

CHURCH STREET
T A V E R N



BAR LIST



IN THIS LIST...

ON TAP

... ever changing beer and cider on tap though no cellar so no cask ale, just cask keg.

BEER & CIDER BY THE BOTTLE

... lots of ale including bottle conditioned, cider, Perry and stout.

COCKTAILS & FINE SPIRITS

... a carefully created selection for any time of day.

SOFT DRINKS

... from juices to pressés.



REGULARS ON TAP

	£/pint	£/half	abv
Calvors Brewery, Premium Lager Clean, smooth maltiness, gentle hops, full flavor	3.90	1.95	5%
Adnams Brewery, Dry Hop Lager Pilsner malt, hoppy aroma, light & refreshing	4.00	2.00	4.2%
Adnams Brewery, Spindrift Cask Keg Ale Golden, citrus and fresh	3.80	1.90	4.0%
Adnams Brewery, Ease Up IPA Delicate floral aroma and soft hops	4.50	2.25	4.6%
Aspall, Harry Sparrow Cider Light and summery with pear like freshness	3.40	1.70	4.6%

GUESTS ON TAP

Two ever changing taps that can include a whole range of beer styles, please ask what's on!



BOTTLED & CANNED ALE

	£	ml	abv
Siren Brewery, Undercurrent, Oatmeal IPA Spices, zesty grapefruit, apricot	5.00	330	4.5%
Wildcard Brewery, Jack of Clubs, Ruby Ale Raisin, burnt biscuit and moderate bitterness	5.50	330	4.5%
London Beer Factory, Beyond the Pale, Pale Ale Tropical Fruits, light and crisp	4.50	330	4.2%
Gipsy Hill Brewing Co., Beatnik, Pale Ale Zesty Grapefruit, refreshing and moreish	4.50	330	3.8%
Hammerton, Baron H Earl Grey, Black IPA Forest fruit aromas, dark malt, bergamot	6.00	330	5.8%
Bad Company, Love Over Gold, Blonde Ale Amber, creamy head, rich	5.25	330	4.1%
Long Arm Brewing Co., Birdie Flipper, Red Ale Blackcurrant aroma with deep coffee and toffee flavours	4.75	330	4.5%
Adnams Brewery, Ghost Ship, Southwold Pithy bitterness, malty backbone, citrus notes	4.50	330	4.5%
Gipsy Hill Brewing Co., Hepcat, Session IPA Easy drinking with tropical fruits and sweet aroma	5.00	330	4.6%
Brewheadz Brewery, Electro Beat, Pale Ale Tropical fruits, juicy, hoppy, goes down ezzey.	5.00	330	5.4%
Wiper & True, In The Groves, Amber Ale Herbal nose, toffee and red fruits,	6.50	500	5.2%
Fourpure, Amber Ale, American Style Bready malts, floral hops, toasty finish	4.50	330	5.1%
Stewart Brewing, Edinburgh Gold Noble hops, moderate bitterness and a little caramel	4.25	330	4.8%

BOTTLED & CANNED STOUT & PORTER

Long Arm Brewing Co., Shadow Wolf, Stout Soft treacle and coffee, oats and smoky malts	4.75	330	5%
London Beer Factory, Sayers Stout Coffee, dark chocolate and lightweight	4.50	330	4.5%
Wildcard Brewery, Ace of Spades, Porter Dark & velvety chocolate, oats and milk	5.50	330	4.7%
Brewheadz Brewery, Kitchen Porter Deep, creamy and toast	4.80	330	5.2%



BOTTLED LAGER

	£	ml	abv
Camden Town, Hells Beer, Camden Pilsner malt, yeasty and bright	4.00	330	4.6%
Birra Peroni, Gran Riserva, Italy Double malt, aromatic, yeasty and rich	3.75	330	6.6%
Budweiser, Budvar, Czech Republic Malt, grainy sweetness with a touch of grass	3.50	330	5.0%
Calvors Dark Dunkel, Coddendam Green Juicy, toasty with hints of herbal hops, coffee and chocolate	3.50	330	4.5%
Köstritzer Black Lager, Thuringia, Germany Roast chestnuts, toast with a fresh hopped finish.	3.60	330	4.8%

LOW ALCOHOL

Bitburger, Drive, Germany Actually tastes of beer.	2.25	330	.05%
Adnams, Sole Star, Southwold Full bodied, rich, smooth, molasses and long	4.25	500	2.7%

BELGIAN

Chimay, Pères Trappist Coppery red, moderately sour	6.00	330	9.0%
Westmalle, Trappist Dark malts, caramel and aromatic	6.00	330	9.5%
Liefmans Fruitess Slightly tart, sweet fruit flavors	4.50	250	3.8%
Dellrium Tremens Sweet and fruity, flowery hops	6.50	330	8.5%

BOTTLED CIDER & PERRY

Aspall, Perronelles Blush, Debenham A fresh, fruity, kir style cider	5.75	500	4.0%
Glebe Farm, Elderflower Cider, Huntingdon Proper cider, from proper people with proper fruit	4.00	330	4.9%
Gwynt y Ddraig, Black Dragon, Wales Rich body and flavor, with a fresh and fruit aroma	5.25	500	6.5%
Glebe Farm, Strawberry Cider, Huntingdon Proper cider, from proper people with proper fruit	4.00	330	4.9%



GIN

	£
	35ml 50ml with tonic
Gordon's London Dry, London Our house gin, refreshing, strong juniper & botanicals. MIX: Indian Tonic, Lemon	4.50 5.25
Hayman's London Dry, Essex Classic, smooth juniper, touch of spice, citrus flavours. MIX: Indian Tonic, Lemon	4.85 6.10
Hendrick's, Scotland Infused with cucumber & rose petals, herbal flavour MIX: Premium Indian Tonic, Cucumber	5.50 7.25
Little Bird London Dry, London Notes of ginger, orange & grapefruit, sharp & forward MIX: Mediterranean Tonic, Orange	6.40 8.40
Ableforth's Bathtub, Kent Warm citrus & juniper, waxy, gentle cardamom MIX: Mediterranean Tonic, Lime	5.75 7.50
Silent Pool, Surrey Fresh, floral sweetness, rounded chamomile/honey notes MIX: Premium Indian Tonic, Orange & Mint	6.40 8.40
Audemus's Pink Pepper, France Soft pepper to the fore, Bergamot, complex & curious MIX: Premium Indian Tonic, Lemon, Peppercorns	7.35 9.50
Williams GB Extra Dry Gin, Herefordshire Wild botanicals, lots of spices added to Chase's Vodka MIX: Elderflower Tonic, Lemon	5.15 6.60
Plymouth, Devon Earthy with smooth juniper, long finish MIX: Aromatic Tonic, Lemon	5.25 6.75
Sacred Pink Grapefruit, London Super fresh botanicals with a real zing! MIX: Aromatic Tonic, Grapefruit, Mint	5.95 7.70



VODKA

	£
	35ml 50ml
Wyborowa, Poland	4.50 5.55
Double distilled rye, smooth, creamy with floral & grain notes MIX: Indian Tonic, Lemon or lime	
Chase Original, Herefordshire	6.25 8.25
Created from seed to bottle on the farm, pepper spice, earthy, oily. Best served neat or MIX: Elderflower Tonic, Lemon	
Chase Rhubarb, Herefordshire	6.35 8.35
Clean, fresh, hint of tartness, creamy MIX: Ginger Beer/Tonic Water, Mint	
Icelandic Mountain Vodka	6.05 7.85
Distilled 7 times, crisp, soft, smooth with hints of licorice Serve over lots of ice	
Sacred London Dry Vodka	6.00 7.80
Aromatic and spicy with herbal notes, best as a Martini or..... MIX: Tonic water with orange	

RUM

Rebellion Black Rum, Trinidad & Tobago	4.85 6.15
Licorice, nutmeg, soft red fruits MIX: Dash of Coke and lemon	
Havana Club 7 Años, Cuba	5.25 6.75
Herbal and woody with hints of tobacco MIX: Ginger ale with a wedge of lime	
Kraken Black Spiced, Trinidad & Tobago	4.85 6.15
Vanilla, molasses and sweet spices MIX: Ginger beer and fresh lime	
Isla del Ron Silver, Panama	5.85 7.55
Earthy and herbal with a clean finish MIX: Splash of soda with fresh lime	



CLASSIC COCKTAILS

	£	STYLE
Margarita Tequila, Cointreau and Lime	7.25	
Amaretto or Whiskey Sours Can be mixed without egg white!	5.25-7.25	
Bellini Peach or passion fruit?	5.50	
Bulleit Old Fashioned Bourbon or rye?	7.25	
Martini Gin or vodka? Dirty or dry?	6.75	
Bloody Mary The perfect hangover cure...	6.25	
Negroni A very bitter, but classic Italian aperitivo.	5.25	
Cosmopolitan A contemporary-classic mix of vodka, Cointreau and cranberry.	5.75	
Manhattan The discerning man's post-dinner tippie.	7.25	
Tom Collins Gin, lemon and soda - A sipped up G&T!	6.25	



HOUSE COCKTAILS

	£	STYLE
Espresso Martini Wakes you up then gets you giggling!	7.50	
French Club Cuban rum gets a French lesson, spiced and aromatic.	7.50	
Smokin' Hot & Ginger Smoked infused Chase vodka given some ginger spice & colour.	8.00	
The Fall Guy Punchy Bourbon autumn-inspired. Pass the buck all you want on this one.	7.00	
Gin-y-Hendricks Fresh and uplifting gin based but all about that herb.	7.50	
Tequila Mockingbird Fragrant and dainty. Sweet rose water and strawberry.	7.50	
Thanks Allot-Ment non-alcoholic, soft, herbaceous, grassy, light, mix of Seedlip garden.	4.00	
Seedlip Star Non-alcoholic spiced Seedlip 94, all aromatic & earthy from the woods.	4.50	



WINE BY THE GLASS | CARAFE

	£		
	125ml	375ml	750ml
SPARKLING			
100 Coates & Seely, Brut Reserve NV, Hampshire	8.75		45.00
A citrus-infused fizz with complexity & notes of the English hedgerow			
101 Prosecco, Bernardi, Italy	4.75		28.00
Fresh, light and deliciously simple			
105 Brut Réserve, Billecart-Salmon, France	10		55.00
Finely tuned, complex and subtle, the choice of those in the trade.			

WHITE

CRISP, DRY, STONE, MINERAL

400 2015 Macabeo, Sobre Lias, Torre Solar	3.00	8.25	16.50
Tropical fruit with crisp, refreshing acidity and a long mineral finish			
425 2015 Muscadet Sur Lie, Domaine des Herbauges	3.25	9.75	19.50
Full bodied, expressive minerality, honey and grapefruit, a light crisp finish			

AROMATIC, FRESH, UPLIFTING

408 2015 Zephyr Sauvignon Blanc, Marlborough	4.40	13.00	26.00
Pungent gooseberry & passion fruit but a rich, textured palate			
420 2014 Verdejo, Verderrubi, Rueda, Spain	4.25	12.50	25.00
Lovely grassy & floral notes, grapefruit, citrus hints. Mineral texture			
423 2015 Falanghina 'Maresa', Masseria Starnali, Italy	4.35	13.00	26.00
Creamy marshmallow and white peach, a long finish with cucumber and apple notes.			

STRUCTURED, ROUNDED, HEAVENLY

407 2012 Chardonnay, Thistledown, Australia	4.50	13.50	27.00
Creamy, citrusy and subtle oak...gorgeous			
417 2013 Mâcon-Fuissé, Domaine de Fussiacus	4.75	14.25	28.50
Aromas of citrus, a hint of stony minerality, rounded with a lively with well-balanced acidity.			



WINE BY THE GLASS/CARAFE

£

SHERRY

300 Manzanilla 'En Rama', I Think, Equipo Navazos 6.00_{100ml} 375ml 18
Dry, tangy, tasty, full yet relaxed, quince, nuttiness, complex, intense and incredibly delicious.

301 Cruz del Mar, Cream, Bodegas Cesar Florido 4.30_{100ml} 375ml 16
A decadent style with complex nutty flavours and a creamy well balanced sweetness.

ROSÉ

125ml 375ml 750ml

200 2013 El Aprendiz Rosado, Páramo, Spain 3.85 11.50 23.00
Blackcurrants, liquorish and a touch of toast

201 2014 Provence Rosé, Dom. Sainte Marie, France 4.30 13.00 26.00
Pretty, fine and smart with a touch of spice

RED

SOFT, DRY RED FRUITS, A BIT OF GRIP

510 2013 Beaujolais, Château Cambon, France 4.85 14.50 29.00
Beautiful, almost haunting earthiness reminiscent of soil and stones after spring rain.

500 2014 Tempranillo/Petit Verdot, Torre Solar 2.75 8.25 16.50
Succulent, juicy red bursting with ripe blackberry and spice

TOUCH OF EARTH, GNARLY VINES, ROUNDED

509 2012 Casa di Saima Tinto, Bairrada, Portugal 4.45 13.00 26.00
Vibrant red berries with a wild streak that makes it moreish.

501 2014 Terres de Mistral, Rhône, France 3.25 9.75 19.50
Juicy with a soft, slightly cloudy purple colour, blackberry, liquorice, pepper notes.

BOTTLE AGE, CHEWY, BROODY BUT NOT NECESSARILY HEAVY

523 2015 Feteasca Neagra, Alamina, Romania 3.20 9.50 19.00
Rich, ripe, loaded with dark berry and cherry fruit, undertones of mineral and vanilla bean.

520 2013 Thorny Devil Grenache, Thistledown, Oz 4.75 14.00 28.00
Earthy palate, juicy with a spicy cherry nose.



SOFT DRINKS

	£
Coca Cola & Diet Coca Cola	2.50
Fever Tree Mixers	1.75
Tonic, Slim Tonic, Elderflower Tonic, Mediterranean Tonic, Soda Water, Lemonade, Ginger Ale, Ginger Beer, Bitter Lemon	
Sunraysia 100% Fruit Juice	2.25
Orange, Cranberry, Pineapple	
James White Juices from Ashbocking in Suffolk	2.75
Apple, Pear & Raspberry, Apple & Elderflower, Big Tom	
San Pellegrino	1.80
Limoncata, Aranciata	
Fentimans Ginger Beer	2.75

MINERAL WATER

We purify our water here on the premises to produce the freshest, cleanest water possible. We have taken this step to help our environment by reducing our dependency on pre-bottled water. Fewer lorries on the road, fewer bottles in the bin. There is no charge for still water. Sparkling 750ml bottles are £2 and a 12oz glass is 50p.

Cordials

Britvic

Lime, Blackcurrant, Orange 20p

Belvoir Cordials

Strawberry & Lime, Elderflower, Elderflower & Cucumber 85p



COFFEE & TEA

TATE COFFEE

We work in partnership with Hamish Anderson at Tate Galleries who imports coffee direct from farmers and roast it to our preference. This results in higher quality coffee and the farmers being paid 50% more than Fair Trade prices.

	£
Espresso	2.00
Double Espresso	2.75
Americano	2.25
Latte	2.25
Cappuccino	2.25
Mocha	2.25

JING TEA

Jing source authentic teas which express the true taste of their origin. Teas that reflect the local terroir, skill and production methods refined over millennia. They do not blend from multiple origins, but simply find the very best taste of a place, from across Asia's great tea producing regions.

	£
Assam	2.00
Earl Grey	2.00
Peppermint	2.00
Chamomile	2.00
Blackcurrant & Hibiscus	2.00
Jasmine Pearls	2.00

HOT CHOCOLATE

Van Houten	2.25
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BAR SNACKS

	£
Piper's Farm Crisps	1.00
Anglesey Sea Salt	
Lye Cross Cheddar & Onion	
Biggleswade Sweet Chili	
Burrow Hill Cider Vinegar	
Kirby Malham Chorizo	
Karnataka Black Pepper & Sea Salt	
Doreman's Nuts	
Dry Roasted Peanuts	1.00
Salted Peanuts	1.00
Cashews	2.50
Pistachios	2.50
Midland Snack Company	
Pork Scratching's	1.75



INFORMATION

FIRST FLOOR RESTAURANT

Open for lunch Wednesday to Sunday and dinner Wednesday to Saturday serving a menu of fresh, local and seasonal produce. A children's menu is available at weekends and school holidays. There is a quick pre-theatre menu (up to 7.15pm) so if you are thinking of the theatre or cinema, we can have you in and out in an hour. There are also burgers, sandwiches and light quick dishes for lunch. On Sundays, it's all about the Roast! Private dining room available for hire and front bar room for drinks, please email office@churchstreettavern.co.uk

OUR PRODUCTS

Everyone bangs on about local/seasonal this and that these days, it almost goes without saying! We're no different but first and foremost, the product has got to taste great. If it does and is local, we buy it, if not we seek further afield. But most of our menu ingredients come from local (25 miles) farmers and growers, fish from inshore day boats on the Essex, Suffolk and South coast. Our beer, wine and other beverages are no different; we want to provide great tasting drinks from people who are as passionate about what they do as we are.

OUR TEAM

Our front of house operations are overseen by Connor Mantle & Matthew McKechnie with Andrew Baker looking after the bar. The kitchen is headed up by Ewan Naylor with Ed Campbell number two. These individuals are ably supported by a group of people who have been hired because they want to give great hospitality. Church Street Tavern is owned by me Piers Baker, owner of The Sun Inn in Dedham (see below) since 2003.

THE SUN INN

Church Street Tavern's big brother and my first venture opened almost eleven years ago. Located in the heart of Constable Country in Dedham it is a quintessential coaching inn with guest rooms serving Italian inspired food alongside a weekly set menu and bar board. There are tons of walks and bike rides in the area, beautiful scenery and only 15 minutes from central Colchester. So when you want to escape the hustle and bustle of the 'big smoke' and you seek country air followed by roaring fires, rickety floors and 15th century beams, go and visit. Charlotte Green (Manager) and Jack Levine (Head Chef) and their teams will look after you. Email office@thesuninndedham.com Telephone 01206 323351.