



WINTER 2026

*“In the depth of winter, I finally learned that there was
in me an invincible summer.” – Albert Camus*

Welcome and thank you for visiting The Dark Horse.

And so the longer days become shorter days; we grab
our Winter coats and hunker down for cosy nights
with friends, and darker spirits and winter spices.

This Winter menu features almonds, sage, plums,
chocolate and pears, amongst many others. As always,
we have made all our infusions, shrubs, cordials etc
here on site from local ingredients. We hope you
appreciate the labour of love that's gone into this
menu, and we hope you have a wonderful evening
here at The Dark Horse.

Do let us know if there's something not on this menu
that you'd like and we'll always do our best to make that
happen for you.

*Cam, Connor, Denis, Fergus, Jemima,
Sara, Tony*

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 and juices are prepared here on site, on a daily basis, using local produce wherever possible.



Primavera

£13.50

sage-infused ramsbury vodka, plum cordial, cocchi rosa, sipello british aperitif



Melencolia

£13.00

flor de caña 4yr rum, pear shrub, beer syrup, soda water



Feast of the Gods

£14.00

remy martin cognac, cocchi americano, black tea tincture, caramelised banana, dates & miso cordial



■ Ambassador £14.00

*dark chocolate-fat washed tanqueray gin, mint-infused luxardo bitter
bianco, cocchi torino vermouth, branca menta*

🍷 Holy Trinity £13.50

ramsbury vodka, cranberry cordial, sipello english aperitif

■ Birth of Venus £13.50

*evan williams bourbon, amaretto, house-made sour mix,
cherry soda*

■ Garden of Earthly Delights £13.50

*appleton signature rum, briottet apple, lemon, thyme,
clarified with natural yoghurt & mascarpone*

■ Ariadne £13.50

*tanqueray gin, kumquat cordial, aperol, lemon, ginger bitters,
soda water*



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 XO

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 or ramsbury vodka 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, freshly-pressed orange, lemonade



Out Of The Woods

£5.50

ginger & raspberry syrups, lemon, water



Winter's shroud

£10.00

spirit-free triple sec, kumquat cordial, lemon, carbonated water



Almond Grove

£10.00

lyre's amaretto, lemon, sugar, natural cocktail foamer



WINES

---White Wine

	175ml glass	500ml carafe	Bottle
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

	175ml glass	500ml carafe	Bottle
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>lepiphanie de margaux 2020, france</i>	-	-	£70.00

---Rosé Wine

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





SPARKLING WINE

	125ml glass	Bottle
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

Lucky Saint <i>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)

chilli and garlic, from real olive co in bristol

£4.50

Spiced Somerset Chorizo Pokers

lightly smoked with locally grown guindilla chillis

£4.50

Posh Crisps

• Somerset cheddar & shallot

• truffle & rosemary

£3.00

Sharers

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Homemade Hummus & Pitta (ve)

topped with sumac, pumpkin & poppy seeds,
served with warm pitta

£8.00

West Country Cheese Board (v) Serves 2

served with crackers, grapes & onion marmalade

£15.50

• 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

