

Drinks List

Welcome to The Bar
(Croeso i The Bar)

Here at the Grove of Narberth, we are very passionate about our drinks offering.

Our selection includes an interesting and varied selection of spirits and liqueurs both from Wales and all over the world. Our team has also collaborated closely with the gardening team who produce herbs, as well as other ingredients to ensure we have the freshest accompaniments for each drink.

If you would like some guidance or if you cannot find a cocktail on the list, please ask a member of the team and they would be delighted to help you.

Allergy Information: Our drinks and wines may contain sulphites and other allergens. Please let us know in advance if you have any allergies or dietary requirements. We will be happy to help and advice.

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Grove Originals £

In the Grove Garden 12

We are very proud of the produce we have from our own Walled Garden, so much so we have dedicated this cocktail to it. Made using our own cucumber syrup mixed with Welsh gin, Elderflower cordial and then topped up tonic water.

The Martini 13

This is our take on the popular and classic cocktail. In our version we use Da Mhile Seaweed Gin with vermouth. We also put some fruity Orange Liqueur and Essence to make this our very own interpretation of a Martini.

Grove Classic 18

One of our Guests' favourite cocktails through the seasons, for which we use Billecart-Salmon Brut Réserve with orange liqueur, Cognac and Angostura bitters; a great aperitif before your dinner or just to sip during a warm afternoon!

Rising Sun 13

A fruity cocktail using White Rum, Pineapple, Lime and Lavender. It's a wonderfully refreshing treat that can be enjoyed any time of the day..

All our original cocktails have been developed with the use of local spirits and ingredients; if however there is a drink that would you like to enjoy and is not on the list, please ask a member of the team and they would be delighted to help you.

Cocktail of the Month

£

Branwen

14

Our creation this month to raise money for the children's charity Ty Hafan. Named after the Welsh Goddess of Love and Beauty, this cocktail uses Amontillado Sherry, our local Still Wild Sweet Vermouth and Orange flavours to finish, resulting in a spicy and full-flavoured aperitif.

Mocktails

Apple Fresher (*Apple, Lemon, Soda*)

8

No-Gin and Tonic (*Seedlip Garden 108, Tonic Water*)

8

Virgin Mary (*Livener, Lemon, Tomato Juice*)

8

Virgin Hazelnut Espresso (*Seedlip Garden 108, Gower Rhossili Bay Espresso, Hazelnut*)

8

Welsh Gin – All served with our recommended tonic, unless requested £ (25 ml)

Brecon Special Reserve Gin, Brecon Beacons 5
Traditional juniper gin laced with spices and citrus

Pollination, Snowdonia 9
Coming from Dyfi, a UNESCO protected site, this Gin has quickly developed a strong following within the British drinkers' communities for its elegant, floral and herbaceous character.

Da Mhile Seaweed Gin, Ceredigion 9
Hand selected botanicals infused with seaweed from the Celtic coast.

Jin Môr, Anglesey 7
In this 'gin of the sea', juniper and beach pine botanicals are enhanced by a pinch of the famous Anglesey salt. Equally enjoyable with a drop of tonic water, or just on its own over a couple of ice cubes.

Gin from the World

Chase Pink Grapefruit and Pomelo, England 8
Sipsmith, England 8
Hendrick's, Scotland 9
Thomson Brothers, Scotland 9
Citadelle, France 11
Four Pillars Navy Strength Gin, Australia 12

Vodka

£ (25 ml)

Da Mhile Cucumber, *Wales* 7

Grey Goose, *France* 9

Rum

Coles Carmarthen White, *Wales* 6

Barti Spiced, *Wales* 5

Brugal Añejo, *Santo Domingo* 6

Plantation 3 Stars, *Barbados-Trinidad-Jamaica* 7

Santigaba Cachaça, *Brazil* 6

Tequila and Agave

Don Julio Reposado, *Mexico* 9

Sotol Añejo, *Hacienda de Chihuahua, Mexico* 10

Humito Smoked Silver, *Maestro Dobel, Mexico* 11

Brandy

Barsol Pisco de Quebranta, *Peru* 6

Hennessy VS, *Cognac, France* 7

Roger Groult 12yr, *Calvados Pays d' Auge, France* 8

Rémy Martin VSOP, *Cognac, France* 11

Baron de Sigognac 20yr, *Bas Armagnac, France* 13

Jacopo Poli Brandy de Vino Arzente, *Veneto, Italy* 14

Delamaine Pléiade, *Grande Champagne, Cognac, France, 1980* 71

Whisky, Whiskey	£ (25 ml)
Blended	
Famous Grouse	6
Artist's Blend, Compass Box	6
Highlands	
Deanston 12 yr	6
Thomson Brothers Ardmore 21 yr 1998	16
Balblair 1999	22
Balblair 12 yr	7
Royal Lochnagar 12 yr	7
Speyside	
Glenrothes 12 yr Sherry Cask	19
Islands	
Arran Sherry Cask	8
Lowlands	
Ailsa Bay	10
Islay	
Kilchoman, Machir Bay	6
Ardbeg, Uigeadail	11
Bruichladdich 640, Eroica	36
Campbeltown	
Glen Scotia Victoriana	13

Wales	£ (25 ml)
Aber Falls, <i>2021 Release</i>	6
Penderyn Legend	6
Penderyn Rich Oak	10

Ireland

Teeling Small Batch	9
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USA

Wooford Reserve, Kentucky Straight Bourbon	7
Sazerac, Straight Rye	8
Elijah Craig, Small Batch Barrel Proof, Kentucky Straight Bourbon	19

Grappa and Eau de Vie

£ (25 ml)

G. Miclo Kirsch, France	5
G. Miclo Fraise, <i>France</i>	5
G. Miclo Framboise, <i>France</i>	5
Capovilla Grappa di Barolo, <i>Italy, 2009</i>	14

Pastis

Pernod, <i>France</i>	5
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Vermouth, Aperitifs

Aperol, <i>Italy</i>	6
Campari, <i>Italy</i>	6
Carpano Antica Formula, <i>Italy</i>	8
St. George Bruto Americano, <i>USA</i>	5

Liqueurs

£ (50 ml)

Kummel Wolfschmidt Liqueur, <i>England</i>	9
Pallini Limoncello	8
Green Chartreuse, <i>France</i>	10
Cointreau, <i>France</i>	8
Cherry Herring, <i>Denmark</i>	6
De Kuyper Kirsch, <i>The Netherlands</i>	6
Disaronno, <i>Italy</i>	7
Tia Maria, <i>Jamaica</i>	6
Guanabana, <i>Mexico</i>	9
St. Germain, <i>France</i>	6
Merlyn Welsh Cream, <i>Wales</i>	7
Oracle Coffee Liqueur, <i>Wales</i>	7
Grand Marnier, <i>France</i>	11
Chase Oak Aged Sloe and Mulberry Gin, <i>England</i>	14
Drambuie, <i>Scotland</i>	10

Fortified Wines

£ (50 ml)

Sherry

Pale Cream, Heredad de Hidalgo, Bodegas Hidalgo, Jerez, NV	6
Oloroso, La Cigarrera, Sanlúcar de Barrameda, NV	6
Amontillado, Aurora, Bodegas Yuste, Jerez, NV	8

Port

Colheita, Niepoort, 2007	15
White Port 10yr, Quinta da Gaivosa, Alves de Sousa, NV	8

Madeira

Sercial 10yr, Reserva Velha, Barbeito, Madeira, Portugal NV	10
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Cider

Gwynt Y Ddraig Perry Vale (500 ml), Wales	7
Hallets Real Cider (500 ml), Wales	7

Beer

Largo Pilsner Lager, Cwrw Llyn	6
Peroni Nastro Azzuro, Lager, Italy	6
Masquerade Smooth Bitter (500 ml), Monty's	6.5
Porth Neigwl IPA (500 ml), Cwrw Llyn	7
Stone Cold, Pale Ale, Bluestone Brewing Co.	7
Cochyn Ruby Ale (500 ml), Cwrw Llyn	7
Budweiser Lager, USA	6
Beck's Blue <i>alcohol-free</i> , Germany	5.5

Soft Drinks

Coke/Diet Coke (200 ml)	4
Fever Tree Mixers (200 ml)	4
<i>Elderflower Tonic, Tonic, Light Tonic, Lemonade, Mediterranean</i>	
Fentiman's Ginger Beer (330 ml)	4
Folkington's Fruit Juices (200 ml)	4
<i>Apple, Orange, Pineapple, Tomato, Cranberry, Pink Lemonade</i>	
Welshcraft, Handmade in Wales (250ml)	5
<i>Apple & Ginger, Apple & Elderflower, Honey Lemonade</i>	

In accordance with the Weights and Measures Act of 1985, the measure for the sale of Gin, Vodka and Whisk(e)y in these premises is 25ml and multiples thereof.

Champagne and sparkling wines are sold by the glass measured at 125ml.

Wines are sold by the glass measured at 125ml.

Port and Sherry are sold by the glass measured at 50ml.

All vintages were correct at the time of printing, but are subject to change depending on availability.

All prices are inclusive of VAT.

Food allergies and special dietary requirements can be catered for by our bartenders, please make us aware and they will prepare something especially for you.