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MOZZO COFFEE

*Please ask your server for skinny milk;
or, for 50p extra per drink either barista oat, coconut or soya milk.*

WITHOUT MILK

Espresso	£3.30
Double Espresso	£3.70
Short Black	£3.70
Americano	£3.90
.....	
An Extra Shot of Mozzo Coffee	75p
'Simply' Syrups	75p
<i>Caramel, hazelnut, vanilla, cinnamon</i>	

WITH MILK

Macchiato	£3.70
Piccolo	£3.70
Flat White	£4
Cappuccino	£4.20
Café Latte	£4.20
Mocha	£4.80

SPECIALITY HOT DRINKS

Hot Chocolate	£4.50
<i>Add marshmallows or cream – 75p each</i>	
Chai Spiced Latte	£5
Matcha Latte	£5
Iced Latte	£4.40
.....	
Baby Chino	£2.20

HOT WATER INFUSIONS

Fresh Garden Mint	£3.75
Lemon and Honey	£3.75
Ginger	£3.75

Kimbridge Barn
TEA ROOMS CAFE EVENTS

WHISKEY & BOURBON

All served in 25ml

Jameson / Ireland	£4.75
Buffalo Trace / USA	£5
Woodford Reserve / USA	£5.75
Nikka Days / Japan	£6.50
Glenlivet Founders Reserve / Scotland	£7
Glenfiddich 15 / Scotland	£9



PORT

All served in 100ml

Krohn Tawny Port	£8.50
Quinta da Corte 10 Year Old Tawny Port	£14.50

COGNAC

All served in 25ml

Grappa Cividina Tipica	£5.75
Martell VS	£6.50
Martell XO	£19

BIRCHALL TEA

CAFFEINATED TEAS

Great Rift Breakfast Blend	£4.25
Virunga Earl Grey	£4.25
Green Tea	£4.25
Virunga Chai	£4.25

CAFFEINE FREE TEAS

Great Rift Decaf Breakfast Blend	£4.25
Lemongrass and Ginger	£4.25
Chamomile	£4.25
Peppermint	£4.25
Red Berry and Flower	£4.25
Red Bush	£4.25

blends.

INSPIRED BY AYURVEDA BLENDED FOR YOU

Ayurvedic Turmeric Latte *Cows milk* £5
Uplift and revive with our golden cup of sunshine *Plant based milks* £5.50

Double strength curcumin, combined with black pepper, cinnamon and ginger infused into fresh coconut milk powder and blended with your choice of hot milk. Full of anti-inflammatory ingredients!

Ayurvedic Rose Latte *Cows milk* £5
A blend to nurture and soothe *Plant based milks* £5.50

Our delicate rose latte will soothe you thanks to the balancing benefits of Adaptogenic Ayurvedic Shatavari whilst fragrant rose and cardamom, infused into coconut milk and blended with your choice of hot milk will boost you with anti-oxidant goodness!

Ayurvedic Moon Milk *Cows milk* £5
A blend to calm and relax *Plant based milks* £5.50

Our comforting moon milk will calm you thanks to the balancing benefits of adaptogenic Ashwagandha with a hint of lavender, nutmeg and cinnamon. Mixed with your choice of hot milk.

SOFTS

Double Dutch Mixers	£4
<i>Indian Tonic, Skinny Indian Tonic, Cucumber and Watermelon Tonic Soda, Elderflower, Ginger Ale, Pink Grapefruit</i>	
Schweppes ICON bottles	£4.75
<i>Coca Cola, Diet, Zero</i>	
Appletiser	£4.50
Eager Juices	
<i>100% Squeezed Smooth Orange</i>	£4.75
<i>Pineapple, Naturally Sweet Cranberry</i>	£4.50
Blackmore Orchards Apple Juice	£4.50
Hildon Still or Sparkling Water	£3.50/£4.75
Frobisher's	£4.75
<i>Ginger Lemonade or Raspberry and Rhubarb</i>	
Fentimans Soft Drinks	£5
<i>Sparkling Elderflower, Ginger Beer, Rose Lemonade or Victorian Lemonade</i>	
Turner and Hardy, Tomato Juice - <i>Fiesty</i>	£5

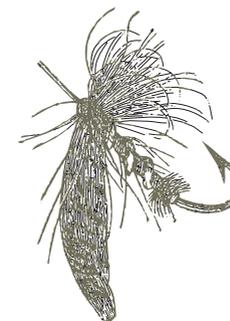
CHILDREN'S

Glass of Milk	£3
Cawston Press Pouch	£3.50
<i>Apple and Mango, Apple and Summer Berries or Sunshine Orange</i>	

LIQUEURS

All served in 25ml

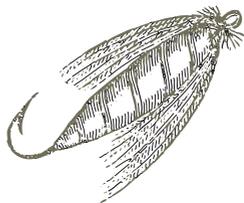
Tequila Rose	£4
Luxardo	£4.50
Southern Comfort	£4.50
Archers Peach Schnapps	£4.50
Cointreau, Orange	£4.75
Kahula, Cold Brew	£5
Baileys	(50ml) £5.25
Disaronno Amaretto	£5.75



TEQUILA

All served in 25ml

Olmecca Reposado	£4
Olmecca Silver	£4
Cassamigos Reposados	£7
Patron Silver	£9.50
Patron Anejo	£9.50



APERITIF

All served in 50ml

Martini Rosso	£5
Martini Bianco	£5
Campari	£5.75

SHERRY

Served in 50ml

Hidalgo Pedro Ximenez Triana	£7.60
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SMOOTHIES

Enjoy our delicious smoothies, perfectly blended with the natural sweetness of fresh apple juice.

Berry Creek - <i>Strawberry, Raspberry, Blueberry, Banana</i>	£5.50
Passion Springs - <i>Passion Fruit, Mango, Pineapple, Peach</i>	£5.50
Rosa Cruz - <i>Beetroot, Pineapple, Carrot, Apple, Lemongrass</i>	£5.50
Verde Cruz - <i>Cucumber, Ginger, Mint, Mango, Kale</i>	£5.50

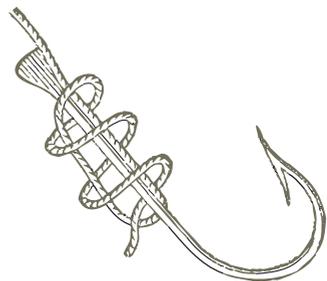
IDEAL APERITIVO SPRITZERS

Ideal Signature Spritz <i>Our signature spritz combines Salcombe Start Point Gin, elderflower, Prosecco and soda, finished with mint and lemon</i>	£12.50
Aperol Spritz <i>Summer perfection with Aperol Aperitivo, Prosecco, soda and garnished with orange</i>	£12.50
Rhubarb & Apple Spritz <i>Chase Rhubarb & Apple Gin combined with Prosecco and apple juice for a sweet crisp serve garnished with grapefruit</i>	£12.50
Limoncello Spritz <i>Bringing a taste of the Italian Amalfi coast with Luxado Lemoncello, Prosecco, soda and thyme</i>	£12.50
Negroni Spagliato <i>Campari, sweet vermouth, prosecco. In Italian, "Sbagliato" means "mistake." Supposedly, a bartender grabbed sparkling wine instead of gin as he was making this cocktail, resulting in this happy, delicious mistake</i>	£13

IDEAL SERVES

All spirits in our Ideal Serves are 50ml

Ideal Gin & Tonic	£12.50
<i>The classic G&T, Salcombe Start Point Gin poured with Double Dutch Indian tonic garnished with thyme and lemon</i>	
Summer Cup	£11
<i>Quintessentially British Pimms No.1 Cup with lemonade served with New Forest strawberries, cucumber, orange and fresh mint</i>	
Paloma	£12
<i>Olmecca Blanco, brought into balance with fresh lime, pink grapefruit soda and a salted rim - for a more sophisticated tippie</i>	
Sangria (Red)	£12.50
<i>From the northern coast of Spain, this refreshing sangria blends Rioja, our top-quality orange juice, a hint of cinnamon, and a touch of effervescence from sparkling water</i>	
Sangria (White)	£12.50
<i>Galicia, home to Albariño. Enjoy our fantastic wine, carefully blended with white peach and a gentle sparkle from sparkling water</i>	
Tidal Spiced Cuba Libre	£13
<i>A twist on a classic drink combining Tidal rum, ginger beer and fresh lime, finished with a drop of bitters</i>	
Island Street & Ginger	£13.75
<i>Island Street rum, paired with Double Dutch Ginger Ale and fresh lime</i>	



VODKA

All served in 25ml

We Recommend!

Black Cow / Dorset, England	£4.50
.....	
Absolute Blue / Åhus, Sweden	£4.50
Chase Potato Vodka / Hereford, England	£4.75
Witchmark Vodk / England	£5
Mermaid Salt Vodka / Isle of Wight, England	£6

RUM

All served in 25ml

We Recommend!

V Rum Spiced / England	£5.50
Tidal Rum Gold / Channel Islands	£5.50
.....	
Havana Club 3 Yr Old / Cuba	£4.50
Bacardi / Cuba	£4.50
Koko Kanu / Jamaica	£4.75
Sailor Jerry / US Virgin Islands	£4.75
Havana Club 7 Yr Old / Cuba	£5
Kracken / Trinidad and Tobago	£5.25
Mermaid Spiced Rum / England	£6
Island Street Rum / England	£6.25

GIN

All served in 25ml

We Recommend!

Salcombe Start Point / <i>Devon, England</i>	£6.50
.....	
Plymouth gin / <i>Plymouth, England</i>	£4.75
River Test London Dry / <i>Hampshire, England</i>	£5
Witchmark Black Lime Gin / <i>England</i>	£5
Tanqueray 10 / <i>Edinburgh, Scotland</i>	£5.50
Conker Dorset Dry / <i>Dorset, England</i>	£5.75
Hendricks / <i>Girvan, Scotland</i>	£6
Twisted Nose / <i>Hampshire, England</i>	£6
Monkey 47 / <i>Black Forest, Germany</i>	£8.50

FLAVOURED & SPECIALITY GIN

Malfy Pink Grapefruit / <i>Sicily, Italy</i>	£5.75
Saint Marie / <i>Devon, England</i>	£6.25
Chase Rhubarb & Apple / <i>Hereford, England</i>	£6.50
.....	

NEW LONDON LIGHT 0%

Aegean Sky, Midnight Sun, First Light *(Not including mixer)* £4



BOTTLED BEERS & CIDERS

Malaga, Abv 3.5%	£6
Daura Damm (gf), Abv 5.4%	£6.25
Modelo Especial, Abv 4.5%	£6.50
Drop Anchor Can, Abv 4.6%	£7.25
Hawkstone IPA, Abv 5.2%	£7.50
.....	
Flacks Double Drop, Abv 3.7%	£7
.....	
Guinness Micro Draught, Abv 4.2%	£8
Hawkestone Cider, Abv 5%	£7.90
Annings Strawberry Lime Cider, Abv 4%	£7.60
Annings Elderflower Cucumber Cider, Abv 4%	£7.60
Ridges green Cider, Abv 5.5%	£8
.....	

0% & LOW

Free Dam 0%	£5.50
UNLTD IPA, Abv 0.5%	£5.75
UNLTD Lager, Abv 0.5%	£5.75
Guinness Micro Draught, Abv 0% (Can)	£7.50

SPARKLING

	125ml glass	Bottle
Prosecco Extra Dry, Canal Grando / Veneto, Italy <i>Light, soft & fruity fizz - yes please!</i>	£7	£35
Crémant de Bourgogne Brut, André Delorme / Burgundy, France <i>A beautiful, beguiling hue, crunchy red apple & brioche</i>	£9.50	£52
Coates & Seely, Brut Reserve / Hampshire, England <i>Continuing to be the only English wine listed at the George V in Paris. The brut is extremely pretty with apple, lemon curd and warm hints of freshly baked bread dusted with almond.</i>	£14	£68
Coates & Seely, Rosé / Hampshire, England <i>Really quite beautiful. Sliced peach, strawberry and cherry are laced with white pepper, cookie dough and praline - this is one of the greats.</i>		£70



CHAMPAGNE

	Bottle
Champagne Palmer, La Réserve / Champagne, France <i>When only Champagne will do, Palmer & Co is a charming collaboration between seven grape growers who only farm Premier Cru and Grand Cru grapes. Extended ageing gives this exceptional cuvée outstanding complexity and finesse.</i>	£90

RED WINE

	125ml glass	175ml glass	375ml carafe	Bottle
Rouge, Les Boules / Vin de France, France <i>Simple, soft, juicy red...Anyone for Boules?</i>	£5.50	£7.25	£16.50	£30
Montepulciano d'Abruzzo, Feudi d'Albe, Bove / Abruzzo, Italy <i>Stylish and smooth, juicy blackberry and cherry abound, crying out for Italian food perfect with one of our pizzas...Hungry yet?</i>	£5.75	£7.50	£17	£32
Merlot Reserva, Viña Echeverría / Valle de Curicó, Chile <i>From an awarded 'Sustainable Winery', with heritage back to the 1930s, these guys know their onions - and more importantly, their Merlot! Soft & rich with black and red fruits in abundance, and a little more weight, and some oak - great value!</i>	£6	£8.25	£18	£35
Rioja Reserva, Bodegas Ondarre / Rioja, Spain <i>Plenty of dark berry fruit complemented by smooth richness from extended ageing in oak, delicious! Did you know the Welsh people are the largest consumers of Rioja in the UK? The challenge is set!</i>	£7.50	£10.50	£23	£44
Moschomavro/Limnio, Exis, Manolesakis Estate / Macedonia, Greece <i>It's all Greek to me, and that's just fine - plenty of ripe cherry & plum with hints of clove and cinnamon, sublime...</i>	£8.25	£10.75	£23	£45
Malbec, 1300, Andeluna / Mendoza, Argentina <i>Named after the altitude at which the vineyards are situated, this wine is classic, youthful Malbec - desperately seeking Susan, sorry, I mean steak!</i>	£8.25	£11.25	£24.50	£47

WHITE WINE

	125ml glass	175ml glass	375ml carafe	Bottle
Blanc, Les Boules / <i>Vin de France, France</i> <i>Easy-drinking and fresh with lots of citrus and apple flavours...</i>	£5.50	£7.25	£16.50	£30
Chenin Blanc, Wild Garden / <i>Cape Coast, South Africa</i> <i>Super-fresh melon, mango, crisp & delicious</i>	£5.75	£7.50	£17	£32
Pinot Grigio, Elfo, Sacchetto / <i>Veneto, Italy</i> <i>If you're into eco & biodiversity, these guys do it supremely well - and make a cracking pinot of course!</i>	£6	£8.25	£18	£35
Assyrtico, Cuvée Membliarus, Château Oumsiyat / <i>Bekaa Valley, Lebanon</i> <i>What? Assyrtico from Lebanon you say... it's a YES from us!</i>	£7	£9.25	£20	£39
Sauvignon Blanc, Origin, Saint Clair / <i>Marlborough, New Zealand</i> <i>Bob Campbell MW (Master of Wine) says "Saint Clair now makes the country's and perhaps the world's best Sauvignon Blanc" - a great reason to get involved!</i>	£8.25	£11.25	£24.50	£47
Albariño, Rías Baixas, Coral do Mar, Pazo do Mar / <i>Galicia, Spain</i> <i>Single vineyard, super-cool, bang on trend and called Coral do Mar in tribute to the Atlantic Ocean that lends a cooling hand in the vineyard, delivering a crisp backbone with freshness and zest.</i>	£9	£12.50	£27	£52

ROSÉ WINE

	125ml glass	175ml glass	375ml carafe	Bottle
Rosé, Les Boules / <i>Vin de France, France</i> <i>Release those rosé balls - no lottery here though, just a lively, fresh rosé with a little soft red fruit in a quaffable style!</i>	£5.50	£7.25	£16.50	£30
Madame F Rosé / <i>Vin de France, France</i> <i>MADAME F is not just any wine brand. She is a celebration of individuality, a toast to authenticity, and a symbol of the LGBTQ+ community's power and resilience. MADAME F is of course the name of the Frog on the label, also known as Susy</i>	£6.50	£9	£19	£37
Rosé, Esprit Méditerranée, Château de Berne / <i>Provence, France</i> <i>Light, crisp, red-berried fruit - the 'Spirit of the Med', all day long!</i>	£8.25	£11.25	£24.50	£47
Côtes de Provence Rosé, Inspiration, Château de Berne / <i>Provence, France</i> <i>Elegant and fresh, lovely red fruit, beautifully smooth - inspired!</i>	£10.75	£14.75	£32	£63



WITH MATT WHITFIELD
Meet the Producer
 EXECUTIVE CHEF

Join us for an exclusive intimate dinner using some of the very finest of locally-sourced ingredients prepared by our Executive Chef Matt Whitfield.

February

Friday 27th February
 Two & One Olive Oil
 Boathouse Swanwick

March

Friday 27th March
 ChalkStream® Trout
 Kimbridge Barn



SCAN TO BOOK

Each night will feature a menu designed to pair with the wines being tasted. Enjoy two courses for £25pp. The Ideal Collection Wine Club promises to be a monthly treat not to be missed!

IDEAL COLLECTION
Wine Club
 FOR EXPERTS & BEGINNERS

March

Saturday 14th March
 Coastal Wines
 Boathouse Swanwick



SCAN TO BOOK



WHAT'S ON at *Kimbridge Barn*

Thursday 26th February | Making Memories Retreat Day

Sunday 8th March | Paper Flower Workshop

Sunday 15th March | Mother's Day

Mother's Day is Sunday 15th March, and if you're still wondering how to spoil the woman who deserves it all... we have thoughts. Bring her to Kimbridge Barn for Afternoon Tea - delicate sandwiches, scones with clotted cream, and a perfectly brewed pot of tea. Or gather the family for a Sunday Roast in The Barn with meat carved to order and crisp Yorkshire puddings. Sometimes the best gift is simply time together with good food.



Mothers Day

Friday 20th March | Firepit Feasting

Fire Pit Feast is back with a menu worth marking your calendars for. Lamb kebabs with house hot sauce to start, marinated king prawns with shellfish fregola, then cage-fired chicken with maple glazed belly bacon, BBQ baked beans, and sweet potato cooked directly on the coals. Finish with rhubarb, grilled frangipane, and blood orange as the embers glow.



Firepit Feasting

Friday 27th March | Meet the Producer

Join Executive Chef Matt Whitfield for an evening with ChalkStream Trout, raised in the famous River Test beside Kimbridge Barn. At this month's Meet the Producer supper club, enjoy home-cured pâté on sourdough, followed by whole chalk stream trout with warm tartar sauce, mussels, seaweed potatoes and chargrilled baby gem. Meet the producers and hear what makes it exceptional.