



CONTENTS

Mozzo Coffee, Speciality Hot Drinks, Hot Water Infusions	04
Birchall Tea & Blends	05
Softs & Children's	06
Smoothies	07
Ideal Aperitivo Spritzers	07
Ideal Serves	08
Bottled Beers & Ciders	09
Sparkling & Champagne	10
Rosé Wine	11
Plus One	12
What's On	13
White Wine	14
Red Wine	15
Gin	16
Vodka & Rum	17
Tequila, Aperitif & Sherry	18
Liqueurs	19
Whiskey, Bourbon, Port & Cognac	20

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 Mozzio 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



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</i>	
<i>Soda, Elderflower, Ginger Ale, Pink Grapefruit</i>	
Schweppes ICON bottles	£4.75
<i>Coca Cola, Diet, Zero</i>	
Appletiser	£4.50
Eager Juices	
<i>Pineapple, Naturally Sweet Cranberry or Apple</i>	£4.50
<i>100% Squeezed Smooth Orange</i>	£4.75
Hildon Still or Sparkling Water	£3.50/£4.75
Frobisher's	£4.75
<i>Raspberry and Rhubarb Can</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

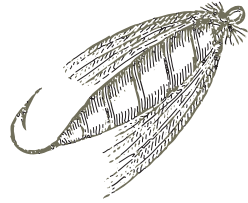
Tequila Rose	£4
Luxardo	£4.50
Southern Comfort	£4.50
Archers Peach Schnapps	£4.50
Cointreau, Orange	£4.75
Kahula, Cold Brew	£5
Baileys	(50ml) £5.25
Disaronno Amaretto	£5.75



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
------------------------------	-------

SMOOTHIES

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

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

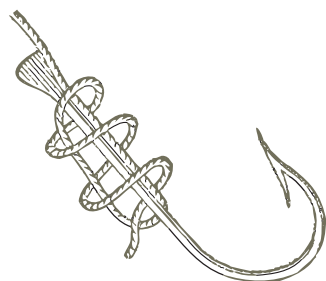
IDEAL APERITIVO SPRITZERS

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
Passionfruit Spritz <i>The perfect fruity spritz for the perfect sunny day with a refreshing balance of passionfruit, prosecco and soda</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>A traditional Spanish punch with red wine, orange liqueur and lashings of fruit topped with lemonade or soda.</i>	
Tidal Storm	£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
V White Rum / England	£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 4.8%	£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
.....	
Howies Cider 'Original', Abv 4.5%	£7.50
Hawkestone Cider, Abv 5%	£7.90
Howies Cider 'Berries', Abv 3.4%	£7.60
Howies Cider 'Grapefruit', Abv 3.4%	£7.60

0% & LOW

Free Dam 0%	£5.50
UNLTD IPA, Abv 0.5%	£5.75
UNLTD Lager, Abv 0.5%	£5.75
Howies Cider, Abv 0.5%	£6.60
Guinness Micro Draught, Abv 0% (Can)	£7.50

SPARKLING

	125ml glass	Bottle
Prosecco Extra Dry, Canal Grando / <i>Veneto, Italy</i> <i>Light, soft & fruity fizz - yes please!</i>	£7	£35
Crémant de Bourgogne Brut, André Delorme / <i>Burgundy, France</i> <i>A beautiful, beguiling hue, crunchy red apple & brioche</i>	£9.50	£52
Coates & Seely, Brut Reserve / <i>Hampshire, England</i> <i>Continuing to be the only English wine listed at the George V in Paris.</i> <i>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 / <i>Hampshire, England</i> <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 / <i>Champagne, France</i> <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 / <i>Vin de France, France</i> <i>Simple, soft, juicy red...Anyone for Boules?</i>	£5.50	£7.25	£16.50	£30
Montepulciano d'Abruzzo, Feudi d'Albe, Bove / <i>Abruzzo, Italy</i> <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 / <i>Valle de Curicó, Chile</i> <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 / <i>Rioja, Spain</i> <i>Plenty of dark berry fruit complemented by smooth richness from extended ageing in oak, delicious!</i> <i>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 / <i>Macedonia, Greece</i> <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 / <i>Mendoza, Argentina</i> <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 Memblarius, <i>Château Oumsiyat / 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, <i>Château de Berne / 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, <i>Château de Berne / Provence, France</i> <i>Elegant and fresh, lovely red fruit, beautifully smooth – inspired!</i>	£10.75	£14.75	£32	£63



WITH MATT WHITEFIELD

Meet the Producer

EXECUTIVE CHEF



SCAN TO BOOK

Friday 9th October
Celebrate exceptional local beef from Gambledown Farm
 Venue: Kimbridge Barn

Thursday 3rd December
Fresh from the sea with Premier Fish.
 Venue: Boathouse Swanwick

Thursday 10th December
Award-winning cask beers with Flower Pots Brewery
 Venue: The Bugle, Hamble

Thursday 4th February
Sustainably-sourced, premium Test Valley
 Venue: The White Horse

Saturday 5th September
Ultimate Provence Rosé Terrace Takeover
 Venue: Boathouse Swanwick

Friday 13th November
Coates & Seely English Sparkling Wine
 Venue: Boathouse Swanwick

Saturday 23rd January
An evening of Greek Wines
 Venue: The Bugle, Hamble

Saturday 13th March
Tinwood Family-Owned Vineyard
 Venue: Boathouse Chichester



IDEAL COLLECTION

Wine Club

FOR EXPERTS & BEGINNERS



SCAN TO BOOK

WHAT'S ON at Kimbridge Barn

MUSSEL TUESDAY
 One kilo of mussels with two flavour options, crusty bread and house fries for £25.
Plus One Members
 get a carafe of white wine

WELLIE WEDNESDAY
 Wellington for two, perfect for sharing for £35
Plus One Members
 get a carafe of red wine

STEAK THURSDAY
 Bavette steak & frites for £15, or sharing steaks (T-bone, Tomahawk, Côte de Boeuf) with garnish for £60
Plus One Members
 get a carafe of Malbec



Pizza Night

Every Friday from 6:30pm

Wood-fired pizzas, live music and summer evenings in our covered courtyard - whatever the weather, ends September



Sundays at Kimbridge

Every Sunday

End your week with generous Sunday roasts and good wine in the barn.



Fire Pit Feast

Friday 25th September | 23rd October | 13th November

Watch our chefs work their magic to create locally sourced dishes cooked over open flames as you soak up the last of the summer sun.



Wedding Open Day

Sunday 4th October

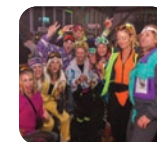
Walk through The Barn and meet our award-winning team.



Meet the Producer

Friday 9th October

We celebrate exceptional local beef with a specially curated menu, including braised beef shin and prime cuts from Gambledown Farm.



Winter Warm Up

Saturday 21st November

We are transforming Kimbridge Barn into the ultimate après-ski party with great food, live entertainment and that Alps atmosphere!