THE
CLOCKSPIRE

VEN BAR

The Clockspire bar works in close partnership with Ven House, using ingredients grown in the gardens wherever possible. Our Clock Tales cocktails are built around seasonal produce, infusions and botanicals from Ven House, giving each drink a sense of place and a connection to the landscape around us.

THE CLOCKSPIRE

In partnership with Ven House, our cocktail bar brings together locally grown botanicals, seasonal ingredients and a touch of history. Set within the historic walls of a former school, the bar draws inspiration from the gardens, character and rich heritage of Ven House.

Each cocktail is thoughtfully crafted to celebrate the landscape around us, combining locally sourced ingredients with inventive techniques and a nod to the past.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
Please inform your server of your allergies or intolerences.
Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

Liqueurs

Sweet

Amaretto Saliza, Bepi Tosolini, Italy	9
Chambord, France	8
Cointreau, France	8
Cotswolds Cream, Cotswolds	8
Frangelico, Italy	6
Licor 43, Spain	10
Limoncello, Italy	7
Mozart Milk Chocolate, Austria	6

Aromatic

Ancho Reyes Verde, Mexico	12
Grand Marnier, France	10
St Germain, France	10

Botanical

Amaro Montenegro, Italy	7
Fernet Branca, Italy	9
Green Chartreuse, France	13
Yellow Chartreuse, France	12

Soft Drinks

	200ml
Apple Juice	3.5
Mango Juice	3.5
Orange Juice	3.5
Pineapple Juice	3.5
Tomato Juice	3.5
Coca Cola Zero	4
Indian Tonic	4
Grapefruit & Rosemary Tonic	4
Orange and Elderflower Tonic	4
Lemonade	4
Ginger Beer	4
Ginger Ale	4
Soda Water	4
Peach and Jasmine Soda Water	4
Pink Grapefruit Soda Water	4

Cognac

Delamain For The Clockspire

Pale & Dry XO directly refers to its colour and its lightness. It's made exclusively from eaux-de-vie of Grande Champagne, crafting cognac without added sugar or colouring, aged in old oak barrels.

Delamain Pale & Dry, XO	*29*
Maxime Trijol VS	*10*
Maxime Trijol VSOP	*12*
Maxime Trijol XO, Grande Champagne	*32*
Remy Martin VSOP	*15*
Remy Martin, 1738 Accord Royal	*15*

Armagnac

Baron De Sigognac VSOP	*10*
Baron De Sigognac, 10 Yrs	*13*
Bas Armagnac, Laberdolive 2001	*32*

Calvados

Pere Magloire Fine VS	*8*
Dupont, Pays d'Auge, VSOP	*14*

Somerset Cider Brandy

Cider Brandy, 3 Yrs	*10*
Cider Brandy, 5 Yrs	*12*
Cider Brandy, 5 Yrs Oaked	*15*
Cider Brandy, 20 Yrs	*25*
Shipwreck, 8 Yrs	*17*
Ice Cider	*8*
Pomona	*8*
Quince Liqueur	*8*
Apple Eau de Vie	*8*

THE CLOCKSPIRE

Whether you're looking for a personalised cocktail masterclass, a private event space, or simply drinks with friends, our rooms invite you to unwind in an atmosphere where tradition meets timeless luxury. Please speak to a member of the team for details on upcoming events and bespoke experiences.

A discretionary service charge of 12.5% will be added to your bill

Sparkling Wine

	125ml
Prosecco, Le Rughe, Veneto, *Italy*	9
Exton Park RB23 Rose, *England*	15
Champagne Ayala, Brut Majeur, NV	17
Champagne Bollinger, Special Cuvee, NV	25
Lyre's Sparkling Wine, Leichhardt 0%	7.5

Wine By The Glass

White

	175ml
Colombard, Ugni Blanc, Jean des Vignes, Plaimont, Côtes des Gascogne, France 2024	8
Viognier, Puertas Antiguas, Valle Central, Chile 2024	9
Sauvignon Blanc, Altanza, Rioja, Spain 2024	12
Vermentino, Sauvignon, Sìlei, Terrescure, Tuscany, Italy 2024	15
Mâcon-Villages, Domaine Chanson, Mâconnaise, France 2023	18

Rosé

Sangiovese, Cannaiolo , Silei, Rosato, Terrescure, Tuscany, Italy 2023	13
Château la Tour de l'Eveque, Coteaux d'Aix en Provence, France 2024	15

Red

Tannat, Cabernet Sauvignon, Jean des Vignes, Côtes des Gascogne, France 2023	8
Saterio, Mencia, Adegas Galegas, Bierzo, Spain 2024	10
Valpolicella, Corte Majoli, Veneto, Italy 2024	12
Pinotage, Southern Right, Stellenbosch, South Africa 2023	15
Château Vieux Verdot, Saint-Émilion, Bordeaux, France 2022	18
Beaune, 1er Cru Champimonts, Domaine Seguin-Manuel, Burgundy 2017	28

125ml & 250ml also available
Other wines available,
please ask for wine list

Rum

	50ml
Abelha Cachaça, Brazil	10
Bacardi Carta Blanca, *Puerto Rico*	6
Bacardi Carta Negra, *Puerto Rico*	7
Bacardi Spiced, *Puerto Rico*	6
Diplomatico Exclusiva, *Venezuela*	13
Don Papa Baroka, *Philippines*	8
Doorly's 3, *Barbados*	8
Doorly's XO, *Barbados*	11

Whisky

Scotch

	50ml
Ardbeg 10 yrs, *Islay*	15
Balvenie Doublewood 12 yrs, *Speyside*	15
Bowmore 12 yrs, *Islay*	12
Dalmore 12 yrs, *Highland*	9
Dalwhinnie 15 yrs, *Highland*	15
Glenkinchie 12 yrs, *Lowland*	18
Laphroaig 10 yrs, *Islay*	12
Macallan 12 yrs, *Speyside*	20
Monkey Shoulder, *Speyside*	9

Irish

Bushmills, *Antrim*	8
Teeling Small Batch, *Ballynahinch*	12

Bourbon

Bulleit Bourbon, *Kentucky*	9
Bulleit Rye, *Kentucky*	12
High West Campfire, *Utah*	17
Maker's Mark, *Kentucky*	8
Woodford Reserved, *Kentucky*	12

Japan

Hatozaki Blended, Akashi	10
Nikka From the Barrel, Yoichi	13

Gin

50ml

12 O'Clock, London Dry Gin 10

We are delighted to offer our unique London Dry Gin crafted with a blend of juniper, bay, angelica, coriander, cassia bark, and secret locally foraged ingredients, including orange leaves from the Conservatory at Ven House.

Bottles available to take away £44

12 O'Clock, London Dry Gin, *Somerset*	10
Roku, *Japan*	11
Aviation, *USA*	10
Chase Grapefruit, *Herefordshire*	12
Conker Raspberry, *Dorset*	12
Conker, *Dorset*	11
Fallen Angel Orange, *West Midlands*	15
Four Seas, *Salcombe*	12
Hendrick's, *Scotland*	10
Hepple, *Northumberland*	12
Mare, Costa Dorada, *Spain*	13
MarGin, *London Dry Gin, London*	11
Monkey 47, Black Forest, *Germany*	15
Plymouth Navy, *Plymouth*	14
Tailored Gin, *Orlebar Brown, Cambridge*	17
Tanglin, *Singapore*	14
Tanqueray 10, *London*	12
Tarquins Raspberry, *Cornwall*	12
Witchmark, *Wiltshire*	15

Vodka

Baller, *London*	9
Fair Quinoa, Cognac, *France*	12
Koskenkorva Sauna, Ilmajoki, *Finland*	9
Somerset Spirits Milk, *Somerset*	10
Somerset Spirits Caramel Milk, *Somerset*	10
Zimasa, *Zimbabwean*	7

Tequila

Cazcabel, Honey, *Mexico*	7
Monte Alban, Mezcal, *Mexico*	9
El Sueño, Blanco, *Mexico*	8
El Sueño, Reposado, *Mexico*	8
Patron Anejo, *Mexico*	16

Bottled Beer & Cider

Peroni, Italy | 33cl, 5,1%	6
Hawkstone Lager, England | 33cl, 4.8%	6.5
Meantime Pale Ale, | 33cl 4.3%	6.5
Hedge Monkey, Real Ale, | 50cl 4.6%	7.5
Voodoo IPA, | 50cl 4.8%	8.5
Curious Session IPA, England |33cl 4.4%	6.5
Thriller, Stout | 50cl 4.5%	8.5
Burrow Hill Cider | 50cl 6%	8
Burrow Hill Perry Cider | 50cl 5.2%	9
Peroni, Italy | 33cl, 0.0%	5
Asahi Super Dry, Japan | 33cl, 0.0%	5.5

Aperitivos

Aperol Spritz	12
Campari & Soda, Orange	9.5
Noilly Prat, Lemonade & Rosemary	8.5
Lillet Blanc, Orange & Elderflower, Grapefruit	10
RinQuinQuin, Peach, Jasmine Soda	12

Non Alcoholic Drinks

Gin & Tonic

New London Light, Salcombe 10.5
Seedlip Grove 42, London

Aperol Spritz

Lyre's Italian Spritz, Lyres 0% Prosecco, Soda Water 11

Spire Sour

Lyre's Amaretti, Lemon, Sugar, Aquafaba 10

Negroni Superfluo

New London Light, Lyre's Italian Orange, Martini Vibrante Vermouth 11

Sparkling Moments - 19

BELLINI
Seasonal Ven House Puree, Prosecco

APRICOT & THYME 76
Ven House Thyme infused Vodka, Apricot Liqueur, Champagne Syrup, Lemon & Soda Water

SOMERSET CHAMPAGNE
Somerset 3 yrs Brandy, Demerara Sugar, Angostura & Champagne

Joyful Moments - 25

VEN HOUSE FIZZ
Ven House Damson infused 12 o'clock Gin, Lemon, Sugar & Bollinger Champagne

Clockspire Martinis - 17

Classic
12 o'clock Gin, Noilly Pratt, Lemon Twist

Dirty
12 o'clock Gin, Noilly Pratt, Olive Brine, Olives

Vesper
12 o'clock Gin, Somerset Milk Vodka, Noilly Pratt, Lemon Twist

Caramel
Somerset Salted Caramel Vodka, Kahlua & Creme

Mock Tales - 12

SEASONAL VEN ICED TEA
Earl Grey Tea, Lemon, Ven House Honey & Blackberry Puree

PEACH BISCOTTI
Lyres Amaretti, Peach, Lemon & Aquafaba

ZERO HUGO
Ven House ELderflower, Mint, Soda Water & 0% Lyres Sparkling Wine

Clock Tales - 15

Our Clock Tales are created around ingredients grown at Ven House. From infusions and seasonal produce to selected botanicals from the gardens.

GARDEN HUGO
12 0'Clock Gin, Ven House Elderflower, Mint Soda Water& Prosecco

FRENCH KISS
Vanilla Vodka, Ven House Elderflower, Pineapple, Lemon & Champagne

SACRED CLOUD
12 O'Clock Gin, Green Chartreuse, Cranberry, Lime, Gingerbread

PISCO ORA
Ven House Peach Leaf infused Pisco, Crème de Peche, Ven House Mint & Lime

LYCHEE CAIPIRISSIMA
Cachaça, Lime, Sugar, Lychee Liqueur, Ven House Lavender

RUM PUNCH
White Rum, Spiced Rum, Falernum, Pineapple, Orange, Lime, Grenadine, Nutmeg & Cinnamon

CHERRY BAKEWELL
Amaretto, Somerset Cherry Liqueur, Apple, Orgeat, Lime & Aquafaba

MILK WASHED PEACH MARGARITA
Teqiila, Licor 43, Creme de Peche, Lemon, Milk & Ven House Peach Leaf

PEAR DROP
Pear infused Vodka, Licor 43, Lemon, Sugar & Ven House Caramelised Pear Puree

Classic Cocktails available on request 17