

# S O L O *Bar*

## THE CLASSIC COLLECTION

£10

### Mojito

*Dark Rum, lime juice, mint, syrup*

### Moscow Mule

*Absolut Vodka, ginger beer, lime juice*

### Classic Margarita

*Olmecca Blanco Tequila, Cointreau, lime juice or  
choose from Passion fruit, Strawberry or Mango*

### Old Fashioned

*Jack Daniels Whiskey, Angostura Bitters, brown sugar*

### Negroni

*Tanqueray Gin, Campari, Vermouth*

### Aperol Spritz

*Aperol, Prosecco, soda water*

## THE MARTINI COLLECTION

£11

### Solo Martini

*Lonewolf Cloudy Lemon Gin, Vanilla vodka, Orange Syrup  
lemon juice*

### Pornstar Martini

*Vanilla Vodka, Passionfruit liqueur, Passionfruit , lemon juice*

### Espresso Martini

*Absolut Vodka, Tia Maria, Espresso*

### Cucumber Martini

*Absolut Vodka, apple juice, lime juice, cucumber,  
Elderflower syrup*

### Cinnamon Martini

*Vanilla Vodka, Spiced Gold Rum, star anise syrup, cinnamon*

### French Martini

*Chambord, Vanilla Vodka, Prosecco, lemon juice*

Prices include VAT and exclude service charge.

If you suffer from any intolerances or allergies, please let a member of the restaurant team know when you order.

THE  
**KINGSTON I**

HOTEL, RESTAURANT & BAR

# S O L O *Bar*

## GIN

£9

Double measure of spirit (50ml)

Tanqueray Gin, paired with Fever-Tree Indian Tonic  
*Garnished with lime*

Hendricks Gin, paired with Fever-Tree Elderflower Tonic  
*Garnished with cucumber*

Bulldog London Dry Gin, paired with Mediterranean Tonic  
*Garnished with grapefruit, mint and blueberries*

Lone Wolf Lemon Gin, paired with Fever-Tree Light Tonic  
*Garnished with lemon & rosemary*

Whitley Gooseberry Gin, paired with Mediterranean Tonic  
*Garnished with sliced green apple & lime*

Whitley Blackberry Gin, paired with Mediterranean Tonic  
*Garnish with blueberries & lemon*

Whitley Neill Raspberry Gin, paired with Aromatic Tonic  
*Garnished with lemon, mint & raspberries*

Whitley Neill Grapefruit Gin, paired with Aromatic Tonic  
*Garnished with rosemary, slice of grapefruit*

## NON-ALCOHOLIC COCKTAILS

£5

Mango Mule  
*Cucumber, mango puree, lime juice, ginger ale*

Raspberry Mojito  
*Mint leaves, raspberries, lime juice, sweet & sour syrup*

Peach Better  
*Peach & basil syrup, lemon juice, elderflower tonic water*

Sunburst  
*Orange juice, soda water, grenadine, vanilla, rosemary*

Prices include VAT and exclude service charge.

# S O L O Bar

If you suffer from any intolerances or allergies, please let a member of the restaurant team know when you order.

## CHAMPAGNE AND SPARKLING

Prosecco, Italy 2019 <i>Zesty lemon, pear and apple fruit flavours, a hint of sweetness, balanced by a refreshing, crisp acidity</i>	£6 / £20
Prosecco Rosé, Italy 2019 <i>Elegant apple and pear fruit flavours balanced by delicate strawberry aromas</i>	£22
Prosecco, 200ml / Prosecco Rosé, 200ml	£7.50 / £8
Moët & Chandon <i>Citrusy nose, with zippy yellow and white fruits on the palate</i>	£10 / £55
Veuve Clicquot <i>Light and fresh flavours of lemon, orange peel, razor-sharp green apples and a steely, mineral finish</i>	£75
Bollinger 007 <i>Fresh, yeasty and it delivers a rich intensity</i>	£80
Laurent Perrier Rosé <i>Fresh on the nose, zippy strawberry and raspberry</i>	£95
Dom Perignon, Vintage 2010 <i>Grapefruit zest combine with white peach, nectarine and vanilla</i>	£220
Krug Grande Cuvée <i>Gleaming gold colour and extravagantly expansive bouquet</i>	£250
Louis Roederer Cristal 2012 <i>Citrus hints alongside toasty notes of brioche and candied peel</i>	£300

## WHITE WINE

Pinot Grigio / Friuli, Italy 2019 <i>Citrus, grass, pineapple, peach on the palate, pear, almond, high minerality</i>	£5.50 / £22
Vignobles Roussellet, France 2019 <i>Floral notes, exotic fruit and citrus</i>	£6.50 / £24
Mud House, New Zealand 2020 <i>Elegant flavours of lime pith, gooseberry, and green apple rind</i>	£28
Sancerre, France 2019 <i>Dry, Citrus, elderflower, grassy aroma, and some gooseberry notes</i>	£37
Petit Chablis Baudouin, France 2018 <i>Fresh citrus, apple, pear, butter and minerals</i>	£48
Sancerre Chaumeau-Balland, France 2019 <i>Silky soft, stone fruit, white blossoms, flavours fruit, lemon peel and spices</i>	£45
Pouilly-Fume Les Chaumierres, France 2019 <i>Fossil-rich, flinty soil gives this zesty, mineral</i>	£52
Pouilly-Fuissé Domaine Carrette, France 2018 <i>Dry, buttery, velvety, green apple, oaky and spicy</i>	£65

Prices include VAT and exclude service charge.

THE  
KINGSTON I

HOTEL, RESTAURANT & BAR

# S O L O Bar

If you suffer from any intolerances or allergies, please let a member of the restaurant team know when you order.

## ROSÉ WINE

Turkey Flat, <i>Southern Australia 2020</i> <i>Tangerine and fresh berries on the nose, red berry fruit palate</i>	£5.50/£22.50
Sancerre, <i>Magnum France 2018, Provence</i> <i>Bright, pink in colour, with lively notes of strawberries and raspberries</i>	£57.50
Whispering Angel, <i>France 2019, Provence</i> <i>Pale pink, grapefruit and citrus combined with refreshing acidity</i>	£38.50
Whispering Angel, 375ml, <i>Provence</i>	£19.50

## RED WINE

Malbec / <i>Mendoza, Argentina 2020</i> <i>Freshly picked blueberry fruits and expressive violet notes</i>	£5.50 / £22
La Muse de Cabestany, <i>France 2018</i> <i>Perfumed violets and juicy ripe cherries on the nose, silky and smooth</i>	£6.50 / £26
Baron De Ley / <i>Rioja Reserva, Spain 2016</i> <i>Red fruit and wood, notes of sweet spices</i>	£7 / £28
Faustino 1 / <i>Rioja Gran Reserva, Spain 2009</i> <i>Black fruits, oak, vanilla and spices</i>	£39
Monthelie / <i>Domaine Pierre Morey, France 2017</i> <i>Dry, on the nose cherry, raspberry, oak</i>	£42
Châteauneuf - Du - Pape, <i>France 2019</i> <i>Rich spicy, red fruit flavours and redcurrant fruit</i>	£45
Belezos / <i>Rioja Gran Reserva, Spain 2011</i> <i>Dark fruit on the nose, displays rich, savoury notes of leather, tobacco, sweet spices and bramble fruit</i>	£65

## BAR NIBBLES

Chilli Mix Nuts	£3
Salt & Pepper Cashews	£3
Sourdough Bread & Black Olive Tapanade	£4
Vegetable Crisps	£3.50
Lightly Sea Salt Crisps	£3
Sweet Chilli & Red Pepper Crisps	£3

# S O L O *Bar*

Prices include VAT and exclude service charge.

If you suffer from any intolerances or allergies, please let a member of the restaurant team know when you order