



Drinks Menu

FOOD ALLERGIES & INTOLERANCE: Before you order your food and drinks please speak to our staff if you would like to know about our ingredients, we cannot guarantee that any food or beverage item sold is free from traces of allergens. Menu description may not include all ingredients and alcohol may be present in some dishes.



A brief history of The Belsfield

The Belsfield Hotel was originally built in the 19th century for the Baroness Von Sternberg, as a private house. This building has a fascinating history.

Its most famous owner was Henry Schneider, born in London in 1815, was engaged in commercial pursuits in the city until 1840 when he decided to prospect for iron in the Lake District. He settled in Ulverston, near Barrow, taking a royalty on the Park Farm from the Earl of Burlington (later the Duke of Devonshire). After a disappointing start and the expenditure of £25,000 he purchased and leased other mines in the area, which he worked successfully.

In 1850 the Earl of Burlington made a second appeal to him to make a further trial and ironically, after a further expenditure of only £50, the great "park" mine was discovered. The average raising for the first 34 years was 250,000 tons per year.

Twice married, a Director of the steel works at Barrow, the Barrow Flax and Jute Works and the Barrow Ship Building Company, now part of the Vickers Empire, he established his country residence at the Belsfield at 1869 whence he commuted to his various business activities by way of his steam ship the Esperance to Newby Bridge, his private train to Furness Abbey and his brougham thereafter.

His departure from the house early in the morning was always preceded by his butlers and staff descending the lawns to the Lakeside and carrying the entrée dishes for his English Breakfast.

He was for many years a Justice of the Peace and Deputy lieutenant of Lancaster and Justice for Peace for Westmoreland and in 1857 and 1859 was elected Liberal MP for Norwich, where he was unseated in 1860. This most "generous despot in Lancashire" lived full business and public life and was certainly, in conjunction with Sir James Ramsden, the main founder of Barrow. He died at Barrow, after a long illness, on the 11th November 1887.

The House became a hotel in 1892 where Lieutenant A.D. Macleod became proprietor. His tenure was marked by his colleagues by the presentation of a rifle, now displayed on the Lounge wall, adjacent to the Drawing room.

Between 1910 and 1911 drastic alterations were made, when an entire story was added between the existing first and second floors. The wing, which now includes the Restaurant on the ground floor, was added and the existing tower removed stone by stone and reconstructed above the new story.

During the Second World War the Hotel was requisitioned as a training centre for WRAF Officers.

The Belsfield was purchased in 1971 by J. Lyons and Company, who made many improvements, including the construction of the "Link Rooms" and in 1974 the swimming pool was installed. In 1977 Trusthouse Forte plc acquired the hotel as part of the acquisition of the J. Lyons Empire. Early in 1996 Granada made a hostile take-over of the Forte Group and the Belsfield again had new owner, albeit briefly.

In December 2022 Aimbridge Hospitality took over the management of the hotel and a new era begins.

***Draught
&
Bottled***



DRAUGHT BEER & CIDER

	½ Pint	Pint
Stella Artois 4.6%	£2.80	£5.45
Orchard Pig Cider 4.5%	£2.80	£5.45
Corona Extra 4.5%	£3.30	£6.45
Guinness 4.2%	£3.30	£6.45
Camden 4.6%	£3.30	£6.45

BOTTLED BEER & CIDER

Peroni 5.1%	330ml	£4.95
Asahi Super Dry 5.2%	330ml	£4.95
Budweiser 4.8%	330ml	£5.45
Crabbies Ginger Beer 4.0%	500ml	£5.45
Lefe Blond 6.6%	330ml	£5.50
Daura (GF) 5.4%	330ml	£5.95
Rekorderlig 4.0%	500ml	£7.45
Beck's Blue 0.5%	275ml	£7.45

We have additional beers. IPAs, and non-alcoholic beers available, please ask your server.

Cocktails



History of vodka

Europe led the way in the production of vodka, with Russia and Poland becoming the first countries to produce vodka. The first recipe was made in Russia towards the end of 9th century. The clear liquid is the result of distilling a mash from a fermented substance like corn, potatoes, and grains. The European Union requires a minimum of 37.5% ABV for Vodka.

Vodka has gained fame in the cocktail world due to its versatility, the first cocktail book to include a recipe for vodka was the Savoy Cocktail Book with a drink called "Blue Monday" a cocktail that contained vodka, Cointreau and blue vegetable juice.

VODKA BASED COCKTAILS

Espresso Martini £12.50

The biggest cocktail to hit the scene in recent years. Absolut Vodka, Kahlua, fresh espresso shot and vanilla syrup

Vodka Martini £12.00

James Bond's favourite cocktail the Vodka Martini is a mixture of Vodka and Vermouth, stir and garnish with lemon twist

Cosmopolitan £12.00

Absolut Citron Vodka, triple sec, lime juice and cranberry juice. Garnish with orange twist

Chocolatini £12.50

The Chocolatini is the ideal drink for chocolate lovers! Pair chocolate liqueur with Irish cream for a rich, creamy dessert cocktail

Porn Star Martini £12.50

Taking the world by storm cheekily named Porn Star Martini. Fresh passion fruit, Absolut Vanilla Vodka, Passoa, passion fruit purée and vanilla syrup. Shaken up and served with shot of Prosecco

French Martini £10.95

Feeling fruity? A French Martini is a simple, fragrant blend of raspberry liqueur, pineapple juice and vodka. Garnish with a single raspberry or blackberry

Bloody Mary £9.50

A Bloody Mary is a cocktail containing vodka, tomato juice, and other spices and flavorings including Worcestershire sauce, Tabasco, salt, black pepper, lemon juice. Garnished with celery & cucumber

Black or White Russian £10.95

A straight up classic and the perfect after-dinner cocktail. Some riffs on this drink include lengthening it with cola or double cream, but this recipe keeps it as it was intended: just vodka and coffee liqueur

History of gin

Gin became very popular in the early 1720s as a cheaper alternative to the heavily taxed beer. However, with little education on gin, consumers were drinking it by the pint, just like beer! A gin epidemic took hold of London from 1720 to 1760 with lots of grim and dark tales involving illegal bathtub production. In the late 1820s the first "Gin- Palaces" were built, they were fantastic and gorgeous and fitted out with no expense spared.

GIN BASED COCKTAILS

Gin Martini £12.00

James Bond's favourite cocktail the Martini is a mixture of Gin and Vermouth, stir and garnish with lemon twist

Gin Bramble £12.25

Mix a classic bramble cocktail, essentially a gin sour spiked with an eye-catching shot of blackberry liqueur

Tom Collins £10.95

The Tom Collins is a Collins cocktail made from gin, lemon juice, sugar and carbonated water

BELSFIELD'S SIGNATURE

Clockwork Orange £12.00

This one was created by our bar manager and inspired by the film A Clockwork Orange. When asked how the cocktail was created he replied "I was drunk..."

Gin, Aperol, Crème de peach, Orange juice, Archers and Lime juice

Tsu-Tini £12.00

The tsu-tini is a delightful little gin martini that's perfect for spring and summer afternoons. It's made with gin, kiwi syrup and watermelon liqueur offering a pleasant and refreshing cocktail

History of whisky

Whisky was originally used as a medicine. Distilling techniques were developed by monks in Ireland and Scotland between 1100-1200AD. Barley beer was distilled into a liquor that became whisky. The manufacturing of distilled spirits such as whisky was limited to monasteries up until the 15th century. Whisky then made its way to North America through Irish and Scottish immigrants leaving the UK to discover new worlds. Whisky is now made all over the world from Japan to the USA, each distillery with its own unique style using slightly different methods, but all are essentially made in the same way, Whisky is crafted using mixture of grains commonly barley, corn, rye or wheat.

WHISKY BASED COCKTAILS

Whisky Sour £10.95

The whisky sour is a mixed drink containing whisky, lemon juice, sugar, and optionally, a dash of egg white. It is a mixed drink with a base spirit usually citrus juice, and a sweetener to combat the 'sour'

Old Fashioned £12.50

The old fashioned is a cocktail made by muddling sugar with bitters and water, adding whisky, and garnishing with an orange slice or zest and a cocktail cherry. It is traditionally served with ice in an old fashioned glass.

Manhattan £11.50

A Manhattan is a cocktail made with whisky, sweet vermouth, and bitters. The cocktail is usually stirred then strained into a cocktail glass and garnished traditionally with a maraschino cherry.

Godfather £12.50

Take your time savouring this simple yet sophisticated whisky and amaretto cocktail after a rich meal. Serve with plenty of ice and a spiral of orange peel

History of rum

Rum is fermented from sugar cane and its origins can be traced back six thousand years. Over time rum spread across the globe, due to its unique taste and versatility. The Royal Navy has 270 years of history with rum, sailors were given a daily ration of the spirit as a way of keeping their morale high during long voyages at sea, this tradition only ended in 1970! The modern day growth of rum has been helped by the popularity of cocktails such as the Mojito and Strawberry Daiquiri.

RUM BASED COCKTAILS

Strawberry Daiquiri £10.95

The daiquiri is a cocktail whose main ingredients are rum, citrus juice, strawberry purée and strawberry syrup

Mojito £10.50

Mojito is a traditional Cuban punch.

The cocktail often consists of five ingredients: white rum, sugar, lime juice, soda water and mint

Mai Tai £10.50

The Mai Tai /'maɪ 'taɪ / is a cocktail made of rum, Curaçao liqueur, orgeat syrup, and lime juice. It has been inspired and of course originally found fame in Hawaii

Dark 'n' Stormy £10.50

A dark 'n' stormy is a highball cocktail made with dark rum and ginger beer served over ice and garnished with a slice of lime. Lime juice and simple syrup

Piña Colada £10.50

The piña colada is a cocktail made with rum, cream of coconut or coconut milk, and pineapple juice, usually served either blended or shaken with ice. It may be garnished with either a pineapple wedge, maraschino cherry, or both

History of liqueurs

Liqueurs have been found in Egyptian tombs and ancient Greek scrolls, but it is primarily the monks of Europe, particularly Italian monks during 13th Century, who developed the liqueur as a way to infuse herbs for medicinal use. Some were used for their anesthetic qualities and used by women during childbirth, while others were imbibed as a digestive aid. Today there are countless liqueurs made all over the world. Fruit liqueurs are very common and include those based on assorted berries such as sloe berries, strawberries, blackberries, guava berries and cloudbberries.

LIQUEURS BASED COCKTAILS

Negroni £10.95

A Negroni is an Italian cocktail, made of one part gin, one part vermouth rosso and one part Campari, garnished with orange peel. It is considered an apéritif.

Aperol Spritz £9.50

Get a taste of summer with our take on this classic Italian cocktail. Mix up this Aperol spritz using just three ingredients: Aperol, Prosecco and soda

Amaretto Sour £10.95

Amaretto liqueur mixed with lemon juice, egg whites and sugar syrup

Bellini Royal £9.50

White peaches, strawberry and passion fruit purée.
Topped up with Prosecco

Long Island Ice Tea £10.95

The Long Island ice tea cocktail, typically made with vodka, tequila, light rum, triple sec, gin, and a splash of cola.

Margarita £9.50

A margarita is a cocktail consisting of: Tequila, triple sec, and lime juice. Some margarita recipes include simple syrup as well and are often served with salt on the rim of the glass



Spirits

Served as 25ml measure.

VODKA

Zubrowka Bison Vodka 40%	£4.10
Absolut Original 40%	£4.50
Absolut Vanilla 40%	£4.50
Absolut Citron 40%	£4.50
Ciroc Vodka 40%	£5.95
The Lakes Vodka 40%	£5.45
Grey Goose 40%	£6.45
Belvedere Vodka 40%	£6.45

GIN

Bombay Sapphire 40%	£4.50
Opivr 40%	£4.75
The Lake Gin 43.7%	£5.25
Millers 40%	£5.25
Caorunn 43%	£5.55
Hendrick's 41.4%	£6.25
The Botanist Gin 46%	£6.25
Bathtub 43.3%	£6.45
Tanqueray No. Ten 47.3%	£7.00
Gin Mare 40%	£7.75
Jinzu 41.3%	£7.25
Monkey 47 47%	£9.50

FLAVOURED GINS

Gordon Pink 37.5%	£4.50
Whitley Neil Orange 43%	£5.65
Whitley Neil Raspberry 43%	£5.65
Whitley Neil Rhubarb 43%	£5.65
Brockmans 40%	£6.50
Chase Grapefruit Gin 40%	£7.75

SCOTCH WHISKY

Chivas Regal 12 YO 40%	£5.25
Glenlivet 40%	£5.25
Johnnie Walker 40%	£5.25
Monkey Shoulder 40%	£5.25
Balvenie 12YO 40%	£5.75
Balvenie 14YO 43%	£6.50
Bowmore 12 YO 40%	£6.50
Dalwhinnie 15 YO 43%	£6.50

IRISH WHISKEY

Jameson 40%	£4.50
Bushmills 40%	£5.25

BOURBON / AMERICAN WHISKEY

Wild Turkey 81 40%	£4.50
Jack Daniel 40%	£4.95
Buffalo Trace 40%	£5.50
Makers Mark 45%	£5.65
Wild Turkey 101 50.5%	£5.65
Woodford Reserve 40%	£5.75

SINGLE MALT WHISKY

Auchentoshan 40%	£4.50
Glenmorangie 10 YO 40%	£4.50
Highland Park 12 YO 40%	£6.00
Ardbeg 10 YO 46%	£6.50
Bunnahabhain 12 YO 40%	£6.50
Laphroaig 10 YO 40%	£6.50
Macallan 12 YO 40%	£6.50
Lagavulin 16 YO 43%	£7.60
Oban 14 YO 43%	£9.50
Glenfiddich 12 YO 43%	£9.50

JAPANESE WHISKY

Suntory Hibiki 40%	£9.25
The Yamazaki 12 YO 43%	£9.25

RUM

Bacardi White Rum 37.5%	£3.95
Malibu 21%	£3.95
Sagatiba Pura 38%	£3.95
Goslings 40%	£4.20
Kraken 47%	£4.25
Mount Gay Eclipse 40%	£4.50
Bumbu Spiced 35%	£6.45
Zacapa XO 40%	£14.50

TEQUILA

Olmeca Blanco 38%	£4.00
Olmeca Reposado 38%	£4.00

LIQUEURS

Archer's Peach Schnapps 18%	£3.95
Chambord 16%	£3.95
Campari 25%	£3.95
Disaronno Amaretto 28%	£3.95
Jägermeister 35%	£4.00
Tia Maria 20%	£4.25
Southern Comfort 35%	£4.25
Luxardo Sambuca 38%	£4.25
Cointreau 40%	£4.25
Kahlúa 20%	£4.25
Passoã 20%	£4.25
Luxardo Limoncello 27%	£4.25
Baileys 50ml 17%	£5.50
Martini Rosso 35%	50ml £8.50
Martini Bianco 35%	50ml £8.50
Martini Extra Dry 35%	50ml £8.50

Wines



All wine served by the glass can be offered in a 125ml glass upon request Please ask your server for our extensive list of wine

CHAMPAGNE & SPARKLING

	125ml	Bottle
NV Prosecco, Via Vai	£7.50	£33.00
Prosecco Rosé DOC Via Vai Brut	£8.25	£39.00
NV Black Label, Champagne Lanson	£13.95	£49.35
Brut Mosaïque, Champagne Jacquart		£75.00

WHITE WINE

	175ml	Bottle
Sauvignon Blanc Los Tortolitos, Wine of Chile	£6.75	£26.00
Pinot Grigio Sartori, Wine of Italy	£7.50	£28.00
Picpoul De Pinet Roquemolie, Wine of France	£8.50	£33.00
Chardonnay Tooma River, Wine of Australia	£11.50	£45.00

RED WINE

	175ml	Bottle
Merlot del Veneto Via Nova, Wine of Italy	£6.75	£26.00
Melodias Malbec Trapiche, Wine of Argentina	£8.25	£32.00
Shiraz Cable Crossing, Wine of Australia	£8.95	£35.00
Pinot Noir Petes Pure, Wine of France	£11.50	£45.00

***No & Low
Alcohol***

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LOW ALCOHOL WINE

Bottle

Riesling 0.0% Leitz, Wine of Germany	£26.00
Rosé 0.0% Leitz, Wine of Germany	£26.00
Pinot Noir 0.5% Leitz, Wine of Germany	£26.00

SOFT DRINKS

Pepsi or Diet Pepsi	200ml	£2.50
Appletizer	275ml	£3.30
J20 Orange & Passion fruit Apple & Raspberry Apple & Mango	275ml	£3.30
Red Bull	250ml	£3.95
Fresh Fruit Juice Orange Apple	250ml	£4.25
Still or Sparkling Water	330ml 750ml	£3.30 £4.50

MIXERS

London Essence Indian Tonic Water Orange & Elderflower Tonic Grapefruit & Rosemary Tonic Ginger Ale Ginger Beer	200ml	£3.30
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Mocktails



MOCKTAILS

Nojito £3.95

Treat yourself to a nojito – a non-alcoholic mojito!
Nojitos are a great alternative to lemonade in the summer

Flavours Option:

Passion fruit | Raspberry | Strawberry

Strawberry Lemonade £4.50

This easy Strawberry Lemonade recipe is my kid's favourite fresh summer drink. Strawberry purée, lime juice, strawberry syrup and lemonade!

Virgin Strawberry Daiquiri £5.50

The Virgin Strawberry Daiquiri is a cocktail whose main ingredients are , citrus juice, strawberry purée and strawberry syrup

Pineapple Spritz £5.50

This super easy pineapple mocktail recipe is the perfect virgin drink to add to your list for summer - or any season really!

Raspberry Fizz £5.50

A delightful refreshing cocktail made with raspberries purée, lemon juice and lemonade

Lemon & Thyme Collins £5.50

This Collins mocktail is made perfectly bright and sweet with a honey lemon simple syrup.
Just as enjoyable as the original
but without the alcohol

Bar Snacks



BAR SNACKS

Truffle and Parmesan Fries

£5.50

Bacon and Maple Syrup Popcorn

£5.50

Crispy Pork Crackling

With rosemary and apple compote

£6.50

Smoked Cheddar Cheese Sausage

£6.50

Lightly Spiced Chicken Wings

£7.50

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