

Rum Menu

May your ANCHOR be tight, your CORK be loose, your RUM be spicy & your COMPASS be true

EAT DRINK AND BE JOLLY

A Little History

Rum has its roots in the West Indies, with records dating back to Barbados in 1650. Initially referred to as 'kill-devil' or 'Rumbullion', by 1667 it was simply known as 'Rum'.

A distilled alcohol crafted by fermenting and then distilling sugarcane molasses or sugarcane juice.

Hailing from Jamaica, Barbados, & Demerara, Guyana, the oldest type of rum is characterised by its heavy, dark & full-bodied profile, boasting a robust molasses flavour.

In the late 19th century, the production of dry, light-bodied rum emerged, boasting a pale hue & mild flavour. Meanwhile, gold-label rum, with its amber colour & sweeter taste, results from longer ageing & the addition of caramel.

Norfolk Rums Fantastic selection of Rums produced right here in Norfolk

All Rum measures 25ml (unless stated otherwise)			
Nelson's Blood	37.5%	Norfolk - Jolly Sailors	£5.20
Secret local recipe			
Norfolk Rum Dark Spiced	40%	Norfolk	£6.00
Cinnamon, vanilla, burnt caramel, Norfolk honey.			
Norfolk Rum Honey & Vanilla	40%	Norfolk	£6.00
Norfolk Honey from Leigh's bees			
Norfolk Rum White	42 %	Norfolk	£6.00
Caramel, raisins, Christmas cake			
Norfolk Rum Navy Strength	57 %	Norfolk	£6.20
Punchy, powerful, dried fruits, dark caramel			
Rusty Krab Spiced		Norfolk	£6.20
Coconut, vanilla, black cardamon, red berry pepper, cherr	ry		
Rusty Crab Plague			
Doctor Small Batch Rum	40%	Norfolk	£6.50
Caramel, peppery cinnamon, bitter cacao			
St Giles Honey Rum	40%	Norfolk	£6.20
Soft, caramel, luxurious honey			
Norfolk Rum Liqueurs			
Norfolk Rum Coffee Liqueur	25 %	Norfolk 50ml	£7.00
Creamy sweetness balanced with bold coffee			
Norfolk Rum Chocolate Orange Liqueur	25%	Norfolk 50ml	£7.00
Jaffa oranges, dark chocolate, rich rum			
Norfolk Rum Cherry & Chocolate Liqueur	25%	Norfolk 50ml	£7.00
Tart yet sweet, perfect with rich chocolate			
Rusty Krab Caramel	22%	Norfolk 50ml	£7.00
Full bodied, silky, caramel richness			

White Rum

Don Q Cristal	40%	Caribbean	£4.60
Cinnamon, nutmeg, citrus, smooth J Bally Rhum Agricole Blanc	50%	Caribbean	f600
Floral, berries, ginger, spice, fresh sugar cane, clean.	30%	Carippeari	LW.00
Rumbar Overproof Banana, exotic fruit, beautifully balanced	63 %	Caribbean	£5.50
Rumbar Silver	40%	Caribbean	£4.60
Tropical, citrus, banana and vanilla			

Dark Rum

	Anĝostora 1919	40%	Caribbean - Trinidad & Tobago	£5.40	
	Rich, vanilla spice, caramel Appleton Estate Signature	40%	Caribbean – Jamaica	£5.20	
V	Caramelised pineapple, ginger, treacle				
И	Bacardi 8yr	40%	Caribbean - Puerto Rico	£6.20	
Ŋ	Peels, fennel, tropical fruit, spice, gentle & lucious	HOO	0 41 11 41	66.00	
4	Barbancourt 5 star 8yr	43%	Caribbean - Haiti	£6.00	
N	Full, Caribbean smoke, spices, fruit	40%	Caribbean - Dominican	f6.20	
Ŋ	Brugal 1888 Toasty, sweet, charred oak, toffee	40%	Camppean - Dominican	L6.20	
0	Bumbu XO	40%	Central American - Panama	£6.50	
Ø	Rich, oak, coffee, vanilla, pepper				
И	Diplomatico	40%	South American - Venuzuelan	£6.50	
N	Cocoa, vanilla, brandy, plums, pepper.				
Ø	Don Papa	40%	Rest of World - Phillipines	£6.20	
y	Vanilla, cinnamon, sultanas, marmalade			04.50	
V	Don Q Reserva 7yr	40%	Caribbean - Puerto Rico	£6.50	
V	Full-bodied, rich, vanilla, caramelised sugar	HOO	C 41 A I:	£6.50	
И	English Harvour Reserve 10yr Oak finish, cigar box and honey	40%	Caribbean- Antigua	L6.50	
Й	Gosling Black Seal	40%	Caribbean - Bermuda	f5.50	
N	Thick, sweet spices, stewed fruits.	1070	Cui ippedi i dei moiqu	20.00	
U	La Heicheira Fine Aged Rum	40%	South American - Columbia	£6.40	
V	Plum jam, dark chocolate, chilli, cinnamon, bark				
V	Mount Gay Eclipse	40%	Caribbean - Barbados	£5.00	
V					
U	Woods Old Navy	57%	South American - Guyana	£5.30	
Ŋ	Rich & smooth, toffee, cinnamon, cloves, pepper	45%	Caribbean – Jamaica	f650	
V	Worthy Park Single Estate Coconut, ginger root, touch of tobacco	℃	Carippean - Jamaica	L 6 .50	
V	Cocorion, girigor 1001, 100cm of 10pacco				

Spiced Rum

Anne Bonny Spiced Rum	40%	Caribbean	£4.60
Pastry, vanilla, caramel, praline, red fruit, oak Bumbu	40%	Caribbean	£6.00
Banoffee pie, caramel, chocolate, allspice.	11007	0 11	CE E0
Chairman's Reserve Dark chocolate, Jamaican ginger cake, cinnamon, vo	40% milla	Caribbean	£5.50
Depth Charge	40%	Caribbean	£4.60
Cinnamon, lime, orange, peppercorn, allspice Don Q Oak Barrel Spiced Rum	45%	Caribbean	£4.60
Vanilla, cinnamon, oak, butterscotch, candied ginger Hawksbill Spiced Rum	37.5%	Caribbean	£4.60
Vanilla, dried fruit, nutmeg spice, sea salt	11007	C 11	£II.CO
Sailor Jerry Spiced Vanilla, butter, oak, cinnamon, nutmeg, ground ginge	40% er.	Caribbean	£4.60
Spirited Union The Good Spice Fruity molasses, vanilla, sweet spice, complex	38%	Caribbean	£4.60
The Severed Hand Roast Hazelnut			£4.60
Nutty, brown sugar, chocolate coated raisin, warmir	ng spice	· ~ .	





Project 173 Manĝo Rum Rich, spiced, bursts of mango.	42 %	Caribbean - Dominican	£4.80
Rumbullion! Chilli and Chocolate	42.6 %	Caribbean - Dominican	£5.20
Dark chocolate, gingerbread, coffee, chilli Rum Bar Cream Liqueur 50ml	15 %	Caribbean - Jamaica	£7.00
Creamy, coconut, soft nougat, dark chocolate Spirited Union Organic Coconut	38%	Central A / Dutch - Belize	£5.00
Rich, creamy, nutty coconut	30,0	CONTROLLY FORMAT FORES	20.00
Spirited Union Organic Pineapple Pinapple, cinnamon, nuts, brown sugar	38%	Central A / Dutch - Panama	£5.00







Premium - Sipping Rum

Stunning selection of co	omplex premium rums.
Best served neat	

Appleton Estate 15 yr Black River Casks A sleek balance of sweet vanilla and caramel cor with chocolate raisins and orange pulp. Spicy of mingles with fermenting tropical fruit, followed funky tannic notes of leather and polished wood	mbined ak 1 by	Caribbean - Jamaica	£8.60
Don Q Gran Reserva Añejo XO Buttery oak and gently earthy vanilla lead to ric burnt caramel sweetness. A touch of leather, old wood, and coffee rest beneath, with warming spice on the finish.		Caribbean - Puerto Rico	£7.80
El Doraldo 15yr Grilled tropical fruit, smooth oaky spice. Silky, vibrant & perfectly balanced with a rich matur finish. 7 times winner of Best Rum at Internat Wine & Spirits competition.	e	South American - Guyana	£7.60
Fallen Angel Cola cubes, cinnamon, fresh ginger, chocolate chip cookies, pineapple and brown sugar. An icc rum in an iconic bottle - the ceramic 'Lucifer H	nic	South American - Guyana	£6.66
Mount Gay XO	43%	Caribbean - Barbados	£7.60

Creamy waves of vanilla, pastel de nata and coffee, with boozy cherries, dried mango, lychee, salted caramel, and clove-studded orange. Triple cask blend rested in bourbon casks.

Ron Zacapa Solera 23

43% Central American - Guatemala £7.50

Blended using the solera system, rums aged between 6 and 23 years. Sweet and nutty with notes of honey, chocolate, brown sugar, pipe tobacco and a hint of smoke. Rounded and gentle.

Today's good mood is sponsored by Rum

Rum Cocktails

Dark & Stormy Advance Cooling Plank Soul temporal with Forem-Took disease hook and a weeks of

A classic. Gosling Black Seal toppped with Fever-Tree ginger beer and squeeze of fresh lime.

Scott Head Island Iced Tea fil.00

A local twist on a famously powerful cocktail. A blend of 4 Norfolk Rums; Norfolk white, Rusty Crab spiced, Norfolk dark and Nelson's Blood with fresh lemon and a dash of coke.

Caramel Apple Fizz For those with a sweet tooth Caramel num topped with fizzy apple and a sause

For those with a sweet tooth, Caramel rum topped with fizzy apple and a squeeze of fresh lime.

The Jolly Rum Punch

A tropical Blend of Spirited Union Spiced and Coconut Rum with pineapple, cranberry, fresh lime and a dash of Grenadine.

Rum Boards

Undecided?.....why not choose a selection and have your own private Rum tasting.

Or spin our rum wheel and let chance determine what your next tipple is

Rum board -4 Neat + Ice & Mixer on side £19.00

Choice of 4 rums with a mixer of choice

Premium Rum board - 3 Neat + Ice £19.50

Choice of 3 rums from our premium selection, best drunk neat or on the rocks

EAT DRINK AND BE JOLLY





The Good Food Guide, Local Gem, Cool Places

(f) (iii)
www.jollysailorsbrancaster.co.uk



f11.00