



Welcome to the 1907 restaurant at the Brooklands Hotel

We are delighted to offer you our extensive wine menu.

At 1907 restaurant, bar & grill, we know and understand that pairing an amazing dish with the right wine can turn a meal into memorable dining experience. This is why we have carefully and skillfully chosen these wines to complement your meal.

Wine is all part of the occasion of dining out; the more you enjoy what we have to offer here at 1907 restaurant, bar & grill the better the wine will taste, so happy choosing and enjoy your meal.

If you need help choosing the perfect wine to go with your meal, our fully trained team will be able to assist you with your wine choices and to offer you any advice you may need with your selection.

Giulio & the 1907 team



Make it yours

Ask one of our sommeliers to match the best wine to your dish.

Sparkling Wines & Champagne 125ml

Jeio Prosecco, Veneto, Italy	8.50
Mumm Cordon Rouge, NV, Champagne, France	13.00

Pink 175ml 250ml

Château La Gordonne Rosé, Vérité du Terroir, Côtes de Provence	7.50	9.50
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White

Parini Trebbiano, Tuscany, Italy,.....	6.50	9.00
Flagstone Noon Gun Chenin Blanc-Sauvignon Blanc-Viognier, South Africa	7.50	9.50
Pinot Grigio Trentino L'Aristocratico, Trentino, Italy	9.00	11.50
Waipara Hills Sauvignon Blanc, Marlborough, New Zeland.....	9.50	13.00

Red

Sangiovese, Di Toscana, Trambusti, Tuscany, Italy	6.50	9.00
Flagstone Longitude Shiraz-Cabernet Sauvignon-Malbec, South Africa	7.50	9.50
Luis Felipe Edwards Gran Reserva Merlot, Chile	9.00	13.00
Esquinds Malbec, Mendoza, Argentina	10.00	13.50
The Colonial Estate Shiraz, Barossa Valley, Australia.....	10.50	14.00

Please speak with a team player for our wine of the day.



Make it sparkle

Sparkling Wines

Jeio Prosecco, Bisol, Italy.....	37.00
Sauvion Crémant de Loire Brut, France.....	40.00
Chapel Down Brut, England	61.00

Champagne

G.H. Mumm Cordon Rouge Brut, NV.....	59.00
G.H. Mumm Rosé Brut, NV	67.00
Veuve Clicquot Yellow Label Brut, NV	87.00
Laurent Perrier Cuvee Brut Rosé, NV.....	129.00
Dom Perignon Brut, 2005	250.00

Make it pink

Château La Gordonne Rosé, Vérité du Terroir, Côtes de Provence, France, 2015 25.00

It has a generous bouquet with aromas of ripe red fruits, such as fresh strawberry, and notes of blackcurrant and violet. The palate again shows red fruit but this time with grapefruit and other citrus; there's a touch of richness on the finish.

Wicked Lady White Zinfandel, California, USA, 2015 36.00

the wine a salmon-pink colour. Shows red-fruits on the rich, juicy palate.



White Wines

Make it dry, refreshing & delicate

- Parini Trebbiano, Tuscany, Italy, 2015**25.00
Refreshing and light bodied with citrus flavours and delicate perfumed notes.
- Flagstone Noon Gun Chenin Blanc-Sauvignon Blanc-Viognier, Western Cape S.A. 2015**.....28.00
Aromatic, tropical fruit flavours spiked with a wedge of orange peel and a sprinkling of baking spice.
- Vino Verde Quinta De Azevedo, Alentejo, Portugal, 2015**29.00
Lively, very fresh with a touch of 'spritzy', unoaked, with delicious lemon-peel fruit and good intensity.
- Vernaccia di San Gimignano, Trambusti, Tuscany, Italy, 2016**29.00
Unoaked, it shows ripe apple fruit and peach with some floral notes and a bitter twist to the finish.
- Pinot Grigio L'Aristocratico, Trentino Alto Adige, Italy, 2015**.....33.00
A combination of a long ripening season and low yields ensures this wine has a superbly concentrated, weighty style
- Luis Felipe Edwards Gran Reserva Sauvignon Blanc, Leyda Valley, Chile, 2016**34.00
Bright and solid, this wine is rich with lush flavours of lime, grapefruit, greengage, gooseberry, green fig and a hint of green bell pepper with a long and attractive finish.
- Scala Ciro DOC Bianco, Puglia, Italy, 2016**.....34.00
Clear straw-coloured yellow, elegant and bright with scents of white flowers. Dry, cool and tasty, well-balanced and with a refined aftertaste.
- Soellner Wogenrain Grüner Veltliner, Wagram, Austria, 2016**32.00
The grapes are hand-picked, and the juice is slowly fermented in stainless steel tanks. Maturation takes place for a short time in oak casks. After the second racking, the Wogenrain is kept in tank until the following spring in order to retain freshness and fruit purity.



Make it zesty, herbaceous & aromatic

Veralda Malvazija Prestige, Istria, Croatia, 201538.00

Bright yellow in color with slight greenish reflections. Floral notes of elderberry and honey with a hint of fruitiness and pineapple. On the palate, baked apples with notes of citrus and passion fruit and a lively zesty finish.

Nederburg The Beautiful Lady Gewurztraminer, Stellenbosch, South Africa, 201546.00

The wine is rich, yet the sweetness is well tempered by the acidity; shows pronounced aromas of rose, lychee and pineapple.

Riesling Charles Smith Kung-Fu Girl, Washington State, USA, 201546.00

This wine is from the Columbia Valley region of Washington state, two states up from California on the west coast of the USA. The grapes come from a cool site producing fruit with sublime minerality. The wine is smooth and aromatic with apricot, key lime and nectarine flavours.

Paco & Lola Albarino, Rias Baixas, Galicia, Spain, 201647.00

Attractive straw colour with hints of green in the rim; expressive and harmonious nose of green apples, pear and lemons, with hints of herbs and flower blossom base notes. The palate is clean and textured with seductive exotic notes of pineapple and mango intermingled with refreshing citrus flavours amplified by minerally accents.

Make it elegant & intricate mineral

Cortese Gavi di gavi Enrico Serafino, Piemonte, Italy, 201639.00

Unoaked, the wine spends a little time on its lees to develop a richer mouth-feel. Pale straw-yellow, the wine shows floral and citrus aromas, with a minerally, dry palate.

Petit Chablis, j. Moreau et Fils, Chablis, France, 201543.00

From the outlying parts of the Chablis region comes this dry, steely white wine, similar in style to its more famous big brother only a little lighter.

Soave Classico Monte Carbonara Suavia, Veneto, Italy, 201445.00

Lightly floral on the nose this really jumps in to life on the palate: peach, flowers, apples and citrus with a very subtle creamy texture. Crisp and refreshing, but with real character, this is Soave at its very, very best.

Domaine De Seuil, Bordeaux Blanc, Bordeaux, France, 201447.00

This wine is made using 80% Sémillon and 20% Sauvignon Blanc. Some of the Sémillon is barrel-fermented to give a delicious toasty-vanilla note on the palate.

Zebetnerin Riesling Mantlerhof, Kremstal, Austria, 201450.00

An intense, concentrated Kremstal Riesling, with stunning fruit flavours and beautifully balanced acidity.



Make it juicy, fruity & ripe

- Chenin Blanc Anjou, Signature du Cleray, Loire Valley, France, 2015**.....**33.00**
Just off-dry, the wine shows lemon and white flower aromas on the nose and a touch of acacia honey on the finish
- Fiano Tenuta del Porconero, Campania, Italy, 2015**.....**36.00**
Shows a floral nose with green apple and pear; jasmine and broom on the palate alongside citrus and savoury notes
- Sauvignon Blanc Waipara Hills Marlborough, New Zealand, 2016**.....**37.00**
A generous and lifted style, showing powerful aromas of melon, nettle and snow pea; the palate bursts with fresh citrus, grapefruit and melon notes, the fruit carrying through to the aromatic finish.
- Pecorino Giocheremo con I fiori, Abruzzo, Italy, 2016**.....**48.00**
Unoaked, the wine has a fine and elegant nose showing pear and floral notes of broom and gardenia, rounded off by a touch of honey; the vibrant palate has citrusy fruit flavours and typical herbal notes of sage, rosemary and lavender.
- El Gordo Del Circo Verdejo, Rueda, Casa Rojo, Rioja, Spain, 2015**.....**48.00**
The nose shows pear, apple, tropical nuances and fresh herbs, wide and intense on the palate with a spicy richness gained from a period of less aging.

Make it flavoured, nutty & oaked

- Nederburg The Anchorman Chenin Blanc, Western Cape, South Africa, 2015**.....**45.00**
Dry, minerally and well-structured, it shows ripe apricot, orange with hints of raisin, spice and floral notes.
- Chardonnay 'Les Sarres' Domaine Rijckaert, Jura, France, 2014**.....**50.00**
A medium-bodied, rich wine with flavours of citrus zest, brioche and peaches. A lovely long finish with a mineral note.
- Flor De campo Chardonnay , Santa Barbara County, California, USA, 2015**.....**60.00**
Whole-cluster pressed with a portion of the juice barrel-fermented; this is a deliciously vibrant and minerally wine showing delicious pineapple, pear and citrus fruit. Flor de Campo is Spanish for 'flower of the fields'.



Make it special

- Chablis 1er Cru, Domiane Des Marranties, Burgundy, France, 2013****60.00**
A classic, complex premier cru Chablis. This wine has aromas and flavours of citrus fruit intertwined with notes of gunflint.
- Bastianich, Vespa Bianco, Friuli, Italy, 2014****70.00**
A tightly wound balance of minerality and citrus, clover honey and mature pear. This wine can be further aged up to 7-10 years after the vintage.
- Cervaro Della Sala Antinori, Umbria, Italy, 2014****75.00**
Toasted aromas along with notes of citrus and tropical fruit and lightly buttery sensations. Fresh and savory on the palate.
- Terlato Chardonnay , Russian River Valley, 2014****90.00**
Barrel-fermented and aged for nine months in French oak barrels (20% new). Shows apple-pie spices, cinnamon and clove, Granny Smith apple, apricot and white peach; the palate is long with a refined, cool-climate refreshing finish



Red Wines

Make it light, bright & fresh

- Sangiovese di Toscana, Trambusti, Tuscany IGT, 210425.00**
After a relatively long fermentation the wine is matured for a few months in large oak barrels and then in bottle prior to release. Ruby-red, the nose shows bright red fruit and spicy notes; The palate is quite light and fresh with savoury fruit flavours and a soft finish.
- Rare Vineyards Pinot Noir, Vin de France, South of France, 201629.00**
The smooth, velvety palate shows cherry and blueberry flavours backed with a hint of sweet oak spice.
- Bardolino Classico, Bolla, Veneto, Italy, 201532.00**
Cool-fermented to conserve the maximum fruit flavours and aromas; typically light-bodied with a fresh, fruity character.
- Barbera D'Asti , Enrico Serafino, Piedimont, Italy, 210334.00**
It was aged for about six months in large oak barrels to soften and integrate the tannins.
- Brouilly Domaine des Dames de la Roche, Jean Loron, Burgundy, France, 201437.00**
Classically vibrant summer-fruit bouquet with a typically light ripe, juicy palate.

Make it juicy, fruity & ripe

- Shiraz-Cabernet Sauvignon-Malbec, Flagstone Longitude Western Cape, S.A., 201528.00**
The nose shows plums and dark berries, with spicy undertones and hints of crushed cashew nuts and fresh mint. The palate is all about silky tannins and length; bright flavours of plum and berries combined with the subtle tannins, makes this smooth on the finish.
- Luis Felipe Edwards Gran Reserva Merlot, Colchagua Valley, Chile, 201533.00**
Big and bold, aged for about a year in a mixture of new and second-use French oak barrels, it is absolutely packed to bursting point with dark plum, cassis, bramble fruits, blueberry and winter spice.
- Scala Ciro DOC Rosso Classico Superiore, Puglia, Italy, 201338.00**
Ruby-red colour, powerful and persistent fragrance. Well-balanced and harmonic flavour with an evident typical note of Gaglioppo.
- Domaine Du Seuil, Cadillac Cotes de Bordeaux, Bordeaux, France, 201539.00**
Sean and Nicola Allison of Château du Seuil in Graves have additional vineyard holdings on the opposite side of the River Garonne. The blend is 60% Cabernet Sauvignon, 35% Merlot and 5% Cabernet France, part of the wine is aged for up to nine months in oak barrels. Most vineyard plots are now certified as organic.
- Esquinas Malbec, Mendoza, Argentina, 201439.00**
Vibrant aromas of red cherries, ripe plum, blackberry and truffle. Juicy flavours of plum jam and sweet cherry with a touch of chocolate and cinnamon.
- Losada Crianza, Brienzo, Castilla Y Leon, Spain, 201445.00**
A wine that shows the softer, juicy side of the Mencía grape; the delicious ripe fruit is reminiscent of cherry and other red berries; it finishes on a smoky note.



Scala dei Granatxa, Priorat, Catalunya, Spain, 2016..... 48.00

A fresh aroma of ripe red berries with underlying mineral hints, typical of wines from the region's llicorella terroir. Bilberry and redcurrant flavours on a balanced palate that shows freshness alongside savoury notes and weight. The Garnacha grapes are left to ferment with the natural vineyard yeasts in small open tanks; after the ferment, the wines are tried prior to deciding how long to extend the skin contact before pressing; the wine is unoaked. The Scala Dei winery, latin for 'ladder of God', was established in the 12th century by Carthusian monks

Make it spicy, peppery & warm

Cotes du Rhone-Villages, Plan de Dieu, Ogier, Rhone Valley, France, 2015.....34.00

A Grenache and Syrah blend that shows notes of red fruit and soft spice. Well-balanced with silky tannins, again red fruit is dominant with a touch of pepper-spice and cocoa on the finish.

Vina Real Rioja Crianza, Rioja, Spain, 201337.00

Ripe and richly fruity wine with rich aromas of fruit cake and spice, smooth and supple in the mouth with perfectly integrated oak, a rounded silky texture and smooth tannins, all supported by a lovely weight of fruit.

Vallado Duro Red, Douro, Portugal, 2015.....38.00

This red wine is medium-bodied with aromas and flavours of red cherry, plums and blackberries.

The Colonial Estate Explorateur Shiraz, Barossa Valley, Australia, 201539.00

The Explorateur Shiraz offers sweet aromas of blackberries, white pepper, liquorice and graphite. Full-bodied, powerful and rich.

Primus Carmenere, Colchagua Valley, Casa Blanca Valley, Chile, 2014.....43.00

Aged for a year in French oak barrels, 25% of which are new, it shows plum and blackberry mingling with exotic spice and dried fig. James Suckling scored the 2013 at 93 points and stated 'Now one of the best Carmenères in Chile.'

Marotti Campi Lacrima di Morro d'Alba DOC Superiore Orgiolo, Marche, Italy, 2014 44.00

Intense ruby red with violet reflections. Aromas of rose, violets, geranium, myrtle and cinnamon. Fresh and fruity on the palate, dry and velvety with balsamic notes, medium body and good acidity, pleasantly tannic.

Nederburg HH Motorcycle, Western Cape, South Africa, 2014 45.00

A blend of Shiraz, Carignan, Grenache, Shiraz, Mourvèdre and Cinsault (31%, 31%, 18%, 11% and 9% respectively) all hand-harvested. Fermented in open-topped tanks, the wine was matured in barrels, some French oak and none new, for about two years prior to bottling. Spicy hedgerow fruit on the nose, the palate is rich and intense with silky tannins.

Crozes Hermitage Rouge Les Jalets Paul Jaboulet Aine, Rhone, France, 2014.....50.00

This wine has aromas and flavours of fresh red berries, followed by notes of liquorice and black pepper. A well-balanced wine with a long peppery finish.

Chianti Classico Riserva Agostini Petri Vecchiomoggio, Tuscany, Italy, 2013 51.00

Enticingly sweet, ripe fruit on the nose; the palate shows concentrated black cherries with rich, almost opulent tannins. A velvety wine with great complexity.



Make it sophisticated & complex

Rolland & Gal Ribera del Duero, Castilla - Leon, Spain, 2014.....50.00

The wine is aged in French oak barrels for about 10 months before final blending; about 15% of the blend is Merlot, which adds colour and flavour complexity. Aromas of cinnamon, lavender, and black cherry lead to a smooth-textured, concentrated and fleshy palate that shows elegance and silky tannins.

Aglianico San Salvatore Jungano Campania, Italy, 2015.....50.00

Deep, intense purple-red, the nose shows integrated fresh ripe mulberry and hedgerow fruit with spicy, cinnamon oak coming through on the finish.

Kir Yianni Ramnista Naoussa Xionmavro, Naoussa, Greece, 2012.....55.00

Aromas of strawberry cherry and rose in combination with vanilla oak from maturation, very aromatic with good tannic structure.

Tangley Oaks Merlot, Napa Valley, California, USA, 2015.....55.00

Napa Valley Merlot grapes were tank fermented and the wine aged for 20 months in French oak barrels. Shows ripe plum, dark cherry and savoury herb notes on the nose. The medium-bodied palate, with its smooth and rounded texture, replays the fruit shown on the nose but adds a touch of mocha.

Flor de Campo Pinot Noir, Santa Barbara County, USA, 2014.....60.00

Sanford's two Santa Rita vineyards, which include some of the oldest Pinot Noir vines in the region, provide fruit for this cherry and berry scented wine which shows a touch of savoury-spice on the richly flavoured, bright fruit palate. The grapes are hand-harvested and fermented in open-topped tanks prior to a brief period ageing in French oak barrels.

Contino Rioja Reserva, Rioja, Spain, 2011.....75.00

Grapes from selected plots of the Contino estate are employed to make this elegant Rioja which is aged in a mixture of French and American oak barrels for two years prior to ageing for a year in bottle before release. Ruby-red, very fruity with an intense nose showing strawberry, blueberry, vanilla and a note of balsamic on the finish. In the mouth it is round, velvety and mouth-filling



Make it special

- Amarone Della Valpolicella Classico, Nicolis, Veneto, Italy, 201070.00**
This is a big rich wine with deep concentrated dried fruit, chocolate, spice and plum flavours. Ripe tannins and fresh acidity balance the intensity of flavour.
- Barolo Castiglione, Vietti, Piedimont, Italy, 201290.00**
Sweet red berries, freshly cut flowers, spices and mint are some of the many notes that grace the palate in a young Barolo with extraordinary finesse.
- St Henry Shiraz, Penfolds, Multi Regions, Australia, 2012..... 110.00**
Deep dark dense red/purple colour, the nose is dense and earthy, black fruited, some raspberry notes very much a fruit driven wine. The palate is full bodied and rich, with ample tannins and density.
- Domaine Joseph Vilcot, Volnay 1er Cru, Les Fremiets, Burgundy, France, 2006120.00**
Taking on some mushroomy development. The fruit is of the red persuasion and tinged with flora. Relatively simple and ready to drink.
- Chatauneuf Du Pape, Chateau de Beaucastel, Rhone, France, 2009.....120.00**
This vintage is very bright ruby in appearance a beautiful wine with power intense aromas of black fruit and chocolate. A vibrant wine with great balance.
- Chateau Gruaud Larose, Saint Julien, Bordeaux, France, 2007120.00**
Garnet hue, classic, mature medociane nose of blackcurrants, blueberries with underlying space and cedar. Smooth texture. Palate of black fruits, raisins and spice.
- Catena Zapata, Atena Zapata, Malbec, Mendoza, Argentina, 2010140.00**
Packed with generous flavours of ripe red fruit and spices, this is a vibrant, full bodied intense Malbec. This vineyard (1,600 metre is one of the highest in the Uco Valley) delivers intense freshness and crisp acidity



Tea & Coffees

Teas

English Breakfast	4.00
Earl Grey	4.00
Assam.....	4.00
Camomile	4.00
Green Tea	4.00
Darjeeling	4.00
Fresh & Fruity	4.00
Lemon & Ginger.....	4.00
Pure Peppermint.....	4.00
Fresh Mint	4.50

Coffees

Espresso (single/double)	3.00 / 4.00
Macchiato (single/double)	3.25 / 4.25
Cappuccino.....	4.50
Latte.....	4.50
Americano	4.00
Mocha	4.50
Cafetiere (per person)	4.50
Hot Chocolate.....	4.50

All available decaffeinated or with skimmed or soya milk.



Beers & Soft Drinks

	ABV	Bottle
Beer & Cider		
Becks Blue, 33cl.....	0.5%	3.25
Guinness, 33cl.....	4.2%	4.25
San Miguel Fresca, 33cl.....	5.0%	4.50
Corona, 33cl.....	5.0%	4.50
Budvar, 33cl.....	5.0%	4.75
Fullers London Pride, English Ale, 50cl.....	4.7%	5.50
Brew Dog Dead Pony.....	3.8%	5.50
Brew Dog Punk IPA.....	5.6%	5.50
Rekorderlig Apple Cider, 50cl.....	6.5%	5.50
Rekorderlig Pear Cider, 50cl.....	6.5%	5.50
	Half	Pint
Moretti (draught) 5.2%.....	3.00	5.95
Stella (draught) 4.8%.....	2.50	4.95
Juice & Soda		
Soda & Mixers.....		2.25
Coke, Diet Coke, 20cl.....		2.25
Coke, Diet Coke, Sprite, Fanta, 33cl.....		3.50
Orange, Apple, Tomato, Cranberry, Pineapple.....		3.50
Fever Tree.....		3.50
Red Bull.....		3.75
	33cl	75cl
Mineral Water		
Still.....	3.00	4.95
Sparkling.....	3.00	4.95



Sparkling & Champagne

Sparkling & Champagne

Jeio Prosecco, Italy.....	8.50
Mumm Cordon Rouge, NV, Champagne, France	13.00

Wines

	175ml	250ml
Rose Wine		
Château La Gordonne Rosé, Vérité du Terroir, Côtes de Provence	7.00	9.50

*125ml available on all wines by the glass

Purchase a bottle of vintage Krug Champagne
& tonight you can stay in a Suite on us.*

**A bottle of Vintage Krug Champagne is priced at £395
Terms & conditions apply, please ask your bartender*



Wines

175ml

250ml

White Wines

Parini Trebbiano, Tuscanny, Italy,.....	6.50	9.00
Pinot Grigio Trentino L'Aristocratico, Trentino, Italy .	9.00	11.50
Waipara Hills Sauvignon Blanc, New Zeland	9.50	13.00

Red Wines

Sangiovese, Di Toscana, Trambusti, Tuscany, Italy	6.50	9.00
Esquinds Malbec, Mendoza, Argentina	10.00	13.50
The Colonial Estate Shiraz, Barossa Valley	10.00	14.00



Classic Cocktails

*“Prohibition has made nothing but trouble. When I sell liquor, it’s called bootlegging; when my patrons serve it on Lake Shore Drive, its called hospitality.”
- Al Capone*

Classic Martini 9.95

First seen in bartending guides in the late 19th century. The Classic Martini is served shaken or stirred, with your choice of vodka or gin. Make it dirty with the juice of 3 olives muddled in.

Manhattan..... 9.95

A popular history suggests that the drink originated at the Manhattan Club in New York City in the early 1870s, where it was invented by Dr. Iain Marshall for a banquet hosted by Winston Churchill’s mother. We reproduce the original Manhattan cocktail from the time of prohibition with a mix of Canadian Club whisky, stirred with Italian vermouth & angostura bitters garnished with a Maraschino cherry.

Stinger 9.95

A stinger is a duo cocktail made by adding crème de menthe to a spirit. We reproduce this classic recipe with Courvoisier V.S.O.P. Cognac and pure crème de menthe, served shaken or stirred. During its heyday, the classic Stinger was considered an ideal ‘nightcap’ for a night out in New York.



Caipirinha 9.95

Caipirinha is Brazil's national cocktail, made with cachaça, sugar & lime. Cachaça is Brazil's most common distilled alcoholic beverage. We prepare this drink by smashing the limes & the Demerara sugar together, and then we add the Sagatiba Cachaça. Served over crushed ice & garnished with a lime wedge - perfect for the party lovers.

Cosmopolitan 11.00

The origin of the Cosmopolitan is disputed; it is widely believed that the drink was created independently by different bartenders in the 1970s. We love to make ours with Absolut vodka, Cointreau, freshly squeezed lime juice & garnished with flamed fresh orange peel. For the crisp & sour taste lovers.

Mojito 11.00

Havana is the birthplace of the Mojito, although the exact origin of this classic cocktail is the subject of debate. One story traces the Mojito to a similar 16th century drink known as "El Draque", after Francis Drake in 1586. We love to muddle fresh lime on a bed of demerara sugar, fresh mint, a good pour of Havana Club Especial rum over crushed ice, soda water & a spring of mint for garnish. Mouth wateringly refreshing.

Daiquiri 11.00

Daiquiri is also the name of a beach & an iron mine near Santiago, Cuba. The drink was supposedly invented by an American mining engineer, named Jennings Cox, in 1902. Originally the drink was served in a tall glass packed with cracked ice. A teaspoon of sugar was poured over the ice & the juice of one or two limes was squeezed over the sugar. Two or three ounces of white rum completed the mixture. We shake everything & strain it all in a martini coupe. Also fruit Daiquiri is available by adding one of our fresh fruit from the selection of the day.



Old Fashioned12.00

Traditionally, the first use of the name 'Old Fashioned' or a bourbon whisky cocktail was at the Pendennis Club, a gentlemen's club in Louisville, Kentucky. The recipe was said to have been invented by a bartender at that club in honor of Colonel James E. Pepper, a prominent bourbon distiller. We love to make it with the L&G Woodford Reserve, pure Kentucky straight bourbon stirred up with brown sugar, homemade bitters & a flamed orange peel.

Whisky Sour12.00

The first documented reference to the Whisky Sour was in a Wisconsin newspaper in 1870. Eventually, the National University of Cuyo, in Argentina, published an article in 1962 that credited a man named Elliott Stubb for creating the Whisky Sour back in 1887. Our Whisky Sour comes with Jack Daniels Tennessee whisky, egg white, fresh sweet'n'sour mix, a dash of angostura bitters & a slice of orange stubbed with bruléed Maraschino cherry. You know that if a drink has been around for over 100 years, it has to be really good!

Margarita14.00

One of the earliest stories is of the Margarita being invented in 1938 by Carlos "Danny" Herrera at his restaurant Rancho La Gloria, halfway between Tijuana and Rosarito, Mexico. Freshly squeezed lime juice is the key ingredient. We have chosen El Patron Anejo 100% agave tequila, shaken up with Cointreau and, of course, the juice of a whole fresh lime. Served either straight with or without salt, frozen or on the rocks - your choice!



Long Drinks

"If you were to ask me if I'd ever had the bad luck to miss my daily cocktail, I'd have to say that I doubt it; where certain things are concerned, I plan ahead." - Luis Bunuel

Moscow Mule..... 11.00

This cocktail was invented in 1941 by John G. Martin, President of Cock 'n' Bull Products (which produced ginger beer) and proprietor of the Cock 'n' Bull restaurant on Sunset Boulevard in Los Angeles popular with celebrities. For making a fantastic Moscow Mule you need high quality vodka & we have chosen Sipsmith vodka, Schweppes spicy ginger beer & lime juice. It comes garnished with a slice of fresh ginger & a fresh lime wedge.

Bloody Mary..... 12.00

The name 'Bloody Mary' is associated with a number of historical figures, particularly Queen Mary I of England, who was nicknamed as such in Foxe's Book of Martyrs for attempting to re-establish the Catholic Church in England. We make our Bloody Mary by combining Worcestershire sauce, freshly squeezed lemon juice, horseradish sauce, cracked salt & pepper, Absolut vodka, Tabasco, tomato juice & a fresh celery stick. Ideal for Sunday mornings.

Long Island Iced Tea..... 12.00

Looking back this drink is claimed to have been invented in the 1920s during Prohibition by an 'Old Man Bishop' in a local community named Long Island in Kingsport, Tennessee. It was then perfected by his son Ransom Bishop. We launch our Long Island Iced Tea by mixing Jose Quervo tequila, Absolut vodka, Plantation 3 stars white rum, Beefeater gin & triple sec. The five spirits are shaken up with our sweet'n'sour mix, and then served in a long glass with a dash of Coca Cola.



Japan Iced Tea 12.00

The Japan Iced Tea is a fantastic recipe that brings flavours & colours from the Japanese Green Teas. We make this recipe with a sweet melony taste by shaking the Midori with Absolut vodka, Plantation 3 stars white rum, Beefeater gin topped up with lemonade.

Kay Petre Iced Tea..... 12.00

Kay Petre was a star right here at the legendary Brooklands race track & the exploits of this 4' 10" lady caused a media sensation at the time. The abiding image of Kay is a tiny woman seated in a huge 10.5 litre V12 Delage. This was the car in which she battled for the Women's Outer Circuit Record at Brooklands with Gwenda Stewart. We have dedicated this iced tea to her, which consists of fresh passion fruit, rum, vodka, Passoa liqueur, shaken & topped up with Prosecco. A truly refreshing ladies drink.

Dark'n'Stormy 12.00

The name 'Dark'n'Stormy' & the corresponding recipe is a trademark of Gosling Brothers Ltd, the producer of Black Seal rum & Stormy ginger beer in Bermuda. We build up our Dark'n'Stormy in a highball cocktail glass by muddling our demerara sugar with fresh lime, Gosling's Black rum (the dark) & ginger beer (the stormy) served over ice & garnished with a slice of lime. This cocktail is dedicated to Lars Røhmann.

Aperol Spritz with Prosecco..... 12.00

Aperol Spritz is undoubtedly the most widespread and commonly drunk aperitif in Italy, enjoy its unique taste made of brilliant mix of herbs and roots liquor, finished with Prosecco.



Blue Hawaii.....12.00

The Blue Hawaii is a tropical cocktail made of rum, pineapple juice & Blue Curaçao. The name 'Blue Hawaii' is related only indirectly to the 1961 Elvis Presley film of the same name, & apparently derives instead from the film's title song, a hit composed by Leo Robin for the 1937. We make our Blue Hawaii with Plantation 3 Stars white rum, Koko Kanu Exclusive liqueur, Blue Curaçao, coconut purée & pineapple juice garnished with a spear of fresh pineapple & a Maraschino cherry.

Mai Tai.....12.00

Maitai is the Tahitian word for 'good'; but the drink is spelled as two words. It was purportedly invented in San Francisco, California, in 1944. Trader Vic's rival, Don the Beachcomber, claimed to have created it in 1933 at his then-new bar named after himself. We reproduce Don's recipe by using Lamb's dark rum, Plantation 3 stars white rum, orange curaçao, almond syrup & pineapple.

1907 Piña Colada.....14.00

The name Piña Colada literally means strained pineapple, a reference to the freshly pressed & strained pineapple juice used in the drink's preparation. This cocktail has been famous in Puerto Rico since 1978 & it became more widely known after Rupert Holmes released his 1979 song "Escape", commonly known as 'The Piña Colada Song'. There are hundreds of versions of this legendary cocktail. We developed our Piña Colada by blending coconut purée with pineapple Koko Kanu rum, coconut syrup & garnishing with a slice of pineapple & a Maraschino cherry. Delicious.



1907 Champagne Cocktails

“Never trust any complicated cocktail that remains perfectly clear until the last ingredient goes in, & then immediately clouds.” - Terry Pratchett

Bellini12.00

The Bellini was invented sometime between 1934 & 1948 by Giuseppe Cipriani, founder of Harry’s Bar in Venice, Italy. He named the drink the Bellini because its unique pink colour reminded him of the toga of a saint in a painting by 15th-century Venetian artist Giovanni Bellini. To make our Bellini, we stir peach purée with Champagne & garnish with a slice of orange.

Kir Royal14.00

Originally called blanc-cassis, the drink is now named after Félix Kir (1876–1968), mayor of Dijon in Burgundy, who as a pioneer of the twinning movement in the aftermath of the Second World War popularised the drink by offering it at receptions to visiting delegations. We make our Kir Royal with Veuve Delaroi Champagne & crème de cassis. Perfect as an aperitif.

Selwyn Francis Edge14.00

Before the first race was even run, Brooklands was the venue for a dramatic speed record attempt. A few days after the ceremonial opening of the racetrack in June 1907, the motor-racing pioneer, Selwyn Francis Edge, used the track for establishing a 24 hour record. Edge drove his green six-cylinder Napier for the whole 24 hours covering 1,581 miles. We dedicate a Champagne cocktail to him consisting of fresh passion fruit Passoa, vanilla vodka & Champagne. Edge established a record which stood for 17 years.



The Bartenders Specials

“The way a team plays as a whole determines its success, & I am proud to have the most fantastic, skilful team who plays a key role on the success of our cocktail bar here at Brooklands Hotel” - Davide Minnozzi

Fancy a cocktail?.....14.00

Engage with one of our skilful bartenders to make your experience unforgettable. Choose from our large selection of fresh tropical fruits. Or just tell us your preferences in alcohol & we will think about the rest.

‘Satisfied or Bartender Drunk’



For the Drivers (non-alcoholic)

“The sway of alcohol over mankind is unquestionably due to its power to stimulate the mystical faculties of human nature, usually crushed to earth by the cold facts & dry criticisms of the sober hour” - William James

Virgin Mary 7.00

Who said that the Bloody Mary won't taste as good without vodka? We make our Virgin Mary by adding Worcestershire sauce, freshly squeezed lemon juice, horseradish sauce, cracked salt & pepper, Tabasco, tomato juice & a fresh celery stick. You have to try to believe it.

Noel Pope 7.00

Noel B. Pope had a successful career as a motor-cycle racer here at Brooklands during the 1930s. He raced Broughs and is remembered for holding the ultimate track record for solo & sidecar laps on a supercharged Brough Superior, 106.6mph with a sidecar in 1937. We dedicate to him a refreshing long drink based on almond syrup, cranberry juice & lime juice.

Baby Colada 8.00

Enjoy the famous Piña Colada flavours without the alcohol. We blend coconut purée with pineapple, coconut syrup, garnished with a slice of pineapple juice & a Maraschino cherry will make your escape.



Spirits

	ABV	50ml
Aperitifs / Pastis		
Pimms No. 1	25%	5.25
Campari.....	25%	5.50
Vermouth		
Martini Rosso.....	15%	3.25
Martini Bianco.....	15%	3.25
Martini Extra Dry	15%	3.25
Dubonnet.....	14.7%	3.50
Lillet	17%	5.00
Gin		
Beefeater, England.....	40%	6.50
Gordons Sloe Gin.....	26%	6.50
Bombay Sapphire, England	41.4%	7.75
Hendricks, Scotland.....	40%	8.00
Bull Dog Gin, England.....	40%	8.00
Tanqueray 43.1 Gin.....	43.10%	8.00
N°3, England	46%	10.00
Tanqueray Rangbur	41.3%	10.00
Tanqueray No. 10, England	47.36%	12.00
Monkey 47, Germany	47%	12.00
Silent Pool Gin (England).....	43%	12.00
Star of Bombay	47.50%	12.00



	ABV	50ml
Liqueurs		
Archers	21%	5.00
Malibu	21%	5.50
Baileys	17%	5.60
Amaretto	28%	6.00
Cointreau.....	40%	6.00
Luxardo Sambuca	38%	6.00
Kahlua.....	20%	6.25
Agwa Liqueur.....	30%	6.25
Kwai Feh Lychee	20%	6.25
Passoã.....	20%	6.25
Tia Maria.....	20%	6.25
Jagermeister	35%	6.25
Limoncello	28%	6.25
Tequila Rose.....	15%	6.25
Mandarine Napoleon	38%	8.25
Midori	20%	6.25
Southern Comfort.....	35%	6.25
Chambord	16.5%	6.50
Frangelico.....	24%	6.50
Baileys Chocolate	15.7%	7.00
Grand Marnier	40%	8.00
Antica Black Sambuca.....	40%	8.00
Drambuie	40%	8.50
Green Absinthe	38%	10.00



	ABV	50ml
Vodka		
Absolut, Sweden	40%	7.00
Absolut Apeach	40%	7.00
Absolut Citron	40%	7.00
Absolut Kurant	40%	7.00
Absolut Peppar	40%	7.00
Absolut Vanilia	40%	7.00
Absolut Rasperry	40%	7.00
Absolut Pear	40%	7.00
Absolut Mango	40%	7.00
Amsterdam Vodka, Holland	40%	7.00
Zubrowka, Bison Grass, Poland	40%	7.00
Ketel One, Holland	40%	7.50
Stolichnaya Premium Vodka, Latvia	40%	7.50
Russian Standard Platinum, Russia	40%	8.00
Belvedere, Poland	40%	9.50
Chase Vodka, England	40%	10.00
Grey Goose, France	40%	10.50
Crystal Head Vodka, Canada	40%	12.00
Stolichnaya Elit Luxury, Latvia	40%	12.00
Reyka Vodka Iceland	40%	12.00



	ABV	50ml
Rum		
Appleton Estate, Jamaica.....	40%	6.50
Lambs Navy Dark, Caribbean.....	40%	6.50
Captain Morgan's Spiced, Caribbean.....	40%	6.50
Capitan Morgan Dark.....	40%	6.50
Salior Jerry Spiced.....	40%	7.00
Carta Blanca Bacardi, Cuba.....	37.5%	7.00
Goslings Black Seal Dark, Bermuda.....	40%	7.00
Kraken Black Rum, Caribbean.....	40%	7.00
Havana Club Especial. Cuba.....	40%	8.00
Plantation 5 YO, Jamaica.....	40%	8.50
Brugal Añejo Superior, Dominican Republic.....	40%	8.50
Santa Teresa 1796 Ron Antiguo de Solera, Venezuela.....	40%	11.00
Ron Zacapa 23 Solera Gran Reserva.....	40%	12.50
Cachaca		
Sagatiba Pura, Brazil.....	38%	5.75
Tequila		
Jose Cuervo Gold, Mexico.....	38%	6.25
Lajita Mezcal, Mexico.....	40%	7.00
Hornitos Reposado.....	38%	7.00
Patron Coffee, Mexico.....	35%	8.00
Tequilan 8.....	40%	8.00
Patron Silver, Mexico.....	40%	10.50
Patron Agave Reposado, Mexico.....	40%	12.00
Patron Agave Añejo.....	40%	13.50



	ABV	50ml
Amamagnac		
Janneau VSOP	40%	9.50
Cognac		
Hennessy VS.....	40%	8.00
Remy Martin VSOP.....	40%	11.00
Hennessy Fine de Cognac.....	40%	11.00
Hennessy XO.....	40%	30.00
Hennessy Paradis.....	40%	100.00
Calvados		
Boulard	42%	11.75
Grappa		
Luigi Francoli 5 Year Old.....	41.5%	8.00
Port		
NV Quinta do Vallado 10 Year Old Tawny.....	19.5%	14.50
Pisco		
Pisco ABA, Chile.....	40%	7.00



	ABV	50ml
Blended Whisky		
Famous Grouse	40%	6.00
Johnnie Walker Black	40%	8.50
Chivas Regal 12YO	40%	8.50
Monkey Shoulder	40%	12.00
Johnnie Walker Blue Label.....	40%	45.00
Single Malt		
Glenfiddich Speyside 12 YO	40%	8.25
Glenmorangie Highland 10 YO	40%	9.00
Highland Park 12 YO	40%	9.25
Balvenie Speyside 12 YO	40%	10.00
Laphroaig.....	40%	10.00
Talisker Speyside 10 YO	45.8%	10.50
Ardbeg Islay 10 YO	46%	11.00
Oban Highland 14 YO	43%	12.25
Auchentoshan 12 YO	43%	12.50
Lagavulin 16 YO	43%	15.00
Bowmore Old Islay 18 YO.....	43%	22.40
Glenmorangie Signet.....	46%	34.00



	ABV	50ml
Irish Whisky		
Bushmills Original	40%	6.75
Jameson's.....	40%	7.00
Bourbon & American Whisky		
Canadian Club, Canada	40%	6.25
Jack Daniels, Tennessee	40%	8.25
Maker's Mark, Kentucky	45%	8.50
Buffalo Trace, Kentucky	40%	8.50
Jack Daniels Fire	35%	8.50
Knob Creek, Kentucky.....	50%	9.00
L&G Woodford's Reserve, Kentucky	43.2%	9.25
Jack Daniels Gentleman Jack, Tennessee	40%	10.00

In accordance with the weights and measures act of 1985, the measures for the sale of gin, rum, vodka and whisky used on the premises are 25ml, or multiples thereof.

Our standard service is 50ml. 125ml for sweet wines and ports. 125ml for Champagne by the glass. Alcohol by volume is as indicated. Vintages are subject to availability.



Discover Brooklands Lifestyle

Thank you for dining at the 1907 restaurant, bar & grill. We hope you are enjoying your experience so far.

We would love to hear your feedback on your experience with us at 1907. So if you would like to share your feedback, on the food, service, atmosphere and overall dining experience, please email 1907@brooklandshotelsurrey.com or visit our 1907 restaurant, bar & grill Trip Advisor page.

BSpa & BFit

Brooklands Hotel boasts a luxurious ultra-chic Spa on the 3rd floor offering a wide range of treatments from relaxing facials to deep tissue massages. BSpa offers great spa day packages from 70.00 per person.

If it is more of the fitness element that you are looking for the Brooklands Hotel offers innovative gym membership from 55.00 per month.

Black Card Membership

Treat yourself or someone special to a Brooklands Hotel Black Card membership. With a Black Card, you'll have lots to look forward to throughout year, with six complimentary vouchers plus extra benefits such as food & beverage discounts. Please speak with reception for more details.

Occasions

If you have a special occasion that you want to celebrate, we pride ourselves on achieving perfection with exemplary service and exquisite food. Our banqueting rooms accommodate intimate private dinners to large celebrations. Brooklands Hotel also invites you to attend our special events throughout the year;

Mother's Day Lunch	Easter Lunch
Father's Day	Wine Tasting Evenings
Cocktail Master Classes	Christmas Day Lunch
Boxing Day Lunch	New Year's Eve

Accommodation

The Brooklands Hotel vaunts beautiful spacious bedrooms and Super Suites, with floor to ceiling windows overlooking the Mercedes-Benz World race track.

Please ask a member of the team for a 'stay in touch' card should you wish to be added to our mailing list of special offers and up and coming events.