



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
Artelium White Pinot, Artelium Wine Estate East Sussex, England, 2023 (Ve)	18.00
Chablis Premier Cru, Les Vaillons, Domaine du Chardonnay, Burgundy, France, 2022	20.00
Fiano, Planeta Cometa, Planta Menfi DOC, Sicily, Italy 2022	20.00
Dry Furmint, Mandolas, Oremus Vega Sicilia Tokaji, Hungary, 2022	18.00

RED WINE

Taken Red Blend Napa Valley, Northern California, USA 2019 (V)	21.00
Château Grand Puy Lacoste Borie Pauillac, Bordeaux, France, 2005	23.00
Amarone della Valpolicella, Classico DOCG, Camparol, Veneto, Italy, 2019	23.00
Artefact #9, Artelium Wine Estate, East Sussex, England, 2023	20.00

WINE BY THE GLASS

WHITE WINE

	£125ml	£175ml
Chardonnay B.Fermented, Tiempo y Tierra D.O Navarra, Spain, 2024	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, 2020	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)	11	14.50

ROSÉ WINE

Grenache Rosé, Tiempo y Tierra D.O Navarra, Spain, 2024	8	10
*Château Ksara, Sunset Rosé, Lebanon, 2022	15	
*Gusbourne Still Rosé, England, 2023	18	

BEERS

	£ 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
Aspall Apple	9.00
Rekorderlig Mango & Raspberry	9.00
Rekorderlig Wild Berries	9.00

LOCAL ALES

	£ 500 ML
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	17.50
<i>Champagne, Brandy, Angostura Bitters, Brown Sugar</i>	
Chambord Kir Royale	17.50
<i>Champagne, Chambord</i>	
1989	17.50
<i>Cranberry, Amaretto, Prosecco</i>	
Prince of Wales	17.50
<i>Cognac, Grand Marnier, Peychaud's bitters, Brown Sugar and Champagne</i>	

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

SEASONAL COCKTAILS

	£
Aviation	17.00
<i>Sloe Gin, Crème de Cassis, Lemon Juice, Sugar, Soda</i>	
Hugo Spritz	17.00
<i>Sloe Gin, Sweet Vermouth, Angostura</i>	
Champs Élysées	17.00
<i>Bourbon, Cognac, Sweet Vermouth, Bénédictine, Peychaud's, Angostura</i>	
Jungle Bird	17.00
<i>Bushmills Whiskey, Sweet Vermouth, Chartreuse</i>	
Clover Club	17.00
<i>Cognac, Cointreau and Lemon Juice</i>	
Julep	17.00
<i>Havana Club, Dry Vermouth, Sweet Vermouth, Cointreau, Lemon Juice and Grenadine</i>	

NON-ALCOHOLIC COCKTAILS

Florida Cocktail	12.00
<i>A refreshing mix of grapefruit, orange, lemon and pineapple topped with soda water.</i>	
Hartwell Garden	12.00
<i>This drink matches cucumber, apple juice and elderflower</i>	
Shirley Temple	12.00
<i>This refreshing non-alcoholic drink is made with ginger beer, grenadine and lime juice</i>	

GIN AND FEVER-TREE TONIC

£35ml

Chase GB, Hereford, England

14.50

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

Bombay Sapphire, London, England

14.50

The 10 botanicals that give a complex aromatic gin with broader, balanced flavours

Perfect Serve: Mediterranean Fever-Tree Tonic, wedge of lime

Hendricks, Scotland

15.00

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 well-balanced 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 16.50

Perfect Serve: Mediterranean Fever-Tree Tonic, slice of lemon, juniper 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

Artelium Collaborators Dry Gin, Sussex, England

14.00

A second distillation with a botanical blend including angels breath, cardamom, and coriander has created this refined Gin with juniper, citrus and spice. Serve together with Artelium Collaborators Vermouth, or simply enjoy with ice.

Perfect Serve: Fever-Tree Tonic, lemon wheel.

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 16.00

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	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
Bacardi	11.00
Captain Morgan Dark Rum	12.00
Captain Morgan Spiced Rum	12.00
Mount Gay	12.00
Havana Club	12.00
Santa Teresa Solera 1796	13.00
Plantation Dark Rum, 5 Year	14.50

TEQUILA

	£ 35ml
Jose Cuervo	11.00

SHERRY

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

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 WHISKY

	£ 35ml
Canadian Club	10.00

AMERICAN WHISKY

	£ 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.

£ 50ml

Highland Park, 12 years old

14.00

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

16.00

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

Teaninich, 10 years old

16.00

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

14.00

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

14.50

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.

Macallan 12 years Sherry Oak Cask

18.00

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.

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.

£ 50ml

Cragganmore, 12 years old

15.00

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.

Glenfiddich, 12 years old

14.00

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.

The Glenlivet, 12 years old

14.00

Pale gold in colour with sherry, floral notes. Smooth and sweet start, some honey and light fruit with a dry finish.

Balvenie double wood, 12 years old

15.00

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.

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

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

	£ 50ml
Martell V.S.	17.00
Martell V.S.O.P.	22.50
Remy Martin V.S.O.P.	24.00
Remy Martin X.O.	40.00
Hennessy X.O.	45.00

ARMAGNAC

	£ 50ml
Baron de Sigognac 10 yrs Old (Bas Armagnac)	18.00
Janneau V.S.O.P.	22.00

CALVADOS

	£ 50ml
Père Magloire FINE V. S	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
Glavya	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	10.00

MADEIRA

	£ 50ml
Blandy, Medium	9.00
Artelium Collaborator's Brandy	10.00

PORT

	£ 50ml
Fonseca Bin 27 Reserve	10.50
Crofts Old Tawny Reserve, 10 Year	10.50
Taylors Fine White Port	12.50
Taylors LBV 2019	14.00
Taylors, Quinta de Vergellas, Vintage 2019	22.00