

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 14

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 with Fever Tree Mediterranean Tonic Water.

The Martini 14

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 Pembrokeshire's own Velfrey Brut, adding Cognac, Angostura and Orange bitters; a great aperitif before your dinner or just to sip during a warm afternoon!

Bartholomew 14

Inspired by the famous Bartholomew Roberts we have taken Pembrokeshire's seaweed infused Barti Ddu Rum, alongside Penrhos Raspberry Zero with a dash of Peychaud Bitter and a hint of Ginger Ale. This cocktail is perfect to enjoy in front of the fire during the winters night.

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 £

Cresselly Tipple 16

Our creation this month to raise money for the children's charity Ty Hafan is a celebration of local produce and craftsmanship, made with our favourite Still Wild Coastal Gin and Red Vermouth, using the added softness of Aperol, resulting to the most surprising, yet enjoyable take on the classic Negroni.

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, Brazil Yellow Bourbon 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

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.

Jin Talog, Carmarthenshire 8
Made in extremely small batches, this truly unique Gin uses only spring water from the village of Talog, grain spirit and juniper.

Still Wild Coastal Gin, Pembrokeshire 7
This outstanding and rare gin is distilled just outside Carew, is made by using only local botanicals, some foraged even from our own Grove gardens!

Gin from the World

Sipsmith, England 8

Hendrick's, Scotland 9

Chase, Pink Grapefruit and Pomelo, England 8

Thomson Brothers, Scotland 9

Citadelle, France 11

Four Pillars Rare Dry, Australia 8

Vodka

£ (25 ml)

Brecon Five, *Wales* 5

Da Mhile Cucumber, *Wales* 7

Rum

Coles Carmarthen White, *Wales* 6

Barti Spiced, *Wales* 5

Brugal Añejo, *Dominican Republic* 6

Doorly's XO, *Barbados* 7

Rhum Depaz VSOP, *Très Vieux Rhum Agricole, Martinique* 8

Santigaba Cachaça, *Brazil* 6

Tequila and Agave

Humito Smoked Silver, *Maestro Dobel, Mexico* 11

Sotol Añejo, *Hacienda de Chihuahua, Mexico* 10

Brandy

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

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

Leyrat XO Hors d' Age, *Fins Bois, Cognac, 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 |
| Balblair 1999 | 22 |
| Balblair 12 yr | 7 |
| Royal Lochnagar 12 yr | 7 |
| 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 |

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|-------------------|-----------|
| Wales | £ (25 ml) |
| Aber Falls | 6 |
| Penderyn Rich Oak | 10 |

Ireland

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| Teeling Small Batch | 9 |
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USA

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

Eau de Vie, Grappa £ (25 ml)

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|---|----|
| Kirsch, G. Miclo, <i>France</i> | 5 |
| Fraise, G. Miclo, <i>France</i> | 5 |
| Framboise, G. Miclo, <i>France</i> | 5 |
| Grappa di Barolo, Capovilla, <i>Italy, 2009</i> | 15 |

Pastis

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| Pernod, <i>France</i> | 5 |
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Vermouth, Aperitifs £ (50 ml)

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|---|---|
| Aperol, <i>Italy</i> | 6 |
| Campari, <i>Italy</i> | 6 |
| Bruto Americano, St. George, <i>USA</i> | 5 |
| Still Wild Red Vermouth, <i>Wales</i> | 7 |

| Liqueurs | £ (50 ml) |
|--|-----------|
| Pallini Limoncello | 8 |
| Green Chartreuse, <i>France</i> | 10 |
| Cointreau, <i>France</i> | 8 |
| Cherry Heering, <i>Denmark</i> | 6 |
| De Kuyper Kirsch, <i>The Netherlands</i> | 6 |
| Disaronno, <i>Italy</i> | 7 |
| 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) |
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Sherry

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| Pale Cream, Heredad de Hidalgo, Bodegas Hidalgo, Jerez, NV | 6 |
| Amontillado, Aurora, Bodegas Yuste, Jerez, NV | 8 |

Port

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| Vintage Port, Quinta do Infantado, Douro, Portugal, 2017 | 11 |
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Madeira

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

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| Perry Vale, Gwynt Y Ddraig (Pear, 500 ml), Wales | 7 |
| Pant Du, Dry (Apple, 500 ml), Wales | 7 |

Beer

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| Preseli Pils, Lager (330 ml), Bluestone Brewing Co. | 6 |
| Peroni Nastro Azzuro, Lager (330 ml), Italy | 6 |
| Porth Neigwl IPA (500 ml), Cwrw Llyn | 7 |
| Cochyn Ruby Ale (500 ml), Cwrw Llyn | 7 |
| Masquerade Bitter, Gluten Free (500 ml), Monty's | 7 |
| Moonstone, Porter (500 ml), Bluestone Brewing Co. | 7 |
| Budweiser, Lager (330 ml), USA | 6 |
| Peroni Nastro Azzuro, Gluten Free Lager (330 ml), Italy | 6 |
| Peroni Libera, Alcohol Free Lager (330 ml), Italy | 5.5 |

Soft Drinks

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|---|---|
| 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, 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.