THE COBBLES

DRURY HOUSE



Welcome to The Cobbles at Drury House - Windsor's oldest tea room and, prior to this, home to the favourite mistress of King Charles II, Nellgwyn. Steeped in nearly 400 years of history, Drury House maintains its original features as well as some hidden gems.

If you're lucky enough to be sat next to the original 17th century fireplace, story has it there is a secret lever hidden within, which produces a strange mechanical noise no one has figured out. As you make your way up the stairs you may also notice the many sword marks on the steps, left behind from swinging blades nearly 400 years ago. COCKTAILS

CLASSIC COCKTAILS

Aperol Spritz (Dry, Bitter, Citrus) Aperol was originally served to women and athletes in the 1930's, becoming the spritz known to this day. Bitter yet balanced sweet tones.	13
(<i>Gin, Bitter, Citrus, Herbal</i>) (taly's favourite well-known bitter beverage, made with equal measures of Campari, Red Vermouth and Gin.	13
Espresso Martini (Vodka, Bitter, Roasted) Coffee, sugar and Vodkawhat more can you ask for? Carefully balanced bitter to sweet with just the right amount of spirit.	13
Cosmopolitan (<i>Vodka, Crisp, Citrus, Sweet</i>) We all know that 'Sex In The City', Carrie Bradshaw made this popular. A delicious ratio of berry, sours and sweet.	13
Gin Martini (Gin, Floral, Sweet) This iconic cocktail melds the crisp elegance of premium gin with a whisper of dry vermouth, resulting in a clean and bracingly refreshing taste.	13.5
Margarita (Tequila, Crisp, Citrus, Sweet) Served over ice with a salt-rimmed glass, it's a timeless concoction that balances the vibrancy of citrus with the warmth of tequila.	13
Pina Colada (Rum, Creamy, Sweet) This luscious blend whisks you away to a paradise of flavours with its velvety texture and refreshing sweetness.	13
Mai Tai (Rum, Crisp, Citrus, Sweet) The Mai Tai embodies the spirit of the islands with a tantalizing fusion of rum, citrus, and almond undertones, transporting you to a tiki haven in every sip.	13
Sour	13

Your choice of spirit or liqueur made in to a perfectly balanced sour.

SIGNATURE COCKTAILS

Smoking Old Bay (Whiskey, Woody, Herbal, Bitter) Classic whiskey old fashion, bitter to sweet, perfected balance. We smoke the cocktail with calming vanilla bay leaf, and aromatic wood scent.	13.5
British 75 (Gin, Bubbly, Herbal, Citrus) Elderflower & orange tones, dry sparkling fizz with a sweet floral flavour. Served with an ice ball of lemon juice inside. A great start to your evening.	13
Bee`s Break (Tequila, Citrus, Sour) A honey Margarita, using Cazcabel Honey, orange bitters with lime, Patron and Cointreau. Salt rims on request	13
Royal-Tea (Light, Floral, Gin) A drink celebrating the Coronation of King Charles III. An Earl Grey based Gin cocktail, with floral notes and a hint of citrus.	13
Diplomático Old Fashioned (Rum, sweet, Bitter) A luxurious take on the timeless cocktail. Using Diplomático rum as the base, it's a harmonious blend of rich, aged rum, syrup, and aromatic bitters.	15
Cosmocello (Sweet, Citric, Cranberry, Gin) A truly classic twist combining the classic cosmopolitan with a citric twist.	13
PB&J (Peanut butter infused Bourbon, Apple juice, lemon juice and blueberry jam.) Yes you read that right! Peanut butter and jam flavours in a cocktail. A nostalgic yet indulgent flavour profile, it's a delightful fusion of childhood comfort and grown-up flair.	14
Picante de la casa (Tequila, chilly, coriander and agave syrup.) Created at the Soho house in West Hollywood, this "spicy margarita " has become one of the most popular contemporary classics around the world.	13.5
Pineapple Daiquiri (Rum, Crisp, Citrus, Sweet) A tropical delight that marries the sweet tang of ripe pineapple with the smooth sophistication of white rum.	13
Luchas Mantini	12 E

Lychee Martini (Vodka, Crisp, Citrus, Sweet)

(vooka, crisp, cirrus, sweet) An elegant and exotic concoction that harmonizes premium vodka with the delicate sweetness of lychee fruit.

SEASONAL COCKTAILS



WINE CHAMPAGNE BEER

WINE LIST

Red

	250ml	Bottle
Xavier Vins - Petit Xavier Rouge Rhône Valley (Grenache, Syrah)	11	32
Casa Velha - Portugal Touriga Nacional, Tinta Roriz, Tinta Barroca	12	34
Anne De Joyeuse - Terroir des Dinosaures Languedoc (Malbec)	13	37
Xavier Vins - Organic Cotes du Rhône 2019 Rhône Valley (Grenache, Mourvedre, Syrah)	13	38
Philippe Viet 2019 Beaujolais Village 2019 (Gamiy)		39
Chateau Tour Perey 2016 Bordeaux (Merlot, Cabernet Sauvignon)	15	42
Charles Joguet Silenes 2018, Loire Valley (Cabernet Franc)		44
Rene Bourgeon 2020 Les Pourrieres (Pinot Noir)	15	45
Domaine Les Créasses 2022 Languedoc, (Syrah, Grenache, Cabernet)		45
Chateau Sequin 2018 Bordeaux (Merlot, Cabernet Sauvignon)		62
Xavier Vins - Chateauneuf du Pape 2016 Rhone Valley (Grenache, Mourvedre, Syrah)		72
Chateau Tour Perey 2016 St Emilion Grand Cru (merlot, Cabernet Sauvignon, Cabernet France)		72
Clos Saint Louis Gevry-Chambertin 2020, Burgundy (Piont Noir)		100
Magnum		90
Domaine Les Créisses 2018 Languedoc - Syrah, Grenache, Cabernet		χ_{Λ}

WINE LIST

White

	250ml	Bottle
Xavier Vins - Petit Xavier Blanc Rhône Valley (Sauvignon, Picpoul, White Grenache)	11.O	32.O
Miopasso - Sicily 2020 Sicily, Italy 2020 (Grillo)	12.0	32.O
Xavier Vins - Cotes du Rhône blanc 2020 Rhône Valley (White Grenache, Viognier, Roussanne)	13.0	35.O
Anne De Joyeuse - Terroir des Dinosaures Languedoc/Roussilon (Chardonnay)	13.0	37.0
Cirro 2O21 New-Zealand, Wairu Valley/Menetou-Salon (Sauvignon blanc)		42.0
Henry Pellé - Les bornés 2021 Loire Valley/Menetou-Salon (Sauvignon blanc)	15.O	44.O
Domaine Maurice Lecestre Petit Chablis 2021, Burgundy (Chardonnay)		45.O
Charles Joguet Organic Petites Roches 2022, Loire Valley (Chenin Blanc)	16.O	48.O
Rene Bourgeon - Givry 2020 Burgundy (Chardonnay)	17.0	52.O
Chateau Tour Perey - L` Audace 2018 Bordeaux (Sauvignon blanc)		65.O
Murē - Grand Cru Clos Saint Landelin 2018 Alsace Grand Cru (Riesling)		75.0
Ferraton - Condrieu 2018 Rhône Valley (Viognier)		90.0
Hugh Liddell - Lombardes 2021 Burgundy (Chardonnay)		100.0
Magnum Henry Pellé - Vignes de Ratier 2017 Loire Valley/Menetou-Salon		85.O

WINE LIST

Rosē

250ml	Bottle
11.O	32.0
14.O	40.0
	80.0
	11.0

Desert Wine

	125ml	Bottle
Xavier Vins Muscat de Beaumes de Venise, Rhône Valley (Muscat Petits Grains)	8.O	48.O
Barao De Vilar 2017 Portugal, LBV port	9.O	52.0
Barao De Vilar Portugal, 10yr Tawny	10.0	55.O
Chateau Monteils Sauternes 2009 (Sémillon, Sauvignon Blanc, Muscadelle)	12.0	60.0
Champagne Jean Boucton Ratafia de Champagne Grande Selection (Solera 1998)	13.O	65.O

Champagne & Sparkling

	125ml	Bottle
Champagne Jean Boucton ^{Cuvée Blanc} de blancs	15.O	70.0
Champagne Jean Boucton Cuvée Blanc de Blancs (magnum)		140.0
Champagne Jean Boucton Réserve Rosé		95.O
Champagne Jean Boucton Première Cuvée 2015		100.0
Tinwood		65.O

Brut Réserve

Beer & Cider

Our draught beers are brewed locally and are seasonal. Please ask a member of staff what we currently have in.

Draught	1/2 Pint	Pint
Larger	4.O	6.5
IPA	4.0	6.5
Ale	4.0	6.5
Bottle		
Aspall 500ml		9.0
Sassy Pear ^{330ml}		6.5
Sassy Rosé ^{330ml}		6.5
Low Alcohol		
Lucky Saint Larger 330ml (0.5%ABV)		5.5
Beavertown IPA 330ml (0.3%ABV)		5.5

CHARCUTERIE

CHARCUTERIE

Cobbles mixed board for one	15.O
Your choice of 2 meats and 2 cheeses. locally baked focaccia bread and a selection of chutneys and olives.	
Cobbles mixed board for two	30.0
Your choice of 4 meats and 4 cheeses. locally baked focaccia bread and a selection of chutneys and olives.	
Cheese board	30.0
Our daily selection of 6 cheeses. served with locally baked focaccia bread. crackers. chutneys and olives.	
Meat board	30.0
Our daily selection of 6 meats. locally baked focaccia olives	
Nibbles	
Olives	3.5
Mixed Nuts	2.5
Crisps	1.5