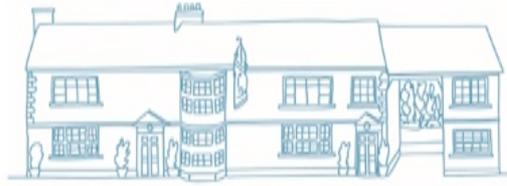


THE SUN INN



DRINKS LIST

2016-17

IN THIS LIST

ON TAP

... ever changing beer and cider on tap.

BEER & CIDER BY THE BOTTLE

... lots of ale including bottle conditioned, lager, cider, Perry and stout.

FINE SPIRITS

... a carefully created selection whatever the time of day.

SOFT DRINKS

... from juices to pressés.

COFFEE

... from farmers who are paid 50% more than Fair Trade prices.

JING TEA

... handpicked from people fanatical about tea.

BAR SNACKS

... crisps, nuts, olives and more.

ON TAP

REGULARS

	£/pint	£/half	abv
Calvors Brewery, 3Point8 Lager Light, crisp and refreshing with excellent flavour despite the low abv	3.65	1.85	3.8%
Calvors Brewery, Premium Lager Clean, smooth maltiness, gentle hops, full flavor	4.10	2.05	5%
Adnams Brewery, Blackshore Stout Dry with chocolate & coffee and hints of raisin and liquorice.	4.50	2.25	4.2%
Aspall, Harry Sparrow Cider Light and summery with pear like freshness	3.65	1.85	4.6%
Crouch Vale Brewery, Brewers Gold A true Champion ale, pale, refreshing, extravagantly hoppy with tropical fruits	3.65	1.85	4.0%
Crouch Vale Brewery, Essex Boys Classic, traditional style session ale with Challenger & Boadicea hops.	3.65	1.85	3.8%

GUESTS

We have two guest ale taps and one keg tap which all change on a weekly, sometimes daily basis. The beers come from small, independent brewers throughout East Anglian, the UK and sometimes the World! We seek beer with original flavours, high quality and are not afraid to list something with a higher abv than normal. The choice is certainly not 'indifferent'. These fine beers are distributed by the likes of Adnams Brewery, Crouch Vale Brewery and our beer merchant EebriaTrade and include beer from:

Magic Rock	Skidders	West Berkshire
Thornbridge	Kelham Island	Titanic
Green Jack	RCH	St Peter's
Earl Soham	Burton Bridge	Wentworth
Dark Star	Fat Cat	Oakham
Brewdog	Rudgate	Tryst
Cliff Quay	Milestone	Acorn
Saltaire	Tring	Purple Moose

BOTTLED ALE

	£	ml	abv
Gipsy Hill, Southpaw, Amber Ale Intense tropical fruit, herbaceous nose and red fruit	4.35	330	4.2%
London Beer Factory, Chelsea Blonde Intensely tropical-citrus hit from an array of hops.	4.75	330	4.3%
Stewart Brewing, St Giles, Brown Ale Fruit, hoppy, amber ale, orange, subtle licorice	4.50	330	5.0%

BOTTLED STOUT & PORTER

	£	ml	abv
London Beer Factory, Sayer's Stout Sessionable, hoppy and rich coffee	4.50	330	4.5%

BOTTLED LAGER

Birra Peroni, Gran Riserva, Italy Double malt, aromatic, yeasty and rich	3.90	330	6.6%
Camden Hells, London Malt, grainy sweetness with a touch of grass	3.90	330	4.6%
Menabrea 1846, Italy Malt, grainy sweetness with a touch of grass	3.40	330	4.8%

LOW ALCOHOL

Bitburger, Drive, Germany Actually tastes of beer.	3.00	330	0.05%
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BOTTLED CIDER & PERRY

Aspall, Perronelles Blush, Debenham A fresh, fruity, kir style cider	5.10	500	4.0%
Glebe Farm, Elderflower Cider, Huntingdon Proper cider, from proper people with proper fruit	4.10	330	4.9%
Gwynt y Ddraig, Black Dragon, Wales Rich body and flavor, with a fresh and fruit aroma	4.50	500	6.5%
Glebe Farm, Strawberry Cider, Huntingdon Handcrafted in small batches with real fruit	4.10	330	4.9%

FINE SPIRITS

	£	
	35ml	50ml
GIN		
Silent Pool, Surrey	4.60	6.50
Hendrick's, Ayrshire	3.75	5.25
Little Bird Gin, London	3.90	5.50
The Botanist, Scotland	4.60	6.50
Hayman's Old Tom, Essex	3.25	4.75
Del Professore Madame, Italy	5.25	6.50
VODKA		
Saint George, California	4.30	6.30
Chase Smoked, Hereford	4.95	7.00
RUM		
Havana Club, 7yr old	3.50	5.00
Havana Club, 3yr old	3.10	4.40
Kraken Spiced Rum	3.10	4.40
BOURBON		
Baker's 7-year-old	5.10	7.20
Bulleit 95 Rye	4.10	6.10
Bulleit Bourbon	4.10	6.10
MALT WHISKEY		
Auchentoshan, 12-year-old	4.05	6.55
Miltonduff, 10-year-old	3.40	5.00
Aberlour A'bunadh	5.00	6.25
Glen Garloch, Founders Reserve	4.25	6.25
Edradour, 10-year-old	4.45	6.25
Greenore, 8-year-old	4.25	6.25
Tullamore Dew	2.70	3.80
EAU DE VIE		
Kummel Wolfschmidt	2.75	3.85
Grappa di Pinot Grigio, Tosolini	3.65	5.25
Armagnac, Baron de Sigognac, 10-year-old	4.50	6.30
Cognac, Maxime Trijol Elegance	4.70	6.85
Calvados, Henry de Querville	3.50	5.25
Limoncello	2.50	3.25

SOFT DRINKS

£

COCA COLA + DIET COCA COLA

2.30

FEVER TREE MIXERS

1.85

At Fever Tree, it's all about taste. Which is why co-founders Charles and Tim have travelled to some of the most remote, beautiful and sometimes dangerous regions of the world to source the highest quality natural ingredients from small specialist suppliers. Following a 'tonic tasting' on the US market, Charles Rolls - who built his reputation running Plymouth Gin - joined forces with Tim Warrillow, who had a background in luxury food marketing, to analyse the composition of mixers. They discovered that the majority were preserved with sodium benzoate or similar substances, while cheap orange aromatics such as decanal and artificial sweeteners (such as saccharin) were widespread. And so started a 15-month journey. Days in the British Library researching quinine sources from as far back as 1620, trips to find the purest strains of this key ingredient and 5 iterations of the recipe were tasted before Charles and Tim were happy with the result and the first bottle of Fever-Tree Indian Tonic Water was produced in 2005.

**Tonic / Slim Tonic / Elderflower Tonic / Mediterranean Tonic / Soda Water
Lemonade / Ginger Ale / Ginger Beer / Bitter Lemon**

FOLKINGTONS 100% FRUIT JUICE

2.65

All their drinks are 100% natural and are made from wonderful pure juices (not from concentrated juice), and are free from unnecessary artificial additives. Those blessed with a discerning palate as well as a keen eye say they taste as good as they look. And look as good as they taste.

Orange / Cranberry / Mango

JAMES WHITE JUICES

2.85

Since 1991 James White juices have been based on Whites Fruit Farm in Ashbocking just north of Ipswich. Originally a cider factory, Lawrence Mallinson bought the assets to James White and began to explore a love of pressed fruit and vegetable juices. They offer a range of English apple juices as well as blends of other fruits and vegetables. This includes Big Tom Tomato juice.

Apple / Pear & Raspberry / Apple & Elderflower / Apple & Cherry / Pear / Big Tom

FENTIMANS

2.85

Ginger Beer / Rose Lemonade / Orange Jigger

MINERAL WATER

Our water is finely purified here on the premises to produce the freshest, cleanest water possible. We have taken this step to help our carbon footprint by reducing our dependency on pre-bottled water. Fewer lorries on the road, fewer bottles in the bin. Thank you for your support. There is no charge for still water but for sparkling it is £2 per 750ml bottle or 50p per 12oz glass.

CORDIALS

Britvic -Lime, Blackcurrant, Orange

40p

Belvoir Cordials -Strawberry & Lime, Elderflower (&) Cucumber

90p

COFFEE

We buy our coffee from Tate Gallery organized by Hamish Anderson who deals direct with growers and pays them 50% more than fair trade prices. This current blend consists of two beautiful coffees from El Salvador, both are the result of Tate's Direct Trade programme where they meet and agree prices directly with the producer. Milk chocolate and almond are the driving characteristic of the espresso's flavour supported by a subtle ripe fruit flavour. A slightly longer, darker roast draws out toffee notes and makes for a coffee that is rich full bodied.

The first bean which accounts for 60% of the blend is from Jose Rebuen Magana at Finca El Cashal in the Ahuachapan area. It is sweet and well structured. The farm is located in a remote and difficult to access part of Ahuachapan in the west on the country near the border with Guatemala. The Tate visited the farm and agreed the price with the Magana's directly. 2015 is their first year dealing with the family and they hope to build on the relationship in the coming years as they believe the farm has great potential.

The second bean which accounts for 40% of the blend is from Finac Mairavalle and Jaime Menendez. It is a complex fruit driven coffee produced near the town of Santa Ana. As a washed coffee the flavour is cleaner and slightly more acidic than its neighbour but brings great balance to the espresso.

By dealing direct with the farmer they can guarantee the producer receives a greater reward for coffee that tastes amazing making the minimum price at least 50% higher than the fair-trade minimum. This said, the commitment to Direct Sourcing is much more about the quality of the coffee than it is about anything else. We believe that quality coffee comes from long standing relationships based on trust and a mutual commitment to make each coffee taste as truly awesome as it can. By returning to a producer year after year, they can feel confident in us, secure enough to make the continued investment into their farms needed to produce coffee at the very highest level. By doing so, securing their position in the speciality coffee market well into the future.

Every coffee drunk is a combination of hard work between farmer, roaster and you the barista. It is our firm belief that quality can only improve the more transparent this chain becomes.

	£
Single Espresso	2.20
Double Espresso	2.80
Americano	2.40
Latte	2.40
Cappuccino	2.40
Mocha	2.60
Macchiato	2.80

HOT CHOCOLATE

Van Houten	2.40
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JING TEA

Jing is a Mandarin word meaning essential foundation. Whilst tea is ubiquitous and can be mass produced, the world's great teas are as outstanding in taste as the finest wines and the rarest whiskeys. Jing offers definitive examples of Asia's greatest teas, grown in time honoured gardens, skilfully hand-processed then vacuum-packed as source for unmatched freshness.

Jing is a young and innovative tea company run by Edward Eisler and his team. By building relationships with the world's finest tea farmers in China, India, Sri Lanka, Japan and Taiwan, Jing hand sources not only the finest teas and herbal infusions, but also special, rare teas which are seldom seen outside their country of origin. Jing makes many quality assessments in respect to the quality of the tea leaf and the way it is processed by observing and smelling the dry and wet leaf and tasting the infusion. Jing also visits its producers regularly to oversee picking and production to ensure its quality standards are met.

JASMINE SLIVER NEEDLE

Super delicate flavours in which light and understated orchard blossom sweetness combines with fragrant jasmine to soft, vanilla effect.

ASSAM BREAKFAST

A comforting and full breakfast classic, with rich malty sweetness and vivid ruby coloured infusion.

EARL GREY

Refreshing and sweet, with lifted citrus charm freshening the structured tenacity of the Ceylon leaf. Jing uses a base of exceptional whole leaf Ceylon tea, scented with bergamot and sprinkled with cornflowers.

WHITE PEONY

Refreshing and sweet, with lifted citrus charm freshening the structured tenacity of the Ceylon leaf. Jing uses a base of exceptional whole leaf Ceylon tea, scented with bergamot and sprinkled with cornflowers.

WHOLE PEPPERMINT LEAF

Insistent, deep and full mint flavours with an almost oily mid-palate subsiding cleanly towards and intensely perfumed finish.

ORGANIC WHOLE CHAMOILE FLOWERS

Bright, full, mellow floral depths with soft, refreshingly bitter vegetal complexities in the finish. Sweet yet austere – the definitive chamomile combination.

BLACKCURRANT & HIBISCUS INFUSION

Vivid, intense and lively, with a rich spectrum of berry fruits, bright supporting acidity and a sweet, perfumed finish. Refreshing, even bracing and full of charm.

From **£2.20**

BAR SNACKS

PIPER'S FARM CRISPS

The Pipers story began in 2004 when three Lincolnshire farmers – Alex Albone, Simon Herring and James Sweeting – joined forces to produce great tasting, quality crisps using local potatoes. They work with carefully selected flavour partners who care as much about their produce as the farmers do about theirs.

Anglesey Sea Salt

Lye Cross Cheddar & Onion

Biggleswade Sweet Chili

Burrow Hill Cider Vinegar

Kirby Malham Chorizo

Spicy Tomato Wissington

All £1.00

OTHER SNACKS

	£
Doremen's Cashews or Pistachio	2.50
Doremen's Pork Scratching's	1.75
Doremen's Peanuts	1.00
Nocellara del Belice Marinated Olives	3.55

ALL DAY

Affettato	16.00 <small>good for two</small>
A selection of cured meat, cheese, olives, house baked bread.	
Bread & Extra Virgin Olive Oil	1.75
Sausage Roll, Chutney	1.75
3 Mersea Rock Oysters, Shallot Vinegar	5.75

INFORMATION

THE SUN INN

We have seven en-suite guest rooms with seasonal packages available throughout the year which at times includes cream teas, bike hire or a seven course tasting meal. Our menu, inspired by Italy, changes throughout the week with a complete change each month. There is a bar menu with sandwiches and platters and on Sunday we roast a couple of joints of meat. There is a children's menu available at weekends and school holidays and we are able to cater for most allergies and diets. We have lots of bar snacks available throughout the day and are open for breakfast to non-residents Friday, Saturday and Sunday 8.15am – 9.45am.

OUR PRODUCTS

Everyone bangs on about local this and that these days, it almost goes without saying! We are no different but first and foremost, the product has got to taste great. If it is and is local, we buy it, if not we seek further afield. But most of our menu ingredients come from local (25 miles) farmers and growers and fish from in-shore day boats on the Essex, Suffolk and south coasts. This matters because it means we get the produce as soon as possible from when it is harvested or caught. Our beer, wine and other beverages are no different; we want to provide great tasting drinks from people who are as passionate about what they do as we are.

OUR TEAM

Our front of house operations is overseen by Hannah Craven and Zoë Morgan with Charlotte Green and Dominique St Rose running out front. Matthew McKechnie compiles the list of drinks with me and is responsible for making sure we have a fully stocked bar. The kitchen is headed up by Jack Levine with Emil Stycznski his second-in-command. These individuals are ably supported by a group of people who have been hired because they want to give great hospitality. The Sun Inn has been owned by me Piers Baker since 2003 and I also own Church Street Tavern in Colchester which opened in early 2014.

CHURCH STREET TAVERN

We opened our second venture in February 2014. Church Street Tavern has a ground floor bar and lounge and first floor dining room. Open for lunch Wednesday to Sunday and dinner Wednesday to Saturday serving a full menu alongside quick light dishes at lunch. A children's menu is available at weekends and school holidays. Feast day specials, Sunday roast joints too. A private dining room is available for hire and online bookings are taken. Colchester has got lots of wonderful attractions and things to do such as Colchester Castle, First Site Contemporary Art Gallery, the Mercury Theatre and Colchester Arts Clubs and excellent shopping. So when you seek a slightly more contemporary take on The Sun Inn, visit Church Street Tavern where you will be looked after by Connor Mantle out front and Head Chef Ewan Naylon in the kitchen with Edward Campbell second-in-command. Hannah, Zoë and Matt also fulfill their respective roles here too.

Full details are: Church Street Tavern, 3 Church Street, Colchester, CO1 1NF

Telephone 01206 564325 Email: office@churchstreettavern.co.uk

Web: www.churchstreettavern.co.uk Follow: ChurchStTavern

PRIVATE HIRE

Both our venues are available for private hire whether it be private dining or drinks. We also can cater for Cream Tea and off site catering. Please speak to one of our managers for further information.