



*eighteen twelve*  
**1812**  
lounge bar & restaurant

*Welcome*

WINNERS of Best Bar None awards

FINALISTS in the National BEDA awards  
for Best Bar in London & the South 2007

FINALISTS in the National Bar Awards  
for BEST CLASSIC HOTEL BAR 2006  
in association with Class Magazine

FINALISTS in the Theme Magazine,  
London & South Region Award  
for BEST MUSIC 2007

WINNERS of the Bournemouth Tourism  
Award for BEST EVENING EXPERIENCE  
BAR/NIGHTCLUB 2006 and 2007



## Captain Lewis Tregonwell

### HISTORY

On the 24th of April 1812 the founder of Bournemouth, Captain Lewis Tregonwell, took up residence in his newly built mansion. He purchased the land from Sir George Ivison Tapps Lord of the Manor of Christchurch for £179 & 11 shillings. It was the first house in Bourne derived from a geographical reference to the little Bourne (burna) stream which was later to give Bournemouth its name.

In the early days friends were invited to visit to relax and use the beaches. This heralded the very beginnings of the great British seaside holiday.

When the Marchioness of Exeter became the first tenant, the mansion house was renamed Exeter House and the road Exeter Road to commemorate her visit.

The house was purchased by Henry Newlyn in 1876 who extended the mansion and it became known as Newlyn's Family Hotel. After numerous visits by the Royal Family it acquired its present title The Royal Exeter Hotel.

Our bar and restaurant's name is in recognition of the massive historical impact this building has had on the town over the past two centuries.

The Management would like to thank all of its loyal customers and staff who have helped make 1812 such a success seeing us winners and runners up for numerous awards, one of which rating us in the top four in the country. We always try to increase our standards and are open to any comments on how we can make improvements whether it is with drink, food or service all suggestions are welcome.

Design & innovation by the Brewer Family, Nick Gumery, Management & Magicbox Media.

## *eighteen twelve* 1812

lounge bar & restaurant

### CONTENTS

<b>COCKTAIL OF THE MONTH</b>	<b>4</b>
<b>APERITIFS</b>	<b>5</b>
<b>MANAGERS RECOMMENDATIONS</b>	<b>6</b>
<b>LONG &amp; FRESH</b>	<b>8</b>
<b>SOMETHING SHORT</b>	<b>10</b>
<b>BARTENDERS SELECTION</b>	<b>12</b>
<b>TIKI STYLE</b>	<b>14</b>
<b>ROYALES</b>	<b>15</b>
<b>NON-ALCOHOLIC COCKTAILS</b>	<b>16</b>

*eighteen twelve*  
**1812**  
lounge bar & restaurant

**COCKTAIL OF  
THE MONTH...**

*The  
Mosquito ...*



4.

*Aperitifs*

**NEGRONI**

£6.50

Originated in Florence 1919 where a bartender was asked to add Gin to an Americano, Sweet Vermouth & Campari. We use Tanqueray in this popular drink being brought back into fashion

**MARTINI**

£6.50

One of the world's most well known cocktails. Here we stir either Tanqueray Gin or Ketel One vodka with vermouth to serve either a Dry, Wet Dirty or Smoky aperitif. Why not try the ultimate Martini with Award winning Tanqueray No. 10 Gin or British Potato Vodka Chase.

**BICADAR**

£6.50

A subtle and delicate martini with hints of apricot, cherry lemon and orange. Winner of the South of England 2008 Bacardi legacy completion & served at the official Bacardi birthday party 2009 in Miami. created by Kashi Forootani 2008

**1812 VESPER MARTINI**

£6.75

A subtle twist on a classic drink. Made for Ian Flemming and mentioned in his 1953 novel Casino Royal, we mix Tanqueray 10 gin with Ciroc vodka and Lillet blanc

**ANGEL FACE**

£6.50

A delicate balance of flavours mixing Plymouth gin with Apricot brandy and Calvados

5.

## *Managers Recommendations*

Over the past four and a half years, we have served almost 300,000 cocktails at 1812, some have gone, some have stayed, here are a pick of some of the best from our point of view...

### **CLASSIC DAIQUIRI**

Created by Jennings Cox in Santiago Cuba in around 1905. This is timeless classic shaking Bacardi white rum with white sugar and fresh lime juice, served neat.

### **GINGERBREAD MAN**

A moreish mix of Mount Gay Extra Old Rum, Grand Marnier, Gingerbread syrup and freshly squeezed lemon juice served short over crushed ice with a classic lemon spiral.

### **MOSQUITO**

A simple twist on the mojito, using vanilla vodka instead of rum

### **BOURBON SMASH**

A very complex but delicious Bourbon cocktail, muddling raspberries with mint, Buffalo Trace bourbon, cranberry & bitters

### **BELINNI**

Champagne layered over peach puree; delicious!

### **OLD TOM COLLINS**

This classic recipe dates back to the late 19th century from Limmers Hotel, London. We mix Old Tom Gin with lemon juice and sugar with a splash of soda

### **SIDECAR**

The Ritz hotel in Paris claims the origins of this drink but so also does Harry's Bar in Paris... but we mix it best with Cognac Cointreau and lemon juice, creating this well balanced classic cocktail

### **ZACAPA HONEY**

A beautiful cocktail with the acclaimed world's best Rum Zacapa Centenario 23. Notes of apricot, citrus fruits, vanilla, cocoa and bourbon; rich and full-bodied with spicy chocolate flavours and a pleasing tannic bite; very long finish, clean and rich with a lovely liqueur-like density, honey & lime.

### **EDEN**

A delicious & refreshing mix of Stolichnaya orange, Elderflower, apple juice with a crown of tonic. Perfect for before dinner.

# Long & Fresh

## **DARK 'N' STORMY** £6.75

A classic mixing Goslings Black Seal Rum with gingerbeer

**Variations:** for a **MOSCOW MULE** exchange for vodka.  
For a **RASPBERRY MULE** why not add some raspberries?

## **SMOOTH GETAWAY** £6.50

Another popular cocktail at 1812 since day one, muddled red and green grapes built with vanilla vodka lime & sugar, fresh and long.

## **SPACE GIN SMASH** £6.50

A refreshing new world cocktail mixing Tanqueray, Grapes Elderflower, lemon juice, mint and apple juice.

## **OLD TOM COLLINS** £6.50

This classic recipe dates back to the late 19th century from Limmers Hotel, London. We mix Old Tom Gin with lemon juice and sugar with a splash of soda

## **Variation: APPLE & TARRAGON COLLINS** £6.75

shaking pressed apple juice, tarragon, Old Tom Gin, lemon juice and sugar, topped with a splash of soda and finished with a spray of absinth.

## **BOURBON SMASH** £6.75

A very complex but delicious Bourbon cocktail, muddling raspberries with mint, Buffalo Trace bourbon, cranberry & bitters

## **MOJITO** £6.50

In 2009, 1812 made almost 25,000 Mojitos using a blend of Pampero Especial Rum from Venezuela stirred with mint fresh lime and sugar over crushed ice with a splash of soda.

## **Variations we recommend: STRAWBERRY MOJITO** £6.75

## **ORANGE MOJITO** (using Santa Teresa orange liqueur Rum) £6.75

## **CHAMPAGNE MOJITO** £8.50

## **ULTIMATE 1812 MOJITO** £30

(with Zacapa Centenario 23yr old rum topped with champagne).

Or try with Vanilla vodka & apple juice for a **MOSQUITO**.

## **THATCHERS ROOF** £6.75

Long and refreshing with a kick, muddled blackberries are shaken with Jose Cuervo Traditional Tequilla, Cointreau lime and sugar and crowned with ginger ale.  
created at 1812 by Paul Williams 2010

## **APFEL STRUDEL** £6.75

Perfect after dinner drink, sweet and balanced with a touch of spice, Vanilla vodka, apple and cinnamon combine to make this long and delightful strudel!  
created at 1812 by Coralie Clayton 2010

## **EDEN** £6.50

A delicious & refreshing mix of Stolichnaya orange Elderflower, apple juice with a crown of tonic.  
Perfect for before dinner.

## **HENNESSY MASH** £6.75

Standing tall with a Hennessy base, this cocktail mixes Elderflower, Apricot liqueur and ripe grapes.  
created at 1812 by Fabian Mash 2006

# Something Short ...

## **CLASSIC DAIQUIRI**

£6.50

Created by Jennings Cox in Santiago Cuba in around 1898. This is a timeless classic shaking Bacardi white rum with white sugar and fresh lime juice, served neat.

## **MANHATTAN**

£6.75

Another late 19th century classic from Manhattan NY. Bourbon, sweet vermouth & bitters stirred to perfection.

Or try a **BROOKLYN** with added Maraschino liquor. If that isn't enough, try a smokey **ROB ROY** with Talisker and Noilly Rouge

## **1812 COSMO**

£6.75

This 80's classic mixes Ketel One Citroen, Cointreau, cranberry juice & lime, simple but delicious. Originally invented in 1986 by Cheryl Cooks in Miami, Florida

## **BRAMBLE**

£6.50

A classic 80's cocktail mixing Plymouth gin with lemon juice and sugar then laced with blackberry liqueur, invented at Fred's in London by Dick Bradsell.

For a change try a **SCHEDAMBLE**, an intense mix of Plymouth sloe gin and Ketel one citroen.

Created at 1812 by Larry Haxby 2010

## **GINGERBREAD MAN**

£6.50

A moreish mix of Mount Gay Rum, Grand Marnier Gingerbread sirop and freshly squeezed lemon juice served short over crushed ice.  
created at 1812 by Simon Gilbert 2006

## **CAIPIRHINA**

£6.50

Brazil's national cocktail made with a modern method. We mix Sagatiba Pura cachaca with limes and sugar.

### **Variations: MYRIAD CAIPIRHINA**

£6.75

mixing passionfruit, chocolate, orange and Sagatiba Velha

### Or try a **QUEEN OF BAHIA**

£6.75

muddling strawberries with Sagatiba Velha.

## **SIDE CAR**

£6.75

The Ritz hotel in Paris claims the origins of this drink but so does Harry's New York Bar in Paris also ... Cognac, Cointreau and lemon juice, create this well balanced classic cocktail.

Or for a slightly sweeter alternative try an **APPLE CART** replacing the cognac with calvados.

## **SOURS**

from £6.50

Back in fashion, sours can be made with nearly any spirit. Here we offer a base of Smirnoff Black, Johnny Walker Black Label Whiskey, Makers Mark or Myers Rum, mixed with a balance of lemon juice and sugar a drop of egg white, shaken and topped with crushed ice

## **POLISH APPLE**

£6.75

A mix of Wyborowa Apple Vodka, Raspberry Liqueur, Hazelnut sirop, apple juice and lemon juice.  
created at 1812 by Marcus Haines 2006

## **MARGARITA**

£6.50

A traditional recipe of tequila, triple sec and lemon juice served neat with a salt rim.

Try and upgrade for a Don Julio Margarita

## **A PEAR OF HONEY'S**

£6.75

42 Below Honey, Xante, blackberry liqueur, almond syrup apples & lemons. Sweet on the nose and fresh on the lips who can resist a pear of honeys like this!  
created at 1812 by Joshua Smith 2010

# Bartenders Selection

## **BLOODY MARY**

£6.75

Another classic recipe from Harry's New York Bar in Paris. Vodka, tomato juice, salt, pepper, freshly squeezed lemon juice, Worcestershire sauce, Tabasco, horseradish, celery stick and a splash of Sherry

## **CHASE & PORT MARTINI**

£7.75

Made from British potato vodka Chase and coloured with a splash of Taylors LBV port, stirred and served with a slice of Somerset smoked Cheddar. Nibble the cheese, sip the martini. created at 1812 by Simon Gilbert 2010

## **SKY PASSION**

£7.25

A subtle combination of flavours - Sky Vodka, Mango & Passion Liqueur, muddled passion fruit, ginger & grapes created at 1812 by Marcus Haines 2005

## **TREACLE**

£7.75

a moreish mix of Goslings Black Seal Rum, brown sugar, bitters & apple juice stirred to perfection

## **CREME CARAMEL**

£6.75

This elegant cocktail mixes Goslings Black Seal Rum with homemade vanilla and caramel syrup, garnished with flamed orange zest. created at Bar So by Paul Williams 2009

## **PEACH OF A BULLEIT**

£6.75

Simply Bulleit bourbon with peach and apricot. Winner of the 2008 Southern England Reserve Brands World Class Whiskey competition. created by Kashi Forootani 2008

## **ZACAPA HONEY**

£20

A beautiful cocktail with the acclaimed world's best Rum Zacapa Centenario 23. Notes of apricot, citrus fruits, vanilla, cocoa and bourbon; rich and full-bodied with spicy chocolate flavours and a pleasing tannic bite; very long finish, clean and rich with a lovely liqueur-like density, honey & lime.

## **ROSEMARY RICKY**

£6.75

A refreshing long drink mixing Tanqueray gin with lime juice and homemade rosemary syrup and topped of with soda water.

## **OLD FASHIONED**

£7.75

Made first at the Pendenis club in Kentucky 1880's. Stirred with Bourbon, bitters & sugar (this drink takes time).

## **Variations: KENTUCKY HONEY BEE**

£7.75

stirring Woodford Reserve, orange bitters & honey;

## **VANILLA SKY**

£7.75

stirring Talisker Single Malt, Fernet Branca and Vanilla syrup; created at 1812 by Nick Williams 2007

## **ESPRESSO MARTINI**

£6.50

A popular after dinner martini shaking espresso, vanilla vodka, kahlua and vanilla syrup. Served neat

## **GLENFIDDICH APPLE**

£7.75

From the Class bar awards 2006, here we mix the world's most popular single malt Glenfiddich Special Reserve, Elderflower, apple juice, lemon and sugar to deliver a fresh and succulent drink. Herb and Spice Infusions

## **CORRIANDER MULE**

£6.75

Fresh coriander is shaken with Tanqueray gin, lime juice and Sugar, and then topped with ginger beer over ice. Very refreshing with a hint of spice.

## **BAZILIA**

£6.75

Delicately fragrant, this drink combines muddled strawberries with basil and black pepper, vodka, Grand Marnier, Chambord and cranberry. Shaken hard and served over ice.

## **CUCMBER AND CHILLI CAIPIROSKA**

£6.75

Muddling cucumber and limes with our homemade chilli syrup, with a healthy measure of vodka, served over crushed ice.

## **SUMMER THYME**

£6.75

A long drink mixing Zubrowka bison grass vodka with grapefruit juice, sugar and thyme and topped of with soda water for a refreshing finish

# Tiki Style

## **TANE MOJO**

This tiki style drink mixes two different rums with apple and caramel finished with a hint of absinth. Named after the Polynesian god Tane.  
created at 1812 by Kashi Fooratani 2009

£6.75

## **NIKKI TIKKI BEACH**

A lovely short drink inspired by the tiki fashion mixing Woods Navy rum, orange juice, pineapple juice, lime juice and coconut cream.  
created at 1812 by Nick Gumery 2010

£6.75

## **MAI TAI**

The father of all tiki drinks, invented in 1944 in Trader Vic's restaurant in Oakland, California, meaning 'out of this world' in Tahitan. Mixing different types of rum with lime juice and orange liquor and almond syrup.

£7.00

## **TROPIC THUNDER**

A sharp take on the tiki style mixing Pampero Especial rum coconut syrup, pineapple juice, lime juice, maraschino liqueur and angostura bitters  
created at 1812 by Paul Williams 2010

£6.50

## **CHEEKY TIKI**

A different take on the tiki style mixing Jose Cuervo Traditional Tequila and Orange Rum with, lime juice, orange juice and cream  
created at 1812 by Larry Haxby 2010

£6.75

## **PINA COLADA**

A classic drink from the Caribbean island mixing Myers rum with pineapple and coconut cream

£6.50

Or why not ad bananas for a **BANANA COLADA**

£6.75

*eighteen twelve*  
**1812**  
lounge bar & restaurant

# Royales

## **FRENCH 75**

Tanqueray Gin mixed with a dash of lemon juice and sugar syrup then topped up with champagne, created first at Harry's New York bar in Paris, and named after machine guns used in WWI.

£8.75

## **CLASSIC CHAMPAGE**

Cognac sugar and bitters mixed with champagne a popular classic

£8.75

## **ROSSINI / BELLINI**

Created at Harry's New York Bar in Venice; Champagne over peach puree (Bellini) or strawberry puree (Rossini)

£8.75

## **LUSH**

Ciroc; the world's first vodka to be distilled from grapes using Mauzac & Ugni Blanc grapes, mixed with a black raspberry liqueur and topped with champagne. Lush!

£8.75

# Non-Alcoholic Cocktails

## **THREE BERRY CRUSH**

£3.50

Blending Strawberries, Raspberries and Blueberries with ice and then served long  
created at 1812 by Jason Rubino 2006

## **MOCKJITO**

£3.50

Modifying the popular classic with Apple juice substituting the Rum.

## **THAI LEMONADE**

£3.50

An interesting infusion of fresh coriander, lime, almond and ginger beer.

## **STRAWBERRY LAURA**

£3.50

Mixing strawberries with lemon juice and sugar served long.