

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: Luca Rampino

senior barman: Tomasz Rzepczynski

barman : Federico Bocciardi

commis: Jack Webster

commis : Jacopo Cortese

All prices include VAT. A 10% discretionary service charge will be added to all bills. This charge is paid directly to the staff serving and cooking for you. We don't expect you to pay this unless service meets expectation.

pre-dinner

sumo in a sidecar

Sake, Apricot brandy, lemon juice

casino royal

Gin, Maraschino, Lemon juice and Orange Bitter

cosmopolitan

Vodka citron, Triple sec, cranberry juice, lime juice

what the hell

Gin, Apricot brandy, Martini dry, fresh lime, sugar syrup

gimlet

Vodka, fresh lime, lime cordial

g.c.o.

Gin, Campari, Orange juice

sex and the city

Gin, Violet Liqueur, Elderflower, Pink Grapefruit and Orange Bitter

happy time

Vodka, Vermouth dry, Campari and Maraschino

“your gin tonic”

With your choice of 20yo Balsamic Vinegar or Fresh Ginger

£ 10.00

champagne cocktails

royal spritzer

Champagne, soda, dash Aperol

lainston house

Drops mandarin essence, champagne and crushed ice

bellini

Fresh white peach and sparkling wine

red jacket

Vodka, fresh Raspberry and champagne

negroni

Campari, Vermouth red, Champagne

£ 14.00

Cocktails

smoky manhattan

Red Vermouth, Laphroig 15, Angostura bitters

patron margarita

Patron Tequila, fresh lime, Triple sec

£ 20.00

long & short drinks

blood and sand

Johnnie walker black, Cherry brandy, Vermouth red, orange juice

chilly pepper

Aromatic vodka, fresh lime, ginger ale

caribbean cruise

Rum, Malibu , Pineapple juice and Cranberry juice

elder collins

Vodka, Elderflower, Maraschino, lemon juice, soda

florence

Aperol, Apricot brandy, Orange juice

red snapper

Gin, Tomato juice, Worchester sauce, Tabasco, Lemon juice
and red wine

samba pãti

Vodka Citron, Cointreau, Apricot Brandy, Campari,
Fresh Lime and Orange juice

you & me

Tequila, fresh Lime, Sugar syrup, Angostura and Ginger Beer

happy days

Aromatic white wine, Cranberry juice, Crème de peach, Soda

£12.00

bar list

house champagne by the glass

	(125/175ml)
Perrrier Jouët 12%	£10.00/13.00
Perrrier Jouët Belle Epoque 1999 12%	£24.00/36.00
Don Perignon 2000 12%	£24.00/36.00

pink champagne by the glass

	(125/175ml)
Perrrier Jouët 12%	£14.50/17.50

Sparkling wine Rose' Rotary 12%	£11.00
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wine by the glass

	(125/175/250ml)
white	12%-14% £ 5.50 /7.50/9.00
red	13%-16% £5.50 /7.50/9.00

sparkling drinks

Bitter lemon, Canada dry, Coke, Diet Coke, Tonic water, Lemonade, Soda, Slim line Tonic	£3.50
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fruit juices, waters

Cranberry, grapefruit, pineapple, tomato and mango	£4.00
Freshly squeezed orange juice	£5.00
Ballygowan still 250ml	£3.50
San Pellegrino sparkling 250ml	£3.50
Blended juices	£6.00

Our standard measure for wine is 175ml, we would be happy to serve smaller measure on request.

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.

	%	£
highlands & eastern highlands		
lowlands		
12yo Rosebank	43	16.00
Orkney island		
Highland Park 1973	47.8	37.00
irish whiskies		
Locke's	40	6.50
Middleton (Very Rare)	40	24.00

**It is not possible to guarantee continuity of all
vintages and shippers in this list and in some cases a
suitable alternative may be served
Most of our prices are based on measures of 50ml.
We would be happy to serve smaller measures on
request.**

the six different crus

The geographical production area was defined on 1st 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 are 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 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

what is Armagnac?

For those who don't know, Armagnac was France's first Brandy. Armagnac's closest relative is cognac which, although often compared, is distinctly different, not only with regard to its soil type, climate and grapes, but also its distillation procedures, aging methods and, of course, resultant taste. Armagnac is also the name of the region from which the spirit comes, located about seventy miles southeast of Bordeaux, one hundred miles due east of the Atlantic Ocean (that often attracts cool winds and rain that ensures temperate weather), and about 150 miles south of Cognac. Its 15,000 hectares form the centre of an area known as Gascony, which itself lies in the heart of South-western France. In 56 BC, the Roman troops arrived in the region and found many independent tribes speaking various dialects. The Roman soon conquered these tribes: One of the particularly brave Roman soldiers was named Hermann who, for his courageous fighting, was given a massive piece of land with Eauze as its centre. The territory's name, Hermanius, was later shortened to Arminius, while over the ensuing centuries it took on a Gascon spelling and became Arminiac. Finally, around the second or third century, the name was modified and became Armagnac. Today Armagnac is an agricultural region divided in three areas, Bas-Armagnac, Tenareze and Haut-Armagnac, which are isolated from busy highways and main railway lines. Its inhabitants are closely rooted to the earth and centre their lives around the products that have sprung from its soil for centuries.

cigar corner

El Rey Del Mundo £10.00

Cohiba Siglo I £11.00

Trinidad Colonials £15.50

Hoyo De Monterrey No.2 £16.50

Cohiba Robusto £ 24.00