

## cedar bar

The bar team have created an endless number of cocktails for any taste or celebration. Our organic fruit cocktails, made with fresh fruit and a secret ingredient are blended to order. Our special Martini, made with Potocki vodka, a polish family-owned brand since 1816.

“I seek out venues around the world which share our dedication to providing quality in combination with impeccable service. It is thus my great pleasure to associate Potocki Wódka with the Cedar Bar at Lainston House.

Artisanally distilled from 100% Polish rye, Potocki Wódka brings out the full flavour of the grain while offering a rich and smooth texture. It is ideally suited for dry martinis which Francesco and his team will prepare to perfection”.

**Jan-Roman Potocki**

## the bar team

**bar manager:** Francesco Oglialoro

**head Barman:** Marco Petroni

**senior Barman:** Luca Rampino

**chef de bar:** Tomasz Rzepczynski

**commis Bar:** Peter Foulds

## **pre-dinner** **“the old touch”**

### **adonis**

Sherry Dry, Martini Red and Orange bitter

### **americano**

Campari, Carpano and dash of soda on request

### **casino` royale**

Gin, Maraschino, Lemon juice and Orange Bitter

### **claridge**

Gin, Apricot Brandy, Martini dry and Triple sec

### **cosmopolitan**

Vodka citron, Triple sec, cranberry juice, lime juice

### **italy in a glass**

Well shaken Aperol or bitter campari stirred in to cocktail glass

### **gimlet**

Gin, fresh lime and lime cordial

### **manhattan**

Rye whiskey, Martini red, drops Angostura

### **negroni**

Gin, Campari and Martini red

### **old-fashioned**

Bourbon, Angostura, sugar cube and soda

### **papa doble**

Rum, Grapefruit, Maraschino, fresh lime and sugar syrup

**£9.00**

## **champagne cocktails**

### **armani royale**

Campari, Cremè de peach and champagne

### **champagne cocktail**

Cognac, Grand Marnier, sugar cube, Champagne and Angostura

### **lainston house**

Drops mandarin essence, champagne and crushed ice

### **bellini**

Fresh white peach and champagne

### **red jacket**

Vodka, fresh Raspberry and champagne

**£12.50**

## **vip cocktails**

### **champagne cocktail**

Champagne, 40 year-old cognac, cube of sugar,  
Angostura bitters

**£30.00**

### **kir imperial**

Crème de cassis and Dom Perignon 1995  
(Minimum 4 people)

**£40.00**

## long & short drinks

### **apple breeze**

Rum, Apricot Brandy, Apple juice, Cranberry juice, fresh lime and sugar syrup

### **bloody mary, ferdinandez**

Vodka or Sherry, Worcester sauce, celery salt, Tabasco, lemon juice, White Pepper and Tomato juice

### **chilly pepper**

Aromatic Vodka, fresh lime and Ginger Ale

### **mai tai**

Rum, Orange Curacao, Grenadine, Orgeat syrup and lime juice

### **moscow mule**

Vodka, ginger beer, lime juice

### **planter's punch**

Rum, pineapple juice, Mango juice, Grenadine and fresh lime

### **singapore sling**

Gin, Cherry Brandy, Cointreau, Benedictine, Grenadine, fresh lime juice and pineapple juice

### **sun kiss**

Amaretto and orange juice

### **spicy kiss**

Vodka, Limoncello, Horseradish, Ginger Beer and lime juice

### **tequila sunrise**

Tequila, Grenadine and orange juice

**£ 10.00**

## bar list

**house champagne by the glass** (125,175ml)  
Henry Giraud 9.00, 11.00

**Pink champagne by the glass** (175ml)  
Billecart Salmon , Francois Hemart £15.00

**wine by the glass** (125/175ML)  
**white** £5.50/7.50  
**red** £5.50/7.50

### sparkling drinks

Bitter lemon, Canada dry, Coke, Diet Coke, Tonic water, Lemonade,  
Soda, Slim lime Tonic £2.50

### fruit juices

Cranberry, grapefruit, pineapple, tomato and mango £3.50  
Freshly squeezed orange juice £4.50  
Water by the glass £1.50  
Bottle water (750 ml) £3.95  
Blended juice £ 5.00

## **the liquid history**

These Cognacs are amongst the rarest and finest in the world. Their vintages mark some of the most fascinating dates in history, stretching back to the 1800s.

It gives us great pleasure to share with you our knowledge of excellent vintages. Fine Cognacs are a passion at Lainston House and we do hope you enjoy these once in a lifetime experiences.

In addition, we have also come across an outstanding collection of vintage Armagnacs, Ports, Calvados and Whisky, which we hope you will enjoy tasting.

## **northern highlands**

Is a geographically clear-cut region, which runs from Inverness, straight up the last stretch of the east coast. The region's water commonly runs over sandstone, and there is a gentle maritime influence. As its distilleries have become more active, the northern Highlands has gained more recognition as a region. Its whiskies tend towards firm, crisp dryness and a light saltiness.

## **western highlands**

The northwest is, the only sizeable stretch of the country with no legal whisky makers. It is just too rugged and rocky. On the foothills of Scotland's (and Britain) highest mountain, Ben Nevis.

## **the islands**

ORKNEY: Its whiskies are one of the greats, peaty and smoky, but a superb all-rounder. SHETLAND: The first ever legal distillery in Shetland was opened in 2004 – it is Scotland's most northerly. SKYE: Talisker whisky from Skye is a classic – volcanic, explosive and peppery. MULL: Tobermory is restrained islander, but the distillery also produces the peatier, smokier Ledaig. JURA: The decidedly piney Isle of Jura whisky has appeared in more expressions. ISLAY: All seven of the island's workable distilleries are operating, and the Islay Festival in late May is establishing itself as an annual favourite. ARRAN: The newest distillery in Scotland, Arran ran its first spirit in 1995. Its small stills produce a creamy spirit with only faint touches of island character: a touch of flowery pine in the finish.

## **campbeltown**

The Springbank distillery itself produces three whiskies, using entirely its own malt – the Springbank maltings are restored a decade ago. This distillery has on occasion also assisted with the management of the other Campbeltown distillery, Glen Scotia, which is currently also in production.

<b>lowlands</b>	<b>%</b>	<b>£</b>
Auchentoshan Three wood	43	11.00
12yo Rosebank	43	16.00
21YO Auchentoshan	43	25.00
1967 Inverleven	52.2	65.00
1967 Kinclaith	40	135.00
<b>irish whiskies</b>		
Power's	40	6.00
Middleton (Very Rare)	40	24.00

**All spirits are offered for sale in quantities of 50ml.  
Unless otherwise specified.**

### **the fin bois & the bons bois**

The Fin Bois area surrounds the first three crus, extending over 354,200 ha on hard limestone subsoil. A little over 33,000 ha of vines produce round, supple brandies which mature fairly quickly, with a bouquet that recalls the smell of freshly pressed grapes. Around the Fin Bois, the Bons Bois forms a vast belt of 386,000 ha of clay soils with little chalk. This district, with around 12,000 ha planted for Cognac, is more exposed to the coastal climate, and the altitude of some vineyards in the eastern part may be a factor in the resulting eau-de-vie, which matures more quickly and is rougher in the mouth.

### **the bois ordinaires**

The sixth district, covering 274,176 ha, has less than 1,700 ha of vines producing Cognac white wines. The soil, almost exclusively sandy, lies along the coast or on the islands of Oléron and Ré, producing fast maturing eau-de vie with a characteristic local flavour.

### **strictly controlled names**

A decree dating from 1938 allows merchants to market their produce under the name of the district of origin of the eau-de-vie, as a Controlled Appellation (AOC). The decree also provides for a Cognac label to bear the Controlled Appellation Fine Champagne of the Cognac, a blend of Grande and Petite Champagne, contains at least 50% Grande Champagne.

## **cognac history**

### **Notable historical events occurring in these years;**

**1809 The British defeat the French at the Battle of Corunna**

**1811 Sir James Young Simpson used for the first time surgical anaesthesia**

**1893 The British colonisation of Australia**

**1870 Discovery of phylloxera in Cognac**

**1875 Captain Matthew Webb becomes the first person to swim the English Channel**

**1918 End of the First World War**

**1936 King Edward chooses to abdicate rather than give up "The woman I love" Wallis Simpson**

**1940 Canada declared war on Germany**

**1960 Cameroon gained independence from France**

## **apéritif**

The word “aperitif” takes its origin from the French apéritif and the Italian aperitivo.

It is not known who made the first aperitif and whether it was drunk in ancient Egypt or Greece or as a result of medieval monks

The history of apéritifs goes back in time.

Apéritifs are sociable drinks, offering the perfect excuse to meet old friends or make new ones.

Apéritifs evoke the words of style, elegance, glamour.

**“cum desiderio bibe”**

## **new aperitif**

### **daiquiri**

Rum, Maraschino, sugar syrup, fresh lime and your choice of fruit  
Strawberry, Banana and Raspberry

### **caribbean mirror**

Vodka, Sherry, Mandarin essence and Cointreau

### **ladybird**

Gin, Chartreuse, Aperol and Orange bitter

### **margarita & blue margarita**

Tequila, Triple Sec and Lime juice (with Raspberry, Raspberry  
Margarita)

### **parfait d`amour**

Gin, Martini dry and Violette liquor

### **playa del mar**

Tequila, Cointreau, Cranberry juice, Pineapple juice, fresh lime and  
sugar syrup

### **pleasure**

Green Tea and Martini dry

### **spritzer n.2**

White wine, Aperol and Soda

**£9.00**

### **“your gin tonic”**

With your choice of 20yo Balsamic Vinegar or Fresh Ginger

**£10.00**

## **martini corner**

The first cocktail was mixed some 200 years ago. One of the earliest originated in the United States and started out under the guise of The Martini and its precursor, The Martinez (our house classic is famously made with “Old Tom Gin” and lovingly recreated exclusively for The Best at Lainston House). The legendary Harry Craddock, who once mixed drinks in this great room, lists in “The Savoy Cocktail Book” (1930) two different recipes for a Dry Martini. His first is the Dry Martini Cocktail in which the recipe is equal parts gin and dry Vermouth with a dash of Orange Bitters and the second being the “Martini” (DRY) Cocktail using one part dry Vermouth and two parts gin, without the Orange Bitters. It’s worth noting that the original Dry Martini derived its name from the fact that it included dry instead of sweet Vermouth.

Nothing really changed until the 1940’s and 1950’s. The use of Bitters in Martinis disappeared and Vermouth became less and less important as an ingredient. During the 1960’s the Martini took a back seat, to wine appreciation and to the resurgence of the spirit, mixer and beer market. It wasn’t until the mid-1980 that people started to rediscover the Martini which was now perceived as a cocktail “icon”. It was during this period that cocktails became known as Martinis and bartenders became mixologists.

**martini cocktail** **£ 12.00**

**luxury martini** **£ 15.00**

With the choice of our top Vodkas and Gins

Potocki, Russky Standard, Stolichnaya Elite and Tanqueray ten

## **non-alcoholic drinks**

### **florida**

Orange juice, grapefruit, lemon juice, gomme syrup and soda water

### **strawberry colada**

Pineapple juice, fresh strawberry and coconut cream

### **bahia de amor**

Mango juice, Grapefruit juice, Strawberry syrup and yogurt

### **organic cocktail**

Fresh organic fruit, with fresh selection of vegetables,  
high energy drink

**£6.00**

## **after dinner drinks**

### **b & c**

Benedictine, Cognac, drops angostura

### **exclusive 25**

Grappa, Sambuca Black, Kahlua and Cream

### **grasshoper**

Cremè de menthe, Cremè de cacao and Cream

### **godfather**

Whisky and Amaretto

### **rusty nail**

Whisky, Drambuie and a zest of lemon

### **stinger on the rocks**

Cognac, white crème de menthe

### **white russian**

Vodka, kahlua, and fresh cream

**£12.00**

## bar list

### beers

Bitburger	£4.00
London Pride	£4.00

### sherry (75 ml)

Fino, Manzanilla, Amontillado Oloroso and Cream	£4.50
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### gin (50 ml)

Plymouth	£7.00
Tanqueray, Bombay Sapphire	£7.00
Hendrik`s	£8.00
Tanqueray Ten	£9.00

### vodka(50 ml)

Stolichnaya Red	£7.00
Potocki, Stolichnaya Elite, Russian Standard	£9.00

### rum & tequila (50 ml)

3 YO Havana	£6.00
7 YO Havana	£13.00
Olmecca gold	£5.00

### vermouth & liquers (50 ml)

Martinis, Stones Ginger Wine	£4.00
Campari, Pimm's	£5.00
Pernod	£4.50
Amaretto, Aperol, Apricot Brandy, Baileys, Benedictine, Crème de; Cacao (white & dark), Menthe (white & green), Banana, Chartreuse, Cherry Brandy, Cointreau, Drambuie, Grand Manier, Kahlua, Malibu`, Mandarine Napoleon, Midori, Sambuca, Southern Comfort, Tia Maria	£7.00

# **malt whisky**

Like wines and many other drinks the single malts of Scotland usually identify in their labelling not only their country of origin but also the region within it. To know where in Scotland a whisky was produced is to have a very general idea of its likely character. In their aroma and palate, some whiskies speak of their region more clearly than others.

## **the lowlands**

There were never a great many Lowland malts, but to have only three active distilleries is perilously few. These are the most accessible whiskies, in both palate and geography, but sadly few in numbers. In Lowland tradition, the whisky is light in both flavour and body, but surprisingly complex and herbal.

## **eastern highlands**

Includes the newly independent Edradour, the smallest distillery in Scotland. Several distilleries in this region have notably fresh, fruity whiskies.

## **speyside**

The river Spey itself is lined with distilleries on both banks, but a number of tributaries and adjoining rivers frame the region. The rivers are crossed as follows: DEVERON: Most produce firm, malty whiskies. ISLA: There are four or five distilleries in this area, and some of its whiskies have a cedary dryness. FIDDICH & DULLAN: Some classically rounded, malty Speysiders are produced here. LIVET: The most famous distillery is called after the river valley itself, and there are three others in the area, all producing light, soft, delicate whiskies. SPEY: there are about 12 distilleries, none more than a kilometre from the next, immediately upstream of the village of Craigellachie, home to a famous hotel and whisky bar. ROTHES BURN: This one-street town has five distilleries, producing some very nutty whiskies. LOSSIE: The Lossie whiskies are sweetish and malty. FINDHORN: Creamy and flowery.

<b>whiskies</b>	<b>%</b>	<b>£</b>
<b>blended</b>		
12 YO J. Walker Black Label	40	7.00
<b>rye-bourbon whiskies</b>		
Jack Daniel's	40	6.00
Pikesville Supreme	40	6.00
Noha's Mill	40	14.00
<b>islay</b>		
12yo Caolila	43	8.00
16yo Lagavullin	40	16.00
15yo Laphroaig	40	16.00
15yo Bowmore Darkest	43	16.00
17yo Bowmore	43	18.00
25yo Ardbeg Lord of Isles	46	45.00
30yo Laphroaig	42	53.00
1977 Ardbeg	40	55.00
<b>skye</b>		
10yo Talisker	40	8.00
18yo Talisker	40	16.00
<b>speyside</b>		
12yo Royal Lochnagar	40	10.00
18yo Macallan	40	16.00
15yo Glenlivet	40	16.00
21yo Balvenie port wood	40	19.00
25yo Exclusive Glen Grant	51.7	25.00
21yo Glenlivet	43	32.00
30yo Royal Lochnagar	56.3	35.00
30yo Balvenie	40	54.00
Royal Lochnagar, Reserve	43	70.00
25yo Macallan Anniversary	43	100.00
25yo Glenlivet Royal marriage	43	120.00
1972 Glenturett	47	125.00
1975 Glenfiddich	55.7	210.00
1972 Glenlivet C.s.	52.3	220.00
30yo Macallan blue label	43	245.00
1950 Macallan	43	270.00
<b>highlands</b>		
15yo Glenmorangie	40	16.00

## **the six different crus**

The geographical production area was defined on 1<sup>st</sup> May 1909. The area is divided into six “growth” or “crus” spreading out concentrically from the town of Cognac: La Grande Champagne, la Petite Champagne, les Borderies, les Fin Bois, les Bons Bois, les Bois Ordinaires.

While the Cognac Appellation may only be used for the spirits made in the controlled Appellation area, as defined by the Decree of 1st May 1909, this does not mean that there is only one type of cognac. According to legislation, the area has been divided into six “crus” or growing areas since 1938. The unique combination of their soils, their climate and their light is expressed in the wine by the produce, giving a unique flavour to each Cognac.

### **grande & petite champagne**

With its 35,700 ha of crumbly, chalky soil, rich in calcium carbonate, Grande Champagne is planted with around 13,000 ha of vines used to make cognac white wines. These wines produce fine, light cognacs with a predominantly floral bouquet, requiring long ageing in the cask to achieve maturity. Petite Champagne (16,000 ha of Cognac vineyards) covers an area of 68,400 ha. Its composition is a less compact chalky layer which, in the western part of the district, is more exposed to the oceanic influence. The cognac is produced in areas similar to those of Grande Champagne but without their finesse.

### **the borderies**

This is the smallest of the six crus (13,440 ha). Lying north of Cognac, it has a microclimate all of its own. The 4,000 ha of vines produce fine, rounded Cognacs, smooth and scented with an aroma of violets. They reach optimum quality after a shorter ageing period than the Cognacs of Grande Champagne.

## **cognac 50ml**

	<b>%</b>	<b>£</b>
Château Beaulon 12yo	40	11.00
Michel Couprie, Andre Petit Fine Cognac	40	11.00
Château Beaulon 1976	40	19.00
Michel Couprie XO	40	26.00
Jean Filloux XO	40	29.50
A.E.Dor N.7 45 yo	40	35.00
Croizet 1960	40	53.00
Jean Filloux Reserve N.1 Grand Cru	46	55.00
Menuet 50y	40	79.00
Denis Mounié 1918	40	84.00
Croizet 1940	40	85.00
Le Paradis R.Sabourin	40	88.00
Hors D'Age Andre Petit	40	90.00
A E. Dor n9	40	105.00
Couprie 1936	40	120.00

## **liquid history**

	<b>%</b>	<b>glass</b>	<b>Bottle</b>
1870 Berry Brothers	40	140.00	1.960
1893 E.Normandin	40	160.00	2.240
1893 Château de Chasseneiul	40	214.00	2.950
1875 Cusenier Grande Champagne	40	220.00	3.100
1811 Grande Champagne	40	380.00	5.320
1809 Grande Champagne	40	950.00	13.300

**All spirits are offered for sale in quantities of 50ml.  
Unless otherwise specified.**

<b>bas armagnac</b>	<b>%</b>	<b>£</b>
1995 Chateau de Lacquy	47	11.50
1990 Chateau de Lacquy	47	17.50
1984 Domaine Boingneres Folle Blanche	40	22.00
1977 Baron de Sigognac	40	25.00
1968 Domaine Boingneres C,noble	48	38.00
1945 Baron de Sigognac	40	45.00
1939 Dartigalongue	40	72.00
1942 Laberdolive	43	95.00
1918 Dartigalongue	40	190.00
1900 Castarede	40	210.00
<b>calvados 50ml</b>		
6YO A. Camut	42	9.00
1972/77 D. Dupont	47	17.00
<b>grappa 50ml</b>		
Nonino Fragolino	40	15.00
Moscato Rosa Iacopo Poli	40	16.00
<b>port wine 100ml</b>	<b>Glass</b>	<b>Bottle</b>
20YO Tawny Nieeport	15.00	95.00
30YO Tawny Nieeport	29.00	180.00
1980/85 Vintage, S.Woodhouse	18.50	125.00
1977 Vintage, S.Woodhouse	32.00	225.00
1970 Vintage, Warre`s	35.00	235.00
1963 Vintage, Warre`s	65.00	440.00

**Port is offered for sale in quantities of 100ml**