

# The Billiard Bar



The Billiard Room was built in 1883, with the rest of the original house. The windows overhead once lit the Billiard table which was used and enjoyed by the Godman family. They now illuminate our beautiful Murano glass chandeliers which were designed to represent our Italian heritage.

When the house became a hotel in 1985, The Billiard Room became a private dining suite. It was used for weddings and meetings right up until 2008 when it was then redesigned as a bar. The former Library Bar then became an extension of The Camellia Restaurant.

Our current bar and menu blends the heritage of this beautiful room with the trends and styles of bar-goers of today. The cocktail menu offers a journey through South Lodge History whilst the remainder of the drinks selection aims to show off our array of spirits, liquors and other drinks.

The team are always on hand to offer recommendations on food and drink. But their main purpose is to make your stay as comfortable and as enjoyable as possible.

As part of our environmental policy and the need to reduce plastic in our oceans, we no longer provide plastic straws and stirrers as a standard. To become more environmentally friendly we have introduced our new avocado straws to accompany beverages served across the resort.

Please note that all spirits are served in multiples of 35ml

A discretionary service charge of 13.5% will be added to your bill.  
All prices inclusive of VAT.

# Wines by the Glass

## Sparkling 125ml

Bloomsbury, Ridgeview, England	15
Fitzrovia Rosé, Ridgeview, England	20
Blanc de Blanc, Ridgeview, England	27
Taittinger Brut, Champagne, France	18.5
Taittinger Rosé, Champagne, France	23
Noughty Brut 0%	7

## White 175ml

Picpoul de Pinet, Languedoc, France	12
Riesling, Weingut Winter, Rheinhessen, Germany	14
Pinot Gris, Stopham, Pulborough, England	18
Soave, Monte Carbonara, Suavia, Veneto, Italy	19
Chablis, Domaine Colombier, Burgundy, France	20

## Rosé 175ml

Le Petit Oiseau VDF, France	10
Cotes de Provence, Chateau Aspras, France	17.5

## Red 175ml

Malbec, Zuccardi, Mendoza, Argentina	10
Pinot Noir, Dashwood, New Zealand	13.5
Fleurie, Gry-Sablon, Beaujolais, France	15.5
Syrah, Matetic Vineyards, Chile	16
Dolcetto d'Alba, Prunotto, Italy	17

All of our wines are available in a smaller size of 125ml.

# Sparkling Bottle Selection

## Ridgeview Estate English Sparkling

34.	Bloomsbury	80
35.	Cavendish	84
32.	Fitzrovia Rosé	96
36.	Blanc de Blancs	135
37.	Blanc de Noirs	135
33.	Rosé de Noirs	135

## Champagne

40.	Taittinger Brut, NV	96
42.	Taittinger Rosé, NV	110
62.	Pierre Moncuit. Blanc de Blancs, NV	105
64.	Bollinger, Spécial Cuvée, NV	145
74.	Pol Roger, Brut Reserve, NV	150
47.	Pascal Doquet, 1er Cru, 2007	180
72.	Jacquesson, Extra Brut, Cuvee 746	190
86.	Dom Perignon, 2013	450
106.	Laurent Perrier Alexandra Rosé, 97	690

Bottles are served as 750ml  
Vintages may vary

# Tom Hamblet's Champagne Cocktail

Tom's Ginger Fizz  
19.5

Orange, Ginger, Spices, Ridgeview Sparkling Wine



# Signature Cocktails

## Mexico 15

Jose Cuervo Silver, Lime, Honey, Cranberry, Cranberry Bitters

## Pear & Apple Pie 17

Grey Goose Pear, Apple, Lemon, Cinnamon

## Autumn Leaves 15

Remy Martin VSOP, Strawberry, Crème de Cacao, Chocolate, Orange Bitters

## Cherry Blossom 15

Archer's, Apricot Brandy, Bacardi Spiced, Strawberry, Lime, Cherry Bitters

## La Dolce 15

Tia Maria, Mozart Gold Chocolate, Baileys, Strawberry, Vanilla

## Emerald Necklace 18

Del Maguey Vida Mezcal, St-Germain, Lemon, Basil

## Non-alcoholic cocktails

## Pomegranate Negroni 10

Martini Vibrante, STRYKK Not Gin, Pomegranate

## Strawberry Not Daiquiri 10

Strykk Not Rum, Strawberry, Citrus

## Not Gin Rickey 10

Strykk Not Gin, Grenadine, Citrus, Soda

## Port

	70ml
Dow's Ruby Port	8
Graham's White Port	8
Dow's L.B.V. Port	10
Graham's 10 year Tawny Port	14.5

## Sherry & Madeira

	70ml
Croft Sherry	5.5
Tio Pepe Fino	6.5
Madeira	6.5
Lustau Amontillado Sherry	9
Pedro Ximenez	10.5

## Beer

	330ml
Peroni Nastro Azzurro, Italy	6.6
Curious IPA, Kent, England	6.6
Peroni Gluten Free, Italy	6.6
Curious Brew, Kent, England	6.6
Asahi, Japan	6.9
Estrella Damm, Spain	6.9
Pilsner Urquell, Czech Republic	7.1
Peroni 0%, Italy	5.8
	520ml
Guinness Surger, Ireland	7.25

## Cider

	330ml
Aspall Draught Cyder, Suffolk, England	7.5
Silly Moo Sussex Cider, Cowfold, England	7.3

## Soft Drinks

	200ml
Coca-Cola	4.25
Diet Coke	4.25
London Essence Classic Tonic	4.5
London Essence Pomelo & Pink Peppercorn Tonic	4.5
London Essence Grapefruit & Rosemary Tonic	4.5
London Essence Orange & Elderflower Tonic	4.5
London Essence Spring Soda	4.5
London Essence Pink Grapefruit Soda	4.5
London Essence Ginger Ale/ Ginger Beer	4.5
London Essence Lemonade	4.5

	275ml
Luscombe Wild Elderflower Bubbly	5.75
Luscombe Raspberry Crush	5.75

	330ml
Coke Zero	4.50

## Fruit Juices

	250ml
Frobishers Pineapple	4.5
Frobishers Grapefruit	4.5
Frobishers Mango	4.5
Frobishers Cranberry	4.5
Fresh Orange Juice	4.5

	200ml
Britvic Tomato	4.5

## Bottled Water

	70cl
South Downs Still & Sparkling Water	6.5

# Gin

	35ml
Tanqueray	7
Bombay Sapphire	7.25
Bombay Bramble	7.25
Martin Miller's	7.5
Exclusive Collection's Hillfield Gin	7.5
Bombay Premier Cru	7.75
Hayman's Old Tom	8
Hendrick's	8.25
Brighton	8.25
Didsbury Raspberry & Elderflower	8.5
Chase GB	8.5
Cotswolds	8.5
Drumshanbo Gunpowder Gin	8.5
Fifty Pounds	8.5
Monkey 47	8.75
William Chase Pink Grapefruit	8.75
East 135 Hyogo	9
Silent Pool	9
Cambridge	9.25
The Botanist	10
Hayman's Royal Dock	10
Tanqueray No.10	10.5
Ki No Bi, Kyoto Dry	11

# Vodka

	35ml
Sapling	7.5
Zubrowka Bison Grass	7.5
Ciroc	8
Tito's	8
Ciroc Red Berry	8.5
Grey Goose	9
Grey Goose Peach & Rosemary	9
Broken Clock	9.5
Grey Goose la Poire	10



# Rum

	35ml
Bacardi Carta Blanca	7
Bacardi Carta Negra	7
Bacardi Spiced	7
Bacardi Coconut	7
Bacardi Cuatro Anejo	7
Wray & Nephew Overproof	7.5
Doorly's 5 Year Old Rum	8
Rumbullion	8
Kraken Black Spiced Rum	8.5
Mount Gay Eclipse	9.5
Appleton Estate 12	9.5
Diplomatico Reserva	10
Leblon Cachaca	10
Ron Zacapa 23	14.5

# Tequila & Mezcal

	35ml
Jose Cuervo Silver	7
Don Julio Blanco	9
Corralejo Anejo	12
Patron Silver	12
Del Maguey Vida Mezcal	13.5
Patron Anejo	15
Patron Reposado	15

# Liqueurs

	35ml
Tia Maria	5.5
Saliza Amaretto	8.5
	70ml
Baileys	7

# Whisky

35ml

## Speyside

Glenfiddich 12	9.5
Aberlour 12	11
Balvenie 12 - Double Wood	11.5
Glenlivet 15	13.5
Mortlach 12	14.5
Balvenie 14 - Caribbean Cask	17
Macallan 15	30
Macallan Harmony Collection, Amber Meadow	35

## Islay

Laphroaig 10	10
Caol Ila 12	11
Bunnahabhain 12	11.5
Bowmore 12	11.5
Bruichladdich The Classic Laddie	12.5
Port Charlotte 10	13
Lagavulin 16	18
Bruichladdich Octomore 14.1	30

## Islands

Talisker 10	10
Ledaig 18	19

## Highlands

Aberfeldy 12	10
Dalwhinnie 15	10.5
Edradour 10	11
Nc'Neen - Net Carbon Neutral	12.5
Glenfarclas 15	16.5
Deanston 18	18
Glenturret 12	18
Oban 14	19

# Whisky

35ml

## Blended Scotch

Copper Dog	7.5
Johnnie Walker Black Label	8
Dewar's Illegal Smooth	8
Chivas Regal 12	8.5
Monkey Shoulder	8.5
Johnnie Walker Gold Label	13
Chivas Regal 18	15.5
Johnnie Walker Blue Label	45

## England and Wales

Penderyn	9
Cotswolds	11

## Ireland

Jameson's	7.5
Redbreast 12	11.5
Teeling Single Malt Whiskey	12
Waterford Argot Cuvee Single Malt Whiskey	12.5

## America

Maker's Mark	8
Jack Daniels	8.5
Bulleit Bourbon	8.5
Bulleit Rye	8.5
Woodford Reserve	9.5
Eagle Rare 10	11.5
Johnny Drum Private Stock	13

## Japan

Nikka From The Barrel	14
Hatozaki 12 Umeshu Cask	16
Hibiki Harmony	17.5
Kaiyo Mizunara Oak	18

# Cognac

	35ml
Maxime Trijol VSOP	10
Martell VSOP	10.5
Rémy Martin VSOP	10.5
Rémy Martin 1738 Royal Accord	12
Rémy Martin Tercet	23
Maxime Trijol XO	28
Rémy Martin XO	34

# Armagnac

	35ml
Baron de Sigognac VSOP	9.5
Baron de Sigognac 10	10.5

# Grappa

	35ml
Grappa	8.5

# Calvados

	35ml
Dupont VSOP	13

# Port

	70ml
Dow's Ruby	8
Graham's White	8
Dow's L.B.V.	10
Graham's 10 Tawny	14.5

# Sherry & Madeira

	70ml
Croft Sherry	5.5
Tio Pepe Fino Sherry	6.5
Madeira	6.5
Lustau Amontillado Sherry	9
Pedro Ximenez	10.5

# Aperitifs

	70ml
Pernod	5.5
Ricard Pastis	5.5
Fernet Branca	5.5
Martini Vermouth	6
Noilly Prat	6
Cinzano	6.5
Lillet Blanc	6.5
Campari	7.5
Antica Formula	7.5
Dubonnet	5.5

# Liqueurs

	35ml
DOM Benedictine	5.5
Frangelico	5.5
Archer's	6
Southern Comfort	6
Drambuie	6.5
Grand Marnier	6.5
Cointreau	6.5
Passoa	6.5
St. Germain	6.8
Chambord	7.5
Green Chartreuse	7.5
Tosolini Coffee Liqueur	8

# Hot Beverages

All served with homemade biscuits

Espresso, Macchiato	5.5
Double Espresso, Double Macchiato	5.75
Americano, Cappuccino, Latte, Flat White	5.75
Hot Chocolate, Cream & Marshmallows	7
Pot of Tea per Person	5.75

# Bar and Lounge Food Menu

Food Served Daily 12pm-11pm  
Last orders by 10:45pm

## Snacks

<b>Soup</b> Served with warm ciabatta	9.5
<b>Arancini</b> Smoked ham, mushroom & truffle arancini, parmesan, rocket & Perpignan sauce	10
<b>Chicken</b> Crispy skinless buttermilk chicken thighs, rocket, hickory smoked BBQ sauce	12
<b>Crab</b> Soft shell crab, lime mayonnaise, kimchi & coriander	14

## To Share

<b>Mezze</b> Mixed olives, chilli & red pepper hummus, warm pitta, artichoke, tabouleh	20
<b>Camembert</b> Baked rosemary camembert, rocket, onion chutney warm ciabatta	21.5
<b>Charcuterie</b> Olive oil & balsamic, dressed rocket, rosemary focaccia	22

## Salads

<b>Superfood</b> Quinoa, mixed vegetables, toasted seeds, French dressing	16.5
<b>Chicken</b> Grilled chicken, tenderstem broccoli, toasted almonds, mixed leaf & lime yoghurt	19.5
<b>Beef</b> Crispy sesame beef, sweet chilli, lime & coriander dressing, lemon dressed salad.	20

Please let us know of any dietary requirements or allergies before you order. Allergen information by dish is on our allergen menu. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, our chefs will take extra time to ensure extra precautions are taken however we cannot guarantee their total absence in our dishes.

## Burgers

<b>Mushroom</b>	19.5
Roasted wild mushroom & mixed beans, floured bap, chimichurri, salad, coleslaw, fries	
<b>Beef</b>	21
Monterey Jack cheese, beef brisket, brioche bun, lime mayonnaise, salad, coleslaw, fries	
<b>Chicken</b>	21
Crispy southern fried hunters chicken, streaky bacon, brioche bun, hickory smoked bbq sauce, salad, coleslaw, fries	

## Bigger bites

<b>Cheese Toastie</b>	16
Three cheese & mustard toastie, tomato chutney	
<b>Ham &amp; Cheese Toastie</b>	17.5
Ham, cheese & mustard toastie, tomato chutney	
<b>Pasta</b>	17.5
Toasted pine nut pesto, penne pasta, truffle oil, parmesan, rocket salad	
<b>Huevos</b>	18.5
Huevos a la flamenco, chorizo & potato, spicy tomato sauce, fresh peas, hens egg, crusty roll	
<b>Fish &amp; Chips</b>	20
Beer battered fish & chips, red wine sea salt, tartare sauce, peas, lemon	

## Sides & upgrades

Garlic bread	5
Cheesy garlic bread	6
Koffman fries	5
<b>Fries upgrade—per dish</b>	
Sweet potato fries	3
Truffle & parmesan fries	3

## Desserts

<b>Cake of the day</b>	7.5
Please ask for today's cake of the day	
<b>Baked Alaska</b>	14
Lemon parfait, chocolate brownie, mint chocolate chip ice cream	
<b>Cheese selection</b>	18
A selection of British cheeses with home made accompaniments	
<b>Selection of Boho ice cream</b>	7.5
Please ask a member of staff for a full range of flavours, Vegan options also available	

