

THE MITRE HAMPTON COURT

DRINKS MENU

COCKTAILS

9.50

Aperol Spritz

Aperol, St Germain, soda water, Prosecco

Espresso Martini

Smirnoff vodka, kalhua, amaretto Diseranno, coffee, sugar

Vinopolitan

White wine, St Germain, lychee juice, lime and sugar

Negroni @ The Mitre

Gordon's Gin, Campari, Martini Rosso, Ruby port, apple juice

Coconut Cocktail

Malibu, mango juice, lime juice, mint

Rob Roy

Glenfiddich 12y, Martini rosso, orange bitters

Cosmopolitan

Smirnoff vodka, Cointreau, lime, cranberry

Bramble

Bombay Sapphire, lemon, crème de mure

SPARKLING & CHAMPAGNE

	125ml	Bottle
NV Prosecco Cecilia Beretta, Italy <i>White flowers and bursting stone fruits</i>	7.00	30.00
NV Delamotte Brut, Champagne, France <i>It is laced with citrus, white blossom, lemon zest</i>	10.50	50.00
2010 Wiston Estate, Blanc de Blanc, West Sussex, England <i>Fresh, dry with hints of Passionfruit and Pineapple</i>		65.00
NV Delamotte Rose, Champagne, France <i>Elegant with Aromas of red fruits: strawberry, raspberry</i>		80.00

I TOLD MY WIFE A GOOD HUSBAND IS LIKE A FINE WINE, HE GETS BETTER WITH AGE. THE NEXT DAY SHE LOCKED ME IN THE CELLAR.

WHITE WINE

	175ml	Bottle
2015 Petit Ballon Blanc, Cotes de gascogne, France <i>Lemon, green apple and hints of stone fruit</i>	5.00	19.00
2016 Casa Felipe Sauvignon Blanc, Chile <i>Aromatic and fresh, with floral and citrus aromas and hints of bright, tropical fruit</i>	6.00	20.00
2016 Pinot Grigio Montevento, Italy <i>Delicate, fruity, reminiscent of ripe pears</i>	6.50	22.00
2016 Picpoul de Pinet, Domaine de Morin Langaran, France <i>Fresh aromas of white flowers, acacia and hawthorn</i>		27.00
2016 Lofthouse Sauvignon Blanc, Marlborough, New Zealand <i>Luscious passion fruit and ripe citrus aromas with a hint of dried herb</i>		30.00
2015 Chablis Domaine Vincent Dampt, Burgundy, France <i>Citrus and white fruits with a hint of minerality on the finish</i>	11.00	44.00
2016 Sancerre Domaine du Nozay, Loire Valley, France <i>Ripe grapefruit aromas, limestone and flinty character. Lychee, lemon, young peach</i>		48.00
2014 Auxey-Duresses La Macabree Olivier Leflaive, Burgundy, France <i>Lemon, apple and mineral taste with a hint of oak</i>		66.00

ROSÉ

2016 Petit Ballon Rose, Provence, France <i>Bright red fruit, dry, fresh acidity</i>	5.00	19.00
2016 Source Gabriel Rose, Cotes de Provence, France <i>Soft, watermelon, lime, white peach with a grapefruit zest</i>	8.50	30.00
2016 Sancerre Rose, La Grande Maison Chaumeau-Balland, France <i>Rich and elegant, yet subtly fruity</i>		39.00

RED WINE

2015 Petit Ballon Rouge, Pays d'Oc <i>Plum-rich, savoury spiced and velvety</i>	5.00	19.00
2015 Il Barroccio IGT Rosso Terre Siciliane <i>Fragrant and peppery</i>		20.00
2015 El Campesino Cabernet Carmenero <i>Dark smoky fruit, vibrant palate and ripe tannins</i>	6.50	22.00
2016 La Muse de Cabestany Pinot Noir, Pays d'Oc <i>Perfumed violets and juicy berry fruit</i>	7.50	25.50
2015 Soraie, Veneto Cecilia Beretta <i>Red berries with a lot of spices and a soft and round finish with velvety tannin</i>	9.00	30.00
2011 Cote de Beaune Villages, Olivier Leflaive, Burgundy, France <i>Nose of red fruits and delicately spiced</i>		59.00
2010 Chateau Couhins Pessac-Leognan, Bordeaux, France <i>Bright fruit, leather, cassis, grippy tannins</i>		66.00



WHISKEY

Bell's	6.00
Drambuie	7.00
Johnnie Walker Black	9.00
Oban 14	10.00
Glenmorangie	10.00
Glenfiddich 12 yrs	9.50
Glenfiddich 15 yrs Solera	12.50
Laphroaig	12.50
Jameson's	7.00
Knockando	9.00
Dalmore 15	16.50

COGNAC

Courvoiser VSOP	7.00
Remy Martin VSOP	8.00
Remy Martin 1738	16.00

GIN

Gordon's	7.00
Bombay Sapphire	7.00
Sipsmith	10.50
Gin Mare	11.50
Monkey 47	12.50
Hendrick's	9.00
G'vine	10.50

BOURBON

Knob Creek	12.00
Elijah Craig	12.00
Maker's Mark	9.00
Woodford Reserve	10.50
Jack Daniel's	7.00

RUM

Diplomatic Reserva Exclusiva	13.50
Havana 7 yrs	8.00
Mount Gay Eclipse	7.00
Havana 3 yrs	7.00
Bacardi Carta Blanca	7.00
Captain Morgan Spiced	7.00
Malibu	7.00


TEQUILA

Patron Silver	13.00
Patron XO Coffee	11.00
Jose Cuervo	7.50

VODKA

Smirnoff	7.00
Stolichnaya	7.00
Ketel One	7.50
Grey Goose	10.50
Belvedere	10.50

All spirits are served in 50ml measures. 25ml upon request.



APERITIFS

Southern Comfort	7.00	Jägermeister	7.00
Grand Marnier	8.00	Martini Bianco	6.50
Contreau	7.00	Campari	7.00
Tia Maria	6.00	Aperol	7.00
Baileys	6.00	Limoncello	7.00
Sambuca White	6.00	Ameretto Disarranno	7.00
Sambuca Black	7.00		

BOTTLE

DRAUGHT

Beavertown American Pale Ale, <i>Tottenham</i>	5.65	Birra Moretti <i>Italy</i>	5.10
Kernel Table Beer, <i>Bermondsey</i>	5.65	Maltsmith IPA <i>Edinburgh</i>	5.00
Sambrooks Battersea Rye <i>Battersea</i>	5.00	Orchard Thieves Cider <i>Hereford</i>	5.00
Peroni <i>Italy</i>	5.00	Sambooks Pale Ale <i>Battersea</i>	5.00
Old Mout Cider <i>Kiwi and Lime / Summer Berries / Passion Fruit & Apple/Pomegranate & Strawberry New Zealand</i>	6.10	Neckinger Lager <i>Basildon</i>	5.00
Kopparberg Cider <i>Pear/Mixed Fruit/Apple Sweden</i>	5.75	All draught beers served as pints. Half pints upon request.	
Schiehallion Craft Lager <i>Scotland</i>	5.00		
Sambrooks Powerhouse Porter <i>Battersea</i>	5.00		

COFFEE

Latte	2.50
Cappuccino	
Americano	
Espresso, Double espresso	
Macchiato, Double Macchiato	
Add Flavours	0.50
<i>butterscotch, gingerbread, caramel, cinnamon</i>	

TEA

English Breakfast	2.50
Assam	
Earl Grey	
Minty Green	
Peppermint	
Camomile	
Rooibos Vanilla	
Wild Berry	
White Jasmine	

A 12.5% discretionary service charge will be added to your bill. All prices are inclusive of VAT.

If you have an allergy, intolerance or sensitivity, please speak to your server about ingredients before you order.