



# HURRICANE BAR

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## MENU

### **Bar open**

Monday to Sunday  
7.30 am to 11.30 pm

### **Food served**

Monday to Sunday  
8.00 am to 8.00 pm

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# APERITIVO MENU



## A GOLDEN HOUR MOMENT

As the day winds down, enjoy a relaxed aperitivo, the perfect way to ease into the evening with a drink and a few delicious bites.

Served between 5.00–7.00 pm  
£16.00 per person | £30.00 for two

### **Butternut Arancini**

Risotto rice flavoured with butternut squash, coated with gluten-free breadcrumbs (CA, VE, GF) (57 kcal)

### **Vegetable Spring Roll**

Stir-fried vegetables with Chinese five-spice and garlic (CA, VE) (36 kcal)

### **Ibérico Ham Croquette**

Creamy béchamel with diced Ibérico ham, coated in a fine layer of breadcrumbs (CA) (49 kcal)  
(CA, VE) (36 kcal)

Served with your choice of:

**A glass of Club Champagne**

**A large glass of Club wine**

**A single Club gin or vodka with mixer**

# GIN SELECTION



## A BRIEF HISTORY OF GIN

*Gin, a spirit which derives its predominant flavour from juniper berries, has evolved over the course of hundreds of years from a herbal medicine to one of the most popular spirits amongst our members.*

*From the early 17th century troops fighting in the low countries during the Thirty Years' War looked to gin for Dutch courage during long campaigns, and to keep them warm in the damp and difficult conditions. Many of the troops brought gin back into England. In the 1660s the famous diarist Samuel Pepys wrote of "strong water made with juniper" that was used as a treatment for colic; although whether this was for his own ailment or for infants remains unclear.*

*When King William III, better known as William of Orange, came to the English throne in 1689, he actively encouraged the distillation of English spirits. The distillation process took place on a small scale, and though the quality was below average, it fast became a popular tipples of the working classes. On the odd occasion, gin was distributed to workers as part of their wages and soon the volume sold daily exceeded that of beer and ale, which was more expensive.*

*The 18th century saw laws passed and gin being taxed and made available for sale only in public houses. Gin was transformed from a beverage of escapism for the working class to one of moderation for the middle class.*

*During the 19th century, the quality of gin progressed into a new league. Prior to this, gin bore no resemblance to the gins of today; it was a thick, sweet, full, rich drink with heavy juniper notes. With improvements in both the understanding and quality of distillation of gin there was no longer a need for sugar and glycerine to mask the rank spirit.*

*Gradually, it became drier, with delicate, complex flavours, introduced courtesy of a wide range of exotic botanicals; more like the drink we know today.*

*It became known as 'London Dry Gin' simply because most distillers were based in the capital. There has never been a requirement to be geographically connected to London; the term then referred to a style, which later became a defined production method.*

*Today, gin is one of the most popular and widely distributed range of spirits and is represented by products of various origins, styles and flavours that all revolve around juniper as a common ingredient. Typically, a fine gin contains between six and ten botanicals.*

# GIN SELECTION



## LONDON DRY

35ML

- 1 Club Gin, London** £6.00  
Served with a slice of lemon
- 2 Beefeater, London** £5.50  
Served with a slice of lemon
- 3 Gordons, London** £5.20  
Served with a lime wedge
- 4 Bombay Sapphire, London** £6.15  
Served with a slice of lemon
- 5 Plymouth, Plymouth** £6.20  
Served with a slice of lemon
- 6 Oxley, London** £9.15  
Served with a grapefruit slice
- 7 Sipsmith, London** £7.30  
Served with a lime wedge
- 8 Tanqueray, London** £6.75  
Served with an orange slice
- 9 Tanqueray No.10, London** £8.70  
Served with a grapefruit slice

## ELEGANT, FLORAL AND SOFT

- 10 Silent Pool, Surrey Hills** £8.30  
Served with an orange slice
- 11 Hendrick's, Scotland** £7.80  
Served with a cucumber ribbon
- 12 Malfy Gin con Limon, Italy** £7.30  
Served with a slice of lemon
- 13 Mermaid Gin, Isle of Wight** £11.30  
Served with a slice of cucumber

## SWEET LUCSCIOUS AND INFUSED

- 14 Haymans Old Tom, London** £5.70  
Served with an orange slice
- 15 Marylebone Orange and Geranium, London** £10.35  
Served with an orange slice

# GIN SELECTION



## SAVOURY, HERBACEOUS AND BOLD

35ML

- 16 Cambridge Distillery, Japanese-Inspired** £12.00  
Served with a lemon twist
- 17 G'Vine, France** £7.60  
Served with a slice of lemon
- 18 The Botanist Islay Dry Gin, Scotland** £8.60  
Served with a mint sprig
- 19 Gin Mare, Spain** £8.15  
Served with a rosemary sprig
- 20 Four Pillars Rare Dry Gin, Victoria, Australia** £9.50  
Served with an orange slice

## RICH, SPICY AND MULTI-LAYERED

- 21 Opihr Spiced, London** £7.25  
Served with an orange slice
- 22 Cotswolds, Warwickshire** £8.70  
Served with a grapefruit slice
- 23 Monkey 47, Black Forest, Germany** £9.80  
Served with an orange slice
- 24 Roku, Japan** £8.20  
Served with a slice of ginger
- 25 Aviation, Oregon, USA** £8.25  
Served with a grapefruit and mint sprig
- 25 KI NO BI Kyoto Dry Gin, Japan** £10.50  
Served with lemon twist

## LOW ABV | NON-ALCOHOLIC

- 26 Tanqueray (0%)** £4.95  
Served with an orange slice
- 27 Seedlip Garden (0%)** £6.20  
Served with a lemon slice
- 28 Seedlip Spice (0%)** £6.20  
Served with an ginger slice
- 29 Quarterlight (12.5%)** £5.25  
Served with a grapefruit slice

# HURRICANE HERITAGE COCKTAILS



£14.00

## 1 Hawker Hurricane

Foursquare Spiced rum, Lamb's Navy rum, pineapple and passionfruit juice, lime juice, sugar syrup and Angostura bitters

*A full-throttle Hurricane powered by the dual-engine kick of Foursquare Spiced and Lamb's Navy rum. Tropical and spice-forward, crafted to honour the legendary aircraft that helped turn the tide of the war - and inspired our bar's name.*

## 2 D.F.C (Distinguished Flyers Club)

Royal Automobile Club gin, raspberry syrup, lemon juice, egg white and raspberry powder garnish

*Commemorating the Distinguished Flying Cross, awarded to Pilot Officer Peter Simpson, with our house Club gin and vibrant raspberry. Elegantly finished with a 'Flying Cross' stencil.*

## 3 Rolls Royce Merlin

Bombay Sapphire gin, Martini Rosso vermouth, Noilly Prat vermouth, D.O.M Bénédictine liqueur and orange bitters

*A supercharged martini-style cocktail dedicated to Sir Sydney Camm, the engineering mastermind behind the Hawker Hurricane. Powered with London dry gin, toasting the precision of craftsmanship.*

## 4 No.2 Aviation

Aviation gin, blue curaçao, maraschino liqueur, sugar syrup, lemon juice, lemon twist garnish

*A botanical aviation inspired by Pilot Officer Peter Simpson's tactical call sign, 'Blue 2'. This crisp riff captures moments of high altitude flights and blue skies.*

## 5 Tom-Cat Collins

Maker's Mark bourbon, Antica Formula vermouth, Himalayan tea syrup, lemon juice and lemon tonic.

*Bespoke, like our aviator chairs, this cocktail combines the velvety warmth of Maker's Mark and Antica Formula, deepened with Himalayan Gold tea syrup, finished with a sharp lemon tonic. A malty, sophisticated fuel for the pilot's seat.*

# HURRICANE HERITAGE COCKTAILS



£14.00

## 6 Ace of Southside

Beefeater gin, St Germain liqueur, sugar syrup, lime juice, fresh mint and cucumber

*Born in Hove, this is a toast to Pilot Officer Peter Simpson. A cool, calm and collected twist on the classic Southside, and a fitting serve for the flying ace from the south side of England.*

## 7 3 as 1

Royal Automobile Club 15yo Glenfarclas scotch, Cointreau, cherry brandy and cherry liqueur

*A treble construction of equal parts scotch, Cointreau and cherry brandy, this cocktail pays tribute to the legendary 111 Squadron, in which Pilot Officer Peter Simpson flew alongside his Squadron Leader, John M. Thompson, and Flight Lieutenant Stanley Dudley Pearce Connors.*

## 8 1940 Scramble

Greenman Wildwood vodka, Archers peach schnapps, peach purée, lime, egg white, Chambord liqueur and Angostura bitters

*Celebrating Pilot Officer Peter Simpson's survival following a dogfight over the Woodcote Park estate, the bright citrus notes and peach notes evoke the relief of landing on the 18<sup>th</sup> fairway, while a deep Chambord drizzle marks his victorious return.*

## 9 A Packet of Player's

Morin Selection calvados, King's Ginger liqueur, manzanilla sherry, oak-smoked glass and cinnamon cigar garnish

*Inspired by the Mark Postlethwaite painting in the Hurricane Bar, this drink is a smoky homage to the moment Pilot Officer Peter Simpson proved his identity to suspicious members by waving a packet of British Player's cigarettes.*

## 10 RAF at the Royal Automobile Club

Martell VSOP cognac, Frangelico liqueur, Angostura bitters, brown sugar cube, expressed orange peel garnish

*After proving his identity, Pilot Officer Peter Simpson was welcomed into the Club and offered a brandy. This cocktail draws on that moment: a decadent creation stirred and served neat in a balloon glass to toast an historic meeting between the Royal Air Force and the Royal Automobile Club.*

# HURRICANE MARTINI CORNER

£14.00

## 1 Cucumber Bradford

Hendrick's gin, Noilly Prat vermouth, fresh muddled cucumber, cracked black pepper, finished with a cucumber ribbon

## 2 Silent Martinez

Silent Pool gin, Aperol aperitivo, orange Angostura bitters, finished with an orange twist

## 3 Royal Automobile Club

Hayman's London dry gin, Noilly Prat vermouth, Martini Rosso vermouth, a hint of grenadine, orange Angostura bitters, finished with a maraschino cherry

## 4 Lychee Martini

Roku gin, lychee liqueur, lychee juice, fresh lime juice, finished with a raspberry garnish

# CLASSIC MARTINI COCKTAILS

Select your preferred gin or vodka and enjoy a perfectly crafted classic martini: shaken or stirred, served dry, dirty or wet and with an olive or a twist

£14.00

For a more luxurious martini cocktail, select from one of the premium gins below:

<b>Silent Pool</b>	£16.00	<b>Monkey 47</b>	£19.00
<b>The Botanist Islay Dry</b>	£16.00	<b>Four Pillars</b>	£19.00
<b>Tanqueray No. Ten</b>	£16.00	<b>KI NO BI</b>	£21.00
<b>Cotswolds</b>	£17.00	<b>Mermaid</b>	£22.00
<b>Oxley</b>	£18.00	<b>Cambridge Distillery Japanese-Inspired</b>	£24.00

# CHAMPAGNE COCKTAILS



£15.50

## 1 Classic Champagne Cocktail

Martell VS cognac, brown sugar cube, Angostura bitters, topped with Club Champagne, orange peel garnish

## 2 French 75

Bombay Sapphire gin, sugar syrup, lemon juice, Club Champagne, lemon peel garnish

## 3 Airmail

Havana 3yo rum, honey, lime, Delamotte Champagne, lime wedge and mint sprig garnish

## 4 Kings Fizz

Beefeater gin, plum and ginger shrub and Club Rosé Champagne, orange Angostura bitters, orange twist garnish

# BEER



## DRAUGHT BEERS

Fuller's London Pride (4.1%)

Peroni (5.1%)

1/2 PINT      PINT

£2.85      £5.70

£3.30      £6.45

## BOTTLED BEERS AND CANS

Peroni Libera 330ml (0.0%)

Peroni Gluten Free 330ml (5%)

Guinness 538ml (0%)

Asahi Super Dry 330ml (5.2%)

Cornish Orchard Cider/Pear 500ml (5%)

BOTTLE

£4.15

£5.20

£5.20 (CAN)

£5.45

£5.70

# CHAMPAGNE AND SPARKLING WINE

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		175 ML	BOTTLE
<b>9</b>	<b>Forget-Brimont, Brut Terroir, NV</b>	£8.80	£48.00
<b>20</b>	<b>Delamotte, Brut, NV</b>	£10.20	£55.10
<b>13</b>	<b>Forget-Brimont Rosé, Brut, NV</b>	£10.70	£58.00
<b>0949</b>	<b>Prosecco Prapian, Valdobbiadene Superiore, Veneto, Italy, NV</b>	£7.90	£42.6
<b>4794</b>	<b>Albury Limited Release Cuvée NV Surrey Hills</b>	£9.00	£48.90

## WINES

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		175 ML	BOTTLE
<b>CLUB WHITE</b>			
<b>762</b>	<b>Chardonnay 'Bellefontaine' Pays d'Oc, France, 2024</b>	£5.90	£23.00
<b>763</b>	<b>Sauvignon Blanc, Côtes de Gascogne, France, 2024</b>	£5.90	£23.00
<b>767</b>	<b>White Burgundy, Simonnet Febvre, France, 2024</b>	£7.10	£27.50
<b>768</b>	<b>Premium Sauvignon Blanc, Lake Chalice 'The Nest', New Zealand, 2023</b>	£7.10	£27.50
<b>WHITE</b>			
<b>7065</b>	<b>Petit Chablis, Simonnet Febvre, France, 2023</b>	£12.70	£48.90
<b>7061</b>	<b>Pinot Grigio, 'Frank Haas', Dolomiti, Italy, 2023</b>	£10.80	£41.60
<b>8074</b>	<b>Sancerre, Caillottes Domaine, La Croix, Loire, France, 2021</b>	£13.60	£56.15

## CLUB RED

	175 ML	BOTTLE
<b>764</b> Côtes du Rhône, La Chapelle, France, 2023	£5.90	£23.00
<b>765</b> Club Claret, Bordeaux, Marc Lurton, France, 2018	£5.90	£23.00
<b>766</b> Red Burgundy 'Laforet', Joseph Drouhin, France, 2021	£7.10	£27.50
<b>3061</b> Casa Silva Cabernet Reserva, Colchagua Valley, Chile, 2021	£7.10	£27.50

## RED

	175 ML	BOTTLE
<b>4755</b> Grandiose Merlot, Languedoc Gaves Réunis, France, 2023	£7.80	£31.20
<b>8006</b> Pinot Noir, Devil's Staircase, New Zealand, 2024	£14.55	£56.15
<b>4312</b> Malbec, Felin, Vina Cobos, Argentina, 2023	£14.55	£56.15

## CLUB ROSE

	175 ML	BOTTLE
<b>717</b> Dom de la Vieille Tour, Cotes de Provence, France, 2024	£8.20	£32.00

## SHERRY

	70 ML
<b>803</b> Tio Pepe	£4.60
<b>3387</b> Fernando Amontillado	£4.60
<b>3390</b> Bristol Cream	£4.60

## PORT

	70 ML
<b>781</b> Club Port, Six Grapes	£5.00
<b>795</b> Graham's 10yo Tawny	£10.20

## SINGLE MALT WHISKY

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### HIGHLAND

<b>Dalmore Cigar Malt</b>	£18.45
<b>Oban 14yo</b>	£15.10
<b>Glenmorangie 10yo</b>	£7.30
<b>Highland Park 12yo</b>	£7.60

### SPEYSIDE

<b>Dalwhinnie 15yo</b>	£9.25
<b>Glenfiddich 12yo</b>	£7.00
<b>Macallan Dbl Gold</b>	£15.25
<b>Glenfarlas 15yo</b>	£15.50
<b>Glenlivet 18yo</b>	£16.10

### ISLAY

<b>Caol Ila 12yo</b>	£7.00
<b>Ardbeg 10yo</b>	£8.50
<b>Laphroaig 10yo</b>	£8.85
<b>Lagavulin 16yo</b>	£10.85

### ISLAND

<b>Talisker 10yo</b>	£7.80
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### IRISH

<b>Jameson</b>	£5.70
<b>Bushmills Black Bush</b>	£6.00
<b>Bushmills Malt 10yo</b>	£8.50

### BOURBON/TENNESSEE:

<b>Woodford Reserve</b>	£8.15
<b>Maker's Mark</b>	£7.50
<b>Jack Daniel's</b>	£6.25

## BLENDED WHISKY

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<b>Famous Grouse</b>	£5.70
<b>Canadian Club</b>	£6.00
<b>Chivas Regal 12yo</b>	£6.25
<b>Johnnie Walker Black</b>	£6.50
<b>Dewar's White Label</b>	£7.20

# SPIRIT SELECTION

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## COGNAC

<b>Martell VS</b>	£6.25
<b>Martell VSOP</b>	£10.70
<b>Martell XO</b>	£25.00
<b>Martell Cordon Bleu</b>	£25.00
<b>Hennessy XO</b>	£26.50

## ARMAGNAC

<b>Janneau 5yo</b>	£8.10
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## CALVADOS:

<b>Morin Selection</b>	£8.00
<b>Morin 15yo</b>	£15.25

## VODKA

<b>Absolut</b>	£5.70
<b>Snow Queen</b>	£6.25
<b>Greenman Wildwood</b>	£6.25
<b>Sipsmith</b>	£6.50
<b>Black Cow</b>	£6.90
<b>Grey Goose</b>	£7.65

## RUM

<b>Lamb's Navy</b>	£5.40
<b>Havana 3yo</b>	£5.45
<b>Havana 7yo</b>	£6.00
<b>Foursquare Spiced</b>	£6.50

## TEQUILA/GRAPPA

<b>Olmecca Altos Plata</b>	£6.25
<b>Olmecca Altos Reposado</b>	£6.25
<b>Nonino Grappa</b>	£6.95

## APERITIVO/DIGESTIVO

<b>Amaretto</b>	£5.40
<b>La Fee Absinthe</b>	£5.45
<b>Tia Maria</b>	£5.45
<b>Baileys</b>	£5.45
<b>Campari</b>	£5.00
<b>Southern Comfort</b>	£5.45
<b>St Germain</b>	£5.45
<b>Malibu</b>	£5.45
<b>Cointreau</b>	£5.45
<b>Chambord</b>	£5.45
<b>Archers Peach Schnapps</b>	£5.45
<b>Baileys</b>	£5.45

# HURRICANE MOCKTAILS



£8.50

**1 Virgin Bloody Mary**

Tomato juice, lemon juice, Worcestershire sauce, Tabasco, salt and pepper, garnished with celery

**2 Espresso Marti-no**

Lyre's coffee, fresh espresso, sugar syrup and vanilla syrup, garnished with coffee beans

**3 Bitter Orange Spritz**

Lyre's Italian orange, lemonade and soda water, orange wheel garnish

**4 Rosso Collins**

Lyre's Aperitivo Rosso, Lyre's Italian orange, soda, garnished with orange and cocktail cherry

**5 Woodcote Sunset**

Passionfruit, orange and cranberry juice, lemon juice, elderflower cordial

# SOFT DRINKS



<b>Soda</b> (0 kcal)	GLASS	£0.50
<b>Ginger Beer</b> (82 kcal)	GLASS	£2.20
<b>Coke Zero</b> (82 kcal)	GLASS	£2.75
<b>Lemonade</b> (70 kcal)	GLASS	£2.75
<b>Coke</b> (82 kcal)	GLASS	£2.75
<b>Schweppes Tonic Mixers</b> (42 kcal)	200 ML	£3.55
<b>Appletiser</b> (129 kcal)	275 ML	£3.65
<b>Fever Tree Mixers</b> (60 kcal)	200 ML	£3.65
<b>Diet Coke</b> (0 kcal)	200 ML	£3.80
<b>Fruit Juices</b> (80 kcal)	GLASS	£3.80
<b>J20 (flavours)</b> (52 kcal)	275 ML	£3.80
<b>Coke</b> (82 kcal)	275 ML	£3.80
<b>Hillbilly</b> (100 kcal)	PINT	£3.90
<b>Florida</b> (78 kcal)	PINT	£3.90
<b>Gunners</b> (160 kcal)	PINT	£4.35

## MINERAL WATER

<b>Kingsdown Natural Spring Water</b>	330ML	750ML
Still or sparkling	£3.00	£5.15

# CIGAR SELECTION



## LIGHT

**Hoyo De Monterrey (Robusto)** £36.00

Suggested drink pairing:  
Club Champagne Forget-Brimont Brut Terroir

## LIGHT TO MEDIUM

**H. Upmann (Half Corona)** £17.50

Suggested drink pairing: Coffee

## MEDIUM

**Cohiba Siglo II (Petit Corona)** £49.00

Suggested drink pairing: Graham's 10yo Tawny Port

**Romeo y Julieta (Wide Churchill)** £51.00

Suggested drink pairing: Old Fashioned

**Romeo y Julieta No.2 (Petit Corona)** £27.00

Suggested drink pairing: Club Claret

## MEDIUM TO FULL

**Cohiba Robusto** £70.00

Suggested drink pairing: Dalmore Cigar Scotch

**Monte Cristo No.5 (Petit Corona)** £21.00

Suggested drink pairing: Hennessy XO

## FULL

**Partagas Serie D No.4 (Robusto)** £39.00

Suggested drink pairing: Lagavulin 16yo