

WINES

Sparkling wine by the glass	175 ml
Chapel Down Pinot Reserve 2004, England	10.50
Ridgeview Fitzrovia Rosé 2007, England	12.50
Nyetimber 2001, Blanc de Blancs, Sussex, England	15.50
Vouvray Brut NV, Domaine Champalou,Loire, France	8.50
Gassac Frizant Rose 2008, Mas de Daumas Gassac, France	9.50
Champagne by the glass	175 ml
Moutard Grand Cuvee NV	10.00
Ernest Rapeneau Rosé	11.50
Henriot Brut Souverain	16.00
Whites by the glass	175 ml
La Brouette Blanc NV, Vin de Pays du Gers, France	4.50
Vina Garedo 2008, Rueda, Spain	5.50
Gran Sasso Pecorino 2008, IGT Terre di Chieti, Abruzzi, Italy	6.50
Chenin Blanc 2008, Mulderbosch, Stellenbosch, South Africa	7.00
Bacchus Reserve 2007, Chapel Down, Kent, England	7.50
Escolha White Quinta do Covela 2006, Portugal (organic)	8.00
Sauvignon/Semillion 2008, Duckbill, Western Australia	8.00
Rheingau Riesling QbA Schloss Schonborn 2007, Germany	8.00
Pinot Gris 2008, Paper Road, Borthwick Estate, New Zealand	8.50
Rose by the glass	175 ml
Chapel Down English Rose 2008, Kent, England	7.00
Domaine d'Alzipratu Rose 2008. Domaine d'Alzipratu, France	8.00
Reds by the glass	175 ml
Terre de Lumiere Celliers J d'Alibert 2007, France	4.50
Klein Steenberg 2007, Steenberg, Constantia, South Africa	5.50
Villa Bizzarri "Roccastella" Montepulciano D'Abruzzo 2006, Italy	6.00
Merlot 2008, Atacama, Maipo Valley, Chile	6.50
Rondo Regent Pinot Noir NV, Chapel Down Tullens, Kent, England	7.50
Saumur Champigny Lieu Dit Les Villaises 2006, Loire, France	8.00
Malbec 2006, Bodega Ruca Malen, Mendoza, Argentina	8.50
Quinta de Chocapalha Tinto 2006, Portugal	8.50
Cabernet Sauvignon 2006, Dowie Doole, McLaren Vale, Australia	9.50
Shiraz Skillogalee 2006, Clare Valley, Australia	11.00

125ml servings available on request

SOFT DRINKS

Fresh juices

Orange	3.00
Pink Grapefruit	3.00
Cranberry	3.00
Tomato	3.00

Chegworth Valley Farm organic juices

Cox and Bramley Apple	3.00
<i>A full flavoured and well balanced combination of sweet and sharp</i>	
Apple and Beetroot	3.00
<i>Combination of vitamins, minerals, micronutrients and folic acid.</i>	

Carbonated

Coca Cola	3.00
Diet Coke	3.00
Schweppes Indian Tonic Water	3.00
Schweppes Slimline Tonic Water	3.00
Schweppes Soda Water	3.00
Schweppes Lemonade	3.00
Fever-Tree Bitter Lemon	3.00
Fever-Tree Ginger Ale	3.00
Old Jamaica Ginger Beer	3.00
Fentimans Dandelion and Burdock	3.00
Fentimans Curiosity Cola	3.00

Hildon Natural mineral water

Delightfully Still	1.50/ 3.50
Gently Sparkling	1.50/ 3.50

Roast Rare Whisky Companion

Càrn Mòr 1965

The Càrn Mòr Vintage Collection is a truly unique Scotch Whisky anthology.

Bottle of Strathclyde 1965 Single Grain Whisky 200.00

41.2% AbV, aged in bourbon cask.
138 bottles were produced.

Bottle of Glen Grant 1965 Single Malt Whisky 300.00

47.5% AbV, aged in hodshead cask.
121 bottles were produced.

Bottle of Macallan 1965 Single Malt Whisky 1,200.00

48.4% AbV, aged in cream sherry butt.
384 bottles were produced.

Bottle of Macallan 1965 Single Malt Whisky 1,200.00

54.1% AbV, aged in fino sherry butt.
484 bottles were produced.

Caperdonich Distillery

It sits on the edge of the town of Rothes in the Speyside region.

Aged in a Hog's Headwith, vanilla notes on the nose
The palate is both creamy and fruity at the same time
The finish is long and elegant.

Bottle of Roast Rare Caperdonich Speyside 85.00

BEERS

Samuel Smith's pure brewed lager

5.00

Tadcaster, England, 5% A.B.V. , 550ml
A light yet complex lager with fruity undertones

Schiehallion lager

5.00

Clackmannanshire, Scotland, 4.8% A.B.V. , 500ml
This pilsener style is crisp, dry and airy. Highly refreshing

Black sheep ale

5.00

Masham, England, 4.4% A.B.V. , 500ml
*Rich and round with nutmeg spiciness, a long finish
With a fine balance of creamy malt and bitter hops*

Dabinett cider

5.50

Somerset, England, 5.3% A.B.V 500ml
*Well-balanced bittersweet flavours
with soft, astringent notes*

Kaliber non alcoholic beer

3.50

Dublin, Ireland, not more than 0.05% A.B.V 330ml
*Light and elegant with balanced flavours
It is brewed as a full strength lager,
only at the end of the brewing
process the alcohol is actually removed*

Samuel Smith's Taddy porter

5.00

5.0%, 550ml, Tadcaster, England
*Coffee, roasted malt, burnt caramel,
liquorice and chocolate*

SCOTCH WHISKY

Lowland	50ml
Auchentoshan 10 years old	10.00
Auchentoshan 3 wood	8.00
Highland	50ml
Talisker 10 years old (Skye)	7.50
Highland Park 12 years old (Orkney)	8.00
Edradour 10 years old	8.00
Glenlivet 18 years old	10.00
Roast Rare Caperdonich 26 years old	9.50
Aberlour a'bunadh	9.00
Aberlour 10 years old	8.00
Balvenie Double Wood 12 years old	7.50
Cragganmore 12 years old	8.50
Macallan 10 years old Fine Oak	7.50
Macallan 18 years old	15.00
Glenfiddich Caoran 12 years old	7.50
Glenfiddich 30 years old	35.00
Campbelltown	50ml
Springbank 10 years old	8.00
Islay	50ml
Ardbeg 10 years old	8.00
Laphroaig Quarter Cask	7.50
Lagavulin 16 years old	9.00
Lagavulin Distillers Edition	11.50
Bowmore 18 years old	14.00
Caol Ila 18 years old	12.50
Bruichladdich 12 years old	9.00
Port Charlotte 7	10.00
Blended malt scotch whisky	50ml
Johnnie Walker Green Label	8.00
Monkey Shoulder	7.00
Blended scotch whisky	50ml
Johnnie Walker Black Label	7.00
Johnnie Walker Gold Label	10.00
Johnnie Walker Blue Label	20.00
Chivas 18 years old	15.00
Grain scotch whisky	50ml
Compass Box Hedonism	10.00

25ml servings available on request

LIQUEURS

	50ml
Galliano	7.00
Plymouth Sloe Gin	7.00
Bénédictine	7.00
Chambord	7.00
Merlet Triple Sec	7.00
Grand Marnier	7.00
Compass Box Orangerie	7.00
Agave Sec	7.00
Mascarada Amaretto	7.00
Drambuie	7.00
Boudiere Guignolet	7.00
Boudiere Pêche de Vigne	7.00
King's Ginger	7.00
Luxardo Maraschino	7.00
Araku Coffee	7.00
Illyquore	7.00
Saint Germain	7.00
Limoncello	7.00
Mozart Dark	7.00
Opal Bianca and Nera Sambuca	8.00
Kummel	7.00

OTHER SPIRITS

	50ml
Bols Genever	7.50
Ricard	7.00
Pernod Absinthe	10.00

CACHAÇA

	50ml
Beija-Flor Pura	7.00
Beija-Flor Velha	8.00

25ml servings available on request

FANCY DRINKS

BRANDY

Pisco ABA (Chile)	50ml	7.00
Carlos I Imperial (Spain)		10.00

COGNAC

Remy Martin V.S.O.P	50ml	7.50
Remy Martin XO		12.50
Martell Cordon Bleu		10.00
Martell XO		20.00
Hine XO Antique		15.00
Hennessey Paradis		28.50
Camus Ile de Re		15.00
Camus Extra		18.50
Camus Jubilee		85.00
Delamain 1973 Vintage		25.00

GRAPPA

Luigi Francoli Grappa di Moscato	50ml	7.50
Torba Rossa Grappa Speciale		7.50

CALVADOS

Henry De Querville	50ml	7.00
Busnel VSOP		8.00
Busnel 12 years old		10.00

ARMAGNAC

Baron De Sigognac VSOP	50ml	7.50
Comte de Lauvia VSOP		7.50
Marquis de Montesquieu 1963		19.50

We are very serious about tippling.

We believe in Professor Jerry Thomas' first aim for an efficient bartender: please the guest.

As Patrick Duffy said:

"The proportions are a matter of personal taste, depending on the strength and sweetness desired";

Let us know how you are feeling,

what have you been up to, what you fancy.

When we excute our craft we choose ingredients that are beneficial for your well being.

We want to make your visit memorable.

"Imbibe it while it's lively"

Market Tipple

8.00

We present you Roast philososity in a glass.

Fresh, seasonal mixed drink, using ingredients from the market.

Ask your bar or floortender.

Temperance Drinks

5.00

If you wish to have a non alcoholic mixed drink please ask us to tailor make something for you.

We will need to know which flavours you do and don't like.

Any alergies?

We believe in drinking responsibly.

www.drinkaware.co.uk

FANCY DRINKS

Liquid Aperitif

Gin Est Belle

8.50

The off spring of the illicit affair
between Count Negroni and the Gibson Girls
Plymouth stirred with Noilly Ambre
and served with Campari-soak pearl onions

Aqua Dulce

8.50

A luxurious Mediterranean twist
on the vodka martini. Akvinta, bitters and PX sherry
thrown over basil ice. served up with
our home made amuse bouche

Copper Adonis

8.50

An update of the classic aperitif
Noilly Ambre and Fino sherry with orange bitter
Elegant and simple.
Served up with cured Welsh ham.

Alfonso

9.50

Dubonett, sugar, bitters and sparkling wine
A royal apertif since the begginig of the 20th century
Sophisticated and glamorous.
It can't go wrong.

We believe in drinking responsibly.

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GIN

50ml

Tanqueray	7.00
Tanqueray N°10	8.50
Blackwood's 2006 60% A.B.V.	7.50
Bombay Sapphire	7.00
Hendrick's	8.00
Plymouth	7.00
Plymouth Navy Strength	8.00
Beefeater	7.00
Beefeater 24	8.50

TEQUILA

50ml

Jose Cuervo Tradicional	7.00
Don Julio Blanco	9.00
Don Julio Reposado	10.00
Don Julio Añejo	14.00
Arette Blanco	7.00
Arette Reposado	8.00
Arette Añejo	10.00

IRISH WHISKEY

50ml

Black Bush	7.00
Knappogue Castle 1995	8.00
Connemara Cask Strength	9.00

WELSH WHISKY

50ml

Penderyn Single Malt	8.00
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BOURBON & AMERICAN WHISKEY

50ml

Bulleit	7.00
Maker's Mark	7.50
Woodford Reserve	8.00
Four Roses Single Barrel	9.00
Pappy Van Winkle's Family Reserve	20.00
Sazerac Rye	8.00
Jack Daniel's Single Barrel	10.00

25ml servings available on request

VODKA

Smirnoff Black (Russian style)	7.00
Chase (U.K.)	8.00
Belvedere (Poland)	8.00
Zubrowka (Poland)	7.50
Krupnik (Poland)	6.50
Siwucha (Poland)	7.50
Grey Goose (France)	8.50
Ciroc (France)	9.00
Ketel One (Holland)	8.00
Akvinta (Mediterranean)	8.00

RUM/RON/RHUM

Abuelo Añejo (Panama)	7.00
Abuelo 7 years old (Panama)	8.00
Appleton 12 years old (Jamaica)	9.00
Bacardi Carta Blanca (Cuban style)	7.00
Bacardi 8 year old (Cuban style)	7.50
Chairman's Reserve (St Lucia)	8.00
Diplomático Reserva (Venezuela)	8.50
El Dorado 5 years old (Guyana)	7.00
El Dorado 12 years old (Guyana)	8.00
Elements Eight Platinum (St Lucia)	7.50
Elements Eight Gold (St Lucia)	7.50
Gosling's Black Seal (Bermuda)	7.50
Goslings 151 (Bermuda)	10.00
Gosling's Family Reserve (Bermuda)	18.50
Havana 3 years old (Cuba)	7.00
Havana 7 years old (Cuba)	7.00
Mount Gay Eclipse (Barbados)	7.00
Ron Zacapa Centenario XO (Guatemala)	18.50
Sailor Jerry (Caribbean)	7.00
Trois Rivierers Blanc 50% (Martinique)	7.00
Wray & Nephew 63% (Jamaica)	8.00

25ml servings available on request

FANCY DRINKS

Liquid Main Course

Royal Up Beet

8.00

Open your palate to an amazing combination of fresh beetroot puree, Arette Blanco, Agave Sec, Maraschino and Fever Tree bitter lemon spiced up with cumin.

Squash Delight

8.00

Slightly roasted pumpking playing with Henry de Querville and our homemade camomile bitters. Served on the rocks and garnished with vegetable crisps. Enjoy a little nibbling.

G Crunch

8.00

Abuelo Añejo mixed with our home made spiced pear puree. Easy and full of flavour. Served on the rocks and garnished with a sesame snack. Just grand.

Unusual Snap

8.50

Hendrick's is mixed with parsnip puree, cox and Bramley apple juice, poppy seed and garnished with curley parsley. Aye, it might sounds strange but it's well tasty.

Tiny Toddy

8.50

Would you like to warm up? Tanqueray N.10 in an infusion of spiced camomile with a dash of Peychaud's bitters and fresh grape fruit juice. Exactly what you are looking for...

FANCY DRINKS

Liquid Dessert

Love Supreme II

8.50

El Dorado 5 years old stirred with Antica Formula,
Punt E Mes and our own pineapple syrup
Served on the rocks and garnished with dark chocolate
You will probably fall in love

Royal Ice Lady

9.00

Bombay Sapphire, pink grapefruit and Aperol with a dash of
egg white dance on a bed of sparkling Chambord sherbet.
Daintily served with a sugar-spoon.

Falling Red Rose

10.00

Maker's Mark mixed with our home made
spiced apple, sweet and tangy cranberries and
sparkling wine. Served in a flute.
Beautiful and strong character.

Simon Says

8.50

Bacardi Superior with Roast Falerum, quince paste
camomile bitters and clementine juice.
Served up, with Dorset Blue Vinny cheese on the side.
Do you agree with Simon?

We believe in drinking responsibly.

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FANCY DRINKS

Picker-uppers

Morning Glory Fizz

8.50

A stand up great drink for all occasions.
Talisker 10 and Rémy VSOP fizz made, bathed
in Pernod Absinthe for real 'get up an go'.

Corpse Reviver No. 2

8.50

The most refreshing 'hangover cure' ever created. Drunk carefully
it will revive any corpse. London's own Beefeater 24 shaken
with Lillet Blanc, Merlet Triple Sec and fresh zingy lemon juice
and a micro-splash of Pernod Absinthe...shudder.

Coffee Cocktail

8.50

The name of this drink is a misnomer, as
coffee and bitters are not to be found among its ingredients.
Rémy VSOP and LBV port shaken with fresh proteins.
Garnished with grated nutmeg.

Bloody, Tasty Mary

8.50

Copper pot still vodka infused with seeds such as sunflower,
pumpkin and one or two others to help your well being,
fused with herbs and the usual array of spices.
Tell us how hot you like it.

We believe in drinking responsibly.

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BAR FOOD

Served from 17:30 till 22:30
Monday to Saturday

Market soup of the day	5.50
Hot wild boar scotch egg with coronation sauce	4.50
Half a dozen Maldon rock oysters	12.50
Roast free range chicken sandwich with house sauce	5.00
Chips and curry dip	4.50
Fish fingers with tartare sauce	6.50
Pot of beef stew with thyme dumplings	8.50
Cocktail chipolatas in Worcestershire sauce	4.00
Neal's Yard Borough rarebit	4.50
British cheese selection with fig chutney	12.00
Grilled steak bridge roll with chips and house sauce	12.00
Ayrshire smoked ham with two free range fried eggs and chips	14.00

Olives Selection

Seasoned blend olives (purple and green olives with pepper)	3.00
Three of a kind olives (three type of olives macerated in garlic, red peppers and bay leaf)	3.00
Wild forest olives (large pitted green olives with mushrooms, peppers and garlic)	3.50
Harlequin olives (large green and purple olives with herbs)	3.75

Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

Some dishes may contain nuts or nut oil.

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