</b>	
<i>The 10 botanicals that give a complex aromatic gin with broader, balanced flavours</i>	
<b>Perfect Serve: Mediterranean Fever-Tree Tonic, wedge of lime</b>	
	15.00
<b>Hendricks, Scotland</b>	
<i>A blend of 11 botanicals and a bold infusion of rose and cucumber.</i>	
<b>Perfect Serve: Elderflower Fever-Tree Tonic, slices of cucumber, rose water</b>	
	15.50
<b>The Botanist, Scotland</b>	
<i>A satin smooth Islay gin with 22 botanicals, giving a starburst of flavours</i>	
<b>Perfect Serve: Fever-Tree Tonic, slices of apple</b>	
	15.00
<b>Sipsmith, London, England</b>	
<i>A cosmopolitan mix of 10 botanicals that gives a well-balanced spirit</i>	
<b>Perfect Serve: Fever Tree Tonic, wedge of lime</b>	

**Monkey 47, Germany** 16.00  
*With 47 botanicals, this is a powerful and robust gin with plenty of spice*  
**Perfect Serve: Mediterranean Fever-Tree Tonic, slice of lemon, berries**

**Portobello Road, London, England** 15.00  
*A combination of 9 botanicals with a fresh peppery finish*  
**Perfect Serve: Aromatic Fever-Tree Tonic, orange peel**

**Martin Millers, London/Iceland** 15.00  
*A premium gin with a blend of 10 botanicals and the finest Icelandic water*  
**Perfect Serve: Aromatic Fever-Tree Tonic, lemon peel**

**Gin Mare, Spain** 16.00  
*Gin Mare" is made in a custom designed still by blending individual distillations of Arbequina olives, thyme, rosemary, basil, cardamom, coriander and juniper berries*  
**Perfect Serve: Mediterranean Fever-Tree Tonic, lemon wheel**

**Silent Pool** 16.00  
*An integrate juniper-led blend, with subtle spice, delicate floral and citrus notes. Garnished with orange peel*  
**Perfect Serve: Elderflower Fever-Tree Tonic Water, wedge of lime, mint**

## FLAVOURED GIN AND FEVER TREE TONIC

*Ask your waiter for our range of Tonics*

£ 35ml

### **Chase Pink Grapefruit and Pomelo**

15.00

*A beautifully well-rounded gin with vibrant citrus notes and a dry finish from the zest of grapefruit*

**Perfect Serve: Mediterranean Fever-Tree Tonic, lemon, Thyme**

### **Chase Rhubarb and Bramley Apple**

15.00

*This tangy and tart gin is a perfect blend of fresh rhubarb, Bramley apple and juniper*

**Perfect Serve: Fever-Tree Tonic, sliced apple**

### **Gabriel Boudier, Saffron Gin, France**

16.00

*Smooth and buttery with warming spices*

**Perfect Serve: Fever-Tree Tonic, orange wheel**

### **Tanqueray Flor de Sevilla**

15.50

*Summery and floral with a light strawberry sweetness and a touch of Mediterranean oranges.*

**Perfect Serve: Aromatic Fever-Tree Tonic, wedge of orange**

## NON-ALCOHOLIC GIN AND FEVER TREE TONIC

£ 35ml

### **Seedlip, London England**

14.50

*Distilled using non-alcoholic botanicals*

## **VODKA AND FEVER TREE TONIC**

	£ 35ml
Belvedere	14.00
Absolut	12.00
Stolichnaya	12.50
Reyka	13.50
Grey Goose	14.00
Chase	14.50
Chase English Rhubarb	15.50

## **RUM**

	£ 35ml
Bacardi	10.00
Captain Morgan Dark Rum	11.00
Captain Morgan Spiced Rum	11.00
Mount Gay	11.00
Havana Club	11.00
Santa Teresa Solera 1796	13.00
Plantation Dark Rum, 5 Year	14.50

## **TEQUILA**

	£ 35ml
Jose Cuervo	10.00

## SHERRY

	£ 75ml
<b>Tio Pepe, Palomino fino (Dry)</b>	9.00
<i>Served chilled, a fino made from Palomino grapes and matured under flor.</i>	
<b>Barbadillo, Manzanilla (Dry)</b>	9.00
<i>Served chilled, made from Palomino grapes and matured under flor in the seaside bodegas of Sanlucar.</i>	
<b>Emilio Lustau, Dry Oloroso (Dry)</b>	9.00
<i>Made from Palomino grapes that have been matured and aged in contact with air.</i>	
<b>Harveys, Amontillado (Medium Dry)</b>	9.00
<i>Served chilled, a fino that has been aged to the extent that its flor has been exhausted and so has also matured in contact with air.</i>	
<b>Valdespino, Palo Cortado Viejo C.P VOS</b>	9.00
<i>Delicate and medium intense sherry with dried fruits, hazelnuts and walnuts notes. Full bodied with a sophisticated long finish.</i>	
<b>Pedro Ximenez Dulce (Sweet)</b>	9.00
<i>Exclusively made from Pedro Ximenez grape</i>	
<b>Harveys Bristol Cream (Sweet)</b>	9.00
<i>A blend of Oloroso and Pedro Ximenez grapes</i>	
<b>Croft Original (Dry)</b>	9.00
<i>Served chilled, blend of pale dryness and Palomino fino, is crisp, fresh and aromatic.</i>	

## **SCOTCH WHISKY**

	£ 35ml
Bells	9.50
Teachers	9.50
Famous Grouse	10.00
Johnny Walker Black Label	10.50
Chivas Regal	10.50
J&B Rare	10.50

## **IRISH WHISKY**

	£ 35ml
Jameson	9.50
Bushmills	10.00
Bushmills Malt	10.00
Black Bush	11.00

## **CANADIAN WHISKY**

	£ 35ml
Canadian Club	10.00

## **AMERICAN WHISKY**

	£ 35ml
Makers Mark	10.00
Wild Turkey	10.00
Jack Daniels	10.00
Jim Beam	10.00

## WHISKY

### HIGHLAND MALTS

*The whiskies classified as Highland malts are those North of the Highland boundary fault line. They come as far apart as Dunbartonshire, Orkney, Argyll and Wick, and incorporate the Isles of Skye, Jura, Mull and Arran. Whiskies from the North Highlands tend to be smooth, fruity sweet and not too peaty.*

£ 50ml

**Highland Park, 12 years old**

13.50

*Mid gold in colour. Aromas of honey, smoke and heather. Enjoy the delicate balance of sweet and dry flavours with a smoky hook in the finish.*

**The Dalmore, 12 years old**

15.00

*A smooth, full-bodied whisky with a hint of sherry and peat in its malted flavours.*

**Teaninich, 10 years old)**

15.00

*This sherry cask single malt has an attractive nose with hints of hessian, nuts and orange peel. It is a rich, sweet, nutty whisky.*

**Glenmorangie, 10 years old**

13.50

*Pale gold. Floral and citric notes with a backdrop of smoke. Medium bodied, easy to drink with traces of almonds and spice.*

**Talisker, 10 years old**

14.00

*Referred to as "King 'O' Drinks". Mid gold with a pungent nose. Smoky and spicy in flavour edged with sweetness and ends with a black pepper finish.*

## ISLAY MALTS

*The most distinctive of all single malt whiskies. Islay is laced with extensive peat beds, over which the water flows and arrives at the distillery already flavoured before being added to the malt barley, which has already been infused with smoke from the peat during the process of drying out. The results are full flavoured (medicinal), peaty whiskies often with a hint of smokiness sweetness or saltiness*

£ 50ml

### **Lagavulin, 16 years old**

17.00

*Typical heavy burnt heather scented smoke aroma. The flavour begins sweet and malty, developing into a wonderfully long smoky finish.*

### **Bowmore, 12 years old**

15.00

*A subtle Islay malt with a smoky aroma that takes you to a big, sweet flavour with traces of lavender*

### **Ardbeg, 10 years old**

15.00

*A subtle Islay malt with a smoky aroma that takes you to a big, sweet flavour with traces of lavender.*

### **Laphroaig, 10 years old**

15.00

*The “ancient mariner” of malt whiskies, the nose is powerful in peat smoke and its taste is of iodine and salt with a touch of sweetness.*



## SPEYSIDE MALTS

*Speyside is acknowledged as the heartland of whisky production in Scotland. Speyside malts offer typically sweet and estery notes and are lightly peated to offer complex and sophisticated flavours. Situated around the Elgin-Dufftown district in Northeast Scotland, this remote, fertile area was an ideal location for whisky smugglers and operations of illicit stills to escape the attention of the excise men.*

	£ 50ml
<b>Cragganmore, 12 years old</b>	14.00
<i>Amber in colour with a sherry nose that develops into smoky leather aromas with water. Sweet and dry in flavour, with a malty smoky finish.</i>	
<b>Glenfiddich, 12 years old</b>	12.50
<i>Pale straw with green tints. Light in the nose with a faint smoky aroma. The flavour is sweet to start and green with a short finish.</i>	
<b>The Glenlivet, 12 years old</b>	12.50
<i>Pale gold in colour with sherry, floral notes. Smooth and sweet start, some honey and light fruit with a dry finish.</i>	
<b>Balvenie double wood, 12 years old</b>	14.00
<i>Deep amber colour with aromas of a rich fruit cake. Full and well-balanced flavour with sherry and fruit followed by a hint of chocolate.</i>	

## LOWLAND MALTS

*These are the lightest of all the malt whiskies and a delightful opening journey into the wider malt whisky world. These are produced south of an imaginary line drawn between Greenock in the West and Dundee in the East. Relatively unassertive in character, they are normally soft and light with a gentle sweetness.*

£ 50ml

### **Glenkinchie, 10 years old**

14.00

*Soft and sweetly aromatic, this Edinburgh malt has suggestions of melon, grass and cinnamon, with a gentle, warming finish.*

### **The Epicurean**

13.50

*Small Batch barley-rich, citric, floral and herbal. Sweet burnt sugar, palate with fruit and spice notes followed by a medium-long finish with herbal oak notes, from the nose being underpinned by the zesty flavours.*

### **Macallan 12 years Sherry Oak Cask**

18.00

*Sherry Oak 12 years Old exudes flavour notes of dried fruits, oak spice and nutmeg. The smooth silk alludes to the long and warming ginger finish to this remarkable Scottish single malt.*

## COGNAC

	£ 50ml
Martell V.S.	16.00
Martell V.S.O.P.	20.00
Remy Martin V.S.O.P.	20.00
Remy Martin X.O.	32.00
Martell X.O.	41.00
Hennessy X.O.	43.00

## ARMAGNAC

	£ 50ml
Janneau V.S.O.P.	20.00

## CALVADOS

	£ 50ml
Avallen, Planète Positive	14.00
Père Magloire FINE V. S	18.00

## LIQUEURS

	£ 50ml
Advocaat	10.50
Amaretto Disaronno	10.50
Apricot/Cherry/Peach Brandy	10.50
Archers	10.50
Baileys	10.50
Benedictine	10.50
Cointreau	10.50
Drambuie	10.50
Fernet Branca	10.50
Frangelico	10.50
Galliano	10.50
Glayva	10.50
Grand Marnier	10.50
Grappa	10.50
Kahlua	10.50
Kings Ginger	10.50
Kummel	10.50
Luxardo Limonchelo	10.50
Luxardo Kirsch	10.50
Malibu	10.50
Sambuca	10.50
Southern Comfort	10.50
Saint Germain	10.50
Tia Maria	10.50

## **APERITIFS**

	£ 50ml
Vermouth/Punt E Mes	9.50
Dubonnet Red	9.50
Campari	9.50
Noilly Prat	9.50
Pernod/Ricard	9.50
Martini – Sweet/Dry/Cinzano	9.50

## **MADEIRA**

	£ 50ml
Blandy, Medium	8.50

## **PORT**

	£ 50ml
Fonseca Bin 27 Reserve	9.50
Crofts Old Tawny, 10 Year	9.50
Graham's Fine White Port	9.50
Taylors Fine White Port	11.50
Taylors LBV 2019	14.00
Taylors, Quinta de Vergellas, Vintage 2013	20.00