

Drinks



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Dorset Wines

| | |
|--|-------------------|
| Rosé Wine | 175ml/250ml/750ml |
| Sea Pink, Furleigh Estate, Dorset, England | 8.00/10.00/30.00 |
| Sparkling Wine | 125ml/750ml |
| Classic Cuvee, Furleigh Estate, Dorset, England | 9.50/55.00 |

White Wines

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|--|-------------------|
| | 175ml/250ml/750ml |
| Garganega Pinot Grigio, Venezie, Italy | 5.25/6.95/21.00 |
| Bellefontaine Chardonnay Languedoc, France | 5.75/7.50/22.00 |
| False Bay Sauvignon Blanc, Western Cape, South Africa | 6.00/7.75/23.00 |
| Picpoul de Pinet l'Ormarine Duc de Morny, Languedoc, France | 7.50/9.75/29.00 |
| Muscadet de Sevre et Maine sur Lie, Domaine des Hauts Pemions, France | 29.00 |
| Moko Black Sauvignon Blanc, Marlborough, New Zealand | 30.00 |
| Ontañón Vetiver Rioja Blanco Rioja, Spain | 32.00 |

Red Wines

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|--|-------------------|
| | 175ml/250ml/750ml |
| Borsao Garnacha, Campo de Borja, Spain | 5.25/6.95/20.50 |
| Rio Del Mar Merlot Colchagua Valley, Chile | 5.50/7.25/21.50 |
| Montevista Cabernet Sauvignon Rapel Valley, Chile | 5.95/7.95/23.00 |
| Finca La Nina Malbec, Mendoza, Argentina | 6.50/8.50/25.00 |
| Sileni Cellar Selection Pinot Noir, Hawkes Bay, New Zealand | 31.00 |
| Chianti Classico, Villa la Pagliaia, Tuscany, Italy | 36.00 |
| Casa Silva Los Lingues Cabernet Sauvignon Colchagua Valley, Chile | 40.00 |

Rosé Wine

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|---|-------------------|
| | 175ml/250ml/750ml |
| Domaine Cassagnau Rosé Pays D'Oc, France | 5.75/7.75/22.50 |

Sparkling Wines

| | |
|--|------------|
| | 125/750ml |
| Le Dolce Colline Prosecco N.V. Veneto, Italy | 6.50/29.00 |
| Champagne Lallier Grand Reserve Brut, Champagne, France | 50.00 |
| Bollinger 'Special Cuvee' N.V. Champagne, France | 60.00 |

All wines sold by the glass are also available in 125ml

Anchor Cocktails

"Work is the curse of the
drinking classes" ~ Oscar Wilde

"Coughlin's diet: cocktails and dreams"
Doug Coughlin, Cocktail.

Heavy Hitters

Land of Fire and Ice - Iceland goes tiki? Why not! Reyka vodka, Martin Millers Gin, Carroway & apple syrup, orange juice and a little fire **8**

You Think I'm Funny? - Cutty and water, made famous as Joe Pesci's characters drink of choice from the film Goodfellas. Cutty Sark whisky, Anchor Prosecco cordial topped with Palmers soda water **8**

N.W.A - Nikka With Attitude. Japanese whisky complemented with warming spice and rich notes. Nikka whisky, Anchor spiced ginger syrup, Luxardo Maraschino cherry liquor, Fever Tree Ginger Ale **8.5**

Quarks Matter - Scottish hot spiced rum, inspired by science but tweaked with some Anchor alchemy. Dark Matter Rum, chilled espresso, Briottet creme de cacao, Kalhua, chilli chocolate **8.5**

Maracujá - Portuguese for passion fruit, this drink incorporates that and another of Brazils finest exports, cachaca. Paired with the smoke of Ardbeg 10 year aged single malt whisky. Abelha Cachaca, passion fruit, agave, Ardbeg 10 year and Angostura orange bitters **8.5**

Sting Wray - This one has a sting in its tail. Seatown foraged nettle cordial, citrus, Wray & Nephew overproof rum **8.5**

Goodnight Vincent - Inspired by the troubled post-impressionist Van Gogh, this drink highlights the painters love for Absinthe and his Dutch heritage. Bols Genever (predecessor of gin, where the term 'Dutch Courage' comes from), La Fee Absinthe, Briottet creme de menthe, chocolate bitters **9**

Bumbubee - Accentuating the flavours in Bumbu, a firm staff favourite spiced rum. We mix it down as a rum old fashioned with an in-house banana & honey syrup and Aztec chocolate bitters **9**

Zombie - Don Beach's classic reworked by our team. Anchor Zombie rum mix, grapefruit juice, lime juice, Angostura Bitters, La Fee Absinthe, cinnamon syrup and Anchor fallernum **10**

Low Alcohol

Island Daze - Celebrating Chris Blackwell, founder of Island records, who is credited for bringing Ska to the world. His family historically imported coconuts, bananas and rum from Jamaica. Blackwells rum, in-house banana syrup, Re'al coconut cream, fresh lime juice **7**

Rhubarb & Custard - The iconic sweet we all remember, brought back in a deliciously well balanced cocktail. Whitley Neill rhubarb and ginger gin, rhubarb & Furleigh Estate Sea Pink syrup, Licor 43, Angostura rhubarb bitters **7.5**

No Booze

"I like liquor, its tastes and effects- and that is just the reason why I'll never drink it" - Stonewall Jackson

Seatown Ramble - Alcohol free version of the classic Bramble cocktail. Juniper, raspberry & grape syrup, fresh lemon juice and topped with Palmers lemonade **4.5**

Nettle Fix N Chill - A No-jito using Seatown foraged nettle and mint cordial, fresh lime juice and splash of Palmers soda water **4**

Sundowner - Fruity, tropical vibes. Frobishers orange juice, Anchor grapefruit cordial, passionfruit and pineapple juice **4.5**