

DRINKS MENU





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, and his mother and father, Queen Victoria and Prince Albert.



COCKTAILS

Prince of Wales Cocktail

18

Recipe adapted from David Wondrichs 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 the 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

15

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

16

Queen Victoria liked a tipple, 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

15

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 townsfolk. 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.

WINES

LOCAL DEVON WINES	175ml	250ml	Bottle
Pebblebed White Clyst St George — A blend of Madeline Angevine, Phoenix and Seyval Blanc. It has a pale lime colour, elderflower notes on the nose, tropical fruits; grapefruit and lychees on the palate and a crisp minerally finish	10	14	40
Pebblebed Rosé Clyst St George — Crafted using a blend of Seyval Blanc and Rondo, this delightful rosé has aromas of cherry and redcurrant, a crisp acidity and caramel finish	10	14	40
Pebblebed Red Clyst St George — Pebblebed Red is a blend of Rondo, Regent and Pinot Noir. A proportion of this wine is matured in Burgundy oak barrels for up to 12 months, adding depth and complexity the wine prior to bottling. A deep ruby-purple colour, spice and herbal hints on the nose, cherry and plum fruits on the palate are a chocolatey finish with smooth tannins	0	15	42

WHITE	175ml	250ml	Bottle
Sotherton Chardonnay Australia — Deliciously fruity yet elegant, this Chardonnay has apple and lemon flavours overlaid with creamy, buttery touches.	8	11	32
Coastal Reserve Sauvignon Blanc 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.	8.50	11.20	33
Cavaliere D'Oro Pinot Grigio 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.	8	11	32
Brunner Piesporter Germany — A sweeter option with notes of apricot, fleshy peach and pear.	8	11	32

WINES

ROSÉ	175ml	250ml	Bottle
Winston Hill Zinfandel Rosé USA — Full of bold jammy red fruits, off dry style but with a light refreshing finish.	8.20	11	33
Coastal Reserve Pinot Grigio Rosato 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.	8.50	11.20	33
RED	175ml	250ml	Bottle
Sotherton Shiraz Australia — Deep in colour and full bodied, with concentrated plum and jammy blackberry flavours, finishing with a peppery hint	8	11	32
Coastal Reserve Merlot 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.	8.50	11.20	33
La Joya Single Vineyard Malbec 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.	11.50	16.50	48
The Crossings Pinot Noir 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.	14.50	20	59
SPARKLING WINE AND CHAMPAGNE		125ml	Bottle
Chio Prosecco Italy — Fruity flavours of apple, melon and pear mingle with a gently floral note. The mousse is fine, frothy and persistent.		9	40
Ayala Brut Majeur France — Light gold in colour, with a delicate mousse. The nose unveils expressive notes of citrus, florals and white fruits.		17	80

BEER AND CIDER

DRAUGHT BEER AND CIDER		PINT	1/2
Staropramen	5%	6.80	3.40
Sharp's Cold River Cider	4.5%	6.10	3.05
Atlantic Pale Ale	4.5%	6.10	3.05
Doombar Cornish Real Ale	4%	6.10	3.05
Madri Excepcional	4.6%	6.80	3.40
Guinness MicroDraught	4.2%	7	
BOTTLED BEER AND CIDER			
Estrella 330ml		4.6%	5.95
Peroni Gluten Free 330ml		5%	5.90
Devon Red 500ml		4.5%	6.50
Staropramen 0%		0%	5
Guinness 0% 568ml		0%	5.50

SPIRITS

ALL SPIRITS 25ML UNLESS OTHERWISE STATED

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GIN		
Gordon's	37.5%	5
Gordon's Pink	37.5%	5
Tarquin's	42%	6
Tarquin's Sea Dog	57%	7
Tarquin's Blackberry	38%	6
Tarquin's Raspberry	38%	6
Tarquin's Blood Orange	38%	6
Sidmouth	40%	7
Exeter	44%	7
Plymouth	41.2%	5.50
Bombay Sapphire	40%	5.50
Hendrick's	41.4%	7
Salcombe	44%	7
Gordons Alcohol Free Spirit	0%	3.50
VODKA		
Smirnoff Red	37.5%	5
Absolut	40%	5
Grey Goose	40%	7
Sidmouth	40%	7
RUM		
Bacardi	37.5%	5
Havana Club	40%	5
Lamb's	40%	5
Devon Gold Rum	40%	7
Devon Spiced Rum	40%	7
SHERRY All 50ml		
Tio Pepe	15%	5
Croft Original	17.5%	5
Harveys Bristol Cream	17.5%	5
Harveys Amontillado	17.5%	5
VERMOUTH All 50ml		
Martini Dry	15%	5
Martini Rosso	15%	5
Noilly Prat	18%	5
Cinzano Bianco	15%	5
Dubonnet	14.8%	5

SPIRITS

ALL SPIRITS 25ML UNLESS OTHERWISE STATED

SINGLE MALT WHISKY			
	Age	ABV	
Oban	14	43%	7
Dalwhinnie	15	43%	7
Talisker	10	45.8%	7
Macallan Gold	12	40%	6
Lagavulin	16	43%	7
Laphroaig	10	40%	7
Balvenie	12	40%	6
Highland Park	12	40%	6
Glenfiddich	12	40%	6
Ardbeg	10	46%	7
Glenmorangie Original	10	40%	6
Bowmore	12	40%	6
IRISH WHISKEY			
Bushmills		40%	6
Jameson		40%	5
AMERICAN AND CANADIAN WH	IISKEY		
Maker's Mark		45%	6
Jack Daniel's		40%	5
Canadian Club		40%	5
BLENDED WHISKY			
Bell's		40%	5
Famous Grouse		40%	5
Johnnie Walker Black Label		40%	6
COGNAC			
Martell VS		40%	5
A very young blend which has been popular for 30 Remy Martin VSOP	o years	40%	7
Blend of over 100 eaux-de-vie, aged for 4-15 years	S	40 /	,
Hine VSOP Rare Blend of 25 eaux-de-vie aged for up to 6 years		40%	7
Hennessy Very Special Cognac Blend of 60 eaux-de-vie, aged for 4-10 years		40%	7
Hennessy XO Blend of 100 eaux-de-vie, aged for 10-30 years		40%	17.25
Remy Martin XO Blend of over 300 eaux-de-vie, aged for 10-37 yea	rs	40%	17.25
		4001	
Hennessy Paradis Blend of over 100 eaux-de-vie, aged for 25-130 ye	ars	40%	46

SPIRITS

ALL SPIRITS 25ML UNLESS OTHERWISE STATED

PORT		
Taylor's First Estate 50ml	20%	5
Taylor's LBV 50ml	20%	7
ARMAGNAC		
Janneau Grand Armagnac VSOP A warm bright Armagnac with vanilla and spice	40%	7
FRUIT BRANDIES		
Boulard Calvados VSOP	40%	5
Cherry Brandy	24%	5
LIQUEURS		
Disaronno	28%	5
Drambuie	40%	5
Tia Maria	20%	5
Kahlua	20%	5
Cointreau	40%	5
Grand Marnier	40%	5
Benedictine	40%	5
Kummel	39%	5
WORLD SPIRITS		
Sambuca	38%	5
Cacao Brown	24%	5
Creme de Menthe	24%	5
Creme de Cassis	17%	5
Jose Cuervo Tequila	38%	5
Tarquin's Cornish Pastis	42%	5
Ricard	45%	5
Southern Comfort	35%	5
Malibu	21%	5
Archers	18%	5
Blue Curacao	21%	5
Limoncello	27%	5 5 50
Pimm's (straight) 50ml	25% 25%	5.50
Campari 50ml	25% 17%	5.50
Baileys 50ml	17% 13.5%	5.50 5
Stones Ginger Wine 50ml Aperol 50ml	11%	5.50
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COCKTAILS

CLASSIC COCKTAILS

Cosmopolitan Absolut Vodka, Cranberry Juice and a dash of Cointreau with Fresh Lime	12
Margarita Gold Tequila, Lime Juice, Cointreau, Salt	13
Pimm's No1 Cup The Classic Summer Drink with Lemonade, Summer Fruits and Mint	9 Jug 25
Havana Mojito Havana Club Rum balanced with Mint, Lime and Crushed Ice	12
Piña Colada Havana Club Rum, Coconut Syrup, Cream and Pineapple Juice	12
Champagne Cocktail Champagne with Martell VS, Angostura Bitters and Orange	21
Martini Cocktail served shaken or stirred with a twist of Lemon or Olive Plymouth Martini or Tarquin's Martini Salcombe Martini Grey Goose Martini	13 15 15
Kir Royale Champagne and Creme de Cassis Prosecco and Creme de Cassis	22 14
Aperol Spritz Aperol, Prosecco and a splash of sparkling water	15
Old Fashioned Maker's Mark, White Sugar, Bitters and a dash of Soda	12
Manhattan Maker's Mark, Martini Rosso, Bitters and Cherry Garnish	17
Tarquin's Negroni Tarquin's Sea Dog Gin, Campari, Sweet Vermouth	18

COCKTAILS

VICTORIA SIGNATURE COCKTAILS

Black-Forest Delight Cherry Brandy, Cacao Brown, Raspberry Syrup and Cream	12
Strawberry Daiquiri Bacardi, Strawberry Syrup with Crushed Ice, Lime Juice and a Strawberry	14
Blackberry Gin Spritz Tarquin's Blackberry Gin and Prosecco	18
Blackberry Bramble Tarquin's Blackberry Gin, Lemon Juice, Sugar Syrup and Crushed Ice	14
Passion Fruit Martini Absolute Vodka, Passion Fruit Juice, Passion Fruit Syrup, Sugar Syrup, Lime	16
Pastis Mojito Tarquin's Cornish Pastis, Apple Juice balanced with Mint and Lime	12
Devon Dark and Stormy Devon Spice Rum, Ginger Beer, Lime Juice, Bitters and Lime Garnish	17
Sidmouth Sea Breeze Vodka, Cranberry Juice, Grapefruit Juice and Lime Garnish	17
Devon Hurricane Devon Gold Rum, Passion Fruit Juice, Orange Juice, Grenadine, dash of Soda and Orange Garnish	17
Sidmouth Blue Bay Blue Curacao, Vodka, Lime Juice, Sugar Syrup, Pineapple Juice and a dash of Lemonade	16
AFTER DINNER COCKTAILS	
Espresso Martini Absolut Vodka, Kahlua, Espresso Coffee, sugar syrup with Coffee Beans to garnish	16
Brandy Alexander Martell VS, Creme De Cacao and Cream, Shaken or Layered	14
Toasted Almond	14

MOCKTAILS

Raspberry Mint Cooler Raspberry Syrup, Mint Leaves, Lemonade over Crushed Ice	5
Cherry Bakewell Apple Juice, Cherry Syrup, Almond Syrup over Crushed Ice	6
Strawberry Virgin Colada Strawberry Syrup, Coconut Syrup, Pineapple Juice and Cream over Crushed Ice	7
Cherry Ginger Mojito Cherry Syrup, Ginger Beer with Mint, Lime and Crushed Ice	7
Apple, Elderflower and Mint Sparkle Elderflower Cordial, Apple Juice, Mint Leaves and Soda	6
Passion Fruit Martini Mocktail Apple Juice, Passion Fruit Syrup, Lime Juice, Vanilla Extract and a dash of Soda	6

CHILDREN'S COCKTAILS

Pink Panther Lemonade and Grenadine Syrup	5
Moana Delight Pineapple Juice, Passion Fruit Syrup and Lemonade	6
Dracula's Draft Orange and Lemonade with Blackcurrant Cordial	6
Elsa's Frozen Surprise Lemonade, Blue Curacao Syrup, Lime, Sugar Syrup over Crushed Ice	6
Ariel Spritz Lemonade, Orange Juice, Blue Curacao Syrup, Cherry Syrup over Crushed Ice	6

LIQUEUR COFFEES

All served with filter coffee, brown sugar and double cream

Irish Coffee Jameson Whiskey	10
French Coffee Martell VS	10
Italian Classic Disaronno	10
Calypso Coffee Tia Maria	10
Seville Coffee Cointreau	10
Skye Coffee Drambuie	10
Monks Coffee Benedictine	10
Cafe Curacao Grand Marnier	10
Baileys Irish Coffee Baileys	10

SOFT DRINKS

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	3.50
	3
	4.60
	4.60
	4.60
	4.60
	3.50
	4
	4
	3
330ml	750ml
2.25	4.60
PINT	1/2
6	3.50
5.50	3
6	3.50
	2.25 PINT 6 5.50

SOURCE SPA FROZEN SMOOTHIES

Coco Loco Mango, Pineapple, Coconut, Mint, Lime, Coconut Water	5.95
Big 5 Pineapple, Mango, Strawberry, Kiwi, Apple Juice	5.95
Kale Kick Mango, Spinach, Kale, Apple Juice	5.95
Avo Go Go Mango Spinach Broccoli Avocado Coconut Ginger Lime Apple Juice	5.95

HOT DRINKS

COFFEE	
Cafetiere	
Single Espresso	3.50
Double Espresso	4.60
Cappuccino	5.20
Cafe Latte	5.20
Mocha	5.20
Hot chocolate	5.20
TEA	
English Breakfast	4.60
Decaffeinated	4.60
Earl Grey	4.60
Assam	4.60
Darjeeling	4.60
Lapsang Souchong	4.60
Selection of Fruit and Herbal Teas	4.60

