

BE *R* TIES  
BAR

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DRINKS MENU

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The eldest son of Queen Victoria and Prince Albert, Albert Edward, AKA "Bertie," AKA King Edward VII, was born in 1841 in London. He was friendly, affable and well-liked, but he also had a reputation as a playboy who was more interested in women, horse racing, shooting, and drinking than fulfilling his royal duties. After the death of his mother in 1901, he was crowned King Edward VII, ruler of the United Kingdom of Great Britain and Ireland and Emperor of India.

Why not try one of our delicious Berties cocktails where we have taken inspiration from the time of Bertie, his mother and father Queen Victoria and Prince Albert.

# BE *R* TIES

## COCKTAILS

### Black Velvet 15

The Black Velvet is a beer cocktail made from a combination of Guinness and Champagne. The drink was first made by a bartender of Brooks's Club in London in 1861 to mourn the death of Prince Albert, Queen Victoria's Prince Consort. It is supposed to symbolize the black or purple cloth armbands worn by mourners. It was said that "even the champagne should be in mourning." Today, the drink is not exclusive to mourning.

### Prince of Wales Cocktail 15

Recipe adapted from David Wondrich's 2007 masterpiece *Imbibe* in which David tells the story of his highness Albert Edward, Prince of Wales, son of Queen Victoria and the mastering of his riff on the Improved Whisky cocktail.

Born 9th November 1841, he was not crowned King Edward VII until 9th August 1902 (ascended 22nd January 1901) and by all accounts made the most of his 60 years as understudy by becoming a playboy and travelling the world. In 1860 he became the 1st British Royal to visit North America and it is thought this cocktail resulted from the trip.

This cocktail is bursting with flavours of rich whiskey, maraschino and angostura with subtle pineapple balanced with brut champagne to create a lingering finish. Garnished with a twist of lemon.

### Victoria and Albert 12

The namesake for the drink was clearly the "it" couple of the 1840's and 50's, Queen Victoria and Prince Albert. They had a very romantic relationship, and Victoria was heartbroken when Albert died of typhoid fever at age 42, after 21 years of marriage. Victoria wore black for the rest of her long life, and she had the servants lay out Albert's clothes for the next day every evening until she died. Their relationship is depicted in the movie *The Young Victoria*, with Emily Blunt as the queen and Rupert Friend as Prince Albert. Perhaps this is a fitting inspiration for a Vodka cocktail that is very sweet made with aperol and sugar syrup, with just a touch of bitterness from grapefruit at the end.

### Victoria's Two W's 14

Queen Victoria liked a tippie, particularly beer, but her absolute favourite drink was said to be a combination of single malt Scotch whisky and Claret.

Our Wine and Whiskey Cocktail is an adaptation of Queen Victoria's favourite Drink and is the perfect combination of red wine, whiskey, and lemon with a little splash of simple syrup. If you love red wine and you love whiskey, you haven't lived until you've tried this cocktail.

### Royal Regatta 12

This fresh and tasty cocktail is the Henley Royal Regatta's signature cocktail with a combination of gin, elderflower cordial, lemon juice, sugar syrup and fresh mint.

The first event took place in July 1839, and has been running every year since (apart from during WW1 and WW2). It began as a day out staged by the Mayor of Henley, and featured a funfair and amusements for the local townfolk. Amateur rowing races were later introduced and the competitive sport was soon the main attraction.

In 1851, Prince Albert became the Royal Patron of the Henley Regatta, and ever since the event has remained a royal affair with each reigning Monarch holding patronage. This is why it is now known as the Henley Royal Regatta.

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## WINES

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WHITE	175ml	250ml	Bottle
<b>Blass Reserve Chardonnay Semillon</b> Australia — Lifted notes of pear skin, melon and citrus. Richer stone fruit on the palate with a subtle creamy finish.	6.60	8.80	25
<b>Coastal Reserve Sauvignon Blanc</b> France - A speciality of south west France, this dry white wine is vibrant and elegant. Typical of Sauvignon Blanc this wine has a fresh grassy character with punchy tropical fruit flavours.	7	9	26
<b>Cavaliere D'Oro Pinot Grigio</b> Italy — Floral notes caress the nose, with nuances of pear and honeydew melon. Citrus flavours are evident on the palate, alongside crunchy green apple and pear. This wine finds an excellent harmony of fruit and acid, with a slightly nutty almond finish.	6.60	8.80	25
<b>Brunner Piesporter</b> Germany — A sweeter option with notes of apricot, fleshy peach and pear.	6.60	8.80	25

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ROSÉ	175ml	250ml	Bottle
<b>Winston Hill Zinfandel Rosé</b> USA — Full of bold jammy red fruits, off dry style but with a light refreshing finish.	6.70	9.10	26
<b>Coastal Reserve Pinot Grigio Rosato</b> Italy - Produced in the Province of Pavia, where the long slow ripening season helps create wines of complexity and finesse. Juicy red berry flavours, Galia melon and subtle honeysuckle lead to a clean finish with a hint of white pepper.	7	9	26

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## WINES

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RED	175ml	250ml	Bottle
<b>Blass Reserve Shiraz Cabernet Sauvignon</b> Australia — Bright and juicy plum, redcurrant and red berries with subtle hints of oak. Soft and easy-drinking with a hint of spice from the Shiraz and a classic eucalyptus note from the Cabernet.	6.60	8.80	25
<b>Coastal Reserve Merlot</b> Spain - The dry summer heat of Spain beautifully ripens the grapes and concentrates the rich plum and red fruit flavours. The wines supple structure is complimented by a hint of liquorice and warm vanilla spice.	7	9	26
<b>La Joya Single Vineyard Malbec</b> Chile — The nose is driven by lavender and dark flower notes, loads of ripe red and brooding black fruit. Mild mineral hints help to balance the intensity of the wine. Juicy, silky broad and fruity yet displaying real finesse.	9.50	13.50	40
<b>The Crossings Pinot Noir</b> New Zealand — This expressive Pinot Noir has lifted aromas of black plums and violets. Ripe berry fruit flavours combine with savoury notes on the palate to produce a wine that is both elegant and approachable.	12	17	50

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SPARKLING WINE AND CHAMPAGNE	125ml	Bottle
<b>Chio Prosecco</b> Italy — Fruity flavours of apple, melon and pear mingle with a gently floral note. The mousse is fine, frothy and persistent.	7	33
<b>Ayala Brut Majeur</b> France — Light gold in colour, with a delicate mousse. The nose unveils expressive notes of citrus, florals and white fruits.	15	70

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## BEER AND CIDER

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DRAUGHT BEER AND CIDER		PINT	1/2
Staropramen	5%	5.60	2.80
Aspall Suffolk	5.5%	5	2.50
Atlantic Pale Ale	4.5%	5	2.50
Doombar Cornish Real Ale	4%	5	2.50
Guinness	4.2%	6	3

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### BOTTLED BEER AND CIDER

Coors 330ml	4.0%	4.50
Estrella 330ml	4.6%	5
Peroni Gluten Free 330ml	5.1%	4.75
Peroni 0%	0%	4.50
Devon Red 500ml	4.5%	5.50

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## SPIRITS

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ALL SPIRITS 25ML UNLESS OTHERWISE STATED

### GIN

Gordon's	37.5%	4
Gordon's Pink	37.5%	4
Tarquin's	42%	5
Tarquin's Sea Dog	57%	6
Tarquin's Blackberry	38%	5
Tarquin's Raspberry	38%	5
Sidmouth	40%	6
Copper Frog	42%	6
Exeter	44%	6
Plymouth	41.2%	4.50
Bombay Sapphire	40%	4.50
Hendrick's	41.4%	6
Salcombe	44%	6

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### VODKA

Smirnoff Red	37.5%	4
Absolut	40%	4
Grey Goose	40%	6
Sidmouth	40%	6

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### RUM

Bacardi	37.5%	4
Havana Club	40%	4
Lamb's	40%	4

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### SHERRY All 50ml

Tio Pepe	15%	4
Croft Original	17.5%	4
Harveys Bristol Cream	17.5%	4
Harveys Amontillado	17.5%	4

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### VERMOUTH All 50ml

Martini Dry	15%	4
Martini Rosso	15%	4
Noilly Prat	18%	4
Cinzano Bianco	15%	4
Dubonnet	14.7%	4

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# SPIRITS

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ALL SPIRITS 25ML UNLESS OTHERWISE STATED

## SINGLE MALT WHISKY

	Age	ABV	
Oban	14	43%	6
Dalwhinnie	15	43%	6
Talisker	10	45.8%	6
Macallan Gold		40%	5
Lagavulin	16	43%	6
Laphroaig	10	40%	6
Balvenie	12	40%	5
Highland Park	12	40%	5
Glenfiddich	12	40%	5
Ardbeg	10	46%	6
Glenmorangie Original	10	40%	5
Bowmore	12	40%	5

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## IRISH WHISKEY

Bushmills		40%	5
Jameson		40%	4

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## AMERICAN AND CANADIAN WHISKEY

Maker's Mark		45%	5
Jack Daniel's		40%	4
Canadian Club		40%	4

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## BLENDED WHISKY

Bell's		40%	4
Famous Grouse		40%	4
Johnnie Walker Black Label		40%	5

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## COGNAC

Martell VS A very young blend which has been popular for 300 years		40%	4
Remy Martin VSOP Blend of over 100 eaux-de-vie, aged for 4-15 years		40%	6
Hine VSOP Rare Blend of 25 eaux-de-vie aged for up to 6 years		40%	6
Hennessy Very Special Cognac Blend of 60 eaux-de-vie, aged for 4-10 years		40%	6
Hennessy XO Blend of 100 eaux-de-vie, aged for 10-30 years		40%	15
Remy Martin XO Blend of over 300 eaux-de-vie, aged for 10-37 years		40%	15
Hennessy Paradis Blend of over 100 eaux-de-vie, aged for 25-130 years		40%	40

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# SPIRITS

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ALL SPIRITS 25ML UNLESS OTHERWISE STATED

## PORT

Cockburn's Special Reserve 50ml	20%	4
Taylors LBV 50ml	20%	6

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## ARMAGNAC

Janneau Grand Armagnac VSOP A warm bright Armagnac with vanilla and spice	40%	6
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## FRUIT BRANDIES

Boulard Calvados VSOP	40%	4
Cherry Brandy	24%	4

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## LIQUEURS

Disaronno	28%	4
Drambuie	40%	4
Glayva	35%	4
Tia Maria	20%	4
Kahlua	20%	4
Cointreau	40%	4
Grand Marnier	40%	4
Benedictine	40%	4
Kummel	39%	4

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## WORLD SPIRITS

Sambuca	38%	4
Cacao Brown	24%	4
Creme de Menthe	24%	4
Creme de Cassis	17%	4
Jose Cuervo Tequila	38%	4
Tarquin's Cornish Pastis	42%	4
Ricard	45%	4
Southern Comfort	35%	4
Malibu	21%	4
Archers	18%	4
Blue Curacao	21%	4
Limoncello	27%	4
Pimm's (straight) 50ml	25%	4.50
Campari 50ml	25%	4.50
Baileys 50ml	17%	4.50
Stones Ginger Wine 50ml	13.5%	4
Aperol	11%	4.50

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# COCKTAILS

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## CLASSIC COCKTAILS

Cosmopolitan	10
Absolut Vodka, Cranberry Juice and a dash of Cointreau, Fresh Lime and Orange	
Margarita	11
Gold Tequila, Lime Juice, Cointreau, Salt	
Pimm's No1 Cup	8
The Classic Summer Drink with Lemonade and Summer Fruits	
	Jug 22
Havana Mojito	10
Havana Club Rum balanced with Mint, Lime and Crushed Ice	
Piña Colada	10
Havana Club Rum, Coconut Syrup, Cream and Pineapple Juice	
Champagne Cocktail	18
Champagne with Martell VS, Angostura Bitters and Orange	
Martini Cocktail	
served shaken or stirred with a twist of lemon or olive	
Plymouth Martini or Tarquin's Martini	11
Salcombe Martini	13
Grey Goose Martini	13
Kir Royale	18
Champagne and Creme de Cassis	
	11
Prosecco and Creme de Cassis	
Aperol Spritz	12
Aperol, Prosecco and a splash of sparkling water	

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# COCKTAILS

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## VICTORIA SIGNATURE COCKTAILS

Black-Forest Delight	10
Cherry Brandy, Cacao Brown, Raspberry Syrup and Cream	
Strawberry Daiquiri	11
Bacardi, Strawberry Syrup with Crushed Ice, Lime Juice and a Strawberry	
Tarquin's Negroni	15
Tarquin's Sea Dog Gin, Campari, Sweet Vermouth	
Blackberry Gin Spritz	15
Tarquin's Blackberry Gin, Prosecco, Mint	
Blackberry Bramble	11
Tarquin's Blackberry Gin, Lemon Juice, Sugar Syrup and Crushed Ice	
Passion Fruit Martini	13
Absolute Vodka, Passion Fruit Juice, Passion Fruit Syrup, Sugar Syrup, Lime	
Pastis Mojito	10
Tarquin's Cornish Pastis, Apple Juice balanced with Mint and Lime	
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AFTER DINNER COCKTAILS	
Espresso Martini	13
Absolut Vodka, Kahlua, Espresso Coffee, sugar syrup with Coffee Beans to garnish	
Brandy Alexander	11
Martell VS, Creme De Cacao and Cream, Shaken or Layered	
Toasted Almond	11
Kahlua, Amaretto and Cream	
White Russian	11
Absolute Vodka, Kahlua, Splash of cream	

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## MOCKTAILS

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Raspberry Mint Cooler Raspberry Syrup, Mint Leaves, Lemonade over Crushed Ice	4
Cherry Bakewell Apple Juice, Cherry Syrup, Almond Syrup over Crushed Ice	5
Strawberry Virgin Colada Strawberry Syrup, Coconut Syrup, Pineapple Juice and Cream over Crushed Ice	6
Cherry Ginger Mojito Cherry Syrup, Ginger Beer with Mint, Lime and Crushed Ice	6

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## CHILDREN'S COCKTAILS

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Pink Panther Lemonade and Grenadine Syrup	4
Moana Delight Pineapple Juice, Passion Fruit Syrup and Lemonade	5
Dracula's Draft Orange and Lemonade with Blackcurrant Cordial	5
Elsa's Frozen Surprise Lemonade, Blue Curacao Syrup, Lime, Sugar Syrup over Crushed Ice	5
Ariel Spritz Lemonade, Orange Juice, Blue Curacao Syrup, Cherry Syrup over Crushed Ice	5

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## LIQUEUR COFFEES

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All served with filter coffee, brown sugar and double cream

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Irish Coffee Jameson Whiskey	8
French Coffee Martell VS	8
Italian Classic Disaronno	8
Calypso Coffee Tia Maria	8
Seville Coffee Cointreau	8
Skye Coffee Drambuie	8
Monks Coffee Benedictine	8
Cafe Curacao Grand Marnier	8
Baileys Irish Coffee Baileys	8

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## S O F T D R I N K S

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### BOTTLES

Coca Cola 200ml	3
Diet Coke 200ml	2.50
Frobishers Fusion 275ml Orange and Passionfruit, Apple and Mango	4
Frobishers Juices 250ml Apple Juice, Cranberry Juice, Orange Juice	4
Elderflower Presse 275ml	4
Appletiser 275ml	4
Ginger Beer 200ml	3
Fever Tree Premium Tonic 200ml Indian, Mediterranean, Aromatic, Elderflower, Naturally Light	3.50
Fever Tree Sicilian Lemonade 200ml	3.50
Fever Tree Light Premium Lemonade 200ml	3.50
Mixers 200ml Orange / Pineapple / Grapefruit / Tomato Tonic / Diet Tonic / Ginger Ale / Bitter Lemon	2.50

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### DRAUGHT MIXERS

1/2 PINT

Pepsi	3
Diet Pepsi	2.50
Lemonade	3

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## H O T D R I N K S

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### COFFEE

Cafetiere	4
Single Espresso	3
Double Espresso	4
Cappuccino	4.50
Cafe Latte	4.50
Mocha	4.50

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Hot chocolate	4.50
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### TEA

English Breakfast	4
Decaffeinated	4
Earl Grey	4
Assam	4
Darjeeling	4
Lapsang Souchong	4
Selection of Fruit and Herbal Teas	4



*Victoria*  
★★★★ HOTEL