



*Cocktail & Wine List*



# FORN

BAR &  
RESTAURANT

## Welcome

to FORN Bar & Restaurant! We serve some of the most amazing Tapas in Exeter, cooked by our all-Spanish Chefs! We are also famous for our great wine list and fabulous Cocktails!

### Don't miss FORN Fridays!!!

Every Friday ( 5pm-7pm ) All Cocktails £5, Fizz £15 & free Pintxos !!!

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@fornexeter



## Sherry

Sherry is an expression of wine & wood as Vivid & Beautiful as any in the world.  
A more druggingly delicious wine than you have ever tasted (Jancis Robinson MW)

### ~ Fino ~

The lightest style, very dry & crisp, hints of almonds. A delicate, yeasty flavour.

#### ❖ TIO PEPE FINO

*Bone dry, multi-award winning Fino. Perfectly balanced and amazingly versatile.*

*50ml – 2.75 | 100ml – 4.75*

### ~ Amontillado ~

Still very dry, light to medium bodied, amber coloured with a pungent nuttiness.

#### ❖ VIÑA A B

*Still retaining a sharp, Fino-edged nose but with more complexity and notes of walnuts and linseed oil. Racy yet soft and delicate.*

*50ml – 3.00 | 100ml – 5.50*

### ~ Palo Cortado ~

Bone dry, delicate and hazelnutty on the nose like an Amontillado but with a rich, smooth style finish.

#### ❖ LEONOR

*Intense aromas of hazelnuts, sea salt & mature wood, powerful, long and smooth.*

*50ml – 3.00 | 100ml – 5.50*

### ~ Oloroso Dulce ~

Among the longest lived wines in the world. Smooth, medium to full bodied, rich, nutty and sweetened with Pedro Ximenez.

#### ❖ MATUSALEM 30YO

*Unctuous, rich 30 yo Oloroso with notes of dried fruits, dark chocolate and treacle, yet incredibly fresh acidity.*

*50ml – 6.75 | 100ml – 13.00*

### ~ Pedro Ximenez ~

Made from sun-dried grapes, powerfully sweet, concentrated and dark.

#### ❖ NECTAR

Rich, v. sweet and velvety. Complex flavours of figs, caramel, mocha, & nuts.

*50ml – 3.00 | 100ml – 5.50*

"If it swims, drink Fino, If it flies, drink Amontillado, If it walks or runs, drink Oloroso"

## Rose Wine



A rosé is a type of wine that incorporates some of the color from the grape skins, but not enough to qualify it as a red wine. It may be the oldest known type of wine, as it is the most straightforward to make with the skin contact method.

### ❖ RAMA ROSADO - BODEGAS COVINAS, VALENCIA, SPAIN

A quaffable refreshing pink!

175ml – 4.50 | 250ml – 5.95 | Bottle – 17.50

### ❖ RIOJA ROSADO - LOPEZ DE HARO, RIOJA, SPAIN

Intense, fresh red fruit flavours.

175ml – 5.50 | 250ml – 7.50 | Bottle – 22.50

## Sparkling



Cava is a sparkling wine of Denominación de Origen status, most of which is produced in Catalonia. It can be white or rosé.

### ❖ MAS PERE BRUT RESERVA, PERE VENTURA

Cava - Spain. Fresh, balanced & creamy texture with aromas of apple, nuts & honey

125ml – 4.95 | Bottle – 26.50

### ❖ MAS PERE BRUT ROSADO, PERE VENTURA

Cava- Spain. Delicate pale pink, persistent bubbles, fresh, balanced & very creamy

125ml – 4.95 | Bottle – 26.50

### ❖ RESERVE BRUT SPECIAL EDITION, TORELLO

Penedes – Spain. Floral, white fruit aromas, apple, pear & melon with hints of brioche & anise

Bottle – 39.50



“Tiny bubbles in the wine... make me feel happy, make me feel fine.” – *Don Ho*

## Forn Cocktails



Welcome to FORN, we are very proud to present our New Cocktail Menu, designed by none other than our Bar Manager & Cocktail Extraordinaire Babylon (yes that's really his name!) 'Akis' Belekas. Listed here are a few specials for the autumn & winter months but if you have a favourite all timer we can also muster up the usual suspects (ingredients permitting of course!) just ask...although please be aware we only make “proper” Cocktails so no ordering of any WooWoo's or Sex on the beach please! All £8.50 except Sangria, enjoy... ☺

### ❖ 43 B.C.

“Angels crying on your Tongue” ...our popular Licor 43 is the hero of this take on a Berry Collins, supported by fresh Raspberries, homemade vanilla syrup & apple juice.

### ❖ THE FORN

Bourbon whiskey means that this drink packs a punch. With the addition of Apricot Brandy, Apple juice & apricot jam for flavour, with fresh lemon juice & egg white for balance & smoothness.

### ❖ LATINO

An unlikely, but delicious combination of Kahlua, Koko Kanu Coconut spirit & cream, shaken with ice & garnished with cinnamon. Smooth & seductive just like your bartender ☺

### ❖ SANGRIA BLANCO £12.50

Sold by the Carafe, described as “Dangerous” by our regulars due to its “quaffability”, this Sangria is White Wine-based with the addition of Cointreau, Fresh Mint leaf, Strawberry & Apple Juice.



“Don't forget to ask about the Cocktail of the Week.” - *Babylon*

# Gin Cocktails

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Gin is a spirit which derives its predominant flavour from juniper berries. From its earliest origins in the Middle Ages, gin has evolved over the course of a millennium from a herbal medicine to an object of commerce in the spirits industry.

## ❖ SECRET GARDEN

Garnished with Rosemary from our own 'Secret garden', this refreshing tippie is Devon Country Garden in a glass...Gin, Apricot Brandy & Jam, Elderflower & Apple loveliness...

## ❖ AVIATION

A classic Gin based Cocktail which is Shaken & served straight-up. It is basically a gin sour but with lemon juice sourness balanced by sweet Maraschino Liqueur & Crème de Violet.

## ❖ POMELO ROSA

A well-balanced, bittersweet Cocktail made with Gin and Aperol, Luscious pink-grapefruit juice, fresh lemon juice for that tingle, and Angostura aromatic bitters for garnish which make up for a mischievous drink that will lift you up!

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"I like to have a Martini, two at the very most; three, I'm under the table, four I'm under my host!" – *Dorothy Parker*

# Red Wine

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## ❖ LA COPA DE BOBAL - BODEGAS COVINAS, VALENCIA, SPAIN

Fresh & fruity, with stylish crunchy fruit.  
*175ml – 4.50 | 250ml – 5.95 | Bottle – 17.50*

## ❖ PÉ TINTO - HERDADE DE ESPORÃO, ALENTEJO PORTUGAL

Using indigenous grape varieties, a spicy, chunky black fruit-driven red.  
*175ml – 4.95 | 250ml – 6.50 | Bottle – 19.50*

## ❖ TEMPRANILLO - CLOS MONTBLANC, CATALUNYA, SPAIN

Full, juicy and silky - classic Tempranillo, leather & plum.  
*175ml – 5.25 | 250ml – 7.00 | Bottle – 21.00*

## ❖ GARNACHA DE FUEGO - BODEGAS BRECA, CATALAYUD, SPAIN

Black & beautiful - a huge peppery mouthful.  
*175ml – 6.50 | 250ml – 7.95 | Bottle – 24.50*

## ❖ MONASTRELL RESERVA - MAS DELMERA, JUMILLA, SPAIN

Dark mocha black forest fruits & a hint of vanilla.  
*Bottle – 26.50*

## ❖ INURRIETA NORTE CABERNET/MERLOT - NAVARRA, SPAIN

Mellow & elegant with a warm vanilla finish.  
*Bottle – 27*

## ❖ INURRIETA CUATROCIENTOS CRIANZA - NAVARRA, SPAIN

We couldn't resist the Norte's suave big brother – special trial price!  
*Bottle – 29*

## ❖ CEPA 21 "HITO" - RIBERA DEL DUERO, SPAIN

Rich & full-bodied, with lush, ripe fruit, & fragrant heady spices.  
*Bottle – 29*

## ❖ RIOJA RESERVA - ANARES, RIOJA ALTA, SPAIN

A super smooth traditional Rioja. Gold Medal and Best in Show by Decanter Mag.  
*Bottle – 29.50*

## ❖ ESPORAO RESERVA - HERDADE DO ESPORÃO, PORTUGAL

Dense & voluptuous, with spicy black fruit. One of the Boss favourites!  
*Bottle – 39*

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"Wine and cheese are ageless companions, like aspirin and aches, or June and moon, or good people and noble ventures." – *M. F. K. Fisher*

# White Wine

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White wine is produced by the alcoholic fermentation of the non-coloured pulp of grapes which may have a white or black skin.

❖ **LA COPA MACABEO - BODEGAS COVINAS, VALENCIA, SPAIN**

Fresh & fruity, with green apple & white fruit.

*175ml - 4.50 | 250ml - 5.95 | Bottle - 17.50*

❖ **ESPETO VERDEJO - CASTILLA, SPAIN**

Delicately fragrant, with typical Verdejo aromas of grass, citrus & fennel.

*175ml - 4.75 | 250ml - 6.25 | Bottle - 18.50*

❖ **CLOS MONTBLANC CHARDONNAY/MACABEO - CATALUNYA SPAIN**

Crisp, fresh white with notes of citrus fruit & fresh almonds.

*175ml - 4.95 | 250ml - 6.50 | Bottle - 19.50*

❖ **MARIONA - SAUVIGNON & MOSCATEL - ALICANTE, SPAIN**

Exuberant lychees & grapes on the nose an off dry lime finish.

*175ml - 5.95 | 250ml - 7.95 | Bottle - 23.50*

❖ **PARCELA 52 VERDEJO - FINCA CONSTANCIA, TOLEDO, SPAIN**

Wow! Creamy & rich, yet complex & serious, almost Burgundian.

*175ml - 6.95 | 250ml - 9.50 | Bottle - 28.50*

❖ **MONTE VELHO BRANCO - HERDADE DO ESPORÃO, ALENTEJO, PORTUGAL**

Silky & seductive. A blend of indigenous varieties, Unique!

*Bottle - 24.50*

❖ **AILALA TREIXADURA - RIBEIRO, SPAIN**

Fruity, laden with apricot & spice. Viognier meets Sauvignon

*Bottle - 26.50*

❖ **EIDOSELA ALBARIÑO - RIAS BAIXAS, SPAIN**

Classy, peachy & elegant, with a mineral finish.

*Bottle - 28.50*



“Quickly, bring me a beaker of wine, so that I may wet my mind and say something clever.” –  
*Aristophanes*

# Vodka Cocktails

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Vodka is a distilled beverage composed primarily of water and ethanol, sometimes with traces of impurities and flavourings of Russian origin it's made by a distillation of rye, wheat or potatoes.

❖ **ESPRESSO MARTINI “DE LA CASA”**

The Landlady's tippie & a must have. Blend of premium vodka, a unique coffee liqueur made from fresh espresso coffee beans & freshly brewed espresso.

❖ **LUNA LLENA**

A FORN signature Cocktail made with Vodka, Cointreau, Fresh Lime Juice, Lychee & Pomegranate syrup.

❖ **BLOODY MARY**

A classic Vodka Bloody Mary with a “FORN Twist” Fresh rosemary, pepper seeds sweetened & flavoured with Fino Sherry.



“The relationship between a Russian and a bottle of vodka is almost mystical.” – *Richard Owen*

# Rum Cocktails



Rum is a distilled alcoholic beverage made from sugarcane by-products, such as molasses, directly from sugarcane juice or by a process of fermentation and distillation. The distillate is then usually aged in oak barrels.

## ❖ FORN MAI TAI

Our own Mediterranean version of a Mai-Tai. Havana 7 & Havana 3 make for a heady mix with the addition of Cointreau, fresh orange & lemon juice as well as almond syrup.

## ❖ MANDARIN DAIQUIRI

A Daiquiri with a Mandarin accent; made with Napoleon Mandarin liqueur, Havana 3 & fresh lime.

## ❖ PAR A SOL

This pale pink Daiquiri has a perfect balance of fruit & rum. Havana 3, Pineapple Juice, Pomegranate Syrup & Luxardo Maraschino Liqueur.



“There's naught, no doubt, so much the spirit calms as rum and true religion.”- *Lord Byron*



## Wine List



“125ml measures are available on all by the glass wines”

# Masterclass

We are proud to say FORN has some of the best bartenders in the industry and they love sharing their expertise /recipes (and phone numbers!!)!! The best combo for a cocktail master class and an awesome time! You can have a minimum of 8 and a maximum of 25 people per cocktail class and depending on what the weather does we can do them out on our lovely sun terrace too.

We can tailor each class to each group so please let us if you want something different. There is the option to pre-organise everything, (just ask for Gemma when you pop in) or you can liaise with the bartender just before the event and they can then bespoke the 'standard' class depending on everyone's tastes.

For £30 per person, your class consists of:

A welcome cocktail & nibbles to keep you going

A lesson in the tricks of the trade

You get to make 2-3 yourself (dependent on group size)

You get to learn the history of the most famous cocktails & spirits

(Not to forget the awesome banter from your 'distinguished teacher')

Our classes are becoming very popular so get in touch now to reserve your date!



# Tequila Cocktails

Tequila is a distilled beverage made from the blue agave plant, primarily in the area surrounding the city of Tequila, 65 km northwest of Guadalajara and in the highlands of the north western Mexican state of Jalisco.

## ❖ TOMMY'S ON THE ROCKS

The flavour of agave is King in this Margarita. Made with Cazcabel Tequila, Fresh lime and agave nectar. Served on the rocks, of course!

## ❖ HONEY & THYME COLLINS

Cazcabel Honey Tequila shaken with homemade Thyme syrup & fresh lemon juice topped up with soda make this unique Collins.

## ❖ MOCHA-TINI

Cazcabel Coffee Tequila & Cacao liqueur replace the vodka & Kahlua from your classic Espresso Martini and make a perfect after-dinner drink! The creaminess of the Mozart White Chocolate liqueur is simply divine! Try it!

## ❖ EL DIABLO

Tequila, Berries, Fresh Lime & Ginger Beer make this one not only popular but also lingering on the finish.

"One Tequila, two Tequila, 3 Tequila...Floor" – *George Carlin*

# Gin @ Farn

## ❖ Gin Mare

A fabulous Spanish Gin inspired by Mediterranean flavours. Gin Mare is made with botanicals including arbequina olive, rosemary, thyme, basil and mandarin! The result is a fabulous spirit which has been much praised by critics.

## ❖ Monkey 47

An unusual gin from the Black Forest in Germany, Monkey 47 contains a unique ingredient. No, not that! Cranberries! The 47 comes from the number of botanicals that go into this unique gin, and the fact it's bottled at a healthy 47%.

## ❖ Hendricks

Quirky producer Hendricks make their pot-still distilled gin using cucumber as one of the primary botanicals. This makes for a unique, tasty and incredibly refreshing Gin.

## ❖ London No1

Beautiful quadruple-distilled gin made by Charles Maxwell in London. It is flavoured with botanicals including cinnamon, angelica, bergamot, gardenia and has a slight blue tint.

## ❖ Saffron Gin

Boudier's Saffron Gin is an extraordinary gin which gains its marvellous tawny-orange hue with the addition of saffron! Fantastic.

## ❖ Plymouth

Plymouth gin can only be made in Plymouth. This is a pot still gin, voted the Best Gin in BBC Good Food Magazine.



## ❖ Tanqueray No.Ten

An incredible small batch London dry gin made in pot still number 10. Tanqueray No.Ten is citrusy and full bodied.

## ❖ Conker Dorset Gin

Conker Spirit was founded by Rupert Holloway in the wonderful county of Dorset, home to many local beers but very little in the way of spirits. In walks Dorset Dry Gin from Dorset's first gin distillery! Conker Spirit's Dorset Dry Gin is distilled using British wheat spirit, New Forest spring water and 10 botanicals, including some rather distinctively-Dorset-inspired botanicals - Gorse Flowers, Samphire and Elderberries.

## ❖ Martin Miller's

Martin Miller's gin is distilled in pot stills and shipped to Iceland, where it is mixed with Icelandic spring water. It is flavoured with Tuscan juniper, cassia bark, angelica, Florentine orris, coriander, Seville citrus peel, nutmeg, cinnamon and liquorice root.

## ❖ Martin Miller's Westbourne Strength

The Beverage Tasting Institute awarded this 97 points and declared this the best gin in the world and the spirit of the year. Martin Miller's Westbourne Strength is citrusy and spicy, with a lovely mouth feel.

## ❖ Fifty Pounds Gin

This is fifty... Fifty Pounds gin is distilled in small quantities, and in single batches. The name comes from the time of George II and the 1736 Gin Act, when a 50 pound tax was levied on those wishing to produce and sell gin. Only two distilleries agreed to pay the tax!

## ❖ Plymouth Sloe Gin

This is made by steeping sloe berries in Plymouth Gin and then blending it with Dartmouth water. A great, crisp and fruity sloe gin from Plymouth.