HURRICANE BAR

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

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 tipple 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, Oregan, 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 scnapps, 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 18th 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:

Silent Pool	£16.00	**Monkey 47**	£19.00
The Botanist Islay Dry	£16.00	**Four Pillars**	£19.00
Tanqueray No. Ten	£16.00	**KI NO BI**	£21.00
Cotswolds	£17.00	**Mermaid**	£22.00
Oxley	£18.00	**Cambridge Distillery Japanese-Inspired**	£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	1/2 PINT	PINT
Budvar Nealko Alcohol Free (0.5%)	£2.65	£5.30
Grolsch Pilsner (4%)	£2.70	£5.45
Meantime IPA (4.7%)	£2.85	£5.70
Fuller's London Pride (4.1%)	£2.85	£5.70
Frontier Craft Lager (4.5%)	£2.95	£5.90
Asahi (5%)	£3.05	£6.20
Peroni (5.1%)	£3.30	£6.45
Guinness (4.2%)	£3.30	£6.45

BOTTLED BEERS AND CANS	BOTTLE
Peroni Gluten Free 330ml (5%)	£5.20
Guinness 538ml (0%)	£5.20 (CAN)
Cornish Orchard Cider/Pear 500ml (5%)	£5.70

CHAMPAGNE AND SPARKLING WINE

		125 ML	BOTTLE
0949	**Prosecco Prapian, Valdobbiadene Superiore, Veneto, Italy, NV**	£7.90	£42.60
4794	**Albury Limited Release Cuvée NV Surrey Hills**	£9.00	£48.90
9	**Forget-Brimont, Brut Terroir, NV**	£8.80	£48.00
1069	**Ferrari Maximum Blanc de Blancs, NV Trentino, Italy**	£10.10	£55.00
13	**Forget-Brimont Rosé, Brut, NV**	£10.70	£58.00
0998	**Perrier-Jouët, Brut, NV**	£14.50	£72.00
4050	**Perrier-Jouët, Blason Rosé, NV**	£22.50	£105.00

WINES

CLUB WHITE

		175 ML	BOTTLE
762	**Chardonnay 'Bellefontaine' Pays d'Oc, France, 2024**	£5.90	£23.00
763	**Sauvignon Blanc, Côtes de Gascogne, France, 2024**	£5.90	£23.00
767	**White Burgundy, Simonet Febvre, France, 2024**	£7.10	£27.50
768	**Premium Sauvignon Blanc, Lake Chalice 'The Nest', New Zealand, 2023**	£7.10	£27.50

WHITE

		175ML	BOTTLE
7065	**Petit Chablis, Simonnet Febvre, France, 2023**	£12.70	£48.90
7061	**Pinot Grigio, 'Frank Haas', Dolomini, Italy, 2023**	£10.80	£41.60
8074	**Sancerre, Caillottes Domaine, La Croix, Loire, France, 2021**	£13.60	£56.15

WINES

CLUB RED

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

RED

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

CLUB ROSE

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

SHERRY

		70 ML
803	Tio Pepe	£4.60
3387	Fernando Amontillado	£4.60
3390	Bristol Cream	£4.60

PORT

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

SINGLE MALT WHISKY

HIGHLAND

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

SPEYSIDE

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

ISLAY

Caol Ila 12yo	£7.00
Ardbeg 10yo	£8.50
Laphroaig 10yo	£8.85
Lagavulin 16yo	£10.85

ISLAND

Talisker 10yo	£7.80

IRISH

Jameson	£5.70
Bushmills Black Bush	£6.00
Bushmills Malt 10yo	£8.50

BOURBON/TENNESSEE:

Maker's Mark	£7.50
Jack Daniel's	£6.25
Woodford Reserve	£8.15

BLENDED WHISKY

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

SPIRIT SELECTION

COGNAC

Martell VS	£6.25
Martell VSOP	£10.70
Martell XO	£25.00
Martell Cordon Bleu	£25.00
Hennessy XO	£26.50

ARMAGNAC

Janneau 5yo	£8.10

CALVADOS:

Morin Selection	£8.00
Morin 15yo	£15.25

VODKA

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

RUM

Lamb's Navy	£5.40
Havana 3yo	£5.45
Havana 7yo	£6.00
Foursquare Spiced	£6.50

TEQUILA/GRAPPA

Olmeca Altos Plata	£6.25
Olmeca Altos Reposado	£6.25
Nonino Grappa	£6.95

APERITIVO/DIGESTIVO

Campari	£5.00
Amaretto	£5.40
La Fee Absinthe	£5.45
Tia Maria	£5.45
Baileys	£5.45
Southern Comfort	£5.45
St Germain	£5.45
Malibu	£5.45
Cointreau	£5.45
Chambord	£5.45
Archers Peach Schnapps	£5.45
Baileys	£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**
Passion fruit, orange and cranberry juice, lemon juice, elderflower cordial

SOFT DRINKS

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

MINERAL WATER

	330ML	750ML
Kingsdown Natural Spring Water 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

La Invicta Honduran Robusto £30.00

Suggested drink pairing: Coffee

VegaFina Short Robusto £35.00

Suggested drink pairing: Coffee

MEDIUM

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

Suggested drink pairing: Club Claret

MEDIUM TO FULL

Monte Cristo No.5 (Petit Corona) £21.00

Suggested drink pairing: Hennessey XO