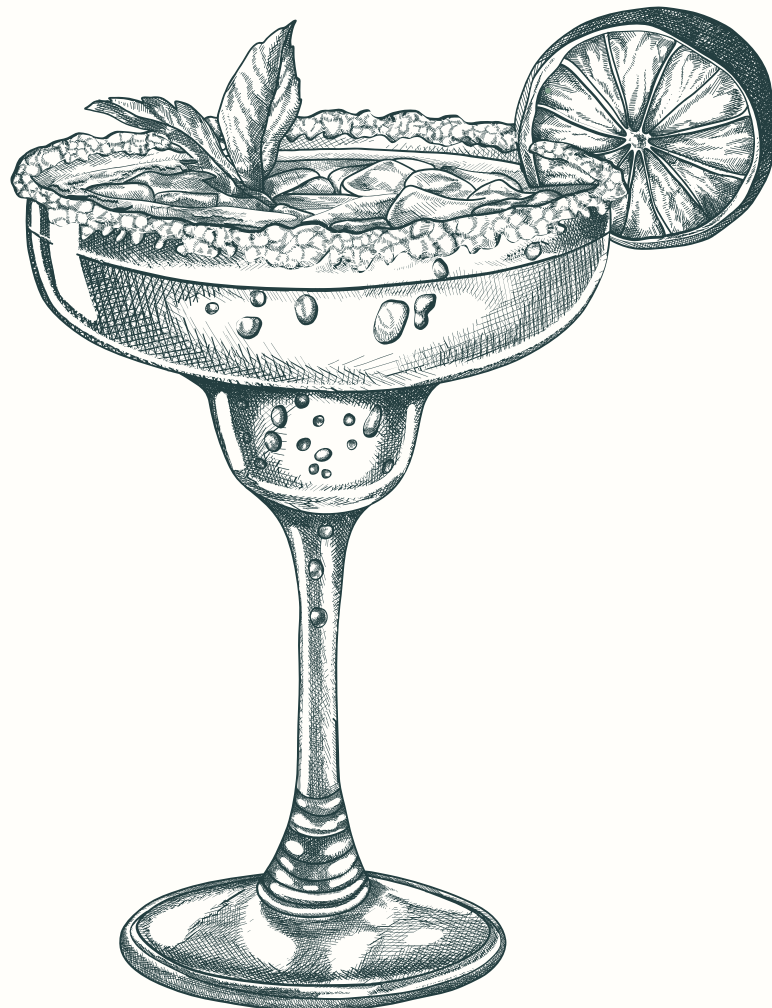




THE CLISSOLD ARMS

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

80

France, 12%

Crisp and refreshing, but rich and ripe and full of stone fruit flavours. Pink peach and lemon zest. With aromas of biscuit and brioche, it's as decadent as it is moreish.

Laurent Perrier

85

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.

Veuve Clicquot Brut Yellow NV

90

France, 12%

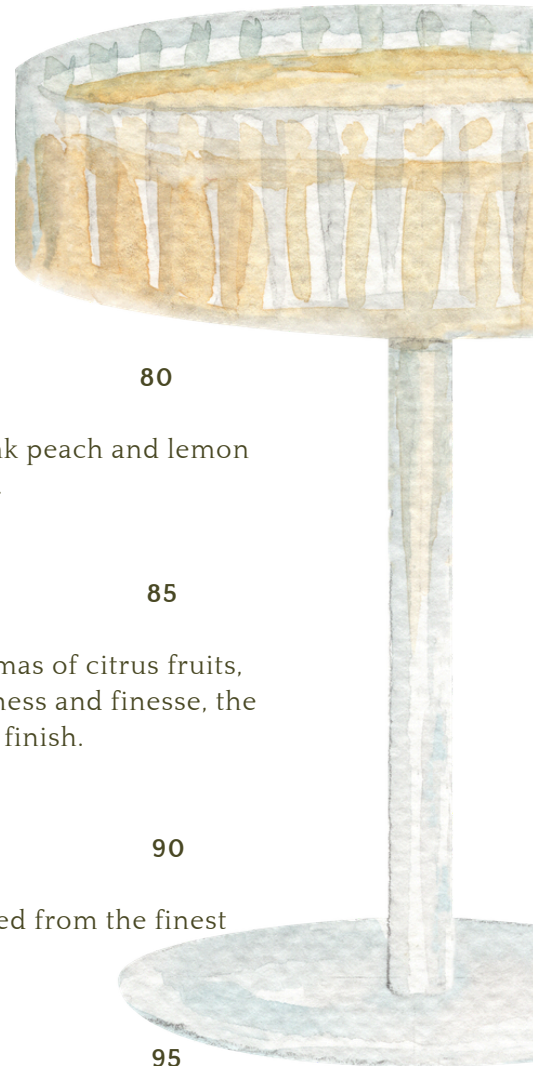
Aged for twice as long as is legally required and made from grapes plucked from the finest vineyards, it's as biscuity rich as they come.

Moët & Chandon Rose NV

95

France, 12%

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





Sparkling Wine

Cava, Villarnau

35

Spain, 11.5%

Aromas of green apple, pear and subtle notes of elderflower. Full bodied, beautifully balanced and with a long stream of fine, persistent bubbles.

Prosecco Apericena

9 36

Italy, 10.5% (Vegetarian)

Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

Prosecco Rosé DOC, Fiammetta

38

Italy, 10.5% (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

175ml 250ml Bottle

Sauvignon Blanc, Airen, Viertalo

9 11 32

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

10 12 36

Italy, 12% (Vegan)

This is a crisp white with invigorating citrus fruit. Honeysuckle meets pear drop notes for a balanced palate.

Come Pulpo y Bebe Albariño

10.5 13.5 38

Spain, 11%

The wine is very fresh and presents aromas of apple, lime or lemon. Very fresh on the palate, easy drinking.

Lyrarakis Assyrtiko

10.5 13.5 38

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%

Gooseberry, pink grapefruit and tropical passion fruit with a citrus backbone. Fresh acidity with more mod-palate weight.



Please advise a member of staff if you have any dietary requirements.
A 12.5% service charge will be added to your bill; All prices are inclusive of VAT



THE CLISSOLD ARMS

RESTAURANT • BAR • VENUE

AROMATIC

175ml 250ml Bottle

Picpoul, Ormarine Sea Pearl

10.5 13.5 38

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

Naudin Pere et Fils Chardonnay

10 12 36

France, 13.5%

Aromatic, with flavours of mango, peach and citrus.

Gaia Notios.

10 12 36

Moschofilero/Roditis,

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.

Gerovassiliou Malagousia, 2021

48

Greece, 12.5%

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

Domaine Passy Le Clou Chablis

13 15 45

France, 12.5%

Golden colour with an expressive nose of floral notes and green apple. The palate has a classic Chablis minerality, and a long, elegant finish.





THE CLISSOLD ARMS

RESTAURANT • BAR • VENUE

Rosé Wine

175ml 250ml Bottle

Le Bois des Violettes Rosé

9 11 32

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,

10 12 36

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

40

France, 13% (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.





THE CLISSOLD ARMS

RESTAURANT • BAR • VENUE

Red Wine



FRUITY AND SMOOTH	175ml	250ml	Bottle
Tempranillo, Garnacha, Viertalo	9	11	32
Spain, 12% Raspberry and black cherry fruits on the nose that also emerge on the palate, complemented by a touch of spice.			
Rioja Crianza, Conde De Castile	10	12	36
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			
Merlot, Pavillon des Trois Arches	10	12	36
France, 13.5 Richly flavoured, packed full of plump plum and cedar notes. Ripe and generous tannins tie this wine together.			
Malbec, Quid Pro Quo	10	12	36
Argentina, 13.5% (Vegan) Elegantly structured, rich, showing plummy fruit and hints of smoke and chocolate.			
Notios Red	10	12	36
Greece, 13% Gaia Notios Red is made from the Agiorgitiko grape, native to Nemea, with some Syrah. It is deep and rich, yet refined, with juicy plum flavours, mixed with spicy oak and a lovely earthiness.			
Pinot Noir, St Désir			38
France, 13% Showing violets and sweet red berries on the nose, the palate is light, velvety and intricate, with integrated toasted notes.			
Lussac St-Emilion, Esprit de Lussac			44
France, 13.5% (Vegan) Juicy black fruit on the nose and cranberry nuances on the palate, tied together with a smoky sandalwood character.			

Please advise a member of staff if you have any dietary requirements.
A 12.5% service charge will be added to your bill; All prices are inclusive of VAT



THE CLISSOLD ARMS

RESTAURANT • BAR • VENUE

SILKY AND SOPHISTICATED

Cotes du Rhone, Oliver Maurice 10 12 38

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, 12% (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 42

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.



THE CLISSOLD ARMS

RESTAURANT • BAR • VENUE

Spirits

(all mixed drinks served
as double as standard)



Vodka	25ml	50ml	Btl
Smirnoff	6.5	10.5	120
Stolichnaya	7	11	130
Absolut	7	11	130
Ciroc	7.5	12.5	150
Skull Vodka	7.5	12.5	150
Grey Goose	8	13.5	160
Belvedere	8	13.5	160

Gin			
Gordon's	6.5	10.5	120
Tanqueray	6.5	10.5	120
Hayman's Sloe Gin	6.5	10.5	120
Slipsmith	6.5	10.5	120
Gordon's Pink	6.5	10.5	120
Tanqueray N.10	7	11.5	140
Gin Mare	7	11.5	140
Bombay Sapphire	7	11.5	140
Pinkster	7	11.5	140
Hendrick's	7.5	12.5	150
Tanqueray Sevilla	7.5	12.5	150
Monkey 47	7.5	12.5	150
Whitney Neill	8	13.5	160

Whiskeys			
BLENDS			
Johnnie Walker Red Label	6.5	10.5	120
Bells	6.5	10.5	120
J&B Rare	6.5	10.5	120
Jameson's	6.5	10.5	120
Johnnie Walker Black Label	7	12	140
Johnnie Walker B Label	15	28	350

Single Malt			
Isle of Jura 10YR	7	12.5	150
Glenfiddich 12YR	7	12.5	150
Glenmorangie	7	12.5	150
Talisker 10YR	8	14.5	170
Laphroaig	7	12.5	150
Dalwhinnie 12YR	8	14.5	170
Macallan 12YR	10.5	18.5	240
Oban 15YR	10.5	18.5	240

Please advise a member of staff if you have any dietary requirements.
A 12.5% service charge will be added to your bill; All prices are inclusive of VAT



THE CLISSOLD ARMS

RESTAURANT • BAR • VENUE

Spirits

(all mixed drinks served
as double as standard)



	25ml	50ml	Btl
Bourbon/Tennessee			
Makers Mark	6.5	10.5	120
Woodford Reserve	6.5	10.5	120
Southern Comfort	6.5	10.5	120
Knob Creek	7	11.5	140
Bulleit	7	11.5	140
Wild Turkey	7.5	12.5	150
Woodford Reserve	7.5	12.5	150
Four Roses	7.5	12.5	160
Jack Daniels	8	13	150

Brandy	6.5	10.5	120
5 Kings	7	11.5	140
Hennessy VS	7	11.5	140
Courvoisier VS	7.5	12.5	150
Remy Martin VSOP	7.5	12.5	150
Courvoisier VSOP	7.5	12.5	150
Hennessy VSOP	15.5	26.5	300
Hennessy XO			

Rum			
Bacardi Carta Blanca	6.5	10.5	120
Captain Morgan Spiced	6.5	10.5	120
Captain Morgan Dark	6.5	10.5	120
Goslings	6.5	10.5	120
Havana Club 3YR	7	11.5	140
Havana Club 7YR	7	11.5	140
Lambs Navy Rum	7	11.5	140
Malibu	7	11.5	140
Kraken	7.5	12.5	150
Wray and Nephew	7.5	12.5	150

Tequila			
Jose Cuervo Silver	6.5	10.5	120
Jose Cuervo Gold	6.5	10.5	120
XO Patron Silver	7.5	12.5	150
Cazcabel Coffee	7.5	12.5	150
Tequila Rose	7.5	12.5	150

Greek Aperitifs			
Ouzo	6.5	9.5	80
Rakija	6.5	9.5	80
Mastiha	6.5	9.5	80
	25ml	200ml	500ml
Zivania	6	25	55

Please advise a member of staff if you have any dietary requirements.
A 12.5% service charge will be added to your bill; All prices are inclusive of VAT



THE CLISSOLD ARMS

RESTAURANT • BAR • VENUE

Bottled Beer/Cider (330 ml each)

Budweiser (Czech Republic)	6	Old Mout Cider (New Zealand)	6
Peroni (GF, Italy)	6	Heineken (Netherlands)	6
San Miguel (Spain)	6	Sol (Spain)	6
San Miguel 0% (Spain)	5.5	(330ml each)	



Draught Beer/Cider

	1/2	2/3	Pint
Beavertown (England)	5	6	8
Meantime Ale (England)	4	5	7
Moretti (Italy)	4.5	5.5	7.5
Inch's Cider (England)	4	5	7
Amstel (Netherlands)	4	5	7
Cruzcampo (Spain)	4.5	5.5	7.5
Guinness (Ireland)	5	6	8

Soft Drinks

	Glass	Pint	Bottle
Still/Sparkling Water (75cl)			4.5
Coke/Diet Coke/Coke Zero	3.5	4.5	4
Lemonade	3.5	4.5	4
Soda Water	3	3.5	3
Tonic Water/ Slimline Tonic			3
Ginger Beer/ Ginger Ale			3
Red Bull			4



Juices Orange/ Apple/ Cranberry/ Pineapple/ Tomato/ Lychee 3.5 Glass; 5 Pint; 15 Jug (1.5L)

Espresso, Macchiato, Americano, Teas 3.5
Double Espresso/Machiato, Latte, Cappuccino,
Greek Coffee, Hot Chocolate £3.95
Tea or Coffee Urn (£50- 20 cups; £70 - 30 cups)

Hot Drinks

Please advise a member of staff if you have any dietary requirements.
A 12.5% service charge will be added to your bill; All prices are inclusive of VAT



THE CLISSOLD ARMS

RESTAURANT • BAR • VENUE

Mocktails

VIRGIN MARY 8

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 8

Herbaceous & refreshing flavours accented by a crisp finish.

Lime, Sugar, Mint, Lemonade

BUBBLEGUM SUNSET 8

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 14

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 13

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 14

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 14

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.



Please advise a member of staff if you have any dietary requirements.
A 12.5% service charge will be added to your bill; All prices are inclusive of VAT



THE CLISSOLD ARMS

RESTAURANT • BAR • VENUE

CLASSIC MOJITO 14

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

COSMOPOLITAN 14

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

ESPRESSO MARTINI 14

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

FRENCH 75 14

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

KIR ROYAL 13

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

LONG ISLAND ICED TEA 15

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 14

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

OLD FASHIONED 14

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

PIMM'S 14

Fruity, mildly spiced flavour. Sweet, but not overly sweet – The lemonade and fruit balance everything out perfectly.
Try also: Pimm's Jug - £35
Pimm's, Sliced Fresh Fruits, Lemonade.

Cocktails





THE CLISSOLD ARMS

RESTAURANT • BAR • VENUE

Cocktails



PINA COLADA 15

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

PORN STAR MARTINI 14

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

RUM PUNCH 15

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

CLASSIC MARGARITA 14

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

WHISKEY SOUR 15

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 15

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

OUZO SPRITZ 15

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