

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'
Napoléon Bonaparte

CHAMPAGNE

	£ Glass
Delacoste & Fils, Brut Carte d'Or, Epernay	17.00

PROSECCO

Santa Margherita, Prosecco Superiore, Veneto	10.00
Santa Margherita, Spumante Rosé Brut, Veneto	11.00

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	16.00
Gusbourne Rosé Brut, West Sussex, England	17.00

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 Caboche, Southern Rhône, France, 2023	20.00
Chablis Grand Cru Bougros, Jean Marc Brocard, Burgundy, France, 2022 (V/Ve)	25.00
Lyme Bay, Bacchus Fermented, Essex Vineyards, Devon, England, 2022	20.00
Dry Furmint, Mandolas, Oremus Vega Sicilia Tokaji, Hungary, 2021	19.00
RED WINE	
Taken Red Blend Napa Valley, Northern California, USA 2019 (V)	21.00
Châteauneuf du Pape, Père Caboche, Southern Rhône, France, 2022	20.00
Amarone della Valpolicella, Classico DOCG, Camparol, Veneto, Italy, 2019	23.00
Gusbourne Pinot Noir, Boot Hill Kent, England, 2022	25.00

WINE BY THE GLASS WHITE WINE

	£125ml	£175ml
Chardonnay B.Fermented, Tiempo y Tierra D.O Navarra, Spain, 2023	8	10
Gruner Veltliner, Little Cricket Del Pannon, Hungary, 2023	9	11
Petit Chablis, Pas si Petit, La Chablisienne Burgundy, France 2022	10	13
Bacchus Dry, Chapel Down, Kent, England 2023	11	14
Sauvignon Blanc, Lawson's Dry Hills Marlborough, New Zealand, 2023 (V/Ve)	11	14
RED WINE		
Tempranillo Crianza, Tiempo y Tierra, D.O Navarra, Spain, 2019	9	11
Château Ricaud, Cadillac, Côtes de Bordeaux, France, 2019	10	14.50
Malbec, Bodega Norton, Argentina, 2024	10	14
Cabernet Sauvignon, Integer Hoopenburg Stellenbosch, South Africa, 2012	10	14.50
Pinot Noir, Lawson's Dry Hills Marlborough, New Zealand, 2020 (V/Ve) ROSÉ WINE	11	14.50
Grenache Rosé, Tiempo y Tierrra	8	10
D.O Navarra, Spain, 2024 *Château Ksara, Sunset Rosé, Lebanon, 2022 *Gusbourne Still Rosé, UK, 2023	15 18	
Substitute Still Rose, OIX, 2023	10	

BEERS

DEEKS		
	£ 330ML	
Peroni	8.00	
Estrella Galicia (Gluten free)	8.00	
Estrella Galicia 0% Alcohol	7.50	
CIDER		
	£ 500 ML	
Maison Sassy 0% Alcohol (275ML)	7.50	
Rekorderlig Apple	9.00	
Rekorderlig Mango & Raspberry	9.00	
Rekorderlig Wild Berries	9.00	
LOCAL ALES		
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	
Tring Tea Kettle Stout	9.50	
SOFT DRINKS		
	£	
Frobisher Fruit Juices: Apple, Cranberry,	4.95	
Frobisher Pineapple, Tomato, Orange	4.95	
Frobisher Grapefruit	4.95	
Elderf lower Pressée	4.95	
Coke and Diet Coke	4.50	
Appletiser	4.50	
Fever Tree: Ginger Beer, Ginger Ale	4.50	
Fever Tree Tonic / Slim line Tonic Water	4.50	
Fever Tree Lemonade	4.50	
Fever Tree Soda Water	4.50	

COCKTAILS

SPARKLING CELEBRATIONS

Champagne Cocktail Champagne, Brandy, Angostura Bitters, Brown Sugar	£ 17.50
Chambord Kir Royale Champagne, Chambord	17.50
1989 Cranberry, Amaretto, Prosecco	17.50
Prince of Wales Cognac, Grand Marnier, Peychaud's bitters, Brown Sugar and Champagne	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

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

SEASONAL COCKTAILS

Aviation Sloe Gin, Crème de Cassis, Lemon Juice, Sugar, Soda	£ 17.00
Hugo Spritz Sloe Gin, Sweet Vermouth, Angostura	17.00
Champs Élysées Bourbon, Cognac, Sweet Vermouth, Bénédictine, Peychaud's, Angostura	17.00
Jungle Bird Bushmills Whiskey, Sweet Vermouth, Chartreuse	17.00
Clover Club Cognac, Cointreau and Lemon Juice	17.00
Julep Havana Club, Dry Vermouth, Sweet Vermouth, Cointreau, Lemon Juice and Grenadine	17.00
NON-ALCOHOLIC COCKTAILS	
Florida Cocktail A refreshing mix of grapefruit, orange, lemon and pineapple topped with soda water.	12.00
Hartwell Garden This drink matches cucumber, apple juice and elderflower	12.00
Shirley Temple This refreshing non-alcoholic drink is made with ginger beer, grenadine and lime juice	12.00

GIN AND FEVER-TREE TONIC £35m1 14.50 Chase GB, Hereford, England This Great British Extra Dry Gin is smooth & full-bodied, perfectly balanced with juniper, spice and citrus. Perfect Serve: Fever-Tree tonic, wedge of lime 15.00 Plymouth, England The rich and smooth taste of Plymouth Gin is the result of a balanced blend of seven hand-selected botanicals. Perfect Serve: Fever-Tree Tonic, slice of lemon 14.00 Tanqueray, London, England Tanqueray London Dry, a perfectly balanced gin and one of the most awarded gins in the world. Perfect Serve: Fever-Tree Tonic, wedge of lime 14.50 Bombay Sapphire, London, England The 10 botanicals that give a complex aromatic gin with broader, balanced flavours Perfect Serve: Mediterranean Fever-Tree Tonic, wedge of lime 15.00 Hendricks, Scotland A blend of 11 botanicals and a bold infusion of rose and cucumber Perfect Serve: Elderflower Fever-Tree Tonic, slices of cucumber The Botanist, Scotland 15.50 A satin smooth Islay gin with 22 botanicals, giving a starburst of flavours Perfect Serve: Fever-Tree Tonic, slices of apple Sipsmith, London, England 15.00 A cosmopolitan mix of 10 botanicals that gives a wellbalanced spirit

Perfect Serve: Fever Tree Tonic, wedge of lime

Monkey 47, Germany With 47 botanicals, this is a powerful and robust gin with plenty of spice Perfect Serve: Mediterranean Fever-Tree Tonic, slice of lemon, juniper berries	16.50
Portobello Road, London, England A combination of 9 botanicals with a fresh peppery finish Perfect Serve: Aromatic Fever-Tree Tonic, orange peel	15.00
Martin Millers, London/Iceland A premium gin with a blend of 10 botanicals and the finest Icelandic water Perfect Serve: Aromatic Fever-Tree Tonic, lemon peel	15.00
Gin Mare, Spain 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	16.00
Silent Pool 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	16.00

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 Server Mediterranean Fever-Tree Tonic len

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

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 EnglandDistilled using non-alcoholic botanicals

14.50

VODKA AND FEVER TREE TONIC

	£ 35ml
Belvedere	15.00
Absolut	12.00
Stolichnaya	12.50
Reyka	13.50
Grey Goose	16.00
Chase	15.00
Chase English Rhubarb	15.50

RUM

£ 35ml
11.00
12.00
12.00
12.00
12.00
13.00
14.50

TEQUILA

	£ 35ml
Jose Cuervo	11.00

SHERRY

Tio Pepe, Palomino fino (Dry) Served chilled, a fino made from Palomino grapes and matured under flor.	£ 75ml 10.00
Barbadillo, Manzanilla (Dry) Served chilled, made from Palomino grapes and matured under flor in the seaside bodegas of Sanlucar.	10.00
Barbadillo, Dry Oloroso Made from Palomino grapes that have been matured and aged in contact with air.	10.00
Harveys, Amontillado (Medium Dry) 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.	10.00
Valdespino, Palo Cortado Viejo C.P VOS Delicate and medium intense sherry with dried fruits, hazelnuts and walnuts notes. Full bodied with a sophisticated long finish.	10.00
Pedro Ximenez Dulce (Sweet) Exclusively made from Pedro Ximenez grape	10.00
Harveys Bristol Cream (Semi-sweet) A blend of Oloroso and Pedro Ximenez grapes	10.00
Croft Original (Dry) Served chilled, blend of pale dryness and Palomino fino, is crisp, fresh and aromatic.	10.00

SCOTCH WHISKY

	£ 35ml
Bells	10.00
Teachers	10.00
Famous Grouse	10.00
Johnny Walker Black Label	11.00
Chivas Regal	11.00
J&B Rare	11.00
IRISH WHISKEY	
	£ 35ml
Jameson	10.00
Bushmills	11.00
Bushmills Malt	11.00
Black Bush	11.00
CANADIAN WHIS	KY
	£ 35ml
Canadian Club	10.00
AMERICAN WHIS	KY
	£ 35ml
Makers Mark	11.00
Wild Turkey	11.00
Jack Daniels	11.00
Jim Beam	11.00
Woodford Reserve	13.00

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.

too peaty.	
	£ 50ml
Highland Park, 12 years old 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.	14.00
The Dalmore, 12 years old A smooth, full-bodied whisky with a hint of sherry and peat in its malted flavours.	16.00
Teaninich, 10 years old This sherry cask single malt has an attractive nose with hints of hessian, nuts and orange peel. It is a rich, sweet, nutty whisky.	16.00
Glenmorangie, 10 years old Pale gold. Floral and citric notes with a backdrop of smoke. Medium bodied, easy to drink with traces of almonds and spice.	14.00
Talisker, 10 years old 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.	14.50
Macallan 12 years Sherry Oak Cask 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.	18.00

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

18.00

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

Bowmore, 12 years old

17.00

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

Ardbeg, 10 years old

17.00

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

Laphroaig, 10 years old

17.00

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.

Cragganmore, 12 years old 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.	£ 50ml 15.00
Glenfiddich, 12 years old 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.	14.00
The Glenlivet, 12 years old Pale gold in colour with sherry, floral notes. Smooth and sweet start, some honey and light fruit with a dry finish.	14.00

Balvenie double wood, 12 years old

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.

15.00

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

£ 50ml

16.00

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

The Epicurean

14.50

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.

COGNAC

Martell V.S. Martell V.S.O.P. Remy Martin V.S.O.P. Remy Martin X.O. Hennessy X.O.	£ 50ml 17.00 22.50 24.00 40.00 45.00
ARMAGNAC	
Baron de Sigognac 10 yrs Old (Bas Armagnac) Janneau V.S.O.P.	£ 50ml 18.00 22.00
CALVADOS	
Père Magloire FINE V. S	£ 50ml 19.00

LIQUEURS

	£ 50ml
Amaretto Disaronno	11.00
Apricot/Cherry/Peach Brandy	11.00
Archers	11.00
Baileys	11.00
Bénédictine	11.00
Cointreau	11.00
Drambuie	11.00
Fernet Branca	11.00
Frangelico	11.00
Galliano	11.00
Glayva	11.00
Grand Marnier	11.00
Grappa	11.00
Kahlúa	11.00
King's Ginger	11.00
Kummel	11.00
Luxardo Limoncello	11.00
Luxardo Kirsch	11.00
Malibu	11.00
Sambuca	11.00
Southern Comfort	11.00
Saint Germain	11.00
Tia Maria	11.00

APERITIFS

	£ 50ml
Vermouth/Punt E Mes	10.00
Dubonnet Red	10.00
Campari	10.00
Noilly Prat	10.00
Pernod/Ricard	10.00
Martini – Sweet/Dry/Cinzano	10.00
Artelium Collaborators Vermouth 2020	12.00
MADEIRA Blandy, Medium	£ 50ml 9.00
PORT	
	£ 50ml
Fonseca Bin 27 Reserve	10.50
Crofts Old Tawny Reserve, 10 Year	10.50
Ciolis Old Tawny Reserve, 10 Tear	10.50

12.50

14.00

22.00

Taylors Fine White Port

Taylors, Quinta de Vergellas, Vintage 2019

Taylors LBV 2019