

THE
CLOCKSPIRE



Bar Book

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Wines served at 125ml. Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.
Please always inform your server of any allergies or intolerances before placing
your order.
Not all ingredients are listed on the menu and we cannot guarantee the total
absence of allergens.
Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.
A discretionary optional service charge of 10% will be added to your bill

Fruit Liqueurs	50ml	Sparkling Wine by the Glass	125ml
Sipsmith, London Cup, <i>London</i>	6	Prosecco, Lun, Brut, Tinazzi, Italy	8
Somerset Pomona, <i>Somerset</i>	6	Ayala, Majeur Brut, Champagne	15
Somerset Ice Cider, <i>Somerset</i>	7	Ayala, Rose Majeur, Champagne	18
Bepi Tosolini, Limoncello, <i>Italy</i>	8	Bollinger, Special Cuvee, Champagne	22
Bepi Tosolini, Fragola, <i>Italy</i>	9		
Xante, Pear, <i>France</i>	12		
Other Liqueurs	50ml	Champagne & Sparkling Wines	Bottle
Frangelico, <i>Italy</i>	6	Millé, Franciacorta, <i>Villa Crespia, Italy '15</i>	74
Jagermeister, <i>Germany</i>	7	Ayala, Aÿ, Majeur, Brut, NV	84
St Germain, <i>France</i>	8	Ayala, Brut Nature, NV	99
Ancho Reyes Verde, <i>Mexico</i>	8	Ayala, Majeur Brut, Rosé NV	104
Mozart White Chocolate, <i>Austria</i>	8	Delamotte, Les-mesnil sur Oger, NV	109
Mozart Dark Chocolate, <i>Austria</i>	8	Bollinger, Aÿ, Special Cuvee, NV	129
Mozart Milk Chocolate, <i>Austria</i>	8	Ayala, Aÿ, Blanc De Blancs, 2014	138
Bepi Tosolini, Expre, <i>Italy</i>	9	Bollinger, Aÿ, Rosé NV	140
Cotswolds Cream, <i>Cotswolds</i>	9	Laurent-Perrier, Millésimé Brut, '08	148
Benedictine, <i>France</i>	10	Delamotte, Les-mesnil sur Oger, Rosé	195
		Laurent-Perrier, La Cuvée, Rosé NV	202
Amari	50ml	Bollinger Grande Année '12	255
Fernet Branca, <i>Italy</i>	7	Bollinger Grande Année, Rosé, '07	280
Amaro Montenegro, <i>Italy</i>	8	Dom Perignon, Brut '13	556
Amaretto Saliza, Bepi Tosolini, <i>Italy</i>	9	Salon, Cuvee 'S', Le Mesnil, 2012	1705
Amaretto Lazzaroni, <i>Italy</i>	9		
		Aperitif	50ml
Port	75ml	Cointreau, France	6
Croft, LBV, 2013	7	Campari, <i>Italy</i>	7
Fonseca, 10-year-old Tawny	8	Dolcevita, <i>Italy</i>	7
		Select, <i>Italy</i>	7
Sweet Wine by the Glass	75ml	RinQuinQuin Peach, <i>France</i>	7
C.Septy, Monbazillac, <i>France, 2017</i>	7	Pampelle, <i>France</i>	7
Ortega, Linden Estate <i>England</i>	7	Tarquins Cornish Pastis, <i>Padstow</i>	7
Muscat de Beaumes-de-Venise, <i>France</i>	12	Lillet Blanc, <i>France</i>	7
		Grand Marnier, <i>France</i>	8
Sherry by the Glass	75ml		
Tio Pepe Fino	6		
Fernando de Castilla Manzanilla	7	Vermouth	50ml
Pedro Ximénez, Solera	12	Noilly Pratt White, <i>France</i>	6
		Punt E Mes, <i>Italy</i>	7
		Belsazar White, <i>Germany</i>	8
		Cocchi Di Torino, <i>Italy</i>	8
		Cocchi, Americano White, <i>Italy</i>	8
		Cocchi Americano Rosa, <i>Italy</i>	8
		Carpano Antica Formula, <i>Italy</i>	9

Cider	500ml		Rum	50ml
Cider, Burrow Hill, <i>Somerset</i> , 6%	6		Bacardi Carta Blanca, <i>Puerto Rico</i>	8
Perry Cider, Burrow Hill, <i>Somerset</i> , 6,3%	6		Bacardi Spiced, <i>Puerto Rico</i>	8
			Bacardi Carta Negra, <i>Puerto Rico</i>	9
			Doorly's 3, <i>Barbados</i>	10
Lager Beer	330ml		Don Papa, <i>Philippines</i>	10
Peroni, <i>Italy</i> , 5,1%	5		Diplomatico Exclusiva, <i>Venezuela</i>	12
Estrella, <i>Barcelona</i> , 4,5%	5		Doorly's XO, <i>Barbados</i>	12
Zen, <i>Glastonbury</i> 4,2%	6.5			
			Cachaca	50ml
Ale & Stout Beer	500ml		Abelha Cachaça, <i>Brazil</i>	10
Voodoo, <i>Glastonbury</i> , 4.8%	7.5			
Hedge Monkey, <i>Glastonbury</i> , 4,6%	6.5		Scotch Whisky	50ml
Bristol Beer, MilkStout, <i>Bristol</i> , 4,5%	7			
			Bowmore, <i>Islay</i>	10
Low & No Beer			Dalwhinnie 15, <i>Highland</i>	11
Peroni, <i>Italy</i> , 0,0%	4		Laphroaig 10, <i>Islay</i>	11
Brooklyn Special Effect, <i>USA</i> , 0.4%	5		Glengoyne 12, <i>Highland</i>	12
			Ardbeg 10, <i>Islay</i>	13
No Alcoholic Spirit			Dalmore 12, <i>Highland</i>	14
New London Light, <i>Salcombe</i> , 0%	7		Macallan 12, <i>Speyside</i>	18
Seedlip Grove 42, <i>London</i> , 0%	7			
Lyre's American Malt, <i>Leichhardt</i> , 0%	8		Japanese Whisky	50ml
Lyre's Amaretti, <i>Leichhardt</i> , 0%	8			
			Hatozaki Blended, <i>Akashi</i>	10
Soft Drinks	200ml		Nikka From the Barrel, <i>Yoichi</i>	14
Coca Cola, Original	3			
Coca Cola, Diet Coke	3		American Whiskey	50ml
Orange Juice	3			
Apple Juice	3		Old Forester Bourbon, <i>Kentucky</i>	8
Pineapple Juice	3		Bulleit Bourbon, <i>Kentucky</i>	9
Mango Juice	3		Bulleit Rye, <i>Kentucky</i>	10
Grapefruit Juice	3		Woodford Reserved, <i>Kentucky</i>	15
Tomato Juice	3		High West Campfire, <i>Utah</i>	16
Indian Tonic	3			
Ginger Beer	3		Irish Whiskey	50ml
Ginger Ale	3			
Grapefruit & Rosemary Tonic	3		Jameson, <i>Middleton</i>	8
Orange and Elderflower Tonic	3		Teeling Small Batch, <i>Ballynahinch</i>	10
Peach and Jasmine Soda Water	3			
Pink Grapefruit Soda Water	3			
London Essence, Lemonade	3			
Roasted Pineapple Soda Water	3			

DELAMAIN FOR THE CLOCKSPIRE 50ml

Delamain XO 28

Introduced a century ago, Pale&Dry XO is composed exclusively of eaux-de-vie sourced from the Grande Champagne region, Cognac's finest "terroir".

Aged for an average of 25 years, Pale & Dry is a unique blend of Cognacs That showcases the Delamain style.

Cognac 50ml

Maxime Trijiol VS 9

Remy Martin VSOP 12

Maxime Trijiol VSOP GC 16

Delamain XO 28

Remy Martin Accord Royal 20

Maxime Trijiol XO GC 36

Armagnac 50ml

Baron De Sigognac VSOP 10

Baron De Sigognac 10 12

Baron De Sigognac 25 36

Calvados 50ml

Pere Magloire Fine VS 9

Dupont VSOP 12

Cider Brandy 50ml

Cider Brandy 5yrs, Somerset 8

Shipwreck 8, Somerset 10

Somerset XO, Somerset 11

Grappa 50ml

Bepi Tosolini, Moscato Grappa 9

Grappa di Brunello di Montalicino 2016 15

Other Spirit 50ml

Herbsaint, USA 8

Chartreuse, Green, France 9

Pisco ABA, Chili 11

Ayuuk, Danmark 12

La Fee Absinte, Parisienne, France 14

The Clockspire Gin 50ml

12 O'Clock, London Dry Gin 9

English Gin 50ml

Tarquins Raspberry, Cornwall 8

Hendrick's, Scotland 10

Salcombe Rose, Salcombe 11

Cotswold Old Tom, Cotswold 11

Conker, Dorset 11

Chase Grapefruit, Herefordshire 12

Fallen Angel Orange, West Midlands 12

Conker Raspberry, Dorset 13

Plymouth, Navy, Plymouth 14

Hepple, Northumberland 14

Chase Sloe, Herefordshire 14

World Gin 50ml

135 East, Akashi, Japan 11

Aviation, USA 12

Monkey 47, Black Forest, Germany 13

Mare, Costa Dorada, Spain 14

Vodka 50ml

Absolut Vanilla, Swiden 7

Eristoff, Georgia 8

Liberty Field, Somerset 9

Zimasa, Zimbabwean 9

Babicka Wormwood, Moravia, Czech R 10

Mamont, Siberia, Russia 10

Somerset Spirits Milk, Somerset 10

Koskenkorva Sauna, Ilmajoki, Finland 11

Baller, London 12

Fair Quinoa, Cognac, France 12

Holy Grass, Scotland 15

Tequila & Mezcal 50ml

Cazcabel, Honey 8

Monte Alban, Mezcal 9

El Sueño, Blanco 9

El Sueño, Reposado 9

Patron Anejo 16

SPARKLING COCKTAILS

Bellini 12
Seasonal Puree, Prosecco

Ms Tipsy 15
Thyme Infused Vodka, Strawberry Jam & Champagne

Somerset Champagne 17
Somerset Brandy, Demerara Sugar, Angostura & Champagne

TWIST OR CLASSIC

Roasted Negroni 14
Gin, Coffee Beans infused Campari & Antica Formula

Smoky & Spicy Margarita 16
Chili Infused Mescal, Cointreau & Lime

Terry's Old Fashioned 15
Dark Rum, Dark Chocolate Liqueur, Orange, Demerara Sugar & Angostura Bitter

Pear Sour 13
Cognac, Pear Juice, Lemon, Sugar & Aquafaba

Last Word 15
12 O'clock Gin, Green Chartreuse, Maraschino & Lime

THE 12 O'CLOCK GIN

We are delighted to offer our unique London Dry Gin crafted with a blend of juniper, bay, angelica, coriander, cassia bark, and secret locally foraged ingredients, including orange leaves from the Conservatory at Ven House.

12 O'Clock Martini 15
We recommend chilled 12 o'Clock Gin, Noilly Prat with a twist.

Dry or Dirty, Twist or Olives the choice is yours... Just ask for your Martini preference.

CLOCK TALES

Very Cherry 15
Aviation Gin, Amaretto, Cherry Liqueur & Lemon

French Kiss 16
Vanilla Vodka, Elderflower Liqueur, Pineapple, Lemon & Champagne

Pretty Pink 13
12 O'clock Gin, Maraschino, Cranberry, Lemon, Rhubarb Bitter & Soda Water

Pisco Ora 13
Pisco, Crème de Peche, Cucumber, Mint & Lime

Rose Marie 14
Rose infused Bourbon, Grand Marnier, Homemade Rosemary Syrup, Grapefruit & Lemon

Palma Violet 14
Tequila, Crème de Violet, Lime & Pink Grapefruit Soda

Break Time 13
Don Papa Rum, Coconut, Pineapple & Lime

NON-ALCOHOLIC

Apple Orchard 9
Winter Spiced infused Apple, Lemon, Grenadine & Aquafaba

Honey Bee's 9
Chamomille Tea, Homemade Honey Syrup, Pineapple & Lemon

Spire Sour 10
Amaretti Lyre, Lemon, Sugar & Aquafaba

First Light 10
New London Light 'First Light' & Pink Grapefruit Soda

AFTER DINNER

Toffee Martini 13
Somerset Vodka, Crème de Café, Toffee & Double Cream

Winter Spiced Alexander 15
Saliza Amaretto, Somerset Cider Brandy, Cotswolds Cream, Winter Spice, Cream & Nutmeg