

# THE VARSITY

HOTEL & SPA, CAMBRIDGE

## Rooftop Garden Menu

### Champagne

Joseph Perrier n/v – France  
Veuve Clicquot Brut n/v – France  
Moët & Chandon Brut Impérial n/v – France  
Bollinger Brut n/v – France  
Taittinger n/v – France  
Dom Perignon – 2006 – France

### Rosé Champagne

Laurent Perrier Rosé n/v – France

### Sparkling

Nyetimber – England  
Prosecco, Ca'degli Ermellini, Veneto – Italy

### White Wine

White Wine Spritzer  
Sauvignon Blanc, Heretique, 2016 - France  
Pinot Grigio, Prima Alta, 2016 –Italy  
Sauvignon Blanc, Wild South, Marlborough, 2017 – New Zealand  
Sancerre Chene du Roy, Pierre Girault 2017 – France  
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### Red Wine

Il Folle, Nero D'Avola, Sicilia, 2016 – Italy  
Malbec, Finca La Linda, 2016 – Argentina  
Wild South, Pinot Noir, Marlborough, 2016 – New Zealand

### Rosé Wine

Roc D'opale, Grenache Cinsault, 2017 - France

125ml glasses of wine are available on request, please ask your server. Vintages may vary.

### Sparkling Cocktails

**Bellini**  
*Peach Purée topped with sparkling Brut.*

**Rossini**  
*Strawberry and sparkling Brut – what more do you need?*

**Varsity Le Fizz**  
*Created with Grey Goose vodka, elderflower cordial and lime juice, topped with sparkling Brut.*

**Kir Royal**  
*Chambord Liqueur topped with sparkling Brut.*

**Apple Fizz**  
*A clean, pure taste. Apple Sourz and apple juice topped with sparkling Brut.*

**French 75**  
*Beefeater Gin shaken with lemon juice and sugar, topped with sparkling Brut.*

**Green Queen**  
*She will take you for a ride. Midori melon liqueur and lemon juice topped with sparkling Brut.*

### Martini Cocktails

**Espresso Martini**  
*'Make a drink to wake me up', said one of Barman Dick Bradshaw's customers in the 1980s. Vodka, Coffee Liqueur and an Espresso shot, shaken hard for a foamy finish.*

**Lychee Martini**  
*Hendricks gin shaken with Lychee liqueur, lemon juice and a touch of elderflower cordial. A well balanced summer favourite.*

**Apple & Raspberry Martini**  
*Subtle mix of Absolut Vodka, apple juice, raspberry syrup and lemon juice. Fruity and refreshing.*

**Passion Fruit Martini**  
*Absolut Vodka shaken with orange juice, vanilla and passion fruit syrup. Fly to the tropics with a single sip.*

**Japanese Slipper**  
*Midori, Cointreau and lemon juice, shaken and garnished with a maraschino cherry. Created in 1984 by Jean-Paul Bourguignon at Mietta's Restaurant in Melbourne.*

### Cocktails

**Blushing Russian**  
*Absolut Vodka, vanilla & raspberry syrups, lemon, cranberry juice and lemonade. A taste of summer with its abundance of fruit flavours.*

**Pimms Cocktail**  
*This drink was made for an English summer! Gin based with secret herbs & Liqueurs, with mint, cucumber, fresh lime and strawberries. Topped with lemonade.*

**Sangria**  
*Our recipe includes lots of fresh strawberries, oranges, apple & fresh mint to make a very easy drinking summer tippie.*

**Mojito**  
*The Mojito is quite likely the most popular cocktail of modern times: a tall, refreshing Cuban signature cocktail of Rum, lime juice, sugar and mint churned over crushed ice and topped with soda.*

**Secret Garden**  
*Beefeater Gin, Kwai Feh Lychee liquer, lime, and mint topped with lemonade. Our twist on a Mojito!*

**Dark n' Stormy**  
*Muddled lime and sugar, mixed with Gosling's Rum, topped with Ginger Beer. Bermuda's national drink in Cambridge!*

**Elderberry Collins**  
*By merging a regular Tom Collins with our homemade 'blueberry infused' Gin. Mixed with Elderflower syrup, fresh lemon juice, topped with soda. We present a complex and tangy yet still refreshing twist on the classic.*

**Summer G&T**  
*Our Homemade 'strawberry infused' Bloom Gin combined with Fever Tree Tonic, and freshly sliced strawberries make a floral, refreshing delight!*

**Negroni**  
*Campari, Martini Rosso and Beefeater Gin. Served with orange. First made in Florence in the 1920s the sweet Vermouth offsets the bitterness of the Campari. A great Aperitif.*

**Aperol Spritz**  
*A refreshing and classic cocktail. The fizzy Prosecco and soda perfectly balance the bitter-sweet Aperol - the most refreshing aperitif of the summer.*

**Long Island Iced Tea**  
*Originating in Prohibition-era Speakeasies, this cocktail was an attempt to disguise the alcohol present: "I'm only drinking Iced Tea!" Now made with the 5 white spirits, sugar, lemon juice and coca cola, it is a Classic of quality and pedigree.*

**Caipirinha**  
*The national Cocktail of Brazil, this is a simple yet stunning classic. Lime, sugar and Cachaça, the Brazilian Spirit distilled straight from fresh sugar cane juice, churned over crushed ice.*

**Al Capone**  
*A direct descendant of the Negroni, the Al Capone (a creation of Brooklyn bartender John Bush) blends Campari, whiskey, and vermouth to create the perfect summer whiskey drink.*

### Premium Cocktails

**Cucumber and Elderflower Collins**  
*A long standing River Bar favourite, this is a summery and very English drink closely related to the Gin and Tonic; Hendricks cucumber Gin, elderflower cordial, lemon juice and sugar, topped with soda water*

**Daiquiri**  
*This original Daiquiri was loved by Ernest Hemmingway. Made with Havana Rum, lime juice and sugar. Alternatively, make it fruity with a choice of a Strawberry or Raspberry twist.*

**Sours**  
*Your choice of spirit, with lemon juice, Angostura Bitters and egg white. Sweet and sour in perfect harmony.*

### Sharing Cocktails (for 4)

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Gin 25 ml

- Bombay Gin
- Hendricks Gin
- Beefeater Gin
- Warner Edwards Rhubarb Gin
- Japanese Gin by The Cambridge Distillery

Rum

- Havana 3yr Rum
- Gosling Black Seal Rum

Vodka

- Absolut Vodka
- Grey Goose Vodka

Whisky

- Jack Daniel's Tennessee Whiskey
- Glenfiddich 12 yrs Single Malt Scotch Whisky
- Monkey Shoulder
- Maker's Mark

Aperitifs, Liqueurs & Other Spirits

- Baileys (50ml)
- Disaronno Amaretto (50ml)
- Campari (50ml)
- Aperol (50ml)
- Rémy Martin XO Cognac
- Rémy Martin VSOP Cognac
- Martini Rosso (50ml)
- El Jimador Tequila

Bottled Beers

- Moretti (330ml)  
Clear, golden colour, with a lemony refreshing zesty taste
- Adnams Mosaic Pale Ale (330ml)  
Pale blonde with Summer fruit flavours of peach, mango & lemon
- London Pride (330ml)  
A distinctive rounded flavour, this ale is very easy to drink.
- Corona (330ml)  
Mexico's premium pale lager, smooth and summery.

Cider

- Aspall (330ml)  
Bottled Suffolk Cider brewed close by.

Fruit Juices

- Orange, Mango or Bumbleberry  
(strawberry, raspberry, blackberry & blackcurrant)
- Coke, Diet Coke, Fever Tree Lemonade, Fever Tree Soda Water, Fever Tree Tonic, Fever Tree Light Tonic, Ginger Beer, Ginger Ale, Bitter Lemon.
- Aqua Panna/San Pellegrino (250ml)

Snacks

- Tyrell's Hand cooked Vegetable Crisps  
(Beetroot, Parsnip and Carrot Crisps with a Pinch of Sea Salt)
- Olives (pitted) marinated in garlic and coriander  
(Full of flavour, Prepared locally in Bottisham)
- Royal lightly Spiced & Caramelised Nuts  
(Roasted and Salted Cashews & Macadamias, Smoked Almonds & Caramelised Peanuts – perfect!)

Mocktails

- Virgin Apple Mojito
- Virgin Blushing Russian



The prints shown are of the view from the roof top, originally painted in watercolour by local artist Bill Everett. Bill is a recently retired Addenbrookes Hospital surgeon, who has other works hanging in the hotel.

POSTCARDS: guests may buy postcards as gifts prepared by Bill of the two different views for £2.50 each.

LIMITED EDITION MOUNTED UNFRAMED PRINTS/FRAMED PRINTS:

guests may also buy the two different views of the roof, prepared by Bill, unframed for £45, (2 for £75) or framed for £65 each (2 for £115). Examples of these are shown as you come up to the roof terrace. If you wish to purchase any of the above please do so at the hotel reception.