

# the cobden

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# Bubbles & Fizz

## Champagne

	GLASS	BOTTLE
The Cobden Club Champagne	£8.00	£35.00
Pol Roger White Foil NV		£60.00
Dom Perignon 2000		£195.00
Moët & Chandon Rose NV		£70.00

## Prosecco

Prosecco Extra Dry, Vetricano, Italy	£7.00	£23.50
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*I drink champagne when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company I consider it obligatory. I trifle with it if I'm not hungry and drink it when I am. Otherwise I never touch it - unless I'm thirsty.*

*-Madame Lily Bollinger*

Humour is like liqueur in ways both obvious and subtle. The good stuff is hard to come by, because difficult to fashion. It intoxicates, but also harrows, it allows truth to flow into places otherwise barricaded. Sometimes it's Champagne sometimes it's Whiskey and sometimes it's a strong fizzy combo.



## Champagne cocktails

The best of both worlds

### **BELLINI £8.00**

A blend of peach puree, peach liqueur and peach bitters, topped with Prosecco.

### **SARATOGA COCKTAIL £8.00**

J.R.Brillet Cognac, pineapple, strawberry, Maraschino liqueur, sugar, bitters and then charged with Champagne. The origins of this recipe date back to 1899 when it appeared in The Flowing Bowl by Edward Spencer.

### **KNICKERBOCKER ROYAL £8.00**

Appleton rum, fresh raspberry, curacao shaken with lemon, sugar & topped with Champagne.

### **THE COBDEN PUNCH £8.00**

Sloe Gin, cassis, lemon stirred with fresh seasonal berries & then topped with Champagne. A refreshing berry packed sparkling cocktail.

*Work is the curse of the drinking class. I can resist everything except temptation. Moderation is a fatal thing - nothing succeeds like excess. We are all of us in the gutter. But some of us are looking at the stars.*

- Oscar Wilde

The Sour is said to have been invented sometime before 1862. It consists of a base spirit shaken with the perfect balance of fresh citrus juices, sugar and bitters then served on the rocks or straight up.



## Sours

### **WHISKEY SOUR £7.50**

Black Bush Irish Whiskey shaken with lemon, sugar, egg white & bitters.

### **RUM SOUR £7.50**

El Dorado 12yr rum shaken with lime, sugar, egg white & bitters.

### **STONE SOUR £8.50**

Van Winkle family reserve Rye shaken with lemon, fresh orange, egg white & sugar.

### **FRENCH PEAR SOUR £8.50**

J.R.Brillet Cognac shaken with pear liqueur, lemon, sugar, egg white & bitters. Please enjoy the Cobdens own interpretation of this classic.

*Always do sober what you said you'd do drunk. That will teach you to keep your mouth shut. An intelligent man is sometimes forced to be drunk to spend time with fools - For Whom the Bell Tolls Drinking is a way of ending the day.*

*- Ernest Hemingway*

This is a fun section of drinks all are refreshing and served tall.



## Swizzles, fizz & sangarees

### **GIN SWIZZLE £7.50**

Tanqueray swizzled with marashino liqueur, curacao, orange & fresh pineapple.

### **RASPBERRY & PASSION FRUIT FIZZ £7.00**

Smirnoff Black Vodka shaken with fresh lemon, raspberry, passion fruit and then charged with soda.

### **MEXICAN SANGAREES £7.00**

Jose Cuervo Traditional Tequila shaken with, curacao, claret, lemon, orange & topped with ginger ale make this refreshing sangarees.

### **MY ANNIVERSARY £8.50**

Pampero Aniversario rum swizzled with orange liqueur, lime, sugar & bitters.

*I feel sorry for people who don't drink, because when they wake up, that's best they feel all day.*

*- Frank Sinatra*

Forgotten classics from the greatest eras in cocktail history.



# Timeless classics

## **AMERICANO £7.00**

Campari, vermouth with a splash of soda.

## **PAPPY VAN WINKLE 15yr OLD FASHIONED £9.00**

Time is of the essence bourbon stirred with orange, sugar & bitters.

## **EL DIABLO £7.00**

Jose Cuervo Traditional Tequila shaken with cassis, lime & topped with ginger beer.

## **DAIQUIRI**

Your choice of rum shaken with lime and sugar. This is the original recipe that was taken from Cuba to the American shores by Admiral Lucius Johnson. Also made famous by Ernest Hemingway as one of his favourite drinks at the Floridita bar in Cuba.

## **MAI TAI £7.50**

(Victor J. "Trader Vic" Bergeron San Francisco 1970 )  
Appleton rum shaken with lime, orgeat, orange curacao and rock candy.

## **MARGARITA £7.50**

Don Julio Tequila shaken with fresh lime and Cointreau.

## **VODKA MARTINI £7.50**

Ketel One Vodka stirred with dry vermouth. Dry, dirty or filthy, your choice.

## **GIN MARTINI £9.50**

Tanqueray 10 stirred with vermouth and grapefruit bitters

*His last words - Drink to me.*

*- Pablo Picasso*



## Bottled beers

Lapin Kulta Lager	£3.60
London Pride	£3.80
Bohemia	£3.80
Aspall Suffolk Cider (330ml)	£3.80



## Soft drinks

### **JUICES** £2.00

Cranberry, orange, pink grapefruit, pineapple, tomato or apple

### **SODAS** £2.00

Coca-Cola, lemonade, tonic, bitter lemon, slim-line tonic, ginger ale or ginger beer

### **SOURCE MINERAL WATER** £2.90



# Wine

## WHITE WINE

	GLASS	BOTTLE
22. Wide River, Chenin Blanc 2008, South Africa	£3.80	£14.50
25. Karri Oak 2006 Semillon Sauvignon Western Australia	£4.20	£18.50
24. Pinot Grigio 2006, DueTorri, Trentino, Italy	£4.80	£22.00
23. Riesling 2006, Alan McCorkindale, New Zealand	£5.00	£24.00
36. Chablis 2006, Domaine de Manants, Burgundy		£24.50
39. Gavi 2007, La Chiara, Italy		£25.00
97. Sauvignon Blanc, A McCorkindale, N. Zealand		£26.50
08. Pinot D'Alsace 2006, Paul Blanck, France		£27.00
13. CJ Pask Chardonnay, Hawkes Bay, New Zealand		£28.50

## ROSE WINE

11. Garnacha Rosado, Bodegas Pleno, Navarra, Spain	£3.70	£14.50
29. CJ Pask, Rose, New Zealand 2007		£17.50

## RED WINE

55. Pampas, Shiraz/Malbec 2008, Argentina	£3.80	£14.50
56. Karri Oak, Cabernet / Merlot 2004, Western Australia	£4.20	£18.00
70. Château Tabuteau 2004, Lussac-St-Emilion,	£4.90	£22.50
83. Brouilly,Domaine Plateau de Bel Air ,2007, France	£5.00	£24.00
02. Rioja Crianza 'Gustales', Bodegas Navajas, Spain		£24.50
64. Pinot Noir, Valle Perdido, Patagonia, Argentina		£25.00
76. Mitchell Peppertree Shiraz 2003, South Australia		£27.50
72. CJ Pask Cabernet, Merlot, Malbec, New Zeland		£28.50
03. Rioja Gran reserva 2001, Marques de Caceres, Spain		£41.50