



SPRING, 2025

Welcome to the Dark Horse! We're delighted that you've chosen to spend your time with us tonight and we all look forward to making your visit the treat that it deserves to be.

Spring is upon us and around the West Country new life is emerging from the fields and hedgerows bringing a plethora of fun flavours for us to work with. Over the following pages you'll find an homage to the season of new beginnings, featuring verdant, herbal influences, fresh fruits and aromatic spring flowers.

Thank you for visiting the Dark Horse this evening, browse at your leisure and please do ask us anything. Whether it's a drink that you've always wanted to try, a recommendation for an excellent local restaurant or simply getting you from our door to your next destination smoothly, we are always happy to help.

Adam, Ash, Bambi, Ben, Dean, Lenny, Maana,
Sara, Spencer, Will & Zed

SEASONAL COCKTAILS

Carefully and thoughtfully crafted cocktails bringing together quintessential spring flavours from the West Country and spirits from around the world. All of our syrups, cordials and juices are prepared here on site, on a daily basis, using local produce wherever possible.

First Draft

£13.50

strawberry-infused wood bro's vodka, somerset cider brandy 3yr, strawberry & black pepper shrub, lime, peychaud's bitters, soda

New Leaf

£14.50

appleton signature rum, meadowflower tea, crème de banane, chilli bitters, coconut cream, lime

Starter's Pistol

£14.00

basil-infused barsol pisco, kiwi syrup, cacao blanc, cucumber juice, lime





Maiden Voyage

£13.50

*jasmine-infused beefeater gin, elderflower & lime husk cordial,
orange bitters*



Breaking Ground

£14.50

*tapatio blanco tequila, thyme honey, elixir vegetal, lime,
orgeat, ginger ale*



Rising Star

£15.00

*lot 40 rye whiskey, compass box orchard house whisky,
pomegranate shrub, sipello british aperitif, cocchi rosa vermouth,
chocolate bitters*



FANCY CLASSICS

We're huge fans of the classics at The Dark Horse. Here we give them the respect they deserve by upgrading the ingredients to the best we can find. We think you will appreciate the effort



Old Fashioned

£16.50

Elijah Craig Small Batch Bourbon

arguably the most iconic american whiskey cocktail - elijah craig small batch with demerara sugar and our bespoke blend of bitters takes this drink to a whole new level.



Rum Espresso

£15.00

Dark Horse Spiced Rum

our take on the espresso martini - house-made spiced rum with natural spices, shaken with fresh espresso and fair coffee liqueur.



Clover Club

£15.00

Boatyard Double Gin

a beautiful forgotten classic; boatyard double gin with a homemade raspberry syrup, fresh lemon juice and a fresh egg white to give a silky smooth texture. dry, fruity, delicious.



Piña Colada

£16.00

*Appleton Signature / Clement Blanc Rhum Agricole /
Plantation XO 20th Anniversary Rums*

our spin on this tropical mid-century classic featuring a hefty upgrade of appleton signature, clement blanc and plantation XO rums, blended with our house-made salted coconut sorbet, fresh pineapple and lime juice.



Penicillin

£16.00

Johnnie Walker Black Label / Dark Horse Peated Whisky Blend

freshly pressed ginger juice, fresh honey and lemon juice, with the killer combo of johnnie walker black label and our own in-house blend of peated scotch whiskies. a whisky lover's dream with a spicy finish.



Tommy's Mezcal Margarita

£16.00

Del Maguey Vida Mezcal

this modern twist on a margarita gets an enhancement with silky tequila replaced by vividly smoky del maguey vida mezcal. still brilliantly simple with mezcal, lime and agave nectar and still the best margarita we have ever tasted.



BEST OF THE WEST

The West Country is blessed with amazing local producers and standout liquor brands and it is our obligation - as well as our joy - to showcase them in this small but perfectly formed section of delightful drinks

■ **Devonshire Road** £13.50
Plymouth Distillery, Devon

*plymouth gin, pineapple husk & raspberry cordials,
lime, benedictine, ginger ale, angostura bitters*

■ **Green Park Swizzle** £13.50
Two Drifters Distillery, Exeter, Devon

two drifters pure white rum, lime, mint, sugar, angostura bitters

🍸 **15 Mile Martini** £16.00
Retribution Distilling Co, Frome, Somerset

*straight from the freezer - retribution vodka,
aperitivo co reus & dry vermouths*





When in Rome

£14.00

Ramsbury Distillery, Marlborough, Wiltshire

*ramsbury single estate vodka, cointreau, lime,
raspberry syrup, orange bitters*



Red Kite

£15.00

Somerset Cider Brandy, Burrow Hill, Somerset

*somerset cider brandy 5yr, apricot liqueur, aperitivo co rosso
vermouth, campari, chocolate bitters*



Saint Ambrose

£14.00

Uncommon Distillery, Cotswolds

*uncommon distillery honey spirit, thyme honey,
strawberry & black pepper shrub, lemon, egg white, absinthe*





MARTINIS

Here we take great pleasure in presenting a walk through the storied history of the Martini. Should you have your own preference please don't hesitate to ask.

 **Martinez** £15.00

velvety old-tom gin, cocchi torino vermouth and just a touch of dry cherry liqueur - the perfect appetiser, or an unforgettable nightcap

 **Classic - Dry** £15.00

bold and delightfully peppery no. 3 gin, complemented by the delicate floral notes of dolin dry vermouth. served with your choice of a lemon zest or olives to garnish

 **Winchester 50/50** £15.00


named for our esteemed former colleague angus, this is a martini his way, pairing punchy navy-strength plymouth gin with an equal measure of noilly prat dry vermouth and a touch of orange bitters.

 **Alberto** £15.00


the alberto dates back to 1937 and the cafe royal bar book. originally made with gin, our modern take accentuates the saline influence of tio pepe fino sherry and aperitivo co reus with sipsmith sipping vodka. brisk and slightly savoury.


SPIRIT-FREE

Whatever the reason you choose them, these drinks highlight that the absence of alcohol should not reflect a lack of flavour, care and thoughtfulness.

 Forest Collins £10.00
everleaf forest, thyme honey, lemon, lemonade

 Mountain Fizz £10.00
everleaf mountain, orgeat, ginger, lemon, soda

 Pineapple & Ginger Fix £10.00
three spirit livener, pineapple husk cordial, ginger syrup, lime, ginger ale

 Kiwi Cooler £7.00
kiwi cordial, fresh mint, lime, soda



WINES

White Wine

	175ml glass	500ml carafe	Bottle
Coleridge Hill <i>three choirs, gloucestershire, england</i>	£8.50	£19.50	£29.00
Picpoul De Pinet <i>vignobles canet, languedoc-rousillon, france</i>	£10.00	£26.00	£39.00
Sauvignon Blanc <i>sunday bay, marlborough, new zealand</i>	£12.50	£33.00	£49.00

Red Wine

	175ml glass	500ml carafe	Bottle
Malbec <i>arquero, san juan, argentina</i>	£8.50	£19.50	£29.00
Pinot Noir <i>le champ des etoiles, languedoc-rousillon, france</i>	£10.00	£26.00	£39.00
L'Epiphanie De Margaux 2020 <i>margaux, bordeaux, france</i>	-	-	£70.00

Rosé Wine

	175ml glass	500ml carafe	Bottle
Moulin de Pontfract <i>provence, france</i>	£9.00	£22.00	£32.00



FIZZ

Sparkling Wine

125ml glass

Bottle

Herbert Hall
kent, england

£13.50

£65.00

Champagne

125ml glass

Bottle

Taittinger, Brut NV
reims, france

£16.50

£90.00

Krug, Grand Cuvée
reims, france

-

£300.00



BEER & CIDER

Keller Pils £7.00
lost & grounded, bristol. 4.8%

Red Ram £6.00
ramsbury brewery, wiltshire. 4.5%

Kokomo Weekday Session IPA £7.00
good chemistry, bristol, 4.3%

Ridgeline Red IPA £7.50
kettlesmith, bradford-on-avon, 5%

--- *non-alcoholic beers are also available, please ask your server*

No Brainer Cider £6.50
cotswold cider co, oxfordshire, 4.8%



BAR FOOD

Sharers

Homemade Hummus & Pitta (ve) £8.00
garnished with with sumac, pumpkin & poppy seeds,
served with warm pitta

Buxton Butchers Pork Pie £9.00
served with onion marmalade

West Country Cheese Board (v) Serves 2 £15.50
served with crackers, grapes & onion marmalade

- Somerset blue brie
- Ilchester smoked cheddar
- Driftwood goats cheese
- Longman's mature cheddar

Snacks

-
Olives (ve) £4.50
from real olive co in bristol, marinated in chilli & garlic

Spiced Somerset Chorizo Pokers £4.50
from somerset charcuterie in bristol, marinated in cider

**All dishes may contain allergens,
please ask for details*

v - vegetarian ve - vegan



THANK YOU FOR VISITING THE DARK HORSE

.....

This bar was built in 112 days by my own hand (with the help of dear friends and family) as a labour of love and with the intent of delivering a wonderful experience to you, our guests.



PRIVATE HIRE & EVENTS

Our hidden annex bar, Blackbird, is available for private hire for up to 25 guests. It has its own dedicated bar and bartender to serve you and your guests for the evening.

Blackbird also hosts regular ticketed tutored tasting sessions, with industry experts giving you a chance to sample rare and wonderful spirits from around the globe.

Please ask your server for more details or visit our website.



Thank you for visiting tonight and we hope you've had a lovely evening with us. There is an optional 10% service charge on your bill - All of which goes to our fantastic team in front of and behind the bar, including those beavering away making our daily fresh syrups, cordials & sodas etc. Not everyone can afford that and if you would like it removed please let us know

Feedback is always helpful, good or bad, so we can continue to hone what we do and deliver the high standards we strive for. If anything's been less than perfect tonight please do let us know, in person or via email to info@darkhorsebar.co.uk. Equally if you've had a great time, leaving reviews on Google or Trip Advisor really helps small independent businesses like ours and is always very appreciated.

From myself and our team here, we hope you've had a fantastic evening and hope to see you again soon.

*Louis Lewis-Smith
Founder, The Dark Horse*