



GOLDBRICK HOUSE

COCKTAIL TRAINING



OUR COCKTAIL CLASSES ARE THE PERFECT GET TOGETHER FOR FRIENDS & COLLEAGUES.

ENJOY A GLASS OF PUNCH ON ARRIVAL & SIT BACK WHILE ONE OF OUR SENIOR BARTENDERS TALKS YOU THROUGH SOME HISTORY OF THE COCKTAILS & INGREDIENTS WHICH WE'LL BE WORKING WITH THIS AFTERNOON. YOU'LL THEN GET THE CHANCE TO GET BEHIND THE BAR & SHOW US WHAT YOU'VE LEARNT, BEFORE YOU DRINK IT FOR YOURSELVES!

ALL YOU NEED DO NOW IS CHOOSE A PACKAGE THAT SUITS YOU.

BRONZE AGE £25 P/P
2 COCKTAILS EACH

SILVERSMITH'S £35 P/P
3 COCKTAILS EACH

GOLDBRICKER'S £50 P/P
3 COCKTAILS EACH FOLLOWED BY A 3 COURSE
EARLY EVENING SET MENU*

*MUST BE SEATED IN THE RESTAURANT NO LATER THAN 6.30PM

CHAMPAGNE CONCOCTIONS



THE GOLDBRICK

£8.00

Our house creation of white rum, passion fruit and elderflower finished with our delicious house champagne. The perfect way to Goldbrick

THE GOLDEN IVY

£8.00

Finlandia Grapefruit, lime, sugar, mint & Champagne. Think Mojito with an extra citrus zing & sparkling finish

VALENCIA #2

£8.00

A classic from a bygone era, this mixture of apricot liqueur, fresh orange & champagne is a perfect addition to the weekend breakfast

CLASSIC

£8.00

An Angostura soaked sugar cube is dropped into a fine VSOP Cognac & topped with Champagne, oldie but a goldie

AIRMAIL

£8.00

Way back when, airmail was the last word in getting something from point A to point B. And in fact, this one'll do just that to you, but quick. Rum, lime & honey

DOG DAY AFTERNOON



GOLDBRICK COOLER £7.50
Our house cooler combines Aperol, white wine, Mandarin, apple, lemon & elderflower

COLLINS NOT MY SON £7.50
Gin, Kamm & Son's Ginseng liquor, lemon & soda

GRASSHOPPER £7.50
Crème de Menthe & Crème de Cacao team up for this kitsch cocktail classic

NEW YORK SOUR £8.50
A classic Bourbon sour with a simple red wine float

BOILERMAKER £8.50
Goose Island Honkers served with a miniature bottle-rested Old Fashioned on the side

CHARLIE CHAPLIN £7.50
Crème d'abricot, Sloe Gin & Lime

ESPRESSO MARTINI £7.50
Vodka, Illy liqueur, sugar & a double espresso

HOW I MET YOUR FATHER £8.00
Chilli vodka adds heat to the sweetness of raspberries & sugar

JULEP £8.00
Cognac, crème de Peche, mint & sugar are churned together until frozen

LOST SOUL £8.50
Tequila, Laphroig, Passion Fruit & Sugar

SERIOUS TIPPLES



VOODOO CHILD £8.00

Dark & dangerous, reposado tequila, bitter sweet coffee liqueur, sweet vermouth & angostura bitters make for a perfect post dinner drink

GIBSON £7.50

Our house Gin Martini, served dry with silverskin onions

BOBBY BURNS £9.00

Springbank 10yr Scotch is stirred down with sweet vermouth & Benedictine

ALASKA £8.50

A dry Gin Martini which sees dry vermouth replaced with light, herbaceous & buttery Yellow Chartreuse & a dash of Orange bitters

DETROIT £7.50

Vodka double shaken with mint, orange bitters & a dash of sugar

RHUBARB NEGRONI £8.00

This Italian aperitif gets an English granny's makeover with a measure of Rhubarb Vodka

A LITTLE INSPIRATION



RYE 'N' DRY

£4.50

Rittenhouse American Rye Whiskey served Canada Dry & Lime

MILLERS & TONIC

£4.50

Martin Millers Gin served with tonic water, rosemary & cucumber

CAMP DAVID

£4.50

Martin Millers, Crème de Violette & tonic, with lemon zest

SPICED RUM & APPLE

£4.50

Home made Appleton Spiced rum mixed down with fresh apple

LONG VODKA

£4.50

Vodka, lemon, lime & bitters

MEXICAN BREAKFAST

£4.50

Tequila & freshly squeezed orange juice

SHARING'S CARING



RUM PUNCH £25.00
Appleton White & Gold rums, orgeat, apple, Cointreau & Prosecco

GIN PUNCH £25.00
Gin, Mandarin, lemon, pineapple & orange, topped with a half bottle of prosecco

FISH HOUSE PUNCH £500.00
Hennessey Paradis Cognac, Appleton 21 year old Rum, crème de peche, lemon juice, sugar & a whole bottle of Krug Grande Cuvee

DESIGNATED DRIVER



COUNTRY BUMPKIN £4.00
Cucumber, apple, elderflower, lemon & soda

BAJAN SMILE £4.00
Pineapple, grapefruit, grenadine & bitter lemon

TROPIMULE £4.00
Passion Fruit, Lime, orgeat, & ginger beer

VIRGIN MARY £4.00
Goldbrick spice mix, tomato juice & your choice of spiciness, please specify!

CHAMPAGNE LIST

PALMER & CO.

Palmer has over 200 growers with 365 hectares of vines spread across 40 villages. Intriguingly, most of the vines are located in the heart Montagne des Reims where one finds some of the most underrated Chardonnay vines in the region. But this fruit has more body and structure, without any appreciable gain in weight. The aromas are more creamy, with less white flowers and citrus.

GLASS BOTTLE

101 Palmer & Co Brut Réserve	£6.75	£39.95
102 Palmer & Co Blanc de Blancs Millesime	£8.50	£50.00
131 Palmer & Co Brut Rosé NV	£7.50	£44.00

RUINART

Ruinart is one of the oldest Champagne houses, exclusively producing Champagne since 1729. Pioneering Benedictine monk Dom Ruinart was a close friend of Dom Pérignon and foresaw the cachet and commercial success of Champagne. The Ruinart House paid tribute in 1959 by creating the historic, prestigious Dom Ruinart vintage

BOTTLE

130 'R' De Ruinart Brut	£75.00
138 Ruinart Blanc de Blanc	£80.00
136 Ruinart Rose	£95.00
134 Dom Ruinart Rosé 1990	£300.00

BÉRÈCHE & FILS

A complete family affair, run on 9.30 hectares of land around Ludes on the Montagne de Reims. This small enterprise which has recently converted some of their land to bio-dynamic methods, produces an excellent ranges of Champagne and a growing reputation.

BOTTLE

103 Bereche & Fils Brut Reserve NV	£56.00
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CHAMPAGNE LIST (CONT.)

PERRIER JOUËT

Established in 1811 on Epernay's avenue de Champagne has been tireless in its quest for perfection. The winemaking and blending stages aim to bring out their intrinsic charm and elegance. The natural fruit and vitality which are the essence of the Perrier-Jouët style. In 1902, Emile Gallé, master glassmaker from the Ecole de Nancy created the floral decoration of anemones that still adorns every bottle of the Belle Époque cuvée today.

	BOTTLE MAGNUM	
104 Perrier Jouët Grand Brut NV	£56.00	£115.00
133 Perrier Jouët Blason Rosé NV	£90.00	
113 Perrier Jouët Belle Epoque 2002	£170.00	

BRUNO PAILLARD

Founded in 1981, Champagne Bruno Paillard is a young, dynamic house that has quickly established a reputation for elegant wines with real style. Fresh, dry & vibrant, they are made without compromise. Each cru vinified separately & marking every bottle with the date of disgorgement.

	BOTTLE
105 Bruno Paillard Brut Premiere Cuvee NV	£60.00
110 Bruno Paillard Brut Blanc de Blancs Privee Grand Brut NV	£92.00
132 Bruno Paillard Rosé Premiere Cuvee	£90.00

BESSERAT DE BELLEFON

Created by Edmond Besserat in 1843 & continued by his grandsons with the same passion for perfection. 1930 marked a historic turning point with their creation of lightly sparkling champagne that could be drunk throughout a meal. Its softer style and lower pressure produces a style more akin to a fine white Burgundy.

	BOTTLE
106 Besserat de Bellefon CDM Blanc de Blanc	£68.00
108 Besserat de Bellefon CDM Vintage 2002	£74.00

GOLDBRICK RESERVE CHAMPAGNES

CÉDRIC BOUCHARD

With a tiny crop of land in Celles-sur-Ornce in the Aube Cédric Bouchard works in the Burgundy principle of one parcel, one cépage, one vintage and low yields, along with natural yeasts, cuve ageing and zero dosage. From this he has a great reputation and has been named Champagne vigneron of the year in 2008.

107 Cedric Bouchard Inflorescence NV Brut

BOTTLE
£74.00

BOLLINGER

Bollinger remains as one of the few independent family owned and managed Champagne Houses with each family member passionate about safeguarding the distinctive style that sets Bollinger apart today. Lily Bollinger famously said, "I drink it when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company I consider it obligatory. I trifle with it if I'm not hungry and I drink it when I am. Otherwise I never touch it, unless I'm thirsty."

109 Bollinger Cuvée Spéciale

114 Bollinger RD 1996

BOTTLE MAGNUM
£76.00 £165.00
£175.00

JÉRÔME PRÉVOST

His champagnes are the ultimate expression of champagne as fine wine. Meticulous in his viticulture and bio-dynamic his beautiful wines are made in an unmanipulated, natural style with indigenous yeasts, vinification and élevage in a mix of new to 13 year old barrels. No filtration or dosage leads to brilliant, rich & complex champagne.

111 Jerome Prevost La Closerie Extra Brut

BOTTLE
£98.00

JOSEPH PERRIER

Champagne Joseph Perrier is a small house with a big history. Loved by the royals, it was one of Queen Victoria's favourite Champagnes and was served at the weddings of Prince Charles and Prince Edward. With fantastic quality throughout, none more so than in the stunning Josephine.

BOTTLE

£130.00

112 Joseph Perrier Josephine 1995

DOM PÉRIGNON

Make the 'best wine in the world'. That was what Pierre Pérignon set out to do in the late 17th century. Ever since the day in 1668 when the young monk took up his post as cellarer at the Abbey of Hautvillers on a hilltop north of the Mame River, Dom Pérignon has remained faithful to this founding ambition.

BOTTLE

£195.00

115 Dom Pérignon 2004

£375.00

135 Dom Pérignon Rosé 1996

KRUG

Since 1843, with unique single-mindedness and sense of purpose, the Krug family has proudly cultivated the markedly individual character of their exceptional champagne. Theirs is a living legend, a certain idea of excellence that has been quietly redefined through six generations without a break.

BOTTLE

£215.00

116 Krug Champagne Grande Cuvée

(We endeavour to keep all vintages up to date)

SPARKLING

Selected to showcase some fantastic quality sparkling wines produced in other regions of the world.

GLASS BOTTLE

141 Lunetta Prosecco Spumante,
Veneto, Italy 2012

£5.00 £30.00

A deliciously light and fruity Prosecco, with hints of apple and peach on the nose and a fresh, soft sparkling palate with characters of soft ripe stone fruits.

BOTTLE

142 Bisol Prosecco Valdobbiadene
Superiore Cartizze 2011

£42.00

The beautiful Valdobbiadene region in the hills above Treviso is home to one of the world's most popular sparkling wines. The Bisol family are masters of the genre, with all their fruit produced on their own land which is reputedly the most expensive land in the whole of Italy.

BOTTLE

143 Hush Heath Estate Balfour Brut Rosé,
Kent, England, 2006

£65.00

Exclusively grown in deepest Kent, hidden by a giant cordon saitaire of ancient woodland, Balfour Brut Rose uses Champagne grapes to produce a delicate salmon-pink colour which has a fresh fruit nose of Strawberries & Raspberries and a crisp, fresh sensation on the palate.

WINE BY THE GLASS

WHITES:

	125ML	175ML
Macabeo, Borsao 'Rame', Campo Borja, Spain, 2013	£3.25	£4.50
Colombard, Le Notaire, Languedoc Roussillon, France, 2013	£3.50	£5.00
Pinot Grigio, Terrazze della Luna, Trentino, Italy, 2013	£4.25	£6.25
Sauvignon Blanc, The Cloud Factory, Marlborough, New Zealand, 2013	£5.00	£6.75

REDS:

	125ML	175ML
Garnacha Tinto, Borsao 'Rame', Campo Borja, Spain, 2013	£3.25	£4.50
Merlot, Lanya, Central Valley, Chile, 2013	£3.50	£4.75
Cabernet Sauvignon, Bellefontaine, Langudoc, France, 2013	£3.75	£5.00
Pinot Noir, Le Fou, Languedoc Pays d'Oc, France, 2013	£4.75	£6.75

ROSÉ:

	125ML	175ML
Ancora Rosato, Monferrato Chiaretto, Piemonte, Italy, 2013	£3.25	£4.50