



# ***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
Olivier Baudin, Premium Brut, France	18.00

### PROSECCO

Santa Margherita, Prosecco Superiore, Veneto	12.00
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### ENGLISH SPARKLING WINES

*Located around 2 hours from London, The Wiston Estate has been owned by the Goring family since 1743. It was served at the launch of HM Elizabeth II yacht, The Britannia. Wiston is made using the traditional champagne method using Pinot Noir, Chardonnay and Pinot Meunier.*

Wiston Estate Brut, Sussex, England	15.00
Wiston Estate Brut Rose, 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
Artelium White Pinot, Artelium Wine Estate East Sussex, England, 2023 (Ve)	18.00
Chablis Premier Cru, Les Vaillons, Domaine du Chardonnay, Burgundy, France, 2022	21.00
Fiano, Planeta Cometa, Planta Menfi DOC Sicily, Italy 2022	20.00
Douro Branco Reserva, Quinta da Cassa Douro Valley, Portugal, 2010	16.00

### RED WINE

Chateau Musar, G.Hochar Père et Fils (Ve/V) Bekaa Valley, Ghazir, Lebanon 2020	24.00
La Reserva de Leoville-Barton 2 <sup>nd</sup> wine of Château Leoville-Barton Saint Julien, Bordeaux, France, 2013	24.00
Gran Corte, Flechas de los Andes, B. Rothchild Uco Valley, South Mendoza, Argentina, 2019	22.00
Artefact#9, Caberet Noir, Artelium Wine Estate, East Sussex, England, 2023	20.00

### ROSE WINE

Château Ksara, Sunset Rosé, Lebanon, 2023	15.00
Gusbourne Still Rose, Sussex, England, 2024	18.00

## **WINE BY THE GLASS**

### **WHITE WINE**

	£125ml	£175ml
Chardonnay B.Fermented, Tiempo y Tierra D.O Navarra, Spain, 2024	8.00	10.00
Chenin Blanc, Niel Jourbert (Ve/V) Paarl, South Africa, 2025	9.00	11.00
Petit Chablis, Pas si Petit, La Chablisienne Burgundy, France 2022	10.00	13.00
Bacchus Dry, Chapel Down, Kent, England 2023	11.00	14.00
Sauvignon Blanc, Lawson's Dry Hills Marlborough, New Zealand, 2023 (V/Ve)	11.00	14.00

### **RED WINE**

Tempranillo Crianza, Tiempo y Tierra, D.O Navarra, Spain, 2020	10.00	12.00
Zinfandel, Old Vine, Ravenswood Lodi, California, USA, 2022	11.00	14.00
Malbec, Punta de Flechas, B. Rothchild, Uco Valley, Argentina, 2023	11.00	14.00
Chateau La Garance, Viellies Vignes Graves, Bordeaux, France, 2013	12.00	14.50
Pinot Noir, Lawson's Dry Hills Marlborough, New Zealand, 2020 (V/Ve)	12.00	14.50

### **ROSÉ WINE**

Grenache Rosé, Tiempo y Tierra D.O Navarra, Spain, 2024	8.00	10.00
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## **BEERS**

	£ 330ML
Peroni	8.00
Estrella Galicia (Gluten free)	8.00
Estrella Galicia 0% Alcohol	7.50
Thornbridge Jaipur IPA	8.00

## **CIDER**

	£ 500 ML
Aspall Apple, Premier Cru	9.00
Rekorderlig Mango & Raspberry	9.00
Rekorderlig Wild Berries	9.00

## **LOCAL ALES**

	£ 500ML
John Hampden Dark Ale, Chiltern Brewery	8.50
John Hampden Gold Ale, Chiltern Brewery	8.50
Beechwood Bitter, Chiltern Brewery	8.00
Tring Tea Kettle Stout	9.50

## **SOFT DRINKS**

	£
Frobisher Fruit Juices: Apple, Cranberry, Pineapple, Tomato, Orange Grapefruit	4.95
Coke and Diet Coke	4.95
Elderflower Presse	4.95
Appletiser	4.50
Fever Tree: Ginger Beer, Ginger Ale	4.95
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

	£
Hedgerow Collins	17.00
<i>Sloe Gin, Crème de Cassis, Lemon Juice, Sugar, Soda</i>	
Moulin Rouge	17.00
<i>Sloe Gin, Sweet Vermouth, Angostura</i>	
Vieux Carré	17.00
<i>Bourbon, Cognac, Sweet Vermouth, D.O.M Bénédictine, Peychaud's, Angostura</i>	
Tipperary	17.00
<i>Bushmills Whiskey, Sweet Vermouth, Chartreuse</i>	
Rhubarb Fizz	17.00
<i>Rhubarb Vodka, lemon Juice, Sugar Syrup, Cranberry Angostura Bitters</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** 16.50

*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**

**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 angel's breath, cardamom and coriander has created this refined gin with juniper, citrus and spice. Served together with Artelium Collaborators vermouth or simple enjoy over ice.*

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

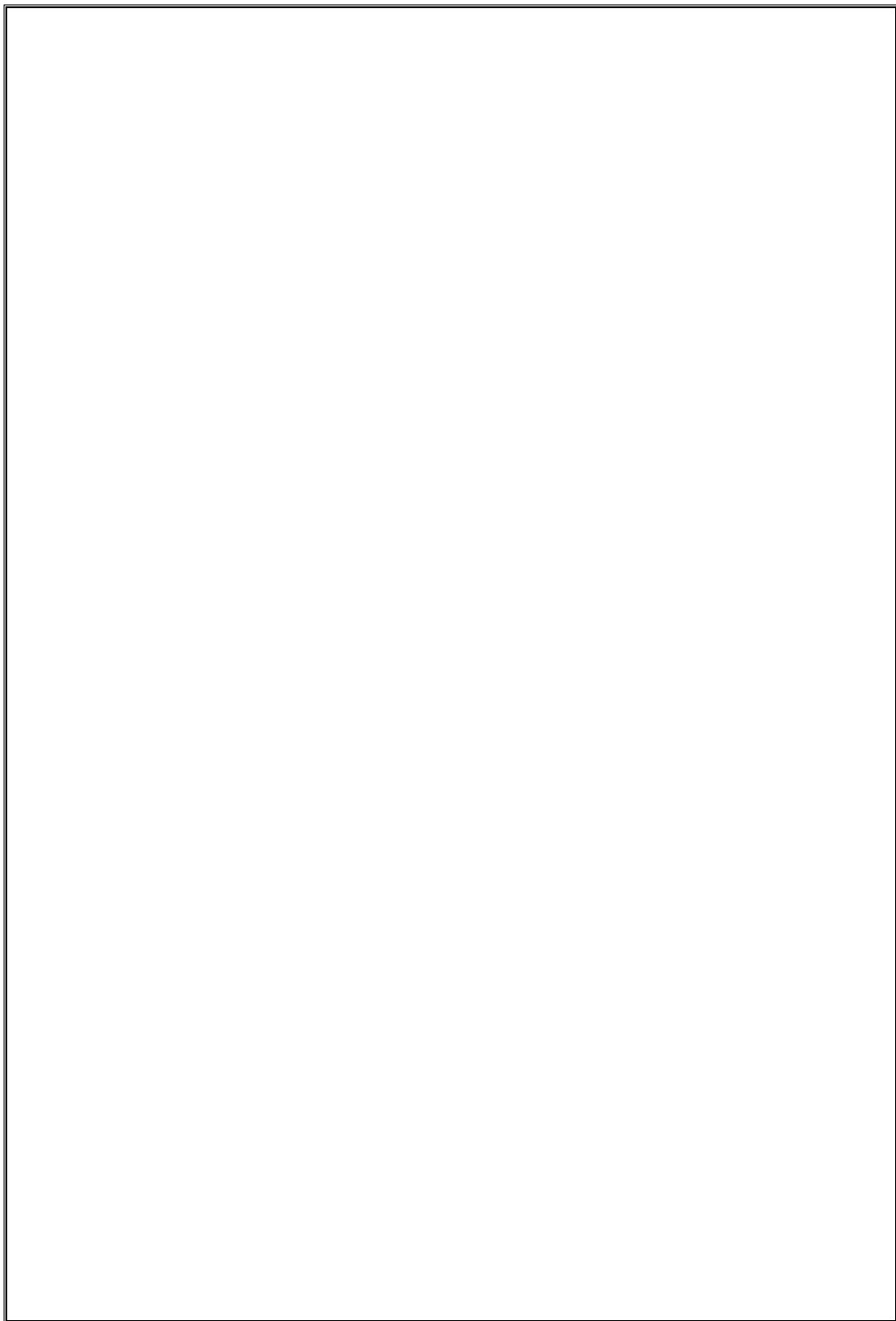
	£ 35ml
Jameson	10.00
Bushmills	11.00
Bushmills Malt	11.00
Black Bush	11.00

## **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**

13.50

*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**

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.*

#### **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

## **MADEIRA**

	£ 50ml
Blandy, Medium	9.00

## **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 2013	22.00