

DRINKS MENU



Hush Heath Estate in the heart of the Garden of England, Kent is home to the Balfour-Lynn family who produce international award-winning English wines and ciders, and are the owners of St. Bart's as well as three other pubs, restaurants and boutique hotels in Central London and Kent.

The Winery set in 400 acres of immaculate vineyards, apple orchards, and ancient oak woodlands is a veritable eden and a fitting setting for their wines and vision. The vineyards, orchards and Winery are maintained with the same passion and pride as the Hush Heath Manor and gardens.

The Winery and vineyards are open 7 days a week for tours and tastings between 11am and 5pm, there's no need to book and it's free. Visit www.hushheath.com or telephone 01622 832 794 for details on all tours and tastings.

To try any of our Hush Heath wines and ciders, just ask a member of our waiting team, they'll only be too glad to oblige.



WINE LIST

HUSH HEATH ESTATE

Our expert team of winemakers combine their skills in our state of the art Winery to bring you this delicious award-winning range of English Wines from Kent.

175ml 500ml Btl
£7 £20 £30

Red

2016 Hush Heath Manor Pinot Noir

Light, delicious, classic pinot aromas with crisp fruit forward raspberry and cherry.



Rosé

Nannette's English Rose

A dry, pale rosé with soft flavours of English strawberry and red apple.

Sparkling Wines

2013 Balfour Brut Rosé

English strawberry and orchard fruit with a creamy bubble and vibrant acidity - our multi award-winning wine!

125ml Btl
£9 £49

2011 Balfour Brut Rosé Magnum

Btl
£120



Sparkling English Apple Wine

Fresh, crisp apple acidity with a beautifully balanced sweetness and soft and prolonged mousse.

125ml Btl
£5.5 £29



Sparkling English Apple Wine - Rosé

A soft rose pink, refreshing apple acidity delicately flavoured with a strawberry and blackcurrant dosage.

125ml Btl
£5.5 £29



HOUSE WINES

Selected for us by our own winemakers these house selections are available on draught and served by the carafe.

175ml 500ml 750ml
£5 £14 £20

White

PINOT GRIGIO Italy

Floral, light and easy drinking create a very balanced refreshing white wine.



Rosé

BOBAL ROSE Spain

Cranberry, red cherry notes in this fruit driven rosé provide a bright clean crowd pleaser.



Red

TEMPRANILLO Spain

Ruby red plums and dried figs with cedar wood and clove on the nose. Perfect with barbecue food.

INTERNATIONAL FAVOURITES

Selected for their popular grapes and fantastic growing conditions.

Btl

£40

White

DELTA VINEYARD, SAUVIGNON BLANC

Marlborough, New Zealand

Big punchy gooseberry and pineapple with medium body and balanced acidity.



Rosé

CUVÉE ALEXANDRE, CHATEAU BEAULIEU

Provence, France

Classic pale pink provence rosé fresh crisp and dry.



Red

KAIKEN ULTRA, MALBEC

Mendoza, Argentina

Plums, black pepper and chocolate with good levels of soft tannins perfect with red meat.



Sparkling

NV Akarua Brut

Central Otago, New Zealand

Lovely balance and complexity, the palate is clean, has a creamy middle and a long, crisp finish.

125ml Btl
£8 £45



BEER / ALE / STOUT
LAGER / PILS & FRIENDS
ON DRAUGHT

Amstel

Dutch Lager - 4% - £4.8



St. Bart's Lager

Austrian Pils - 4.5% - £4.8



Butchers Brew

Golden Real Ale - 4.2% - £4.50



Jake's Orchard

British Session IPA - 4.8% - £5



Lagunitas

American IPA - 6.2% - £6.5



Sambrooks

London Pale Ale - 4.5% - £5.5



Heineken

Dutch Premium Lager - 5% - £5.2



Steigl Goldbrau

Austrian Premium lager - 4.9% - £6



Meantime

Brewery Fresh Tank Lager - 4.5% - £5.4



Whitstable Bay Stout

Kentish Oyster Stout - 4.2% - £5.2



Whitstable Bay Blonde

Kentish Lager - 4.5% - £5



Jake's Orchard

Kentish Premium Cider - 5.4% - £5



Guest ales and lagers

please ask your server - £5-£7



BOTTLED

Jake's Kentish Cider - 5.4% - £5.00



Erdinger - 5.3% - £6.50



Punk IPA - 5.6% - £5.50



Nanny State - 0.5% - £5.00



Pin Up Milk Stout - 4.5% - £5.00



Old Mout Cider Kiwi - 4% - £6.00



Delirium Tremens - 8.5% - £7.50



Floris Fraise - 3.6% - £6.50



Sambrook's Rye - 5.8% - £5.50



Sagres - 5% - £4.50



Bitter & Twisted - 4.2% - £5.00



Broken Dial - 4.5% - £5.00



Schiehallion - 4.8% £5.20



KENT KOCKTAILS

BUBBLES

We're famous for making the very best English sparkling wines from our Estate in Kent, here we are excited to use them in our own range of English sparkling cocktails at St. Bart's.

LESLIE'S LE FIZZ

Anno Elderflower Vodka,
Balfour Leslie's Reserve NV
£9.5



CUCUMBER SPRITZ

Cucumber, Bombay Sapphire Gin, sugar,
Balfour Leslie's Reserve NV, soda
£9.5



HARD APPLE SPRITZ

Woodford Reserve, Aperol, lemon juice,
English Sparkling Apple Wine, soda
£8.5

BEER

Beer in cocktails can be traced back to the earliest of days, with 18th century sailors drinking 'Flip' a concoction of beer, sugar, rum and eggs or 'Portaree' served up with nutmeg. Enjoy our more modern beer cocktails.

MAKIN' BACON

Bacon infused Jack Daniel's,
lemon and Jakes IPA
£8.5



THE BEER'S KNEES

Bombay Sapphire Gin, lemon,
Honey and Jake's IPA
£8.5



GOLDEN EYE

Our take on the Tom Cruise 80's special,
Golden Real Ale, tomato juice,
Chase Potato Vodka,
lemon, tabasco – optional egg.
£9.5



BRAMLEYS

Our Estate in Kent predominantly grew apples before it grew grapes. Our Bramley apples are one of the biggest contributors to our cider here we've managed to elevate our delicious ciders to new levels.

KENTISH GARDEN

Williams GB Gin, Chase Elderflower Liquor,
Luke's Tree Apple Juice, soda
£9



CIDER RUM PUNCH

Bacardi 8 year, Jake's Orchard Cider,
bitters, sugar, lemon and soda
£8.5



APPLE CRUMBLE

Luke's Tree Apple Juice, Bacardi Ocho,
butterscotch schnapps
£8.5

SANGAREE

ALL - £20 each

As early as 1736 according to the gentlemen of the Strand district of London, the British were considered to be the originators of sangria. Back then the cocktails would be Madeira or port based mixed with raw cane sugar and water. Our versions are reminiscent of the more modern incarnation but made with respect to our Kent heritage.

HUSH HEATH MANOR PINOT NOIR

lemonade, orange, Bacardi negra,
sugar and lemon



NANNETTE'S ENGLISH ROSE

Chase Rhubarb Vodka, strawberries,
soda and lemon



ENGLISH SPARKLING APPLE WINE

Grand Marnier, apple, ginger, orange



GIN MENU

STAR OF BOMBAY

Gently dried Bergamot orange peel from the mountains of Calabria, Southern Italy, provides a fragrant, rich citrus note; while the floral musk of ambrette seeds from the tropical yellow hibiscus flower grown in Ecuador supply a graceful elegance.

Served - short with Fevertree tonic and an orange twist.

£7.5



BOMBAY SAPPHIRE

The ten precious botanicals used in this gin are held separate from the spirit in perforated copper baskets. A complex aromatic gin that delivers a broader, more balanced flavour.

Served – Fevertree Mediterranean tonic, lime.

£6



ANNO KENTISH GIN

Classic juniper, moving to citrus and then sweet spiced notes.

Served – Indian Tonic and Samphire.

£6.5



ANNO 60² GIN

Combines a selection of local hops, woody botanicals, and enticing spices to give a fantastically smooth and deep over proof spirit.

Served – Over ice with a twist of pink grapefruit.

£6.5



HENDRICK'S

Eleven botanicals combine in symphonic sublimity to tickle our sensory Geisthavens each time you drink, famously including rose petal and cucumber.

Served – Fevertree Tonic and slice of cucumber.

£7



CHASE ELEGANT

Elegant 48 is made from apples from 300 year old biodynamic cider orchards. Hops, elderflower, juniper and angelica are added plus secret wild botanicals.

Served – Martini style, shaken with Sacred English dry vermouth and garnished with an apple slice.

£8



CHASE GB GIN

Potato spirit infused with wild botanicals including cinnamon, nutmeg, ginger, almond, coriander, cardamom, cloves, liquorice and lemon to give the spirit a distinct and robust flavour.

Served – Fevertree Tonic, lime wedge.

£6.5



SACRED GIN

Using organically sourced botanicals, distilled under vacuum to create a fresh, creamy, beautifully balanced gin like no other.

Served – Fevertree Tonic, pink grapefruit and rosemary.

£6.5



MONKEY 47

An unusual gin from the Black Forest in Germany, Monkey 47 contains a unique ingredient, cranberries! The 47 comes from the number of botanicals that go into this unique gin, and the fact it's bottled at a healthy 47%.

Served – Fevertree aromatic tonic, lemon twist.

£7.5



**EAST LONDON
LIQUOR COMPANY**

London Dry Gin – both vapour and direct infused with fresh lemon and grapefruit peel, coriander and angelica root, juniper berries, cubeb berries and cardamom.

Served – classic Indian tonic and wedge of lime.

£4



**EAST LONDON LIQUOR
COMPANY – BATCH No. 1**

Quintessential British note of adding Darjeeling tea distilled to 45% abv.

Served – Fevertree Mediterranean tonic and slice of pink grapefruit.

£7.5



**EAST LONDON LIQUOR
COMPANY – BATCH No. 2**

Made with a typical English garden in mind, lavender, bay, sage and fennel distilled to 47% abv.

Served – served martini style wet with Sacred English vermouth.

£7.5



St. Bart's Smithfield was built with events in mind

St. Bart's is designed with events in mind, the team at St. Bart's are highly experienced in planning and catering your perfect event, whether after work drinks, wedding receptions or corporate functions.

We have a range of options to suit any style of gathering and offer a tailored approach to each event we work on.

We have comfortable, spacious sections of our lively main bar to reserve for drinks & finger food and private options on our upper level for party sizes of 20-80 guests.

We also offer full exclusive venue hire for up to 220 guests.

Contact us on
info@stbartsbrewery.com
or call
020 7600 2705



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