



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	14.50

PROSECCO

Prosecco, Aqualta DOC, Veneto	10.00
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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	13.00
Dinton Folly Rose, Buckinghamshire, England	13.50

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
Viognier, Condrieu, 'Les Terrasses de L'Empire, Rhône Valley, France, 2020	26.00
Meursault, Domaine Michelot, Côte de Beaune, Burgundy, France, 2019	25.00
Oaked Chardonnay, Lyme Bay, Essex Vineyards Devon, England, 2017	17.00
Sauvignon Blanc/ Chardonnay, Conte della Vipera, Umbria, Italy, 2020	18.00

RED WINE

Château Cos Labory, Grand Cru Classé, Saint Estèphe, France, 2014	20.00
Pauillac, Les Légendes R, Barons de Rothchild Bordeaux, France, 2017	17.00
Amarone della Valpolicella, Classico DOCG, Camparol, Veneto, Italy, 2017	21.00
Pinot Noir, Freestone Vineyards, Joseph Phelps Sonoma Coast, CA, USA, 2017	25.00

WINE BY THE GLASS

WHITE WINE

	£125ml	£175ml
Chardonnay, Wild Ocean, Stellenbosch South Africa, 2021	6.50	8.75
Macon Villages, Domaine Les Chenevieres, Burgundy, France 2018	9.75	13.00
Vinho Verde, Varzea Do Marao, Portugal 2021	8.75	12.00
Rioja Blanco, Conde Valdemar, Ebro Valley, Rioja, Spain, 2020	9.50	12.75
Sauvignon Blanc, Mount Vernon, New Zealand, 2021	10.50	13.75

RED WINE

Cabernet/Merlot Wild Ocean, Stellenbosch, South Africa , 2020	6.50	8.75
Château Garreau, Bordeaux Supérieur, Bordeaux, France, 2016	9.75	14.00
Malbec, Bodega Norton, Argentina, 2021	8.75	13.00
Zinfandel, Mc Manis, CA, USA, 2018	8.75	13.00
Pinot Noir, Apaltagua, Coleccion Edition, Chille, 2018	9.75	13.50

ROSE WINE

Malbec Rosé, Bodega Norton, Argentina, Argentina, 2020	8.50	10.50
Whispering Angel, Chateau d'Esclans, 2021 <i>(A wine from the Coravin, 125ml)</i>	15.00	

BEERS

	£ 330ML
Peroni	6.70
San Miguel	6.70
Peroni 0% Alcohol	6.70

CIDER

	£ 500 ML
Rekorderlig Apple	8.00
Rekorderlig Mango & Raspberry	8.00
Rekorderlig Wild Berries	8.00

LOCAL ALES

	£ 500ML
300 Old Ale, Chiltern Brewery	8.00
John Hampden Gold Ale, Chiltern Brewery	8.00

SOFT DRINKS

	£
Frobisher Fruit Juices: Apple, Cranberry, Grapefruit, Pineapple, Tomato, Bumbleberry	4.95
Fresh Orange Juice	5.25
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,	4.00
Ginger Ale, Bitter Lemon	

COCKTAILS

SPARKLING CELEBRATIONS

	£
Champagne Cocktail <i>Champagne, Brandy, Angostura Bitters, Brown Sugar</i>	17.00
Chambord Kir Royale <i>Champagne, Chambord</i>	17.00
1989 <i>A cocktail invented by our very own Sommelier, 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>	17.00
Bellini <i>Prosecco, Peach Puree</i>	15.00
Chase Spritz <i>Chase Rhubarb and Brambly Apple Gin, Lime Juice, Soda</i>	16.00

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	17.00
<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	17.00
<i>Bombay Sapphire gin, Chambord, Cointreau and pineapple juice give this drink real flavour, sweetness and a rich texture.</i>	
Lady Lee	17.00
<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>	
Dr Lee	17.00
<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>	
Hartwell Garden	17.00
<i>This incredibly refreshing cocktail matches The Botanist gin with cucumber, apple juice and elderflower</i>	

COCKTAILS CLASSICS

	£
Classic Martini <i>Gin or Vodka, Dry Vermouth</i>	16.00
English Mule <i>Chase Vodka, Ginger Beer, Lemon</i>	16.00
The Original and Very Old Fashioned <i>Glenmorangie The Original, Angostura Bitters, Sugar, Orange</i>	16.00
Manhattan <i>Bourbon Whisky, Sweet Vermouth, Angostura Bitters</i>	15.00
Sour <i>Whisky, Gin or Amaretto, Lemon Juice, Sugar</i>	15.00
British Bramble <i>Chase GB Gin, Lemon Juice, Sloe Gin</i>	16.00

NON-ALCOHOLIC COCKTAILS

	£
Florida Cocktail <i>A refreshing mix of grapefruit, orange, lemon and pineapple topped with soda water.</i>	9.00
Hartwell Orchard <i>This drink matches cucumber, apple juice and elderflower</i>	9.00
Shirley Temple <i>This refreshing non-alcoholic drink is made with ginger ale, grenadine and lime juice</i>	9.00

GIN AND FEVER-TREE TONIC

	£35ml
Chase GB, Hereford, England	14.00
<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	14.75
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 15.95

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

14.95

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

14.95

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

15.25

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	11.50
Stolichnaya	12.50
Reyka	13.50
Grey Goose	13.50
Chase	14.50
Chase English Rhubarb	15.50

RUM

	£ 35ml
Bacardi	10.00
Captain Morgan Dark Rum	10.95
Captain Morgan Spiced Rum	10.95
Mount Gay	11.00
Havana Club	11.00
Plantation Dark Rum, 5 Year	14.50

TEQUILA

	£ 35ml
Jose Cuervo	10.00
Olmecca Altos Plata	10.50

SHERRY

	£ 75ml
Gonzalez Byass Tio Pepe (Dry)	8.00
<i>Served chilled, a fino made from Palomino grapes and matured under flor.</i>	
Hidalgo “La Gitana”, Manzanilla (Dry)	8.00
<i>Served chilled, made from Palomino grapes and matured under flor in the seaside bodegas of Sanlucar.</i>	
Emilio Lustau, Dry Oloroso (Dry)	8.00
<i>Made from Palomino grapes that have been matured and aged in contact with air.</i>	
Emilio Lustau, Amontillado (Medium Dry)	8.00
<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>	
Emilio Lustau, Palo Cortado (Medium Dry)	8.00
<i>A naturally dry wine with a style between Amontillado and Oloroso, Palo Cortado conveys a rich nutty texture.</i>	
Harveys Bristol Cream (Sweet)	8.00
<i>A blend of Oloroso and Pedro Ximenez grapes</i>	
Pedro Ximenez (Sweet)	8.00
<i>Dark, rich and opulently sweet with dry plum flavours</i>	

SCOTCH WHISKY

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

IRISH WHISKY

	£ 35ml
Jameson	9.00
Bushmills	9.75
Bushmills Malt	9.75
Black Bush	10.00

CANADIAN WHISKY

	£ 35ml
Canadian Club	9.95

AMERICAN WHISKY

	£ 35ml
Makers Mark	10.00
Wild Turkey	10.00
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

12.00

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

12.00

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

16.50

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

Bowmore, 12 years old

14.00

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

Bruichladdich, 12 years old

14.00

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

Laphroaig, 10 years old

14.00

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	12.00
<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	12.00
<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, 12 years old	12.00
<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>	
Aberlour, 10 years old	12.00
<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.

£ 50ml

Glenkinchie, 10 years old

13.00

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

COGNAC

	£ 50ml
Martell V.S.	15.00
Martell V.S.O.P.	19.00
Remy Martin V.S.O.P.	19.00
Remy Martin X.O.	31.00
Martell X.O.	40.00
Hennessy X.O.	42.00

ARMAGNAC

	£ 50ml
Janneau V.S.O.P.	18.00

LIQUEURS

	£ 50ml
Advocaat	9.75
Amaretto Disaronno	9.75
Apricot/Cherry/Peach Brandy	9.75
Archers	9.75
Baileys	9.75
Benedictine	9.75
Cointreau	9.75
Drambuie	9.75
Fernet Branca	9.75
Galliano	9.75
Glavya	9.75
Grand Marnier	9.75
Grappa	9.75
Kahlua	9.75
Kings Ginger	9.75
Kummel	9.75
Malibu	9.75
Sambuca	9.75
Southern Comfort	9.75
Tia Maria	9.75

APERITIFS

	£ 50ml
Vermouth/Punt E Mes	8.00
Dubonnet Red	8.00
Campari	8.00
Noilly Prat	8.00
Pernod/Ricard	8.00
Martini – Sweet/Dry/Cinzano	8.00
White Port	9.50

MADEIRA

	£ 50ml
Blandy, Medium	7.50

PORT

	£ 50ml
Berry's LBV.	8.50
Fonseca Bin 27 Reserve	8.50
Crofts Old Tawney, 10 Year	8.00
Taylors LBV 2017	13.00
Taylors, Terra Feita, Vintage 2005	19.00