

THACKERAY'S BAR MENU

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in accordance with the weights & measures act 1985, all spirits are
sold in measures of 50ml, and still wines in measures of 175ml
unless specified otherwise

CHAMPAGNE & SPARKLING WINE

	Vintage	125ml	750ml
Vincent Testulat, Carte d'Or Blanc de Noirs Epernay	NV	12.00	50.00
Vincent Testulat, Carte d'Or, Brut Rosé Epernay	NV	14.50	60.00
G H Mumm, Cordon Rouge, Brut Reims	1998	25.00	90.00
Billecart-Salmon, Brut Mareuil-sur-Ay	NV		110.00
Billecart-Salmon Brut Rosé Mareuil-sur-Ay	NV	32.50	140.00
Ruinart, Blanc de Blancs Reims	NV		160.00
Pol Roger Cuvée Sir Winston Churchill Epernay	2004		300.00
B de Boërl & Kroff Aube	2002		400.00
Ruinart Rosé, Millesime Reims	1996		500.00
Jacques Selosse, Blanc de Blancs Millesime, Brut Avize	2005		800.00

SPARKLING WINE

Prosecco, Ca' del Console, Extra Brut Veneto, Italy	NV	9.95	36.00
Weingut Friedrich Altenkirch, Privat Cuvée Riesling, E Rheingau, Germany	NV		45.00
Mosaic Brut, Fox and Fox Mayfield	2014	15.00	60.00
Bolney Estate '18 acre' Rosé East Sussex	NV		65.00

WINES BY THE GLASS

please ask if you would like to see our full list

ROSÉ WINE

	175ml
Grenache Reserve, Vin de Pays d'Oc, Barton & Guestier	6.00
Rosé Méditerranée, Provence, Domaine de Triennes	9.50

WHITE WINE

Chardonnay Reserve, Vin de Pays d'Oc	6.00
Pinot Bianco, Goriška Brda, Slovenia	7.00
Marsanne / Rousanne Gran Reserva, Colchagua, Chile	8.00
Gavi la Meirana, Piemonte, Italy	9.00
Sauvignon Blanc, Marlborough, New Zealand	11.00
Gewurztraminer, Signature, Alsace	12.00
Georges Duboeuf Mâcon-Villages	10.00
Riesling Kabinett Trocken, Mosel	13.00

RED WINE

Merlot Reserve, Vin de Pays d'Oc	6.00
Cabernet Franc, Saint-Nicolas de Bourgueil, Loire	10.00
Parsons Shiraz, McLaren Vale	8.00
Teroldego Rotaliano Riserva, Trentino	9.00
Pinot Noir, Willamette Valley, Oregon	14.00
Single Vineyard Malbec, Mendoza, Argentina	12.00
Duas Quintas Tinto, Duoro	11.00
Cabernet Sauvignon Reserve, Stellenbosch	13.00

SWEET WINE

	75ml
Riesling Auslese, Hattenheimer Nussbrunnen, Germany	15.00
Black Muscat 'Elysium', California, U.S.A.	9.00
Sauternes, Bordeaux, France	10.00
Neige Première, Apple Ice Wine, Monteregeie, Canada	17.00
Tokaji 'Late Harvest Cuvee', Hungary	13.25
Ice Wine, Golden Diamond Label, Liaoning, China	20.00

FORTIFIED

	75ml
Late Bottled Vintage Porto, Portugal	5.75
Otima 10yr Tawny Port, Portugal	7.95
Pedro Ximenez 20yr VORS Sherry, Jerez, Spain	13.00
Fino Sherry, el Puerto de Santa María, Spain	5.50
Amontillado Sherry, el Puerto de Santa María, Spain	5.50
Licor de Tannat, Familia Deicas, Uruguay	8.50

SPARKLING COCKTAILS
all at 13.50

CLASSIC CHAMPAGNE COCKTAIL
sugar cube, bitters, cognac

MIMOSA MULE
fresh orange, ginger, lime & orange bitters, topped with crushed ice

RHUBARB ROYALE
rhubarb pressé with a hint of vanilla & spice

BS75
lemon juice, gin, elderflower

STRAWBERRY COOLER
strawberries, liqueur, black pepper, basil, topped with crushed ice

TURKISH DELIGHT
rosewater, lychee & strawberry liqueur

NON-ALCOHOLIC COCKTAILS
all at £6.95

BATIDA VIRGEN
mint, sugar & lime topped up with soda water

PINK LEMON SHAKE UP
fresh pink traditional lemonade

GREEN TEA & ELDERFLOWER 'MARTINI'
steeped green tea, mint & elderflower

PINK LADY
apple & elderflower shaken hard with sour mix, cranberry float

MULLED APPLE MULE
lime juice & mulled apple puree shaken over crushed ice,
topped up with ginger beer

SOURS, BATIDAS & FIXES
all at 11.50

CREOLE SOUR

bulleit rye whiskey, sugar, lemon juice, egg white, creole bitters

TOFFEE APPLE COSMO

citrus vodka, butterscotch & apple schnapps, cranberry

AVIATION

gin, crème de violette, maraschino liqueur & lemon

APPLE & BERGAMOT MARGARITA

gold tequila, bergamot & apple purée

POMELO CRIOLLO

ruby grapefruit, white rum, lemon, corriander & soda

REYKJAVIK MULE

reyka vodka, ginger wine, lime

HI BALLS & FIZZES
all at 11.50

THE SUN SALUTATION

beluga vodka, lychee liqueur, mint & lemon muddled & topped
with soda ~ enrico's bar s.f.

RHUBARB & VANILLA CRUSH

carriel vanilla vodka muddled with lemons & sugar topped with
sparkling rhubarb

St GERMAIN GIN FIZZ

elderflower liqueur, gin, lemon & sugar topped with soda

DARK & STORMY

goslings dark rum, ginger beer, lime

SPICED APPLE JULEP

mint, apple presse & calvados lengthened with soda

SUMMER CUP

sipsmith's london cup liqueur, gin, fresh fruit, thyme, sparkling
elderflower

ANCESTRALS
all at 11.50

MARY'S GHOST

tomato water, vodka, spices, tabasco, cocktail onion

PEAR 'TODDY'

eau de vie, honey, lemon & cinnamon

MENTZENDORFF SAZERAC

kummel rinsed ice with bitters topped with bourbon

COBNUT ANDALUCIAN

pedro ximenez, cognac, frangelico

NEGRONI BIANCO

monkey 47 gin, lillet, suze

PENECILLIN

blended whisky, peated scotch, lemon, ginger, honey

LIBATION

cherry brandy, carpano antica formula, psychaud orange bitters

MARTINIS
all at 11.50

SMOKY MARTINI

greensand ridge & ardbeg

SUZY GIBB

reyka vodka, suze, cocktail onion

THE COWARD

a perfect martini should be made by filling a glass with gin then waving it in the general direction of italy.' - noel coward

ANTICA

gin & lillet for a sweeter, aged flavour

MARTINEZ

old tom, sweet & dry vermouth, orange, bitters - the daddy

SOFT DRINKS

Mixers	1.25
Sodas	2.00
Kingsdown Natural Mineral Water 75cl	4.50
Sparkling Elderflower Pressé, Kingsdown	3.50
Sparkling Rhubarb Pressé, Kingsdown	3.50

BEERS

Vedett Extra White, Belgium 4.7% Light & creamy white wheat beer, orange & blossom	4.95
Meantime, London Pale Ale, Greenwich 4.3% 'hop sack' aromas, fruity citrus flavours and a bitter finish	5.25
Bellerose, France 6.5% Refreshing amber beer with grapefruit nose, star anise & clove	5.95
Curious Apple, Tenterden 5% Crisp Cider made with Rubens apples	4.75
Freedom Pils, Bromley 4.4% Dry, clean lagered beer	4.75
Krombacher Non-Alcoholic Pilsner, Siegerland, Germany 0.5% de-Alcoholised Pilsner, typical clean hoppy flavour with surprising body	4.75

GIN

Hayman's Old Tom Gin	7.50
Beefeater Gin	7.50
Monkey 47, Black Forest, Germany	10.00
Sipsmith's Sloe Gin	8.00
Aviation Gin	7.50
Warner Edwards Rhubarb Gin	8.00
Millers Dry	8.50
Silent Pool Gin	10.00
Brighton Gin	11.00
Greensand Ridge	10.00
Gin Mare	10.00
Bathtub Gin, Tunbridge Wells	10.50

VODKA

Belenkaya Lux, Russia	6.50
Reyka Vodka, Reykjavik, Iceland	8.00
Beluga Noble, Russia	12.00
Ketel One citrus vodka	9.00
Cariel Vanilla Vodka	5.50
Zubrowka Bison grass	6.75

WHISKY/WHISKEY

Woodford Bourbon	10.50
Bulleit small batch rye whisky	11.00
Monkey Shoulder, blended Scotch	9.50
Great King Street, Glasgow blend	8.00
Teeling Whiskey, Dublin	8.50
Glenkinchie 12yr, Lowland	8.50
Ardbeg 10yr, Islay	8.50
Oban 14yr, West Highland	9.50
Highland Park 18yr, Isle of Orkney	25.00
Balvenie Doublewood 12yr, Speyside	10.00

RUM

Cachaca, Velho Barreiro	6.00
Appleton Blanco	6.50
Mount Gay Eclipse	6.50
Goslings Black Seal	6.75
Havana Especial	6.75
Koko Kanu	6.75
Rumbullion!	15.00

BRANDY & EAU DE VIE

Frapin VSOP Cognac	15.00
Hennessy VS Cognac	10.00
Hennessy XO Cognac	22.00
Baron di Sigognac VSOP Armagnac	8.00
Baron di Sigognac XO platinum Armagnac	16.50
Ragnaud-Sabourin No.35 Fontvieille Cognac	30.00
Duc de Normandie Calvados	12.00
Adrien Camut, Reserve de Semainville Calvados	40.00
Poire William Eau de Vie	10.00
Grappa Bassano Classica	12.00
Jacopo Poli Arzente, 10yr Wine Brandy	15.00

APERITIF

Campari	4.95
Lillet blanc	4.95
Suze	4.95
Punt e Mes	4.95
Noilly Prat	4.95
Mentzendorff Kummel	5.50
Ricard	6.00
Pimms #1 cup	6.00

LIQUEURS

Amaretto	6.00
Baileys	6.00
Benedictine	6.00
Chambord	6.00
Cherry Hering Brandy	6.75
Cointreau	6.00
Crème Liqueurs, Edmond Briotet	4.50
Drambuie	6.75
Frangelico	6.00
Grand Marnier	6.75
Kahlua	6.00
Saint Germain Elderflower	6.75
Patron Anejo Tequila	6.00
Sipsmiths London cup	6.50
Southern Comfort	6.00
Techienne Butterscotch Schnapps	5.50
Techienne Green Apple Schnapps	5.50
Techienne Peach Schnapps	5.50

LIQUEUR COFFEE**12.50**

Your choice of spirit or liqueur mixed with fresh roast coffee layered with double cream

FRESHLY BREWED TEA**4.50**

English breakfast, Earl Grey, Fresh Mint, Decaffeinated, Green Tea

COFFEE**4.50**

Americano, Espresso
Latte, Cappuccino,
Double Espresso, Mocha

CHOC-ISSSIMO**6.00**

Rich, Thick, Luxury Chocolate drink

KOPI LUWAK - The worlds rarest coffee**18.00**

Sumatran Mandailing Kopi Luwak is processed naturally by Palm Civet cats; at night Civets gorge themselves on the extremely rare Arabica Coffee Cherries, selecting only those at their optimum ripeness. The ingested berries are then naturally processed during the digestive process. The resulting beans are cleaned and lightly roasted, resulting in a uniquely rich and smooth coffee.

PURE TISANES HERBAL INFUSIONS**6.00**

Pure Tisanes uses the finest fresh ingredients, snap frozen, to create delicious herbal infusions. The exciting flavour combinations are chosen and hand-blended to make every sip a uniquely refreshing experience.

Lemon Balm & Cardamom, Juniper & Sage
Rosemary & Star Anise, Kaffir & Lemon Thyme
Cucumber & Mint, Lemon & Ginger

THACKERAY'S 'SMALL PLATE' MENU

*Our small plate menu is available in any of our bar areas and terrace bar throughout the day
We recommend two or three dishes to share between two either as a
bar snack or to accompany your aperitif whilst deciding on your menu*

One - £3 | Three - £8.00 | Five - £13.00

SPICED HONEY ROASTED NUTS ✓ GF | MARINATED OLIVES ✓ GF

CHICKEN SATAY SKEWERS

NEW SEASON PEAS & MINT ARANCINI ✓

Truffle and Parmesan

MEDITERRANEAN SALAD ✓ GF

Bocconcini, Olive, Green Pepper

BREAD SELECTION ✓

Salted Butter, Hummus

SELECTION OF CURED MEATS GF

Cornichons, Dressed Leaves

CHEESE SELECTION

Choose a selection of cheeses from our cheese cabinet

3 Cheeses 5.00 | 5 Cheeses 8.00 | 7 Cheeses 10.00