

# STAPLEFORD PARK

## BAR LOUNGE MENU

### LOUNGE MENU

Available from 1.00pm – 9.15pm daily

Tantalise your taste buds in a range of appetising snacks and meals which have been created using local artisan produce and explore our extensive range of spirits, liquors and wines. We guarantee that there's something for everyone and every mood hidden in the myriad of shelves!

#### STARTERS & SNACKS

Melton Mowbray pork pie, stilton cheese, chutney	9.00	Soup of the day, bread roll & butter (v)	8.00
Grilled aubergine, roasted pepper, sun blushed tomato, artichoke tapenade and toasted olive focaccia (vg)	9.00	Smoked Severn & Wye salmon, lemon, capers, brown bread & butter	11.50
Superfood salad; quinoa, sweet potato, avocado, toasted seeds (vg)	9.00	Smoked chicken, apple, walnut and bacon Caesar salad	10.00

#### SANDWICHES

All served with chips

"Stapleford club sandwich"; bacon, smoked chicken, baby gem lettuce, tomato, fried free range egg	14.00	Vegan club sandwich, hummus avocado, Portobello mushroom, sun blushed tomato, crispy tofu (vg)	11.00
Toasted honey roasted ham, Emmenthal cheese & green tomato chutney	10.50	Parma ham, mozzarella, roasted red pepper, rocket, pesto	11.50
Fish finger sandwich, caper & chive mayonnaise	11.50	Sweet potato, chickpea, avocado & watercress (vg)	10.00

#### MAINS

Stapleford Park Cheeseburger; smoked cheddar, gherkins, red onions, tomato relish, baby gem, bacon, chips, BBQ sauce (served well done)	17.50	Battered codling, chips, mushy peas, tartare sauce	16.50
Cauliflower, aubergine and lentil curry with jeera rice and mango pickles (vg)	16.00	Roast fillet of salmon, new potatoes, fennel & dill	17.50
Truffle macaroni cheese, courgettes & chestnut mushrooms (v)	16.50	Cajun Chicken Burger; mozzarella, bacon, avocado, tomato relish, chips, BBQ sauce	17.50
		Roast chicken supreme, leek, wild mushrooms, tarragon cream sauce	18.00

#### SIDES

Chips (v)	4.50	New Potatoes (v)	4.50	Mixed Leaf or Green Salad (v)	4.50
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#### DESSERT

Lemon meringue tart (v)	7.50	Chocolate cheesecake, salted caramel ice cream (v)	7.50
Blackberry panna cotta, apple sorbet (vg)	7.50	Selection of cheeses, biscuits & chutney	11.50

### HOT BEVERAGES

All served with homemade biscuits

Tea	4.45	Espresso	3.50
Coffee	4.45	Double Espresso	4.45
Coffee Latte	4.45	Hot Chocolate	4.45
Cappuccino	4.45		

#### LIQUEUR COFFEE

Calypso Coffee (Tia Maria)	8.75	Irish Coffee (Jameson)	8.75
Baileys Coffee (Baileys)	8.75	Amaretto Coffee (Disaronno)	4.45

#### SOFT DRINKS

Harrogate Mineral Water	750ml	4.50	Soda Water	200ml	2.80
(still or sparkling)	330ml	3.25	Tomato Juice	200ml	2.80
Sprite	330ml	3.35	Orange Juice		2.90
Fevertree Tonic Water	200ml	2.80	Apple Juice		2.90
Coke	330ml	3.45	Pineapple Juice		2.90
Diet Coke	330ml	3.35	Cranberry Juice		2.90
Mixers	200ml	2.80			

### CHAMPAGNE & WINE

By the glass (175ml unless stated)

#### CHAMPAGNE & SPARKLING

Stapleford Cuvee Brut	125ml	12.50	Laurent-Perrier Cuvée	125ml	26.00
Tradition Gardet			Rosé Brut		
Laurent-Perrier Brut	125ml	15.50	Prosecco Pure Dry	125ml	8.00

#### WHITE WINE

Pinot Grigo Ca'Tesore, Italy	8.25	Freedom Cross Chenin Blanc, South Africa	9.00
Le Charme Sauvignon Blanc, France	8.25	Kuraka Marlborough Sauvignon Blanc, New Zealand	10.50
Turi Chardonnay, Chile	8.50	Rioja Vega Tempranillo Blanco, Spain	11.50
Talisman Grüner Veltliner, Hungary	8.50	Crozes-Hermitage Blanc, Domaine Pochon	13.25

#### ROSÉ WINE

Pure Pinot Grigo Rosé, Italy	8.25	Route 66 Boulevard Blush, California	8.75
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#### RED WINE

Lautarul Pinot Noir, Romania	8.25	Mendel Lunta Malbec, Argentina	10.50
Turi Merlot, Chile	8.50	Chorey-Les-Beaune 'Les Beaumonts', France	11.75
Primitivo, "Appassimento", Carlomagno, Italy	8.50	Rioja Vega Reserva, Spain	12.25
Freedom Cross Pinotage, South Africa	9.00	Crozes-Hermitage Rouge, Domaine Pochon	13.25

Allergy Key: [V] Vegetarian, [VG] vegan

For dietary requirements and food allergies please ask a member of our team for assistance. A gluten free menu is available upon request. All prices are inclusive of VAT a discretionary service charge of 12.5% will be added onto your bill.

This menu is made from recycled paper. Please recycle it after use.

# STAPLEFORD PARK

## BAR LOUNGE MENU

### SPIRITS & APERITIFS

#### TEQUILA

Olmecca Altos Plata (Silver)	7.00	Olmecca Altos Reposado (Gold)	8.75
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#### LIQUERS OF THE WORLD

Amaretto Disaronno	6.50	Midori	6.00
Archers Peach Schnapps	50ml 7.00	Passoa	50ml 7.00
Baileys Irish Cream	50ml 7.00	Luxardo Sambuca dei Cesare (White)	6.00
Cointreau	6.50	Luxardo Passione Nera Sambuca (Black)	7.00
Drambuie	6.50	Southern Comfort	6.00
Grand Marnier	6.50	Tia Maria	6.50
Chambord	6.50	Saint Germain	6.00
Galliano	6.50		
Kahlua	6.50		

#### RUM

Bacardi Carta Blanca	5.50	Kraken – Spiced Dark Rum	7.00
Malibu	6.00	Captain Morgan – Dark Rum	5.50
Havana Club 3 Year	6.00	Capatain Morgan – Spiced Gold	6.00
Havana Club 7 Year	7.00	Zacapa 23 Year (Guatemala)	11.00
Havana Club	7.50		

#### VODKA

Absolut	5.00	Grey Goose	7.00
Absolut	5.50	Grey Goose Citron	7.50
Citron / Vanilla / Raspberry		Ketel One	6.50

#### BOURBON & TENNESSEE WHISKEY

Maker's Mark	7.00	Jack Daniels	6.00	Gentleman Jack	8.00
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#### BLENDED WHISKY

Bells	5.00	Bushmills	7.50
J&B Rare	5.50	Chivas Regal 12 Year	7.00
Jameson	6.00	Johnnie Walker Gold Label	8.50
Johnnie Walker Black Label	7.00	Chivas Regal 18 Year	9.50
Canadian Club	7.50		

#### SINGLE MALT WHISKY

Laphroaig 10 Year	Island	7.50	Auchentoshan 3 Wood	Lowland	8.50
Talisker 10 Year	Island	7.50	Glenfiddich 12 Year	Highlands	7.50
Isle of Jura 10 Year	Island	7.50	Glenfiddich 18 Year	Highlands	11.00
Highland Park 12 Year	Island	8.00	Macallan Gold	Highlands	7.50
Lagavulin 16 Year	Island	9.00	Oban 14 Year	Highlands	17.70
Bowmore 15 Year Darkest	Island	9.00	Glenmorangie 18 Year	Highlands	2.00
Glenlivet 15 Year	Speyside	8.50	Dalwhinie 15 Year	Highlands	7.50
Balvenie Caribbean Cask 14 Year			The Singleton 12 Year	Highlands	8.50
Speyside		12.00	Penderyn	Wales	7.50
Glenlivet 18 Year	Speyside	11.00	Yamazaki Distillers Reserve	Japan	7.50
Auchentoshan 12 Year	Lowland	7.50			

### APERITIFS OF THE WORLD

Campari	6.50	Aperol	50ml	6.50
Martini	50ml 6.00	Tio Pepe Sherry	50ml	6.50
Extra dry, Rosso or Bianco		Croft Sherry	50ml	6.50
Pernod	6.50	Harveys Bristol Cream	50ml	6.50
Pimm's/Pimm's Elderflower	50ml 6.50			
Aperol	50ml 6.50			

#### ARMAGNAC

Janneau VSOP	8.75	Berneroy Fine Calvados	6.00
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#### COGNAC

Remy Martin VSOP	7.50	Remy Martin XO	27.00
Courvoiser VSOP	7.50	Menuet 1947	101.00
Hine Antique XO	22.00		

Louis XIII	157.00
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*Considered one of the Best Cognacs of the world, the result of four generations of cellar masters, Louis XIII is a unique blend of 1,200 eaux-de-vie, all from Grande Champagne, and aged in tiercons, century-old casks made from Limousin oak.*

#### PORT

All 50ml

Pocas White	4.40	Pocas Late Bottled Vintage 2012	7.60
Pocas 10 year	9.60	Pocas Colheita 1995	11.60

#### GIN

Stapleford Park Estate Foraged Gin	6.50	Pinkster (Pink)	6.50
Brentingby London Dry	6.50	Whitley Neil Rhubarb & Ginger	6.50
Brentingby Black Edition	6.50	London No.1 Blue Gin	7.50
Brentingby Pink: Rooibos & Baobab	6.50	Hendricks	7.00
Bombay Sapphire	6.00	Gin Mare	7.00
Caorunn	6.00	Tanqueray 10	7.50
Beefeater 24	6.50	Monkey 47 (Sloe Gin)	7.50

#### TONICS & MIXERS

All 2.80

Fever-Tree premium Indian tonic water	Fever-Tree ginger beer
Fever-Tree light Indian tonic water	Fever-Tree premium lemonade
Fever-Tree Mediterranean tonic water	Fever-Tree lemon tonic
Fever-Tree ginger ale	Fever-Tree soda water

#### BOTTLED BEER & CIDER

Grainstore Ten Fifty	5%	4.50	Becks	4.8%	4.25
Grainstore Rutland Panther	3.4%	4.50	Budweiser	4.5%	4.40
Grainstore Cider	5.2%	4.50	Peroni	5.1%	4.60
Grainstore Osprey	4.0%	4.50	Guinness (surgery can)	4.1%	4.50
Grainstore Gold	4.5%	4.50	Bavaria (non-alcoholic)	0.0%	3.00
Corona	4.5%	4.25	Peroni Libera	0.0%	6.00

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