



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	14.00

PROSECCO

Prosecco, Villa Vincenta, DOC, Veneto	9.50
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ENGLISH SPARKLING WINE

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	12.00
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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
Viognier, Condrie, ‘Les Terrasses de L’Empire, Rhône Valley, France, 2018	25.00
Chablis Gr Cru, Jean-Marc, Brocard, Bougros, Burgundy, France, 2011	23.00
Pinot Gris Reserve, Leon Beyer, Alsace, France, 2016	12.00
Chardonnay, Cloudy Bay, Marlborough, New Zealand, 2018	13.00

RED WINE

Chateau Belgrave, Haut-Médoc, Grand Cru Classe, Bordeaux, France, 2011	19.00
Chateau Musar, Cabernet Sauvignon/Syrah, Bekaa Valley, Lebanon, 2003	16.00
Pauillac, Barons de Rothschild, Bordeaux, France, 2014	15.00
Pinot Noir, Cloudy Bay, Marlborough, New Zealand, 2013	16.00

WINE BY THE GLASS

WHITE WINE

	£125ml	£175ml
Chardonnay, Bushranger, South Eastern Australia, 2018	6.00	8.00
Macon Vergison, Domaine Philipe, Charmond, Burgundy, France 2015	9.00	12.00
Verdejo, Tres Altas, Spain, 2018	7.00	9.00
Gavi Di Gavi, La Contessa, Italy, 2018	10.00	13.00
Sauvignon Blanc, Mount Vernon, New Zealand, 2017	10.00	13.00

RED WINE

Chardonnay, Bushranger, South Eastern Australia, 2018	6.00	8.00
Chateau Garreau, Bordeaux Superieur, Bordeaux, France, 2014	9.00	13.00
Malbec, Bodega Norton, Argentina, 2018	8.00	12.00
Zinfandel, McManis, CA, USA, 2017	8.00	11.00
Pinot Noir, Apaltagua, Coleccion Edition, Chille, 2014	9.00	12.00

ROSE WINE

Pinot Grigio Rosé, Poggio Alto, Italy, 2017	7.00	9.00
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BEERS

	£ 330ML
Peroni	6.25
Krombacher	6.25
Krombacher 0% Alcohol	5.25

CIDER

	£ 330ML
Magners	5.75
Rekorderlig Mango & Raspberry	7.50
Rekorderlig Wild Berries	7.50

LOCAL ALES

	£ 500ML
300 Old Ale, Chiltern Brewery	7.25
John Hampden Gold Ale, Chiltern Brewery	7.25

SOFT DRINKS

	£
Frobisher Fruit Juices: Apple, Cranberry, Grapefruit, Pineapple, Tomato, Bumbleberry	4.75
Fresh Orange Juice	5.00
Coke and Diet Coke	4.20
Elderflower Presse	4.50
Appletiser	4.20
Fentimans Ginger Beer	4.50
Fever Tree Tonic / Slim line Tonic Water	4.20
Schweppes: Lemonade, Soda Water,	3.15
Ginger Ale, Bitter Lemon	

COCKTAILS

SPARKLING CELEBRATIONS

	£
Champagne Cocktail <i>Champagne, Brandy, Angostura Bitters, Brown Sugar</i>	16.00
Chambord Kir Royale <i>Champagne, Chambord</i>	16.00
1989 <i>A cocktail invented by our very own Sommelier, this cocktail is named after the year which the hotel opened. It combines bumbleberry, amaretto, sugar syrup and prosecco to create a cocktail which is sure to live long in the memory.</i>	16.00
Bellini <i>Prosecco, Peach Puree</i>	12.50
Chase Spritz <i>Chase Rhubarb and Brambly Apple Gin, Lime Juice, Soda</i>	15.00

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 <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>	16.00
Fredericks <i>Bombay Sapphire gin, Chambord, Cointreau and pineapple juice give this drink real flavour, sweetness and a rich texture.</i>	16.00
Lady Lee <i>A Hartwell original created by our own Barman; named 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>	16.00
Dr Lee <i>Named after Dr Lee, a resident at Hartwell for over 40 years. He was responsible for the unpopular decision in the 19th century which saw the Bugle Horn Public House only serve coffee instead of alcohol; in homage to this, we have combined both. Baileys, Smirnoff Vodka and a shot of espresso to make this a perfect drink for any time of day.</i>	16.00
Hartwell Garden <i>This incredibly refreshing cocktail matches The Botanist gin with cucumber, apple juice and elderflower</i>	16.00

COCKTAILS CLASSICS

	£
Classic Martini <i>Gin or Vodka, Dry Vermouth</i>	14.75
English Mule <i>Chase Vodka, Ginger Beer, Lemon</i>	15.00
The Original and Very Old Fashioned <i>Glenmorangie The Original, Angostura Bitters, Sugar, Orange</i>	15.00
Manhattan <i>Bourbon Whisky, Sweet Vermouth, Angostura Bitters</i>	12.50
Sour <i>Whisky, Gin or Ameretto, Lemon Juice, Sugar</i>	12.50
British Bramble <i>Chase GB Gin., Lemon Juice, Sloe Gin</i>	15.00

NON-ALCOHOLIC COCKTAILS

	£
Florida Cocktail <i>A refreshing mix of grapefruit, orange, lemon and pineapple topped with soda water.</i>	7.50
Hartwell Orchard <i>This drink matches cucumber, apple juice and elderflower</i>	7.00
Shirley Temple <i>This refreshing non-alcoholic drink is made with ginger ale, grenadine and lime juice</i>	7.00

GIN AND FEVER TREE TONIC

Ask your waiter for our range of Tonics

	£35ml
Chase GB, Hereford, England	13.50
<i>This smooth yet bursting with flavour gin creates a bittersweet symphony</i>	
Plymouth, England	13.60
<i>A blend of six exotic botanicals, soft Dartmoor water and pure grain alcohol</i>	
Tanqueray, London, England	13.60
<i>A blend of the purest four time distilled spirit and a handpicked selection of four botanicals</i>	
Bombay Sapphire, London, England	13.60
<i>The 10 botanicals that give a complex aromatic gin with broader, more balanced flavours</i>	
Hendricks, Scotland	14.65
<i>A blend of 12 botanicals that is served best with a slice of cucumber</i>	
The Botanist, Scotland	14.65
<i>A satin smooth Islay gin with 22 botanicals, giving a starburst of flavours</i>	
Sipsmith, London, England	14.65
<i>A cosmopolitan mix of 10 botanicals that gives a well-balanced spirit</i>	
Monkey 47, Germany	15.70
<i>With 47 botanicals, this is a powerful and robust gin with plenty of spice</i>	
Portobello Road, London, England	14.65
<i>A combination of 9 botanicals with a fresh peppery finish</i>	
Martin Millers, London/Iceland	14.65
<i>A premium gin with a blend of 10 botanicals and the finest Icelandic water</i>	
Gin Mare, Spain	15.00
<i>Gin Mare" is made in a custom designed still by blending individual distillations of Arbequina olives, thyme, rosemary, basil, cardamom, coriander and juniper berries</i>	
Silent Pool	15.50
<i>An integrate juniper-led blend, with subtle spice, delicate floral and citrus notes. Garnished with orange peel</i>	

FLAVOURED GIN AND FEVER TREE TONIC

Ask your waiter for our range of Tonics

	£ 35ml
Chase Pink Grapefruit and Pomelo	14.75
Chase Rhubarb and Bramley Apple	14.75
Gabriel Boudier, Saffron Gin, France	15.00
Tanqueray Flor de Sevilla	15.00

NON-ALCOHOLIC GIN AND FEVER TREE TONIC

£ 35ml

Seedlip, London England	14.00
<i>Distilled using non-alcoholic botanicals</i>	

VODKA AND FEVER TREE TONIC

£ 35ml

Belvedere	13.00
Absolut	11.00
Stolichnaya	12.00
Reyka	13.00
Grey Goose	13.00
Chase	14.00
Chase English Rhubarb	15.00

RUM

£ 35ml

Bacardi	9.50
Captain Morgan Dark Rum	10.50
Captain Morgan Spiced Rum	10.50
Mount Gay	10.50
Havana Club	10.50
Plantation Dark Rum, 5 Year	14.00

TEQUILA

£ 35ml

Jose Cuervo	9.50
Olmecca Altos Plata	10.00

SHERRY

	£ 75ml
Gonzalez Byass Tio Pepe (Dry) <i>Served chilled, a fino made from Palomino grapes and matured under flor.</i>	7.25
Hidalgo “La Gitana”, Manzanilla (Dry) <i>Served chilled, made from Palomino grapes and matured under flor in the seaside bodegas of Sanlucar.</i>	7.25
Emilio Lustau, Dry Oloroso (Dry) <i>Made from Palomino grapes that have been matured and aged in contact with air.</i>	7.25
Emilio Lustau, Amontillado (Medium Dry) <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>	7.25
Emilio Lustau, Palo Cortado (Medium Dry) <i>A naturally dry wine with a style between Amontillado and Oloroso, Palo Cortado conveys a rich nutty texture.</i>	7.25
Harveys Bristol Cream (Sweet) <i>A blend of Oloroso and Pedro Ximenez grapes</i>	7.25
Pedro Ximenez (Sweet) <i>Dark, rich and opulently sweet with dry plum flavours</i>	7.25

SCOTCH WHISKY

	£ 35ml
Bells	8.40
Teachers	8.40
Famous Grouse	8.40
Johnny Walker Black Label	10.50
Chivas Regal	10.50
J&B Rare	10.50

IRISH WHISKY

	£ 35ml
Jameson	8.40
Bushmills	9.50
Bushmills Malt	9.50
Black Bush	9.50

CANADIAN WHISKY

	£ 35ml
Canadian Club	9.50

AMERICAN WHISKY

	£ 35ml
Makers Mark	8.40
Wild Turkey	9.50
Jack Daniels	9.50
Jim Beam	9.50

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

10.50

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

12.50

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

Teaninich, 10 years old)

14.60

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

10.50

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

12.50

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

12.50

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

Bowmore, 12 years old

10.50

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

Bruichladdich, 12 years old

12.50

Certainly not a heavyweight Islay, it is flavoursome and charming with background brine and evident notes of biscuit and vanilla.

Laphroaig, 10 years old

10.50

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	11.00
<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	10.50
<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	10.50
<i>Pale gold in colour with sherry, floral notes. Smooth and sweet start, some honey and light fruit with a dry finish.</i>	
The Macallan Gold, 10 years old	11.50
<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>	
Aberlour, 10 years old	10.50
<i>Rich smooth mellow flavour, marrying aromas of autumn fruits with hints of spices, including cinnamon and nutmeg finish.</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.

Glenkinchie, 10 years old

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

£ 50ml

11.50

COGNAC

	£ 50ml
Martell V.S.	14.60
Martell V.S.O.P.	17.75
Remy Martin V.S.O.P.	17.75
Remy Martin X.O.	26.10
Martell X.O.	31.35
Hennessy X.O.	26.10

ARMAGNAC

	£ 50ml
Janneau V.S.O.P.	17.75

LIQUEURS

	£ 50ml
Advocaat	9.40
Amaretto Disaronno	9.40
Apricot/Cherry/Peach Brandy	9.40
Archers	9.40
Baileys	9.40
Benedictine	9.40
Cointreau	9.40
Drambuie	9.40
Fernet Branca	9.40
Galliano	9.40
Glavya	9.40
Grand Marnier	9.40
Grappa	9.40
Kahlua	9.40
Kings Ginger	9.40
Kummel	9.40
Malibu	9.40
Sambuca	9.40
Southern Comfort	9.40
Tia Maria	

APERITIFS

	£ 50ml
Vermouth/Punt E Mes	7.25
Dubinnnet Red	7.25
Campari	7.25
Noilly Prat	7.25
Pernod/Ricard	7.25
Martinin – Sweet/Dry/Chinzano	7.25
White Port	9.40

MADEIRA

	£ 50ml
Blandy, Meduim	7.25

PORT

	£ 50ml
Berry's LBV.	8.25
Fonseca Bin 27 Reserve	6.25
Crofts Tawney, 10 Year	7.90
Dows Vintage, 1997	17.25
Quinta do Passadouro 1997	14.60
Quinta do Vesuvio 1995	19.85
Martinez Vintage 1994	16.75