

RAITHWAITE

D R I N K S M E N U

BETWEEN THE SEA AND THE MOORS...

WELCOME TO BAR 1822

Our bar is named after the year George Pyman, who built the original Raithwaite Hall, was born. We like to see our Bar 1822 as a celebration of the man who started it all – so sit back, relax and enjoy our take on traditional Yorkshire hospitality with a thoroughly modern, sustainable ethos.

SNACKS

Kalamata Olives, Citrus, Chilli £4

Bombay Mix £3

Spicy Sticky Mixed Nuts £4

Crispy Whitebait, Devilled Mayo £5

White Anchovies, Crispy Capers £5

Marinated Artichokes, Chilli, Bread £5

Bresaola, Leeds Blue Dressing, Cob Nuts £9

Ham Hock & Dale End Cheddar Croquettes,
Mustard Mayo £7

Pork Scratchings, Seaweed Salt £5

WINTER COCKTAILS

APPLE BELLINI £12
Apple & Vanilla Vodka, Prosecco

CAPTAIN COOK'S RESOLUTION £12
Libations Spiced Rum, Apple Juice,
Apple Liqueur, Raspberries

SLOW AND SPICED £12
Sloe Gin, Luxardo Cherry, Ginger Beer

ORANGE STAR £12
Lillet Blanc, Sapling Vodka, Orange
Liqueur

BETWEEN THE GIN & MOORS £12
Whitby Gin, Lemon, Moors Honey

WINTER FOREST £12
Bramble Bay Whitby Gin, Lemon,
Blackberry Liqueur

SANDESEND SNAP £12
Cooper King Gin, Lemon, Pinot Noir

RAITHWAITE SBAGLIATO £12
Contratto Bitter, Contratto Vermouth,
Davenport Sparkling

YORKSHIRE OLD FASHIONED £14
Filey Bay Whisky, Brown Sugar,
Bitters, Orange

AFTER 1822 £12
Filey Bay Whisky, Crème de Menthe,
Cream, Chocolate Liqueur

WINTER MOCKTAILS

INNOCENT MIMOSA £8
Pink Grapefruit Juice, Carr House
Farm Apple Juice, Soda

ROSE BERRY SMASH £8
Blueberries, Rosemary, Moors Honey

VODKA (25ML)

Sapling, UK	£3.5
Finlandia, Finland	£4.5
Cooper King Cardamom, Yorkshire	£5
Belvedere, France	£5
Smokey Ram, Yorkshire	£4
Grey Goose, France	£5.5
Chase Marmalade, Herefordshire	£5.75
Chase Rhubarb, Herefordshire	£5.75
Chase Potato, Herefordshire	£5.75

GIN (25ML)

Whitby Gin, Yorkshire	£3.5
Whitby Gin Old Tom, Yorkshire	£4.5
Whitby Bramble Bay, Yorkshire	£4.5
Cooper King Gin, Yorkshire	£4.5
Hedgerow Original, Yorkshire	£5
Hedgerow Rhubarb Raspberry, Yorkshire	£5
Purple Ram, Yorkshire	£4
Hendricks, Scotland	£5
Bombay Sapphire, UK	£4.5
Tanqueray, UK	£4.5
Tanqueray No.10, UK	£5
Slingsby Rhubarb	£5
Slingsby Marmalade	£5
Cotswolds Gin	£5

SAPLING VODKA

We are proud to serve Sapling as our house vodka, a sustainable, environmentally-minded spirit crafted in London. With a clean, creamy and smooth taste, its touch of sweetness lends itself beautifully to Martinis, vodka tonics, or on the rocks.

For every bottle sold, Sapling plants a tree, and its London distillery uses locally-sourced ingredients to reduce transport emissions. Sapling Vodka is quadruple distilled from 100% British wheat, using charcoal filtered, deionised water.

At Raithwaite Sandsend, we have gone one step further and planted our own Forest Garden with Sapling. This permaculture-style orchard, located beside the lake, is self-sustaining and its harvest will be used by our Restaurant and Bar teams.

COOPER KING GIN SUTTON-ON-THE-FOREST, 45 MILES

Abbie and Chris, who used to work in science and architecture, are now the founders of England's most exciting new distillery, producing England's first carbon-negative gin. Their goal is to supply us with a range of sustainable gins bursting with flavour and purpose, combining innovative distillation techniques with locally-sourced botanicals and Yorkshire-grown wheat.

Their signature botanicals are sourced close to the distillery, supporting local growers, reducing food miles and celebrating Yorkshire's bounty. The result is a range of spirits with the freshest, most vibrant flavours, all distilled with 100% green energy.

All Cooper King gins are individually bottled and labelled by hand by a small and dedicated team.

YORKSHIRE WHISKY (25ML)

Filey Bay Flagship	£6
Filey Bay Moscatel	£7
Filey Bay STR	£7
Filey Bay Peated	£7

SCOTCH (25ML)

Ardbeg 10 Yr Old	£5
Laphroig 10 Yr Old	£7
Talisker 10 Yr Old	£6
Johnnie Walker Black Label	£5.5
Balvenie Double Wood 12 Yr Old	£6
Dalmore 12 Yr Old	£6

IRISH WHISKEY (25ML)

Jameson	£4.5
Slane	£5

AMERICAN WHISKEY (25ML)

Jack Daniel's No.7	£4
Bulleit Bourbon	£4
Bulleit Rye	£4
Maker's Mark	£4
Koval Organic Bourbon	£7

RUM (25ML)

Clément Rhum Agricole	£3.5
Havana 3 Yr Old	£4.5
Plantation 3 Star	£4.5
Plantation Pineapple	£5.5
Plantation 5 Yr Old	£5.5
Intrepid Ram	£4
Mount Gay	£5.5
Libations Spiced	£5
Libations PINA Pineapple	£5
Sagatiba Cachaça	£4.5

TEQUILA (25ML)

Calle 23 Blanco	£4
Calle 23 Añejo	£4.5
Partón Blanco	£5.5
Patrón Añejo	£7.5

LIQUEURS (50ML)

Contratto Aperitif	£5
Contratto Bitter	£5
KiraKira Sakura Liqueur	£7
Saliza Amaretto	£8
St Germain	£7
Clément D'Orange	£8
Shrubb J.M Liqueur d'Orange	£8
Grand Marnier	£8
Cherry Brandy	£8
Tarquin's Cornish Pastis	£8
Filey Bay Cream Liqueur	£10
XO Cafe Patrón	£12
Limoncello Meletti	£6
Mr Black Coffee Liqueur	£10

SPIRIT OF YORKSHIRE DISTILLERY DRIFFIELD, 30 MILES

Filey Bay is the first single malt whisky made in, and of, Yorkshire. All the barley is grown on the family farm in Hunmanby, and water is piped up locally through chalk.

The distillery is in control of every stage of the growing and distilling process, from choosing the variety of barley and how it is grown, right through to bottling on-site – something very few other distilleries in the UK can claim.

Using two of the largest Forsyth pot stills operating in the UK outside Scotland, the result is a diverse selection of whiskies using the best cask from around the world.

WOLD TOP BREWERY DRIFFIELD 30 MILES

Wold Top was founded in 2003 by farmers Tom and Gill, who were looking for new ways to sustain their family farm – and hit on brewing as their solution. In 2010 they were joined by eldest daughter Kate and her partner (now husband) Alex, who over the last few years have taken over the day-to-day running of the brewery.

What's unique about this brewery is that they grow their own grain to use in the beers, which means full field-to-pint traceability. Their sister company is the Spirit of Yorkshire Distillery.

CARR HOUSE FARM FOSTON ON THE WOLDS

This organic, family-run farm provides us with a variety of local produce, including fresh apple juice and homemade cordials.

The Sellers family, who have been farming at Carr House Farm in East Yorkshire for six generations, only use the finest ingredients, including elderflower grown on their farm, fresh root ginger and Spanish lemons.

DRAUGHT **PINT / HALF PINT**

Landmark Lager, Yorkshire, 4.2%	£5 / £2.5
Estrella Damm, Spain, 4.5%	£5.5 / £2.75
Guinness, Ireland, 4.5%	£6 / £3
Wold Top Ale, Yorkshire, 4.8%	£4.8 /£2.4

BOTTLE ALE / LAGER

Scarborough Fair IPA, 6.0% 500ml	£6
Headland Red, 4.3%, 500ml	£5
Gluten Free, Daura Damm 5.4%, 330ml	£5
FreeDamm Lager, No Alcohol 0.5%, 330ml	£3.5

CIDER

Crushing On Apples Medium Cider 4.5%, 500ml	£5.5
Hedgerow Cider 4.0%, 500ml	£5.5
PAF Cider, Rhubarb and Raspberry 4%, 500ml	£5.5

SOFTS / MIXERS

Organic Homemade Lemonade	£3
Organic Ginger & Lemon Sparkling	£3
Organic Elderflower Sparkling	£3
Fever Tree Tonic	£3
Fever Tree Light Tonic	£3
Fever Tree Mediterranean Tonic Water	£3
Fever Tree Elderflower Tonic Water	£3
Fever Tree Ginger Ale	£3
Fever Tree Lemonade	£3
Gusto Organic Cola	£3.5
Gusto Organic Slim Cola	£3.5
Carr House Farm Apple Juice	£3.5
Orange Juice	£3.5
Cranberry Juice	£3.5
Pineapple Juice	£3.5
Tomato Juice	£3.5

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