

Humphrey’s Bar is named after

Captain Humphrey   
of Gloucester Road.

Who found his fortune in the discovery of herbs spices and botanicals which he imported back to Great Britain.

On these long voyages he would blend what he had discovered with the sailor’s Rum or with his preferred choice Gin, to make a passable cocktail to serve at the Captains table.

He had a reputation of being a lover of the finest things that life had to offer whilst globetrotting.

He fell in love with Singapore and continued to trade within the empire, whilst contemplating his success over a Sling.



**Cocktails**

“Never trusty a complicated cocktail that remains perfectly clear until the last ingredient goes in, and immediately clouds”

**Terry Pratchet author**

Classic Cocktails

**Long Island Iced Tea** 14

Tequila, white rum, gin, vodka, triple sec,

lemon juice, Coca Cola all served over ice

**Classic Negroni** 10

Beefeater gin, Vermouth, Campari,   
orange, all stirred together over ice

**Mojito** 9

Havana Club 3yro, fresh mint, brown sugar,

lime & dash of soda water

Martinis

“One martini is all right.

Two are too many and three is not enough”

**James Thurber**

**French Martini**  11

Belvedere vodka, Chambord,   
pineapple juice

**Espresso Martini** 11

Vanilla vodka, Kahlua, espresso,   
dash of sugar syrup

**Lychee Martini** 11

Lychee liqueur with a touch of lime,

topped with Beefeater gin and shaken



A Taste of Hong Kong

Signature cocktails

**Hong Kong Sling** 14

Bombay Gin, lychee liqueur,

lemon juice, honey, soda water,

combiner liqueur

**Orchard Bellini** 10

Lychee liqueur and topped with prosecco

**Green Bastard** 14

Hendricks Gin, Elderflower liqueur, apple juice,

lemon juice, cucumber and basil

Cocktails of the Month

Designed by our Bar team, please ask your server for this month’s choice

Non Alcoholic Cocktails

**Fizz Ripple** 7

Fresh raspberries & sugar syrup muddled

with mango and topped up with soda water

over crushed ice

**Virgin Mojito** 7

Fresh mint & lime muddled together

with brown sugar, topped up with soda water

over ice, cool and refreshing





Wine, Beer Booze & Bubbles

All spirits are served in 25ml, fortified wines in 50ml.

Wines are served in 175ml and 250ml.

A measure of 125ml is available on request.

All prices include VAT and a discretionary service charge of 10% will be added to your bill

Champagne & Bubbles

“A magnum of champagne is a perfect size for two gentlemen, as long as one is not drinking.”

**Winston Churchill**

**Glass Bottle**

**Moët & Chandon Brut NV** 68

*France*

A well-known blend of older reserves

and young wines

**Veuve Clicquot Yellow Label Brut** 75

*France*

Full, yet dry with a rich and creamy style

and biscuit flavours

**Prosecco DOC Bel Star NV** 8 38

*Italy*

Light and fresh with lively

pear drop flavours



White

**175ml 250ml Bottle**

**Tasari Inzolia Terre** 6 9 25

*Sicily, Italy*

Light, Bold and crisp,

with delicate flavours of citrus

**Vinho Verde Branco** 6.5 6.5 27

**Conde Villar**

*Portugal* Soft minerality and tropical

with beautiful floral hints

**Chardonnay** 7 10 29

**Argento**

*Argentina* Full bodied with citrus

and ripe fruit flavours

**Pinot Grigio** 7 9.5 29

**Argento**

*Argentina*

Light and refreshing with apple,

pear and lemon aromas

**Sauvignon Blanc** 8.5 12 35

**Johnson Estate**

*South Africa* Passion fruit and grapefruit

with a long refreshing finish



Red

**175ml 250ml Bottle**

**Grenache** 6 9 25

**La Picoutine**

*France* Soft full-bodied and fruity

**Sangiovese** 6.5 9 26.5

**Fico Grande**

*Italy* Lovely sour cherry and

red fruit characters

with spice coffee and chocolate

**Merlot** 6.5 9.6 27.5

**Valdiviseo**

*Chile* Cherry and red fruit

characters with spice

**Malbec** 7.5 10.5 30

**Argento**

*Argentina* Concentrated cherry and

red fruit characters

with blackcurrant

**Rioja Tinto** 9 13 38

**Bhilar Plots**

*Spain* Full bodied with intense

fruit characters with spice



Rosé

**175ml 250ml Bottle**

**Pinot Grigio Blush** 6.5 9 25

**La Maglia Rosa**

*Italy* Subtle red

fruit flavours – Semi sweet

**Rose** 8 11 32

**Chateau d’Astros Cotes de Provence**

*France* Pale pink with

flavours of wild strawberries – Dry



BOOZE

Gin

**Boroughs Beefeater** 5

**Beefeater Pink** 6

**Monkey 47** 7.5

**Bombay Sapphire** 5.5

**Tanqueray** 6

**Hendricks** 6.5

Vodka

**Absolut Blue** 5

**Absolut Citron, Raspberry or Vanilla** 5.5

**Belvedere** 6.5

**Grey Goose** 7.5

Rum

**Havana Club 3 Year Old** 5

**Captain Morgan Dark Rum** 5

**Bacardi** 6

**Rebellion Spiced Rum** 6

**Havana Club 7 Year Old** 6.5

Aperitifs & Liqueurs

**Pimm’s No.1** 5

**Martini Vermouths** 4.5

**Aperol** 5

**Campari Bitters** 5.5

**Archers Peach Schnapps** 4.5

**Malibu** 6

**Baileys Irish Cream** 5

**Tia Maria** 6

**Kahlua** 6

**Jagermeister** 6

**Amaretto Disaronno** 6.5

**Southern Comfort** 7

**Grand Marnier** 7

**Drambuie** 7

All spirits and liqueurs are served in 25ml measures, fortified wines in 50ml.

Whiskies

**Jameson Irish** 5

**Johnnie Walker Black Label** 7

**Johnnie Walker Red Label** 6

**Chivas 12-Year-Old** 6.5

**Glenlivet 12-Year-Old** 7.5

**Bruichladdich Classic** 7

**Laphroaig Islay Malt** 7.5

**Glenmorangie Original** 6.5

**Lagavulin 16-Year-Old** 8

**Talisker Highland Malt** 8.5

Bourbon

**Jack Daniels** 5

**Woodford Reserve** 7.5

Tequila

**Olmeca Blanco** 5

**Patron Silver** 8

**Jose Cuervo Gold** 5

Brandies &

Cognac

**Martell VS** 5.5

**Courvoisier VSOP** 7.5

**Hennessy XO** 16

All spirits and liqueurs are served in 25ml measures, fortified wines in 50ml.

Beers, Lager, Ciders &

Soft Drinks

**Draught** **½ pint Pint**

Amstell 3.5 6

Heineken Premier 3.5 6

Coast to Coast 4 7

Guinness 7

**UK Beers**

Meantime London Lager 5.5

Meantime Pale Ale 5.5

**International Beers**

Becks Blue (Alcohol Free) 4

Peroni 5.5

Tiger 5.5

Heineken 5

**Cider**

Bulmers Original 6

Bulmers No.17 Berry 6

**Soft Drinks**

Coca-Cola / Diet Coke / Coke Zero 3.5

Sprite 3.5

Red Bull 4.5

Fever Tree Tonic Waters 3

Mixers 3

Juices 3.5

J20 4

**Bottled Water**

330ml Still & Sparkling 3.5

750ml Still & Sparkling 4.5

**Food Menu**

**12am – 10pm**

All prices include VAT and a discretionary service charge of 10% will be added to your bill

All Day Dining Menu

Starters & Salads

**Smoked Salmon** 13

Salad, toasted French baguette bread, lemon oil

**Caesar Salad (V)** 8

Romaine lettuce hearts, herbs baked crouton,

shaved parmesan

**ADD**

Chicken4

Tiger Prawn 5

**Greek Salad (V)** 8.5

Tomatoes, cucumber, onion, green bell peppers, feta cheese, olives, oregano, olive oil

**Hummus** 7.5

Mashed chickpeas blended whit tahini, lemon juice andgarlic

## **Mozzarella Caprese** 10

Sliced tomato salad with mozzarella cheese,

basil and olive oil

## **Vine Tomatoes & Shallot Salad** 6.25

With herbs, french dressing

**Chef’s Soup for the Day** 7.5

With bread rolls

Lighter Bites

**Duck Spring Rolls** 7.5

Shredded duck roll served with hoisin sauce

**Vegetarian Spring Rolls** 7.5

Served with sweet chili dips

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**therefore, you are advised to check allergen information on every visit.**

Sandwiches

Your choice of white or malted bloomer, served with French fries and salad

**Gloucester Club** 14

Toasted triple decker with bacon, chicken, egg,

lettuce, tomato, mayonnaise

**Tuna, Ham and Sweetcorn Mayonnaise** 10

Thick white bread, loads of cheddar cheese and

sliced ham

**Mixed Leaves, Tomatoes, Cheddar (V)** 7.5

Onion chutney

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Mains

**Wells Farm 8oz Sirloin Steak** 25

French fries, salad, béarnaise sauce

**Pane Fried Salmon Fillet** 15

Roast new potato, mixed vegetables, salad

Hollandaise sauce

**Fish ‘n Chips** 14.5

Battered cod with peas, chips, tartar sauce

Indian Specials

**Chicken Jalfrezi** 13.5

Basmati rice & raita dip, naan bread

**Chicken Tikka** 13.5

Basmati rice & raita dip, naan bread

**Lamb Rogan** 14

Basmati rice & raita dip, naan bread

**Beef Madai** 14.5

Basmati rice & raita dip, naan bread

**Goan Fish Curry** 12.5

Basmati rice & raita dip, naan bread

**Chickpea, Sweet Potato & Spinach Curry (V)** 12

Basmati rice & raita dip, naan bread

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Pasta & Burger

**Spaghetti Bolognaise** 13.5

Parmesan cheese

**Penne al’arabiata**  12.5

Penne pasta with tomato, garlic sauce

**Gloucester Burger 7oz** 14

Grilled beef burger with tomato, cheddar cheese,

lettuce, french fries,

**Roasted Chicken Burger**  13

Grilled chicken breast, tomato, lettuce,

Cheddar cheese, french fries



Pizza

**Margarita (V)** 14

Thin and crispy pizza topped with

grated mozzarella and tomato

**Quarto Fromaggi (V)** 14.75

Goat cheese, stilton cheese, parmesan cheese,

grated mozzarella cheese

**Peperoni** 14

Tomato, grated mozzarella cheese

**Add additional toppings** 2.5

Sides 4

**Marinated Mix Olives**

**French Fries**

**Battered Onion Rings**

**Seasonal Vegetables**

**Mixed Leaves Salad**

**Vine Tomato, Red Onion Salad**

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Desserts

**Crème Brule** 6

**Vanilla Cheesecake** 7.8

With soft berry compote

**Carrot Cake** 7.5

**Fresh Fruit Salad** 5

**Selection of Ice Creams** 5

With soft berry compote

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Kids Menu

Starters

**Cheesy Garlic Bread** 4

**Melon with forest fruit berries (V)** 6

**Seasonal soup with bread (V)** 7

Mains

**Cod Goujon** 11.5

Chips, tartar sauce

**Sausages & Mash** 10.5

Roast Cumberland sausage,

potato mash, onion gravy

**Penne Pasta** 9.5

Tomato sauce and cheese

**Pizza Peperoni** 14

Tomato, grated mozzarella cheese

Desserts

**Crème Brule** 6

**Vanilla Cheesecake** 7.8

With soft berry compote

**Carrot Cake** 7.5

**Fresh Fruit Salad** 5

**Selection of Ice Creams** 5

With soft berry compote

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Coffee Selection

**Espresso** 3

Classic Italian coffee,

rich in taste with a crema top

**Double Espresso** 3.5

**Macchiato** 3.5

Double espresso shot

topped with a touch of foam

**Americano** **regular** 3.5 **large** 4.5

Rich full bodies’ espresso shot

topped with hot water

**Cappuccino** **regular** 4 **large** 5

Espresso with steamed foamy milk

and a chocolate dusting

**Latte** **regular** 4 **large** 5

Rich espresso in steamed milk,

with a touch of foam.

Choice of full milk, skinny or soya

**Mocha regular** 4 **large** 5

Classic hot chocolate added shot of espresso,

your choice of cream on top

**Flat White** 4

Espresso with steamed cream milk

**Baby chino** 2.5

Touch of chocolate powder and

hot milk with hot foam

**Hot Chocolate** 4

Iced Coffee

**Your choice of above coffees over ice**

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