

# THE SUN INN

DEDHAM



## DRINKS LIST



## IN THIS LIST

### ON TAP

... ever changing beer and cider on tap.

### BEER & CIDER BY THE BOTTLE

... gluten free, non-alcoholic, Belgium and fruit cider.

### FINE SPIRITS

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

### COCKTAILS

... classic and crafted house cocktails.

### SOFT DRINKS

... from juices to pressés and non-alcoholic delights.

### COFFEE

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

### TEA

... handpicked from people fanatical about tea.

### BAR SNACKS

... crisps, nuts, olives and more.

### ABOUT US

... crisps, nuts, olives and more.

## BEER ON TAP

	pint	half
<b>LAGER</b>		
<b>Helles Lager, Burnt Mill Brewery</b> SUFFOLK 4%	4 <sup>75</sup>	2 <sup>40</sup>
Malty notes, rounded spice, light bitterness, refreshing, crisp.		
<b>Bavo, Pilsner, Huyghe Brewery</b> BELGIUM 4.2%	5 <sup>25</sup>	2 <sup>65</sup>
Pale, golden lager crisp, easy, bready notes.		
<b>Kobold, Adnams Brewery</b> SUFFOLK 4.2%	5 <sup>75</sup>	2 <sup>90</sup>
Pilsner malt, hoppy aroma, light & refreshing.		
<b>KEG ALE</b>		
<b>Pintle, Burnt Mill Brewery</b> SUFFOLK 4.3%	5 <sup>50</sup>	2 <sup>75</sup>
Restrained bitterness & dry finish make for all day crushability.		
<b>Guest Tap</b>		
Each week we have a guest keg ale, Weissbier, or lager on tap, please ask.		
<b>STOUT</b>		
<b>Guinness, St James' Gate Brewery,</b> IRELAND 4.2%	5 <sup>90</sup>	2 <sup>95</sup>
Perfect balance of bitter and sweet, malt and roast, smooth and creamy.		
<b>CIDER</b>		
<b>Aspall</b> SUFFOLK 4.5%	4 <sup>75</sup>	2 <sup>40</sup>
Medium dry, apple cider, light sparkling finish.		
<b>REAL ALE</b>		
<b>Brewers Gold, Crouch Vale Brewery</b> SOUTH WOODHAM FERRERS 4%	4 <sup>75</sup>	2 <sup>40</sup>
A true Champion ale, pale, refreshing, extravagantly hoppy with tropical fruits.		
<b>Vale Bitter, A Sun Inn-Crouch Vale Collaboration</b> 3.8%	4 <sup>50</sup>	2 <sup>25</sup>
Crisp, malty, red-brown ale.		
<b>Mosaic or Broadside, Adnams Brewery</b> SOUTHWOLD 4.1% – 4.7%	4 <sup>75</sup>	2 <sup>40</sup>
Mosaic - fresh, hop-forward, aromatic, floral. Notes of mango, peach, lemon, gooseberry, and pine. Broadside – bold, fruitcake, almonds - delicious, lingering Christmas cake flavours to savour.		
<b>Guest Ale</b> VARIOUS 3.8% – 5%	4 <sup>75</sup>	2 <sup>40</sup>
We vary each week with guests from the likes of Green Jack, Earl Soham, Colchester Red Fox, Oakham, RCH, Tring, West Berkshire, Cliff Quay, Thornbridge, Tring.		

## BOTTLED & CANNED BEER & CIDER

### ALE

**Beyond the Firs, Burnt Mill Brewery** SUFFOLK 440ML 6%

6<sup>75</sup>

Extra pale, bright tangerine, grapefruit, subtle piney bitterness. Gluten Free.

### TRAPPIST

**Chimay Bleue, Bières de Chimay** BELGUIM 330MLt 9%

7<sup>50</sup>

Dark, complex, developing over time in the glass.

**Delirium Tremens, Huyghe Brewery** BELGUIM 330mlt 8.5%

7<sup>50</sup>

Sweet and fruit, flowery hops, dry bitter finish.

### FRUIT CIDER

**Dead & Berried, Hawkes** BERMONDSEY 330ML 4%

4<sup>75</sup>

Classic medium dry with berries, fruity, smooth, textured, naturally sweet.

### LAGER

**Moretti** ITALY 330ML 4.6%

3<sup>85</sup>

Well balanced, clean, some hoppy, fruit notes, finished with bitterness.

**Ichnusa** SARDINIA 330ML 4.7%

3<sup>85</sup>

Full-bodied, pure barley malt, unfiltered, soft, slightly bitter.

### LOW ALCHOL

**Lucky Saint** LONDON 330ML 0.5%

4<sup>35</sup>

Unfiltered lager, satisfyingly fruit with a refreshing crisp citrus finish.

**Ghostship, Adnams** SUFFOLK 500ML 0.5%

4<sup>65</sup>

Full bodied, rich, smooth and long.

## GIN

35ml 50ml

with tonic

### CRISP + DRY

#### Gordon's London Dry LONDON

Our house gin, refreshing, strong juniper & botanicals.

MIX: Indian Tonic, Lemon

5<sup>20</sup> 5<sup>80</sup>

#### Hayman's London Dry | Citrus | Sloe LONDON

Classic, smooth juniper, touch of spice, citrus flavours.

MIX: Indian Tonic, Lemon Mix: Sloe, Blood Orange Soda, Rosemary

6<sup>20</sup> 7

#### Sipsmith LONDON

Dry, spicy, citrus zing & great depth

MIX: Premium Indian Tonic, Lime

7<sup>30</sup> 8<sup>40</sup>

### AROMATIC

#### Hendrick's SCOTLAND

Infused with cucumber & rose petals, herbal flavour.

MIX: Pomegranate & Basil Tonic, Cucumber

7<sup>40</sup> 8<sup>40</sup>

#### Little Bird London Dry LONDON

Notes of ginger, orange & grapefruit, sharp & forward

MIX: Mediterranean Tonic, Orange

7<sup>60</sup> 8<sup>80</sup>

#### Hayman's Peach & Rose Cup LONDON

Notes of fresh peach, sweet rose, juicy orchard fruit.

MIX: Premium Light Indian Tonic, Grapefruit

5<sup>70</sup> 6<sup>30</sup>

### WEIRD + WONDERFUL

#### Ableforth's Bathtub KENT

Warm citrus & juniper, waxy, gentle cardamom

MIX: Mediterranean Tonic, Lime

8<sup>10</sup> 9<sup>40</sup>

#### Hepple NORTHUMBERLAND

Bright, herbal, juniper, luscious, cedar finish

MIX: Naturally Light Tonic, Lemon

8<sup>60</sup> 10

#### Tanqueray No. Ten LONDON

Citrus focused, refreshing juniper kick.

MIX: Premium Tonic, Lime

6 6<sup>80</sup>

## VODKA

	35ml	50ml
	with mixer	
<b>Wyborowa</b> POLAND	5 <sup>30</sup>	5 <sup>90</sup>
Double distilled rye, smooth, creamy with floral & grain notes		
MIX: Indian Tonic, Lemon or lime		
<b>Chase Original</b> HEREFORDSHIRE	8 <sup>40</sup>	9 <sup>70</sup>
Created from seed to bottle on the farm, pepper spice, earthy, oily.		
Best served neat or		
MIX: Elderflower Tonic, Lemon		
<b>Black Cow</b> DORSET	8 <sup>40</sup>	9 <sup>70</sup>
Luscious, smooth, textural.		
Best served neat or		
MIX: Slim Tonic, Lemon		
<b>Grey Goose Strawberry &amp; Lemongrass</b> FRANCE	8 <sup>40</sup>	9 <sup>70</sup>
Juicy, sweet, classy		
MIX: Soda, Lemon and Strawberries in Season		

## RUM

<b>Diplmatico Mantuano</b> VENEZUELA	6 <sup>70</sup>	8 <sup>20</sup>
Balanced, dried fruits, wood		
Best served neat or		
MIX: Dash of Fever Tree cola and lime		
<b>Havana Club</b> CUBA	3 Años 5 <sup>80</sup>	6 <sup>50</sup>
Herbal and woody with hints of tobacco		
MIX: Ginger ale with a wedge of lime		
	7 Años 6 <sup>60</sup>	7 <sup>50</sup>
<b>Kracken Spiced</b> TRINIDAD	6 <sup>60</sup>	7 <sup>50</sup>
Smooth, spiced, sweet ginger, soft vanilla.		
MIX: Ginger beer and fresh lime		
<b>Plantation Pineapple Trinidad &amp; Tobago</b>	8 <sup>60</sup>	10
Tropical fruit, pineapple, smoke, clove		
Best served neat or		
Mix, Ginger ale, lime		

## WHISKEY & BOURBON

We have an ever changing range of Irish, Scots, Japanese Whiskey and Bourbon, please come and take a look at the shelf on the back bar.

## CLASSIC COCKTAILS

### MARGARITA

8<sup>75</sup>

If life gives you limes, make margarita so said Jimmy Buffett.

### AMARETTO OR WHISKEY SOURS

7<sup>50</sup> - 8<sup>50</sup>

Can be mixed without egg white!

### BELLINI

6<sup>50</sup>

Prosecco with passion fruit or raspberry?

### OLD FASHIONED

7<sup>75</sup>

Straight Bourbon or Rye with angostura & orange bitters. Cornerstone cocktail.

### MARTINI

8<sup>50</sup>

Gin or vodka? Dirty or dry? Vesper? Bijou? Always stirred.

### PALOMAR

8<sup>75</sup>

Tequila and grapefruit come together for a refreshing tonic.

### NEGRONI

8<sup>75</sup>

A bitter, classic Italian aperitivo of gin, Punt e Mes vermouth & Campari. Sharpener.

### COSMOPOLITIAN

8<sup>75</sup>

A contemporary-classic mix of vodka, Cointreau, cranberry and lime.

### VINTAGE MANHATTAN

8<sup>75</sup>

The discerning tippie, rye whiskey, sweet vermouth, maraschino & bitters.

### TOM COLLINS

7<sup>50</sup>

Gin, lemon and soda – A supped up G&T!

## HOUSE COCKTAIL

### ESPRESSO MARTINI

8<sup>75</sup>

Wakes you and keeps you going!

### SMOKE & MIRRORS

9<sup>50</sup>

Mezcal provides the smoke, Famous Grouse the mirror – herbal, rounded, fresh.

### CLOUDED SOUR

8<sup>25</sup>

Hepple gin, elderflower, lemon & lime make for a heavenly fragrant sour.

### EAST 8 HOLD UP

7<sup>50</sup>

Vodka & Aperol with pineapple, lime & passion fruit. Refreshing, tangy.

### IT'S BERRY'S, NOT TERRY'S

8<sup>50</sup>

Soothing Tullamore Dew whiskey, lifted by Grand Marnier with a delicate final touch of grated dark chocolate & a dash of orange bitters. Everyone will love it!

## ZERO 0% ABV COCKTAILS

### SEAWARD SOUR

7<sup>75</sup>

Distilled Pentire, elderflower and lemon. Clean & refreshing.

### NO PRESSURE

8<sup>50</sup>

Pentire Adrift with Passionfruit & pineapple for tropical refreshment.

### PENTIRE COLLINS

7<sup>75</sup>

Seaward Pentire, lemon and soda.

## SOFT DRINKS

**Coca Cola, Diet Coca Cola, Coca Cola Zero**

3 2<sup>85</sup>

**Fever Tree Mixers**

2<sup>50</sup>

Tonic, Slim Tonic, Elderflower Tonic, Mediterranean Tonic,  
Soda Water, Lemonade, Ginger Ale, Ginger Beer, Blood Orange Soda

**Folkington's 100% Fruit Juice** EAST SUSSEX

4

Orange, Cranberry, Tomato, Pink Lemonade, Cloudy Apple  
Pear, Summer Berries, Pineapple

**Ginger Switchel & Soda** MOTHER ROOT LONDON

3<sup>50</sup>

A modern take on switchel, a classic American drink that was super popular back in the 1800s. This version from Mother Root combines pressed ginger juice, blossom honey, organic apple cider vinegar, and a touch of chilli, so it's both totally refreshing and spicy. Garnished with lemon & a sprig of rosemary.

**Willy's Apple Cider Kombucha,** HEREFORDSHIRE

4<sup>50</sup>

**Natural Apple | Raspberry | Blackcurrant**

Founded by William Chase, the ingredients are grown, harvested and fermented by the small team at Willy's. A refreshing fermented drink made with Kombucha and Apple Cider Vinegar (ACV). An all-natural, hydrating and rejuvenating drink from 300-year-old orchards.

## MINERAL WATER

We purify our water here on the premises to produce the freshest, cleanest water possible. We have taken this step to help our environment by reducing our dependency on pre-bottled water. Fewer lorries on the road, fewer bottles in the bin. There is no charge for still water. Sparkling 750ml bottles are £2 and a 12oz glass is 50p.

## CORDIALS

Lime, Blackcurrant, Orange

45p

Elderflower

85p

## JUKES CORDIALITIES

Our friend Matthew Jukes has created this award winning collection of ready to drink, 0% ABV sparkling wine with the highest quality natural ingredients. So when you want the flavour of wine without the alcohol, these are a must.

**The Sparkling White,** 250ml 0% ABV

6<sup>50</sup>

Citrus, stone fruit and fresh herb flavour.

**The Sparkling Rosé,** 250ml 0% ABV

6<sup>50</sup>

Perfumed, delicate and refreshingly crisp.

**The Sparkling White,** 250ml 0% ABV

6<sup>50</sup>

Black fruit-themed with a deep, earthy, spicy feel.

## BAR SNACKS

### PIPERS CRISPS

1<sup>35</sup>

The Pipers story began in 2004 when three farmers – Alex Albone, Simon Herring and James Sweeting joined forces to produce great tasting, quality crisps using the finest potatoes.

Working with carefully selected flavour partners who care as much about their produces as they do about their crisps. The Pipers brand is made up of passionate people driven by one thing and that is to deliver the best taste and quality possible.

Anglesey Sea Salt

Lye Cross Cheddar and Onion

Burrow Hill Cider Vinegar and Sea Salt

Kirkby Malhan Chorizo

Biggleswade Sweet Chilli

Atlas Mountains Wild Thyme and Rosemary

### OTHER NIBBLES

Nocellara del Belice Marinated Olives

4<sup>50</sup>

Dried Broad Beans

1<sup>50</sup>

Catalan Smoked and Salted Almonds

4<sup>50</sup>

## 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	2.50
Double Espresso	3.00
Americano	3.00
Latte	3.00
Flat White	3.00
Cappuccino	3.00
Mocha	3.00
Macchiato	3.00

## HOT CHOCOLATE

Van Houten	3.00
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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 an 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.

### 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, exuberant and natural bergamot tempering the tea's inherent richness.

### DECAFFINATED CEYLON

Malty, rich and full bodied with notes of dried fruit.

### ORGANIC BOHEA LAPSANG

Smoky, sophisticated, warming, and a world away from the commercially produced Lapsang Souchong.

### DARJEELING FIRST FLUSH

Picked in early spring, this crisp, quenching and uplifting tea expresses the unique Darjeeling terroir, with zesty spring freshness and high floral aromas that make way for a fruitiness in the taste.

### JASMINE PEARLS

Young spring picked buds of green tea, naturally scented with fresh jasmine flowers over five whole nights. The result is a soft vivid infusion with the sublimely enchanting aroma of sweet, fragrant jasmine.

### JADE SWORD ORGANIC GREEN TEA

Bursting with sweet spring flavour, and selected for its succulent fresh taste, refreshing infusion with pleasant, sappy top notes and characterful umami depth.

### 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.

£3.00

## ABOUT US

### PUB WITH BAR, RESTAURANT, GARDEN & GUEST ROOMS

We opened in July 2003. There are seven en-suite guest rooms with seasonal packages available throughout the year. Our menu, inspired by Italy, changes throughout the year with a complete change each 6-8 weeks. There is a casual menu with sandwiches and platters and on Sunday we roast a couple of joints of meat. There is a children's menu available and we are able to cater for most allergies and diets. We have bar snacks available throughout the day and are open for breakfast to non-residents on Tuesday to Sunday 8.15am – 9.45am. Our terrace and garden open once the weather warms up between May and September.

### 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 overseen by Lilla Szanto, Louise Wickens and Lotte Parker-Hooton. The kitchen is headed up by Jack Levine with Emil Stycznski, Sylwester Golonka, Helen Rosenthal 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 is owned by me, Piers Baker and I also own Church Street Tavern in Colchester and The White Hart Inn on Mersea Island.

### FOLLOW US

We're on the usual social media channels of Twitter, Instagram and Facebook. Follow us for news, offers and events as well as day to day ramblings:

**@SunInnDedham**

All information about our rooms and where bookings can be made are on our website:

**[www.thesuninndedham.com](http://www.thesuninndedham.com)**

You can also sign up to our mailing list for quarterly newsletters straight to your email.

## CHURCH STREET TAVERN, COLCHETER

Our second site opened in February 2014 in an equally impressive building to the others. The aim was to bring our style of food, conviviality and hospitality to Colchester. Open Wednesday to Sunday for lunch and dinner, CST has a ground floor bar and first floor restaurant. Opposite the Mercury Theatre and Arts Centre, en route into town from St Mary's car park, it is the perfect spot for be well looked after and have a good time.

[www.churchstreettavern.co.uk](http://www.churchstreettavern.co.uk)

Follow @ChurchStTavern

## THE WHITE HART INN, MERSEA ISLAND

Our third sibling opened in June 2022, bringing a bit of Sun Inn and Church Street Tavern, island style. Mersea Island is a special place with its beaches, creeks, boardwalks, sailing and oysters. It has a great community many of whom are already friends and customers of our businesses. A more contemporary feel given the rebuild nature of the building, there are 6 bedrooms, large restaurant and bar with a vaulted ceiling, lots of windows and a walled, south-west facing terrace. Perfect for sundowners after walks along the beach.

[www.whitehartinnmersea.co.uk](http://www.whitehartinnmersea.co.uk)

Follow @WhiteHartInnMersea

