

RUMS

WILD TIGER (India)

£2.70 35ml

Produced in the Indian state of Kerala, this is an aromatic rum with notes of toffee, almond, vanilla and honey. Packaged in a tiger skin style cover and sporting a tiger's tooth on the neck, 10% of the company's profits are donated to the Wild Tiger Foundation which aims to protect tigers.

SAILOR JERRY (Caribbean)

£3.10 35ml

This rum is a medium sweet spiced rum with tastes of vanilla, cream, cinnamon and clove. Quite a dry palate and the finish is long and clean. Works well with a mixer.

HAVANA CLUB 7YO (Cuba)

£3.25 35ml

Mahogany colour, cocoa & vanilla on the nose, with warm vanilla, sugarcane & caramelised tropical fruits on the palate.

HAVANA CLUB ANEJO 3YO (Cuba)

£3.25 35ml

Probably the most prestigious light Cuban rum, Havana Club Anejo has flavours of citrus, vanilla and oak with a little spice and lemon and a delicate nutty note.

KRAKEN (Caribbean)

£3.70 35ml

A black, spiced rum blended with spice and caramel to give a strong, rich, smooth, black rum.

DEAD MAN'S FINGERS (Cornwall)

£3.70 35ml

Created at the Rum & Crab Shack in St. Ives, Cornwall, Dead Man's Fingers has gained cult status amongst its loyal followers. A blend of Caribbean rum and spices, it's inspired by Cornish flavours such as Saffron Cake, spiced fruit and the Shack's own Pedro Ximenez ice cream. Can be drunk on its own or mixed.

DOORLYS XO (Barbados)

£4.00 35ml

Finished in Olorosso Sherry casks. This is rich complex and rounded.

RUMBULLION (Holland)

£4.00 35ml

At once a fabulous mix of thick cut bitter orange marmalade and tingling, zinging spices. Hints of Manuka honey and mouth-watering cinnamon form its heart, with molasses, candy floss, toffee apples, crème brûlée and clove-studded oranges.

All our rums are supplied by Bacchanalia, Mill Rd!

OLD J TIKI FIRE SPICED RUM (United Kingdom) £4.20 35ml

A high-strength edition of Admiral Vernon's Old J Spiced Rum, which features plenty of vanilla and a nice burst of citrus lime at its core. The Tiki Fire bottling is presented at an intense 75.5% ABV

ANGOSTURA 1919 (Trinidad & Tobago) £4.25 35ml

Remarkably soft and well rounded. Within moments it opens up, revealing a generous and long-lasting array of toasty flavours. The finish is warm and very relaxing.

PYRAT XO £4.50 35ml

A Select blend of Caribbean rums up to 15 years old. Flavours of vanilla, caramel, honey & cinnamon & an extremely smooth palate.

DIPLOMATICO RESERVE EXCLUSIVA (Venezuela) £4.70 35ml

Venezuelan dark golden rum, distilled from molasses in a copper pot still before 12 years of ageing. Rich, sweet and fruity

PAMPERO ANIVERSARIO (Venezuela) £4.80 35ml

The little bottle in the little bag! Rich with vanilla and chocolate. Perfect to drink on its own or with ice.

SANTA TERESA 1796 (Venezuela) £5.50 35ml

This rum uses an aging process called the solera method. It has a deep amber colour with a nose of vanilla, caramel and brown sugar. Fruity and sweet flavours on the tongue that develop into vanilla and dry wood flavours. A long smoky finish.

DOS MADEROS 5+5 (Panama) £5.50 35ml

A blend of aged rums from Guyana and Barbados which are shipped to Williams and Humbert in Spain. The rums are then blended and aged for a further five years in ex-sherry casks (three years in Palo Cortado and two in Pedro Ximenez), giving the finished a rum fabulous complexity.

EL DORADO 15YO (Guyana) £5.70 35ml

A specially blended rum giving it a smooth and an award-winning character. Sweet and syrupy with notes of sweet spices, thick notes of dark brown sugar and molasses, treacle, toffee and prunes.

LA HECHICERA (Columbia) £6.00 35ml

La Hechicera (etch-ee-she-rah) is a blend of rums aged in American white oak barrels. Toffee and orange peel on the nose followed by notes of tobacco and roasted coffee flavour on the tongue.

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RON ZACAPA (Guatemala) £6.50 35ml

This rum has a dark mahogany colour with a smooth, honeyed aroma. The taste is very sweet and warming with some oak, vanilla and dried fruits. This rum needs to breathe, leave for a few minutes in the glass to help clear the sweetness and improve the flavour.

BACOO 12YO (Dominican Republic) £6.50 35ml

Beautiful aged rum from the Dominican Republic, whose rums are revered for their light, easy drinking style. This is a more complex beast however, aged for 12 years, developing notes of honey, spice and toffee. A bacoo is a Caribbean genie said to live in bottles and the ability to grant wishes - and be slightly mischievous at the same time!

DEADHEAD (Mexico) £6.50 35ml

This rum is double distilled using the Pot Still method and filtered through charcoal before being aged for six years in Sherry casks. Aromas of coffee, chocolate, all spice, cinnamon and nutmeg combine with flavours of chocolate, cloves, anise and caramel.

BLUE MAURITIUS (Mauritius) £6.50 35ml

A rich, golden Mauritian rum intended to be reminiscent of the aromas found on the island, with notes of red tropical fruits and roasted nuts. This is a true connoisseur's rum and has been designed to be at its best served on its own, even without ice.

ORIGENES 18YO (Panama) £7.50 35ml

Bourbon-cask influence shows up on the palate - plenty of vanilla, plenty of spice with a touch of smoke. Herbal touches pop up along the way.

CORONATION KHUKRI XXX RUM (Nepal) £8.00 35ml

Produced at the only Himalayan distillery, this rum was first launched in 1974 to mark the coronation of His Royal Highness, Shri Birendra Bir Bikram Shah Dev. Each bottle is individually hand crafted to the shape of the Khukuri, a dagger symbolic of Nepalese history and traditions. This is a complex rum aged entirely in oak vats.

PUMPKIN FACE 23 (Dominican Republic) £8.50 35ml

Well aged rum from the Dominican Republic, released as part of Pumpkin Face. This rum was distilled in 1980, aged in oak casks for 23 years and also spent 10 years resting in stainless steel vats before being bottled at 40% ABV. This is a hugely impressive rum and it comes in a pretty cool bottle too!

House rum:

CAPTAIN MORGAN £2.60 35ml

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