

# Drinks Menu

ONE WARWICK PARK  
HOTEL



# *Cocktails...*

## *Fizzy...*

<b>Bellini</b>	9.5
<i>Peach or Strawberry Purée, Prosecco</i>	
<b>French 75</b>	12.5
<i>Gin, Lemon Juice, Sugar, Champagne</i>	
<b>Classic Champagne Cocktail</b>	13.5
<i>Brown Sugar, Angostura Bitters, Brandy, Champagne</i>	

## *Effervescent...*

<b>Aperol Spritz</b>	10.5
<i>Aperol, Prosecco, Soda</i>	
<b>Hugo Spritz</b>	12.5
<i>Gin, Elderflower, Prosecco, Lemon Juice</i>	
<b>Limoncello Spritz</b>	12.5
<i>Limoncello, Prosecco, Soda</i>	

## *Martinis...*

<b>Espresso Martini</b>	11.5
<i>Vodka, Kahlua, Freshly Brewed Espresso</i>	
<b>Red Margarita</b>	11.5
<i>Tequila, Chambord, Lime Juice, Cranberry Juice</i>	
<b>Bees Knees</b>	10.5
<i>Gin, Honey, Lemon Juice</i>	
<b>Porn Star Martini</b>	12.5
<i>Vanilla Vodka, Passion Fruit Purée, Sugar Syrup, Shot of Champagne</i>	



# *Cocktails...*

## *Short...*

**Rhubarb Negroni** 11.5

*Campari, Rhubarb Gin, Sweet Vermouth*

**Orgasm** 11.5

*Baileys, Kahlua, Disaronno*

**Smoky Amaretto Sour** 11.5

*Disaronno, Woodford Reverse, Lemon Juice, Sugar Syrup*

## *Long...*

**Limoncello Mojito** 12.5

*Rum, Limoncello, Brown Sugar, Lime, Mint*

**Long Island Iced Tea** 13.5

*Vodka, Tequila, Gin, Rum, Triple Sec, Lemon Juice, Coca Cola*

## *Mocktails...*

**Mojito** 9.5

**Negroni** 9.5

**Passion Fruit Martini** 9.5

**Espresso Martini** 9.5



# *Wine...*

## *White Wine...*

	175ml	250ml	Bottle
<b>Pinot Grigio</b> <i>Veneto, Italy</i>	6.75	8.75	25
<b>Sauvignon Blanc</b> <i>Chile</i>	7	9.5	27
<b>Chardonnay</b> <i>Cotes de Gascogne, France</i>	7	9.5	27
<b>Pask Winery Sauvignon Blanc</b> <i>Twyford, New Zealand</i>	9	11.75	34
<b>Rioja Blanco</b> <i>Bagordi, Spain</i>			29
<b>Picpoul De Pinet</b> <i>Roussillon, France</i>			35
<b>Denbies Flint Valley</b> <i>Surrey, UK</i>			36
<b>Chablis Vieilles Vignes, Cuvée</b> <i>Chablis, France</i>			54
<b>Sancerre Domaine Vacheron</b> <i>Loire, France</i>			65



# *Wine...*

## *Red Wine...*

	175ml	250ml	Bottle
<b>Cabernet Sauvignon</b> <i>Ladera Verde, Chile</i>	7	9.5	27
<b>Merlot</b> <i>Vicuna, Chile</i>	6.75	8.75	25
<b>Malbec</b> <i>Las Pampas, Argentina</i>	8	10.5	29
<b>Shiraz</b> <i>Sunnycliffe, Australia</i>			30
<b>Montepulciano</b> <i>D'Abruzzo, Italy</i>			32.5
<b>Bagordi Rioja</b> <i>Rioja, Spain</i>			32.5
<b>Pinot Noir</b> <i>Bourgogne, France</i>			42
<b>Chianti Classico</b> <i>Castello di Forterutoli, Tuscany, Italy</i>			46



# *Wine, Prosecco & Champagne...*

<i>Rosé Wine...</i>	175ml	250ml	Bottle
<b>Pinot Grigio</b> <i>Veneto, Italy</i>	6.75	8.75	25
<b>De Sophie Rose</b> <i>Provence, France</i>	10	12.5	35
<b>Whispering Angel</b> <i>Provence, France</i>			45

<i>English Sparkling Wine...</i>		Bottle
<b>Nyetimber Classic, Cuvée Brut NV</b> <i>West Sussex, UK</i>		65
<b>Rathfinny Estate Rosé Brut</b> <i>East Sussex, UK</i>		65

<i>Prosecco &amp; Champagne...</i>	125ml	Bottle
<b>Prosecco Amori, NV</b> <i>Veneto, Italy</i>	8	36
<b>Émile Leclère Brut</b> <i>Champagne, France</i>	13	59
<b>Louis Roederer</b> <i>Champagne, France</i>		89
<b>Rosé Leclerc Brut NV</b> <i>Champagne, France</i>		66



# *Beer & Cider...*

<i>Draught...</i>	Pint	Half
Camden Hells Lager 4.6%	6.7	4
Camden Pale Ale 4.0%	6.7	4

<i>Bottled...</i>	330ml
Peroni 5%	5
Asahi 5.2%	5
Birra Moretti 5%	5
Peroni 0%	3.7

<i>Bottled Longman Brewery...</i>	500ml
Bitter	6
Blonde	6
Pale Ale	6

<i>Cider...</i>	330ml
Aspall Cider 5.5%	5
Charrington's Kentish Cider <i>Kent, UK</i>	5.2



# *Spirits...*

## *Vodka...*

JJ Whitley, UK	4.5
JJ Whitley Vanilla, UK	4.5
Grey Goose	5.5

## *Gin...*

Tanqueray 0%	3.5
Pinkster	4.1
Bombay Sapphire	4.6
Bathtub, Kent, UK	5
Hendricks	5.3
Tanqueray N° Ten	5.5
Monkey 47	6.5
Tanqueray Orange	4.5
Tanqueray	4.5
Cantium Rubesco, Kent, UK	5.5

## *Rum...*

Malibu	4
Bacardi, Carta Blanca	4.2
Sailor Jerry	4.2
Havana Club 3 Year Old	4.4
Kraken Spiced	4.5
Havana Club 7 Year Old Dark	5.3





# *Spirits...*

## *Tequila...*

Tequila Rose	4
Jose Cuervo, Silver	5.5
Jose Cuervo, Gold	5.5

## *Whisky, Bourbon & Brandy...*

Jameson	4.5
Jack Daniels	4.5
Woodford Reserve	5.5
Bruichladdich, Classic Laddie	7.5
Glenfiddich, 12YO	7
Courvoisier	4.5
Remy Martin	6.7

## *Liqueurs...*

Kahlua	4.1
Disaronno	4.2
Tia Maria	4.2
Baileys	50ml 4.4
Archers Peach Schnapps	4.5
Chambord	4.5
Cointreau	4.5
Campari	50ml 4.6



## *Soft Drinks & Mixers...*

<b>Coca Cola</b>	<b>3.3</b>
<b>Diet Coke</b>	<b>3.3</b>
<b>Coke Zero</b>	<b>3.3</b>
<b>Elderflower Spritzer</b>	<b>4.2</b>
<b>Folkington's Orange Juice</b> <i>Sussex, UK</i>	<b>4.2</b>
<b>Folkington's Mango Juice</b> <i>Sussex, UK</i>	<b>4.2</b>
<b>Charrington's Apple Juice</b> <i>Sussex, UK</i>	<b>4.2</b>
<b>Fever-Tree</b> <i>Tonic, Light Tonic, Mediterranean Tonic, Lemonade, Elderflower, Ginger Beer, Ginger Ale</i>	<b>2.25</b>



## *Hot Drinks...*

<b>Americano</b>	<b>3.1</b>
<b>Latte</b>	<b>3.4</b>
<b>Iced Latte</b>	<b>4</b>
<b>Cappuccino</b>	<b>3.4</b>
<b>Flat White</b>	<b>3.4</b>
<b>Macchiato</b>	<b>2.8</b>
<b>Mocha</b>	<b>3.8</b>
<b>Hot Chocolate</b>	<b>3.2</b>
<b>Espresso</b>	<b>2.6</b>
<b>Pot of English Breakfast Tea</b>	<b>3</b>
<b>Pot of Birchall Prism Tea</b>	<b>3.2</b>

*Please ask for our tea menu for varieties available*

*Dairy free milk alternatives are available on request for £0.50 per serving*



## *Small Plates...*

Warm Flatbread & Hummus	<b>VG</b>	5
Homemade Focaccia & Oils	<b>VG</b>	5
Marinated Mixed Olives	<b>VG GF</b>	4
Toasted Almonds & Cashew Nuts	<b>VG GF</b>	4
Charcuterie Board		14.5
<i>Selection of cured meats, olives, marinated peppers &amp; aubergine, rocket, &amp; focaccia bread</i>		
Honey Roasted Ham & Mature Cheddar Cheese Sandwich		9
<i>Served on granary bread with sea salt hand cooked potato crisps</i>		
Smoked Salmon & Cream Cheese Sandwich		9
<i>Rocket, cucumber salad, served on granary bread with sea salt hand cooked potato crisps</i>		
Cheese & Biscuits	<b>GFO</b>	14.5
<i>Selection of cheeses, grapes, celery, tomato chutney &amp; artisan biscuits</i>		

**V** vegetarian **VO** vegetarian option on request **VG** vegan

**VGQ** vegan option on request **GF** gluten free **GFO** gluten free option on request

*If you have a food allergy, intolerance, or other dietary requirements - please speak to your server before you order. Please note a discretionary 12.5% service charge will be added to your bill.*

