

thackeray's bar menu

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, Brut Epernay	NV	13.50	62.50
Vincent Testulat, Brut Rosé Epernay	NV	14.50	70.00
Christophe Mignon, ADN de Meunier, Brut Nature Marne	NV	25.00	135.00
A Levasseur, Extrait Gourmand, Brut Rosé Reims	NV		120.00
'Unisson' Blanc de Blancs Grand Cru Mareuil-sur-Ay	NV		140.00
Billecart-Salmon, Brut Rosé Mareuil-sur-Ay	NV		220.00
Ruinart Blanc de Blancs Reims	NV		240.00
Krug Grande Cuvée Reims	NV		500.00
Secco Rosé, Weingut Corvers Kauter Rheingau, Germany	2023		45.00
Lacrima Baccus Reserva, Organic Brut Cava Catalonia, Spain		9.50	40.00
Classic Cuvée Traditional Method, Hidden Springs Horam, East Sussex	2019	12.00	65.00
'Here be Dragons' Pinot Noir, Hidden Springs Horam, East Sussex	2020	10.50	55.00
Belle & Co., Alcohol Free Sparkling Germany	NV	8.50	30.00

Vintages are subject to change - All prices are inclusive of 20% VAT

sparkling cocktails 13.50



turkish delight

lychee liqueur, rose water, cava



woolf barnato

peach & violet liqueur, london dry gin, champagne



pomegranate royale

pomegranate liqueur, champagne, molasses & seeds



aperitivo di corte

rosolio di bergamotto, limoncello, sparkling wine

fixes & fizzes 11.50



palomina

anejo tequila, ruby grapefruit, agave nectar, mint



toffee apple cosmo

citrus vodka, butterscotch & apple schnapps, apple pressé



reykjavic mule

reyka vodka, ginger switchel, lime



blood moon

cinnamon infused rum, chambourd, hoxton london spritz, chocolate bitters



bacchanal swizzle

ableforth's spiced rum, falernum, pineapple, lime & chili



oli's oil

rye whiskey, cynar, grapefruit



yuzu blossom

akashi-tai ginjo yuzushu, honey & orange blossom gin, earl grey, soda



la marseillaise

ricard, noilly pratt, blood orange & elderflower tonic



negrone savoia

italicus liqueur, dry vermouth, gin

martinis 11.50



pink martini

brockmans gin, hibiscus marmalade bitters, pinot noir



NoLIta

vodka, lillet, white port



smoky martini

london dry & smoked whisky



martinez

old tom, sweet vermouth, crème de marasquin, orange bitters



espresso martini

espresso, vodkas, mozart dark chocolate liqueur, coffee amaro

ancestralas 11.50



mentzendorff sazerac

kummel rinsed ice with bitters topped with bourbon



perfect manhattan café

bourbon, sweet vermouth, gentleman's bitters



cobnut andalucian

pedro ximenez, cognac, frangelico



millionaire's old fashioned

toast infused rye whisky, salted caramel, dark chocolate bitters



corpse reviver v2.5

london dry gin, lillet blanc, tequila, cointreau, lemon



café amour

coffee & cynar amaro, cocchi americano, goldstone coffee rum

non-alcoholic twists 6.95



rosemary mule

ginger switchel, natural honey, lime, rosemary



piña mezcalada

pineapple, coconut milk, natural honey, salts



frutto proibito

seedlip grove 42, hibiscus, pomegranite, rhubarb lemonade



long-wave

ruby grapefruit, lyre's italian spritz, falernum, grapefruit & rosemary tonic

non-alcoholic classics 9.95



belli-no

white peach and jasmine soda, peach purée



old rum bugger

CleanCo Clean R, Sugar & Bitters



na-groni

classic negroni made with a blend of Lyre's non-alcoholic spirits



marg-o-rita

Lime & CleanCo clean T



batida virgen

CleanCo clean R, mint, sugar & lime topped up with soda water

please note that some of our non-alcoholic drinks may contain trace of alcohol but conform to UK law with less than 0.5% a.b.v.

soft drinks

freshly squeezed juices	3.00
mixers	2.50
sodas	3.50
citrus & hops kombucha	6.00
franklin & sons rhubarb lemonade	4.00
franklin & sons elderflower lemonade	4.00
franklin & sons cherry & plum	4.00
franklin & sons dandelion & burdock	3.50

beer & cider

long man sussex best 4%	500ml
toffee malt flavours, a full and satisfying body	7.00
portobello london pilsner, hammersmith 4.6%	330ml
crisp bitterness, balanced with citrus acidity	5.25
portobello westway pale ale, hammersmith 4%	
'hop sack' aromas, fruity citrus flavours and a bitter finish	5.25
sassy cidre, normandy 5%	
made out of 100% pure first press breton juices.	7.50
vedett extra white, belgium 4.7%	
light & creamy white wheat beer, orange & blossom	6.00
lucky saint non-alcoholic lager, germany 0.5%	
biscuity malts & a smooth citrus hoppy finish	5.00
citrus & hops kombucha, l.a. brewery, suffolk 0%	
crisp citrus and floral with tannin and creamy finish	6.00
noam bavarian lager, berlin 5.2%	340ml
Noam is a super-premium bavarian style lager, developed by Dr. Florian Schull, Head of Brewing at Weihnstephan Research institute and Michael Ammer, Master Brewer	7.50

bottled water

purezza premium filtered water 750ml	3.50
Still / Sparkling	
vellamo natural mineral water 750cl	7.50
water nurtured by Nordic nature for 10000 years. <i>probably the purest natural ground water in the world (UNESCO)</i> , finland	

non-alcoholic spirit

Lyre's Italian Spritz Non-Alcoholic Spirit	8.50
Lyre's Dry London Non-Alcoholic Spirit	8.50
Lyre's Aperitif Rosso Non- Alcoholic Spirit	8.50
Seedlip Grove 42	8.50
Clean Co. Clean R Cane Spirit Non-Alcoholic	8.50
Clean Co. Clean T Agave Spirit Non-Alcoholic	8.50

gin

Birch Gin, Wadhurst	10.00
Beefeater	9.00
Monkey 47, Black Forest, Germany	16.00
Burleighs Distiller's Cut Gin 47%, Leicestershire	15.00
Brockman's Gin, Woking	10.50
Ableforth's Bathtub Gin, Tunbridge Wells	10.50

vodka

Finlandia Vodka	9.00
Reyka Vodka, Reykjavik, Iceland	10.00
Belvedere Single Estate Rye Vodka Smogóry Forest	14.00
Cariel Vanilla Vodka	9.00

whisky / whiskey

Woodford Bourbon	11.00
Sazerac Straight Rye Whisky	13.00
Monkey Shoulder, blended Scotch	10.00
Proclamation Irish Whiskey	14.00
Auchentoshan Three Wood Whisky, Lowland	14.00
Bruichladdich, Port Charlotte 10yr, Islay	20.00
Balvenie Carribbean Cask 14yr, Speyside	16.00
Suntory Yamazaki 12yr, Japan	45.00

rum

Cachaca, Velho Barreiro	9.00
Kingston 60 White Rum	9.00
Mount Gay Eclipse	9.00
Goslings Black Seal	10.50
Koko Kanu	9.00
Rumbullion!	13.00
Diplomático Reserva Exclusiva Rum	20.00

brandy & eau de vie

Hennessy VS Cognac	14.00
Hennessy XO Cognac	45.00
Baron di Sigognac VSOP Armagnac	16.00
Baron de Lustrac 1983 Armagnac	40.00
Berneroy Calvados	12.00
Jacopo Poli Arzente, 10yr Grappa	15.00

aperitif

Campari	8.00
Lillet blanc	8.00
Carpano Antica Formula	8.00
Noilly Prat	8.00
Mentzendorff Kummel	8.00
Ricard	8.00
Pimms #1 cup	8.00
Hoxton London Spritz	8.00
Cynar Amaro	8.00
'Lemon Bomb' Limoncello, Wadhurst	8.00

liqueurs

Amaretto	9.00
Baileys	9.00
Chambord	9.00
Cointreau	9.00
Crème Liqueurs, Edmond Briotet	7.00
Italicus, Rosolio di Bergamotto	9.00
Frangelico	9.00
Kahlua	8.00
Saint Germain Elderflower	9.00
Pama Pommegranate liqueur	9.00
Patron Anejo Tequila	16.00
Techienne Butterscotch Schnapps	9.00
John D Taylor's Velvet Falernum Liqueur	9.00

wines by the glass

please ask if you would like to see our full wine list

rosé wine

'Clementine' Pinot Gris, Logan Vineyard	12.50
Cotes de Provence Rosé, Cave Saint-Roch les Vignes	12.00

white wine

Chablis, Domaine Moreau-Naudet	24.00
Vinho Verde, Quinta dos Espinhosos, A&D Wines	12.00
Gewürztraminer 'Orchidées Sauvages', Rene Muré	15.00
'3 Passo' Bianco Biologico, Chardonnay/Fiano, Cielo e Terra	11.00
'Te Onepoto' Sauvignon Blanc, Sugar Loaf Wines	14.50
'Coup de Chance', Colombard/Sauvignon Blanc, Maison Ventenac	8.75
Les Acacias, Domaine le Sollier	13.50
Chardonnay, Napa Cellars Oakville	16.00

red wine

Chorey les Beaune 'Les Beaumonts', Domaine Joël Remy	23.50
'Coup de Sang' Cab Sauv / Cab Franc, Maison Ventenac	8.75
'Talento' Monastrell Ecológico, Ego Bodegas	10.50
Château Beauchêne Premier Terroir	13.00
'Papa Celso' Dolcetto di Dogliani, Marziano Abbona	16.00
'Biutiful' Malbec, Campo los Andes, Maal	14.00
Bordeaux Rouge, Jean-Marc Barthez	11.50
'Bugalugs' Shiraz, Tim Smith Wines	18.50

sweet wine

'Noble One' Botrytis Semillon, De Bortoli	15.00
Sauternes, l'Ilot de Haut Bergeron, Château Haut Bergeron	12.50
Muscat de Rivesaltes 'Le Botaniste Fig.5', Domaine de Rombeau	8.00
Tokaji 5 Puttonyos, Pajzos	19.00
Cabernet Franc Ice Wine, Inniskillin	35.00

fortified

Late Bottled Vintage, Sandeman	9.00
'Otima' 10yr Tawny Port, Warres	10.50
Pedro Ximénez `El Candado`, Valdespino	9.50
Fino Sherry, el Puerto de Santa María, José de la Cuesta	8.00
Amontillado Sherry, el Puerto de Santa María, José de la Cuesta	8.00
Blanco Reserva Port, Quinta do Infantado	8.00

sake

Akashi Tai Ginjo Yuzushu Sake	10.50
Akashi Tai Daiginjo Sake	18.00

freshly brewed tea	5.50
coffee	5.50
choc-issimo rich, thick, luxury chocolate drink	6.00
liqueur coffee your choice of spirit or liqueur mixed with fresh roast coffee layered with double cream	12.50
kopi luwak - the worlds rarest coffee Sumatran Mandailing Kopi Luwak is processed naturally by Palm Civet cats; at night Civets gorge themselves on the extremely rare Arabica Coffe 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.	25.00

all hot beverages are served with home made with sweet treats