



THE CLISSOLD ARMS

R E S T A U R A N T • B A R • V E N U E





THE CLISSOLD ARMS

RESTAURANT • BAR • VENUE

DRINKS *Menu*

Champagne

Moët & Chandon Brut Imperial

France, 12%

We need your help. Majestic is teaming up with Moët & Chandon to raise money for The Drinks Trust to support drinks-industry workers affected by COVID-19. Started in 1886, The Drinks Trust assists drinks industry professionals across the UK. Its work is now more important than ever with much of the hospitality industry and roles.

£80

Laurent Perrier

France, 12%

Pale gold with a steady stream of fine bubbles. The nose has delicate aromas of citrus fruits, underpinned by hints of white flowers. A perfect balance between freshness and finesse, the palate is full-bodied, complex and creamy, displaying great length on the finish.

£85

Veuve Clicquot Brut Yellow NV

France, 12%

Agged for twice as long as is legally required and made from grapes plucked from the finest vineyards, it's as biscuity rich as they come.

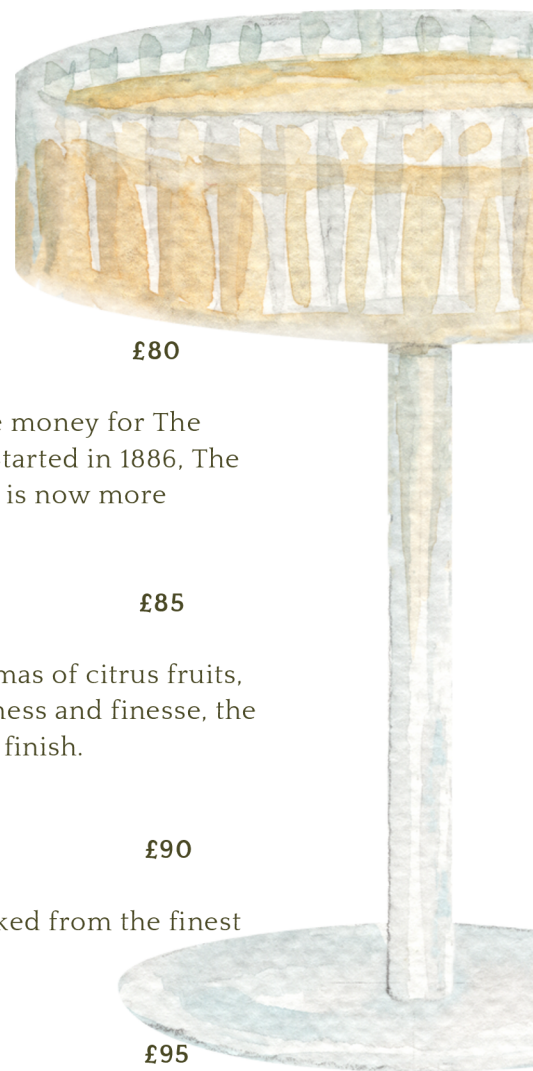
£90

Moët & Chandon Rose NV

France, 12%

With pink copper hues and a lively expressive aroma this is an elegant zesty rose with notes of wild strawberry.

£95



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Sparkling Wine

- Prosecco Apericena** £7.50 £33
Italy (Vegetarian)
Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.
- Prosecco Rosé DOC, Fiammetta** £36.5
Italy, 12% (Vegetarian)
Light pink in colour, with typical copper hues. The bouquet is intense. Delicate hints of acacia flowers, typical of Glera variety, blend with violet and raspberry notes from Pinot Nero.

White Wine

DRY AND CRISP

- Sauvignon Blanc, Airen, Viertalo** £8 £10 £28
Spain (12%)
With a subtle floral scent on the nose, this white has flavours of melon, citrus fruits and a touch of fennel.
- Pinot Grigio, San Giorgio** £9 £11 £32
Italy, 12% (Vegan)
This is a crisp white with invigorating citrus fruit. Honeysuckle meets pear drop notes for a balanced palate.
- Albarino, Organic, Passion du Sud** £9.5 £13 £36
France, 12.5% (Vegan)
Complex bouquet of white fruit with honey and coconut notes. Generous fruity flavours on the palate with good balance and freshness.
- Lyrarakis Assyrtiko** £9.5 £13 £36
Greece, 13.5%
This is balanced and crisp, with flavours of green apple, citrus and stone fruits. Pair this with rosemary chicken.
- Sauvignon Blanc, Kokako** £10.5 £13.5 £38
New Zealand, 13.5%
Sooseberry, pink grapefruit and tropical passionfruit with a citrus backbone. Fresh acidity with more mod-palate weight.



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AROMATIC

Michel Servin Blanc £8.5 £10.5 £30

France, 12%

With an up-front nose of citrus fruit, this is a grassy and herbaceous blend with invigorating elderflower hints.

Picpoul, Ormarine Sea Pearl £36

Italy, 12% (Vegan)

A snappy nose of lemon and lime fruit, with vibrant green apple.

A racy wine with a lip-tingling finish.

Gavi di Gavi DOCG, Boschetto £42

Italy, 12% (Vegan)

Bright, clean apple and pear aromas on the nose, a citrus fresh palate, delicately herbaceous, touch of a mineral "twang" on the finish.



RICH AND ELEGANT

Sauvignon Blanc, Valle Antigua £8.5 £10.5 £30

Chile, 12.5%

This is a bright, fresh and fruity wine with citrus and green apple flavours in abundance. Additional complexity and richness is added by a period of less ageing.

Gaia N. Moschofilero/Roditis, 2020 £38

Greece, 13.5%

Two traditional Greek Varieties combine to give an elegant wine: the Moschofilero contributes to a vibrant, floral flavour, while the Roditis provides a smooth lemony character.

Grovassiliou Malagousia, 2021 £44

Greece, 12.5%

A vibrant, aromatic wine showing jasmine and peach and a touch of mineral with a spicy and opulent mouthfeel.



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Rosé Wine

Le Bois des Violettes Rosé

£8 £10 £28

France, 12% (Vegan)

Fresh and crisp, with a very subtle strawberry fruit and a dash of sweet spice. This is a structured and vibrant wine.

Pinot Grigio Rosé,

£9 £11 £32

Le Colline di San Giorgio

Italy, 12% (Vegan)

Fresh apricot and peach on the nose, soft floral flavours on the palate and a refreshing, pleasantly smooth finish.

Coteaux d'Aix en Provence,

Nicolas Rouzet

£38

France, 12% (Vegetarian)

A pale, delicate rosé, both fine and elegant with red berry notes. The palate is round and marked by strawberry, raspberry, redcurrant and a hint of peppery spice.

Roseblood d'Estoublon Rosé

£48

France, 13%

Elegant, with a distinctive mineral freshness, in which notes of apricot and peony express themselves freely on a citrusy canvas, ending in elegant tension.

Roseblood d'Estoublon Rosé Magnum

£90

France, 13%

Elegant, with a distinctive mineral freshness, in which notes of apricot and peony express themselves freely on a citrusy canvas, ending in elegant tension.





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Red Wine



FRUITY AND SMOOTH

Tempranillo, Garnacha, Viertalo £8 £10 £28

Spain, 12%

Raspberry and black cherry fruits on the nose that also emerge on the palate, complemented by a touch of spice.

Shiraz, Hillville Road £8.5 £10.5 £30

Australia, 13.5%

Very good fruit intensity of raspberries and black cherries with well integrated vanilla oak. This wine has soft round tannins and a good length.

Rioja Crianza, Conde De Castile £9.5 £11 £32

Spain, 13.5% (Vegan)

Full of black fruit with hints of cocoa, clove and cinnamon. Supple tannins tempered by lush sweet oak.

POWERFUL AND INTENSE

Malbec, Vista Plata £8.5 £10.5 £30

Argentina, 12.5%

Soft, plummy and eminently drinkable, this possesses harmonious fruit flavours and just a touch of oak flavour on the silky finish.

Merlot, Valle Antigua £8.5 £10.5 £30

Chile, 12.5%

Soft, plummy and eminently drinkable, this possesses harmonious fruit flavours and just a touch of oak flavour on the silky finish.

Pinot Noir, Toast & Honey £38

USA, 13% (Vegan)

Formidable Californian Pinot Noir, with delicious toasted baking spice notes and zippy, red honey and berry compote. Pair with smoked meats. Red fruit dominant with cherry and raspberries on the nose, baking spices comes through to join the fruit on the palate and linger on the finish.

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SILKY AND SOPHISTICATED

Cotes du Rhone, Oliver Maurice £9 £11 £32

France, 13.5% (Vegan)

Attractive red berry nose with hints of spice. Lovely fruit entry on the palate with plenty of red and black berry flavours, overlaid with a hint of spice. Soft supple tannins and a lift of acidity give the wine length and complexity.

Thymiopolous Xinomavro £44

Greece, 13.5% (Vegan)

On the nose it has pure red and black fruit aromas with a sense of florality and distinguished herbaceousness. On the palate is dry with high acidity and prominent but round tannic structure. The aftertaste is long and complex.

Barolo Araldica £60

Italy, 13% (Vegan)

This lovely ruby coloured wine exhibits aromas of plums, leather and violets. The palate is rich with red fruits, spice and a hint of smoke. The finish is long and complex.



*Honey
Wine*



Festival, English Honey Wine £40

England, 11%

Fresh white wine-like style perfectly balanced with delicate sweetness, fresh acidity and notes of honey-suckle, lemon zest and almonds.

Glow, Spiced English Honey Wine £60

England, 11%

Spiced honey wine with flavours of fresh ginger, cinnamon and cloves.

DID YOU KNOW?

Honey wine, also known as mead, is one of the oldest alcoholic drinks known to man. Referred to as the Nectar of the Gods in Greek Mythology.

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Spirits

(all mixed drinks served
as double as standard)



Vodka	25ml	50ml	Btl
Smirnoff	£5	£9	£120
Stolichnaya	£5.5	£9.5	£130
Absolut	£5.5	£9.5	£130
Ciroc	£6	£11	£150
Skull Vodka	£6	£11	£150
Grey Goose	£6.5	£12	£160
Belvedere	£6.5	£12	£160

Gin			
Gordon's	£5	£9	£120
Tanqueray	£5	£9	£120
Hayman's Sloe Gin	£5	£9	£120
Slipsmith	£5	£9	£120
Gordon's Pink	£5	£9	£120
Tanqueray N.10	£5.5	£10	£140
Gin Mare	£5.5	£10	£140
Bombay Sapphire	£5.5	£10	£140
Pinkster	£5.5	£10	£140
Hendrick's	£6	£11	£150
Tanqueray Sevilla	£6	£11	£150
Monkey 47	£6	£11	£150
Whitney Neill	£6.5	£12	£160

Whiskeys

BLENDS

Johnnie Walker Red Label	£5	£9	£120
Bells	£5	£9	£120
J&B Rare	£5	£9	£120
Jameson's	£5	£9	£120
Johnnie Walker Black Label	£5.5	£10	£140

Single Malt

Isle of Jura 10YR	£5.5	£10	£140
Glenfiddich 12YR	£5.5	£10	£140
Glenmorangie	£5.5	£10	£140
Talisker 10YR	£6	£11	£150
Laphroaig	£6	£11	£150
Dalwhinnie 12YR	£6.5	£12	£160
Macallan 12YR	£8	£14	£180
Oban 15YR	£8	£14	£180

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Spirits

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	25ml	50ml	Btl
Bourbon/Tennessee			
Makers Mark	£5	£9	£120
Jack Daniels	£5	£9	£120
Woodford Reserve	£5	£9	£120
Southern Comfort	£5	£9	£120
Knob Creek	£5.5	£10	£140
Bulleit	£5.5	£10	£140
Wild Turkey	£6	£11	£150
Woodford Reserve	£6	£11	£150
Four Roses	£6	£11	£150
Brandy			
5 Kings	£5.5	£10	£140
Hennessy VS	£5.5	£10	£140
Courvoisier VS	£6	£11	£150
Remy Martin VSOP	£6	£11	£150
Courvoisier VSOP	£6	£11	£150
Hennessy VSOP	£14	£25	£300
Hennessy XO			
Rum			
Bacardi Carta Blanca	£5	£9	£120
Captain Morgan Spiced	£5	£9	£120
Captain Morgan Dark	£5	£9	£120
Goslings	£5.5	£10	£140
Havana Club 3YR	£5.5	£10	£140
Havana Club 7YR	£5.5	£10	£140
Lambs Navy Rum	£5.5	£10	£140
Malibu	£5.5	£10	£140
Woods Rum	£6	£11	£150
Kraken	£6	£11	£150
Wray and Nephew			
Tequila			
Jose Cuervo Silver	£5	£9	£120
Jose Cuervo Gold	£5	£9	£120
XO Patron Silver	£6	£11	£150
Cazcabel Coffee	£6	£11	£150
Tequila Rose	£6	£11	£150
Greek Aperitifs			
Ouzo	£5	£8	£80
Mastiha	£5	£8	£80
	25ml	200ml	500ml
Zivania	£5	£35	£80

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Bottled Beer/Cider

Budweiser (Czech Republic)	£4.5	Old Mout Cider (New Zealand)	£5.5
Peroni (GF, Italy)	£4.5	Blue Moon (USA)	£5.5
San Miguel (Spain)	£5	Aspall Cider (Suffolk, England)	£5.5
San Miguel 0% (Spain)	£4.5	(330ml each)	



Draught Beer/Cider

	2/3	1/2	Pint
Beavertown (England)	£5.5	£4.5	£7
Meantime Ale (England)	£5	£4	£6.5
Moretti (Italy)	£5	£4	£6.5
Inch's Cider (England)	£5	£4	£6.5
Amstel (Netherlands)	£5	£4	£6.5
San Miguel (Spain)	£5	£4	£6.5
Guinness (Ireland)	£5	£4	£6.5

Soft Drinks

	Glass	Pint	Bottle
Still/Sparkling Water (75cl)			£4
Coke/Diet Coke/Coke Zero	£3	£4	£3.5
Lemonade	£3	£4	£3.5
Soda Water	£2.5	£3.5	£2.5
Tonic Water/ Slimline Tonic			£2.5
Ginger Beer/ Ginger Ale			£2.5
Red Bull			£3.5



Juices

Orange/ Apple/ Cranberry/ Pineapple/ Tomato/ Lychee
£3 Glass; £4.5 Pint; £12 Jug (1.5L)

Espresso, Americano, Teas, Latte, Cappuccino £3
Macchiato £2.5, Double Espresso/Macchiato £3.5

Greek Coffee, Hot Chocolate £4

Tea or Coffee Urn (£40- 20 cups; £60 - 30 cups)

Hot Drinks

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Mocktails

VIRGIN MARY £6

An alcohol-less way to experience the tangy, savory, spicy, and refreshing taste of the Bloody Mary. Tomato J., Tabasco, Salt, Pepper, Worcestershire, Lime

VIRGIN MOJITO £6

Herbaceous & refreshing flavours accented by a crisp finish Lime, Sugar, Mint, Lemonade

BUBBLEGUM SUNSET £5

A bubbly mix of sweet & sour, this fruity mix delivers a taste of summer in a glass. Lemonade, Lime, Grenadine & Bubblegum Syrup, Orange Juice

Cocktails

APEROL SPRITZ £9.50

Light and fresh aperitif that owes its flavors and aromas to sweet and bitter oranges, rhubarb, and gentian root. Try also: Campari Spritz Aperol, Soda Water, Prosecco, Orange Garnish.

BELLINI £9

A classy cocktail served in an elegant flute - this simple combination of peach purée and Prosecco makes a great start to any celebration. Prosecco, Peach Purée.

BLACK RUSSIAN £10

Gets its name from the use of the quintessential Russian spirit, vodka, and the darkness the drink has from the addition of coffee liqueur.

Try also: White Russian Vodka, Coffee Liqueur.

CLISSOLD BLOODY MARY £10

Its fiery red color is unique, as the spicy and warm flavor is velvety, but with a spicy aftertaste that makes it the perfect drink for hot summer afternoons and cold winter evenings. Vodka, Tomato J., Tabasco, Salt, Pepper, Worcestershire, Lime.



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CLASSIC MOJITO £10

Herbaceous & refreshing flavours accented by a crisp finish Try also: Strawberry Mojito Bacardi Carta Blanca, Lime, Sugar, Mint, Lemonade

COSMOPOLITAN £10

Sweet and sour, the Cosmopolitan cocktail is a good time in a Martini glass. Vodka, Triple Sec, Cranberry Juice, Lime.

ESPRESSO MARTINI £10

Notes of roasted coffee with a finish of vanilla. Vodka, Kahlua, Espresso, Vanilla Sugar

FRENCH 75 £11

The iconic celebratory cocktail that scintillates in the glass and packs a hidden punch. Gin, Cointreau, Lime, Sugar, Prosecco

KIR ROYAL £9

One for your sweet tooth. Bursting with Prosecco and blackcurrant flavours. Prosecco, Crème de Cassis / Chambord.

LONG ISLAND ICED TEA £10

A cooling combination of four different white spirits, triple sec, lemon, lime, crowned with a splash of cola. Gentle. Boozy Vodka, Rum, Gin, Tequila, Cointreau, Lime, Cola.

NEGRONI £10

Rich on the palate with flavours of sweet vermouth, gin and bittersweet Campari. Gin, Campari, Martini vermouth.

OLD FASHIONED £10

A true classic. Made for the Whiskey Lovers. Bourbon Whiskey, Brown Sugar, Bitters, Orange garnish.

PIMM'S £9.5

fruity, mildly spiced flavour. Sweet, but not overly sweet -The lemonade and fruit balance everything out perfectly.

Try also: Pimm's Jug - £20 Pimm's, Sliced Fresh Fruits, Lemonade.

Cocktails



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Cocktails



PINA COLADA £10

An invigorating Summer drink. Sweet and tropical. Bacardi Carta Blanca, Malibu, Pineapple, Coconut.

PORN STAR MARTINI £11

Despite its name, this cocktail remains classy. A wonderful blend of passion fruit and vodka. Vodka, Passion fruit, Passoa, Lime, Prosecco

RUM PUNCH £10

Salty and sour and bursting with lime and pink grapefruit. Volcan de mi Tierra Blanco, Grapefruit, Lime, Agave, Soda water

TOMMY'S MARGARITA £10.5

Salty and sour and sweet with lime and agave. Tequila, Cointreau, Lime Juice.

WHISKEY SOUR £10

Rich on the palate, the Whiskey Sour is the perfect balance of sweet and sour.

Try also: Amaretto Sour Bourbon Whiskey, Egg White, Lime Juice, Sugar

Ouzo-based

TRY OUR NEW OUZO-BASED COCKTAILS NOW

OUZINI £10

Sweet, smooth, and refreshing, the Ouzini focuses just on local Greek ingredients. Ouzo, Orange Juice, Lemon Juice, Bitters, Sugar, Orange Slice.

OUZO SPRITZ £10

Get a taste of Greece & Southern Italy with this Ouzo cocktail Limoncello, Ouzo, Sugar, Lemon, Tonic Water.

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