

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 ale, lager, cider and stout.

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.

WINE

... all things sparkling, pink, orange, yellow, white and red.

SOFT DRINKS

... from juices to pressés.

HOT DRINKS

... coffee, tea and hot chocolate.



ON TAP

£ | pint £ | half abv

Calvors Brewery, 3.8 Lager, Suffolk Clean, smooth maltiness, gentle hops, full flavour	3.90	1.95	3.8%
Paulaner Brewery, Helles Lager, Munich Crisp, malty sweet, dryness develops to biscuit finish	4.90	2.45	4.9%
Adnams Brewery, Dry Hop Lager, Suffolk Pilsner malt, hoppy aroma, light & refreshing	4.75	2.40	4.2%
Adnams Brewery, Mosaic Pale Ale, Suffolk Bold fruity, aromatic hops, thirst quenching	4.75	2.40	4.1%
Hacker-Pschorr Weissbier, Munich Golden, fruity, slightly cloudy, hoppy bitterness	5.25	2.60	5.5%
Aspall Suffolk Cider Medium dry, Apple cider, light sparkling finish	4.00	2.25	4.5%

GUESTS ON TAP

Three ever changing taps that can include a whole range of beer styles, please ask what's on from such brews as:

Tiny Rebel, Newport	Beavertown, London
Wild Beer, Shepton Mallet	Magic Rock, Huddersfield
Northern Monk, Leeds	Gipsy Hill, London
Siren Craft Brew, Reading	Lost & Grounded, Bristol
Titanic, Stoke-on-Trent	Hammerton, London
Burnt Mill, Suffolk	Tiny Rebel, Newport



£ ml abv

BOTTLED & CANNED ALE

Burnt Mill Brewery, Green Path IPA SUFFOLK 6.25 440^{can} 6.0%
West Coast leaning IPA with tropical fruit aromatics from Citra & Mosaic hops, stripped back malt profile. Low bitterness and a dry finish keeps the body lean and drinkability high. Great brewers.

Brewgooder, Moyo Juice Pale Ale SCOTLAND 5.25 330^{can} 3.9%
Fresh pale ale with mango & passionfruit backed by citrus forward hops

Brick Brewery, Peckham Rye Red Ale LONDON 5.25 330^{can} 4.7%
Chinook & Cascade hops give citrus & spice with floral notes to this well balanced malty red ale.

BOTTLED STOUT

Moor Beer Co, Stout BRISTOL 5.50 330^{can} 5%
Roast wholesomeness followed by a rich body

Pohiala Must Kuld Costa Rica ESTONIA 8.00 330^{can} 7.8%
Smooth & creamy coffee porter, red fruit, caramel & toffee notes. Contains lactose.

BOTTLED BELGIAN

Chimay, Blue 7.00 330 9.0%
Dark, complex that develops over time in the glass

Westmalle, Dubbel 4.65 330 7.0%
Rich, complex, herby & fruity

Delirium Tremens 6.25 330 8.5%
Sweet and fruity, flowery hops, dry bitter finish



£ ml abv

BOTTLED LAGER

Calvors, Dunkel Lager SUFFOLK 4.30 330 4.5%
Malty from a blend of dark malts with a gentle hop finish.

Budweiser, Budvar, CZECH REPUBLIC 3.50 330 5.0%
Malt, grainy sweetness with a touch of grass

BOTTLED LOW ALCOHOL

Bitburger, Drive, GERMANY 2.25 330 0.0%
Actually, tastes of beer.

Adnams, Ghostship, SOUTHWOLD 4.25 500 0.0%
Full bodied, rich, smooth and long

CIDER

Hawkes Cider, Urban Orchard LONDON 4.50 330 4.5%
Classic medium dry cider, crisp, complex, wine like finish.



GIN

£
35ml | 50ml
with tonic

CRISP + DRY

Gordon's London Dry, London

Our house gin, refreshing, strong juniper & botanicals.
MIX: Indian Tonic, Lemon

4.05 | 5.05

Hayman's London Dry, Essex

Classic, smooth juniper, touch of spice, citrus flavours.
MIX: Indian Tonic, Lemon

5.00 | 5.80

Sipsmith, London

Dry, spicy, citrus zing & great depth
MIX: Premium Indian Tonic, Lime

6.20 | 7.30

AROMATIC

Hendrick's, Scotland

Infused with cucumber & rose petals, herbal flavour
MIX: Pomegranate & Basil Tonic, Cucumber

6.30 | 7.45

Little Bird London Dry, London

Notes of ginger, orange & grapefruit, sharp & forward
MIX: Mediterranean Tonic, Orange

6.20 | 7.30

Pinkster Raspberry Gin, London

Rounded, zesty raspberry & subtle vanilla bean
MIX: Premium Indian Tonic, Lime

6.25 | 8.05

WEIRD + WONDERFUL

Ableforth's Bathtub, Kent

Warm citrus & juniper, waxy, gentle cardamom
MIX: Mediterranean Tonic, Lime

6.45 | 7.65

Boatyard Old Tom, Northern Ireland

Sweet, Candied Lemon, Cinnamon spice
MIX: Naturally Light Tonic, Lemon

7.00 | 9.20

Wheadon's Pink Grapefruit & Samphire, Guernsey

Complex, fresh, mineral, citrus
MIX: Mediterranean Tonic, Grapefruit

7.00 | 9.20



VODKA

	£
	35ml 50ml With mixer
Wyborowa, Poland	4.40 5.55
Double distilled rye, smooth, creamy with floral & grain notes MIX: Indian Tonic, Lemon or lime	
Chase Original, Herefordshire	6.25 8.05
Created from seed to bottle on the farm, pepper spice, earthy, oily. Best served neat or MIX: Elderflower Tonic, Lemon	
Sacred Organic Vodka	6.35 7.55
Rye and wheat distilled, creamy, gentle hazelnut... Best served neat or MIX: Soda, Lemon	

RUM

Diplmatico Mantuano, Venezuela	6.00 7.75
Balanced, dried fruits, wood Best served neat or MIX: Dash of coke and lime	
Havana Club 7 Años, Cuba	5.40 6.35
Herbal and woody with hints of tobacco MIX: Ginger ale with a wedge of lime	
Kraken Black Spiced, Trinidad & Tobago	5.20 6.10
Vanilla, molasses and sweet spices MIX: Ginger beer and fresh lime	
Plantation Pineapple, Trinidad & Tobago	6.95 9.15
Tropical fruit, pineapple, smoke, clove Best served neat or Mix, Ginger ale, lime	



CLASSIC COCKTAILS

	£
MARGARITA If life gives you limes, make margarita so said Jimmy Buffett. Tequila, Cointreau, Lime & salt on the rim.	7.25
AMARETTO OR WHISKEY SOURS Can be mixed without egg white!	6.75 - 7.50
BELLINI Prosecco with peach, passion fruit or raspberry?	5.50
OLD FASHIONED Bourbon or Rye bourbon or Rum with angostura & orange bitters?	7.50
MARTINI Gin or vodka? Dirty or dry?	7.50
AVIATION Catch it if you can, gin with lemon and crème d'Yvette	7.50
NEGRONI A very bitter, but classic Italian aperitivo of gin, vermouth & Campari.	6.00
COSMOPOLITAIAN A contemporary-classic mix of vodka, Cointreau, cranberry and lime.	6.75
VINTAGE MANHATTAN The discerning tippie, rye whiskey, sweet vermouth, maraschino & bitters.	7.25
TOM COLLINS * Gin, lemon and soda - A sipped up G&T!	5.75

Cocktails with * can be made non-alcoholic. Ask member of staff for allergen advice



HOUSE COCKTAILS

	£
ESPRESSO MARTINI *	7.50
Wakes you up then gets you giggling!	
CURRANT AFFAIR	7.50
Don't talk about the news.... just have some fun with gin, crème de cassis, rosemary bitters, blackcurrant & hibiscus tea.	
HOBNAIL	6.50
Warm and comforting Irish whiskey & Drambuie paired with luscious butterscotch and chocolate	
ONE NIGHT IN SEVILLE	7.25
Sherry and gin, paired with tea bitters, clean and refreshing.	
GINI HENDRICKS	6.75
Gin and cucumber, refreshing, salt & pepper, slightly savoury.	
PASHA	7.50
Dreaming of a passionate night in Havana - rum, passion fruit, schnapps, lime.	
SEEDLIP GARDEN SOUR	6.50
Non-alcoholic distilled Seedlip, Lemon, apple (Can be done without Egg White)	
SEEDLIP CHERRY BLOSSOM	6.50
Non-alcoholic spiced Seedlip 94, Cherry, Jasmin Tea	

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WINE BY THE GLASS | CARAFE

THINGS THAT SPARKLE

- 101 Prosecco Spumante Passaparola DOC, Pradio, Italy £4⁹⁰ 125ml GI
Gently fizzing, deliciously simple.
- 103 Coates & Seely, Brut Reserve NV, Hampshire, England £8⁷⁵ 125ml GI
Pale gold, a fine mousse of tiny bubbles, fresh nose with citrus and hedgerow; full and rounded.
- 104 Billecart-Salmon, Brut Réserve, France £9 125ml GI
Finely tuned, complex and subtle, the choice of those in the trade, utterly delicious.

NOT WHITE BUT SHADES OF pink, orange, yellow

- 301 Rosado, Naciente, Casablanca, Chile £11⁵⁰ 375ml Cf
Pale, delicate, dry rosé, aromas of forest fruits, a touch of spice. Red fruits, a fresh, delicate texture. £3⁹⁰ 125ml GI
- 302 Vale do Homem Rosé, Vinho Verde, Portugal £14⁰⁰ 375ml Cf
Mid pink in colour, elegant and fresh summer fruit, grip, piercing acidity. £4⁸⁰ 125ml GI
- 303 B Rosé, Grande Bauquière, Côtes de Provence £14⁰⁰ 375ml Cf
Fresh, appealing, complex, dominated by ripe tropical fruits, balanced by a lovely mineral structure. £4⁸⁰ 125ml GI
- 306 I Think Manzanilla En Rama, Equipo Navazos £6⁹⁰ 100ml GI
Fine, powerfully aromatic. Fresh, a salty tang, plenty of acidity, weight and concentration.
- 307 Cruz Del Mar Cream Sherry, Bod. Cesar Florido, £6⁹⁰ 100ml GI
Incredible, decadent notes of vanilla, spices mingling with wood antique varnishes. Smooth.



WINE BY THE GLASS | CARAFE

WHITE

		CF	GL
		375ml	125ml
201	Palazzo del Mare, 2019 Catarratto, Sicily, Italy Tropical notes on the nose combined with crisp, refreshing acidity.	£8 ⁸⁰	£3
202	Vale do Homem, 2019 Vinho Verde, Portugal Bright citrus, fruity aroma, floral notes. Elegant, fresh, piercing, vibrant.	£10 ⁸⁰	£3 ⁷⁰
203	2018 Cuvée Marine, Domaine de Ménard, France Aromas of mango, pineapple & citrus fruits. Ample and elegant waxy.	£11	£3 ⁸⁰
204	Good Hope, Bush Vine, 2018 Chenin Blanc, S. Africa Citrus & cinnamon. Light and refreshing, fresh lime and gentle spices.	£11 ⁸⁰	£4
205	2019 Barrel Fermented Rioja, Luis Cañas, Spain Vibrant citrus, honeyed roundness then crisp lemony fruit. Elegant.	£15	£5 ⁶⁰
206	Cantina Volpi, 2019 Pinot Grigio Trefili, Italy Green herbs, citrus fruits and green pepper. Bone-dry and refreshing	£11 ²⁵	£3 ⁷⁵

RED

401	Madregale, Cantina di Tollo, 2018 Montepulciano, Italy Stout little thing, light & juicy, a whiff of fresh herb, morello cherry.	£9 ⁸⁰	£3 ³⁰
402	Solara, Natural Red, 2019 Merlot/Cabernet, Romania A chocca block packed full of bramble fruit notes, smooth & juicy.	£10 ⁸⁰	£3 ⁷⁰
403	La Multa, El Escocés Volante, 2017 Garnacha, Spain Deep purple, intense cherry & prune, complex earthy notes, spice and leather. Full, long, smooth.	£10 ⁸⁰	£3 ⁷⁰
404	The Opportunist, 2018 Shiraz/Grenache, Australia Aromas of ripe dark fruits, coffee, dark chocolate, peppermint, liquorice. Thick, smooth, balanced.	£12 ⁵⁰	£4 ³⁰
405	Moulin de Gassac, 2019 Pinot Noir, France Complex, delicate; candied cherry, light roasted hints & moka. Mouth-watering. Abundant fruit.	£12 ⁵⁰	£4 ³⁰
406	Armador, Odfjell, 2019 Merlot, Maipo, Chile Ripe but fresh, black cherries, plum, a bit of menthol & spice. Juicy, robust and velvety, lingering.	£13 ⁶⁰	£4 ⁶⁰



SOFT DRINKS

	£
Coca Cola & Diet Coca Cola	2.50
Fever Tree Mixers Tonic, Slim Tonic, Elderflower Tonic, Mediterranean Tonic, Soda Water, Lemonade, Ginger Ale, Ginger Beer	1.75
Folkington's 100% Fruit Juice Orange, Cranberry, Pineapple	3.25
James White Juices from Ashbocking in Suffolk Apple, Pear & Raspberry, Apple & Elderflower, Big Tom	2.75
San Pellegrino Limoncata, Aranciata	1.80
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

Lime, Blackcurrant, Elderflower	20p
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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	2.75
Latte	2.75
Cappuccino	2.75
Mocha	2.75

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	2.50
Earl Grey	2.50
Peppermint	2.50
Chamomile	2.50
Blackcurrant & Hibiscus	2.50
Jasmine Pearls	2.50

HOT CHOCOLATE

Van Houten	2.75
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BAR SNACKS

	£
Piper's Farm Crisps	1.10
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	1.10
Salted Peanuts	1.10
Cashews	2.60
Pistachios	2.60
CST	
Marinated Gordal Olives	3.50



INFORMATION

FIRST FLOOR RESTAURANT

Open for brunch and 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 (5.30pm - 7pm) 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 and bar are overseen by Aidan Kerins and Emma Anson. The kitchen is headed up by Ewan Naylor with Ben Donovan 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 open over 15 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 the team there will look after you. Email office@thesuninndedham.com Telephone 01206 323351.