



## 1907 Bar Menu

Welcome to 1907 restaurant, bar & grill. We hope you enjoy your dining experience with us.

The Brooklands site is home to one of Britain's most famous racing heritage circuits – in fact it was the world's first purpose built real race track, which opened in 1907 by wealthy land owner Hugh Locke King and was the scene of the earliest motor racing in the country during the 1920s and 1930s.

We take great inspiration from the history of our location, from the original Brooklands racetrack, which rolls out before you in riven quartz and honed granite to the glittering 1930s inspired honeycomb pendants in our lobby.

Whether you are looking for a snack, coffee, after work drink or an indulgent, traditional Afternoon Tea, our 1907 bar menu will suit every need, with a bar team and atmosphere to match.

If you need help choosing, our fully trained team will be able to assist you with your beverage choices and to offer you any advice you may need with your selection.

**Davide & Team**

Did you know you can use our free Wi-Fi  
without the need for a password?

Search 'Brooklands Guest', enter a valid email address into the landing page on your internet browser



## Bar Menu

Available from 12:00 until 22:30 (Sunday - Thursday)

Available from 12:00 until 23:00 (Friday - Saturday)

## Small Plates

A selection of small plates to enjoy to yourself or to share

**Pulled Pork Hirata Bun**

**Mini Chorizo, Citrus Crème**

**Nachos, Sour Cream, Avocado  
Mousse, Tomato Salsa (v)**

**Crispy Calamari, Tartare Sauce**

**Hummus & Stirata Romana (v)**

**Mozzarella Sticks, Tomato Relish (v)**

<b>Choose one small plate</b> .....	7.00
<b>Choose two small plates</b> .....	13.00
<b>Choose four small plates</b> .....	25.00
<b>Choose six small plates</b> .....	35.00

Before ordering please speak to one of our Team Players if you have a food allergy or intolerance

(v) Vegetarian



## Everything Else

### Goats Cheese & Roast Parsnip Salad

Wilted rocket, sunflower seeds,  
molasses & mustard dressing (v)  
..... 16.50

### Rump Medallions 200g

Mushroom, skin on chips, aioli  
..... 24.95

### Beer Battered Fish & Chips

Skin on chips, crushed peas, tartare  
sauce  
..... 18.50

### Classic Caesar Salad

Dressed little gem, olive oil & garlic croutons, anchovies  
..... 12.50

### Add: Chargrilled chicken or tuna steak

..... 15.95 / 15.95

## Burgers

Brioche bun, connoisseur fries, big tomato, baby gem, aioli, onatopagherkin

### Beef & Pancetta

Monterey Jack  
..... 18.95

### Soft Shell Crab

Pickled slaw  
..... 18.95

### Buttermilk Chicken

Kimchi, siracha mayo  
..... 18.95

### Fried Halloumi (v)

Piquillo pepper  
..... 18.95

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(v) Vegetarian



## Hot Sandwiches & Wraps

Served with connoisseur fries and pickled slaw

### Croque Monsieur Sandwich

Smoked ham, rich cheddar, béchamel sauce

.....14.50

### Cubano Wrap

Pulled pork, frenchies, ham, pickles, Swiss cheese

.....14.50

### Fish Finger Wrap

Fish fillets, tartare sauce, baby gem

.....14.50

### Falafel Wrap (v)

Roasted pepper, hummus, cucumber yoghurt

.....14.50

## Chilled Sandwiches

Served with connoisseur fries and pickled slaw

### Turkey Club

Lettuce, tomatoes, roast turkey, egg mayo, avocado

.....12.50

### Bacon & Brie

Warm bacon, melted brie, red onion jam

.....12.50

### Red Onion & Goats Cheese (v)

Marmalade & spring onion

.....12.50

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(v) Vegetarian



## Afternoon Tea

Available from 14.00 to 17.00

### Cream Tea

Handcrafted buttermilk fruit scones, lemon curd, fruit preserves, clotted cream  
..... 10.95

### Full Afternoon Tea

A selection of freshly made finger sandwiches with a variety of fillings, a selection of handcrafted sweet treats & buttermilk fruit scone, all served with homemade lemon curd, fruit preserve & clotted cream.

Please ask a Team Player for details of our current afternoon tea.  
..... 24.95

### Prosecco Full Afternoon Tea

Full afternoon tea served with a glass of Prosecco.  
..... 31.00

### Champagne Full Afternoon Tea

Full afternoon tea served with a glass of Champagne.  
..... 35.00

All served with a pot of tea, from a wide selection of flavours.

All prices are per person.

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(v) Vegetarian



## Tea & Coffees

### Teas

English Breakfast .....	4.00
Earl Grey .....	4.00
Assam.....	4.00
Camomile .....	4.00
Green Tea .....	4.00
Darjeeling .....	4.00
Fresh & Fruity .....	4.00
Lemon & Ginger.....	4.00
Pure Peppermint.....	4.00
Fresh Mint .....	4.50

### Coffees

Espresso (single/double) .....	3.00 / 4.00
Macchiato (single/double) .....	3.25 / 4.25
Cappuccino.....	4.50
Latte.....	4.50
Americano .....	4.00
Mocha .....	4.50
Cafetiere (per person) .....	4.50
Hot Chocolate.....	4.50

All available decaffeinated or with skimmed or soya milk.



## Beers & Soft Drinks

	ABV	Bottle
<b>Beer &amp; Cider</b>		
Becks Blue, 33cl.....	0.5%	3.25
Guinness, 33cl.....	4.2%	4.25
San Miguel Fresca, 33cl.....	5.0%	4.50
Corona, 33cl.....	5.0%	4.50
Budvar, 33cl.....	5.0%	4.75
Fullers London Pride, English Ale, 50cl.....	4.7%	5.50
Brew Dog Dead Pony.....	3.8%	5.50
Brew Dog Punk IPA.....	5.6%	5.50
Rekorderlig Apple Cider, 50cl.....	6.5%	5.50
Rekorderlig Pear Cider, 50cl.....	6.5%	5.50
	Half	Pint
Moretti (draught) 5.2%.....	3.00	5.95
Stella (draught) 4.8%.....	2.50	4.95
<b>Juice &amp; Soda</b>		
Soda & Mixers.....		2.25
Coke, Diet Coke, 20cl.....		2.25
Coke, Diet Coke, Sprite, Fanta, 33cl.....		3.50
Orange, Apple, Tomato, Cranberry, Pineapple.....		3.50
Fever Tree.....		3.50
Red Bull.....		3.75
	33cl	75cl
<b>Mineral Water</b>		
Still.....	3.00	4.95
Sparkling.....	3.00	4.95



## Sparkling & Champagne

### Sparkling & Champagne

Jeio Prosecco, Italy.....	8.50
Mumm Cordon Rouge, NV, Champagne, France .....	13.00

## Wines

	175ml	250ml
<b>Rose Wine</b>		
Château La Gordonne Rosé, Vérité du Terroir, Côtes de Provence .....	7.00	9.50

\*125ml available on all wines by the glass

*Purchase a bottle of vintage Krug Champagne\*  
& tonight you can stay in a Suite on us.*

*\*A bottle of Vintage Krug Champagne is priced at £395  
Terms & conditions apply, please ask your bartender*





## Wines

175ml

250ml

### White Wines

Parini Trebbiano, Tuscanny, Italy,.....	6.50	.....	9.00
Pinot Grigio Trentino L'Aristocratico, Trentino, Italy .	9.00	.....	11.50
Waipara Hills Sauvignon Blanc, New Zeland .....	9.50	.....	13.00

### Red Wines

Sangiovese, Di Toscana, Trambusti, Tuscany, Italy .....	6.50	.....	9.00
Esquinds Malbec, Mendoza, Argentina .....	10.00	.....	13.50
The Colonial Estate Shiraz, Barossa Valley .....	10.00	.....	14.00



## Classic Cocktails

*“Prohibition has made nothing but trouble. When I sell liquor, it’s called bootlegging; when my patrons serve it on Lake Shore Drive, its called hospitality.”  
- Al Capone*

### **Classic Martini ..... 9.95**

First seen in bartending guides in the late 19th century. The Classic Martini is served shaken or stirred, with your choice of vodka or gin. Make it dirty with the juice of 3 olives muddled in.

### **Manhattan..... 9.95**

A popular history suggests that the drink originated at the Manhattan Club in New York City in the early 1870s, where it was invented by Dr. Iain Marshall for a banquet hosted by Winston Churchill’s mother. We reproduce the original Manhattan cocktail from the time of prohibition with a mix of Canadian Club whisky, stirred with Italian vermouth & angostura bitters garnished with a Maraschino cherry.

### **Stinger ..... 9.95**

A stinger is a duo cocktail made by adding crème de menthe to a spirit. We reproduce this classic recipe with Courvoisier V.S.O.P. Cognac and pure crème de menthe, served shaken or stirred. During its heyday, the classic Stinger was considered an ideal ‘nightcap’ for a night out in New York.



**Caipirinha ..... 9.95**

Caipirinha is Brazil's national cocktail, made with cachaça, sugar & lime. Cachaça is Brazil's most common distilled alcoholic beverage. We prepare this drink by smashing the limes & the Demerara sugar together, and then we add the Sagatiba Cachaça. Served over crushed ice & garnished with a lime wedge - perfect for the party lovers.

**Cosmopolitan ..... 11.00**

The origin of the Cosmopolitan is disputed; it is widely believed that the drink was created independently by different bartenders in the 1970s. We love to make ours with Absolut vodka, Cointreau, freshly squeezed lime juice & garnished with flamed fresh orange peel. For the crisp & sour taste lovers.

**Mojito ..... 11.00**

Havana is the birthplace of the Mojito, although the exact origin of this classic cocktail is the subject of debate. One story traces the Mojito to a similar 16th century drink known as "El Draque", after Francis Drake in 1586. We love to muddle fresh lime on a bed of demerara sugar, fresh mint, a good pour of Havana Club Especial rum over crushed ice, soda water & a spring of mint for garnish. Mouth wateringly refreshing.

**Daiquiri ..... 11.00**

Daiquiri is also the name of a beach & an iron mine near Santiago, Cuba. The drink was supposedly invented by an American mining engineer, named Jennings Cox, in 1902. Originally the drink was served in a tall glass packed with cracked ice. A teaspoon of sugar was poured over the ice & the juice of one or two limes was squeezed over the sugar. Two or three ounces of white rum completed the mixture. We shake everything & strain it all in a martini coupe. Also fruit Daiquiri is available by adding one of our fresh fruit from the selection of the day.



**Old Fashioned .....12.00**

Traditionally, the first use of the name 'Old Fashioned' or a bourbon whisky cocktail was at the Pendennis Club, a gentlemen's club in Louisville, Kentucky. The recipe was said to have been invented by a bartender at that club in honor of Colonel James E. Pepper, a prominent bourbon distiller. We love to make it with the L&G Woodford Reserve, pure Kentucky straight bourbon stirred up with brown sugar, homemade bitters & a flamed orange peel.

**Whisky Sour .....12.00**

The first documented reference to the Whisky Sour was in a Wisconsin newspaper in 1870. Eventually, the National University of Cuyo, in Argentina, published an article in 1962 that credited a man named Elliott Stubb for creating the Whisky Sour back in 1887. Our Whisky Sour comes with Jack Daniels Tennessee whisky, egg white, fresh sweet'n'sour mix, a dash of angostura bitters & a slice of orange stubbed with bruléed Maraschino cherry. You know that if a drink has been around for over 100 years, it has to be really good!

**Margarita .....14.00**

One of the earliest stories is of the Margarita being invented in 1938 by Carlos "Danny" Herrera at his restaurant Rancho La Gloria, halfway between Tijuana and Rosarito, Mexico. Freshly squeezed lime juice is the key ingredient. We have chosen El Patron Anejo 100% agave tequila, shaken up with Cointreau and, of course, the juice of a whole fresh lime. Served either straight with or without salt, frozen or on the rocks - your choice!



## Long Drinks

*"If you were to ask me if I'd ever had the bad luck to miss my daily cocktail, I'd have to say that I doubt it; where certain things are concerned, I plan ahead." - Luis Bunuel*

### **Moscow Mule..... 11.00**

This cocktail was invented in 1941 by John G. Martin, President of Cock 'n' Bull Products (which produced ginger beer) and proprietor of the Cock 'n' Bull restaurant on Sunset Boulevard in Los Angeles popular with celebrities. For making a fantastic Moscow Mule you need high quality vodka & we have chosen Sipsmith vodka, Schweppes spicy ginger beer & lime juice. It comes garnished with a slice of fresh ginger & a fresh lime wedge.

### **Bloody Mary..... 12.00**

The name 'Bloody Mary' is associated with a number of historical figures, particularly Queen Mary I of England, who was nicknamed as such in Foxe's Book of Martyrs for attempting to re-establish the Catholic Church in England. We make our Bloody Mary by combining Worcestershire sauce, freshly squeezed lemon juice, horseradish sauce, cracked salt & pepper, Absolut vodka, Tabasco, tomato juice & a fresh celery stick. Ideal for Sunday mornings.

### **Long Island Iced Tea..... 12.00**

Looking back this drink is claimed to have been invented in the 1920s during Prohibition by an 'Old Man Bishop' in a local community named Long Island in Kingsport, Tennessee. It was then perfected by his son Ransom Bishop. We launch our Long Island Iced Tea by mixing Jose Quervo tequila, Absolut vodka, Plantation 3 stars white rum, Beefeater gin & triple sec. The five spirits are shaken up with our sweet'n'sour mix, and then served in a long glass with a dash of Coca Cola.



**Japan Iced Tea ..... 12.00**

The Japan Iced Tea is a fantastic recipe that brings flavours & colours from the Japanese Green Teas. We make this recipe with a sweet melony taste by shaking the Midori with Absolut vodka, Plantation 3 stars white rum, Beefeater gin topped up with lemonade.

**Kay Petre Iced Tea..... 12.00**

Kay Petre was a star right here at the legendary Brooklands race track & the exploits of this 4' 10" lady caused a media sensation at the time. The abiding image of Kay is a tiny woman seated in a huge 10.5 litre V12 Delage. This was the car in which she battled for the Women's Outer Circuit Record at Brooklands with Gwenda Stewart. We have dedicated this iced tea to her, which consists of fresh passion fruit, rum, vodka, Passoa liqueur, shaken & topped up with Prosecco. A truly refreshing ladies drink.

**Dark'n'Stormy ..... 12.00**

The name 'Dark'n'Stormy' & the corresponding recipe is a trademark of Gosling Brothers Ltd, the producer of Black Seal rum & Stormy ginger beer in Bermuda. We build up our Dark'n'Stormy in a highball cocktail glass by muddling our demerara sugar with fresh lime, Gosling's Black rum (the dark) & ginger beer (the stormy) served over ice & garnished with a slice of lime. This cocktail is dedicated to Lars Røhmann.

**Aperol Spritz with Prosecco..... 12.00**

Aperol Spritz is undoubtedly the most widespread and commonly drunk aperitif in Italy, enjoy its unique taste made of brilliant mix of herbs and roots liquor, finished with Prosecco.



**Blue Hawaii.....12.00**

The Blue Hawaii is a tropical cocktail made of rum, pineapple juice & Blue Curaçao. The name 'Blue Hawaii' is related only indirectly to the 1961 Elvis Presley film of the same name, & apparently derives instead from the film's title song, a hit composed by Leo Robin for the 1937. We make our Blue Hawaii with Plantation 3 Stars white rum, Koko Kanu Exclusive liqueur, Blue Curaçao, coconut purée & pineapple juice garnished with a spear of fresh pineapple & a Maraschino cherry.

**Mai Tai.....12.00**

Maitai is the Tahitian word for 'good'; but the drink is spelled as two words. It was purportedly invented in San Francisco, California, in 1944. Trader Vic's rival, Don the Beachcomber, claimed to have created it in 1933 at his then-new bar named after himself. We reproduce Don's recipe by using Lamb's dark rum, Plantation 3 stars white rum, orange curaçao, almond syrup & pineapple.

**1907 Piña Colada.....14.00**

The name Piña Colada literally means strained pineapple, a reference to the freshly pressed & strained pineapple juice used in the drink's preparation. This cocktail has been famous in Puerto Rico since 1978 & it became more widely known after Rupert Holmes released his 1979 song "Escape", commonly known as 'The Piña Colada Song'. There are hundreds of versions of this legendary cocktail. We developed our Piña Colada by blending coconut purée with pineapple Koko Kanu rum, coconut syrup & garnishing with a slice of pineapple & a Maraschino cherry. Delicious.



## 1907 Champagne Cocktails

*“Never trust any complicated cocktail that remains perfectly clear until the last ingredient goes in, & then immediately clouds.” - Terry Pratchett*

### **Bellini .....12.00**

The Bellini was invented sometime between 1934 & 1948 by Giuseppe Cipriani, founder of Harry’s Bar in Venice, Italy. He named the drink the Bellini because its unique pink colour reminded him of the toga of a saint in a painting by 15th-century Venetian artist Giovanni Bellini. To make our Bellini, we stir peach purée with Champagne & garnish with a slice of orange.

### **Kir Royal .....14.00**

Originally called blanc-cassis, the drink is now named after Félix Kir (1876–1968), mayor of Dijon in Burgundy, who as a pioneer of the twinning movement in the aftermath of the Second World War popularised the drink by offering it at receptions to visiting delegations. We make our Kir Royal with Veuve Delaroi Champagne & crème de cassis. Perfect as an aperitif.

### **Selwyn Francis Edge .....14.00**

Before the first race was even run, Brooklands was the venue for a dramatic speed record attempt. A few days after the ceremonial opening of the racetrack in June 1907, the motor-racing pioneer, Selwyn Francis Edge, used the track for establishing a 24 hour record. Edge drove his green six-cylinder Napier for the whole 24 hours covering 1,581 miles. We dedicate a Champagne cocktail to him consisting of fresh passion fruit Passoa, vanilla vodka & Champagne. Edge established a record which stood for 17 years.





## The Bartenders Specials

*“The way a team plays as a whole determines its success, & I am proud to have the most fantastic, skilful team who plays a key role on the success of our cocktail bar here at Brooklands Hotel” - Davide Minnozzi*

**Fancy a cocktail?.....14.00**

Engage with one of our skilful bartenders to make your experience unforgettable. Choose from our large selection of fresh tropical fruits. Or just tell us your preferences in alcohol & we will think about the rest.

‘Satisfied or Bartender Drunk’



## For the Drivers (non-alcoholic)

*“The sway of alcohol over mankind is unquestionably due to its power to stimulate the mystical faculties of human nature, usually crushed to earth by the cold facts & dry criticisms of the sober hour” - William James*

**Virgin Mary ..... 7.00**

Who said that the Bloody Mary won't taste as good without vodka? We make our Virgin Mary by adding Worcestershire sauce, freshly squeezed lemon juice, horseradish sauce, cracked salt & pepper, Tabasco, tomato juice & a fresh celery stick. You have to try to believe it.

**Noel Pope ..... 7.00**

Noel B. Pope had a successful career as a motor-cycle racer here at Brooklands during the 1930s. He raced Broughs and is remembered for holding the ultimate track record for solo & sidecar laps on a supercharged Brough Superior, 106.6mph with a sidecar in 1937. We dedicate to him a refreshing long drink based on almond syrup, cranberry juice & lime juice.

**Baby Colada ..... 8.00**

Enjoy the famous Piña Colada flavours without the alcohol. We blend coconut purée with pineapple, coconut syrup, garnished with a slice of pineapple juice & a Maraschino cherry will make your escape.



## Spirits

	ABV	50ml
<b>Aperitifs / Pastis</b>		
Pimms No. 1 .....	25%	5.25
Campari.....	25%	5.50
<b>Vermouth</b>		
Martini Rosso.....	15%	3.25
Martini Bianco.....	15%	3.25
Martini Extra Dry .....	15%	3.25
Dubonnet.....	14.7%	3.50
Lillet .....	17%	5.00
<b>Gin</b>		
Beefeater, England.....	40%	6.50
Gordons Sloe Gin.....	26%	6.50
Bombay Sapphire, England .....	41.4%	7.75
Hendricks, Scotland.....	40%	8.00
Bull Dog Gin, England.....	40%	8.00
Tanqueray 43.1 Gin.....	43.10%	8.00
N°3, England .....	46%	10.00
Tanqueray Rangbur .....	41.3%	10.00
Tanqueray No. 10, England .....	47.36%	12.00
Monkey 47, Germany .....	47%	12.00
Silent Pool Gin (England).....	43%	12.00
Star of Bombay .....	47.50%	12.00



	ABV	50ml
<b>Liqueurs</b>		
Archers .....	21%	5.00
Malibu .....	21%	5.50
Baileys .....	17%	5.60
Amaretto .....	28%	6.00
Cointreau.....	40%	6.00
Luxardo Sambuca .....	38%	6.00
Kahlua.....	20%	6.25
Agwa Liqueur.....	30%	6.25
Kwai Feh Lychee .....	20%	6.25
Passoã.....	20%	6.25
Tia Maria.....	20%	6.25
Jagermeister .....	35%	6.25
Limoncello .....	28%	6.25
Tequila Rose.....	15%	6.25
Mandarine Napoleon .....	38%	8.25
Midori .....	20%	6.25
Southern Comfort.....	35%	6.25
Chambord .....	16.5%	6.50
Frangelico.....	24%	6.50
Baileys Chocolate .....	15.7%	7.00
Grand Marnier .....	40%	8.00
Antica Black Sambuca.....	40%	8.00
Drambuie .....	40%	8.50
Green Absinthe .....	38%	10.00



	ABV	50ml
<b>Vodka</b>		
Absolut, Sweden .....	40%	7.00
Absolut Apeach .....	40%	7.00
Absolut Citron .....	40%	7.00
Absolut Kurant .....	40%	7.00
Absolut Peppar .....	40%	7.00
Absolut Vanilia .....	40%	7.00
Absolut Rasperry .....	40%	7.00
Absolut Pear .....	40%	7.00
Absolut Mango .....	40%	7.00
Amsterdam Vodka, Holland .....	40%	7.00
Zubrowka, Bison Grass, Poland .....	40%	7.00
Ketel One, Holland .....	40%	7.50
Stolichnaya Premium Vodka, Latvia .....	40%	7.50
Russian Standard Platinum, Russia .....	40%	8.00
Belvedere, Poland .....	40%	9.50
Chase Vodka, England .....	40%	10.00
Grey Goose, France .....	40%	10.50
Crystal Head Vodka, Canada .....	40%	12.00
Stolichnaya Elit Luxury, Latvia .....	40%	12.00
Reyka Vodka Iceland .....	40%	12.00



	ABV	50ml
<b>Rum</b>		
Appleton Estate, Jamaica.....	40%	6.50
Lambs Navy Dark, Caribbean.....	40%	6.50
Captain Morgan's Spiced, Caribbean.....	40%	6.50
Capitan Morgan Dark.....	40%	6.50
Salior Jerry Spiced.....	40%	7.00
Carta Blanca Bacardi, Cuba.....	37.5%	7.00
Goslings Black Seal Dark, Bermuda.....	40%	7.00
Kraken Black Rum, Caribbean.....	40%	7.00
Havana Club Especial. Cuba.....	40%	8.00
Plantation 5 YO, Jamaica.....	40%	8.50
Brugal Añejo Superior, Dominican Republic.....	40%	8.50
Santa Teresa 1796 Ron Antiguo de Solera, Venezuela.....	40%	11.00
Ron Zacapa 23 Solera Gran Reserva.....	40%	12.50
<b>Cachaca</b>		
Sagatiba Pura, Brazil.....	38%	5.75
<b>Tequila</b>		
Jose Cuervo Gold, Mexico.....	38%	6.25
Lajita Mezcal, Mexico.....	40%	7.00
Hornitos Reposado.....	38%	7.00
Patron Coffee, Mexico.....	35%	8.00
Tequilan 8.....	40%	8.00
Patron Silver, Mexico.....	40%	10.50
Patron Agave Reposado, Mexico.....	40%	12.00
Patron Agave Añejo.....	40%	13.50



	ABV	50ml
<b>Amamagnac</b>		
Janneau VSOP .....	40%	9.50
<b>Cognac</b>		
Hennessy VS.....	40%	8.00
Remy Martin VSOP.....	40%	11.00
Hennessy Fine de Cognac.....	40%	11.00
Hennessy XO.....	40%	30.00
Hennessy Paradis.....	40%	100.00
<b>Calvados</b>		
Boulard .....	42%	11.75
<b>Grappa</b>		
Luigi Francoli 5 Year Old .....	41.5%	8.00
<b>Port</b>		
NV Quinta do Vallado 10 Year Old Tawny .....	19.5%	14.50
<b>Pisco</b>		
Pisco ABA, Chile.....	40%	7.00



	ABV	50ml
<b>Blended Whisky</b>		
Famous Grouse .....	40%	6.00
Johnnie Walker Black .....	40%	8.50
Chivas Regal 12YO .....	40%	8.50
Monkey Shoulder .....	40%	12.00
Johnnie Walker Blue Label.....	40%	45.00
<b>Single Malt</b>		
Glenfiddich Speyside 12 YO .....	40%	8.25
Glenmorangie Highland 10 YO .....	40%	9.00
Highland Park 12 YO .....	40%	9.25
Balvenie Speyside 12 YO .....	40%	10.00
Laphroaig.....	40%	10.00
Talisker Speyside 10 YO .....	45.8%	10.50
Ardbeg Islay 10 YO .....	46%	11.00
Oban Highland 14 YO .....	43%	12.25
Auchentoshan 12 YO .....	43%	12.50
Lagavulin 16 YO .....	43%	15.00
Bowmore Old Islay 18 YO.....	43%	22.40
Glenmorangie Signet.....	46%	34.00





	ABV	50ml
<b>Irish Whisky</b>		
Bushmills Original .....	40%	6.75
Jameson's.....	40%	7.00
<b>Bourbon &amp; American Whisky</b>		
Canadian Club, Canada .....	40%	6.25
Jack Daniels, Tennessee .....	40%	8.25
Maker's Mark, Kentucky .....	45%	8.50
Buffalo Trace, Kentucky .....	40%	8.50
Jack Daniels Fire .....	35%	8.50
Knob Creek, Kentucky.....	50%	9.00
L&G Woodford's Reserve, Kentucky .....	43.2%	9.25
Jack Daniels Gentleman Jack, Tennessee .....	40%	10.00

In accordance with the weights and measures act of 1985, the measures for the sale of gin, rum, vodka and whisky used on the premises are 25ml, or multiples thereof.

Our standard service is 50ml. 125ml for sweet wines and ports. 125ml for Champagne by the glass. Alcohol by volume is as indicated. Vintages are subject to availability.



## Discover Brooklands Lifestyle

Thank you for dining at the 1907 restaurant, bar & grill. We hope you are enjoying your experience so far.

We would love to hear your feedback on your experience with us at 1907. So if you would like to share your feedback, on the food, service, atmosphere and overall dining experience, please email [1907@brooklandshotelsurrey.com](mailto:1907@brooklandshotelsurrey.com) or visit our 1907 restaurant, bar & grill Trip Advisor page.

### **BSpa & BFit**

Brooklands Hotel boasts a luxurious ultra-chic Spa on the 3rd floor offering a wide range of treatments from relaxing facials to deep tissue massages. BSpa offers great spa day packages from 70.00 per person.

If it is more of the fitness element that you are looking for the Brooklands Hotel offers innovative gym membership from 55.00 per month.

### **Black Card Membership**

Treat yourself or someone special to a Brooklands Hotel Black Card membership. With a Black Card, you'll have lots to look forward to throughout year, with six complimentary vouchers plus extra benefits such as food & beverage discounts. Please speak with reception for more details.

### **Occasions**

If you have a special occasion that you want to celebrate, we pride ourselves on achieving perfection with exemplary service and exquisite food. Our banqueting rooms accommodate intimate private dinners to large celebrations. Brooklands Hotel also invites you to attend our special events throughout the year;

Mother's Day Lunch	Easter Lunch
Father's Day	Wine Tasting Evenings
Cocktail Master Classes	Christmas Day Lunch
Boxing Day Lunch	New Year's Eve

### **Accommodation**

The Brooklands Hotel vaunts beautiful spacious bedrooms and Super Suites, with floor to ceiling windows overlooking the Mercedes-Benz World race track.

Please ask a member of the team for a 'stay in touch' card should you wish to be added to our mailing list of special offers and up and coming events.