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BAR MENU

B U B B L E S**Prosecco Doc Brut**

Light crisp & refreshing flavours of apple, acacia blossom & apricot

125ml Bottle

£8.00 £34.50

C H A M P A G N E**Laurent-Perrier La Cuvée Brut**

A classic, suited to fine fish dishes, delicate seafood, white meat and poultry

£90.00

Laurent-Perrier La Cuvée Rose

Cuvée Rosé is Iconic. A wonderfully refreshing aperitif, with a broad range of berry fruit on the nose. It works well with a variety of dishes including fish, lamb, red fruit puddings and Asian cuisine

£105.00

W H I T E W I N E**Amoranza Verdejo Spain**

Steely pale – yellow colour, delicately fragrant with hints of green apple and fennel. Crisp fresh and dry.

175ml 250ml Bottle

£7.50 £10.70 £28.00

Pinot Grigio Doc**Delle Venezie Robinia, Italy**

Gentle floral and citrus aromas, crisp and delicate on the palate with orchard fruit and lightly honey notes.

£8.40 £11.25 £33.00

Aroha Bay Sauvignon Blanc**New Zealand**

Fresh and lively with grassy notes and a lift of passion fruit with vibrant tropical fruits with grassy, leafy hints.

£10.20 £13.20 £39.00

Chardonnay Reserva Organic**Adobe, Chile**

A clear bright pale yellow in colour, with refreshing citrus aromas of grapefruit & lime that intermingle with subtle tropical fruit aromas.

£9.50 £12.70 £35.00

Chablis Domaine Seguinot**Bordet, France**

The taste is lively, pleasant and perfumed, revealing lemon & verbena on a fine mineral background.

£46.00

Gavi di Gavi Cantine Volpi Italy

This lemony dry wine has a perfumed mineral character, with aromas of peach, flower and lingering hints of vanilla

£65.00

R O S É W I N E**Amoranza Rosé Spain**

The vibrant colour is matched by fresh and juicy fruitiness

175ml 250ml Bottle

£7.50 £10.70 £28.00

Buffalo Ridge**Zinfandel Rosé USA**

Refreshing and easy drinking with sweetness and a hint of ripe red fruits.

£9.80 £13.00 £36.00

Provence Rosé,**Chateau Routas France**

Freshly cut watermelon, ripe peach aromas and floral notes lead to palate alive with wild strawberries and hot mineral notes.

£9.80 £13.00 £36.00

RED WINE

	175ml	250ml	Bottle
Amoranza			
Tempranillo Spain	£7.50	£10.70	£28.00
Bursting with sweet damson and soft plum fruit, plus red berries, leather and tobacco flavours.			
Malbec Caoba Argentina	£8.40	£11.25	£33.00
Soft elegant and persistent, with a pinch of fruit and spice flavours and persistent finish.			
Pinot Noir, Pete's Pure Australia	£9.50	£12.70	£35.00
A lively palate presents itself thanks to slurpable lighter frame backed by a crunchy acidity and fine tannin base.			
Hits of red berries fruits and a distinct herbal touch give this wine a cheeky personality.			
Borgo, Primitivo di Manduria Italy		£42.00	
The Borgo del Mandorlo shows the exuberant, lush side with ripe cherry and plum flavours with notes of spice and chocolate.			
Le Moulin Rose de Malescasse France		£68.00	
Well-ripened forest, fruits complimented by a supple, rounded and silky palate with an integrated oak finish			

CLASSIC COCKTAILS

Margarita	£12.50
Tequila, lime juice and orange liqueur	
Espresso Martini	£12.50
Absolut Vanilla, Kahlua, espresso and gomme syrup	
Aperol Spritz	£12.50
Aperol, Prosecco and soda water	
Old Fashioned	£12.50
Woodford Bitters, sugar, orange peel	
Cosmopolitan	£12.50
Vodka, Cointreau, fresh lime juice and cranberry juice	
Negroni	£12.50
Gin, Campari, and sweet red vermouth	

NON-ALCOHOLIC COCKTAILS

Strawberry Mojito	£8.00
Strawberry purée, lime juice and fresh mint leaves, topped up with soda	
Elderflower Spark	£8.00
Elderflower, lime, apple juice, soda. Effortlessly floral, crisp and perfectly balanced	
Tropical Bournemouth	£8.00
Pineapple, orange, lime, passion fruit, coconut. All the things you love in one drink	

SIGNATURE COCKTAILS

Rum Fashioned	£13.50
Kraken Rum, chocolate & aromatic bitters, sugar and expressed orange peel. Rich, spiced, and bittersweet with a bright citrus lift.	
Coco Marg	£13.50
Tequila, Aperol, coconut syrup, lime. Tropical, bittersweet, and citrus-forward with a smooth, silky finish.	
Aurora di Regina	£13.50
Gin, Italicus, grapefruit & orange juices, grenadine. Floral, zesty, and lightly sweet with a radiant sunset hue.	
Verdant Remedy	£13.50
Gin, cucumber-rosemary syrup, Chartreuse, Fernet Branca, lime. Herbaceous, bitter, sweet and refreshingly green.	
Emerald Sour	£13.50
Pear vodka, Midori, lime, simple syrup, egg white. Fruity, creamy, and refreshingly tart with a frothy finish.	
Highland Mule	£13.50
Monkey Shoulder whiskey, mint, lime, simple syrup, ginger ale. Crisp, refreshing, and lightly sweet with a minty lift.	
Queens Spritz	£13.00
Strawberry purée, strawberry liqueur, Prosecco, soda. Sweet, crisp, and effervescent with a vivid red sparkle.	
The Sting	£13.50
Cazcabel Honey, smoky mezcal, lime, egg white, Tabasco, fig jam. Sweet, smoky, spicy, and silky.	
Sunlight	£13.50
Archers, Cointreau, rum, lime, orgeat. Fruity, nutty, and citrus-bright with a tropical twist.	
<i>Can't find what you're looking for? We'd be happy to help, just ask your server</i>	

VODKA

	25ml
JJ Whitley	£5.50
Absolute Flavours	£5.50
Grey Goose	£7.00
Black Cow	£6.00
Zubrówka Bison Grass	£6.00

GIN

Bombay Sapphire	£5.50
Conker	£6.00
Hendrick's	£6.00
Whitley Neil Flavoured	£5.50
Silent Pool	£7.00
Monkey 47	£7.00
Mermaid / Mermaid Pink	£6.00
Seedlip alcohol free	£4.00

RUM

Kraken Spiced	£5.50
Mount Gay Eclipse	£6.00
Goslings Black Seal	£7.00
Aluna Coconut	£6.00
Sailor Jerry	£5.50
Ron Zacapa 23	£12.50
Bacardi white	£5.50

TEQUILA

Ocho 8	£5.50
Patron Silver	£7.00
Patron Reposado	£8.00
Del Maguey Vida Mezcal	£7.00
Cazcabel Honey	£5.50
Café Piston	£6.00

COGNAC

Hennesy VS	£5.50
Remy Martin VSOP	£6.50
Xante	£5.50
Calvados Fine	£6.50
Janneau VSOP Grand Armagnac	£6.50
Hennesy XO	£25.00

LIQUEUR

Disaronno	£5.50
Baileys	£5.50
Grand Marnier	£5.50
Kahlua	£5.50
Limoncello	£5.50
Pernod	£5.50
Southern Comfort	£5.50
Glavva	£5.50

WHISKEY

Jameson	25ml £5.50
Jameson Black Barrel	£6.00
Woodford	£6.00
Monkey Shoulder	£6.00
Bulleit Rye	£6.00
Jack Daniels	£5.50
Buffalo Trays	£6.00
Jura 10	£6.00
Glenmorangie 10	£7.50
Laphroaig 10	£7.50
Glenfiddich 12	£12.00
Macallan 12	£10.00
Lagavulin 16	£12.00
Nikka From The Barrel	£10.00

PORT

Dalva Ruby Porto	75ml £7.50
Taylor's Fine	£8.00

DRAUGHT BEER

	Half	Pint
Madri	£4.10	£6.20
Alpacalypse IPA	£3.90	£5.90
Carling	£4.00	£5.80
Doom Bar	£3.90	£5.90
Aspall	£3.90	£5.90

BOTTLED BEER

Corona	£5.50
Rekorderlig (Flavours)	£5.50
Madri oo	£4.00

SOFT DRINKS

	Mixer
Eager Orange Juice	£2.00
Eager Cranberry Juice	£2.00
Eager Pineapple Juice	£2.00
Eager Apple Juice	£2.00
Red Bull	£3.75
J2O	£3.75
Fanta	£3.75
Fever Tree Tonic	£3.00
Fever Tree Slimline	£3.00
Fever Tree Mediterranean	£3.00
Fever Tree Soda	£3.00
Fever Tree Ginger Beer	£3.00
Fever Tree Ginger Ale	£3.00
Fever Tree Lemonade	£3.00
Coca Cola	£3.00
Diet Coke	£3.00
Coke Zero	£3.00
Appletiser	£3.75
Large Still Water	£4.50
Large Sparkling Water	£4.50

HOT DRINKS

Espresso	£3.00
Americano	£3.25
Latte	£3.75
Cappuccino	£3.75
Mocha	£3.75
Hot Chocolate	£3.75
Syrup Shot	£1.00

TEA

English Breakfast	£3.50
Earl Grey	£3.50
Ginger and Lemon	£3.50
Pure Chamomile	£3.50
Pure Peppermint	£3.50
Cranberry & Raspberry	£3.50
Pure Green Tea	£3.50

SANDWICHES

<i>Available till 6pm</i>	
<i>Served on White / Brown Bloomer</i>	
BLT G M E	£10.00
<i>Crispy bacon, lettuce, and ripe tomato with mayonnaise</i>	
Steak G M E	£13.00
<i>With rocket, horseradish and mayonnaise</i>	
Dorset Tomato and Guacamole V G	£9.00
<i>With rocket</i>	
Egg & Cress V G M E	£9.00
<i>Free-range egg, mayonnaise with cress</i>	
Coronation Chicken G M E	£10.00
<i>Chicken in a curried mayonnaise dressing with mango chutney and sultanas</i>	
<i>Served with rocket and hand cut crisps</i>	

V = Vegetarian option M = Milk G = Gluten E = Eggs

We take food allergies very seriously, if you have any questions, please ask one of our team for assistance.

Queens Hotel & Spa requires all food supplies to be free of genetically modified ingredients and have taken all reasonable steps to ensure that none of the foods on our menus contain GM ingredients, GM additives or GM flavouring. Before you order your food and drinks please speak to our staff if you would like to know about our ingredients.

A discretionary service charge of 12.5% will be added to your bill.

All prices include VAT at the current rate.