



SUMMER 2026

"The earth laughs in flowers."

– Ralph Waldo Emerson

Welcome to The Dark Horse.

And so with the warmer months returning we turn back from the hedgerows to the fields and gardens. This Summer menu, carefully crafted by our team, features a wide variety of Spring and Summer fruits; apricot honey, rhubarb shrub, hibiscus, white grapefruit, wild strawberry soda and more.

Like everything we do here this menu has been a labour of love, we hope you enjoy it, and your time with us.

"Ten years down, forever to go"

*Adam, Ben, Cam, Dean, Denis, Fergus,
Megha, Sara,*

SEASONAL COCKTAILS

Carefully and thoughtfully crafted cocktails bringing together quintessential Summer 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.



Ace Of Hearts

£13.50

*ramsbury estate vodka, fair passionfruit liqueur,
reconstituted champagne*



Pandora's Box

£14.00

*tanqueray gin, rhubarb shrub, sipello english aperitif,
fig leaf soda, peychaud's bitters*



Steamboat Willie

£13.00

*coconut-infused lot 40 rye whiskey, savoia orange aperitif,
apricot honey, lemon*



■ Nosferatu £13.50

*banhez mezcal, cocchi rosa vermouth, hibiscus agave,
wild strawberry soda*

🍷 What Price Glory £13.50

*flor de caña 4yr white rum, planteray pineapple rum,
pineapple cordial, lime*

🍷 Missing Link £13.50

*barsol pisco, italicus bergamot liqueur, orange bitters.
white grapefruit cordial*

■ Metropolis £14.00

*brown butter-washed appleton rum, strawberry liqueur,
miso and chai syrup, orange, clarified with oat & dairy milk*

■ Safety Last £14.00

*johnnie walker black whisky, noilly prat dry vermouth,
black grape cordial, pandan essence, soda, peychaud's 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

£14.50

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.



Gimlet

£14.00

Lind and Lime gin

An elegant and refined classic, made here with Lind and Lime from Edinburgh's Coburg Street distillery. The simple addition of acid-adjusted lime cordial make this bracing, bold and balanced.



Piña Colada

£16.00

Appleton Signature / Clement Blanc Rhum Agricole / Planteray

our spin on this tropical mid-century classic featuring a hefty upgrade of appleton signature, clement blanc and planteray 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.








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 haymans old tom gin, cocchi torino vermouth and just a touch of dry cherry liqueur - a fine aperitif, or after-dinner treat

 **Classic Dry** £15.00
served straight from the freezer, no.3 gin complemented by the delicate floral notes of noilly prat. bracing, punchy and 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.

 **Gibson** £15.00
the classic martini's savoury cousin. boatyard double gin with a dash of dry vermouth, poured from the freezer, with the distinctive garnish of silverskin onions

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 Sprite £10.00
everleaf forest, honey, lemon, orange juice, lemonade

■ Out Of The Woods £5.50
ginger & raspberry syrups, lemon, water

🍷 Summer Thorn £10.00
lyre's Italian spritz, black grape cordial, thyme honey, lemon

🍷 Almond Grove £10.00
lyre's amaretto, lemon, sugar, natural cocktail foamer



WINES

---White Wine

	<i>175ml glass</i>	<i>500ml carafe</i>	<i>Bottle</i>
Grenache Blanc <i>la loupe, france</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>	£8.50	£19.50	£29.00
Montepulciano <i>riserva tor del colle, italy</i>	£10.00	£26.00	£39.00
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





SPARKLING WINE

	<i>125ml glass</i>	<i>Bottle</i>
Herbert Hall <i>kent, england</i>	£13.50	£65.00
Taittinger, Brut NV <i>reims, france</i>	£16.50	£90.00
Billecart-Salmon Rosé NV <i>reims, france</i>	-	£160.00
Krug, Grand Cuvée <i>reims, france</i>	-	£300.00

BEER & CIDER

Keller Pils <i>lost & grounded, bristol, 440ml, 4.8%</i>	£7.00
Red Ram <i>ramsbury brewery, wiltshire, 330ml, 4.5%</i>	£6.00
Running with Sceptres <i>india pale lager</i> <i>lost & grounded, bristol, 440ml, 5.2%</i>	£7.50

Clear Head <i>bristol beer factory, 440ml, 0.5%</i>	£5.00

Orchard Dry <i>branch cider, bristol, 440ml, 5%</i>	£7.00

BAR FOOD

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

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
- Wyfe of Bath wash rind
- Driftwood goats cheese
- Longman's mature cheddar

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

v - vegetarian ve - vegan

