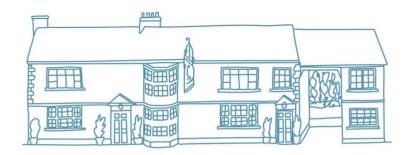
# THE SUN INN

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.

#### **LOW & NO ALCOHOL**

... from kombuchas and switchels to mocktails and wine flavoured 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**

... who, what, when.

# **BEER ON TAP**

	pint	half
LAGER Helles Lager, Burnt Mill Brewery SUFFOLK 4% Malty notes, rounded spice, light bitterness, refreshing, crisp. Gluten Free.	5 <sup>25</sup>	$2^{65}$
Bavo, Pilsner, Huyghe Brewery BELGIUM 4.2% Pale, golden lager crisp, easy, bready notes.	5 <sup>50</sup>	<b>2</b> <sup>75</sup>
Lucky Saint LONDON 0.5% Unfiltered lager, satisfyingly fruity with a refreshing crisp citrus finish.	5 <sup>85</sup>	2 <sup>95</sup>
Guest Tap Each week we have a guest beer on tap, please ask.		
KEG ALE Pintle, Burnt Mill Brewery SUFFOLK 4.3% Restrained bitterness & dry finish make for all day crushability.	5 <sup>60</sup>	280
Guest Tap Each week we have a guest keg ale on tap, please ask.		
STOUT Guinness, St James' Gate Brewery, IRELAND 4.2% Perfect balance of bitter and sweet, malt and roast, smooth and creamy.	$6^{40}$	$3^{20}$
CIDER Aspall SUFFOLK 4.5% Medium dry, apple cider, light sparkling finish.	5 <sup>25</sup>	2 <sup>65</sup>
REAL ALE Brewers Gold, Crouch Vale Brewery SOUTH WOODHAM FERRERS 4% A true Champion ale, pale, refreshing, extravagantly hoppy with tropical fruits.	5 <sup>25</sup>	$2^{65}$
Vale Bitter, A Sun Inn-Crouch Vale Collaboration 3.8% Crisp, malty, red-brown ale.	490	<b>2</b> <sup>45</sup>
Mosaic or Broadside, Adnams Brewery SOUTHWOLD 4.1% – 4.7%  Mosaic - fresh, hop-forward, aromatic, floral. Notes of mango, peach, lemon, gooseberry, a Broadside – bold, fruitcake, almonds - delicious, lingering Christmas cake falvours to savou		2 <sup>65</sup>
Guest Ale VARIOUS 3.8% – 5%  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.	<b>5</b> <sup>25</sup>	<b>2</b> <sup>65</sup>

# **BOTTLED & CANNED BEER & CIDER**

ALE	
Beyond the Firs, Burnt Mill Brewery SUFFOLK 440ML 6%	<b>6</b> <sup>75</sup>
Extra pale, bright tangerine, grapefruit, subtle piney bitterness. Gluten Free.	
TRAPPIST	
Chimay Blue, Bières de Chimay Belguim 330ML 9%	<b>7</b> <sup>75</sup>
Dark, complex, developing over time in the glass.	
Delirium Tremens, Huyghe Brewery BELGUIM 330ML 8.5%	<b>7</b> <sup>75</sup>
Sweet and fruit, flowery hops, dry bitter finish.	
FRUIT CIDER	
Dead & Berried, Hawkes BERMONDSEY 330ML 4%	<b>5</b> <sup>75</sup>
Classic medium dry with berries, fruity, smooth, textured, naturally sweet.	
LAGER	
L'Authenica, Moretti ITALY 330ML 4.6%	4
Well balanced, clean, some hoppy, fruit notes, finished with bitterness.	
Ichnusa SARDINIA 330ML 4.7%	4
Full-bodied, pure barley malt, unfiltered, soft, slightly bitter.	
LOW ALCOHOL	
Ghostship, Adnams SUFFOLK 500ML 0.5%	<b>4</b> <sup>75</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: Fever Tree Indian Tonic, Lemon	<b>5</b> <sup>35</sup>	<b>5</b> <sup>85</sup>
Hayman's Citrus   Sloe   Peach & Rose Cup LONDON Classic, smooth juniper, touch of spice, citrus flavours.  MIX: Fever Tree Indian Tonic, Lemon	6 <sup>55</sup>	7 <sup>25</sup>
Fishers Original ALDEBURGH, SUFFOLK Foraged wild herbs, costal botanicals, robust, natural, savoury, creamy and long. MIX: Fever Tree Mediterranean Tonic, Orange	6 <sup>55</sup>	<b>7</b> <sup>25</sup>
AROMATIC + WARM  Hendrick's SCOTLAND  Infused with cucumber & rose petals, herbal flavour.  MIX: Fever Tree Naturally Light Tonic, Cucumber	<b>7</b> <sup>55</sup>	8 <sup>45</sup>
Tanqueray No. Ten LONDON Citrus focused, refreshing juniper kick. MIX: Fever Tree Indian Tonic, Pink Grapefruit	615	6 <sup>75</sup>
Ableforth's Bathtub KENT Warm citrus & juniper, waxy, gentle cardamom MIX: Fever Tree Indian Tonic, Lime	8 <sup>55</sup>	9 <sup>65</sup>
WONDERFUL + PURE  Fishers Fifty   Smoked ALDEBURGH, SUFFOLK  Smoked – subtle oak smoke, black pepper, juniper, warm lingering finish.  MIX: Fever Tree Ginger Ale, Lime, Rosemary  Fifty – peppery spice, earthy, herbaceous sweetness, smooth and creamy.  MIX: Fever Tree Naturally Light Tonic, Orange	8 <sup>25</sup>	9 <sup>25</sup>
Hepple NORTHUMBERLAND  Bright, herbal, juniper, luscious, cedar finish  MIX: Fever Tree Naturally Light Tonic, Lemon	8 <sup>60</sup>	10

## **VODKA**

	35ml	50ml
	with	mixer
Wyborowa POLAND	<b>5</b> <sup>55</sup>	<b>6</b> <sup>15</sup>
Double distilled rye, smooth, creamy with floral & grain notes		
MIX: Fever Tree Indian Tonic, Lemon or lime		
Chase Original HEREFORDSHIRE	8 <sup>55</sup>	9 <sup>25</sup>
Created from seed to bottle on the farm, pepper spice, earthy, oily.		
Best served neat or MIX: Fever Tree Elderflower Tonic, Lemon		
Black Cow DORSET	<b>7</b> <sup>15</sup>	<b>7</b> <sup>95</sup>
Luscious, smooth, textural.		
Best served neat or MIX: Fever Tree Slim Tonic, Lemon		
Grey Goose Strawberry & Lemongrass FRANCE	8 <sup>55</sup>	$10^{05}$
Juicy, sweet, classy		
MIX: Fever Tree Soda, Lemon & Strawberries in Season		
M		

# **RUM**

Diplomatico Reserva Exclusiva VENEZUELA		$9^{35}$	$10^{65}$
Balanced, dried fruits, wood			
Best served neat or MIX: Dash of Fever Tree Cola and lime			
Havana Club CUBA	3 Años	5 <sup>95</sup>	<b>6</b> <sup>55</sup>
Created from seed to bottle on the farm, pepper spice, earthy, oily	7Años	685	765
MIX: Fever Tree Ginger ale with a wedge of lime			
Kracken Spiced TRINIDAD		<b>6</b> <sup>75</sup>	<b>7</b> <sup>55</sup>
C			

Smooth, spiced, sweet ginger, soft vanilla.

MIX: Fever Tree Ginger beer and fresh 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	$7^{75} - 8^{9}$
Can be mixed without egg white!	
BELLINI	685
Prosecco with passion fruit or raspberry?	
APEROL SPRITZ	$8^{50}$
Summer fun all year long, Prosecco & Aperol topped with soda, slice of orange.	
OLD FASHIONED	$7^{95}$
Straight Bourbon or Rye with angostura & orange bitters. Cornerstone cocktail.	
MARTINI	$8^{50}$
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, sweet 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 tipple, rye whiskey, sweet vermouth, maraschino & bitters.	
ESPRESSO MARTINI	$8^{75}$
Wakes you and keeps you going!	
TOM COLLINS (can be 0% ABV)	<b>7</b> <sup>85</sup>
Gin, lemon and soda – A supped up G&T!	

# **HOUSE COCKTAIL**

**OYSTER MARTINI** 

	O TOTEK MERKITI (I	10   12
	Oysters and Martinis are my go to reviver on a Friday evening. A unique gin in coll with Fishers of Aldeburgh, infused with Haward's Mersea oyster shells, rock sample seashore botanicals and Essex Salt. Then stirred with vodka and Noilly Prat, chilled sub-zero, it's clean, satisfying and life affirming! A bottle of our gin is available for at home, please ask a member of our team to organise for you. The retail cost is £3	nire, I to you to enjoy
	SWIZZLE IN THE SUN	$8^{25}$
	Our rift on a Mojito, it swizzles rather than fizzes!	
	ALMOND CRUSTA	9 <sup>25</sup>
	A refreshing bend of cognac, gin and amaretto with a citrus lift.	
	STRAWBERRY FIELDS FOREVER	<b>9</b> <sup>75</sup>
	Grey Goose Strawberry & Lemongrass vodka with fresh lime, basil & strawberries.	
	LEMON DROP LUKE	$8^{50}$
	Gin with Grand Marnier, lime and a lick of salt.	
<b>ZE</b>	RO 0% ABV COCKTAILS	
	SEAWARD SOUR	<b>7</b> <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	<b>7</b> <sup>75</sup>
	Seaward Pentire, lemon and soda.	

 $10^{50}$  |  $12^{50 \,\mathrm{with} \,\mathrm{oyster}}$ 

# **LOW & NO ALCOHOL**

Seaward Pentire, lemon and soda.

Lucky Saint LONDON, 33ml 0.5% Unfiltered lager, satisfyingly fruit with a refreshing crisp, citrus finish.	5 <sup>50</sup>		
Ghostship, Adnams SUFFOLK, 500ml 0.5% Unfiltered lager, satisfyingly fruit with a refreshing crisp, citrus finish.	4 <sup>75</sup>		
Ginger Switchel & Soda MOTHER ROOT LONDON  A modern take on switchel, a classic American drink that was super popular back  Mother Root combines pressed ginger juice, blossom honey, organic apple cider v  it's both totally refreshing and spicy. Garnished with lemon & a sprig of rosemary	rinegar, and a touch of chilli, so		
Willly's Apple Cider Kombucha, HEREFORDSHIRE  Natural Apple   Raspberry   Blackcurrant  Founded by William Chase, the ingredients are grown, harvested, and fermented refreshing fermented drink made with Kombucha and Apple Cider Vinegar (ACV rejuvenating drink from 300-year-old orchards.			
JUKES CORDIALITIES  Our friend Matthew Jukes has created this award-winning collection of ready to drinks that are 0% ABV and use 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	<b>6</b> <sup>75</sup>		
Citrus, stone fruit and fresh herb flavour.  The Sparkling Rosé, 250ml 0% ABV  Perfumed, delicate and refreshingly crisp.	6 <sup>75</sup>		
The Sparkling Red, 250ml 0% ABV  Black fruit-themed with a deep, earthy, spicy feel.	6 <sup>75</sup>		
Pentire CORNWALL - ADRIFT OR SEAWARD  Bright, herbal, juniper, luscious, cedar finish  MIX: Naturally Light Tonic, Lemon	35ml 50ml with mixer 585 6 <sup>25</sup>		
0% ABV COCKTAILS			
SEAWARD SOUR Distilled Pentire, elderflower and lemon. Clean & refreshing.	7 <sup>75</sup>		
NO PRESSURE Pentire Adrift with Passionfruit & pineapple for tropical refreshment.	8 <sup>50</sup>		
PENTIRE COLLINS	7 <sup>75</sup>		

### **SOFT DRINKS**

Coca Cola, Diet Coca Cola, Coca Cola Zero	<b>3</b> <sup>25</sup>	3
Fever Tree Mixers	$2^{65}$	
Tonic, Slim Tonic, Elderflower Tonic, Mediterranean Tonic,		
Soda Water, Lemonade, Ginger Ale, Ginger Beer, Blood Orange Soda		
Folktington's 100% Fruit Juice EAST SUSSEX	$4^{50}$	
Orange, Cranberry, Tomato, Pink Lemonade, Cloudy Apple		
Pear, Summer Berries, Pineapple		

#### 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	50p
Elderflower	90p

# **BAR SNACKS**

PIPERS CRISPS	$1^{35}$
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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 Malham Chorizo
Biggleswade Sweet Chilli
Atlas Mountains Wild Thyme and Rosemary

#### **OTHER NIBBLES**

Nocellara del Belice Marinated Olives	$4^{50}$
Dried Broad Beans	$1^{50}$
Catalan Smoked and Salted Almonds	450

### **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	3.00
Double Espresso	3.15
Americano	3.15
Latte	3.15
Flat White	3.15
Cappuccino	3.15
Mocha	3.15
Macchiato	3.00
HOT CHOCOLATE	

#### HOT CHOCOLATE

Van Houten 3.15

# 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 he 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.

#### DECAFFEINATED 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 PEPPERMENT 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.

### **ABOUT US**

#### PUB WITH BAR, RESTAURANT, GADEN & 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 and Louise Wickens. The kitchen is headed up by Jack Levine with Emil Stycznski, Sylwester Golonka, Helen Rosenthal, Richard Mitchell 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

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 hospitably 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 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 Follow @WhiteHartInnMersea





