



## 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*

<b>Bloody Mary</b>	
Our signature fiery awakener	11.50
<b>Negroni</b>	
Bombay Sapphire, Antica Formula & Campari, slowly stirred over ice	12.00
<b>Cosmo</b>	
Grey Goose Le Citron shaken with Cointreau, cranberry & lime juice for a fruity flavour	12.00
<b>Mojitos or Caipi</b>	
Muddled fresh lime & sugar with Bacardi Carta Blanca (Mojito), Velho Barreiro Cachaca (Caipirinha), Eristoff (Caipiroska)	12.00
<b>Honey Fashioned</b>	
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 12.00

### **Manhattan**

Woodford Reserve, Antica Formula, Angostura bitter stirred over ice & served with a cherry 12.00

### **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 12.00

### **Triple Chocolate Espresso Martini**

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

### **Old Fashioned**

Woodford Reserve stirred slowly over ice with a sugar cube & Angostura. A classic 12.50

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

Disaronno / Woodford, lemon, sugar & egg white 12.50

### **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

8.50

### **Elderflower Genever**

Lyre's London Dry Elderflower tonic,  
orange peel

8.50

## *Bottled beer & cider*

### **Beer**

Lucky Saint (0.5%)

4.50

Purity longhorn IPA (5%)

6.50

Anchor steam beer (4.9%)

6.50

Meantime London Pale Ale (4.7%)

6.50

Peroni Nastro Azzuro (5.1%)

6.50

Guinness (4.3%)

6.50

Adnams Southwold Bitter (4.1%)

6.50

Maisel's Weisse wheat beer (5.2%)

7.00

Estrella Damm Inedit 750ml (4.8%)

15.00

### **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	13.00

## White

175ml

Catarratto, 'Contrade Bellusa', Sicily	Italy	2021	8.00
Cotes du Rhone, Villages Laudun	France	2021	9.50
Muscadet les Quinze Hommes, Domaine Jeremie Huchet	France	2021	10.00
Babich Sauvignon Blanc, New Zealand	NZ	2021	10.00
Chablis, Jean-Marc Brocard	France	2021	12.50

## Rosé

175ml

Pierre et Papa Rosé, IGP Pays d'Herault	France	2021	8.00
Riche Viney Rosé, Vineyard Selection, Pays d'Oc	France	2021	9.50
Recital Organic Rosé Dmne Gavoty, Cotes de Provence	France	2021	10.00
Chateau Miravel, Cotes de Provence Rose	France	2021	14.50

## Red

175ml

Carignan, Vieilles Vignes, Mont Rocher, Languedoc	France	2021	8.00
Beaujolais, Pierre-Marie Chermette (chilled)	France	2020	9.50
Melipal Malbec, Agrelo, Mendoza	Argentina	2021	10.00
Chateau des Gravieres, Graves, Bordeaux	France	2019	10.50
Barbera d'Asti DOCG 'Rosso Fioco', Terradivino (Organic)	Italy	2020	11.50

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

Muscat de Saint Jean de Minervois, Dmne de Barroubio	France	2019	8.00
Taylor's Port	Portugal	2016	8.00
Pedro Ximenez, Triana Hidalgo	Spain	NV	8.50
Fortified Vintage Shiraz, D'Arenberg (500ml bottle)	Australia	2014	9.00

## *Wine by the bottle*

### *Champagne*

Prosecco Brut, Argeo, Ruggeri	Italy	NV	44.00
Pierre Mignon, Grande Reserve, Champagne	France	NV	67.00
Moët & Chandon, Imperial	France	NV	92.00
Veuve Clicquot, Yellow Label	France	NV	95.00
Rose Moët & Chandon, Imperial	France	NV	98.00
Ruinart Rosé, Champagne	France	NV	108.00
Cuvée Dom Pérignon, Moët et Chandon	France	2013	270.00

### *Rosé and Orange*

Pierre et Papa Rosé, IGP Pays d'Herault	France	2021	28.50
Riche Viney Rosé, Vineyard Selection, Pays d'Oc	France	2021	36.00
Vicoletto Sicilia Catarratto, Orange wine	Italy	2021	36.00
Recital Organic Rosé Dmne Gavoty, Cotes de Provence	France	2021	39.50

Domaine Ott, Clos Mireille Rosé, Provence	France	2021	92.00
Chateau Miravel, Cotes de Provence Rose	France	2021	64.00
<i>Magnum:</i>	France	2021	120.00
<i>Double magnum:</i>	France	2021	235.00
<i>Imperial:</i>	France	2021	525.00

## *White wine*

Catarratto, 'Contrade Bellusa', Sicily	Italy	2021	27.00
Vinho Verde, Loureiro, AB Valley Wines, Minho	Portugal	2021	31.00
Picpoul de Pinet, La Viste, Coteaux de Languedoc	France	2022	33.00
Cotes du Rhone, Villages Laudun	France	2021	36.00
Grüner Veltliner, `Wagramer Selektion` Heiderer Mayer	Austria	2021	38.00
Babich Sauvignon Blanc, New Zealand	NZ	2021	39.00
Albariño, 'Genio y Figura' Bodegas Attis, Rias Baixas	Spain	2021	40.00
Muscadet les Quinze Hommes, Domaine Jeremie Huchet	FR	2021	41.00
Pinot Grigio, Kellerei Kaltern Caldaro, Alto Adige	Italy	2019	42.00
Broglià Gavi di Gavi, La Meirana	Italy	2021	49.00
Chablis, Jean-Marc Brocard	France	2021	53.00
Sancerre, "Mercy Dieu" Domaine Bailly	France	2021	56.00
Petit F, Pouilly Fumé, Domaine Michel Redde et Fils	France	2022	58.00
Elgin Vintners Chardonnay, Cape South Coast	S. Africa	2021	59.00
Meursault, Domaine Michelot	France	2019	93.00

## *Red wine*

Carignan, Vieilles Vignes, Mont Rocher, Languedoc	France	2021	27.00
Rioja Crianza, Ramón Bilbao Edición Limitada	Spain	2019	33.00
Devlin's Mount Shiraz, South Australia	Australia	2021	36.00
Beaujolais, Pierre-Marie Chermette (chilled)	France	2020	38.00
Primitivo, Ruminat, Cantina Orsoga, Abruzzo	Italy	2021	39.00
Barbera d'Asti DOCG 'Rosso Fioco', Terradivino (Organic)	Italy	2020	41.00
Chateau des Gravieres, Graves, Bordeaux	France	2019	43.00
Melipal Malbec, Agrelo, Mendoza	Argentina	2019	45.00
Valpolicella Ripasso Classico Superiore, Gorgo	Italy	2019	49.00
Nebbiolo d'Alba, Sterma, La Bioca,	Italy	2019	51.00
Pinot Noir, Mohua, Peregrine Wines	NZ	2018	62.00
Châteauneuf du Pape, Domaine du Grand Tinel, Rhone	FR	2017	97.00
Brunello, Fattoria dei Barbi, Riserva	Italy	2012	132.00

## *Sweet wine*

Muscat de Saint Jean de Minervois, Dmne de Barroubio	France	2019	31.00
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