



# parsonage bar

parsonage infused gin  
elderflower  
9.50 35ml  
both served with fevertree tonic

## COCKTAILS

<b>CLASSIC MARTINI</b> grey goose vodka or tanqueray 10 gin, your choice of dry or dirty with an olive or twist	12.95
<b>CAIPIRINA</b> cahaça, sugar & lime	11.00
<b>LAVENDER 75</b> house infused elderflower gin, lemon juice, lavender bitters & pierre vaudon champagne	14.00
<b>BERGAMONT NEGRONI</b> italicus bergamont, dolin dry vermouth & cap mattei quinquina blanc	12.00
<b>THE PALOMA</b> gran centenario plata tequila, lime juice & fresh grapefruit juice	10.50
<b>OLD CUBAN</b> plantation original dark rum, lime juice, sugar syrup mint leaves & pierre vaudon champagne	13.50
<b>PISCO SOUR</b> 1615 quebranta pisco, lime, sugar, angostura & egg white	11.50
<b>CHERRY MULE</b> house infused cherry vodka, fresh lime & ginger beer	12.50
<b>HOUSE BLOODY MARY</b> ketel one vodka, tomato juice, house spice mix	11.50

*'our bar team will make every effort to accommodate any special requests'*

### beer & cider

<b>SHOTOVER PORTER</b> premium ale, 5.0% abv, 500ml	7.50
<b>SHOTOVER TRINITY</b> premium ale 4.2% abv, 500ml	7.50
<b>HAWKSTONE</b> premium lager 4.8% abv, 330ml	6.00
<b>HAWKSTONE</b> pilsner 3.8% abv, 330ml	6.00
<b>COTSWOLD</b> premium cider 'sideburns' 5.4% abv, 330ml	5.50
<b>ESTRELLA FREE DAMM</b> alcohol free 0% abv, 330ml	4.50

### gin & tonic 35ml

with fevertree tonic & paired garnish

house infused gin	8.00
tanqueray	7.00
hendricks	8.00
salcombe start point	6.50
tanqueray 10	9.00
the botanist	8.50
toad oxford dry	8.75
brighton gin	10.00
physic	8.00
bobbys dry	9.50
koval barrelled	11.50
koval dry	10.50

### sherry 70ml

fino	6.00
amontillado	6.50
manzanilla san leon	8.00

### NON-ALCOHOLIC

cucumber & apple nojito fresh apple & cucumber, mint, agave & soda	7.50
spiced ginger ale seedlip spice 94, ginger ale & orange	8.50
garden collins seedlip garden 108, pineapple & elderflower	9.50
parsonage pressé elderflower, mint, soda & lime	7.50

an optional 12.5% service charge will be added to your bill.

we cannot guarantee total absence of allergens. please inform us if you have a food allergy or intolerance.

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## CHAMPAGNE & SPARKLING

	<i>125ml glass</i>	<i>bottle</i>
CRÈMANT de bourgogne brut cave de lugny, france	10.50	48.00
PIERRE VAUDON brut premier cru, france	15.95	89.00
HARROW & HOPE, brut rosé, england	16.50	92.00
POL ROGER brut reserve nv, france		122.00
BOLLINGER special cuvee, france		135.00
DOM PÈRIGNON france, 2010		250.00

## WHITE

	<i>175ml glass</i>	<i>500ml pitcher</i>	<i>bottle</i>
PARSONAGE HOUSE WHITE romania, 2020	7.50	19.00	26.00
VERDICCHIO dei castelli di jesi classico, pontemagno, italy, 2020	8.00	23.00	32.00
PICPOUL DE PINET les courtelles, languedoc, france, 2021	8.50	25.00	35.00
RIOJA BIANCO, denominacion de origen calificada, spain 2020	9.50	26.00	38.00
VIOGNIER domaine gayda, languedoc, france 2021	10.00	27.00	40.00
ALBARIÑO, vinabade, rias baizas, spain, 2020	10.50	32.00	42.00
GAVI guido matteo, bosio, piedmont, italy, 2021	11.00	33.00	43.00
CHARDONNAY mallory & benjamin, france, 2021	11.50	34.00	44.00
GRÜNER VELTLINER weingut stift göttweig, austria 2020	12.00	35.00	48.00
SANCERRE terre de maimbray, pascal et nicolas reverdy, france, 2020	15.00	45.00	65.00
SAUVIGNON BLANC churton best end organic, marlborough, new zealand, 2018			75.00
CHABLIS 1er cru, côte de léchet, domaine daniel damp, france, 2019			82.00
POUILLY-FUISSÉ domaine dominique cornin, france, 2018			85.00
MEURSAULT 1er cru les ravelles, domaine chapelle de blagny, france, 2018			175.00

## RED

	<i>175ml glass</i>	<i>500ml pitcher</i>	<i>bottle</i>
PARSONAGE HOUSE RED romania, 2019	7.50	19.00	26.00
NERO D'AVOLA rupe secca, sicilia, italy, 2020	8.50	24.00	35.00
CABERNET SAUVIGNON, six poets, california, 2020	9.00	27.00	36.00
RIOJA crianza, rioja vega, spain, 2017	10.00	26.50	39.00
COLINAS DO DOURO superior, portugal, 2020	10.50	27.50	40.00
BORDEAUX château barreyre, france, 2018	11.00	29.00	42.00
MALBEC apelacion vista flores, zuccardi valle de uco, argentina, 2019	14.00	38.00	57.00
GIGONDAS LES PIGIÈRES domaine font sarade, france, 2019	15.50	45.00	67.00
PINOT NOIR two paddocks, central otago, new zealand, 2019	16.00	49.00	69.00
SANCERRE terre de maimbray, pascal et nicolas reverdy, france, 2019			72.00
MARGAUX baron de brane, france, 2014			95.00
BAROLO rocche dell'annunziata, rocche costamagna, piedmont, italy, 2017			110.00
SAINT EMILION, grand cru classe, château berliquet, france 2014			125.00
BEAUNE 1er cru, les epenottes, domaine parent, france, 2017			150.00

## ROSÉ

	<i>175ml glass</i>	<i>500ml pitcher</i>	<i>bottle</i>
FLYING SOLO cinsault grenache rosé, domaine, gayda, france, 2021	7.00	19.00	27.00
CÔTES DE PROVENCE domaine pique roque rosé, france, 2021	11.00	31.00	42.00
WHISPERING ANGEL chateau d'esclans, cotes de provence, france, 2020	15.00	45.00	62.00

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