



HOTEL  
COLLINGWOOD

*Drinks*

# Aperitivo

*From the Latin “aperire”, to open.  
Aperitivo is to come together and open up, to have good  
conversation and stimulate the appetite.*

APEROL <i>Italy, 11% 50ml</i>	£4.20
MARTINI ( <i>Bianco, Extra Dry, Rosso</i> ) <i>Italy, 15% 50ml</i>	£4.20
PIMMS NO. 1 <i>England, 25% 50ml</i>	£4.50
CAMPARI <i>Italy, 25% 50ml</i>	£4.50

## May we suggest...

APEROL SPRITZ £6.95    NEGRONI £7.95

*Aperitivo can be enjoyed simply over ice or in classic Italian cocktails,  
designed to be the perfect balance of bitter and sweet  
to excite the taste buds!*

## Too full for dessert

AFFOGATO	£3.50
<i>Vanilla Ice Cream, Espresso</i>	
<i>Affogato is Italian for “drowned”, and was entered into the Oxford English Dictionary in 1993.</i>	
ADD TIA MARIA OR KAHLUA	£5.50
CAKE OF THE DAY	£3.50
CAKE OF THE DAY AND TEA OR COFFEE	£5.50

# Our Bartenders' Creations

*The first cocktail described any “potent concoction of spirits, bitters, water and sugar” - and though some of our creations are slightly more complex, they all follow these simple rules: quality liquor, fresh ingredients, and well balanced flavour.*

£7.95  
OR  
2 FOR  
£12

## GIN COLLINGWOOD

*Dorset Potheary Gin is a botanical local favourite – combined with finest St-Germain elderflower liqueur and garnished with expressed orange and cucumber, it's the perfect tippie for any lover of quality gin.*

## MARTINI

*One of the oldest cocktails in the world, the Martini has never been out of fashion thanks to its simple three-ingredient formula.*

### CLASSIC MARTINI

*Dorset-distilled Conker Gin, a measure of dry vermouth and a splash of bitters. Shaken or stirred?*

### FLAT WHITE MARTINI

*Rich and smooth, Baileys Irish Cream mixes with fresh espresso and a shot of vodka for good measure.*

### ESPRESSO MARTINI

*For more of a caffeine punch try our blend of coffee liqueur, vodka and fresh espresso – it's a modern British classic.*

### FRENCH MARTINI

*Black raspberry Chambord liqueur and sweet pineapple juice gives the French Vodka Martini its enduring popular appeal.*

## OLD FASHIONED

*The original cocktail, from which all others are inspired – the old fashioned recipe has remained the same for 150 years.*

### OLD FASHIONED

*A double measure of Bourbon whiskey, a dash of Angostura aromatic bitters, stirred through with sugar and orange.*

### RUM OLD FASHIONED

*A popular take on the classic – Kraken Black Spiced rum stirred with orange, sugar syrup, and Angostura aromatic bitters.*

## MOJITO

*The Mojito was adopted into the navies of Europe from the traditional cane-sugar cocktails of the Caribbean.*

### CLASSIC MOJITO

*Mint, lime and sugar are muddled as the perfect base for a healthy dose of Bacardi Carta Blanca white rum. Simply put, it's timeless simplicity.*

### ENGLISH MOJITO

*Inspired by the freshness of an English country garden. Cucumber, limes and mint combine with vodka, triple sec and agave syrup for a truly vibrant summer mix.*

### DUTCH MOJITO

*Fragrant Gordon's Pink gin is the foundation behind this Mojito-with-a-bite. With lime, mint and lemonade to top.*

### BERRY MOJITO

*If you feel a bit fruity, try our blend of Bacardi Carta Blanca white rum with cherry and raspberry liqueurs. Muddled with fresh berries, mint and lime.*

# Classic Cocktails

£7.95  
OR  
2 FOR  
£12

## COSMOPOLITAN

*Black Cow Dorset Vodka, triple sec, fresh lime and cranberry juice.*

## NEGRONI

*Local Portsmouth Fort Gin, Martini Rosso and Campari, stirred with sugar and orange zest.*

## BLOODY MARY

*Black Cow Dorset vodka with tomato juice, Tabasco, Worcestershire sauce, salt, pepper and celery.*

## BLOODY MARGARET

*Conker Dorset Gin with tomato juice, Tabasco, Worcestershire sauce, salt, pepper and celery.*

## WHISKEY SOUR

*Makers Mark Bourbon, fresh lemon juice, egg whites and Angostura bitters.*

## AMARETTO SOUR

*A "sweeter sour", with Amaretto, fresh lemon juice, egg whites and Angostura bitters.*

## BERRY BRAMBLE

*Pothecary Dorset Gin stirred with fresh lemon juice, sugar, berries and raspberry puree.*

## DARK N STORMY

*Gosling Black Seal, fresh lime, ginger beer and bitters.*

## JUG OF PIMMS

*Four servings of Pimms No.1 with a medley of summer fruits and lemonade*

FOR £15.00

# Fizz Cocktails

## APEROL SPRITZ

*Aperol, Prosecco and soda on ice, with fresh orange slice.*

## ELDERFLOWER SPRITZ

*St-Germain Elderflower liqueur and Dorset Strong Ginger, with peach, soda and prosecco.*

## BRAMBLEBERRY FIZZ

*Chambord Blackberry liqueur with soda, raspberry puree and Prosecco.*

## FRENCH 75

*Bournemouth Conker Dry Gin, lemon, sugar and Prosecco.*

## BUCK'S FIZZ

*Classic celebration cocktail of Prosecco and orange juice.*

## AMARETTO FIZZ

*A twist on the Buck's Fizz with Amaretto, Prosecco and orange juice.*

## ROYAL MOJITO

*Portsmouth 1968 Premium White Rum, Fresh Mint, Limes and Prosecco.*

## BELLINI TWIST

*Peach liqueur and purees, fresh lemon and Prosecco.*

£7.95  
OR  
2 FOR  
£12

# Non-alcoholic Cocktails

Sometimes called “mocktails”, these lighter cocktails are a refreshing offering in their own right, with the extra benefit of leaving you with a clear head in the morning.

## VIRGIN MARY

A fiery non-alcohol version of its Bloody sister. Tomato juice, tabasco, Worcestershire sauce, salt and pepper, garnished with a stick of fresh celery.

## NOJITO

Fresh mint and lime muddled with a splash of sugar syrup creates the perfect summer rejuvenator, topped with apple juice and lemonade.

## ELDERFLOWER FIZZ

A lighter spritz, with Bottle Green Elderflower Pressé, Dorset strong ginger, peach and grenadine.

## CHEEKY RAFIKI

A tropical blending of orange and pineapple juices with sugar and lemon, topped with fiery ginger beer and bitters for a cheeky kick.

£4.95  
OR  
2 FOR  
£8



# Gin AND Tonic Selection

Prices for double measures with Fever Tree tonic

**GORDON'S LONDON DRY** £7.85

*"The world's favourite gin" is almost 250 years old - juniper led, with zesty notes of citrus. Pair with Indian Tonic & lemon.*

**GORDON'S PREMIUM PINK** £8.30

*The sweetness of raspberries and strawberries with the tang of redcurrant. Try with Mediterranean Tonic for a crisp finish.*

**BOMBAY SAPPHIRE** £7.85

*A uniquely distinctive taste with ten hand-selected botanicals. Pair with Indian Tonic, lime and mint.*

**HENDRICKS** £8.90

*A true "small batch" gin from Scotland, distilled by hand in a copper pot. Try pairing with Elderflower Tonic and cucumber.*

**CONKER DRY** £8.90

*From Dorset's first gin distillery, with handpicked gorse flowers, elderberries and samphire. Enjoy with Mediterranean Tonic and lime.*

**POTHECARY** £9.80

*Bournemouth-made blend of lavender, black mulberries and tilia flowers. Great on its own, or with Indian Tonic, lemon and orange peel.*

**FORT** £8.90

*A "small batch" Portsmouth gin, handcrafted with the gorse flower and sea radish botanicals found in the Naval Fort distillery. Try neat or on ice!*

**WHITLEY NEILL BLOOD ORANGE** £8.90

*With extracts of Sicilian blood oranges for a bright and zesty taste. Pair with Mediterranean Tonic and fresh orange*

# From the Vineyard

## WHITES

### COMTE ALEXANDRE UGNI BLANC *France*

*Apple and pear flavours, full flavoured  
with a long finish*

			
£4.00	£5.00	£6.50	£18.50

### CASA SANTIAGO SAUVIGNON BLANC

*Central Valley, Chile (Vegan)  
Aromas of lemon & lime with passion-fruit*

			
£4.50	£6.00	£7.25	£20.00

### BOTTER PINOT GRIGIO

*Veneto, Italy (Vegan)  
Crisp and refreshing, with citrus and pear  
flavours and just a hint of floral intensity*

			
£5.00	£6.25	£7.50	£21.00

### DOUGLAS GREEN CHENIN BLANC

*South Africa (Vegan)  
Peachy sweetness and generous fruit flavours  
with a clean finish*


£22.00

### SOLDIERS BLOCK CHARDONNAY

*Langhorne Creek, Australia (Vegan)  
Crisp and refreshing and with citrus and pear flavours  
and just a hint of floral intensity*


£23.50

### CLOUD FACTORY SAUVIGNON BLANC

*Marlborough, New Zealand  
Lime, passion fruit and pineapple*

			
£6.50	£7.50	£9.25	£26.50

### DOMAINE SAINT PAUL COLLINE PICPOUL DE PINET *Languedoc, France*

*Crisp and dry on the palate with additional notes of peach  
and melon, there is a zippy clean finish*


£27.00

### DOMAINE DU CHATEAU D'EAU VIOGNIER

*Organic, France  
Fresh and fruity Viognier with citrus peach and delicious  
apricot flavours*


£29.00

## REDS

### COMTE ALEXANDRE SYRAH

*France. Rich, dark red in colour with juicy ripe plum flavours on the palate combined with sweet spice notes*



£4.00 £5.00 £6.50 £18.50

### CASA SANTIAGO CABERNET SAUVIGNON

*Central Valley, Chile (Vegan) A palate of balanced ripe bramble fruit, vibrant and with a long finish*



£4.50 £6.00 £7.25 £20.00

**BOTTER MERLOT** *Veneto, France (Vegan) Fruity damsons, plum, cherries and spices, balanced with the sweet and toasted notes of wood with juicy tannins*



£5.00 £6.25 £7.50 £21.00

### LISTENING STATION SHIRAZ

*Victoria, Australia Bright and lifted shiraz with a wonderful perfumed dusty nose of dark fruit.*



£23.50

### SANTA ALBA RESERVE PINOT NOIR

*Curico Valley, Chile (Vegan) Very deep garnet red with a bouquet of red berries and spices, rich rounded and full*



£25.00

### LOS HAROLDOS CHACABUCO

*MALBEC Mendoza, Argentina (Vegetarian) Firm juicy structure, great fruit expression and lively persistent finish*



£6.50 £7.50 £9.25 £26.50

### DOMAINE LA BAUME CABERNET SAUVIGNON

*Languedoc, France Dark red silky in appearance. Fresh fruits with black berries and spice aromas.*



£28.00

### L DE LUSSAX ST EMILLION

*Bordeaux, France Ruby red in colour with blackberries, cherries and subtle chocolate aromas on the nose*



£30.00

### RIOJA BODEGAS FOS SALTAVINAS

*Alavesa, Spain (Vegan) Hand picked grapes from 30 year old vines, 18 months aged help create this modern masterpiece*



£32.00

## SPARKLING WINES

### TERRE DI GIULIO PROSECCO

*Treviso, Italy*

*Lovely, crisp, lively fizz with green apple and citrus notes, lightly sparkled*



### MO SERGIO ROSÉ SPUMANTE *Italy*

*Full of strawberry, raspberry and cherry appeal. Full sparkling in the spumante manner, it is a delicious aperitif option*



### CHAMPAGNE BARON ALBERT

*L'UNIVERSELLE BRUT, France (Vegan, Sustainable)*

*Aged for 4 years, this medal winning Champagne is light fresh and fruity*



### CHAMPAGNE POMMERY BRUT ROYAL,

*France (Vegan)*

*Hints of piped-fruit jam, apples and quince. Rounded and long on the palate, with a succession of apple and pear*



### CHAMPAGNE LAURENT PERRIER ROSÉ

*France (Vegan)*

*Number one in its field thanks to its consistently appealing light, elegant fruit and delicate mousse.*



## ROSÉ

### COMPASS POINT WHITE

*ZINFANDEL ROSÉ USA*

*Flavours of ripe strawberry and juicy watermelon*



### BOTTER PINOT GRIGIO

*ROSATO Veneto, Italy (Vegan)*

*Notes of acacia flowers and cherries dry, soft and well balanced on the palate*



### EXHIB' ROSÉ *Cape D'Agde, France*

*Light and dry, strawberry fruit, delicious taste of the South of France*



# From the distillery...

	25ml	50ml
<b>VODKA</b>		
SMIRNOFF RED LABEL	£3.90	£5.85
BLACK COW GOLD TOP	£4.60	£6.90
<b>RUM</b>		
BACARDI CARTA BLANCA	£3.90	£5.85
CAPTAIN MORGAN SPICED	£3.90	£5.85
CAPTAIN MORGAN DARK	£3.90	£5.85
KRAKEN BLACK SPICED	£4.20	£6.30
GOSLING BLACK SEAL RUM	£4.60	£6.90
1968 RUM	£4.60	£6.90
<b>WHISKEY</b>		
JACK DANIEL'S	£3.90	£5.85
MAKERS MARK	£4.60	£6.90
FAMOUS GROUSE	£3.90	£5.85
JAMESONS	£4.20	£6.30
GLENFIDDICH SINGLE MALT	£4.60	£6.90
TALLISKER SINGLE MALT	£4.60	£6.90
<b>COGNAC</b>		
COURVOISIER VS	£4.20	£6.30
REMY MARTIN VSOP	£4.90	£7.35

	25ml	50ml
<b>LIQUEURS</b>		
DISARONNO	£4.20	£6.30
TIA MARIA	£4.20	£6.30
COINTREAU	£4.20	£6.30
GRAND MARNIER	£4.20	£6.30
CONKER COFFEE BREW	£3.90	£5.85
SOUTHERN COMFORT	£3.90	£5.85
PIMMS NO.1	-	£4.50
BAILEYS IRISH CREAM	-	£4.50
CAMPARI	-	£4.50
APEROL	-	£4.20
MALIBU	£3.90	£5.85
<b>MARTINI</b>		
MARTINI BIANCO	-	£4.20
MARTINI EXTRA DRY	-	£4.20
MARTINI ROSSO	-	£4.20
<b>SHERRY &amp; PORT</b>		
HARVEY'S BRISTOL CREAM	-	£3.60
HARVEY'S AMONTILLADOS	-	£3.60
COCKBURN RUBY PORT	-	£3.60

# Best of local

*We pride ourselves in sourcing the finest selection of local food, beer and spirits. See what we have to offer to showcase the talents of our local partners.*

## GINS

*Bournemouth is home to two unique producers of quality gin. Conker Spirit Gin is Dorset's first distillery and produces the award-winning Conker Dry Gin and Organic Coffee Liqueur. Potheary Gin is a true handcrafted treat – its intense flavour is due to each botanical being distilled separately before blending. The Portsmouth Distillery resides in an 18th Century Star Fort on the Hampshire coast, with all the botanicals used in their excellent Fort Gin and 1968 Rum gathered from the local areas.*

## BLACK COW VODKA

*Distilled at Childhay Manor in West Dorset, Black Cow Gold Top Vodka is produced entirely from the milk of grass-grazed cows for a truly unique flavour profile. Mineral-free and without the harshness of many regular vodkas, Black Cow is perfect for sipping due to its smooth and creamy softness.*

## PIDDLE BREWERY

*In a small corner of deep Dorset lies the Piddle Brewery, the friendly team brews a range of characterful ales, bitters and lagers. On draught we offer their Piddle Premium Ale, a well-balanced amber with strong hoppy and citrus notes. Piddle's No. 1 Lager Beer is a full-bodied lager which is brewed like an ale, while their Dorset Rogue Best Bitter is a smooth chestnut brown packed with flavour.*

# Soft drinks

APPLETISER 275ml	£2.50
BOTTLEGREEN ELDERFLOWER PRESSE 275ml	£2.80
COCA-COLA / DIET COKE / COKE ZERO 330ml	£2.50
FEVER TREE TONIC 200ml <i>Light, Indian, Mediterranean, Elderflower</i>	£2.00
FEVER TREE GINGER ALE 200ml	£2.00
FEVER TREE GINGER BEER 200ml	£2.00
RED BULL 250ml	£2.00
SPARKLING / STILL MINERAL WATER	£1.70

# Hot drinks

AMERICANO	£2.50
CAFÉ LATTE	£2.80
CAPPUCCINO	£2.60
HOT CHOCOLATE	£2.80
ESPRESSO	£1.90
DOUBLE ESPRESSO	£2.60
POT OF TEA / FRUIT TEA <i>Earl Grey, Strawberries &amp; Cream, Mint, Green Tea, Camomile</i>	£2.20



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