



ABBAY HOTEL  
BATH

# INTRODUCTION

Welcome to ArtBar at Abbey Hotel Bath.

We invite you to sit back, relax and enjoy the surroundings in our vibrant social space - where artistic creativity meets curious cocktails and delicious food. Our bartenders and chefs have combined their knowledge & passion to create this unique menu which is split into easy to navigate sections: Cocktails | Gin | Spirits | Whiskey/Cognac | Beer, Ale, Cider | Wine | Soft Drinks, Coffee and Tea | Small Plates and Snacks.

Much like the beautiful historic city of Bath, our ArtBar cocktail menu seamlessly combines timeless favourites and contemporary flavours, creating a menu that offers something for everyone to enjoy. Get comfy in one of our booths, order some food, a warming hot drink or perhaps a glass of something chilled, sit back and allow yourself to be completely inspired.

Bath is without doubt an impressive city, with stunning Georgian architecture and a notable historical legacy. We wanted to celebrate this in a way that was authentic to our creative space, that's why we partnered with local artist Jason Dorley-Brown to bring personalities from the past to life by the popular medium of Pop Art.

Pop art is an art movement that emerged in the 1950s and flourished in the 1960s in America and Britain, drawing inspiration from sources in popular and commercial culture.

Just for fun - see how many historic Bath personalities you can name throughout the menu.

(Turn this page upside down to reveal the answers.)

Answers:  
Queen Charlotte, William Pitt the Elder, Jane Austen, Beau Nash, Mary Shelley, Ralph Allen, Thomas Gainsborough

# COCKTAILS



**NEGRONI** **10**

Tanqueray extra dry gin, Campari, Antica Formula sweet vermouth, orange

**COSMOPOLITAN** **9**

Absolut citrus vodka, Cointreau, cranberry, lime,  
Fee brother's West Indian orange bitters, orange twist

**BRAMBLE** **9.5**

Plymouth gin, Briottet crème de mure, Chase elderflower liqueur,  
lemon juice, Demerara sugar

**MARGARITA** **10.5**

Arette Anejo tequila, lime, agave syrup, salt, lavender bitters

**ESPRESSO MARTINI** **10**

Ketel One Vodka, Galliano Ristretto, Fresh Espresso, Demerara sugar

**LONG ISLAND ICED TEA** **14**

Havana Club 3YRS, Ketel One Vodka, Chase GB Extra Dry,  
Jose Cuervo Tradicional, Cointreau, Lemon, Coca-Cola

**PASSIONFRUIT MARTINI** **10**

Absolut vanilla vodka, Passoa passionfruit liqueur, lime,  
passionfruit, pineapple, vanilla sugar, prosecco

**BELLINI** **9**

White Peach Puree, La Altane Extra Dry Prosecco

**FRENCH MARTINI** **9.5**

Chase Rhubarb vodka, Chambord raspberry liqueur, pineapple

**OLD FASHIONED** **12**

Rittenhouse Whiskey, Angostura Bitters, Demerara Sugar,  
Eagle Rare Bourbon Whiskey, Orange Peel

# GIN



## G&T'S

### BATH GIN

8.5

Served with lemon peel, Franklin & Sons light tonic

### TANQUERY EXTRA DRY 43.1%

7.5

Served with cucumber and Franklin & Sons natural Indian tonic

### LITTLE BIRD 41.6%

8.5

Served with pink grapefruit, root ginger and Franklin & Sons pink grapefruit & bergamot tonic

### CHASE GB EXTRA DRY 40%

8

Served with lemon, root ginger, Franklin & Sons natural Indian tonic

### DEATH'S DOOR 47%

9

Served with orange, mint and Franklin & Sons natural light tonic

### HENDRICKS 41.4%

8.5

Served with cucumber, and Franklin & Sons Elderflower & Cucumber Tonic

### CALENO LIGHT & ZESTY (ALCOHOL FREE)

5

Served with Franklin & Sons natural Indian Tonic

### CALENO DARK & SPICY (ALCOHOL FREE)

5

Served with Ginger Ale

## FRUIT INFUSED G&T'S

### BOMBAY SAPPHIRE BLACKBERRY & RASPBERRY

9.5

Served with Franklin & Son slimline tonic

### MALFY GIN

9.5

Sicilian lemon, Pink Grapefruit Rosa or Blood Orange

Served with your choice of Franklin & Son Tonic

### CHASE GB

8.5

Seville Marmalade or Grapefruit & Pomelo

Served with your choice of Franklin & Son Tonic.

# SPIRITS SPRITZ





## SPRITZ COLLECTION

### CLASSIC SPRITZ

9

Marsanne – Viognier white wine, soda, apple

### APEROL SPRITZ

9.5

Aperol Liqueur, La Altane Extra Dry Prosecco, Soda, Orange

### CHAMBORD PINK SPRITZ

9.5

Chambord, Kleine Zalze rose, Soda, Raspberries, Blueberries

### ORANGE SEVILLA SPRITZ

9.5

Tanqueray Flor de sevilla, Prosecco, lemonade, Orange

### GREY GOOSE GRAND SPRITZ

9.5

Grey Goose Vodka, Soda, Elderflower Liqueur, Fresh lime

## VODKA

25ML

KETEL ONE 40%

4.5

CHASE ENGLISH

5

POTATO VODKA 40%

GREY GOOSE

5.5

ORIGINAL 40%

TITO'S HANDMADE

5.5

VODKA 40%

## RUM

25ML

HAVANA CLUB

4.5

3-YEAR-OLD 40

HAVANA CLUB

4.5

ANEJO ESPECIAL

BACARDI SPICED

5

BACARDI COCONUT

5

KRAKEN

7

## TEQUILA

25ML

JOSE CUERVO

4.5

TRADICIONAL

REPOSADO

ARETTE ANEJO

5.5

PATRON XO CAFÉ

8

## LIQUEUR

50ML

BAILEYS IRISH

5

CREAM 50ML

# WHISKY COGNAC



**AMERICAN WHISKY 25ML****BULLEIT KENTUCKY  
BOURBON 4.5****MAKER'S MARK 5****EAGLE RARE  
10-YEAR-OLD 7****WOODFORD  
RESERVE 6****RITTENHOUSE RYE  
BOTTLED-IN-BOND 7.5****SINGLE MALTS 25ML****GLENKINCIE  
12-YEAR-OLD 5****AUCHENTOSHAN  
3 WOOD 5.5****BALVENIE 12-YEAR  
DOUBLE WOOD 5****BALVENIE 14-YEAR  
CARIBBEAN CASK 7.5****IRISH WHISKEY 25ML****JAMESON IRISH  
WHISKEY 5****BUSHMILLS  
BLACK BUSH 5.5****JAPANESE WHISKY 25ML****HAKUSHU 6.5  
DISTILLERS RESERVE****BLENDED WHISKY 25ML****JOHNNY WALKER  
BLACK LABEL 5.5****CHIVAS REGAL 12 5.5****COGNAC 25ML****HENNESSEY FINE  
DE COGNAC 5****CHATEAU DU  
BREUIL CALVADOS 7.5****REMY MARTIN XO 12**

# BEER CIDER ALE



## **DRAFT**

|                                        |                    |
|----------------------------------------|--------------------|
| <b>STELLA ARTOIS 4.6%</b>              | <b>3.25 / 5.75</b> |
| <b>BUTCOMBE BITTER 4.0%</b>            | <b>2.8 / 5</b>     |
| <b>CAMDEN TOWN IPA 5.8%</b>            | <b>3.8 / 6</b>     |
| <b>ORCHARD PIG REVELLER CIDER 4.5%</b> | <b>2.8 / 5</b>     |

## **BOTTLED**

|                                               |            |
|-----------------------------------------------|------------|
| <b>CAMDEN TOWN PILS LAGER 4.6% 330MLS</b>     | <b>5</b>   |
| <b>PERONI NASTRO AZZURO 5.1% 330ML</b>        | <b>4.5</b> |
| <b>PERONI GLUTEN FREE 5.1% 330ML</b>          | <b>4.5</b> |
| <b>BECKS BLUE ALCOHOL FREE 0.05% 330ML</b>    | <b>3.5</b> |
| <b>KOPPARBERG MIXED FRUIT CIDER 4% 500MLS</b> | <b>6.5</b> |

# WINE



## WHITE

175ML 250ML BOTTLE

### DRY, DELICATE WHITES

|                                       |     |     |    |
|---------------------------------------|-----|-----|----|
| Da Luca Pinot Grigio, Terre Siciliane | 7.5 | 9.5 | 28 |
| Organic Verdejo, Castillo de Mureva   | 6.5 | 8.5 | 24 |
| Picpoul de Pinet, Petite Ronde        | 7.5 | 9   | 29 |
| Chablis, Lamblin & Fils               |     |     | 49 |

### ZESTY, AROMATIC WHITES

|                                            |     |    |    |
|--------------------------------------------|-----|----|----|
| Waipara Hills Sauvignon Blanc, Marlborough | 9.5 | 12 | 34 |
| Camel Valley, Bacchus Dry, England         |     |    | 48 |

### RIPE, FRUIT DRIVEN WHITES

|                                             |     |    |    |
|---------------------------------------------|-----|----|----|
| Rare Vineyards Marsanne-Viognier, Pays d'Oc | 7.5 | 9  | 26 |
| Pinot Gris, Vavasour, Awatere Valley        |     |    | 37 |
| Albarino, Vionta, Rias Baixas               | 11  | 14 | 40 |

### FRUIT DRIVEN, CREAMY, OAKED WHITES

|                                                          |     |    |    |
|----------------------------------------------------------|-----|----|----|
| Chenin Blanc, Kleine Zalze Vineyard select, Stellenbosch | 9   | 11 | 30 |
| Red Knot Chardonnay, McLaren Vale                        | 9.5 | 12 | 34 |

## ROSÉ

175ML 250ML BOTTLE

|                                                    |     |      |    |
|----------------------------------------------------|-----|------|----|
| Côtes de Provence Rosé, Mirabeau Rosé              | 10  | 13.5 | 39 |
| Kleine Zalze Cellar Selection Rosé, Coastal Region | 6.5 | 8.5  | 28 |

## RED

175ML

250ML

BOTTLE

### LIGHT BODIED,ELEGANT REDS

Pinot Noir, bouchard

9

11

32

Brouilly, Château de Corcelles

43

### JUICY, RIPE, FRUIT LED REDS

Élevé Carignan Vieilles Vignes, Vin de France

7.5

9.5

27

Castillo de Mureva Organic Tempranillo

6.5

8.5

24

Don Jacobo Rioja Crianza, Bodegas Corral

9.5

12

34

### SPICY, PEPPERY, WARMING REDS

Son Excellence Syrah, Pays d'Oc

28

Barbera d'Asti, Superiore Ca' Bianca

34

Salentein Malbec

11

15

44

### COMPLEX, WELL STRUCTURED

#### INTENSE REDS

Luis Felipe Edwards, Merlot, Chili

7.5

9.5

27

Fiorebella Rosso Appassimento, Rosso del Veneto

9.5

12

34

Ribera del Duero, Rolland & Galarreta

40

Amarone della, Valpolicella Classico, Bolla

60



## PROSECCO & SPARKLING WINE

175ML

250ML

BOTTLE

Coates & Seely, Bretagne Brut Reserve

**14**

**65**

Pontebello Prosecco Extra Dry, Italy

**7.5**

**30**

## CHAMPAGNE

175ML

250ML

BOTTLE

Louis Dornier et Fils : NV : Champagne

**14**

**65**

Veuve Clicquot Brut Rose

**130**

Ruinart Blanc de Blancs

**150**

## DESSERT WINE, PORT & SHERRY

175ML

250ML

BOTTLE

Nederburg Winemaker's Reserve Noble

**6**

**28**

Late Harvest, South Africa

Graham's 10year old Tawny Port

**4**

**49**

Gonzalez Byass Tlo Pepe, Fino Sherry

**3.5**

**38**

# Soft Drinks Coffee and Tea



## SOFT DRINKS

|                                                                            |           |
|----------------------------------------------------------------------------|-----------|
| Coca-Cola / Diet Coke                                                      | 3.5       |
| Bottlegreen Elderflower Pressé                                             | 3.75      |
| Franklin & Sons Organic collection<br><i>Flavours available on request</i> | 3.5       |
| Strathmore Mineral Water & Sparkling                                       | 2.2 / 4.2 |

## MIXERS

|                                                                                                                                                                      |   |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|---|
| Franklin & Sons Tonic Water                                                                                                                                          | 3 |
| <i>Natural Indian, Natural Light, Sicilian Lemon, Elderflower &amp; Cucumber, Rhubarb &amp; Hibiscus, Rosemary &amp; Black Olive, Pink Grapefruit &amp; Bergamot</i> |   |

| COFFEE                 | 3.5 | TEA                                       | 3 |
|------------------------|-----|-------------------------------------------|---|
| Americano              |     | English Breakfast                         |   |
| Flat White             |     | Earl Grey                                 |   |
| Latte Mocha            |     | Peppermint                                |   |
| Cappuccino             |     | Green Tea                                 |   |
| Latte                  |     | Lemon & Ginger                            |   |
| Hot Chocolate          |     |                                           |   |
| Espresso (double shot) |     | <i>More flavours available on request</i> |   |

Add Syrup: Vanilla,  
Pumpkin Spice, Caramel

0.5

*Dairy free? We've got you covered. Please ask the team about dairy free alternatives*

# SMALL PLATES SNACKS



|                                               |                 |
|-----------------------------------------------|-----------------|
| <b>BREAD AND OLIVE OIL</b>                    | <b>4</b>        |
| <b>VEG</b>                                    |                 |
| <b>OLIVES</b>                                 | <b>4</b>        |
| <b>CHARRED PADRON PEPPERS, SMOKED PAPRIKA</b> | <b>5</b>        |
| <b>TRUFFLE ARANCINI</b>                       | <b>6</b>        |
| <b>KEENS CHEDDAR, BRISTOL RAW HONEY</b>       | <b>8</b>        |
| <b>FISH</b>                                   |                 |
| <b>GAMBAS AL AJILLO</b>                       | <b>9</b>        |
| <b>PRAWN TEMPURA, CHILLI JAM</b>              | <b>12</b>       |
| <b>CRAB CROQUETTE, SAFFRON ROUILLE</b>        | <b>12</b>       |
| <b>BOQUERONES</b>                             | <b>8</b>        |
| <b>MEAT</b>                                   |                 |
| <b>FLAMED CHORIZO, GREMOLATA</b>              | <b>7</b>        |
| <b>CRISPY PORK BELLY, TONKATSU KETCHUP</b>    | <b>8</b>        |
| <b>KOREAN CHICKEN BAO</b>                     | <b>4 (EACH)</b> |
| <b>BBQ BEEF SHORT RIBS,</b>                   | <b>12</b>       |
| <b>POMEGRANATE MOLASSES</b>                   |                 |
| <b>SIDES</b>                                  |                 |
| <b>TRIPLE COOKED CHUNKY CHIPS, AIOLI</b>      | <b>5</b>        |
| <b>PARMESAN AND OLIVE OIL MASH</b>            | <b>5</b>        |
| <b>RATTE POTATOES MINT BUTTER</b>             | <b>5</b>        |
| <b>SKIN ON FRIES</b>                          | <b>4</b>        |
| <b>BEER BATTERED ONION RINGS</b>              | <b>5</b>        |
| <b>TENDER STEM BROCCOLI, LEMON OIL</b>        | <b>5</b>        |
| <b>PEAS AND SUGAR SNAPS</b>                   | <b>4</b>        |
| <b>CAESAR SALAD</b>                           | <b>5</b>        |
| <b>ROCKET AND PARMESAN</b>                    | <b>5</b>        |

**ENJOY!**

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BATH



# ARTBAR

IN COLLABORATION WITH

JASON DORLEY-BROWN