

LIQUEURS

All served as 50ml

Amareto Veneziano - Saliza	£6.00
Baileys	£5.00
Benedictine	£6.50
Chambord	£7.00
Cointreau	£6.00
Drambuie	£6.00
Grand Marnier	£6.50
Frangelico	£6.00
Khalua	£5.00
La Salamadre Gatinoise	£7.00
Limoncello	£5.00
Liquor 43	£4.50
Sambuca	£5.00

BEERS

Hiver Honey Beer (5% ABV) 330ml	£5.20
Meantime Pilsner (4.4% ABV) 330ml	£4.60
Meantime Pale Ale (4.3% ABV) 330ml	£4.20
Meantime Yakima Red (4.1% ABV) 330ml	£4.80
Peroni Nastro Azzuro (5.1% ABV) 330ml	£4.20
Purity Mad Goose (4.2% ABV) 500ml	£7.20
Vedett Extra Blond (5.2%ABV) 330ml	£4.90
Becks Blue (0.05%ABV) 275ml	£3.50

CIDER

Aspall Premium Cru Cider (7%ABV) 500ml	£7.00
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BAR MENU

Here, at Restaurant 23, we believe in using only the finest ingredients and the freshest products to create the food in our restaurant, and the drinks in Morgan's Bar are no different.

Our citrus juices are hand pressed every morning, our syrups are all homemade, and all of the fruit and herbs used in our cocktails are delivered fresh every day from our local suppliers.

Our staff is on hand to answer any questions you may have, so be sure to take advantage of their knowledge and enthusiasm.

Thank you for making Morgan's Bar your drinks' destination of choice.

Morgan's Bar

NIBBLES

Spiced Mixed Nuts	£2.50
Chilli Rice Crackers	£1.50
Smoked Almonds	£3.00
Mix Olives	£2.50
Salted Pistachios	£3.00

Gin Mare **£5.50**
 With flavours of thyme, rosemary and olive, you can almost taste the Mediterranean sun in your glass. In terms of flavours, this gin is a mind – blowing experience, which will surprise you.

Serving suggestion:

Fevertree Indian Tonic / Basil

Bombay Sapphire **£5.25**
 The creation of Bombay Sapphire is truly unique. Due to ten botanical ingredients chosen from all corners of the world, this gin is a complex, aromatic liquid that delivers a broader, more balanced flavour. Surprise yourself with this delicious gin.

Serving suggestion:

Fevertree Indian Tonic / Lime Zest

Tanqueray **£5.25**
 A blend of the purest four-times-distilled spirit and a handpicked selection of four botanicals. This London Dry Gin offers a uniquely balanced, aromatic and distinct gin experience.

Serving Suggestion:

Fevertree Indian Tonic / Lime Wedge

VODKA

Belvedere	£6.75
Chase - Potato Vodka	£6.25
Tito's, Handmade Vodka	£5.00
Tovaritch	£5.00

BAR SNACK MENU AVAILABLE

Tuesday to Friday from 12pm - 9.30pm

Saturday from 12 pm - 5pm

RUM

Myers Rum	£4.00
Wray and Nephew Overproof	£4.00
Foursquares Spiced Rum	£4.00
Doorly's Aged 5 Years	£4.00
Ron Barcelo Gran Platinum	£4.00
Clément Rhum Agricole	£3.50
Koko kanu Coconut Rum	£3.50

CACHACA

Sagatiba Cachaca	£3.50
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TEQUILA

Cabrito Blanco	£3.50
Cabrito Reposado	£3.75

SPIRITS

All served as 25ml with a mixer included

GIN

Monkey 47 **£7.00**

This gin contains 47 different herbs. You can imagine this results in a explosion of flavours in your glass. You can experience floral and spicy tones, all in one sip.

Serving suggestion :

Fevertree Indian Tonic / Lime Zest

Ferdinand's Saar Dry Gin **£6.50**

The gin is distilled using over 30 hand-picked botanicals which have been infused with Riesling grapes. On the nose, Ferdinand's Saar Dry Gin is aromatic with floral top notes along with citrus and grass as well as juniper in the background. The palate displays intensity along with floral and spicy notes and finishes dry

Serving suggestion :

Fevertree Indian Tonic / White grape & Lime Zest

Fifty Pounds **£6.50**

Launched in 2010 and made at Thames Distillery, Fifty Pounds gin is made with a grain spirit base where the botanicals are steeped in this alcohol for at least two days, after which it is distilled. The exact botanical line is kept secret but thought to contain 11 in total. At 43,5% the aroma is classic with lemon and piney juniper coming to the fore.

Serving suggestion:

Fevertree Indian Tonic / Lemon Zest & Juniper berries

Cotswolds Dry Gin **£6.00**

Cotswolds Dry Gin has a blend of nine carefully-considered botanicals. The expression of the traditional London dry style comes from the maceration into pure wheat spirit of juniper, coriander and angelica root, which are left for 24 hours to allow their flavours to fully infuse. The result is a classic well-balanced juniper-led gin with crisp citrus and spice.

Serving suggestion:

Fevertree Indian Tonic / Grapefruit Zest

Hendrick's **£6.00**

Hendrick's wondrous botanical signature consists of flowers, roots, fruits and seeds from the world over. They function to complement and set the stage for the delicious duet of infusions: rose petals from the remarkable Bulgaria Rose Damascena and specially selected cucumber from the finest producers.

Serving suggestion:

Fevertree Indian Tonic / Cucumber

SELECTION OF CHAMPAGNES

HOUSE CHAMPAGNE

125ml Bottle

Champagne Gardet N.V. **£11.00** **£60.00**

CHAMPAGNE COLLECTION

Laurent-Perrier Brut N.V.	£75.00
Laurent-Perrier Demi-sec N.V.	£90.00
Laurent-Perrier Ultra Brut N.V.	£115.00
Ruinart Blanc de Blanc N.V.	£125.00
Laurent-Perrier Cuvée Rose Brut N.V.	£127.00
Laurent-Perrier Grand Siècle Millesime N.V.	£310.00
Louis Roederer Cristal 2007	£320.00
Magnum Laurent-Perrier Cuvée Rose brut N.V.	£265.00

SELECTION OF CHAMPAGNE COCKTAILS

Business Brace	£13.00
Champagne Gardet NV, Maxime Trijol VS Cognac, Angostura bitters	
French 75	£13.00
Champagne Gardet NV, Rives London Gin, Fresh Lemon Juice, Sugar Syrup	
Flirtini	£14.00
Champagne Gardet NV, Vodka, Cointreau, Pineapple Juice	
Kir Royale	£13.00
Champagne Gardet NV, Crème de Cassis	
Kir Imperial	£13.00
Champagne Gardet NV, Chambord Raspberry liqueur	
Strawberry Kiss	£14.00
Champagne Gardet NV, Vodka, Strawberry liqueur, Pineapple juice, Cranberry juice	
Vampire Kiss	£13.00
Champagne Gardet NV, Vodka, Chambord Raspberry liqueur	

COCKTAILS

Our menu is rather modest with only our signature cocktails. However, if there is a drink you would like us to prepare that does not appear on our list, please feel free to ask.

COCKTAIL OF THE MONTH

Balmy Summer Berry £8.00

Bombay Sapphire Gin, Almond Syrup, Raspberry Purée, Fresh Lemon, Lemon Balm

Summer is finally here! Why not celebrate with this enticingly decadent and refreshing cocktail? The tartness of the raspberries competes beautifully with the sweetness of the almond syrup and the dryness of the Bombay Sapphire Gin. Indulge yourself, and enjoy a cocktail that reflects the summer skies.

Aqueduct £7.50

Tovaritch Vodka, Apricot Liqueur, Cointreau, Fresh Lemon Juice, Angostura Bitters

Another American classic, named for the famous race track. Sweet and sour never tasted so good.

Bellini £7.50

Peach Puree, Peach Schnapps, Prosecco

Invented sometime between 1934 and 1948 by Giuseppe Cipriani, founder of Harry's Bar in Venice, Italy. Because of its unique pink colour, which reminded Cipriani of the colour of the toga of a saint in a painting by 15th-century Venetian artist Giovanni Bellini, he named the drink... Bellini.

Bramble £7.50

Rives London Gin, Fresh Lemon Juice, Sugar Syrup, Crème de Mure

Created by Dick Bradsell in 1984 at Fred's Club in Soho, this has since become a staple cocktail in many venues across the country and even the world. Citrusy and refreshing, with a hint of sweetness.

By The Banks of The Schuylkill £8.00

Myers's Dark Rum, Maxime Trijol VS Cognac, Apricot Liqueur, Fresh Lime Juice, Sugar Syrup, Angostura Bitters

The Fish House Punch is almost a thing of legend, with the first possible reference dating back to 1744. However, I think we've done a pretty good job of bringing it into the 21st century.

WHISKY/WHISKEY

All served as 25ml with a mixer included, unless otherwise stated

SCOTCH

J&B £4.00

John Walker Black Label £4.50

SINGLE MALT SCOTTISH WHISKY

Laphroaig 10 y.o £5.00

Glenfiddich 12 y.o £5.00

Lagavulin 16 y.o £7.50

The Balvenie Double Wood 17 y.o £14.00

IRISH WHISKEY

Bushmills Original £4.00

Jameson £4.00

SINGLE MALT IRISH WHISKY

Tyrconnell single malt, 10 years £5.00

AMERICAN

Buffalo Trace £5.00

Jack Daniels £4.00

Jim Beam £4.00

Woodford Reserve £5.00

Knob Creek £5.00

CANADIAN

Canadian Club Whisky £4.00

JAPANESE

Nikka From The Barrel £6.00

CALVADOS

Chateau de Breuil, Pian d'Ange

Château was built in the 16th and 17th centuries and the home of nobility. Among the note-worthy families that lived in the castle are the Bouquetots, the Montgomerys, the young "Tancrède de Rohan", the Bences. The apple is the basic ingredient to make quality Calvados. The mild and damp weather and clayed soil of the Pays d'Auge give the Château du Breuil ideal growing conditions for its 22,000 apple trees which surround the castle. The distillation process takes place between the beginning of winter and June 30th of the following year. To make one liter of Calvados 100% pure alcohol, about 27 kg apples or 20 liters of 5% volume cider are necessary.

8 Years old £5.00

VSOP £4.50

XO £8.50

ARMAGNAC

Baron De Lustrac

Baron De Lustrac works with a number of small producers and growers and oversees production and ageing of their spirits. Only the finest eaux de vie from the best terroirs are used in the production of Lustrac's vintage Armagnacs.

Armagnac 1973 £12.00

Baron De Sigognac

Baron de Sigognac unites the strong will and the passion which has agreed on the soul of the Gascogne for many centuries. The cultivar of Ugni-Blanc and Bacco are in the heart of Bas Armagnac territory and the wine is produced and distilled in the estate after the harvest within 3 to 6 months. All the Baron De Sigognac are distilled until today according to an old tradition in a copper alembic dating from the year 1920.

Bas Armagnac 10 ans d'age £4.50

Bas Armagnac 20 ans d'age £7.00

Caramel Martini

£7.50

Tovaritch Vodka, Butterscotch schnapps, Espresso Coffee, Fresh Caramel Syrup

The richer caramel step-brother of the Espresso Martini. This is a cocktail that challenges the statement "If it ain't broke, don't try fix it."

Cran Margarita

£7.50

Cabrito Blanco Tequila, Cointreau, Fresh Lime Juice, Cranberry juice, Sugar Syrup

A slight variation, sometimes also referred to as the Pink Cadillac Margarita, involving the ever so character enhancing cranberry.

Cuba Libre

£7.50

Doorly's 5 Year Old Rum, Fresh Lime Juice, Coca-Cola

Much more than just a rum and coke; despite popular belief, this was not created during the America-Spanish war. Coca-Cola didn't arrive in Cuba until a couple of years after Cuban Revolution. It is very safe to assume, though, that the name was as a direct result of the Cuban people's newfound freedom.

El Presidente

£8.00

Doorly's 5 Year Old Rum, Dry Vermouth, Cointreau, House Grenadine Syrup

A little-known Cuban classic, this drink combines the richness of rum with the herbal notes of dry vermouth.

Espresso Martini

£7.50

Tovaritch Vodka, Kahlua, Espresso Coffee, Sugar Syrup.

It was Created in '80s Soho, London, by cocktail legend Dick Bradsell, the story goes that a delightful young lady entered his bar and asked Dick to make her a drink that "wakes me up". Thus, a legend was born, fueling office parties and "Crimbo" get-togethers the nation over.

Franco-American Alliance

£8.00

Rives London gin, Chambord raspberry liqueur, Dry vermouth, Pineapple juice, Cranberry juice

It was more than two centuries ago when this alliance was formed between these two nations. H. L. Mencken called the Martini "the only American invention as perfect as the sonnet". Chambord has been produced in the valleys of Loire since the late 17th century. This drink is much like the original alliance... but in the context of a bar!

Maiden's Wish**£7.50**

Bombay Sapphire Gin, Maxime Trijol VS Cognac, Lillet Blanc, Apricot Liqueur

On paper, this drink simply should not work; not a single no alcoholic ingredient, and more sugar than seems necessary, it still manages to balance out for the most incredible flavour.

Manhattan**£8.00**

Canadian Club whisky, Sweet Vermouth, Dry Vermouth, Angostura Bitters

The drink originated at the Manhattan Club in New York City in the early 1870s, where it was invented by Dr. Iain Marshall for a banquet hosted by Jennie Jerome (Lady Randolph Churchill, Winston's mother) in honour of presidential candidate Samuel J. Tilden. The success of the banquet made the drink fashionable, later prompting several people to request the drink by referring to the name of the club where it originated—"the *Manhattan* cocktail". Choose from being served straight up or on the rocks.

Millionaire #4**£7.50**

Myer's Dark Rum, Apricot Liqueur, Gordon's Sloe Gin, Lime Juice, House Grenadine Syrup

There are several variations of the Millionaire cocktail, but this is by far my favourite. Sweet, complex and fantastically rich, this is a great post dinner treat.

Mint Tulip**£7.50**

Bombay Sapphire Gin, Dry Vermouth, Apricot Liqueur, Angostura Bitters, Fresh Mint

A British twist on an old American classic, perfect for summer afternoons in the sun.

Negroni**£7.50**

Rives London gin, Campari, Sweet Vermouth

We have Count Camillo Negroni to thank for this fantastically bitter aperitif. Soothes you in warm weather, but can just as easily warm you if the weather turns.

BRANDY

All served as 25ml

GRAPPA AND EAU-DE-VIE**Bepi Tosolini Grappa Agricola £4.50**

After the Second World War, Bepi Tosilini set out to perfect the art of grappa production. I think he hit the mark pretty well on.

Nonino, Cru Monovitigno, Fragolino £8.00

Created in 1973 by Giannola and Benito Nonino, it is obtained in limited quantity by distilling the pomace of grapes which have been selected according to the uniqueness of the vine and the production zone or cru. The bottling is handmade using dated hand-blow bottles. Dated, numbered and limited production

COGNAC**François Voyer**

François Voyer is a Cognac producer originating from a family of winegrowers, and are now into their fifth generation. With Voyer, the care for quality starts in the vineyards and its 28 hectares of the Ugni Blanc grape, cultivated on the chalky soils of the region

The villages of Verrières and Ambleville are two exceptional communes within the heart of the Grande Champagne area of Cognac, in an area known as the 'Golden Belt'. It is here that the Voyer family has distilled their wine since 1870, producing smooth, elegant and haunting cognacs from an exceptional terroir in an exceptional region.

VSOP**£5.00**

"Lovely tobacco and cedarwood on the nose with dried flowers. Spicy yet mellow on the palate with great length."

XO**£14.00**

"Wonderful floral notes with pronounced rancio. Complex and balanced palate of spice, fruit, flowers and wood with an exceptionally long and elegant finish."

FORTIFIED WINES

All served as 100ml, unless otherwise stated

SHERRY

Manzanilla Gabriela

Gabriela is a “growers’ sherry” in every sense of the word. Wines are aged for longer than your typical Manzanillas, always under the flor yeast. The entry level wine undergoes a very light

filtration in order to preserve their authenticity.

The average age of the straight Gabriela is around six years. The wine is lightly fined and filtered and has pale colour with lovely yeasty/freshly baked bread aromas and is soft and fruity with lots of saline complexity and power, but is incredibly easy to drink.

100ml Glass

£6.00

PORT

Calem 10 years Tawny

Porto Calem 10 Anos results from a thorough selection of Port Wines aged in oak casks and blended to average 10 years old. With a tawny topaz colour, we can sense wood, dry fruits and chocolate aromas. In the mouth, it is velvety, intense and with a persistent flavour.

100ml Glass

£8.00

750ml Bottle

£55.00

Quinta do Crasto LBV 2010

LBV Port wine is made from a single vintage that is bottled after 4 to 6 years of maturation in large Portuguese oak vats.

Quinta do Crasto LBV is dark ruby in colour with red fruit aromas and good concentration and length on the palate. This wine is bottled unfiltered. This allows the wine to maintain its characteristics and evolve throughout the years.

100ml Glass

£8.00

750ml Bottle

£55.00

Sazerac

£8.00

Versinthe D’Absinthe In & Out, Jim Beam Bourbon, Maxime Trijol VS Cognac, Sugar Syrup, Angostura Bitters

Reportedly one of the oldest cocktails in existence, and it’s not difficult to see why it has stuck around for well over 100 years. Incredibly rich and full of spice and vanilla flavours. A great one to enjoy after dinner with your coffee, or even just as a last drink before you head home for the evening. Served with ice in an absinthe rinsed glass.

Spaniard’s Vacation

£7.50

Licor 43, Wray and Nephew Overproof Rum, Passionfruit Puree, Pineapple Juice

Sweet and floral Spanish liqueur fused with tropical flavours and overproof rum. This drink truly is a vacation in a glass.

Spicerac

£7.50

Foursquare Spiced Rum, Wray and Nephew Overproof Rum, Benedictine, Sugar Syrup, Angostura Orange Bitters

A slightly spiced, fiery and rum-fuelled variation of my favourite cocktail of all time. Something for the rum-loving pirate in you!

Strawberry Daiquiri

£8.00

Rom Barcelo Gran Platinum, Strawberry Puree, Fresh Lime Juice, Sugar Syrup

The sweetness of the strawberries and the kick of the lime make this classic a drink for all occasions, special in summertime

Toblerone

£8.00

Baileys, Frangelico, Khalua, Honey, Cream

The Toblerone Cocktail is almost like a dessert cocktail. It’s made with a combination of Baileys Irish Cream, Hazelnut Liqueur, Coffee Liqueur, Cream and Honey

Vesper

£8.50

Bombay Sapphire Gin, Belvedere Vodka, Lillet Blanc

People may not have forgotten about this drink entirely, thanks to the re-release of the film “Casino Royale”, but it is surprising how few have dared to try it. It is also quite surprising that Bond only ever drinks them once in the novels, despite this being hailed as his signature drink.

NON-ALCOHOLIC COCKTAILS

Fresh Lemonade £4.50

Fresh Lemon Juice, Sugar Syrup, Soda Water

The clue's in the name. Lemonade, the way it should be.

Homemade Cherry Cola £4.50

Maraschino Cherries, Fresh Lemon Juice, Coca Cola

The best cherry cola....ever.

Virgin G&T £4.50

House Botanical Syrup, Fresh Citrus, Tonic Water

For the designated driver that doesn't want to feel left out.

SOFT DRINKS

JUICES

Apple

Orange

Pineapple

Cranberry

Tomato

All of the juices we use are Frobisher's; they only contain 100% fresh juice, and are never from concentrates.

250ml £3.00

CARBONATED DRINKS

Coca Cola 200ml

Diet Coca Cola 200ml

Tonic Water 200ml

Slim Line Tonic Water 200ml

Ginger Ale 200ml

Soda Water 200ml

Lemonade 200ml £2.50

Belvoir Elderflower Pressé 250ml £3.50

Fentiman's Ginger Beer 275ml £3.50

WATER BLENHEIM PALACE

Still 330ml £1.60

Sparkling 330ml £1.60

CAFÉ DU MONDE & TEA PIGS

**Freshly Ground Coffee,
Single Espresso, Double Espresso, Cappuccino,
Latte £2.50**

With petit fours £3.90

**Earl Grey-Darjeeling, Green Tea, Camomille,
Chai Tea, Super Fruit, Peppermint £2.50**

With petit fours £3.90

WINES BY THE GLASS

For a larger selection, please request our wine list

SPARKLING

Prosecco Frizzante Terra Serena DOC, Veneto

125ml £6.50 Btl £32.00

WHITE WINE

Chablis Domaine Garnier & Fils 2013

Burgundy, France

125ml 250ml 500ml Bottle
£8.00 £15.50 £30.00 £44.00

Riesling Kabinett Dr Loosen, Urziger

Wurzgarten 2014

Mosel, Germany

125ml 250ml 500ml Bottle
£8.00 £15.50 £30.00 £44.00

Sauvignon Blanc, Les Petit Clos, 2014

Marlborough, New Zealand

125ml 250ml 500ml Bottle
£6.50 £12.00 £23.00 £34.00

ROSE WINE

Pinot Grigio Blush, Sospiro 2015

Veneto, Italy

125ml 250ml 500ml Bottle
£5.50 £10.00 £19.50 £28.50

RED WINE

Malbec, Cecchin 2015 No added sulphites

Mendoza, Argentina

125ml 250ml 500ml Bottle
£7.00 £13.00 £25.00 £36.00

Rioja Crianza, 2013

Arienzo de Marqués de Riscal

Rioja, Spain

125ml 250ml 500ml Bottle
£6.50 £12.00 £23.00 £32.00

Montepulciano d'Abruzzo, Riserva 2011

"Marina Cvetic"

Abruzzo, Italy

125ml 250ml 500ml Bottle
£9.00 £17.50 £34.00 £49.00