



# ***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	16.00

### **PROSECCO**

La Marca, Prosecco Superiore, DOCG, Veneto	9.00
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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	14.50
Gusbourne Rosé Brut, West Sussex, England	16.00

## **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	18.00
Meursault, Domaine Michelot, Côte de Beaune, Burgundy, France, 2020	25.00
Oaked Chardonnay, Lyme Bay, Essex Vineyards Devon, England, 2020	18.00
Sauvignon Blanc/ Semillon, Conte della Vipera, Umbria, Italy, 2021	18.00

### **RED WINE**

Château Ksara, Cuvée du Troisième Millénaire, Bekaa Valley, Lebanon, 2017	25.00
Châteauneuf du Pape, Père Caboché, Southern Rhône, France, 2022	18.00
Amarone della Valpolicella, Classico DOCG, Campanol, Veneto, Italy, 2019	22.00
Tempranillo, Gran Reversa, Marqués de Riscal, Rioja Alavesa, Spain, 2016	22.00

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

	£125ml	£175ml
Chardonnay, Wild Ocean, Stellenbosch South Africa, 2022 (Ve)	7.00	9.00
Lirac Blanc, La Fermade, Domaine Maby Southern Rhône, France 2022	9.50	13.00
Alvarinho, Wind and Waves, Vinho Verde, Portugal 2022	9.00	12.50
Bacchus Dry, Chapel Down, Kent, England 2022	10.00	13.50
Sauvignon Blanc, Mount Vernon, (Ve/V) Marlborough, New Zealand, 2022	10.50	13.75

**RED WINE**

Cabernet/Merlot Wild Ocean, Stellenbosch, South Africa, 2022 (Ve)	7.00	9.00
Château Garreau, Bordeaux Supérieur, Bordeaux, France, 2016	10.00	14.50
Malbec, Bodega Norton, Argentina, 2022	9.00	13.50
Zinfandel, McManis, Ripon California USA, 2020	9.00	13.50
Pinot Noir, Apaltagua, Coleccion Edition, Chille, 2017	10.00	14.00

**ROSÉ WINE**

Malbec Rosé, Bodega Norton, Mendoza, Argentina, 2022	9.00	11.00
*Whispering Angel, Château d'Esclans, 2022	17.00	
*Gusbourne Cherry Garden Rosé, 2021	17.00	

## **BEERS**

	£ 330ML
Peroni	7.00
San Miguel	7.00
Estrella Galicia 0% Alcohol	7.00

## **CIDER**

	£ 500 ML
Rekorderlig Apple	8.50
Rekorderlig Mango & Raspberry	8.50
Rekorderlig Wild Berries	8.50

## **LOCAL ALES**

	£ 500ML
300 Old Ale, Chiltern Brewery	8.50
John Hampden Gold Ale, Chiltern Brewery	8.50

## **SOFT DRINKS**

	£
Frobisher Fruit Juices: Apple, Cranberry, Grapefruit, Pineapple, Tomato,	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,	4.50
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, Blood Peach Puree</i>	16.00
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

	£
<b>King Louis</b>	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>	
<b>Fredericks</b>	17.00
<i>Bombay Sapphire gin, Chambord, Cointreau and pineapple juice give this drink real flavour, sweetness and a rich texture.</i>	
<b>Lady Lee</b>	17.00
<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>	
<b>Dr Lee</b>	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>	
<b>Hartwell Garden</b>	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>	16.00
Sour <i>Whisky, Gin or Amaretto, Lemon Juice, Sugar</i>	16.00
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>	10.00
Hartwell Orchard <i>This drink matches cucumber, apple juice and elderflower</i>	10.00
Shirley Temple <i>This refreshing non-alcoholic drink is made with ginger ale, grenadine and lime juice</i>	10.00



## 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>	
<b>Hendricks, Scotland</b>	15.00
<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>	
<b>The Botanist, Scotland</b>	15.50
<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>	
<b>Sipsmith, London, England</b>	15.00
<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
Plantation Dark Rum, 5 Year	14.50

## **TEQUILA**

	£ 35ml
Jose Cuervo	10.00
Olmecca Altos Plata	10.50

## SHERRY

	£ 75ml
<b>Tio Pepe, Palomino fino (Dry)</b>	8.50
<i>Served chilled, a fino made from Palomino grapes and matured under flor.</i>	
<b>Barbadillo, Manzanilla (Dry)</b>	8.50
<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>	8.50
<i>Made from Palomino grapes that have been matured and aged in contact with air.</i>	
<b>Harveys, Amontillado (Medium Dry)</b>	8.50
<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>Viejo C.P, Palo Cortado (Medium Dry)</b>	8.50
<i>A naturally dry wine with a style between Amontillado and Oloroso, Palo Cortado conveys a rich nutty texture.</i>	
<b>Harveys Bristol Cream (Sweet)</b>	8.50
<i>A blend of Oloroso and Pedro Ximenez grapes</i>	
<b>Croft Original (Dry)</b>	8.50
<i>Served chilled, blend of pale dryness and fino, is crisp, aromatic, a fresher alternative to traditional dark sherries.</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	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**

13.00

*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**

13.00

*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**

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>	12.00
<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>	
<b>The Glenlivet, 12 years old</b>	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>	
<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**

13.00

*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.*

## **COGNAC**

	£ 50ml
Martell V.S.	15.50
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.	19.00

## **CALVADOS**

	£ 50ml
Avallen, Planet Positive	14.00

## LIQUEURS

	£ 50ml
Advocaat	10.10
Amaretto Disaronno	10.10
Apricot/Cherry/Peach Brandy	10.10
Archers	10.10
Baileys	10.10
Benedictine	10.10
Cointreau	10.10
Drambuie	10.10
Fernet Branca	10.10
Galliano	10.10
Glavya	10.10
Grand Marnier	10.10
Grappa	10.10
Kahlua	10.10
Kings Ginger	10.10
Kummel	10.10
Malibu	10.10
Sambuca	10.10
Southern Comfort	10.10
Tia Maria	10.10

## **APERITIFS**

	£ 50ml
Vermouth/Punt E Mes	9.00
Dubonnet Red	9.00
Campari	9.00
Noilly Prat	9.00
Pernod/Ricard	9.00
Martini – Sweet/Dry/Cinzano	9.00

## **MADEIRA**

	£ 50ml
Blandy, Medium	8.00

## **PORT**

	£ 50ml
Fonseca Bin 27 Reserve	9.00
Crofts Old Tawny, 10 Year	9.00
Graham´s Fine White Port	9.00
Taylor's Fine White Port	10.00
Taylor's LBV 2017	14.00
Taylor's, Quinta de Vergellas, Vintage 2013	20.00