

LA TERRASSE  
BAR AND LOUNGE

## Bar Menu

## Food Menu

Served 10.30 am to 11.30 pm

Homemade Soup <i>Made Fresh Daily, Served with Crusty Bread</i>	£8.95
Char-Broiled British Beef Burger with Mature Cheddar Cheese <i>On a Brioche Bun with Mayo, Lettuce, Tomato, Red Onion, Dill Cucumber &amp; Frites</i>	£14.95
Toasted Classic Club Sandwich <i>Chicken Breast, Egg, Bacon, Lettuce, Tomato and Mayonnaise with Kettle Chips</i>	£13.95
Fried Fresh Haddock Fillet <i>In Honey Panko Crumbs with Lemon and Frites</i>	£14.75
Fettuccine Carbonara <i>With garlic, smoked pancetta, cream and grated cheese</i>	£13.95
Green Chicken Curry - Hot <i>With bamboo shoots, coconut milk, coriander, steamed fragrant rice</i>	£15.95
Instead with King Tiger Prawns	£21.50
Flash Fried Salt & Pepper Squid Rings <i>Frites, aioli dip, lemon and green salad</i>	£13.95
Louisiana Style Chicken Breast <i>In a brioche bun with mayo, tomato, red onion, hot sauce and frites</i>	£14.95
Braised Chuck Steak Stroganoff <i>With paprika, brandy, cream and mushrooms, steamed rice</i>	£17.95
Caesar Salad 'Nude' (V) <i>Cos Lettuce, Croutons, Cherry Tomatoes and Creamy Parmesan Dressing</i>	£12.50
With Hot Grilled Chicken Breast	£16.50
With King Prawns, Garlic & Chilli	£19.95

Carnivoro - Stone Baked Pizza Medium Crust <i>Pepperoni sausage, chicken, smoked ham, roasted peppers and jalapenos</i>	£13.50
Pesce - Stone Baked Pizza Medium Crust <i>Smoked scottish salmon, red onion, capers and dill, drizzled with honey mustard</i>	£13.95
V Mediterranea - Stone Baked Pizza Medium Crust <i>Cherry tomatoes, peppers, olives, red onions, aubergine and cheese</i>	£13.50
Double Decker Cut Sandwiches <i>All served on White or Wholemeal Bread with Crisps and Salad</i>	£10.10
*Roast Beef with Mild Horseradish Mayonnaise *Smoked Gammon Ham, Lettuce & Tomato V Roasted Mediterranean Vegetables & Ripe Brie V Mature Cheddar Cheese with Red Onion ♥ Smoked Scottish Salmon with Rocket Leaves *Peeled Prawns, Lettuce and Cocktail Sauce ♥ Roast Chicken Breast with Salad *Bacon, Lettuce and Tomato with Mayonnaise	
Beer Battered Onion Rings <i>Louisiana mayo dip</i>	£3.50
Frites	£3.45
Cherry Tomato Focaccia <i>Brushed with garlic butter</i>	£3.95
Panache of Fresh Vegetables	£3.75
Baby Gem Wedges <i>Creamy cheese dressing, crispy bacon</i>	£3.95
House mixed salad	£4.50

V = Vegetarian

♥ = food cooked in accordance with healthy eating

Please ask your server if you would like any items prepared in a healthier way

Our non-meat dishes may include dairy products

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.

Weights where stated are approximate before cooking, prices are inclusive of VAT at the prevailing rate. An optional service charge of 12.5% will be added to your bill.

## Coffee

Freshly Ground **Musetti** Italian Espresso Blend Beans

Single Espresso £2.95

Double Espresso £3.95

Macchiato £2.95

*A single espresso base capped with a splash of foam*

Americano £3.45

*Long black coffee made in the espresso tradition with additional water*

Cappuccino £3.95

*Strong espresso with equal quantities of stretched & frothed milk dusted with Chocolate*

Cafe Latte £3.95

*Strong Espresso topped with stretched & frothed milk*

Mocha £3.95

*A chocolate based coffee experience made with chocolate and espresso coffee, finished with stretched & frothed milk*

Hot Chocolate £3.95

*A rich but smooth and creamy hot chocolate*

Liquor Coffee £8.00

*With Martell VS, Jamesons, Baileys, Tia Maria or Amaretto*

## Tea

A choice **Tea forté** luxury blends £4.75

Tea forte offers only the finest teas and innovative blends of the choicest leaves, herbs and botanicals sourced from the world's premium gardens. The obsession with quality results in a more flavourful cup, deliciously aromatic, and full of healthy properties.

### Black Teas

English Breakfast – *Robust and entrancing, enjoy with a splash of milk*  
Earl Grey – *Assam leaves with a liquoring of Citrus Bergamot*  
Estate Darjeeling – *Delicate with Muscatel notes*

### Green Teas

Jasmine Green – *Prized, intoxicatingly fragrant jasmine blossom green tea*  
Moroccan Mint – *refreshing, hand-rolled green tea and cooling nana mint*

### Herbal Infusions

African Solstice – *A rooibus blend of berries & blossoms*  
Citrus Mint – *A brilliant peppermint tea with citrus zest*  
Blueberry Merlot – *The taste of succulent blueberries with a wisp of sage*  
Chamomile Citron – *A soothing citrusy infusion*  
Raspberry Nectar – *the taste of raspberries with ruby-hued hibiscus flowers*  
Ginger Lemongrass – *Citrusy herbs blended with an enlivening tingle of ginger*

Cream Tea £9.95

*Two warm homemade Sultana Scones with Cornish Clotted Cream, Strawberry preserve and your choice of tea or herbal infusion.*

## Wine Selection

### White Wine

	<u>Bottle</u>	<u>175ml</u>	<u>250ml</u>
Kliene Zalze Chenin Blanc <i>South Africa</i>	£24.50	£6.00	£8.50
Berri Estates Chardonnay <i>South Eastern Australia</i>	£25.95	£6.40	£8.95
Vendange Pinot Grigio <i>USA</i>	£26.50	£6.60	£9.25
Vidal Sauvignon Blanc <i>New Zealand</i>	£35.00	£8.55	£12.25
Starve Dog Lane Pinot Grigio <i>Australia</i>	£41.00	£10.50	£13.95

### Rose Wine

	<u>Bottle</u>	<u>175ml</u>	<u>250ml</u>
Pinot Grigio Rosato Del Veneto <i>Veneto, Italy</i>	£29.50	£7.20	£10.25

### Red Wine

	<u>Bottle</u>	<u>175ml</u>	<u>250ml</u>
La Campagne Merlot <i>France</i>	£24.50	£6.00	£8.40
Berri Estates Shiraz <i>South Eastern Australia</i>	£25.95	£6.40	£8.95
Vendange Cabernet Sauvignon <i>USA</i>	£26.95	£6.60	£9.20
Durban Hills Pinotage <i>South Africa</i>	£32.00	£7.80	£11.00
Gamay-Pinot Noir Louis Jadot <i>France</i>	£43.50	£10.60	£14.95

<u>Sparkling &amp; Champagne</u>	<u>Bottle</u> <u>125ml</u>
Le Alterne Prosecco <i>Italy</i>	£36.00 £6.50
Pongracz Brut <i>South Africa</i>	£49.50
Pongracz Rose <i>South Africa</i>	£52.50
Mumm Cordon Rouge NV <i>Champagne, France</i>	£56.00 £10.50
Perrier-Jouet Grand Brut NV <i>Champagne, France</i>	£66.50 £13.00
Perrier-Jouet Blason Rose NV <i>Champagne, France</i>	£89.00 £15.00
Perrier-Jouet Belle Epoque Brut <i>Champagne, France</i>	£180.00
Perrier-Jouet Belle Epoque Rose <i>Champagne, France</i>	£205.00
<u>Dessert Wine</u>	<u>Bottle</u> <u>100ml</u>
Muscat Beaumes De Venise <i>South of France</i>	£26.00 £7.50

All ABV's are as stated on the bottle  
All Vintages are subject to availability

<u>Whiskey Blends</u>	<u>25ml</u>
Johnnie Walker Black Label	£4.30
Chivas Regal – 12 Years Old	£4.20

<u>Single Malts from the Highlands</u>	<u>25ml</u>
Dalwhinnie – 15 Years Old	£5.10
Oban – 14 Years Old	£5.25

<u>Speyside</u>	<u>25ml</u>
Cragganmore – 12 Years Old	£5.45
Glenlivet – 12 Years Old	£4.55
Macallan – 10 Years Old	£5.10
Macallan – 18 Years Old	£8.85
Balvenie – 12 Years Old	£5.15
Balvenie – 15 Years Old	£7.10

<u>Rye Whiskey</u>	<u>25ml</u>
Canadian Club	£3.75

<u>Irish Whiskey</u>	<u>25ml</u>
Bushmills Original	£3.90
Bushmills Black Label	£4.10
Jameson	£3.75

<u>Sour Mash</u>	<u>25ml</u>
Jim Beam	£4.15
Jack Daniels	£4.15

<u>Aperitifs</u>	<u>50ml</u>
Campari	£5.70
Cinzano Bianco	£5.10
Martini Extra Dry	£5.10
Martini Rosso	£5.10
Noilly Prat	£5.10
Pimms No.1	£6.50
Pernod	£6.55

<u>Gin</u>	<u>25ml</u>
Bombay Sapphire	£4.25
Beefeater	£3.85
Beefeater 24	£4.75
Hendricks	£4.95

<u>Vodka</u>	<u>25ml</u>
Wyborowa Blue Label	£3.75
Absolut	£3.95
Absolut Citron/Vanilla	£3.95
Grey Goose	£4.85

<u>Rum</u>	<u>25ml</u>
Bacardi	£3.80
Havana Club Especial	£3.80
Captain Morgan Dark	£3.70
Captain Morgan's Spiced	£3.70
Havana Club – 3 Year Old	£4.75
Havana Club – 7 Year Old	£5.25

<u>Bottled Beers</u>	<u>330ml</u>
Singha	£5.10
Birra Moretti	£5.20
Cusquena	£4.90
Kaliber (Alcohol Free)	£3.90

<u>Draught Beers/ Ciders</u>	<u>Half</u>	<u>Pint</u>
Grolsch	£2.80	£5.25
Coors Light	£2.70	£4.95
Aspall Cider	£2.85	£5.30
Sharps Cornish Pilsner	£3.00	£5.95
Guinness Golden Ale	£2.90	£5.50
Guinness	£3.10	£5.95

<u>Soft Drinks</u>	
Coke/ Diet Coke/ Lemonade/ Soda 200ml	£2.45
Red Bull 250ml	£3.70
Baby Minerals 125ml	£1.95
Mineral Water 330ml	£2.70
Mineral Water 750ml	£5.30
Fresh Orange Juice 250ml	£3.20

<u>Cognac Selection</u>	<u>25ml</u>
Courvoisier VSOP	£5.15
Martell VS	£4.15
Martell XO	£13.45
<u>Calvados</u>	<u>25ml</u>
Boulard – 4 Years Old	£4.15
<u>Sherry</u>	<u>100ml</u>
Tio Pepe	£7.10
Harveys Bristol Cream	£7.40
<u>Port</u>	<u>100ml</u>
Cockburns Fine Ruby	£6.55
Sandeman Reserve	£8.00
<u>Tequila</u>	<u>25ml</u>
Jose Cuervo Classico Silver	£3.75
Jose Cuervo Gold	£3.85
<u>Liquors</u>	<u>25ml</u>
Amaretto	£3.50
Archers Schnapps	£3.50
Baileys	£3.45
Benedictine	£3.85
Cointreau	£3.75
Drambuie	£4.10
Koko Kanu	£3.80
Luxardo Sambuca	£3.45
Tia Maria	£3.55
Tuaca	£3.85
Grand Marnier	£3.85
Southern Comfort	£3.75

In accordance with the weights and measures act of 1985,  
The measures for the sale of spirits used on these premises is 25ml or multiples there of.  
100ml for sweet wine, ports and sherry by the glass.  
125ml for champagne by the glass.  
175ml, 250ml for wines served by the glass.  
Alcohol by volume is as indicated, vintages are subject to availability.  
All prices are inclusive of VAT at the prevailing rate.  
After 11.00pm we will only serve hotel residents.  
A discretionary service charge of 12.5% will be added to your bill

We also serve house wine in 125ml measures. Please ask at the bar/ your server for more details

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## Cocktails

## **A Brief History of Cocktails**

At what point in history someone first used an alcoholic substance to fulfil what would become its time-honoured role as AN intoxicant, may never be answered.

For almost as long as people have been drinking alcohol, (most believe that wine is at least 10,000 years old and that beer and mead are even older,) they have been mixing drinks. From beer spiked with intoxicants such as henbane through to wine infused with thyme, it is fair to say that the desire to enhance the mood-altering effects of alcohol and to improve the taste of an indifferent raw product have both been human endeavours for millennia.

The word 'cocktail' is a mystery when it comes to establishing its origin. The Oxford English Dictionary confirms that its derivation is lost. However, there are many colourful stories from years gone by that claim to know the origin. One such story claims that an Aztec noble once ordered his daughter, Princess Xochitl, (various spellings,) to serve a mixed drink to a guest. Her name entered the language and became corrupted into 'cocktail'.

Alternatively, some suggest that in some old taverns, the last dregs of 'booze' from the barrels and spirit bottles, known as cocktailing, were cobbled together and sold off cheaply to drinkers. Such attractive prices led to demand for 'cocktailings', later shortened to cocktails.

So how did we get to the 'sophisticated' drinks of today? Over the last couple of centuries the inventions of artificial carbonation, refrigeration, the production of ice and the refinement of poor quality spirits, wines and beer have made drink service more efficient and drinking more enjoyable. Since the first great bartender rivalry, which saw two of the greatest bartenders of all time, Dale Degroff of New York's Rainbow Room and Dick Bradsell of the Atlantis Bar, pushing each other to make the perfect Cosmopolitan or creating new drinks such as the classic Bramble, one-upmanship has remained a significant factor in the creation of wonderful drinks.

However, the most significant event has to be in 1919 when America embarked on the 'noble experiment' to end the drinking culture which was taking hold of an entire nation, resulting in mass brawls, drinking on lunch breaks and people not being able to support their families. The American senators signed the Volstead Act, prohibiting the recreational sale of alcohol and so prohibition began and did not end until 1933, when it was repealed. During this time, bars had to trade underground, which led to the establishment of illegal 'speakeasies' where bartenders could ply their trade using bootlegged spirits (which were often of a poor quality) supplied by the likes of Al Capone.

When prohibition was repealed, cocktails embarked on their long and distinguished career on the silver screen. Humphrey Bogart fixed Ingrid Bergman a Champagne Cocktail in *Casablanca*, James Bond would request his Martinis shaken, not stirred and Tom Cruise lived a bartender's dream in the unforgettable 1980's classic, *Cocktail*. In a world mired in the first depression then further damaged by a World War, cocktails became synonymous with glamour and, will forever-more continue to do so.

We hope you will find something you enjoy on our menu. If not, don't be shy, ask one of our bartenders to help you choose, or alternatively, why not let them create something especially for you...

**Vodka** In essence it can be made from anything containing starch. Today, Vodka is primarily made from grains, sometimes from potato. It is a neutral, tasteless spirit but can also be made to introduce different flavours. Best served cold, some prefer it neat or enjoy it in a cocktail like the ones on our menu.

*Martini* *£10.50*  
Grey Goose, made the way you like it, please speak to your server...

*Vodka Espresso* *£9.50*  
Vanilla Vodka, Kahlua, Espresso

*Cosmopolitan* *£9.50*  
Citrus Vodka, Cointreau, Cranberry Juice

**Gin** This grain-based spirit derives its name from the French word 'Genievre' meaning Juniper, the original herb used by the ancient distillers to make their medicines. Under EC Regulations, Juniper must still be the most prominent flavour in Gin. Over the years, Gin has had the misfortune to have been the calamitous curse of the urban poor; the 'Mothers Ruin'... no need to go into detail, and the 'bath tub' brew that rotted guts during the American Prohibition years. Thankfully today, Gin has long forgotten these troubled times and is now one of the most popular drinks available. At Sofitel Gatwick we stock some fabulous Gins, so instead of having it with tonic, why not try some of our fabulous creations.

*French 75* *£12.50*  
Gin, Lemon, Champagne

*Aviation* *£10.50*  
Beefeater 24, Maraschino, Violet

*Singapore Bling* *£10.50*  
Beefeater 24, Cherry Brandy, Champagne

**Rum** Generally, rum tends to be a bartender's favourite spirit for mixing drinks as well as drinking. This spirit hails from all over the West Indies and South America. Made from Sugar Cane, once distilled it is either bottled, producing a White/Light Rum, or aged in cask to produce a Golden or Dark Rum. The longer they are aged, the deeper the colour.

*Daquiri* £10.50  
Havana Club 7YO, Lime, Sugar

*Mojito* £9.50  
Rum, Mint, Lime, Soda

*Mai Tai* £9.50  
Rum, Amaretto, Apricot Brandy, Pineapple Juice

**Cognac** The origin of Cognac dates back to the 16th century when Dutch settlers came to this French region to purchase salt, wood, and wine. However, the journey back home made preserving the wine difficult and they needed to find a better way to conserve it. They started by distilling the wine into eau-de-vie, which was a good solution for preservation, but eventually they realized a second distillation made for an even finer, more elegant and pleasant product. This is essentially the birth of brandy. In fact, the word "brandy" comes from the Dutch word "brandewijn" which means burnt wine.

*Classic Champagne Cocktail* £12.50  
Cognac, Angostura, Champagne

*Brandy Alexander* £9.50  
Cognac, Chocolate Liquor, Cream

**Whiskey/Bourbon** These are two spirits with depth, colour and character. Be it Scotch from the North, or Bourbon from our Cousins across the Atlantic, this list of cocktails aims to use the pronounced flavours of these spirits to create something special.

*Mint Julep* £9.50  
Woodford Reserve, Mint, Lime

*Manhattan* £10.50  
Woodford Reserve, Vermouth

*Old Fashioned* £10.50  
Woodford Reserve, Angostura, Sugar

**Tequila** Was first produced in the 16th century near the location of the city of Tequila, which was not officially established until 1666. The Aztec people had previously made a fermented beverage from the agave plant, long before the Spanish arrived in 1521. When the Spanish conquistadors ran out of their own brandy, they began to distil agave to produce one of North America's first indigenous distilled spirits.

*Margarita* £9.50  
Tequila, Lime, Salt

*Pepino's Revenge* £9.50  
Tequila, Lime, Cucumber, Basil

### **Miscellaneous...**

*Nan's Apple Pie* £9.50  
Apple Schnapps, Butterscotch Schnapps, Apple Puree, Spices, Custard

*Grasshopper* £9.50  
Mint Liquor, Chocolate Liquor, Baileys, Cream