

# WINTER 2025

*Throughout the afternoon I watched them there,  
Snow-fairies falling, falling from the sky,  
Whirling fantastic in the misty air,  
Contending fierce for space supremacy.*

-- Claude McKay

Welcome to The Dark Horse and to this very special  
10th anniversary menu.

We opened this bar back in December 2015 with the  
goal of bringing you lovely service in a cosy  
environment, with great drinks.

Ten years in, 40 seasons later, what follows is our latest  
selection of seasonally-focussed drinks from our team,  
fancy classic cocktails with fine spirits, a list of martinis  
through the ages, spirit-free cocktails, and as a nod to  
our 10th anniversary the return of the 'greatest hits'  
selection of our favourites from the last decade.

Thank you for choosing to spend your time here  
tonight, and to all our past guests that have made this  
place so special also. We hope you have a fantastic  
evening with us.

*Adam, Ben, Dean, Denis, Fergus,  
Lenny, Sara, Zed*

# SEASONAL COCKTAILS

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

	Dime Store Cowboy	£14.00
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*coffee & banana-infused evan williams bourbon,  
smoked maple syrup, cacao bitters*

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	Longboard	£14.50
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*pear-infused ramsbury vodka, sichuan pepper & earl grey shrub,  
herbert hall english sparkling wine*

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	Paper Tiger	£14.00
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*hepple gin, lemon, blackberry vinegar, winterberry jam,  
natural cocktail foamer*



■ 10CC £14.00

*remy vsop cognac, campari, cacao blanc, lemon  
clarified with strawberry ice cream*

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■ Cardinal Sin £12.50

*tanqueray gin, tangerine cordial, benedictine, smoked saline*

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■ Tenth Lantern £13.50

*appleton rum, kafir lime & persimmon cordial, lime  
clarified with greek yoghurt*



# 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

*Elijah Craig Small Batch Bourbon*

£16.00

*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.*

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## Rum Espresso

*Dark Horse Spiced Rum*

£14.00

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

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## Clover Club

*Boatyard Double Gin*

£14.50

*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

£15.50

*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.*

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## Penicillin

£15.00

*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.*

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## Tommy's Mezcal Margarita

£15.00

*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.*



# GREATEST HITS

*The standout drinks from the last 40 seasons of Dark Horse menus. You asked, we brought them back...*

 Lusitano £12.50

*ramsbury single estate vodka, peach and apricot liqueurs,  
benedictine, lemon*

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 Scaramanga £12.00

*pink peppercorn-infused tapatio tequila,  
somerset cider brandy 3yr, apricot liqueur, lemon*

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 Halo £11.50

*cocchi torino vermouth, tio pepe sherry, campari,  
king's ginger liqueur, fig*





	When in Rome	£13.00
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*ramsbury single estate vodka, cointreau, lime,  
raspberry syrup, orange bitters*



	Devonshire Road	£13.00
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*plymouth gin, pineapple husk & raspberry cordial, lime,  
benedictine, ginger ale, angostura bitters*



	Witching Hour	£13.50
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*tapatio blanco tequila, chai-infused agave syrup,  
fresh espresso*









# 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 - a fine aperitif, or after-dinner treat*

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## Classic Dry

£15.00

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

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## 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.*

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## 15 Mile Martini

£15.00

*our dear friend will's homage to the west country, all locally sourced and served straight from the freezer - retribution vodka, aperitivo co reus & lyon vermouths*

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# 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, lapsang honey, lemon, lemonade*

 Ginger & Raspberry Citron Pressé £5.50  
*ginger & raspberry syrups, lemon, water*

 Pineapple & Ginger Fix £10.00  
*everleaf forest, pineapple husk & raspberry cordial,  
ginger syrup, lime, ginger ale*

 Spirit-Free Amaretto Sour £10.00  
*lyre's amaretto, lemon, sugar, natural cocktail foamer*



# WINES

## White Wine

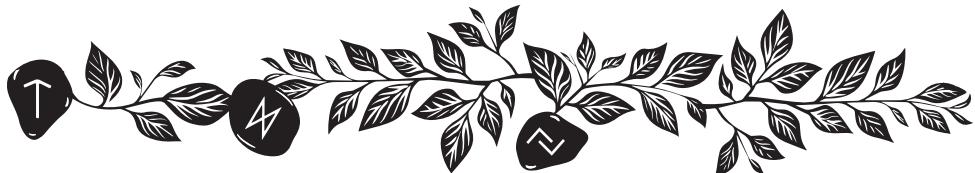
	<i>175ml glass</i>	<i>500ml carafe</i>	<i>Bottle</i>
Coleridge Hill <i>three choirs, gloucestershire, england</i>	£8.50	£19.50	£29.00
Verdejo <i>bodegas parra jimenez, spain</i>	£10.00	£26.00	£39.00
Sauvignon Blanc <i>turning heads, new zealand</i>	£12.50	£33.00	£49.00

## Red Wine

	<i>175ml glass</i>	<i>500ml carafe</i>	<i>Bottle</i>
Malbec <i>punto alto, argentina</i>	£9.00	£20.00	£29.00
Montepulciano <i>riserva tor del colle, italy</i>	£10.00	£23.00	£35.00
Bordeaux Blend <i>l'epiphanie de margaux 2020, france</i>	-	-	£70.00

## Rosé Wine

	<i>175ml glass</i>	<i>500ml carafe</i>	<i>Bottle</i>
Cinsault <i>la belle eternelle, france</i>	£9.50	£22.00	£32.00



# FIZZ

## Sparkling Wine

Herbert Hall  
*kent, england*

125ml glass

Bottle

£13.50

£65.00

## Champagne

Taittinger, Brut NV  
*reims, france*

125ml glass

Bottle

£16.50

£90.00

Billecart-Salmon Rosé NV  
*reims, france*

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£160.00

Krug, Grand Cuvée  
*reims, france*

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£300.00

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# BEER & CIDER

Keller Pils £7.00  
*lost & grounded, bristol, 440ml, 4.8%*

Red Ram £6.00  
*ramsbury brewery, wiltshire, 330ml, 4.5%*

Running with Sceptres india pale lager £7.50  
*lost & grounded, bristol, 440ml, 5.2%*

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No Brainer Cider £6.50  
*cotswold cider co, oxfordshire, 330ml, 4.8%*

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



# BAR FOOD

## Sharers

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

**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

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

**Spiced Somerset Chorizo Pokers** £4.50  
marinated in cider

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

v - vegetarian ve - vegan



# THANK YOU FOR VISITING THE DARK HORSE

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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

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*