



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
Lyme Bay, Bacchus Fermented, Essex Vineyards, Devon, England, 2021	19.00
Dry Furmint, Mandolas, Oremus Vega Sicilia Tokaji, Hungary, 2021	18.00

RED WINE

Château Ksara, Cuvée du Troisième Millénaire, Bekaa Valley, Lebanon, 2017	27.00
Châteauneuf du Pape, Père Caboché, Southern Rhône, France, 2022	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
Pinot Gris Reserva, Apatalgua San Antonio Valley, Chile, 2021	9.00	12.00
Picpoul de Pinet, Cuvee des Comtesses Languedoc-Roussillon, France, 2023	10.00	13.50
Bacchus Dry, Chapel Down, Kent, England 2023	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 Ricaud, Cadillac, Cote de Bordeaux, France, 2019	10.00	14.50
Malbec, Bodega Norton, Argentina, 2023	9.00	13.50
Tempranillo, Beronia Edición Limitada, Rioja Crianza, Spain, 2020	10.00	14.00
Pinot Noir, Huaquen Reserva San Antonio Valley, Curepto, Chile, 2020	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 Still Rosé, UK, 2023	18.00	

BEERS

	£ 330ML
Peroni	7.50
Estrella Galicia (Gluten free)	7.50
Estrella Galicia 0% Alcohol	7.00

CIDER

	£ 500 ML
Maison Sassy 0% Alcohol (275ML)	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 (G.Free)	8.00
Bristol Milk Stout	9.00

SOFT DRINKS

	£
Frobisher Fruit Juices: Apple, Cranberry,	4.95
Grapefruit, Pineapple, Tomato,	5.25
Fresh Orange Juice	4.50
Coke and Diet Coke	4.50
Elderflower Presse	4.95
Appletiser	4.50
Fentimans Ginger Beer	4.95
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
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

	£
King Louis	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>	
Fredericks	17.50
<i>Bombay Sapphire gin, Chambord, Cointreau and pineapple juice give this drink real flavour, sweetness and a rich texture.</i>	
Lady Lee	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>	
North Avenue	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>	
Hartwell Orchard	17.50
<i>This incredibly refreshing light, fruity and aromatic cocktail pairs Calvados with Elderflower Liqueur.</i>	

SEASONAL COCKTAILS

	£
Hedgerow Collins <i>Sloe Gin, crème de Cassis, Lemon juice, Sugar syrup, Soda water</i>	17.00
Moulin Rouge <i>Sloe Gin, Martini Rosso and dash Angostura Bitters</i>	17.00
Vieux Carre <i>Bourbon Whisky, Martel VS, Martini Rosso, Benedictine, dashes of Peychaud's and Angostura Bitters</i>	17.00
Tipperary <i>Bushmills Whisky, Martini Rosso and Yellow Chartreuse</i>	17.00
Sidecar <i>Martel VS, Cointreau and Lemon juice</i>	17.00
El Presidente <i>Habana Club, Martini Extra Dry, Martini Rosso, Cointreau, Lemon juice and Grenadine 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
Chase GB, Hereford, England	14.50
<i>This Great British Extra Dry Gin is smooth & full-bodied, perfectly balanced with juniper, spice and citrus.</i>	
Perfect Serve: Fever-Tree tonic, wedge of lime	
	15.00
Plymouth, England	
<i>The rich and smooth taste of Plymouth Gin is the result of a balanced blend of seven hand-selected botanicals.</i>	
Perfect Serve: Fever-Tree Tonic, slice of lemon	
	14.00
Tanqueray, London, England	
<i>Tanqueray London Dry, a perfectly balanced gin and one of the most awarded gins in the world.</i>	
Perfect Serve: Fever-Tree Tonic, wedge of lime	
	13.50
Bombay Sapphire, London, England	
<i>The 10 botanicals that give a complex aromatic gin with broader, balanced flavours</i>	
Perfect Serve: Mediterranean Fever-Tree Tonic, wedge of lime	
	15.00
Hendricks, Scotland	
<i>A blend of 11 botanicals and a bold infusion of rose and cucumber.</i>	
Perfect Serve: Elderflower Fever-Tree Tonic, slices of cucumber, rose water	
	15.50
The Botanist, Scotland	
<i>A satin smooth Islay gin with 22 botanicals, giving a starburst of flavours</i>	
Perfect Serve: Fever-Tree Tonic, slices of apple	
	15.00
Sipsmith, London, England	
<i>A cosmopolitan mix of 10 botanicals that gives a well-balanced spirit</i>	
Perfect Serve: Fever Tree Tonic, wedge of lime	

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
Tio Pepe, Palomino fino (Dry)	9.00
<i>Served chilled, a fino made from Palomino grapes and matured under flor.</i>	
Barbadillo, Manzanilla (Dry)	9.00
<i>Served chilled, made from Palomino grapes and matured under flor in the seaside bodegas of Sanlucar.</i>	
Barbadillo, Dry Oloroso	9.00
<i>Made from Palomino grapes that have been matured and aged in contact with air.</i>	
Harveys, Amontillado (Medium Dry)	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>	
Valdespino, Palo Cortado Viejo C.P VOS	9.00
<i>Delicate and medium intense sherry with dried fruits, hazelnuts and walnuts notes. Full bodied with a sophisticated long finish.</i>	
Pedro Ximenez Dulce (Sweet)	9.00
<i>Exclusively made from Pedro Ximenez grape</i>	
Harveys Bristol Cream (Sweet)	9.00
<i>A blend of Oloroso and Pedro Ximenez grapes</i>	
Croft Original (Dry)	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
Cragganmore, 12 years old	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>	
Glenfiddich, 12 years old	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>	
The Glenlivet, 12 years old	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>	
Balvenie double wood, 12 years old	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
Hennessy X.O.	43.00

ARMAGNAC

	£ 50ml
Baron de Sigognac 10 yrs Old (Bas Armagnac)	15.00
Janneau V.S.O.P.	20.00

CALVADOS

	£ 50ml
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
Glavya	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
Blandly, Medium	8.50

PORT

	£ 50ml
Fonseca Bin 27 Reserve	9.50
Crofts Old Tawny Reserve, 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