

-WINE AND DINE-



DRINKS



# COCKTAILS

## GIN

### **French For Incredible.....£8**

Inspired by the classic raspberry ripple ice cream. This cocktail combines Chambord, raspberry gin, vanilla syrup, raspberry syrup & cream to create this sweet cocktail guaranteed to become a favourite.

### **Apple & Rhubarb Bramble.....£8**

A twist on a classic. This bramble uses Whitley Neill rhubarb & ginger gin, apple juice & lemon sour to create this perfectly balanced cocktail.

### **Under the Hartford Sun.....£8**

Apricot jam, Tanqueray Sevilla gin, lemon, and orange juice come together to create this delightful cocktail which is sure to surprise and leave a lasting impression.

### **Classic Gin Bramble.....£8**

If it ain't broke, don't fix it! A classic fruity gin cocktail consisting of Tanqueray Export, lemon sour, gomme and cassis.

### **Garden Bramble.....£8**

A savoury surprise. Rosemary, basil and olives come together with Gin Mare, violet syrup, lemon sour and vermouth to create this fresh, tasty drink.

### **Orange & Elderflower Fizz.....£8**

A fruity cocktail perfect for gin lovers. Tanqueray Sevilla, egg whites, lemon sour, elderflower syrup, orange juice, cream and lemonade.

### **Gin Jam.....£8**

Tanqueray Gin, egg white, lemon sour, and blackcurrant jam creates this treat. Don't dodge this treat.

### **Raspberry Iced Tea.....£8**

Iced tea with a punch! Fresh raspberries, cranberry and raspberry tea, Tanqueray gin, Apple liqueur, elderflower syrup and lemonade.

# VODKA

## **One More Day.....£8**

For those who wish summer lasted just that little bit longer. Mint, strawberries, eucumber combined with Absolut vodka and lemonade make this cocktail fresh and fruity.

## **Beyond the sea.....£8**

A cocktail to bring the Caribbean to Hartford. Absolut vanilla vodka, triple sec, blue curacao, pineapple juice and lemonade. The perfect drink to whisk your taste buds away to a sunnier destination.

## **Solero.....£9**

Inspired by the ice lolly. A fusion of Absolut vodka, Tanqueray Sevilla gin, mango syrup, passionfruit syrup all topped off with whipped cream and fresh passionfruit.

## **Hollywood Martini.....£7**

A Chime favourite. Absolut vanilla vodka, passionfruit syrup, pineapple juice and topped off with Prosecco. The classier cousin of a well known favourite.

## **The Showgirl.....£8**

She's certainly a show stopper! Absolut vanilla and raspberry vodka combined with Amaretto and our own glitterberry mix. A firm favourite from the beginning.

## **Espresso Martini.....£8**

A little pick me up. Absolut vanilla vodka, Patron XO, gomme and espresso.

## **The Salty Nut.....£9**

A delicious twist on the espresso version. Stolichnaya salted caramel vodka, Patron XO, caramel syrup, frangelico & espresso.

## **French Martini.....£8**

An absolute classic! Absolut vanilla vodka, Chambord and pineapple juice.

## **Classic Vodka Bramble.....£8**

If it ain't broke, don't fix it! A classic fruity cocktail consisting of vodka, lemon sour, gomme and cassis.

# **RUM**

## **Piña Colada.....£8**

**Bringing Puerto Rico to Hartford. The classic cocktail enjoyed by those who prefer the wetter days. White rum, Malibu, coconut syrup, milk, cream and fresh pineapple juice.**

## **Daiquiri.....£8**

**Rum, lemon juice, and gomme served over crushed ice. Choose your flavour... passionfruit/ strawberry/ raspberry/ coconut/ cherry/ mango**

## **Mojito.....£7**

**Possibly the most refreshing cocktail ever created. Rum, mint, lime and gomme served over crushed ice, topped with soda. Choose your flavour.... original/ passionfruit/ berry**

## **Captain Chime.....£7**

**The return of a Chime favourite! Malibu and Kraken rum with raspberry and cherry syrup served over crushed ice. Drink up me-hearties yo ho!!**

## **The Grape Escape.....£7**

**Bitter sweet side of the Carribbean - White rum, grapefruit juice and orange syrup finished with Angostura bitters.**

# **BOURBON**

## **Brew & Biscuit.....£9**

**The combination you didn't know you needed. Woodford Reserve bourbon, Kahlua, vanilla syrup, coffee beans and orange bitters served with a Lotus coffee biscuit. Dunk it in, trust us on this one!**

## **Classic Old Fashioned.....£8**

**The classic cocktail as it is supposed to be! Woodford Reserve bourbon, angostura bitters and sugar.**

## **Cherry Bourbon Sour.....£9**

**A sweeter bourbon drink for the novice. Woodford Reserve bourbon, egg white, lemon juice, cherry syrup, and Angostura bitters.**

# **AMARETTO**

## **Honey Amaretto Sour.....£7**

**Making its return to the menu due to popular demand. Honey, amaretto, lemon juice and egg white.**

## **Passion for life.....£8**

**A fruity and refined cocktail. A combination of fresh basil and passionfruit, Drambuie, Amaretto, lime juice, and orange juice.**

# **PROSECCO**

## **Aperol Spritz.....£7**

**The perfect aperitif! Aperol, prosecco and soda. Bellissimo!**

## **Bellini.....£7**

**Chime's twist on a classic, choose your flavour.....**

**passionfruit/ rose/ elderflower/ kir royale**

# **MOCKTAILS**

## **Virgin Mojito.....£5**

**Refreshing mocktail combining mint, lime gomme and apple juice with soda.**

## **Berry Fizz.....£5**

**Strawberries, raspberries and blackberries are muddled with raspberry and passionfruit syrup, mixed with cranberry juice and topped with lemonade.**

## **Caribbean Cooler.....£5**

**Orange juice, pineapple juice, mango and passionfruit syrup come together to make a refreshing tropical drink, served over crushed ice.**

## **Strawberry, basil & black pepper.....£5**

**Chime's twist on a mojito - strawberries, basil and black pepper muddled together with strawberry syrup and topped with lemonade.**

# WINE

## WHITE

	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<b>Primordial Soup White, South Africa</b> <b>Crisp, medium-bodied with aromas of ripe peach and nectarines.</b>	<b>4.75</b>	<b>6.50</b>	<b>19.00</b>
<b>Tierra Alta Sauvignon Blanc, Chile</b> <b>Fresh, crisp, ripe citrus fruit, packed with lime zest and kiwi fruit flavours.</b>	<b>5.50</b>	<b>7.50</b>	<b>20.00</b>
<b>Conviviale Pinot Grigio, Italy</b> <b>Lightly aromatic with a fine mix of orchard fruit on the palate.</b>	<b>5.50</b>	<b>7.50</b>	<b>20.00</b>
<b>Vidal Sauvignon Blanc, NZ Marlborough</b> <b>Intense aromas of passionfruit, citrus and tropical flavours.</b>	<b>7.00</b>	<b>10.00</b>	<b>26.00</b>
<b>Caliterra Chardonnay, Chile</b> <b>Fresh and rounded, with tropical fruit and a toasty note to finish.</b>			<b>25.00</b>
<b>Silga Verdejo, Spain</b> <b>A decent alternative to Sauvignon drinkers. Fresh, snappy, tangy and delicious.</b>			<b>26.00</b>
<b>Ornezon Picpoul de Pinet, France</b> <b>A fresh, light style with a zesty finish. Ideal with our seafood dishes.</b>			<b>27.50</b>
<b>La Battistina Gavi, Italy</b> <b>Aromatic, zesty nose with notes of apple, lime and white flower.</b>			<b>28.00</b>
<b>Paradou Viognier, France</b> <b>Honeysuckle aromas with a flamboyant mouthful of white peach and lychee.</b>			<b>28.50</b>
<b>Fournillon Chablis, France</b> <b>Green apple, lime, slate with refreshing acidity.</b>			<b>34.00</b>
<b>Greywacke Sauvignon Blanc, NZ</b> <b>Intense aromatics of melon, peach and papaya accompanied by hints of tomato leaf and capsicum.</b>			<b>40.00</b>



# WINE

## RED

	175ml	250ml	Bottle
<b>Primordial Soup Red, South Africa</b> A juicy, fruity blend of Cape varieties, a smooth finish to suit all tastes.	4.75	6.50	19.00
<b>Tierra Alta Merlot, Chile</b> Plum, blackcurrant and cranberry aromas. An easy drinking Merlot.	5.50	7.50	20.00
<b>Man Meets Mountain Malbec, Argentina</b> Packed full of blueberry, blackcurrant and plum and a complex and delicious finish.	6.50	8.95	25.00
<b>Camino Rioja Crianza, Spain</b> Incredibly generous fruit and well integrated oak	6.50	8.95	25.00
<b>Neropasso, Italy</b> Velvety and smooth, with aromas of spice, intense cherry and plum			25.00
<b>De Martino Cabernet Sauvignon, Chile</b> Blackcurrant, blueberries and cassis backed with a spicy and savory note			24.50
<b>Errazuriz Estate Pinot Noir, Chile</b> Light-bodied with a classic palate of raspberry and red cherry.			26.50
<b>Delas St Esprit Cote du Rhone, France</b> Full of berry fruit, violet, liquorice and spices			32.50
<b>Delta Block Zinfandel, California</b> Full-blooded red, bursting with luscious red berry fruits and spice			32.50
<b>Chateaux Teyssier St Emillion, France</b> Spicy, smoky, earthy notes and forest fruits			40.00
<b>Sottano "Seleccion del Enologo" Malbec, Argentina</b> Red and black fruit, oak undertones and lingering spice			45.00
<b>Valenciso Reserva Rioja, Spain</b> Savoury aromas alongside notes of violet and blackberry.			47.50

# WINE

## ROSE

	175ml	250ml	Bottle
<b>Mirabello Pinot Grigio Rosé, Italy</b> Crisp and dry with strawberry and bramble aromas.	5.50	7.50	20.00
<b>Burlesque White Zinfandel Rosé, California</b> Luscious strawberry ice cream on the nose supported by a bright, berry fruited palate.	5.75	7.95	22.50
<b>Saint Pierre Rosé Provence, France</b> Fruity, elegant, refreshing and easy to drink.			30.00

## FIZZ

	125ml	Bottle
<b>Lunetta Prosecco, Italy</b> A light and fruity fizz with notes of apples, and peach.	5.50	26.00
<b>Lunetta Rosé Prosecco, Italy</b> A dry sparkling rose, with ripe red berry flavours and aromas.	5.50	26.00
<b>Taittinger Champagne, France</b> Brut Réserve Taittinger is one of the last great Champagne houses to remain independent and is owned and actively managed by "la famille Taittinger".		55.00

\* Wines by the glass are available in 125ml measures

## **BEERS**

	<b>Half</b>	<b>Pint</b>
<b>Estrella (4.6%)</b>	<b>2.60</b>	<b>4.80</b>
<b>Amstel (4.1%)</b>	<b>2.25</b>	<b>4.40</b>
<b>Shipyard APA (4.5%)</b>	<b>2.20</b>	<b>4.20</b>
<b>Peroni 330ml (5.1%)</b>	<b>3.80</b>	
<b>Corona 330ml (4.5%)</b>	<b>3.70</b>	
<b>San Miguel 330ml (0%) Non alcoholic</b>	<b>3.00</b>	
<b>Leffe 330ml (6.6%)</b>	<b>4.50</b>	

## **ALE**

**We have a wide selection of local award winning cask ales that change daily. Please ask a member of staff for today's selection.**

**Half 2.20  
Pint 3.75**

## **CIDER**

<b>Draft Cider (Orchard View)</b>	<b>Half 2.30</b>	<b>Pint 4.50</b>
<b>Rekorderlig - Strawberry &amp; lime 500ml (4%)</b>	<b>5.25</b>	

# **SOFT DRINKS**

## **DRAUGHT**

<b>Coke</b>	<b>Half 1.95</b>	<b>Pint 3.25</b>
<b>Diet Coke</b>	<b>Half 1.95</b>	<b>Pint 3.25</b>
<b>Lemonade</b>	<b>Half 1.95</b>	<b>Pint 3.25</b>

## **BOTTLES**

<b>Franklin &amp; sons Ginger beer 275ml</b>	<b>3.00</b>
<b>Franklin &amp; sons Elderflower &amp; lemonade 275ml</b>	<b>3.00</b>
<b>Franklin &amp; sons Strawberry &amp; raspberry 275ml</b>	<b>3.00</b>
<b>Fentimans rose lemonade 275ml</b>	<b>3.00</b>
<b>Appletiser</b>	<b>3.00</b>
<b>J20 - Orange &amp; passionfruit</b>	<b>3.00</b>
<b>J20 - Apple &amp; raspberry - 330ml</b>	<b>3.00</b>

## **KIDS**

<b>Blackcurrant fruit shoot</b>	<b>1.50</b>
<b>Orange fruit shoot</b>	<b>1.50</b>

## **JUCES**

<b>Fresh orange juice</b>	<b>Half 1.95</b>	<b>Pint 3.25</b>
<b>Apple juice</b>	<b>Half 1.95</b>	<b>Pint 3.25</b>
<b>Pineapple juice</b>	<b>Half 1.95</b>	<b>Pint 3.25</b>
<b>Cranberry juice</b>	<b>Half 1.95</b>	<b>Pint 3.25</b>

## **WATER**

<b>Still mineral water</b>	<b>Small 1.95</b>	<b>Large 3.50</b>
<b>Sparkling mineral water</b>	<b>Small 1.95</b>	<b>Large 3.50</b>

## **MIXERS**

<b>Fever tree tonics</b>	
<b>Original, light, elderflower, Mediterranean &amp; aromatic tonic</b>	<b>2.50</b>
<b>Schweppes 1783 tonics</b>	
<b>Crisp, light, cucumber, salty lemon &amp; golden ginger ale</b>	<b>2.20</b>

## **MILKSHAKES**

<b>Strawberry milkshake</b>	<b>4.50</b>
<b>Chocolate milkshake</b>	<b>4.50</b>
<b>Vanilla milkshake</b>	<b>4.50</b>
<b>Add cream or marshmallows</b>	<b>0.30</b>

# TEA & COFFEE

<b>Americano</b>	<b>2.60</b>
<b>Cappuccino</b>	<b>3.00</b>
<b>Latte</b>	<b>3.00</b>
<b>Flat white</b>	<b>2.90</b>
<b>Mocha</b>	<b>3.20</b>
<b>Espresso</b>	<b>1.85</b>
<b>Double espresso</b>	<b>2.60</b>
<b>Iced latte</b>	<b>3.50</b>
<b>Hot chocolate</b>	<b>3.00</b>
<b>add cream/ marshmallows</b>	<b>0.30</b>
<b>Liquor coffee</b>	<b>6.00</b>

<b>TEA</b>	<b>2.25</b>
<b>English breakfast, red berry, earl grey, lemon &amp; ginger, mint, green &amp; camomile</b>	

Let us know if you prefer decaf coffee, tea or soya milk



# BAR FOOD

## **Wicked wing platter.....£10**

**Salt & pepper, bbq & buffalo wings with a selection of dips.**

## **Hummus.....£5 (v) (ve)**

**Torn pizza bread.**

## **Chipolatas.....£5**

**Honey mustard dip.**

## **Cheesy garlic pizza bread.....£8**

## **Nachos.....£6.50 (v)**

**Salsa, guacamole, cheese, jalapeños & sour cream.**

## **Dirty duck fries.....£5**

**Salt & pepper fries, stripped duck, hoisin gravy & mozzarella.**

## **Skin on fries.....£3.50 (v) (ve)**

## **Chunky chips.....£3.50 (v) (ve)**

## **Sweet potato fries.....£3.50 (v) (ve)**

**Add salt & pepper seasoning to any fries or chips for 50p**

