

## Pre Dinner Drinks

<b>Negroni</b> 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.	£6.50
<b>Martini</b> 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 <i>Dry, Wet, Dirty or Smoky</i> aperitif. Why not try the ultimate Martini with award winning Tanqueray No. 10 Gin or British Potato Vodka Chase.	£6.50
<b>Bicadar</b> A subtle and delicate martini with hints of apricot, cherry, lemon and orange. Winner of the South of England 2008 Bacardi Legacy competition & served at the official Bacardi birthday party 2009 in Miami.	£6.50
<b>1812 Vesper Martini</b> A subtle twist on a classic drink. Made for Ian Flemming and mentioned in his 1953 novel <i>Casino Royal</i> , we mix Tanqueray 10 gin with Ciroc vodka and Lillet Blanc.	£6.75
<b>Angel Face</b> A delicate balance of flavours mixing Plymouth gin with Apricot brandy and Calvados.	£6.50

Homemade bread and 1812 marinated olives £0 .85

## Starters

Pan seared lightly curried scallops served on a cauliflower bhaji, yoghurt dressing and coriander cress £6.95

Tossed salad of local rosary goats cheese (Salisbury), roast vegetables and vine cherry tomatoes, pesto dressing, croutons and parmesan shavings £4.95

Chicken, leek and chorizo terrine, mixed baby leaves, tomato chutney and crisp ciabatta croutes £5.75

Soup of the day £4.50

Pulled pork belly and ham hock salad with granny smith apple, honey and grain mustard dressing topped with crisp prosciutto ham £5.75

Baby tomatoes with buffalo mozzarella, olive tapenade, basil oil and slivers of sweet roast garlic £4.95

Carpaccio of sesame tuna brushed with wasabi, mango and red pepper salsa with oriental dressing £6.95

Confit of duck pasty (hoi sin style), served with plums, spring onion and cucumber garnish £5.95

Grilled fillets of mackerel set on a sweet relish bruschetta with a fresh herb dressing £5.25

## Mains

Fillet of beef Wellington with a mushroom duxelle baked in puff pastry, roasted potatoes, cabbage and smoked bacon, shallot and maderia jus	£19.95
West Country sirloin steak, served with triple fried hand cut chips and a tomato & onion salad with a choice of peppercorn or button onion, smoked bacon & mushroom sauce	£18.95
Pan fried breast of chicken with dauphinoise potatoes, glazed baby carrots, red wine jus	£13.95
Trio of roasted beetroot and local squash risotto topped with rocket leaves and straw potatoes	£11.95
Pan roasted fillet of halibut with creamed leeks and mustard, bubble and squeak cake, sauce vierge	£17.50
Roast best end of lamb baked with Dijon and fresh herb crust, served with buttered broccoli and fondant potato with rosemary jus	£17.95
Roasted breast of duck with creamed wild mushrooms and cabbage, fondant potato, rosemary and smoked chilli jus	£16.50
Pan fried curly kale and potato bubble and squeak cake on creamed wild mushrooms, topped with a poached egg, sweet chilli dressing, mixed leaf salad	£11.25
Char grilled pork loin steak, parsnip or horseradish puree, confit of pork and thyme potato gateaux, apple jus	£12.95
Pan fried fillet of local rainbow trout, roasted pinufir potatoes with smoked bacon, mussels and paprika, olive oil and balsamic dressing, topped with fennel and cucumber	£14.50
Pan fried breast of local pheasant, spaghetti of rainbow carrots, quince and pear tart tatin, slow gin and juniper jus	£15.95

## Sides

All priced at £2.75 each

Triple cooked chips; roast potatoes; vine cherry tomato and red onion salad; buttered broccoli; bubble and squeak cake; spaghetti of rainbow carrots; Savoy cabbage and bacon

<b>S</b> <b>W</b> <b>e</b>	Poached pear and roasted hazelnut Eton mess, finished with caramelized Dorset cereals, dark chocolate sauce	£4.75
<b>e</b> <b>t</b>	Sticky toffee pudding, served with butterscotch sauce and vanilla ice cream	£4.75
<b>S</b>	Brioche bread and butter pudding infused with grand marnier and apricots, mixed spice ice cream, Anglaise	£4.75
	A selection of Purbeck ice cream or sorbet	£5.45
	Local cheese board (Dorset), presented at your table for selection (with 50ml of chilled Tawny port add £3.00)	£7.50
	Dark chocolate cup filled with a white chocolate mousse, served with raspberries and popping candy	£5.75
	Layered Banoffee sundae	£4.75
	Warmed treacle and pecan tart served with ice cream and Anglaise	£4.75
	Vanilla crème brulee served with a crisp tuille biscuit	£4.75
	Baked open puff pastry tart with frangipane and dessert apples, served with a cider sorbet and calvados sauce	£5.45

## Dessert Wine

### La Playa `Late Harvest` Sauvignon Blanc 2007

Chile, Colchagua Valley, 12%, Sweet  
 A dollop of perfumed Viognier adds fragrance and weight to this luscious white. Light golden in color with aromas of ripe citrus, melon, honey, quince, nutmeg and butterscotch. Sweet in the mouth, yet beautifully balanced with lingering fresh acidity.

Btl  
 £17.50  
 125ml  
 £6

## **Liqueur Coffees All £4.95**

French (Cognac)  
Irish (Jameson)  
Calypso (Kahlua)  
Drambuie  
Italian (Amaretto)  
Grand Marnier

## **Dessert Cocktails**

### **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

### **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

### **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

### **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

### **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

### **ESPRESSO MARTINI £6.50**

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

## Gift Vouchers

1812 offer gift vouchers for both bar and restaurant for a denomination of your choice. Please ask a member of staff for details or call 01202 438000.

## Sunday Lunch

Live music every Sunday in 1812 with a special offer of two courses for £11.95 or three for £14.95. With children's portions also available, 1812 offers the perfect Sunday lunch.

## Monday, Tuesday & Wednesday Brasserie Nights @ 1812

Every Monday, Tuesday and Wednesday nights we offer three courses in 1812 restaurant for just £12. Pre booking is advised.

## Happy Hour

Monday- Friday; 5pm - 7pm in 1812 Bar. Selected cocktails half price

*At 1812 we make every effort to source all of our produce as locally as possible, selecting the best of each season. Here is a selection of the local farms that we support:*



We source all of our wines from a carbon neutral wine company

We offer tap water instead of bottles of still water to reduce our impact on the environment.

# Welcome to Eighteen Twelve Restaurant

*WINNERS - Best Bar None Award - "BEST EVENING EXPERIENCE 2010*

*WINNERS - Best Bar None Award - "BEST BAR NONE" 2008*

*WINNERS - Best Bar None Award - "BEST BAR" 2008 & 2009*

*HIGHLY COMMENDED - Bournemouth Tourism Award - "BEST EVENING EXPERIENCE 2008*

*HIGHLY COMMENDED - Bournemouth Tourism Award - BEST EVENING EXPERIENCE 2009*

*WINNERS - Bournemouth Tourism Award - "BEST EVENING EXPERIENCE" 2006 and 2007*

*HIGHLY COMMENDED - Bournemouth Tourism Award for "BEST TASTE" 2008*

*FINALISTS - National BEDA awards - "BEST BAR" in London & the South 2007*

*FINALISTS - Theme Magazine London & South Region Award for "BEST MUSIC" 2007*

*FINALISTS - Class Magazine National Bar Awards - "BEST CLASSIC HOTEL BAR" 2006*

***"Our philosophy is to use fresh local produce cooked simply focusing on taste. We do not do fast food but good food as fast as we can. I hope that you enjoy your dining experience if so please feel free to leave a review on Trip Advisor"***

**Francis Baumer Head Chef**