

49

CLUB 49

The Classics

£8.00

Old fashioned (£9.00)

Woodford Reserve, sugar cubes coated in Angostura Bitters & Orange Bitters, zest of orange served on the rocks.

Martini

Large measure of Vodka of your choice or Gin of your choice served very cold with a few drops of Vermouth, served sweet, dry, dirty or perfect.

Cosmopolitan

Belvedere Citrus Vodka, Cointreau, fresh lime juice with a splash of cranberry juice & a flamed orange zest.

Manhattan

Large measure of Canadian Club rye whiskey with a few drops of Vermouth, Angostura Bitters & a dash of Maraschino Juice served dry, sweet or perfect.

Metropolitan

Absolut Kurrant Vodka, Cointreau, fresh lime juice with a splash of cranberry juice & a flamed orange zest.

Singapore Sling

Bombay Sapphire Gin, fresh lemon juice & Sugar Gomme, topped with ginger ale, laced with Benedictine & Cherry Brandy on crushed ice.

Sours

Large measure of a spirit of your choice shaken with fresh lemon juice, Sugar Gomme & a dash of Angostura Bitters.

Mojito

Lime wedges, fresh mint & sugar crushed together with Flor De Cana 4yrs old Rum served over crushed ice & charged with soda.

Bloody Mary

Belvedere Citrus Vodka mixed with Tabasco sauce, horse radish, Worcestershire sauce, celery, salt, black pepper with a dash of lemon juice, topped with tomato juice served with a rib of celery.

Additional 12.5% service charge will be added to your table service & debit/credit card bills.

Mai-Tai

Bacardi 8 year old Rum, Cockspur Rum, apricot & orange Brandy shaken with orgeat syrup, grenadine, lime & pineapple juice float with Wood's 100 old navy rum.

Classic Caipirinha

Fresh whole lime, brown sugar crushed together with Germana Cachaca served over crushed ice.

Fruity Caipirinha

Fresh whole lime, brown sugar crushed together with your choice of fresh fruit: banana, pear, peach, strawberry, raspberry, blueberry & Germana Cachaca served over crushed ice.

Classic Caipiroska

Fresh whole lime, brown sugar & Russian Standard Vodka served over crushed ice.

Fruity Caipiroska

Fresh whole lime, brown sugar crushed together with your choice of fresh fruit: banana, strawberry, raspberry, blueberry & Russian Standard Vodka served over crushed ice.

White Russian

Grey Goose Vodka & Kahlua topped with half cream & half milk.

Classic Margarita

El Jimador Reposado Tequila, Cointreau & fresh lime served straight up on the rocks or frozen.

Fruity Margarita

El Jimador Reposado Tequila, Cointreau, lime juice shaken or blended with your choice of fruit: passion fruit, banana, pineapple, strawberry, raspberry, blueberry, peach, pear.

Treacle

Bacardi 8 Rum, sugar cubes coated with Angostura Bitters stirred to perfection & topped with apple juice.

Classic Mint Julep

Brown sugar & fresh mint crushed together with Maker's Mark Bourbon served over crushed ice.

Classic Daiquiri

Bacardi Superior Rum, lime juice & Syrup de Gomme served straight up on the rocks or frozen.

Fruit Daiquiris

Bacardi Superior Rum, fresh lime juice & Syrup de Gomme with your choice of liqueur & fresh fruit: passion fruit, banana, blueberry, strawberry, raspberry, cranberry, banana, peach.

Sea Breeze

Russian Standard Vodka, grapefruit juice, cranberry juice.

Bramble

Brockmans Premium Gin, fresh lemon juice, Syrup de Gomme poured over crushed ice & laced with Cartron Crème de Mure liqueur.

Collins

A large measure of Grey Goose Vodka or Bombay Sapphire Gin shaken with lemon juice & Syrup de Gomme topped with soda.

Fruity Collins

A large measure of Grey Goose Vodka or Bombay Sapphire Gin shaken with your choice of fresh fruit & liqueur: passion fruit, banana, strawberry, raspberry, blueberry, peach, mango & pear.

Moscow Mule

A large measure of Russian Standard Vodka, Angostura Bitters, lime juice shaken & topped with ginger beer.

Jamaican Mule

Large measure of Sailor Jerry Spiced Rum, Angostura Bitters, lime juice shaken & topped with ginger beer.

Long island ice tea

Russian Standard Vodka, Bombay Sapphire, Cointreau, Bacardi Superior, El Jimador Blanco Tequila all shaken with lime juice & Syrup de Gomme topped up with Coca-Cola.

Pink Lady

Cartron Crème de Cassis, Sailor Jerry Spiced Rum, lemon juice all shaken with orange juice.

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Our Creations

All of these cocktails have been created by the Club 49 Bar staff

Short Drinks

£8.00

Blueginger Caipiroska

Fresh blueberries & chopped ginger root muddled with Belvedere Vodka & fresh lime, poured over crushed ice & topped with Cartron Crème de Mure.

Mob

Two fresh passion fruits shaken with fresh lime juice, Gomme Syrup & Belvedere orange, poured over crushed ice & topped with Grand Marnier.

Playboy

Chivas regal & Liqor 43 shaken together with fresh lemon juice, Gomme Syrup & topped with a dash of Cartron Cherry Brandy.

Zalad

Fresh mint muddled with Gomme Syrup & lime juice all shaken with Russian Standard Vodka poured over crushed ice, topped with apple juice.



Martini

£8.00

Exclusive

Courvoisier Vsop Exclusive, Cartron white chocolate liqueur & Frangelico shaken together with half & half, topped with floating almonds.

Cucumber & Melon Martini

Fresh cucumber muddled together with fresh lemon juice and Gomme Syrup shaken with Russian Standard Vodka & Midori Melon liqueur.

Moloko

Two fresh passion fruits, lemon juice & Gomme Syrup shaken together with Grey Goose citron Vodka & Liqor 43.

Raspberry Martini

Fresh raspberries lime juice & Gomme Syrup shaken together with Russian Standard vodka and Chambord liqueur.

Elderflower Martini

Bison Grass Vodka stirred to perfection with elderflower Cordial & apple juice, served very cold.



Long Drinks

£8.00

Berry Springer

Fresh berries muddled together with lemon juice, Gomme Syrup, Russian Standard Vodka & Chambord all shaken together & poured over ice, topped with ginger beer.

Absinth Mojito (£10.00)

Lime wedges, fresh mint & Gomme Syrup muddled together with Sebor Absinth served over crushed ice & charged with soda.

R2-D2

Fresh raspberries, Chartreuse and Liqor 43 shaken with lime juice & Gomme Syrup, poured over crushed ice & topped up with ginger beer.

Sheeba

Two fresh passion fruits shaken together with pink grapefruit juice & Brockmans Premium Gin, poured over ice topped with Xante pear liqueur.

Courvberry

Courvoisier, Chambord fresh blueberries, lemon juice, vanilla sugar all shaken together & topped with soda.

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Champagne

£10.00

Casino

Fresh strawberries crushed together with Galliano liqueur, lemon juice Gomme Syrup & charged with Moët & Chandon Champagne.

Hallon

Fresh raspberries crushed together with Chambord liqueur charged with Moët & Chandon Champagne.

Lynched

Whole flesh prickly pear crushed together with lychee liqueur, lemon juice, Gomme Syrup charged with Moët & Chandon Champagne.

Pear drop

Fresh pear puree & Xante liqueur shaken together charged with Moët & Chandon Champagne.

Honey pot

Krupnik Honey Vodka & fresh ginger shaken together charged with Moët & Chandon Champagne.

Bellini

Fresh white peach puree charged with Moët & Chandon Champagne.

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Wines

Red

glass bottle

Jean de Laroche Merlot. £5.00 £20
Vin de Pays D'Oc, France 2009.

Rich plum and redcurrants on the nose, with soft tannins, medium acidity and lots of juicy strawberry and raspberry flavours on the palate.

Alsur Tempralillo/Cabernet La Mancha, Spain, 2008. £5.50 £22

Rich blackberry and strawberry aromas blended with some vanilla give a great ripe feel on the nose. These juicy berry flavours continue on the palate and balance well with soft tannins and medium acidity. A good fruit driven finish.

Castrijo Rioja Crianza, Spain, 2004. £28

A great fruit driven nose, with fresh plums and raspberries dominating however on the palate the typical cigar, cranberry and vanilla flavours take over, balancing well with the rounded tannins and high acidity. A modern take on a rioja but still retaining the classic structure and flavours.

Golden Mile Pinot Noir, Marlborough, New Zealand, 2007. £34

Spicy nose with cinnamon, cranberry and cherry perfume, crisp acidity and intense redcurrant flavours. Very refreshing elegant red wine.

Chateau Croix de Thomas, St Emillion, France 2005. £38

Classic Claret! Elegant black fruit and cedar wood spice on the nose, soft tannins and a long dry finish.

Barbera d'Alba Sucule, Villa Lanata, Italy 2006. £45

Full-bodied & rich flavoured with a mellow palate & an attractive oaky finish from the prestigious Domini Villa Lanata estate near Alba.

Idiom Cape Blend, Stellenbosch, SA, 2005. £65

A smooth rich wine made from the Cape's own grape Pinotage (40%) blended with Cabernet Sauvignon (50%) and Merlot (10%). This blend offers abundant aromas of deep red cherry fruit, sweet caramel and fragrant cigar smoke. It has a great depth of dark fruit flavour on the pallet that continues on the long finish.

Aldo Clerico Barolo, Italy, 2004. £65

Classic and complex: Barolo at its best. A rich bramble, leather, rose and cherry nose that deepens on the palate, developing truffle, floral and blackcurrant flavours, all balanced well by the high acidity and classic firm tannins.

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Whites

glass bottle

Tenimenti Di Cangrande Soave, Italy, 2009. **£5.00 £20**
Fresh lemon and apple nose, with great acidity, and a clean mineral flavour on the finish, a great, easy drinking wine!

Colli Argento Pinot Grigio, Veneto Italy 2009. **£5.50 £22**
Pale yellow with fresh fruit, citrus & mineral notes & a clean finish.

Golden Mile Sauvignon Blanc. **£6.50 £28**
Marlborough, New Zealand 2008.

Classic cut grass, gooseberry nose, with great concentration on the pallet. High acidity and a good finish.

Robert Mondavi Twin Oaks Chardonnay. **£30**
California, USA 2003-2004

Attractive & elegant citrus aromas with some tropical notes. The palate is filled with bright, zesty citrus fruits & acidity with hints of stone & tropical fruit.

Il Poggio Gavi di Gavi, Piedmonte, Italy 2008. **£36**

Wonderful mineral and lime nose. Freshly cut green apples, limestone and lemons give a really “zing” to this wine which is complimented by the very crisp acidity. Hand produced by a winemaking mother, clearly making wines she loves.

Domaine Vincent Sauvestre Chablis, France 2008. **£40**

Attractive pale straw colour with typical crisp, citrus and green apples aromas. A classic mineral, dry elegant Chablis.

Chablis 1er Cru Fourchaume, France 2002. **£65**

A classic Chablis from one of the best Vineyards in the region displaying excellent fruit & finesse.

Meursault. Louis, France 2005. **£75**

A superb example of this famous white Burgundy from one of the greatest winemakers in the C'ote d'Or. It is rich of flavours of toast, oak, citrus fruit & pineapple.

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Rosé

glass bottle

Syrah Rosé, Languedoc, France 2009.

£5.50 £22

Great fresh strawberries and sweet cherries, summer in a glass, but with an refined dry finish.

Le Ballerine Pinot Grigio Blush, Veneto, Italy, 2008.

£24

Sweet raspberries and redcurrants on the nose and palate, crisp acidity and a dry palate make this wine very more-ish!

Summer Folly Pinot Noir Rosé.

£26

Marlborough, New Zealand, 2008.

A serious rosé, made from 100% pinot noir grapes from the Golden Mile terroir in Marlborough. Elegant raspberries and cranberries on the nose, with intense redcurrants coming through on the palate; which is dry with crisp acidity giving the wine a great refreshing feel.

Champagne

glass bottle

Moët & Chandon Brut Imperial

£12.00 £65

Veuve Clicquot Ponsardin Yellow Label

£70

Bollinger Special Cuvée

£75

Moët & Chandon Vintage 2002

£80

Moët & Chandon Brut Imperial Rosé

£16 £85

Laurent Perrier Rosé

£105

Dom Pérignon Vintage 2000

£205

Krug Grande Cuvée

£240

Louis Roederer Cristal 2002

£350

Dom Pérignon Vintage Rosé 1998

£400

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Spirits by the Bottle

All served with 3 jugs of your choice of soft drinks or juices

Bottle of Russian Standard Vodka	£110
Bottle of Ketel One Vodka	£120
Bottle of Belvedere Vodka	£145
Bottle of Grey Goose Vodka	£145
Bottle of Bombay Sapphire Gin	£110
Bottle of Tanqueray Gin	£120
Bottle of Hendrick's Gin	£125
Bottle of El Jimador Blanco Tequila	£110
Bottle of El Jimador Reposado Tequila	£125
Bottle of Bacardi Superior Rum	£110
Bottle of Bacardi 8years old Rum	£135
Bottle of El Dorado 15 years old Rum	£145
Bottle of Jack Daniels Tennessee Whiskey	£110
Bottle of J.Walker Black 12 years old Whiskey	£130
Bottle of Woodford Reserve Kentucky Bourbon	£145
Bottle of Glenmorangie 10 years old Whiskey	£145
Bottle of Oban 14 years old Whiskey	£190
Bottle of Fruko Schulz Anbinthe	£140

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