



The Garden Bar Cocktail Menu

Introducing our Signature Cocktail:

Howard's Muddle

£9.50

Stoke Place's new signature cocktail has just been launched. Called Howard's Muddle it is made from Brokers 47%, muddled with elderflower, freshly squeezed lime juice, mint leaves, all shaken and strained over crushed ice and served with a dash of Soda. Named after Field Marshal Sir George Howard, who's family owned the Stoke Place estate for 200 years from 1764 and who extended the building from a central three storey William and Mary House to the grand building it is today. He also employed the everlasting handiwork of Capability Brown. Gin, a favourite of Howard's, forms the basis of the house cocktail. Made from Brokers 47% - a Super Premium London Dry Gin made in the UK but rarely found since 98% is exported, each bottle comes with its own top hat to depict a Stock Broker and the ever wealthy upper class – a quintessentially British idea reinvented for a modern country house. To be drunk all year, within the grounds of what once was Howard's house.

“Ne buvez jamais d'eau”

Champagne Cocktails

Stoke Elégance **£18.00**

Our Unique Champagne Cocktail garnished with RosèPetals, created to enjoy with friends as a appertif before dinner in our Award Winning Garden Room Restaurant

French 75 **£11.50**

Made to celebrate the return of fighter pilots in the 2nd World War (It was named after the French artillery guns that they faced), this gin and fresh lemon based cocktail packs a real punch.

Kir Royal **£10.50**

A beautiful blend of crème de cassis and champagne to lighten the mood and spirit.

Classic Champagne Cocktail **£12.50**

Angostura bitters, sugar and a good glug of brandy certainly liven up a traditional glass of bubbles.

Flirtini **£12.50**

A modern classic, this blends fresh pineapple juice, and strawberries with a top notch champagne. Perfect for those romantic getways.

Champanska **£11.50**

ChampagneCaipiroska, with lime juice, vodka and all topped with bubbles. The Tzars would be proud

"Remember gentlemen, it's not just France we are fighting for, it's Champagne!"

Vodka Based Cocktails

Black Russian

£9.50

A subtle blend of vodka and coffee liquor. Perfect as both an aperitif or a night cap (just add a dash of milk)

Bloody Mary

£9.50

The perfect Sunday brunch cocktail. Vodka, tomato juice and homemade spices, garnished with celery and a slice of lemon.

Cosmopolitan

£9.50

Everyone has a little bit of Sex in the City in them! The classic Cosmo contains vodka, triple sec, cranberry juice and a splash of fresh lime, all finished with flamed orange zest.

Campari Cosmopolitan

£9.50

An interesting alternative to the classic. Campari adds a touch of bitterness, balanced out with a hint of sweetness from the citrus vodka. A great aperitif.

Vodka Martini

£10.50

The epitome of style and sophistication, a well made martini is like a piece of fine art. Do you take it shaken or stirred? Dry or wet? Olive or a twist. Dirty or clean? Tell us how you like it.

Espresso Martini

£10.50

Vanilla vodka, a shot of espresso slightly sweetened with coffee liquor. The ideal digestif for those late winter nights.

Caipiroska

£9.50

Fresh lime, ground with white cane sugar, covered in crushed ice and drowned in Vodka. The perfect way to unwind.

"I believe if life gives you lemons make lemonade...then find someone that life gave vodka to and have a party"

Ron White

Gin Based Cocktails

John Collins

£9.50

Bombay sapphire, fresh lemon, a spot of sugar to balance and charged with soda. Cool, long and refreshing.

English Rosè

£10.50

A contemporary martini using Gin, Apricot Brandy, Grenadine and fresh lemon. Perfect for sipping on the terrace on a balmy summer evening.

Gimlet

£9.50

Originally designed to keep the sailors of the Royal Navy (in yee olden days) free of skirvy, this is a simple blend of Gin and Roses lime cordial. It tastes a lot better than it sounds!

Left Bank

£11.50

Gin, elderflower and a crisp white wine all shaken and served straight up in a Martini Glass.

English Garden

£10.50

Hendricks Gin, fresh apple juice, a hint of elderflower and a slug of fresh lime gives you the perfect garden drink. Who needs Gin and Tonic!

Pink G&T

£10.50

The classic variation of a good G and T. Just add a few drops of Angostura Bitters to your gin and top with Fever Tree Tonic.

Bramble

£10.50

Gin, fresh lime, sugar syrup and topped off with Crème de Mure (blackberry liquor). Served short over crushed ice.

"The proper union of Gin and Vermouth is a great and sudden glory; it is one of the happiest marriages on earth, and one of the shortest lived."

Whisky Based Cocktails

Whisky Sour

£9.50

Classic, classic, classic. Whisky (Scotch), fresh lemon, sugar syrup, bitters and egg white (optional). Shaken and poured over ice.

Apple Mac

£10.50

Fine scotch whisky, blended with fresh apple juice, ginger wine and then shaken and served over ice in a tumbler.

Manhattan

£10.50

Perfect, dry or sweet. The difference is which vermouth we use. American whiskey, Martini Rosso, Martini Extra Dry and Angostura Bitters, stirred and served up with a cherry and orange twist.

Old Fashioned

£10.50

Don't expect this drink to come quickly. A quality Old Fashioned takes time and a lot of tender loving care. Surprising then that it only consists of Bourbon, sugar, bitters and ice.

Blood and Sand

£11.50

Equal parts, Scotch whisky, Martini Rosso, Cherry Liquor and Orange juice make this dark, brooding whisky martini exceptional.

"The true pioneer of civilization is not the newspaper, not religion, not the railroad – but whiskey!"

Mark Twain

Rum Based Cocktails

Dark & Stormy

£10.50

The art of a good Dark and Stormy is a truly fiery ginger beer. Mix this in a highball with golden rum, fresh lime juice and a hint of sugar and you are all set.

Mojito

£9.50

The fashionable drink to be seen with. Fresh mint, lime and sugar mixed with crushed ice and white rum.

Cuba Libre

£10.50

In old Havana, lime was often used to keep flies away from your drink. Lucky for us, someone dropped theirs into a rum and coke, thus creating the Cuba Libre.

Ginger Punch

£10.50

Spiced rum, ginger, honey, lime and Ginger Ale served tall over ice.

Daiquiri

£11.50

Frozen, fruit or classic? You still get the Rum, lime and sugar, just decide how you want it!

"There's nought, no doubt, so much the spirit calms
as rum and true religion"

George Gordon Noel Byron

Alternative Cocktails

Margarita

£12.50

Another one where you tell us how you like it. Tequila, fresh lime juice and Cointreau, but do you like it straight up, over rocks or frozen? To salt rim or no salt rim, that is the question?

Caiparinha

£9.50

The everyday drink of the average person in Brazil is now the drink of choice of the glitterati in London. Using Sagatiba Cachaca, fresh lime and sugar this is a true modern day superstar cocktail.

Sidecar

£10.50

Brandy, lemon juice and Cointreau make up this classic martini.

Brandy Julep

£9.50

A twist on the classic Mint Julep, this is Brandy, fresh mint and sugar syrup shaken and poured over cracked ice.

"Sir, if you were my husband, I would poison your drink".

- Lady Astor to Winston Churchill

"Madam, if you were my wife, I would drink it."

-His reply.