Drinks List

Welcome to The Bar (Croeso I'r Bar)

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

Our selection includes an interesting variety 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	16
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 with Still Wild Pembrokeshire gin, which is made using botanicals also found within our gardens, Elderflower and seasonal garnishes.	
Glan-y-Môr Martini	16
This is our take on the popular and classic cocktail. In our version we use Da Mhile Seaweed Gin, Cucumber Vodka and Still Wild white vermouth. Glan y Môr means seafront and we have chosen some of the best spirits made by the Welsh coastline to create our very own interpretation of a Martini.	
Grove Classic	18
One of our 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, married it with pink lemonade, a dash of Peychaud Bitter and a hint of Ginger Ale.	
Cresselly Tipple	16
This flavoursome creation is 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.	10

£

Cocktail of the Month

Grove Cup

Our creation this month to raise money for the children's charity Ty Hafan. It is made with Pimms No1, Fever Tree Ginger Ale and Cherry Liqueur – one of our Guests' all-time favourite refreshments!

Mocktails

Apple Fresher (Apple, Lemon, Soda)	8
Tilly's Tipple (Cucumber, Elderflower, Lime, Mediterranean Tonic Water)	8
No-Gin and Tonic (Seedlip Garden 108, Tonic Water)	8
Virgin Mary (Tabasco, Worcester Sauce, Black Pepper, Celery, Lemon, Tomato)	8
Virgin Hazelnut Espresso (Stillers Silk Roots, Brazil Yellow Bourbon Espresso, Hazelnut)	8

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. 16

Welsh Gin

£ (25 ml)

Brecon Special Reserve Gin , Bannau Brycheiniog From the team at Penderyn Distillery, this is a traditional juniper led gin, distilled with botanicals from the four corners of the world and bottled with spring water from the Brecon Beacons.	6
Da Mhile Seaweed Gin, Ceredigion Hand selected botanicals infused with seaweed from the Celtic coast.	9
Jin Môr , Anglesey In this 'gin of the sea', juniper and beach pine botanicals are enhanced by a pinch of the famous Anglesey salt.	7
Jin Talog, Carmarthenshire Made in extremely small batches, this truly unique Gin uses only spring water from the village of Talog, grain spirit and juniper.	8
Still Wild Coastal Gin, Pembrokeshire 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!	7
Pollination, Snowdonia Coming from Dyfi, a UNESCO protected site, this Gin exudes an elegant, floral and herbaceous character.	9
Gin from the World	

	8
Sipsmith, <i>England</i>	Ũ
Hendrick's, Scotland	9
Chase, Pink Grapefruit and Pomelo, England	8
Thomson Brothers, <i>Scotland</i>	9
Citadelle, France	11
Four Pillars, Australia	8

Vodka	£ (25 ml)
Brecon Five, Wales	5
Absolut, Sweden	6
Grey Goose, France	9
Rum	
Coles Carmarthen White, Wales	6
Barti Spiced, Wales	5
Brugal Añejo, Dominican Republic	6
Rhum Depaz VSOP, Très Vieux Rhum Agricole, Martinique	8
Santigaba Cachaça, Brazil	6
Tequila and Agave	
Jose Cuervo Especial, Reposado, Mexico	5
Sotol Añejo, Hacienda de Chihuahua, Mexico	10
Brandy	
Roger Groult 12yr, Calvados Pays d' Auge, France	8
Tariquet 12yr, Brut de Fût, Bas Armagnac, France	9
Clos Martin VSOP, Bas-Armagnac, France	10
Baron de Sigognac 20yr, Bas Armagnac, France	13
Jacopo Poli Brandy de Vino Arzente, Veneto, Italy	14

Whisky, Whiskey Blended	£ (25 ml)
Famous Grouse	6
Artist's Blend, Compass Box	6
Highlands	
Deanston 12 yr	6
Balblair 2005	22
Balblair 12 yr	7
Islands	
Arran Sherry Cask	8
Lowlands	
Ailsa Bay	10
Campbeltown	
Glen Scotia Victoriana	13
Speyside	
Macallan 15 yr, Double Cask	19
Glenfarclas 12 yr	10

Wales	£ (25 ml)
Aber Falls	6
Penderyn Legend	6
Ireland Teeling Small Batch	9
USA 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)
Kirsch, G. Miclo, France	5
Fraise, G. Miclo, France	5
Framboise, G. Miclo, France	5
Pastis	
Pernod, France	5
Vermouth, Aperitifs	£ (50 ml)
Aperol, Italy	6
Campari, Italy	6
Bruto Americano, St. George, USA	5
Still Wild Red Vermouth, Wales	7

Liqueurs

Pallini Limoncello	8
Cointreau, France	8
De Kuyper Kirsch, The Netherlands	6
Disaronno, Italy	7
St. Germain, France	6
Merlyn Welsh Cream, Wales	7
Kahlúa Coffee Liqueur, Mexico	7
Drambuie, Scotland	10

Fortified Wines

£ (50 ml)

Sherry

Pale Cream, Heredad de Hidalgo, Bodegas Hidalgo,	6
Jerez, NV	
Pedro Ximenez, El Candado, Valdespino, Jerez, NV	7
Bodegas de la Riva, "La Riva" Manzanilla, Sanlucar de Barrameda, NV	8

Port

Colheita Port, Niepoort, Douro, Portugal, 2017	15
Single Quinta Port , Fonseca Guimaraens, Douro, Portugal, 1998	6

Cider	
Perry Vale, Gwynt Y Ddraig (Pear, 500 ml), Wales	7
Hallets, Dry (Apple, 500 ml), Wales	7

Beer

Preseli Pils, Lager (330 ml), Bluestone Brewing Co. Wales	6
Peroni Nastro Azzuro, Lager (330 ml), Italy	6
Tenby Harbwr Brewey, Caldey Lollipop IPA, Wales	7
Cochyn Ruby Ale (500 ml), Cwrw Llyn, Wales	7
Masquerade Bitter, Gluten Free (500 ml) Monty's, Wales	7
Nirvana Alcohol Free Helles Lager (330ml), England	7
Peroni Nastro Azzuro, Gluten Free Lager (330 ml), Italy	6
Peroni Libera, Alcohol Free Lager (330 ml), Italy	5.5

Soft Drinks

Coke/Diet Coke (200 ml)	4
Fever Tree Mixers (200 ml)	4
Elderflower Tonic, Tonic, Light Tonic, Lemonade, Mediterranean	
Fentiman's Ginger Beer (330 ml)	4
Folkington's Fruit Juices (200 ml)	4
Apple, Orange, Pineapple, Tomato, Cranberry, Pink Lemonade	

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.