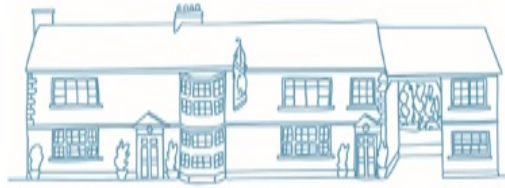


THE SUN INN



DRINKS LIST

2020

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
3Point8 Lager, Calvors Brewery Light, crisp and refreshing with excellent flavour despite the low abv	3.90	1.95	3.8%
Blackshore Stout, Adnams Brewery Dry with chocolate & coffee and hints of raisin and liquorice.	4.75	2.35	4.2%
Aspall Cyder, Suffolk Light and summery with pear like freshness	3.90	1.95	4.5%
Brewers Gold, Crouch Vale Brewery A true Champion ale, pale, refreshing, extravagantly hoppy with tropical fruits	4.10	2.05	4.0%
Vale Bitter, A Sun Inn-Crouch Vale Collaboration Crisp, malty, red-brown ale.	3.90	1.95	3.8%

GUESTS

We have guest ale, lager and keg ale taps 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 Caves Direct 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
Tiny Rebel	Beavertown	Lost & Grounded
Wild Beer Co	Gypsy Hill	
Paulaner	Bavo	Hacker-Pschorr

IN BOTTLE | CAN

£ ml abv

ALE

Saucery, Magic Rock, Manchester 4⁰⁰ 330_{can} 3.9%

Gluten Free, easy drinking, sweet and malty, layers of tropical fruit.

Brewgooder, Moyo Juice, Scotland 5⁶⁰ 330_{can} 3.9%

Mango & passionfruit IPA citrus forward Cascade, Citra and Magnum hops, subtle, malt flavours, fresh tropical taste

Magic Rock, Salty Kiss (Gooseberry Gose), Manchester 4⁶⁵ 330_{can} 4.1%

Flavoured with Gooseberry, Sea buckthorn and sea salt, this beer is tart, lightly sour and fruity.

Refreshing with a defined saltiness

BELGIAN

Westmalle Dubbel 5⁰⁰ 330_{can} 5.0%

Rich, fruity, notes of ripe banana and spice

LAGER

Cavlors Brewery, Dunkel, Coddendam Green 3⁹⁵ 330_{can} 4.6%

A blend of roasted malts and gentle hops, suggestive of toffee, coffee and chocolate

Birra Moretti, L'Autentica, Sicily 3⁶⁰ 330_{bt} 4.8%

A special blend of hops that give a unique taste and fragrance, enhancing its perfectly balanced bitter taste

LOW ALCOHOL

Bitburger Drive, Germany 2⁵⁰ 330_{bt} 0.05%

Actually, tastes of lager.

Ghost Ship Alcohol Free, Southwold 3⁰⁰ 500_{bt} 0.50%

Actually, tastes of bitter.

FRUIT CIDER

Hawkes, Dead & Berried, London 5¹⁰ 330_{can} 4.0%

A fresh, fruity, kir style cider

STOUT

Moor Beer Company, Somerset 5³⁰ 330_{can} 5.0%

Quite simple, the way it should be - Roast wholesomeness flowing throughout an incredibly rich body

GIN

£
35ml 50ml
with tonic

CRIPS & DRY

Gordon's London Dry, London

Our house gin, refreshing, strong juniper & botanicals
MIX: Indian Tonic, Lime

4.30 4.80

Hayman's London Dry, Essex

Citrus & juniper, rounded & full flavored
MIX: Aromatic Tonic, Lemon

5.30 6.00

Conker, Dorset

Juniper led, notes of elderberries, samphire & handpicked gorse flowers
MIX: Indian Tonic, Lime

7.30 8.45

AROMATIC

Hendrick's, Ayrshire

Infused with cucumber & rose petals, herbal
MIX: Indian Tonic, Cucumber

6.55 7.50

Little Bird, London

Notes of ginger, orange & grapefruit, sharp & forward
MIX: Mediterranean Tonic, Orange

6.45 7.40

Pinkster Pink Gin, London

Rosehip, gunpowder, tea, rose & bergamot botanicals with attitude!
MIX: Premium Indian Tonic, Orange

6.15 8.00

WEIRD & WONDERFUL

The Botanist, Islay

Distinctive, complex, floral
MIX: Indian Tonic, Rosemary

6.75 7.80

Ableforth's Bathtub, Kent

Warm citrus & juniper, waxy, gentle cardamom
MIX: Mediterranean Tonic, Lime

6.70 7.75

Hepple, Northumberland

Complex, saline, undertones of Douglas Fir, real soul.
MIX: Naturally Light Tonic, Lemon

7.15 8.25

FINE SPIRITS

£
35ml 50ml
with tonic

VODKA

Wyborowa, Poland	4.65	5.25
Our house vodka, refreshing, strong juniper & botanicals MIX: Indian Tonic, Lemon		
Chase Original, Herefordshire	7.00	8.05
Created from seed to bottle on the farm, pepper spice, earthy, oily Best served neat or MIX: Elderflower Tonic, Lemon		
Sacred, London	5.25	6.20
Aromatic & spicy with herbal notes, best as a Martini or... MIX: Tonic Water, Orange		
Konik's Tail, Poland	5.25	6.20
Spelt, rye & wheat grains, complex & well balanced Best served over ice with lots of ice		

MALT & SPECIALITY WHISKEY

We have a large number of malts, come up to the bar and have a look.

COCKTAILS

Aperol Spritz	£4¹⁵	wine £6⁰⁰	Prosecco
Negroni	£6⁵⁰		gin, Campari, sweet vermouth
Old Fashioned	£7²⁵		Rye or Kentucky Bourbon, brown sugar & Angostura Bitters, orange peel
Bloody Mary	£5⁴⁰		Wyborowa Vodka with Big Tom
Espresso Martini	£7⁵⁰		a heady mix of vodka, Kahlua, espresso & Frangelico
Seedlip Garden Sour	£6⁵⁰		non-alcoholic with apple juice & lemon
Cosmopolitan	£6⁷⁵		Wyborowa Vodka & Cointreau with cranberry juice & fresh lime
Margarita	£7²⁵		Tequila & Cointreau with fresh lime
Tom Collins	£5²⁵		gin, sugar syrup, lemon juice

EAU DE VIE

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

2.85

FEVER TREE MIXERS

2.00

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

3.25

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 / Pineapple

JAMES WHITE JUICES

3.00

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 & Summerberries / Pear / Big Tom

FENTIMANS

3.25

Ginger Beer / Rose Lemonade / Orange Jigger / Elderflower

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

30p

Belvoir - Elderflower, Lime & Lemongrass

90p

COFFEE

We buy our coffee from Tate Gallery organized by their Head of Coffee, Thomas Haigh, who deals directly with growers and pays them 50% more than fair trade prices. Thomas and his team only source single origin coffee from a variety of female and male producers from various countries. This means our espresso beans change seasonally depending on what they chose to source. Their small team of specialists focus on sourcing and roasting the highest quality and sustainable coffee.

By dealing directly 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. Please ask a member of our team as to what beans we currently stock.

	£
Single Espresso	2.20
Double Espresso	2.50
Americano	2.50
Latte	2.50
Cappuccino	2.50
Mocha	2.50
Macchiato	2.50

HOT CHOCOLATE

Van Houten	2.50
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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

An invigorating black tea lifted by fresh and exuberant citrus in biodegradable tea bags. For supreme texture and flavour, a touch of natural bergamot extract tempers the tea's inherent richness.

WHITE PEONY

A deeply refreshing, sweet and honeyed white tea. The silvery buds and delicate young leaves produce an enchanting infusion with notes of hay meadow, fruity melon and apple blossom freshness.

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.

£2.50

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

Atlas Mountains Thyme & Rosemary

Burrow Hill Cider Vinegar

Karnataka Black Pepper & Sea Salt

All £1.10

OTHER SNACKS

	£
Doremen's Cashews or Pistachio	2.50
Pork Scratching's	1.75
Doremen's Peanuts	1.00
Nocellara del Belice Marinated Olives	3.00

INFORMATION

THE SUN INN

We have seven en-suite guest rooms with seasonal packages available throughout the year which at times include cream tea, bike hire or a six-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 on 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 are run by Emma Anson and Jack Tuck. The kitchen is headed up by Jack Levine with Emil Stycznski, Sylwester, Helen Rosenthal and Ben Manning supporting. 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 Aidan Kerins out front and Head Chef Ewan Naylor in the kitchen. 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 on-site catering. Please speak to one of our managers for further information.