



CABINET ROOMS

WINCHESTER

SAMPLE MENU

PLEASE NOTE THAT ITEMS
ON THIS SAMPLE MENU MAY
EITHER NOT BE AVAILABLE
OR MAY BE AVAILABLE
BUT AT A DIFFERENT PRICE
WHEN YOU VISIT.

FOOD AND DRINK MENU

COFFEE

ESPRESSO

We use a blend of beans from India, Colombia and El Salvador, roasted by Extract in Bristol. Decaf available.

| | | |
|---|---|-------|
| Espresso | | £2.95 |
| Macchiato | | £3.00 |
| Americano | | £3.05 |
| Flat White | | £3.35 |
| Cortado | | £3.25 |
| Cappuccino | | £3.45 |
| Latte | | £3.60 |
| Triple shot of coffee | + | £1.00 |
| Flavoured Syrup | + | £0.50 |
| <i>Hazelnut / Vanilla / Caramel / Gingerbread / Almond / Sugar-Free Vanilla</i> | | |

FILTER

We work with small roasteries that ethically source and roast high-quality coffees. Ask what we're brewing this week.



CHEMEX

Smooth and light bodied brew
£4.05



V60

Slightly fuller flavour and faster to brew than a Chemex
£4.05

**ALTERNATIVE MILKS 50P
CHOOSE FROM OATLY BARISTA OR
ALPRO SOYA PROFESSIONAL**

TEA

| | |
|-----------------------------|-------|
| English Breakfast Tea | £3.05 |
| Decaf English Breakfast Tea | £3.35 |
| Classic Earl Grey | £3.20 |
| Darjeeling | £3.45 |
| Berry & Hibiscus | £3.35 |
| Wild Rooibos | £3.35 |
| Triple Mint | £3.35 |
| Lemongrass & Ginger | £3.35 |
| Organic Jade Tips Green Tea | £3.45 |
| Organic Chamomile | £3.35 |

HOT CHOCOLATE *72% Ecuador from Chococo*

| | |
|--|-------|
| Hot Chocolate | £3.85 |
| Mocha <i>Coffee and Chocolate</i> | £4.05 |
| Red Velvet Hot Chocolate <i>Tastes like cake!</i> | £4.35 |
| <i>Dark Chocolate, Organic Beetroot, Vanilla Syrup</i> | |

ADD TOASTED MARSHMALLOWS FOR AN EXTRA 75P!

HOT DRINKS

| | |
|---|-------|
| London Fog <i>Earl Grey, Vanilla Syrup, Steamed Milk</i> | £4.05 |
| Chai Latte | £3.85 |
| Dirty Chai <i>Chai Latte, Double Espresso</i> | £4.85 |
| Horlicks | £3.10 |
| Matcha Latte | £3.85 |
| <i>Ceremonial Grade Premium Matcha from Shizuoka, Japan</i> | |

SOFT DRINKS

| | |
|--|-------|
| Glass of Juice | £2.75 |
| <i>Cloudy Apple / Orange / Cranberry / Pineapple / Pink Grapefruit</i> | |
| Coca Cola 20cl | £3.00 |
| Coke Zero 20cl | £3.00 |
| Orangina | £3.50 |
| Something & Nothing Yuzu Seltzer | £3.50 |
| Fever-Tree Lemonade | £3.00 |
| Fever-Tree Ginger Beer, Ginger Ale | £3.00 |
| Fever-Tree Tonic Water | £3.00 |
| <i>Indian Tonic / Light / Mediterranean / Elderflower</i> | |
| Fever-Tree Sparkling Cloudy British Apple | £3.00 |
| Thirsty Planet Mineral Water <i>Still / Sparkling</i> | £2.75 |

ALCOHOL-FREE

| | |
|--|-------|
| Fruit Breeze | £5.00 |
| <i>Apple Juice, Cranberry Juice, Fresh Lemon, Sirop, Ginger Ale</i> | |
| Cherry Vanilla Collins | £6.00 |
| <i>Tanqueray 0%, Fresh Lemon Juice, Cherry & Vanilla Syrup, Soda</i> | |
| Tanqueray 0% Gin, 25ml | £3.25 |
| <i>Don't forget to order a tonic!</i> | |
| Lyre's Non Alcoholic American Malt 0%, 25ml | £3.25 |
| <i>Try it with a coca cola</i> | |
| Belvoir Farm Passionfruit Martini, 25cl bottle | £4.50 |
| Guinness 0.0, 0.0%, 558ml microdraught can | £5.00 |
| Estrella Galicia 0.0% Alcohol Free, 33cl bottle | £4.00 |

BREAKFAST served until 12pm

| | |
|--|-----------------|
| Sourdough Toast (v) <i>Add Jam, Honey, Marmalade or Marmite</i> | £4.50 +£0.25 |
| Homemade Granola (v, GF) <i>Homemade Gluten-Free Granola, Greek Yoghurt, Rhubarb & Vanilla Compôte. Contains Nuts</i> | £7.75 |
| Bacon Sandwich <i>Served on Sourdough with Ketchup or Brown Sauce</i> | £7.75 |
| Eggy Crumpets (v) served with Maple Syrup <i>Two Crumpets Soaked in Egg with a Touch of Chilli Add Bacon</i> | £7.75 +£2.00 |
| Cinnamon Crumpets (v) <i>Two Crumpets Soaked in Egg with a Touch of Cinnamon. Served with Greek Yoghurt and Rhubarb & Vanilla Compôte</i> | £8.75 |
| Waffle with Bacon and Maple Syrup <i>Add Greek Yoghurt and Rhubarb & Vanilla Compôte</i> | £8.00 +£2.75 |

BREAKFAST DRINKS

| | |
|--|--------|
| Virgin Mary (alcohol free) <i>Worcestershire Sauce*, Tabasco, Fresh Lemon, Tomato Juice, Celery Salt, Black Pepper, Tajin Spice Mix</i> | £6.00 |
| Bloody Mary <i>Vodka, Worcestershire Sauce*, Tabasco, Fresh Lemon, Tomato Juice, Celery Salt, Black Pepper, Tajin Spice Mix</i> | £10.50 |
| Corpse Reviver No.2 <i>Hayman's Gin, Cointreau, Lillet Blanc, Absinth, Sirop, Fresh Lemon</i> | £11.50 |

**Tell us if you'd like us to use vegan Henderson's instead of Worcestershire sauce*

LUNCH served from 12pm until 2pm

| | |
|---|---------|
| Crushed Pea and Mint Toast (vegan) | £7.75 |
| <i>Crushed peas with fresh mint and a touch of a chilli served with pickled red onion</i> | |
| Add crumbled feta | + £2.00 |
| Cheddar & Hot Rhubarb Chutney Toastie (v) | £8.75 |
| <i>Toasted sourdough sandwich with mature cheddar and a spicy homemade rhubarb chutney. Served with sev (a crispy Indian snack made from gram flour) and a cucumber raitha.</i> | |
| Emmental, Leek and Bacon Toastie | £8.75 |
| <i>Toasted sourdough sandwich with Emmental, Sautéed Leek, Bacon and a Tomato and Chilli Chutney. Served with a mustard mayonnaise.</i> | |
| Cheese Toastie and a Soup Dunker (v) | £8.25 |
| <i>Toasted Emmental and Cheddar Sandwich served with a small bowl of our soup of the day for dunking</i> | |
| Soup of the Day (vegan) | £7.50 |
| <i>Served with Homemade Sourdough Croutons</i> | |
| Add Half a Cheddar Cheese Toastie | + £3.50 |

SANDWICH COUNTER served all day, me duck

Our focaccia and bagels are all made in-house by Marcus. He hails from Nottingham and calls bread rolls "cobs". Check out what filled cobs we have on the counter today!

| | | |
|----------------------------------|----------|-------|
| Filled Focaccia, Cobs and Bagels | Have in | £6.00 |
| | Takeaway | £5.00 |

BAR SNACKS served all day

| | |
|---|-------|
| Simply Sea Salt Mixed Nuts (vegan, gf) <i>Roasted peanuts, cashews and almonds</i> | £4.00 |
| Soho Bar Mix (vegan) <i>Salted pretzels, BBQ corn, Wasabi peas</i> | £4.00 |
| Bloomsbury Bar Mix (v, gf) <i>Barbecue almonds, salt and pepper nuts and honeyed peanuts</i> | £4.00 |
| Mixed Olives & Sundried Tomatoes (vegan, gf) | £4.00 |
| Pipers Crisps 40g Bag (gf) <i>Anglesey Sea Salt / Lye Cross Cheddar & Onion / Burrow Hill Cider Vinegar & Sea Salt</i> | £2.00 |

SUPPER served from 5pm until 9pm

| | |
|--|-------------------------------------|
| English Cheese Plate (v) <i>Bruton Beauty, Wordsworth, Tunworth, Isle of Wight Blue</i> <i>Served with Chutney, Grapes, Dried Apricots and Crackers</i> <i>Enjoy with a glass of Otima 10 Year Old Tawny Port, 50ml</i> | £15.50 <i>+£6.50</i> |
| Hummus Plate (vegan) <i>Hummus, Crudités, Sourdough</i> | £8.75 |
| Charcuterie Plate <i>Serrano Ham, Olives, Sourdough, Two&One Verde Extra Virgin Olive Oil</i> | £13.00 |

FOOD ALLERGIES AND INTOLERANCES

Our food is prepared on site in our tiny kitchen so we aren't able to guarantee it won't have come into contact with food allergens.

If you have a food allergy or intolerance please let us know before you order.

BEER & CIDER

| | |
|--|---------------|
| Estrella Galicia, 4.7%, Half Pint / Pint | £3.00 / £6.00 |
| Bristol Beer Factory Milk Stout, 4.5%, 50cl bottle | £6.00 |
| Guinness 0.0, 0%, 558ml microdraught can | £5.00 |
| Estrella Galicia 0.0% Alcohol Free, 33cl bottle | £4.50 |
| Hawkes Urban Orchard Cider, 4.5%, 33cl can | £5.00 |

SPARKLING WINE

125ml/Bottle

Moinét Conegliano, Prosecco Superiore DOCG 11.5%, Italy (Glera) - *Delicate, Floral & Aromatic* £8.25/£34.00

Raimes Classic 11.5%, 2019, Hampshire, England (Chardonnay, Pinot Noir & Pinot Meunier) - *Hints of Stone Fruit with a Fine, Soft Mousse* £12.50/£62.00

Veuve Clicquot by the bottle only 12%, France (Chardonnay, Pinot Noir & Pinot Meunier) - *Balanced, Elegant and Complex* £75.00

ROSE WINE

125ml/175ml/Bottle

LIV Rosé 12.5%, 2022, Portugal (Vinhao, Touriga Nacional) - *light, aromatic and fresh. Exceptionally mineral. Deep pink yet still dry! Organic* £8.00/£10.00/£35.50

ORANGE WINE

125ml/175ml/Bottle

Eschenhof Holzer Invader 12%, 2021, Austria (Müller-Thurgau) - *Mandarin and Passion Fruit with Gentle Tannins* £10.00/£13.00/£44.00

WHITE WINE

125ml/175ml/Bottle

Chateau Laballe Les Terres Basses Blanc £7.25/£9.00/£32.00
11.5%, 2022, France (Gros Manseng, Comobard, Ugni Blanc) -
Intense fragrance with notes of exotic fruits.

Bruno Lafon Le P'tit Chardo £8.50/£10.00/£34.00
13.5%, 2021, France (Chardonnay) - *Unoaked. Peach, pineapple
and citrus fruits with a crisp edge.*

Raymond Morin SB/22 £9.00/£10.50/£34.50
12%, 2022, France (Sauvignon Blanc) - *Crisp and classy Sauvignon
with plenty of appealing fruit.*

Tocco Vini Pecorino £9.50/£11.25/£39.00
14%, 2022, Italy (Pecorino) - *Notes of fresh and exotic fruit with
a full-bodied fresh taste and a balanced and intense richness.
Organic.*

RED WINE

125ml/175ml/Bottle

Convento da Vila Tinto £7.25/£9.00/£32.00
13.5%, 2020, Portugal (Trincadeira, Aragonez, Castelão & Touriga
Franca) - *Rich, Red Fruit Flavours and Spice. An Easy Drinking Red.*

Vins El Cep Negre de Terrer £8.00/£9.75/£33.00
13%, 2022, Spain (Tempranillo, Cabernet Sauvignon, Merlot, Syrah)
*Very approachable and silky smooth with lovely fresh berry notes.
Organic.*

Bordeaux Rouge £8.00/£9.75/£33.00
14%, 2018, France (Merlot, Cabernet Franc, Cabernet Sauvignon) -
Dark, fruited complexity.

Xavier Côtes-du-Rhône £10.00/£11.50/£38.50
14.5%, 2020, France (Grenache, Mourvèdre, Syrah) - *Full blackberry
fruit, generous body and positive herbal freshness.*

All our wines are suitable for vegans

GIN

CITRUS

| | |
|--|-------|
| Rock Rose Navy Strength, 57% | £6.00 |
| <i>An intense gin with blaeberreries, rowan and hawthorn</i> | |
| Tanqueray Rangpur Gin, 41.3% | £5.25 |
| <i>A deliciously citrus gin with Rangpur limes and mandarin</i> | |
| 58 Gin, 43% | £4.50 |
| <i>A confident, balanced gin; great for a gin martini!</i> | |
| Bombay Sapphire, 40% | £4.25 |
| <i>A classic, local gin made down the road in Laverstoke</i> | |
| Bombay Sapphire Premier Cru, 47% | £4.75 |
| <i>A beautiful expression packed with Murcian lemons</i> | |
| Hayman's London Dry Gin, 41.2% | £4.00 |
| <i>Classic citrusy gin made to a family recipe that's over 150 years old</i> | |
| Mermaid Gin, 42% | £4.50 |
| <i>Isle of Wight gin made with samphire and elderflower</i> | |
| Tanqueray No.10, 47.3% | £4.75 |
| <i>Based on Tanqueray with added chamomile and grapefruit</i> | |

FLORAL

| | |
|---|-------|
| Etsu, 43% | £6.00 |
| <i>Japanese botanicals including tea leaves and yuzu</i> | |
| Hendricks Gin, 41.4% | £4.75 |
| <i>The modern classic with rose and cucumber</i> | |
| Cotswolds Gin, 46% | £4.25 |
| <i>One of our favourites, made with lavender and hops</i> | |
| Aviation Gin, 43% | £4.25 |
| <i>Once owned by Ryan Reynolds. Perfect in an Aviation!</i> | |

We serve our gins in 25ml measures.
Ask us if you'd like a double!

HERBACEOUS

Nordés Gin, 40% £5.00

A smooth gin from Galicia made from Albariño grapes

Gin Mare, 42.7% £5.00

A Mediterranean gin made with herbs and Arbequina olives

SPICY

Roku Japanese Gin, 43% £4.50

Delicate Japanese botanicals such as Sakura and Sencha

Kirkjuvagr Aurora Gin 42% £4.50

An award-winning spiced gin with clove and pink peppercorns

FRUITY

Whitby Gin Prince of Darkness, 42% £5.50

Flavoured with cherry and aged in Transylvanian Oak

Whitby Gin Real Rhubarb, 42% £5.50

Made with forced Yorkshire rhubarb, handpicked under candlelight

Porter's Tropical Old Tom, 40% £4.50

Lovely light gin, made with passionfruit, guava & white tea

Luxardo Sour Cherry Gin, 37.5% £4.50

Deliciously fruity but dry gin. This is a must-try!

FEVER-TREE MIXERS £3.00

Choose a mixer to suit your gin but most importantly to suit your taste! We recommend trying these pairings.

CITRUS Indian/Light/Med/Elderflower

SPICY Indian/Light

FRUITY Indian/Light

FLORAL India/Light/Elderflower

HERBACEOUS Indian/Light/Med

AGAVE

Sorry, we don't serve tequila slammers

| | |
|------------------------|-------|
| Cazcabel Blanco | £4.50 |
| Cazcabel Reposado | £4.50 |
| Herradura Plata | £6.25 |
| Herradura Reposado | £7.00 |
| Herradura Añejo | £7.25 |
| Patrón Silver | £6.50 |
| Del Maguey Vida Mezcal | £5.50 |
| Tapatio | £5.25 |

RUM

| | |
|---------------------------------------|-------|
| Goslings, Bermuda | £4.50 |
| Discarded Banana Peel Rum, UK | £5.00 |
| Five Rivers Rum, India | £4.75 |
| Havana Club 3 Years, Cuba | £4.00 |
| Mount Gay Black Barrel, Barbados | £5.25 |
| Diplomatico, Venezuela | £5.25 |
| Black Tot, Barbados, Guyana & Jamaica | £5.00 |
| Clairin Communal, Haiti | £5.00 |
| Jack Ratt Lugger Spiced Rum, UK | £5.00 |
| Veritas, Barbados & Jamaica | £5.00 |
| El Dorado 3 Year Old, Guyana | £3.50 |
| Project #173 Black Cherry Rum, UK | £3.75 |

WHISKEY

| | |
|--|-------|
| Bad na h-Achlaise, Scotland | £7.00 |
| Benriach 12yr Speyside Single Malt, Scotland | £6.25 |
| Cotswolds Whiskey, England | £6.00 |
| Roe & Co, Ireland | £5.00 |
| Woodford Reserve, USA | £4.75 |
| Sazerac Rye, USA | £5.75 |
| Lot 40 Rye Whisky, Canada | £4.50 |
| Abasolo, Mexico | £5.25 |
| Amrut, India | £6.00 |
| Kavalan, Taiwan | £6.50 |

VODKA

| | |
|-----------------------|-------|
| Finlandia, Finland | £4.00 |
| Grey Goose, France | £5.25 |
| Reyka, Iceland | £4.25 |
| Dima's Vodka, Ukraine | £4.00 |

Our spirits are served in 25ml measures. Ask if you'd like a double!

CLASSIC COCKTAILS

French 75 £13.00

Arguably our most sophisticated drink with Bombay Sapphire Premier Cru, Fresh Lemon, Sirop and Raimes Classic

Martini from £11.50

Your choice of gin or vodka. Our house style is very dry but let us know how you drink yours.

Negroni £11.50

The bartenders' favourite, made with your choice of gin, Campari and Martini Rosso.

Manhattan £12.00

Made with Woodford Reserve bourbon. Dry, Sweet or Perfect.

Old Fashioned £13.00

We make ours the old fashioned way, which takes a bit of extra time to make.

Tommy's Margarita £11.50

Simply made with 100% agave tequila, agave syrup and fresh lime juice. None of the added salt or sugar to hurt your head!

Dark'n'Stormy £11.50

Goslings Black Seal Rum, Fresh Lime, Ginger Beer, Angostura Bitters

THE COCKTAIL LIST

SHORT AND STRONG

| | |
|---|--------|
| Toro Negro | £13.00 |
| <i>Herradura Añejo, Mr Black's Coffee Liqueur, Averna Amaro, Ancho Reyes Verde, Grapefruit Bitters</i> | |
| Vieux Carré | £12.00 |
| <i>Lot 40 Rye Whiskey, Rémy Martin 1738 Cognac, Martini Rosso, Bénédictine D.O.M., Peychauds Bitters, Angostura Bitters</i> | |
| Enzoni | £11.50 |
| <i>Ford's Gin, Campari, Fresh Lemon, Sirop, Fresh grapes</i> | |
| Apricot Cosmopolitan | £11.50 |
| <i>Ketel One Vodka, Cranberry Juice, Apricot Brandy, Fresh Lime, Angostura Orange Bitters</i> | |
| East 8 Hold Up | £11.50 |
| <i>Finlandia Vodka, Martini Fiero, Pineapple Juice, Fresh Lime, Sirop, Passionfruit Syrup</i> | |
| Treacle | £11.50 |
| <i>Diplomatico rum, Apple Juice, Sirop, Molasses Bitters</i> | |
| Hemingway Daiquiri | £11.50 |
| <i>Havana Club 3 Year Old Rum, Maraschino Liqueur, Grapefruit Juice, Fresh Lime, Sirop</i> | |

COFFEE

| | |
|--|--------|
| Cabinet Rooms Café Martini | £12.50 |
| <i>Reposado Tequila, Cointreau Noir, Espresso, Agave Syrup</i> | |
| Shaft | £11.50 |
| <i>Finlandia Vodka, Irish Cream Liqueur, Mr Black's Coffee Liqueur, Espresso, Demerara</i> | |

TALL AND REFRESHING

Fog Cutter £12.50

Takamaka White Rum, Hayman's London Dry Gin, Rémy Martin 1738 Cognac, BarSol Pisco, Orange Juice, Orgeat, Fresh Lemon, Oloroso Sherry

Kamaniwanalaya £12.00

El Dorado 3 Year Old White Rum, Adriatico Amaretto, El Dorado 8 Year Old Rum, Wray & Nephew Rum, Pineapple Juice, Fresh Lime, Prosecco

Spring Laverstoke £11.50

Bombay Sapphire, Martini Bianco, St Germain Liqueur, Fresh Lime, Ginger Ale

Lemon Butter Biscuit £11.50

Finlandia Vodka, Apple Juice, Honey Syrup, Orgeat, Fresh Lemon, Soda Water

Kentucky Buck £11.50

Woodford Reserve Bourbon, Fresh Lemon, Fresh Strawberry, Angostura Bitters, Ginger Beer

Lagerita £11.50

Tapatio Tequila, Fresh Lime Juice, Agave Syrup, Estrella Galicia

Bapsybanoo £12.50

Our homage to Bapsy Pavry, Marchioness of Winchester from 1952. This drink is made with a Cardamom and Rose infused gin, Cartron Triple Sec, Fresh Lemon, Homemade Pistachio Orgeat and Egg White for a beautifully fragrant drink.



