




Welcome to FORN

 @fornexeter

We are very proud to present our New Winter Drinks Menu. Listed here are a few COCKTAIL specials for the chillier months but if you have an all-time favourite we can also muster up the usual suspects (ingredients permitting of course!) just ask. And don't forget to explore our selection of hand-picked WINES & SHERRIES...



Don't miss FORN Fridays!!!

Every Friday (3-7pm)

Selected Cocktails 2 for 1 - Fizz £15/btl - Draught Beers £3.5/pint!!!



TIO PEPE

~ *Fino* ~

Bone dry, multi-award winning Fino.
The classic all-rounder
50ml - 2.75 | $\frac{1}{2}$ Bottle - 16.75

VIÑA A B

~ *Amontillado* ~

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 | Bottle - 37.50

LEONOR

~ *Palo Cortado* ~

Intense aromas of toasted almonds and
hazelnuts with a salty tang. Our favourite!
50ml - 3.00 | Bottle - 37.50

"SHERRY is an expression of wine
and wood as VIVID and BEAUTIFUL
as any in the world.

A more DRUGGINGLY DELICIOUS wine
than you have ever tasted..."

MATUSALEM

~ *Oloroso Dulce* ~

Unctuous, rich 30 yo Oloroso with
notes of dried fruits.
50ml - 6.75 | $\frac{1}{2}$ Bottle - 38.50

NECTAR

~ *Pedro Ximenez* ~

Made from sun-dried grapes,
intensely sweet and velvety.
Raisins Figs & Caramel.
50ml - 3.00 | Bottle - 35.00

SHERRY

THE FORN £12.5

Diplomatico Rum, Tio Pepe Nectar PX, Briottet Liqueur de Figue, a splash of Talisker Single Malt for light smokiness and a dash of Bitters - this signature cocktail is a Classic to be!!

SAZERAC £12.5

Traditionally based on cognac or rye whiskey, essentially this is merely an Old Fashioned flavoured with a dash of Absinthe. Created in New Orleans, it is the city's official cocktail and is one of America's oldest. La Fee Absinthe, Michter's Rye, Martell Cognac and Peychauds Bitters.

NEGRONI DE LA CASA £12.5

Gin Mare, Antica Formula Vermouth and Tosolini Amaro stirred with fresh thyme and rosemary. Bitter, dry and very tasty!! The Negroni is a classic Italian cocktail - when you order one, ask about the different twists that are available!

OAXACA OLD FASHIONED £12.5

Don Julio Reposado Tequila, Mezcal Amores Expadin, Agave Nectar, Angostura Aromatic Bitters and Grapefruit Bitters. An agave influenced Old-Fashioned with a wonderful hit of smokiness from the Mezcal.

STIRRED COCKTAILS

PIKA PIKA £8.5

Square One Cucumber Vodka,
Basil Liqueur shaken with fresh Pink
Grapefruit juice, Lemon juice, homemade
Jalapeño syrup and Peychaud's bitters.

AVIATION £8.5

A classic Gin based cocktail, shaken and
served straight up. Basically a gin sour but
with the acidity of the lemon juice balanced
by the sweetness of Marashino liqueur and
Creme de Violet.

WATERMELON GIN FIZZ £8

House infused Watermelon Gin shaken
with Elderflower Liqueur, Fresh Lemon
& Watermelon, topped up with Ginger Ale.

43 B.C. £8.5

Licor 43 is the hero of this take on a
Berry Collins, supported by fresh
Raspberries, homemade vanilla syrup
and apple juice.

ALCHEMISTA £8.5

House-infused Gin with Strawberries,
Apples and Herbs, shaken with fresh
Lemon juice, Strawberry Liqueur
and Egg White.

ZOMBIE PUNCH £9.5

The infamous Tiki source that paralysed
the tropical cocktail world! We keep the
craze real with a blend of Rums, Pineapple
juice, Bitters, Spices and forgotten
ingredients for your unravelling.
Numbingly good.

PAR A SOL £8.5

This pale pink Daiquiri has a perfect
balance of fruit and Rum. Havana 3 Anos,
Pineapple juice, Pomegranate syrup and
Luxardo Maraschino liqueur.

TOMMY'S ON THE ROCKS £8.5

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

MEXICANO £9.5

Mezcal Amores Expadin, Cazcabel Blanco
Tequila, Pineapple juice, Fresh Cucumber,
Agave nectar & Fresh Lime juice.

BLOODY MARY £9

Square One Cucumber Vodka,
Briottet Crème de Basil, Herbs & Spices,
topped up with Fino Sherry!

Don't forget to ask about the Cocktail of the Week...

FORN COCKTAILS

THE BEST OF THE SOUTH WEST...

TARQUIN'S CORNISH GIN £4/£7.5

Lively with juniper, cardamom and a sweet breeze of orange blossom. Incredibly fresh, with energetic but reserved green pine notes. Excellent Cornish Dry Gin.

TARQUIN'S 'THE SEADOG' £4.5/£8.5

Spicy juniper and cardamom with sweet, fragrant citrus and pine, sweet almond on the nose. The palate is fragrant and fresh with rounded notes from the nose and black pepper warmth. A fantastic **NAVY STRENGTH** gin for all you salty seadogs and landlubbers alike!

SALCOMBE 'START POINT' £4/£7.50

Salcombe Gin is produced in two 60 litre stills, Hoshi and Provident, and made with 13 botanicals including Macedonian juniper, fresh citrus peels, cardamom, liquorice, chamomile, coriander seeds and cubeb berries.

CONKER DORSET GIN £4/£7.50

In walks Dorset Dry Gin from Dorset's first gin distillery! Distilled using British wheat spirit, New Forest spring water and ten botanicals, including some rather distinctive Dorset-inspired botanicals: Gorse Flowers, Samphire and Elderberries.

PLYMOUTH SLOE GIN £4/£7.50

This is made by steeping sloe berries in Plymouth Gin and then blending it with Dartmouth water. Crisp and fruity!

HOUSE GIN INFUSIONS £3.5/£5

Try some of our delicious House Infusions: Rhubarb, Strawberry & Herbs, Watermelon, Lavender & Orange Peel, Ginger & Lemongrass, Cacao & Vanilla, Mixed Berries, Mediterranean Spices

**Price of mixer is not included.
Every Gin is served with different fruits & botanicals.*

...TO FURTHER AFIELD →

GIN @ FORN

BRITAIN'S FINEST...

HENDRICKS £4/£7.5

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.

TANQUERAY NO.TEN £4.5/£8.5

An incredible small batch London dry gin made in pot still No 10. Citrussy and full bodied.

MARTIN MILLER'S £4/£7.50

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.

WESTBOURNE STRENGTH £4.20/£8.00

The Beverage Tasting Institute awarded this gin from **MARTIN MILLER** 97 points and declared it the best gin in the world and the spirit of the year. Citrussy and spicy, with a lovely mouth feel.

FIFTY POUNDS GIN £4/£7.50

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 tax was levied on those wishing to produce and sell gin. Only two distilleries agreed to pay the tax!

TREASURES FROM ABROAD...

GIN MARE £4.5/£8.5

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 £4.6/£8.2

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%.

RUTTE DRY GIN £4/£7.5

Classic **DUTCH** Gin, citrus forward at first, though soon the juniper starts to develop earthy spice. Deliciously creamy, with sparks of peppery juniper and herbaceous fennel.

KI NO BI KYOTO DRY GIN £4.5/£8.5

Ki No Bi has been mad using a rice spirit base as well as a selection of botanicals including locally-sourced ingredients - the likes of yuzu, hinoki wood chips, bamboo eaves, green sansho and gyoko tea. The botanicals are split into six flavour groups (Base, Citrus, Tea Spice, Fruity/Floral and Herbal) and each group is distilled individually before being blended together. Properly incredible stuff!

**Price of mixer is not included.
Every Gin is served with different fruits & botanicals.*

GIN @ FORN

Our Current Favourite:

RIOJA BLANCO – LOPEZ DE HARO, Rioja Alta, Spain

Silky smooth with ripe, apricot-scented fruit and a dry, almondy finish.

Bodega Classica produce gorgeous modern wines with brilliantly defined fruit and great balance.

125ml – 4.50 | 175ml – 6.25 | 250ml – 8.25 | Bottle – 24.50



ESPE TO VERDEJO – Castilla, Spain

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

125ml – 3.50 | 175ml – 4.95 | 250ml – 6.50 | Bottle – 18.50

CASTELL CHARDONNAY/MACABEO – Clos Montblanc, Catalunya Spain

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

125ml – 4.00 | 175ml – 5.25 | 250ml – 6.95 | Bottle – 20.50

VINHO VERDE 'ESTE' – Ponte da Barca, NW Portugal

Spritzzy, light and refreshing with lime scented fruit. Summer!

125ml – 4.00 | 175ml – 5.50 | 250ml – 6.95 | Bottle – 22.00

ACANTUS SAUVIGNON BLANC – Alicante, Spain

Clean and fresh gooseberry fruit with hints of honey & acacia blossom.

125ml – 4.25 | 175ml – 5.95 | 250ml – 7.95 | Bottle – 23.50

ALVARINHO – Terra d'Alter, Alentejo, Portugal

Full and rounded with ripe peach and exotic fruit flavours and a crisp fresh finish.

125ml – 4.95 | 175ml – 6.95 | 250ml – 9.25 | Bottle – 27.50

PARCELA 52 VERDEJO – Finca Constancia, Toledo, Spain

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

125ml – 5.75 | 175ml – 7.50 | 250ml – 9.75 | Bottle – 28.50

WHITE WINES

Our Current Favourite:

INURIETTA 'NORTE' - Navarra, Spain

Back by popular demand, this elegant blend of **CABERNET SAUVIGNON** and **MERLOT**, aged for five months in oak, is a perfect foil to any rich meat Tapas. Intense, with ripe aromas of blackberries and blueberries and light smoky hints.

125ml - 4.95 | 175ml - 7.25 | 250ml - 9.25 | Bottle - 28.00

ESPETO TINTO - Castilla, Spain

Fresh & fruity, with stylish crunchy tempranillo fruit.

125ml - 3.50 | 175ml - 4.95 | 250ml - 6.50 | Bottle - 18.50

PINOT NOIR/TOURIGA NACIONAL - Terra de Touros, Tejo, Portugal

Soft & approachable, with juicy red fruit.

125ml - 3.95 | 175ml - 5.25 | 250ml - 6.95 | Bottle - 19.95

CASTELL TEMPRANILLO - Clos Montblanc, Catalunya, Spain

Full, juicy and silky - classic Tempranillo, leather and plum.

125ml - 4.25 | 175ml - 5.50 | 250ml - 7.25 | Bottle - 22.00

GARNACHA DE FUEGO - Bodegas Breca, Catalayud, Spain

Dark purple colour, ripe plum and mulberry fruit with hints of violet.

125ml - 4.75 | 175ml - 6.75 | 250ml - 8.25 | Bottle - 26.00

ALFROCHEIRO 'ALF' - Terra d'Alter, Alentejo, Portugal

Wonderfully crunchy spring red, brimming over with sour cherry fruit. With silky tannins and a long, spicy finish, we'd love this with anything porky.

125ml - 4.95 | 175ml - 6.95 | 250ml - 8.75 | Bottle - 27.00

CEPA 21 'HITO' - Ribera del Duero, Spain

Rich & full-bodied with lush ripe fruit and fragrant heady spices.

Bottle - 31.00

RIOJA RESERVA - Anares, Rioja Alta, Spain

Super-smooth traditional Rioja. Decanter Mag Gold Medal and Best In Show.

Bottle - 33.50

RED WINES

ROSÉ WINE

Our Current Favourite:

TARIMA HILL ROSADO - Alicante, Spain

Fabulous blush Monastrell! Light, dry and elegant, perfect summer drinking!

125ml - 4.25 | 175ml - 5.50 | 250ml - 7.50 | Bottle - 23.50



ACANTUS ROSADO - Castilla, Spain

A quaffable deeply flavoured refreshing pink !

125ml - 3.95 | 175ml - 4.75 | 250ml - 6.50 | Bottle - 19.50

RIOJA ROSADO - Lopez de Haro, Rioja, Spain

Intense, fresh red fruit flavours.

125ml - 4.25 | 175ml - 5.50 | 250ml - 7.50 | Bottle - 23.50

SPARKLING

CAVA BRUT - Giro Ribot, Penedes, Spain

Fresh, balanced & creamy texture with aromas of apple, nuts & honey

125ml - 4.95 | Bottle - 26.50

CAVA ROSADO - Giro Ribot, Penedes, Spain

Delicate pale pink, persistent bubbles, fresh, balanced & very creamy

125ml - 4.95 | Bottle - 26.50

~ Make your own Cava Cocktail for an extra £2.50 ~

- Fragola Strawberry Liqueur
- Crème de Apricot
- Aperol Aperitivo
- Crème de Cassis
- Crème de Violet
- Skinol Mastiha Spirit

“Tiny bubbles IN THE WINE... MAKE ME FEEL HAPPY, MAKE ME FEEL FINE.” - *Don Ho*

ROSÉ & FIZZ

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 masterclass 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.

DRAUGHT BEER

HEINEKEN - ABV 5%
£2.25/£4.25

SAGRES PREMIUM - PORTUGAL ABV 5%
£2.25/£4.25

ALE OF THE DAY (PLEASE ASK)
£2.25/£3.95

BOTTLED BEERS

ALL 330ML
£3.95

MYTHOS LAGER - GREECE ABV 5%

SAN MIGUEL - SPAIN ABV 5%

SAN MIGUEL FRESCA - SPAIN ABV 4.4%

ESTRELLA DAMM - SPAIN ABV 4.6%

CIDER

DEVON RED

SANDFORD ORCHARDS, CREDITON ABV 4.5%
500ml £3.95

OLD MOUNT FLAVOURED CIDER

NEW ZEALAND ABV 4%
Strawberry & Pomegranate,
Passion Fruit & Apple,
Mixed Berries, Kiwi & Lime
500ml £4.50

SOFT DRINKS

COCA-COLA/DIET COCA-COLA
LEMONADE

BITTER LEMON

GINGER BEER

1783 PREMIUM TONIC

1783 LIGHT TONIC

SODA WATER

ALL 330ML
£2.35

OLD JAMAICA GINGER BEER
£2.50

MASTIQUA 330ML

Mediterranean sparkling drink
with Mastiha water.
£2.50

MOCKTAILS

STRAWBERRY & VANILLA SHAKE £5

Strawberry Puree shaken with
Vanilla Syrup, Fresh Lime
and Apple Juice.

ELIXIR LEMONADE £5

Fresh Lemon Juice, Almond Syrup
and Mint topped up with Soda water.

Ask your Bartender for our great premium spirit selection.

BEER, CIDER & SOFTS