



## Drinks Menu



### To share

<b>Bread and butter</b>	£3.00 (pp)
<b>Gluten free bread and butter</b>	£2.50 (pp)
<b>Mixed pitted olives</b>	£5.50
<b>Hummus and pitta bread</b>	£5.50
<b>Traditional Popcorn shrimps</b> , sweet chilli sauce & lemon	£9,50
<b>Jersey royal oysters No2</b>	½ dz: £18.00 / 1 dz: £35.00
with shallots & Oporto agridulce vinegar	

### Summerhouse Signature

#### Daisy

Scorch (aromatic chilly and blood orange infused whisky liqueur),  
Cointreau, lemon juice, soda 12.00

#### Gin Cobbler

Four Pillar gin, Cataratto "Contrade bellusa" wine,  
lime cordial, elderflower tonic 13.00

#### Lychee Martini

All the delicateness in one cocktail. Eristoff, lychee  
liqueur shaken & served with rose petal 13.50

## *Sparkling Classics*

<b>Bellini / Rossini / Bucks Fizz</b>	10.00
<b>Champagne cocktail</b>	12.50
<b>Kir Royale / Raspberry Royale</b>	12.50

## *Summerhouse favourites*

### **Bloody Mary**

Our signature fiery awakener 11.00

### **Negroni**

Bombay Sapphire, Antica Formula & Campari, slowly stirred over ice 11.50

### **Cosmo**

Grey Goose Le Citron shaken with Cointreau, cranberry & lime juice for a fruity flavour 11.50

### **Triple Chocolate Espresso Martini**

Baileys, Frangelico, Eristoff Vodka, Tia Maria, espresso shaken and finished with coffee beans & chocolate powder 12.50

### **Honey Fashioned**

Jack Daniel's Tennessee Honey, Drambuie, slowly stirred with sugar cube, angostura & orange bitters, not to be rushed 12.00

### **Margarita / Daiquiri**

Cazcabel Blanco or Bacardi Carta Blanca shaken with fresh lime juice & sugar. Enjoy classic with strawberry or peach 11.50

### **Mojitos or Caipi**

Muddled fresh lime & sugar with Bacardi Carta Blanca (Mojito), Velho Barreiro Cachaca (Caipirinha), Eristoff (Caipiroska) 11.50

### **Manhattan**

Woodford Reserve, Antica Formula, Angostura bitter stirred over ice & served with a cherry 11.50

### **Martini (vodka / gin)**

Grey Goose or Bombay Sapphire with Martini Extra dry served with olives or a lemon twist, as dirty or dry as you like 11.50

### **Old Fashioned**

Woodford Reserve stirred slowly over ice with a sugar cube & Angostura. A classic 12.00

### **Sours (amaretto / whiskey)**

Disaronno / Woodford, lemon, sugar & egg white 12.00

### **Passion Fruit Caipirinha**

Fresh passion fruit, Velho Barreiro Cachaca, passion fruit syrup, Blend liquor, fresh lime garnished with a flaming passion fruit cap 12.50

## *Mocktails (non-alcoholic)*

### **Apple & Elderflower Highball (glass / jug)**

Apple, mint & elderflower cordial  
topped with apple juice

7.00 / 18.00

### **Peach Iced Tea (glass / jug)**

Earl Grey tea, lemon juice,  
peach purée, passion fruit syrup

6.00 / 16.00

### **Virgin Mary**

Our signature fiery awakener  
without the alcohol

8.00

### **Elderflower Genever**

Lyre's London Dry Elderflower tonic,  
orange peel

8.00

## *Bottled beer & cider*

### **Beer**

Lucky Saint (0.5%)

4.00

Purity longhorn IPA (5%)

6.00

Anchor steam beer (4.9%)

6.00

Meantime London Pale Ale (4.7%)

6.00

Peroni Nastro Azzuro (5.1%)

6.00

Guinness (4.3%)

6.00

Adnams Southwold Bitter (4.1%)

6.00

Maisel's Weisse wheat beer (5.2%)

7.00

Estrella Damm Inedit 750ml (4.8%)

14.50

### **Normandy cider**

Maison Sassy, Cidre Rosé (3%)

7.50

Maison Sassy, Cidre Brut (5.2%)

7.50

Some of our drinks contain one or more of the 14 key allergens.

Please ask a staff member for more detailed information.

# Wines by the glass

## Champagne

125ml

Prosecco Brut, Argeo, Ruggeri	Italy	NV	9.50
Pierre Mignon, Grande Reserve, Champagne	France	NV	12.50

## White

175ml

Catarratto, 'Contrade Bellusa', Sicily	Italy	2021	7.50
Muscadet les Quinze Hommes, Domaine Jeremie Huchet	France	2021	9.50
Cotes du Rhone, Villages Laudun	France	2021	9.50
Babich Sauvignon Blanc, New Zealand	NZ	2021	9.50
Chablis, Jean-Marc Brocard	France	2021	12.00

## Rosé

175ml

Pierre et Papa Rosé, IGP Pays d'Herault	France	2021	7.50
Riche Viney Rosé, Vineyard Selection, Pays d'Oc	France	2021	9.00
Recital Organic Rosé Dmne Gavoty, Cotes de Provence	France	2021	9.50
Chateau Miravel, Cotes de Provence Rose	France	2021	14.00

## Red

175ml

Carignan, Vieilles Vignes, Mont Rocher, Languedoc	France	2021	7.50
Beaujolais, Pierre-Marie Chermette (chilled)	France	2020	9.00
Chateau des Gravieres, Graves, Bordeaux	France	2019	10.00
Malbec, Felino, Vina Cobos	Argentina	2021	10.50
Barbera d'Asti DOCG 'Rosso Fioco', Terradivino (Organic)	Italy	2020	11.00

Please note that all vintages are subject to change. All glasses served in 175ml unless stated but we also serve all wines by 125ml glass if requested

## Sweet

100ml

Pedro Ximenez, Triana Hidalgo	Spain	NV	8.00
Muscat de Saint Jean de Minervois, Dmne de Barroubio	France	2019	7.50
Taylor's Port	Portugal	2016	7.50
Fortified Vintage Shiraz, D'Arenberg (500ml bottle)	Australia	2014	8.50
Cabernet Franc Ice Wine, Peller	Canada	2017	20.00

## *Wine by the bottle*

### *Champagne*

Prosecco Brut, Argeo, Ruggeri	Italy	NV	42.00
Pierre Mignon, Grande Reserve, Champagne	France	NV	65.00
Moët & Chandon, Imperial	France	NV	88.00
Rose Moët & Chandon, Imperial	France	NV	94.00
Veuve Clicquot, Yellow Label	France	NV	89.00
Ruinart Rosé, Champagne	France	NV	101.00
Cuvée Dom Pérignon, Moët et Chandon	France	2010	270.00

### *Rosé and Orange*

Pierre et Papa Rosé, IGP Pays d'Herault	France	2021	28.00
Riche Viney Rosé, Vineyard Selection, Pays d'Oc	France	2021	35.00
Vicoletto Sicilia Catarratto, Orange wine	Italy	2021	36.00
Recital Organic Rosé Dmne Gavoty, Cotes de Provence	France	2021	39.00

Domaine Ott, Clos Mireille Rosé, Provence	France	2021	86.00
Chateau Miravel, Cotes de Provence Rose	France	2021	60.00
<i>Magnum:</i>	France	2021	112.00
<i>Double magnum:</i>	France	2021	226.00
<i>Imperial:</i>	France	2021	495.00

## *White wine*

Catarratto, 'Contrade Bellusa', Sicily	Italy	2021	26.00
Vinho Verde, Loureiro, AB Valley Wines, Minho	Portugal	2021	30.00
Picpoul de Pinet, Luvignac	France	2022	33.00
Cotes du Rhone, Villages Laudun	France	2021	35.00
Babich Sauvignon Blanc, New Zealand	NZ	2021	38.00
Grüner Veltliner, Funkstille	Austria	2021	38.00
Muscadet les Quinze Hommes, Domaine Jeremie Huchet	FR	2021	38.00
Albariño, 'Genio y Figura' Bodegas Attis, Rias Baixas	Spain	2021	40.00
Pecorino, Tullum, Feudo Antico (Organic)	Italy	2019	40.00
Brogli Gavi di Gavi, La Meirana	Italy	2021	48.00
Chablis, Jean-Marc Brocard	France	2021	50.00
Sancerre, "Mercy Dieu" Domaine Bailly	France	2021	54.00
Petit F, Pouilly Fumé, Domaine Michel Redde et Fils	France	2020	56.00
Elgin Vintners Chardonnay, Cape South Coast	S. Africa	2021	58.00
Cloudy Bay Sauvignon Blanc, Marlborough	NZ	2021	74.00
Meursault, Domaine Michelot	France	2019	89.00

## *Red wine*

Carignan, Vieilles Vignes, Mont Rocher, Languedoc	France	2021	26.00
Rioja Crianza, Ramón Bilbao Edición Limitada	Spain	2019	32.00
Shiraz 'The Opportunist', Langhorne Creek	Australia	2021	36.00
Beaujolais, Pierre-Marie Chermette (chilled)	France	2020	36.00
Barbera d'Asti DOCG 'Rosso Fioco', Terradivino (Organic)	Italy	2020	40.00
Chateau des Gravieres, Graves, Bordeaux	France	2019	42.00
Malbec, Felino, Vina Cobos	Argentina	2021	45.00
Valpolicella Ripasso Classico Superiore, Gorgo	Italy	2019	48.00
Nebbiolo d'Alba, Sterma, La Bioca,	Italy	2019	49.00
Pinot Noir, Mohua, Peregrine Wines	NZ	2018	59.00
Châteauneuf du Pape, Domaine du Grand Tinel, Rhone	FR	2017	94.00
Brunello, Fattoria dei Barbi, Riserva	Italy	2012	126.00

## *Sweet wine*

Muscat de Saint Jean de Minervois, Dmne de Barroubio	France	2019	30.00
Taylor's Port	Portugal	2016	67.00
Fortified Vintage Shiraz, D'Arenberg (500ml bottle)	Australia	2014	50.00
Cabernet Franc Ice Wine, Peller	Canada	2017	85.00



## *Spirit selection (25ml measures)*

### *Whiskey*

Slane Irish whiskey	6.50
Balvenie 12	7.00
Balvenie 14	8.00
Glenfiddich 15	8.00
Lyre's American Malt non-alcoholic	4.50
Maker's Mark	6.50
Monkey Shoulder	6.50
Jack Daniel's	5.50
Jack Daniel's Fire	6.50
Jack Daniel's Apple	6.50
Jack Daniel's Honey	7.00
Jack Daniel's Gentleman Jack	7.50
Jack Daniel's Single Barrel	7.50
Woodford Reserve	7.50
Woodford Reserve Double Oaked	10.00
Woodford Reserve Rye	9.00
Johnnie Walker Black Label	7.00
The Glenlivet Reserve	7.00

## *Gin*

Lyre's Dry London non alcoholic	4.50
Bombay Sapphire	5.50
Hendrick's	5.50
Tanqueray N° Ten	5.50
Fords Gin	6.00
Stranger & Sons	6.00
Bombay Bramble	6.00
Four Pillars	7.00
Bombay Premier Cru	7.00

## *Rum*

Bacardi Carta Blanca	5.50
Cachaca velho barreiro	5.50
Cut Spiced	6.50
Bacardi Carta Negra	6.50
Bacardi Reserva Ocho	7.00
Brugal Añejo	6.00
Brugal 1888	7.50

## *Tequila*

Cazcabel Blanco	6.00
Cazcabel reposado	7.00
Patron reposado	7.50
Patron Silver	7.50
Cazcabel Coffee	7.00

## Cognac

Hennessy V.S	5.50
Remy Martin V.S.O.P.	6.50
Hennessy XO	13.00

## Vodka

Eristoff	5.50
Belvedere	6.50
Grey Goose	6.50
Grey Goose Citron	6.50
Grey Goose Essences ( <i>strawberry, watermelon, white peach</i> )	6.50

## Liqueur Selection

Amaretto Disaronno	5.00
Baileys Irish Cream	5.00
Chambord	5.00
Cointreau	5.00
Drambuie	5.00
Frangelico	5.00
Limoncello	5.00
Lychee liqueur	5.00
Grappa	5.00
Sambucca	5.00
Tia Maria	5.00
Jagermeister	5.00
Lucky sod	6.00
Scorch	6.00
St-Germain	6.00

## *Soft drinks*

Old Jamaica ginger beer	3.50
Schweppes lemonade	3.50
Schweppes ginger ale	3.50
Fever-tree mixers (200ml)	2.95
Coca Cola	3.50
Diet Coke	3.50
Orangina	3.50
Freshly squeezed orange juice	4.50
Ocean Spray Cranberry	3.00
Juices: Apple / Pineapple / Tomato Orange / Pink Grapefruit	3.00
Kingsdown spring water still / sparkling	3.95

## *Coffee & tea*

### **Coffee**

Espresso (sml / lrg)	2.60 / 3.00
Machiato (sml / lrg)	2.60 / 3.00
Cappuccino	3.50
Latte	3.50
Flat white	3.50
Mocha	3.50
Hot Chocolate	4.00

### **Tea**

English Breakfast	3.50
Earl Grey	3.50
Green Tea	3.50
Chamomile	3.50
Peppermint	3.50
Fresh mint tea	3.50
Lemon infusion	3.00