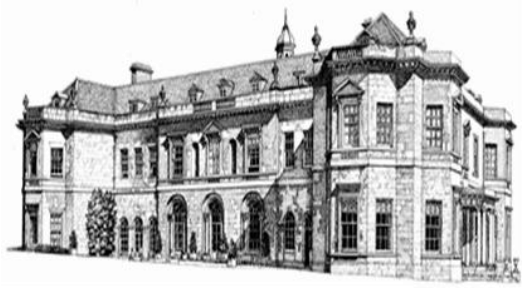

HARTWELL HOUSE

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
Baron de Marck Brut, J. M Gobillard & Fils Hautvillers, France	18.00

PROSECCO

Santa Margherita, Prosecco Superiore, Veneto	13.00

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.

0% Sparkling Tea, Berlin Tea Garden, Germany	8.00
Wiston Estate Brut, Sussex, England	16.00
Wiston Estate Brut Rosé, 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
Bacchus, Mighty Wren, South East, England, 2025 (Ve)	15.00
Chateauneuf du Pape Blanc, J. Pierre Boisson Southern Rhone Valley, France, 2025	18.00
Grace Koshu, Kayagatake Yamanashi Prefecture, Katsumura, Japan, 2023	18.00
Malvaziya Istarska, Kozlovic Momjan, Istria, Croatia, 2023 (Ve)	15.00

RED WINE

Château Musar, G.Hochar Père et Fils (Ve/V) Bekaa Valley, Ghazir, Lebanon 2020	24.00
Chateauneuf du Pape, J. Pierre Boisson Southern Rhone, France, 2024	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	22.00

ROSE WINE

Château Ksara, Sunset Rosé, Lebanon, 2023	16.00
Folc English Rose, South East, England, 2024	15.00

WINE BY THE GLASS

WHITE WINE

	£125ml	£175ml
*0% Chardonnay, La Baume, France	8.00	10.00
Chardonnay B.Fermented, Tiempo y Tierra D.O Navarra, Spain, 2025	9.00	11.00
Pinot Grigio, Le Colline di San Giorgio Venezie, Italy, 2025	10.00	13.00
Petit Chablis, Pas si Petit, La Chablisienne Burgundy, France 2024	12.00	14.00
Nettie Viognier California, United States of America, 2023	10.00	13.00
Sauvignon Blanc, Lawson's Dry Hills Marlborough, New Zealand, 2025 (V/Ve)	12.00	14.50

RED WINE

*0% Cabernet/Shiraz, La Baume, France	8.00	10.00
Tempranillo Crianza, Tiempo y Tierra, D.O Navarra, Spain, 2020	10.00	12.00
Shiraz, Tournon, Mathilda Chapoutier Victoria, Australia, 2024 (V/Ve)	12.00	14.00
Malbec, Punta de Flechas, B. Rothchild, Uco Valley, Argentina, 2023	11.00	14.00
Pavillon La Tourelle, Bordeaux Supérieur Bordeaux, France, 2019	12.00	14.00
Pinot Noir, Lawson's Dry Hills Marlborough, New Zealand, 2022 (V/Ve)	12.00	14.50

ROSÉ WINE

*0% Grenache/Cinsault, La Baume, France	8.00	10.00
Tiempo y Tierrra, D.O Navarra, Spain, 2025	9.00	11.00

BEERS

	£ 330ML
Peroni	8.50
Estrella Galicia (Gluten free)	8.50
Estrella Galicia 0% Alcohol	8.00
Thornbridge Jaipur IPA	8.50

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	9.00
John Hampden Gold Ale, Chiltern Brewery	9.00
Beechwood Bitter, Chiltern Brewery	8.50
Tring Tea Kettle Stout	9.50

SOFT DRINKS

	£
Frobisher Fruit Juices: Apple, Cranberry, Pineapple, Tomato, Orange Grapefruit	4.95
Coke and Coke Zero	4.95
Elderflower Presse	4.95
Appletiser	5.00
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*	18.00
Chambord Kir Royale *Champagne, Chambord*	18.00
1989 *Cranberry, Amaretto, Prosecco*	18.00
Prince of Wales *Cognac, Grand Marnier, Peychaud's bitters, Brown Sugar and Champagne*	18.00

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 *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.*	18.00
Fredericks *Bombay Sapphire gin, Chambord, Cointreau and pineapple juice give this drink real flavour, sweetness and a rich texture.*	18.00
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.*	18.00
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.*	18.00
Hartwell Orchard *This incredibly refreshing light, fruity and aromatic cocktail pairs Calvados with* Elderflower Liqueur.	18.00

SEASONAL COCKTAILS

	£
Compte de Sureau (The Elderflower Negroni) *London Dry Gin, St-Germain, Campari*	18.00
Aviation *London Dry Gin, Kirsch, Crème de Violette, Lemon*	18.00
Tom Collins *London Dry Gin, Lemon, Sugar, Soda Water*	18.00
Champs-Élysées *Cognac, Green Chartreuse, Lemon, Sugar, Angostura*	18.00
Clover Club *London Dry Gin, Raspberry Puree, Dry Vermouth, Lemon, Sugar*	18.00
Port Spritz *Taylor's Fine White Port, Fever Tree Mediterranean Tonic, Lemon, Mint*	18.00

NON-ALCOHOLIC COCKTAILS

Florida Cocktail *A refreshing mix of grapefruit, orange, lemon and pineapple topped with soda water.*	13.00
Hartwell Garden *This drink matches cucumber, apple juice and elderflower*	13.00
Shirley Temple *This refreshing non-alcoholic drink is made with ginger beer, grenadine and lime juice*	13.00

GIN AND FEVER-TREE TONIC

	£35ml
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**	16.00
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**	15.00
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**	14.50
Hendricks, Scotland *A blend of 11 botanicals and a bold infusion of rose and cucumber.* **Perfect Serve: Elderflower Fever-Tree Tonic, slices of cucumber**	15.00
The Botanist, Scotland *A satin smooth Islay gin with 22 botanicals, giving a starburst of flavours* ***Perfect Serve: Fever-Tree Tonic, slices of apple***	16.00
Sipsmith, London, England *A cosmopolitan mix of 10 botanicals that gives a well-balanced spirit* **Perfect Serve: Fever Tree Tonic, wedge of lime**	16.00

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 16.00
A combination of 9 botanicals with a fresh peppery finish
Perfect Serve: Aromatic Fever-Tree Tonic, orange peel

Martin Millers, London/Iceland 16.00
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. 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 our Barmanr for our range of Tonics £ 35ml

Chase Pink Grapefruit and Pomelo 16.00
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 16.00
This tangy and tart gin is a perfect blend of fresh rhubarb, Bramley apple and juniper
Perfect Serve: Fever-Tree Tonic, sliced apple

Copper in the Clouds Marmalade 16.00
A delicious hand crafted marmalade gin from Hertfordshire. It's rich, zesty, slightly bitter and orange in colour.
Perfect Serve: Fever-Tree Ginger Ale, orange wheel

Gabriel Boudier, Saffron Gin, France 17.00
Smooth and buttery with warming spices
Perfect Serve: Fever-Tree Tonic, orange wheel

Tanqueray Flor de Sevilla 17.00
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	13.00
Stolichnaya	13.00
Reyka	14.00
Grey Goose	16.00
Chase	15.00
Chase English Rhubarb	15.50

RUM

	£ 35ml
Bacardi	12.00
Captain Morgan Dark Rum	14.00
Captain Morgan Spiced Rum	14.00
Mount Gay	14.00
Havana Club Special	14.00
Santa Teresa Solera 1796	15.00
Plantation Dark Rum, 5 Year	16.00

TEQUILA

	£ 35ml
Jose Cuervo	12.00

SHERRY

	£ 75ml
Tio Pepe, Palomino fino (Dry) *Served chilled, a fino made from Palomino grapes and matured under flor.*	12.00
Barbadillo, Manzanilla (Dry) *Served chilled, made from Palomino grapes and matured under flor in the seaside bodegas of Sanlucar.*	12.00
Barbadillo, Dry Oloroso *Made from Palomino grapes that have been matured and aged in contact with air.*	12.00
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.*	12.00
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.*	14.00
Pedro Ximenez Dulce (Sweet) *Exclusively made from Pedro Ximenez grape*	12.00
Harveys Bristol Cream (Sweet) *A blend of Oloroso and Pedro Ximenez grapes*	12.00
Croft Original (Dry) *Served chilled, blend of pale dryness and Palomino fino, is crisp, fresh and aromatic.*	12.00

SCOTCH WHISKY

	£ 35ml
Bells	12.00
Teachers	12.00
Famous Grouse	12.00
Johnny Walker Black Label	14.00
Chivas Regal	14.00
J&B Rare	14.00

IRISH WHISKEY

	£ 35ml
Jameson	11.00
Bushmills	13.00
Bushmills Malt	13.00
Black Bush	13.00

CANADIAN WHISKY

	£ 35ml
Canadian Club	12.00

AMERICAN WHISKEY

	£ 35ml
Makers Mark	12.00
Wild Turkey	12.00
Jack Daniels	13.00
Jim Beam	13.00
Woodford Reserve	16.00

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 *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.*	15.00
The Dalmore, 12 years old *A smooth, full-bodied whisky with a hint of sherry and peat in its malted flavours.*	17.00
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.*	17.00
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.*	15.00
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.*	15.00
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.*	19.00

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 *Typical heavy burnt heather scented smoke aroma. The flavour begins sweet and malty, developing into a wonderfully long smoky finish.*	21.00
Bowmore, 12 years old *A subtle Islay malt with a smoky aroma that takes you to a big, sweet flavour with traces of lavender*	20.00
Ardbeg, 10 years old *A subtle Islay malt with a smoky aroma that takes you to a big, sweet flavour with traces of lavender.*	18.00
Laphroaig, 10 years old *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.*	18.00

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 *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.*	17.00
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.*	16.00
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.*	16.00
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.*	17.00

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.

	£ 50ml
Glenkinchie, 10 years old *Soft and sweetly aromatic, this Edinburgh malt has suggestions of melon, grass and cinnamon, with a gentle, warming finish.*	18.00
The Epicurean *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.*	16.00

COGNAC

	£ 50ml
Martell V.S.	18.00
Martell V.S.O.P.	23.00
Remy Martin V.S.O.P.	25.00
Remy Martin X.O.	45.00
Hennessy X.O.	48.00

ARMAGNAC

	£ 50ml
Baron de Sigognac 10 yrs Old (Bas Armagnac)	21.00
Janneau V.S.O.P.	23.00

CALVADOS

	£ 50ml
Père Magloire FINE V. S	20.00

LIQUEURS

	£ 50ml
Amaretto Disaronno	13.00
Apricot/Cherry/Peach Brandy	12.00
Archers	12.00
Baileys	13.00
Bénédictine	13.00
Cointreau	13.00
Drambuie	13.00
Fernet Branca	12.00
Frangelico	12.00
Galliano	12.00
Glayva	12.00
Grand Marnier	12.00
Grappa	12.00
Kahlúa	12.00
King's Ginger	12.00
Kummel	12.00
Luxardo Limoncello	12.00
Luxardo Kirsch	12.00
Malibu	12.00
Sambuca	12.00
Southern Comfort	13.00
Saint Germain	13.00
Tia Maria	13.00

APERITIFS

	£ 50ml
Vermouth/Punt E Mes	11.00
Dubonnet Red	11.00
Campari	11.00
Noilly Prat	11.00
Pernod/Ricard	11.00
Martini – Sweet/Dry/Cinzano	11.00

MADEIRA

	£ 50ml
Blandy, Medium	9.00

PORT

	£ 50ml
Fonseca Bin 27 Reserve	12.00
Croft Reserve Tawny Port, Oak Casks	12.00
Taylors Fine White Port	13.00
Taylors LBV 2019	16.00
Taylors, Quinta de Vergellas, Vintage 2019	20.00