

# THE BARN

## DRINKS MENU



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<b>CHAMPAGNE</b>	<b>GLASS</b>	<b>BOTTLE</b>
Veuve Clicquot Yellow Label	£20	£95
Veuve Clicquot Rosé	£29	£135
Bollinger Special Cuvée		£142
Ruinart Blanc de Blancs		£182
Veuve Clicquot, La Grande Dame, 2012		£349

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<b>WHITE WINE</b>	<b>GLASS</b>	<b>CARAFE</b>	<b>BOTTLE</b>
Pinot Grigio, Franz Hass, Italy, 2021	£9	£23	£42
Sauvignon Blanc, Ana, Marlborough, New Zealand, 2022	£10	£26	£52
Riesling, Loimer, Kamptal, Austria, 2021	£11	£30	£55
Chablis, Domaine William Fèvre, Burgundy, France, 2021	£14	£34	£65
Zisola Grillo Azisa, Sicily, Italy, 2021	£15	£38	£69

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<b>ROSÉ WINE</b>	<b>GLASS</b>	<b>CARAFE</b>	<b>BOTTLE</b>
Whispering Angel Rosé, Provence, France, 2022	£14	£37	£65
Miraval, Provence, France, 2021			£89

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<b>RED WINE</b>	<b>GLASS</b>	<b>CARAFE</b>	<b>BOTTLE</b>
Côtes du Rhône, Domaine la Solitude, France, 2021	£10	£24	£45
Merlot, Saint Clair Origin, New Zealand, 2021	£11	£27	£55
Malbec, Terrazas de los Andes, Mendoza, Argentina, 2022	£12	£31	£60
Cabernet Franc, Seifreid Aotea, New Zealand, 2019	£15	£35	£68
Pinot Noir, Carmel Road, Monterey, USA, 2019	£18	£48	£78

To see our full wine list, please ask a member of the restaurant team.  
 Wine and champagne by the glass is served in 125ml measures. Carafes are 375ml.

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## BEER, ALES AND STOUT

		ABV	
Peroni Nastro Azzurro, Italy	330ml	5.1%	£7
The Barn Lager, England	330ml	4.8%	£7
The Barn IPA, England	330ml	4.1%	£7
Lucky Saint, Alcohol-free, Germany	330ml	0.5%	£7
Rebellion Blonde, Marlow Brewery, England	500ml	4.3%	£8
Rebellion Red, Marlow Brewery, England	500ml	4.5%	£8
Guinness, Ireland	440ml	4.1%	£8

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## CIDER

Aspall Draught, Suffolk, England	330ml	5.5%	£7
Aspall Premier Cru, Suffolk, England	500ml	7%	£8

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## THE BARN COCKTAILS

From vintage classics to contemporary creations, we're delighted to present our Coworth Park twist on delicious cocktails. If you're feeling adventurous, our talented bartenders can shake up a new recipe just for you, or if a classic cocktail is more your taste, please just ask the team.

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### DISARONNO OLD FASHIONED

£18

Makers Mark, Amaretto Disaronno, Angostura bitters, Maraschino cherry

### ELDERFLOWER AND BASIL FIZZ

£18

Sapling gin, Saint Germain elderflower liqueur, Fukujyu Sencha tea, basil

### VANILLA PEACH ICE TEA

£18

Cariel vanilla vodka, Briottet crème de pêche, ice tea

### BERRY MULE

£18

Sapling vodka, Briottet crème de cassis, berry consommé, ginger beer

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## CLASSIC COCKTAILS

### OLD FASHIONED

£18

The Old Fashioned is the original cocktail, in the true sense of the word. We make ours in the traditional way, using brown sugar lightly dashed with Angostura bitters, and Maker's Mark bourbon stirred with ice to create a simple yet sublime drink.

### COSMOPOLITAN

£18

A delicate blend of Sapling vodka, Cointreau and lime juice shaken together and strained to create a short, refined and refreshing cocktail.

### MARGARITA

£18

A classic combination of tequila, Cointreau and lime, served in a salt-rimmed glass.

### BRAMBLE

£18

A classic British drink created in 1984 by Dick Bradsell at Fred's Club in London, Soho. It's a sweet and sour blend of lemon, sugar syrup and blackberry liqueur with a London Dry gin.

### NEGRONI

£18

Made of equal parts Sapling gin, Martini Rosso and Campari, this is a delicate balance of bitter and sweet to create a delicious aperitif.

### PIMM'S NO. 1

Pimm's was created in 1823 by James Pimm, who owned a London oyster bar and wanted a delicious liqueur infused with fruits and herbs to serve his customers. We believe a well-made Pimm's is a thing of beauty, which is why we carefully garnish ours with fresh fruits and serve it perfectly chilled.

By the glass

£18

By the jug (serves approx. five glasses)

£60

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## CLASSIC CHAMPAGNE COCKTAILS

### FRENCH 75

£22

A classic cocktail named after an artillery gun called the French 75, which like the drink, was known for its kick. A combination of Sapping gin and lemon juice topped with champagne.

### KIR ROYALE

£22

Made famous by Felix Kir, the mayor of Dijon in France, this is a simple, timeless mix of cassis and champagne.

### CHAMPAGNE COCKTAIL

£22

The classic champagne cocktail, combining Veuve Clicquot Yellow Label, a white sugar cube doused in Angostura bitters, Hennessy Very Special Cognac and Grand Marnier. Delightly refreshing and gets sweeter as you drink.

### BELLINI

£22

The original champagne cocktail created in Harry's Bar Venice in 1948. Peach purée and crème de pêche topped with champagne.

### VEUVE CLICQUOT APEROL SPRITZ

£22

The Barn's upgrade on a classic; our house champagne, Veuve Clicquot Yellow Label, with Aperol makes the perfect afternoon drink on the terrace.

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## MOCKTAILS

Avoiding alcohol doesn't mean you have to banish the flavour! Here we've put together some of our favourite virgin cocktails with all the taste of a regular cocktail, just without the alcohol.

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### PASSION FRUIT FIZZ

£11

Passion fruit and orange juice poured over crushed ice, topped up with soda and a dash of grenadine.

### THE BARN HOMEMADE LEMONADE

£11

This refreshing cooler is made with freshly-squeezed lemon juice, agave syrup and fresh mint, topped up with sparkling water.

### PINK SKY AT NIGHT

£11

Raspberries, peach, apple and cranberry juice

### GROOVY MANGO

£11

Crushed raspberries, lime, apple and mango juice with a dash of agave.

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## GIN

50ml

### SAPLING GIN

£10

Sapling gin is a climate positive London Dry gin distilled using organic wild farmed grain. It's bold on the juniper, refreshingly zesty, with hints of rosemary for a herbaceous finish.

### BOMBAY SAPPHIRE

£10

A London Dry gin, made using ten different exotic botanicals including coriander, angelica and cubeb berries.

### BLACKWOODS 2007

£12

A vintage gin from the Shetlands, where local botanicals of wild water mint and sea pink flowers can be found. With its natural pale green colour, this gin is meant to resemble the North Sea.

### PLYMOUTH

£12

The Plymouth distillery was once a monastery and has been making gin since 1793, using soft water from the Dartmoor National Park and sweet botanicals to create the unique flavour.

### WHITLEY NEILL

£12

Made in England but inspired by Africa. The signature botanicals are baobab fruit and cape gooseberries, made in small batches from an antique copper still.

### HENDRICK'S

£13

A Scottish small batch distilled gin, made with traditional botanicals and highly unusual Bulgarian rose petals and cucumber. This results in a modern and adventurous gin, adored the world over.

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50ml

**SIPSMITH**

£13

Hand-crafted in small batches of fewer than 500 bottles using water from the River Thames, in London's first copper distillery for 190 years.

**TANQUERAY NO.TEN**

£15

This premium gin is made with whole fresh citrus fruits, including grapefruit, with camomile added to balance the flavour.

**MARTIN MILLER'S**

£15

A classic modern dry gin based on the best traditions of English distilleries but with our own twist to obtain this perfectly balanced gin.

**MONKEY 47**

£16

This sought-after gin is made with no fewer than 47 botanicals (the clue is in the name!) including lingon berries and cranberries. It's made in small batches at a distillery in Germany's Black Forest.

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## VODKA

50ml

### SAPLING VODKA

£10

Distilled four times, Sapling vodka is made using local ingredients to reduce transport emissions. The high starch content of the wheat leaves a fresh finish and a hint of natural sweetness.

### ZUBROWKA

£11

A dry, herbal gin with a beautiful pale green colour.

### BELVEDERE

£13

Made from Polish rye then quadruple distilled, resulting in a very crisp spirit, with lots of complexity and a fresh finish.

### GREY GOOSE

£14

Made from a combination of corn, wheat, rye and barley which is then filtered through limestone for a fresh, rich and balanced finish.

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## TEQUILA

50ml

Arette

£10

Don Julio Reposado

£14

Patrón Silver

£20

Don Julio 1942

£35

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## RUM

50ml

Havana Club 3 yrs Añejo Blanco

£10

Havana Club Añejo Especial

£11

Leblon Cachaça

£11

Gosling

£11

Four Square

£11

### MOUNT GAY ECLIPSE

£10

Brilliant golden amber in colour with a luxuriously complex aroma of banana and apricots with hints of vanilla.

### EL DORADO 15 YRS SPECIAL RESERVE

£13

Made in Guyana, this exceptional rum has won the award for Best Rum in the World four years running. Matured in bourbon barrels, it's sweet and syrupy with notes of spices and toffee on the nose.

### RON ZACAPA 23 YRS

£36

A goldern rum from Guatemala, matured in a mix of sherry and bourbon casks in one of the world's highest ageing facilities at 2,300m/7,546ft above sea level.

### APPLETON 21 YRS

£40

A deliciously rich rum with deep flavours of vanilla, cocoa and pepper.

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## SCOTTISH SINGLE MALT WHISKY 50ml

### ISLE OF SKYE

#### **Talisker 10 yrs**

£12

Rich dried-fruit sweetness with clouds of smoke and strong barley-malt flavours makes this an iconic Isle of Skye Whisky.

### ISLAY

#### **Laphroaig 10 yrs**

£13

A single malt with a bold, smoky taste, followed by a hint of seaweed and a surprising sweetness. The malted barley dried over a peat fire, found only on Islay, gives this classic Whisky its particularly rich flavour.

### HIGHLANDS

#### **Oban 14 yrs**

£15

Flavours of orange peel, smoke, sea salt, and honey distinguish this full-bodied Highland malt.

### SPEYSIDE

#### **Glenfarclas 21 yrs**

£21

Incredibly smooth, barley-rich with a rounded character that leaves you gasping for another sip.

### CAMPBELTOWN

#### **Springbank 15 yrs**

£22

A full and rich single malt, with hints of caramel, exotic fruits and a subtle hint of spice. It's produced in one of the few distilleries which manage all parts of production on site, from malting to bottling.

### LOWLANDS

#### **Auchentoshan 18 yrs**

£26

Triple distilled and matured in American bourbon oak for over 18 years. The result is a refreshing single malt with the added infusion of citrus and green tea, the warmth of toasted almonds, and the signature smooth, Auchentoshan taste.

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## SCOTTISH BLENDED WHISKY

50ml

**J&B Rare**

£10

**Chivas Regal 12 yrs**

£11

**Johnnie Walker Black Label**

£12

Drawing Whisky of only the finest distilleries, ranging from the powerful west coast malts to the more subtle east coast flavours. This iconic Whisky draws upon all these aromas to create a unique blend with a smooth, deep and complex character.

**Johnnie Walker Blue Label**

£45

Layers of strong flavour, deep richness and smoke, with hints of honey and fruit and an incredibly smooth finish deliver the truly rare character of blue label. Every cask is selected by hand to ensure exceptional quality and character.

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## IRISH WHISKEY

50ml

**Jameson**

£10

**Bushmills**

£12

**Jameson Black Barrel**

£17

This triple-distilled blend is matured in sherry casks and bourbon barrels which have been charred twice for enhanced spice, nutty notes and vanilla sweetness.

**Bushmills 10**

£17

Tripled distilled from 100% malted barley and matured for a minimum of ten years in sherry casks and Bourbon-seasoned casks, this whiskey has aromas of honey, vanilla and milk chocolate. Its exceptional complexity is only matched by its smoothness.

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## JAPANESE WHISKEY

50ml

### **The Yamazaki 12 yrs**

£28

This Whiskey has won numerous international awards for its medium body and flavour of malt and hints of caramel and vanilla.

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## AMERICAN AND CANADIAN WHISKEY, BOURBON AND RYE

50ml

### **Jack Daniel's Old No. 7**

£10

### **Canadian Club**

£11

### **Maker's Mark bourbon**

£12

### **Buffalo Trace**

£12

### **Woodford Reserve**

£13

Handcrafted in small batches in Kentucky USA, the heart of bourbon country. Rich, rounded and smooth, with complex citrus, cinnamon and cocoa notes.

### **Sazerac Rye**

£14

Named after the Sazerac coffee house in New Orleans, the birthplace of the famous Sazerac cocktail. It has a sweet, balanced nose with allspice, ginger, orange peel and pepper.

### **Blanton's**

£20

Taken from the heart of the famous Warehouse H, this bourbon has notes of citrus and oak. The creamy vanilla nose is teased with caramel and butterscotch, all underscored by familiar baking spices such as clove, nutmeg or cinnamon.

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<b>COGNAC</b>	50ml
<b>Hennessy Very Special</b>	£10
<b>Rémy Martin VSOP</b>	£12
<b>Rémy Martin XO</b>	£35
Floral, fruity and spicy aromas with a velvety texture. This Cognac consists of over 300 different eaux-de-vie, which have been aged in oak casks for between 10 and 37 years for a superior mellow finish.	
<b>Hennessy XO</b>	£35
The original 'extra-old' Cognac, first bottled in 1870 by Maurice Hennessy for family and friends. Dark and complex, with appealing leather and tobacco notes and a touch of spice.	
<b>Hennessy Paradis</b>	£135
Hennessy Paradis is a Cognac of extraordinary purity and finesse, with exceptional depth and elegance. A delightfully smooth, sophisticated digestif with notes of mace, cinnamon, pepper, dried peels and acacia honey.	

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<b>ARMAGNAC</b>	50ml
Janneau VSOP	£14

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<b>CALVADOS</b>	50ml
Calvados Dupont Hors d'Age	£19

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<b>GRAPPA</b>	50ml
Nonino Chardonnay	£22



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## APERITIFS AND LIQUEURS

	50ml
Aperol	£10
Campari	£10
Dubonnet	£10
Ricard	£10

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## VERMOUTH

	50ml
Lillet	£10
Martini Bianco	£10
Martini Rosso	£10
Noilly Prat	£10

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## SHERRY

	70ml
Lustau Fino, Dry	£9
Lustau Pedro Ximenez, Sweet	£9

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## PORT

	70ml
Krohn LBV, 2011	£7.50
Graham's 20-Year-Old Tawny Port	£17

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## LIQUEURS

	50ml
Archers	£10
Baileys	£10
Benedictine	£10
Chambord	£10
Cointreau	£10
Drambuie	£10
Frangelico	£10
Galliano	£10
Kahlúa	£10
Limoncello	£10
Sipsmith Sloe Gin	£13
St Germain	£10
Tia Maria	£10

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## SOFT DRINKS

### MINERAL WATER

750ml

South Downs water still

£7

South Downs water sparkling

£7

### CORDIAL

Elderflower, nettle, lime, orange, blackcurrant

£2.50

### SOFT DRINKS

Lemonade, tonic water, soda water, ginger ale,  
ginger beer, bitter lemon

200ml

£5

Coca-Cola, Diet Coke, Sprite

330ml

£6

### JUICES

Orange, apple, grapefruit, cranberry, mango,  
passionfruit, pineapple, tomato

£6

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## HOT DRINKS

### TEA

English breakfast, Earl Grey, sencha green, camomile, peppermint, £6.50

### INFUSIONS

Fresh mint, fresh ginger £6.50

### COFFEE

The finest Musetti coffee served as you like £6.50

### HOT CHOCOLATE

Coworth Park homemade chocolate mixed with hot milk £7

### LIQUEUR COFFEE

We make our liqueur coffee with a brown sugar cube, finished with a fine layer of lightly whipped cream. £17

IRISH - Jameson Whiskey

FRANGELICO - Frangelico

CALYPSO - Tia Maria

AMARETTO - Amaretto Disaronno

BAILEYS - Baileys Irish Cream

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## ALCOHOL BY VOLUME

Champagne	12 – 15%
White wine	12 – 15%
Red wine	12 – 16%
Beer	0.05 – 7%
Vermouth	14.7 – 18%
Campari	25%
Pernod	40%
Ricard	45%
Sherry	15.5 – 17.5%
Gin	37.5 – 60%
Vodka	37.5 – 60%
Rum	37.5 – 50%
Whiskies	40 – 60%
Cognac	45 – 50%

In accordance with the Weights and Measures Act of 1985, the measure for the sale of spirits and liquors in these premises is 50ml or multiples thereof.

Wines and champagnes are sold by the glass measured at 125ml.

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A discretionary service charge of 15% will be added to your bill.  
All prices include VAT.