

## Cocktails

### Champagne

**Death in the Afternoon** **£13.50**

*Ernest Hemmingway's way to drink Champagne in the late afternoon. Strong, green Absinthe topped up with bubbly.*

**French 190** **£13.50**

*Slightly different than the classic French 75. London Dry Gin mixed with fresh grapefruit and Grapefruit Bitters, topped up with Brut Champagne. Dry but fruity!*

**Rolls Royce** **£13.50**

*Every Champagne lover has to try this. A perfect combination of Chocolate Bitters, Antica Formula (similar red vermouth), Champagne and a candy sugar stick. Mouth-watering!*

### Devine & Decadent

**Decadent Champagne Cocktail** **£38.00**

*The very sophisticated way to drink your Remy Martin XO together with a bit sugar, Angostura Bitters and Champagne!*

**Devine Margarita** **£22.00**

*Have a classic Margarita with finest products such as Patron Añejo, fresh lime juice and Cointreau.*

**Royal Mojito** **£19.00**

*There is no better way to enjoy a Mojito! Classically with fresh mint, lime and sugar. And here is the twist: Premium Mount Gay XO Rum and Champagne to top up!*

### Signature

**Martin** **£11.50**

*Have yourself a treat with home infused Orange & Lemon Vodka blended with fresh lemon juice, Cointreau and a tiny bit of sugar to balance. Suits everyone!*

**Steve** **£11.50**

*Rock'n'Roll version of the good old "White Lady"! Dry Gin, Cointreau, Lemon Bitters and sugar floated with Limoncello Foam. Served straight up!*

**Bar 190** **£14.00**

*You will not believe! 15 years old Springbank Single Malt stirred slowly with Jerry Thomas and Whisky Barrel Aged Bitters, orange and lemon peel. One drop of sugar is enough to sweet this combination. Attention! Not for everyone!*

Prices are inclusive of VAT  
A discretionary 12.5% service charge will be added to your bill

## Highball

**French Sling** **£10.50**

*Our variation of the Raffles version. Cognac mixed with Cherry Heering, pineapple, soda and a dash of our secret ingredients. The unique taste of a proper Sling!*

**Monkey Collins** **£10.50**

*Try this: Monkey Shoulder triple malt whisky build in glass with fresh lime juice, sugar and soda. Perfect for hot days!*

**Pink Fizz** **£10.50**

*A delicious combination of Dry Gin, sweet & sour mix, fresh maraschino cherries, Bitters and soda water.*

**Mule with passion** **£11.50**

*It's getting' hot in here! Home infused chilli vodka together with fresh passion fruit, lime juice and ginger beer.*

## Short

**The Sailor's Mai Tai** **£11.50**

*Invented at the Trader Vic's "Polynesian-style" restaurant in Oakland in 1944. Our version includes Sailor Jerry Rum, orgeat, Cointreau, fresh lime juice and Myers Rum on top. Dangerous drink! Maita'I roa ae!*

**Blueberry Caipiroska** **£10.50**

*If you feel blue – a good portion of home infused blueberry vodka, fresh lime juice and sugar served over plenty of crushed ice!*

**Italy Sour** **£11.50**

*Get ready for an extraordinary Amaretto Sour made of Disaronno, fresh lime and crowned with bitter Aperol foam.*

**Short Lynchburger** **£10.50**

*The man's best friends: Jim, Jack & Johnnie. In this case Tennessee Jack Daniels, Cointreau, fresh lime and sugar.*

**I love Kiwi** **£10.50**

*For all our kiwi lovers. Fresh kiwi, kiwi & apple liquor blended together with vodka gives you a fruity experience.*

## Sweet Dreams

**Maya's Dream** **£11.50**

*We infused fresh vanilla pods in vodka and now mix it with Grand Marnier, freshly squeezed orange juice and sweetened double cream! A variation of the classic "Reve d'or"*

**Blue Grasshopper** **£10.50**

*Back to the future! The classic mix of mint, cocoa and cream. Served straight up and blue coloured.*

*Up with a twist*

**Manhattan to Kentucky** **£10.50**

*Let's get ready for a long journey! Aromatic Buffalo Trace Bourbon married with Antica Formula and Angostura Bitters.*

**Espresso Martini** **£10.50**

*Oh yeah! We make the difference! Rum instead of vodka, freshly brewed espresso, Tia Maria and a bit of sugar!  
Note: You can drink your Espresso Martini like your regular coffee, for instance with milk, cream, sugar etc.*

**English Vesper** **£11.50**

*The drink was invented and named by fictional secret agent James Bond in the 1953 novel Casino Royal. Three measures of cucumber infused Hendrick's Gin, one of vodka, half a measure of Lillet Blanc. "Gosh, that's certainly a drink!"*

**Appletini** **£10.50**

*Zach Braff's favourite drink in the TV-Show "Scrubs".  
Fresh Green Apple, bison grass vodka and a dash of elderflower cordial. Easy on the tini!*

**Honey Kiss Me** **£11.50**

*Such a simple mix of home infused honey and ginger vodka, apple juice and Campari!*

*Mocktails*

**190 Limeade** **£6.00**

*The oldest non-alcoholic cocktail. Fresh lime juice, sugar and soda. Served long with lots of ice!*

**Everybody's Passion** **£6.50**

*Fresh passion fruit flesh mixed together with passion fruit nectar, a splash of honey and topped up with ginger beer.*

**Berry Lover** **£6.50**

*Our absolute favourite mocktail! Blackberries, grenadine and cranberry juice. A luscious combination!*

**Peachy** **£6.50**

*Feel peachy for a moment with fresh peach puree, apple juice and a hint of coconut!*

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*On the side...*

*...we are more than happy to prepare your favourite cocktail even if you can't find it on our list. Basically, we can prepare everything from classic cocktails such as Daiquiri, Manhattan, Martini or Margarita to your desired fancy drinks.*

## Food

### Light bites

House club sandwich <i>Grilled chicken, bacon, cheese, lettuce, tomato &amp; aioli</i>	£11.50
Mussels and clams <i>Fennel, Pernod sauce</i>	£ 8.00
Bruschetta <i>Mozzarella, fresh basil, caramelised onion, tomatoes</i>	£7.50
190 Burger <i>Prime beef, relish, Gouda, dill pickle, tomato, onion and hand cut fries</i>	£14.50
Open salmon sandwich <i>Smoked salmon, toasted sour dough, red onion, capers and lemon</i>	£9.00
Continental meat platter <i>Saucisson, Prosciutto de Parma, hot Chorizo, salted butter and fresh bread and olives for two</i>	£18.00
Assorted cheese platter <i>Port gel, crackers, grapes, and toasted walnuts</i>	£15.00
Salt and pepper squid <i>Fresh leaves and lemon aioli</i>	£7.50

### Tapas Platters

*Sautéed beans with crispy bacon*

*Marinated olives, with rosemary and citrus*

*Grilled spicy Chorizo*

*Grilled marinated aubergine*

*Salad of plum tomato, mozzarella, fresh basil and Parma ham*

*Feta cheese with red onion marmalade*

*Basil and sun dried tomato, pesto with toasted bread*

*Greek style calamari with Tzatziki*

*Prawns cocktail with mary rose sauce*

*Frisée salad, citrus vinaigrette*

*Chilli mussels*

*Salad of marinated seasonal vegetables*

*Char grilled artichoke*

*Parma ham with olive oil*

*Niçoise salad with egg*

*Smoked salmon, lemon aioli*

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Any of the above **three for £10** or **six for £18**, **single items for £4**  
Served with fresh bread, balsamic vinegar and olive oil

Prices are inclusive of VAT  
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## Spirits

### Single Malt

#### Lowland

<i>Auchentoshan 12</i>	<i>£9.00</i>
<i>Glenkinchie 10</i>	<i>£8.00</i>

#### Highland

<i>Glenmorangie 10</i>	<i>£7.50</i>
<i>Dalwhinnie 15</i>	<i>£8.00</i>
<i>Oban 14</i>	<i>£9.50</i>

#### Speyside

<i>Aberlour 10</i>	<i>£7.50</i>
<i>Cragganmore 12</i>	<i>£7.50</i>
<i>Glenfarclas 15</i>	<i>£9.00</i>
<i>Glenfiddich 12</i>	<i>£7.50</i>
<i>Glenfiddich 15</i>	<i>£10.00</i>
<i>Glenfiddich 18</i>	<i>£12.00</i>
<i>Glenfiddich 21</i>	<i>£15.00</i>
<i>The Balvenie 12 Signature</i>	<i>£8.50</i>
<i>The Balvenie 12 Double Wood</i>	<i>£8.00</i>
<i>The Glenlivet 12</i>	<i>£8.00</i>
<i>The Macallan 12</i>	<i>£8.00</i>
<i>The Macallan 18</i>	<i>£16.00</i>

#### Campbeltown

<i>Springbank 15</i>	<i>£11.00</i>
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#### The Islands

<i>Jura 10</i>	<i>£9.00</i>
<i>Jura Superstition</i>	<i>£10.00</i>
<i>Highland Park 12</i>	<i>£7.50</i>
<i>Talisker 10</i>	<i>£7.50</i>

#### Islay

<i>Ardbeg 10</i>	<i>£7.50</i>
<i>Ardbeg Uigeadail</i>	<i>£10.00</i>
<i>Bowmore 12</i>	<i>£7.00</i>
<i>Bowmore 18</i>	<i>£15.00</i>
<i>Bunnahabhain 12</i>	<i>£7.00</i>
<i>Caol Ila 12</i>	<i>£7.50</i>
<i>Lagavulin 16</i>	<i>£10.00</i>
<i>Laphroaig 10</i>	<i>£7.50</i>

#### Yapan

<i>Yamazaki 18</i>	<i>£20.00</i>
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### Blended

#### Scotch

<i>Grant's</i>	<i>£6.50</i>
<i>Famous Grouse</i>	<i>£6.50</i>
<i>J &amp; B</i>	<i>£6.50</i>
<i>Bailie Nicol Jarvie</i>	<i>£6.50</i>
<i>Monkey Shoulder Triple Malt Whisky</i>	<i>£7.00</i>
<i>Chivas Regal 12</i>	<i>£8.00</i>
<i>Johnnie Walker Black</i>	<i>£8.00</i>
<i>Johnnie Walker Gold</i>	<i>£11.00</i>
<i>Johnnie Walker Blue</i>	<i>£18.50</i>

#### Irish

<i>Bushmills Black Bush</i>	<i>£6.50</i>
<i>Jameson</i>	<i>£6.50</i>

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## American Whiskey

### Kentucky Bourbon

<i>Buffalo Trace</i>	£6.50
<i>Bulleit</i>	£6.50
<i>Knob Creek</i>	£7.50
<i>Wild Turkey 8</i>	£7.50
<i>Maker's Mark</i>	£8.50
<i>Woodford Reserve</i>	£9.00
<i>Pappy Van Winkle 12</i>	£9.00
<i>Pappy Van Winkle 20</i>	£22.00

### Tennessee

<i>Jack Daniel's N°7</i>	£6.50
<i>Jack Daniel's Single Barrel</i>	£11.00

## Cognac

<i>Remy Martin V.S.O.P.</i>	£7.50
<i>Remy Martin Coeur De Cognac</i>	£11.00
<i>Remy Martin X.O.</i>	£28.00
<i>Remy Martin Louis XIII</i>	£220.00
<i>Hennessy Fine De Cognac</i>	£7.50
<i>Hennessy X.O.</i>	£22.00
<i>Hennessy Paradis</i>	£35.00
<i>Hine Antique</i>	£13.50

## Armagnac

<i>Janneau X.O.</i>	£12.50
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## Calvados

<i>Chateau Du Breuil Fine</i>	£8.00
<i>Chateau Du Breuil 15</i>	£12.50

## Tequila

<i>José Cuervo 1800 Blanco</i>	£8.50
<i>Gran Centenario Plata</i>	£6.50
<i>Gran Centenario Reposado</i>	£7.50
<i>José Cuervo Traditionale</i>	£8.50
<i>Patron Silver</i>	£9.00
<i>Patron Reposado</i>	£10.00
<i>Patron Añejo</i>	£12.00
<i>Don Julio Reposado</i>	£10.00
<i>Corralejo Blanco</i>	£9.00
<i>Corralejo Reposado</i>	£10.00
<i>Porfidio Blanco</i>	£9.50
<i>Partida Blanco</i>	£9.50

## Gin

<i>Plymouth</i>	£6.50
<i>Gordon's</i>	£6.50
<i>Beefeater</i>	£6.50
<i>Bombay Sapphire</i>	£6.50
<i>Martin Miller's Imported</i>	£7.00
<i>South</i>	£7.00
<i>Tanqueray</i>	£7.00
<i>Hendrick's</i>	£7.50
<i>Tanqueray N°10</i>	£10.00

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## *Vodka*

<i>Russian Standard</i>	£6.50
<i>Stolichnaya</i>	£6.50
<i>Absolut</i>	£6.50
<i>Chopin</i>	£7.00
<i>Ketel One</i>	£7.00
<i>Smirnoff Black</i>	£7.00
<i>Snow Leopard</i>	£7.00
<i>Grey Goose</i>	£7.50
<i>Belvedere</i>	£7.50
<i>Uluvka</i>	£8.50
<i>Ciroc</i>	£11.00
<i>Ultimat</i>	£12.50

## *Rum*

<i>Mount Gay Eclipse</i>	£6.50
<i>Mount Gay Extra Old</i>	£10.00
<i>Cockspur</i>	£6.50
<i>Pyrat X.O.</i>	£8.00
<i>Havana 3</i>	£6.50
<i>Havana 7</i>	£8.00
<i>Metusalem Classico</i>	£8.00
<i>Metusalem Platino</i>	£7.00
<i>Myers's</i>	£6.50
<i>Wray &amp; Nephew</i>	£7.00
<i>Clément V.S.O.P.</i>	£7.00
<i>Bacardi Superior</i>	£6.50
<i>Bacardi 8</i>	£8.00
<i>Bacardi 151</i>	£10.00
<i>Captain Morgan</i>	£6.50
<i>10 Cane</i>	£6.50
<i>Angostura 1919</i>	£7.00
<i>Sailor Jerry</i>	£6.50
<i>Ron Zacapa Centenario Sistema Solera 23</i>	£12.00
<i>Woods Old Navy</i>	£6.50
<i>Bundaberg</i>	£6.50
<i>Lamb's Navy Rum</i>	£6.50

## *Fortified Wine & Aperitif*

<i>Campari</i>	£6.00
<i>Aperol</i>	£6.00
<i>Pernod</i>	£6.00
<i>Ricard</i>	£6.00
<i>Cockburn's Port</i>	£6.50
<i>Taylor's 10 Port</i>	£8.50
<i>Harvey's Bristol Cream</i>	£6.50
<i>Tio Pepe Sherry</i>	£6.50
<i>Lillet Blanc</i>	£6.50
<i>Antica Formula</i>	£7.00

## *Grappa*

<i>Marolo Grappa Di Moscato</i>	£7.00
<i>Marolo Grappa Di Gewurztraminer</i>	£7.00

## *Bottled Beer*

<i>Asahi</i>	£4.00
<i>Peroni Nastro Azzuro</i>	£4.50
<i>Beck's</i>	£4.00
<i>San Miguel</i>	£4.50
<i>Leffe Blonde</i>	£4.50

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### *Assorted Liquors*

<i>La Fee Absinthe</i>	<i>£7.00</i>
<i>Disaronno Amaretto</i>	<i>£6.00</i>
<i>Chambord</i>	<i>£6.00</i>
<i>Chartreuse Green</i>	<i>£7.00</i>
<i>Baileys</i>	<i>£6.00</i>
<i>Cointreau</i>	<i>£6.00</i>
<i>Drambuie</i>	<i>£6.00</i>
<i>Tia Maria</i>	<i>£6.00</i>
<i>Frangelico</i>	<i>£6.00</i>
<i>Galliano</i>	<i>£6.00</i>
<i>Grand Marnier Cordon Rouge</i>	<i>£6.00</i>
<i>Kahlua</i>	<i>£6.00</i>
<i>Sambuca Opal Bianca/Nera</i>	<i>£6.00</i>
<i>Limoncello</i>	<i>£6.00</i>
<i>Patron XO Coffee Liquor</i>	<i>£8.00</i>

### **Minerals**

#### *Mixers & Juices*

*Please ask a member of staff for our daily selection!*

<i>Mineral water</i>	<i>BTL</i>	<i>GL</i>
<i>Hildon Sparkling</i>	<i>£3.85</i>	<i>£1.95</i>
<i>Hildon Still</i>	<i>£3.85</i>	<i>£1.95</i>

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#### *Information*

##### **Our measures**

<i>Wine</i>	<i>175 ML</i>
<i>Champagne</i>	<i>125 ML</i>
<i>Spirits &amp; Liquors</i>	<i>50 ML</i>

##### **Food serving times**

*Daily from 13.00h until 23.30 h*  
*Food preparation may take up to 30 minutes!*

##### **Contact**

*Web: [www.gorehotel.com](http://www.gorehotel.com)*  
*Email: [Bar190@gorehotel.com](mailto:Bar190@gorehotel.com)*

*[www.facebook.com/bar190](http://www.facebook.com/bar190)*

**BAR 190**  
*Queen's Gate*

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## Wine

<i>White</i>	<i>BTL</i>	<i>GL</i>
<b>Klein Steenberg 2008</b> <i>Sauvignon Blanc, South Africa</i>	<b>£21.00</b>	<b>£6.00</b>
<b>Colli Argento 2009</b> <i>Pinot Grigio, Italy</i>	<b>£24.00</b>	<b>£6.50</b>
<b>Chablis La Genillotte 2008</b> <i>Chardonnay, France</i>	<b>£34.50</b>	<b>£10.00</b>
<b>Sancerre Fernand Girard 2009</b> <i>Sauvignon Blanc, France</i>	<b>£36.00</b>	<b>£10.50</b>
<i>Red</i>	<i>BTL</i>	<i>GL</i>
<b>Le Chiantigiane</b> <i>Sangiovese, Italy</i>	<b>£22.50</b>	<b>£6.00</b>
<b>Montelciego Vendimia 2007</b> <i>Rioja, Spain</i>	<b>£23.00</b>	<b>£6.50</b>
<b>Duck Bill 2007</b> <i>Pinot Noir, Australia</i>	<b>£25.50</b>	<b>£6.75</b>
<b>Steenberg 2007</b> <i>Merlot, South Africa</i>	<b>£34.50</b>	<b>£9.50</b>
<i>Rosé</i>	<i>BTL</i>	<i>GL</i>
<b>Marilyn Merlot 2008</b> <i>Bordeaux Rosé, France</i>	<b>£26.50</b>	<b>£7.50</b>

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## Champagne

### Glass

#### White

<i>Beaumont des Crayères</i>	£10.50
<i>Taittinger</i>	£13.00

#### Rosé

<i>Beaumont des Crayères Rosé</i>	£11.50
<i>Taittinger Rosé</i>	£14.00

### Bottle, Non-Vintage

#### White

<i>Beaumont des Crayères</i>	£44.50
<i>Piper-Heidsieck</i>	£49.00
<i>Veuve Clicquot Ponsardin</i>	£68.00
<i>Taittinger</i>	£59.00
<i>Louis Roederer</i>	£60.00
<i>Bollinger</i>	£70.00
<i>Ruinart Blanc de Blancs</i>	£100.00
<i>Armand de Brignac, Ace of Spades</i>	£750.00

#### Rosé

<i>Beaumont des Crayères Rosé</i>	£47.00
<i>Taittinger Rosé</i>	£66.00
<i>Veuve Clicquot Ponsardin Rosé</i>	£85.00
<i>Laurent-Perrier Rosé</i>	£100.00

### Bottle, Vintage

#### White

<i>Veuve Clicquot Ponsardin, La Grande Dame 1993</i>	£300.00
<i>Louis Roederer, Cristal 2000</i>	£395.00
<i>Lanson, Noble Cuvée 1998</i>	£160.00

#### Rosé

<i>Moët &amp; Chandon, Dom Pérignon Rosé 1998</i>	£395.00
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