



# RUM BIBLE

## THIRD EDITION



# What is Rum?

Rum is a distilled alcoholic beverage made from sugarcane byproducts such as molasses, or directly from sugarcane juice, by a process of fermentation and distillation. The distillate, a clear liquid, is then usually aged in oak barrels. Rum can be referred to in Spanish by descriptors such as *ron viejo* (“old rum”) and *ron añejo* (“aged rum”).

The majority of the world’s rum production occurs in the Caribbean and Latin America (including the Dominican Republic, Nicaragua, Belize, Martinique, Guatemala, Colombia, Costa Rica, Venezuela, Guadeloupe, Saint Vincent and the Grenadines, Grenada, Barbados, Jamaica, St. Lucia, Trinidad and Tobago, Puerto Rico, U.S. Virgin Islands, Brazil, Haiti, Grenada, Guyana, Peru, and Cuba). Rum is also produced in Spain, Australia, New Zealand, Fiji, Mexico, Hawaii, the Philippines, India, Reunion Island, Mauritius, South Africa, Taiwan, and Canada.

Light rums are commonly used in cocktails, whereas “golden” and “dark” rums are typically consumed individually (i.e., “straight” or “neat”) or used for cooking, but are now commonly consumed with mixers. Premium rums are also available, made to be consumed either straight or iced.

Rum plays a part in the culture of most islands of the West Indies as well as in the Canadian Maritimes and Newfoundland. This beverage has famous associations with the Royal Navy (where it was mixed with water or beer to make grog) and piracy (where it was consumed as bumbo). Rum has also served as a popular medium of economic exchange, used to help fund enterprises such as slavery, organized crime, and military insurgencies (e.g., the American Revolution and Australia’s Rum Rebellion).

## *Where does the name Rum come from?*

The origin of the word “rum” is generally unclear. In an 1824 essay about the word’s origin, Samuel Morewood, a British etymologist, suggested it might be from the British slang term for “the best”, as in “having a rum time.” He wrote:

As spirits, extracted from molasses, could not well be ranked under the name whiskey or brandy it would be called rum, to denote its excellence or superior quality.

Given the harsh taste of early rum, this is unlikely. Morewood later suggested another possibility: that it was taken from the last syllable of the Latin word for sugar, *saccharum*. Other etymologists have mentioned the Romani word *rum*, meaning “strong” or “potent”.

Another claim is the name is from the large drinking glasses used by Dutch seamen known as *rummers*, from the Dutch word *roemer*, a drinking glass. Other options include contractions of the words *iterum*, Latin for “again, a second time”, or *arôme*, French for aroma.

In current usage, the name used for a rum is often based on its place of origin. For rums from Spanish-speaking locales, the word *ron* is used. A *ron añejo* indicates a rum that has been significantly aged and is often used for premium products. *Rhum* is the term used for rums from French-speaking locales, while *rumh vieux* is an aged French rum that meets several other requirements.

Some of the many other names for rum are Nelson’s blood, kill-devil, demon water, pirate’s drink, navy neaters, and Barbados water. A version of rum from Newfoundland is referred to by the name *screech*, while some low-grade West Indies rums are called *tafia*.



# Rum, Red Lion and the Sea!!

Rum and the sea seem to have been 'stitched together on the same fabric' for generations.

It is for this reason that The Red Lion, probably Weymouth's most famous harbour-side pub, celebrates rum with one of the most comprehensive collections on the south coast. So how did rum become the drink of choice for British sailors!!?? (and those who live by the sea, judging by the interest shown by our customers!!)

The story starts in the Caribbean in the mid 17th century, a period when the great European powers were establishing their sugar empires and tussling for territory. The fleet would have left these shores with water and beer on board but after plenty of days at sea the beer would become sour and the water undrinkable. Of course water could be re-stocked in the harbours of the Caribbean, but breweries were hard to come by!!! Even those ships that stocked wine and brandy could not replenish their stock in the Caribbean. By default rum was the sole spirit available to the fleets of the Caribbean and it was consumed on every ship with great gusto.



This led to great discipline issues, so in 1740 the consumption of rum was rationed. Though any ration was considered suicidal during the Napoleonic war, in 1824 the ration was reduced to one gill (quarter of a pint) at dinner time... a reasonable measure by today's standards!! Over time however there was pressure to reduce the sailors reliance on what had become their 'built in stabilizer' and abolishment was on the cards. This continued through the 20th century but the 'ration' survived. However, rum's popularity was on the downturn anyway. In 1914 83% of men in the Senior Service took their ration but by the mid-1950's this was down to only one third of men.

The dwindling affection for the rum ration together with the Admiralty becoming convinced that the rum drinking and the use of highly technical equipment didn't exactly go hand in hand, led to the 'rations' demise. Ironically though it was on land that it was decided that the rum ration should finally go. A sailor taking his ration of two double shots at the naval base was deemed unfit to drive so how could he then control a war ship or a nuclear submarine!!?

On 31st July 1970 the very last rum ration was issued, a day known as 'black tot day'. Despite mutterings of mutiny, the day passed with considerable good humour. Sailors wore black armbands, mock funerals were held while rum tubs were consigned to the deep!! Rum splits into three main colours - white rum, (Bacardi being the most famous brand and most drunk rum in the world), golden rum and dark rum (some describe this as red rum like the name of the famous Grand National winning horse. Rum has gone through a renaissance in the last few years with 'spiced rum' emerging as a popular choice with fresh limes and cola. Mojitos and other rum based cocktails have seen the spirit grow again in popularity. For us the 'perfect pour' has to be a white, golden or dark rum over lots of ice with three fresh lime squeezes then topped up with coke... on a summers day there is nothing better!

Here at the Red Lion we celebrate 'rum by the sea' with a selection to be proud of, enjoy your 'ration' with us.



# Grades of Rum

The grades and variations used to describe rum depend on the location where a rum was produced. Despite these variations, the following terms are frequently used to describe various types of rum:

- **Light rums**, also referred to as silver or white rums, in general, have very little flavour aside from a general sweetness. Consequently, they often serve as bases for cocktails. Light rums are sometimes filtered after aging to remove any colour. The Brazilian cachaça is generally this type, but some varieties are more akin to “gold rums”. The majority of light rums come from Puerto Rico. Their milder flavours make them popular for use in mixed drinks, as opposed to drinking them straight.
- **Gold rums**, also called amber rums, are medium-bodied rums that are generally aged. These gain their dark colour from aging in wooden barrels (usually the charred, white oak barrels that are the byproduct of Bourbon whiskey). They have more flavour and are stronger-tasting than light rum, and can be considered midway between light rum and the darker varieties.
- **Dark rums**, also known by their particular colour, such as brown, black, or red rums, are classes a grade darker than gold rums. They are generally aged longer, in heavily charred barrels, giving them much stronger flavours than either light or gold rums, and hints of spices can be detected, along with a strong molasses or caramel overtone. They commonly provide substance in rum drinks, as well as colour. In addition, dark rum is the type most commonly used in cooking. Most dark rums come from areas such as Jamaica, Haiti, and Martinique.
- **Spiced rums** obtain their flavours through the addition of spices and, sometimes, caramel. Most are darker in colour, and based on gold rums. Some are significantly darker, while many cheaper brands are made from inexpensive white rums and darkened with caramel colour. Among the spices added are cinnamon, rosemary, absinthe/aniseed, or pepper.
- **Flavoured rums** are infused with flavours of fruits, such as banana, mango, orange, citrus, coconut, starfruit or lime. These are generally less than 40% ABV. They mostly serve to flavour similarly themed tropical drinks but are also often drunk neat or with ice.
- **Overproof rums** are much higher than the standard 40% ABV, with many as high as 75% to 80% available. An example is Bacardi 151.
- **Premium rums**, as with other sipping spirits, such as Cognac and Scotch, are in a special market category. These are generally from boutique brands that sell carefully produced and aged rums. They have more character and flavour than their “mixing” counterparts and are generally consumed straight.



*Examples of dark, spiced, and light rums*

# Production Method

Unlike some other spirits, rum has no defined production methods. Instead, rum production is based on traditional styles that vary between locations and distillers.

## ***Fermentation***

Most rum produced is made from molasses.

Within the Caribbean, much of this molasses is from Brazil.

A notable exception is the French-speaking islands, where sugarcane juice is the preferred base ingredient.

Yeast and water are added to the base ingredient to start the fermentation process. While some rum producers allow wild yeasts to perform the fermentation, most use specific strains of yeast to help provide a consistent taste and predictable fermentation time. Dunder, the yeast-rich foam from previous fermentations, is the traditional yeast source in Jamaica.

“The yeast employed will determine the final taste and aroma profile,” says Jamaican master blender Joy Spence. Distillers who make lighter rums, such as Bacardi, prefer to use faster-working yeasts. Use of slower-working yeasts causes more esters to accumulate during fermentation, allowing for a fuller, tasting rum.



*Sugarcane is harvested to make sugarcane juice and molasses.*

## ***Distillation***

As with all other aspects of rum production, no standard method is used for distillation.

While some producers work in batches using pot stills, most rum production is done using column still distillation. Pot still output contains more congeners than the output from column stills, so produces fuller-tasting rums.

## ***Aging and Blending***

Many countries require rum to be aged for at least one year. This aging is commonly performed in used bourbon casks, but may also be performed in other types of wooden casks or stainless steel tanks. The aging process determines the colour of the rum. When aged in oak casks, it becomes dark, whereas rum aged in stainless steel tanks remains virtually colourless. Due to the tropical climate common to most rum-producing areas, rum matures at a much higher rate than is typical for Scotch or Cognac. An indication of this higher rate is the angels' share, or amount of product lost to evaporation. While products aged in France or Scotland see about 2% loss each year, tropical rum producers may see as much as 10%. After aging, rum is normally blended to ensure a consistent flavour. Blending is the final step in the rum-making process. As part of this blending process, light rums may be filtered to remove any colour gained during aging. For darker rums, caramel may be added to adjust the colour of the final product.

# Dark Rum

## **Admiral Benbow - £2.75** **- The Caribbean**

Named after the legendary Admiral John Benbow who served in the royal navy from 1678 to 1702. This is a rich navy-style rum which goes equally as well with mixers or in cocktails. Hints of vanilla, butterscotch & treacle can be found.



## **Angostura 1824 - £5.75** **- Trinidad and Tobago**

Aged for a minimum of 12 years in charred American bourbon barrels, before being hand drawn, blended and bottled. Creamy, full of flavour & vanilla. Best enjoyed on the rocks or with your favourite cigar.



## **Angostura 7yr Dark** **- £3.75 - Trinidad and Tobago**

A blend of aged rums matured in bourbon barrels. Scents of golden syrup, bourbon smoke & spices leading to a taste of dark chocolate & burnt sugar. Excellent drunk alone or mixed with a cola to bring out the sweetness.



## **Appleton Estate 12Yr** **- £4.00 - Jamaica**

The finest aged rum from Jamaica. A scent of nuts & spices with vanilla undertones leading to a creamy molasses taste. Enjoy alone to wallow in its creaminess.



## **Bacardi Black - £3.00** **- Cuba**

Smelling of black treacle, spice and coffee beans. This smooth medium rum is simple yet subtle. An ideal mixer for a first time rum drinker.



## **Brugal Extra Viejo - £3.25** **- Dominican Republic**

Viejo is Spanish for old, so this is essentially an extra old rum, which is a dark Cherrywood colour. Notes of vanilla and cocoa can be found in this full bodied rum. Served best with a single cube of ice or a few drops of water.



## **Eldorado 12yr - £4.00** **- Guyana**

An award winning 12 year old Demerara rum - it won gold in the Caribbean rum taste test 7 times in the first 10 years. Slightly Smokey yet sweet with a sublimely smooth caramel taste. Enjoy over ice to bring out its complex flavours.



## **Captain Morgan - £2.75** **- The Caribbean**

Rum of Guyana, Jamaica & Barbados. A blended rum aged for up to seven years. This is a rich and spicy rum with a nose of pepper leading to a full warming taste with hints of aniseed & honey. Captain Morgan is named after Henry Morgan, one of the most famous pirates to sail the seven seas. His picture can be seen on the Bottle. Perfect with ice & freshly squeezed orange juice... a perfect all-rounder!!



## **Flor De Cana 7yr - £3.75** **- Nicaragua**

Aged in white oak barrels bringing out a slightly smoky vanilla sweetness. A great mixing rum or enjoy over ice with lots of lime.



## **Flor De Cana 18Yr** **- £8.00 - Nicaragua**

This double award winning rum is at the top end of the scale. It's full bodied with dry oak & cocoa leading on to tastes of toffee, nut & allspice. Sit by the fire, relax and enjoy.



## **Goslings Black Seal - £3.25 -Bermuda**

A well-known staple rum named after the black wax used to seal its bottles - this is one of the darkest rums, thick in flavour with a smell of fruit cake & spices. Ideal with ginger beer for a proper 'dark & stormy' the national drink of Bermuda.



## **Lamb's Navy - £2.75 - The Caribbean**

Although it is the "go-to" for first time dark rum drinkers, Alfred Lamb didn't blend 18 rums to create any mere concoction. Full of punch and dark flavours, Lamb's Navy has true character. Ideal to warm you up with a tiny splash of coke.



## **Mount Gay 1703 - £8.75 - Barbados**

A celebrity rum from Mount Gay. It is rich with a little bit of spice and a faint smokiness. It contains rums that have been aged between 10 & 30 years and more than justifies its price tag. Mixers need not apply for this one....ice is just about acceptable!!!



## **Myer's - £2.75 - Jamaica**

So versatile and yet distinctly dark, Myers is a dark rum for any occasion. Strange to think that this full-bodied rich rum with its slightly buttery flavour is sometimes overlooked. For those daring enough try in a tall glass with tonic & a squeeze of lemon.



## **Pampero Aniversario - £4.25 - Venezuela**

If you are looking for value, look no further. This is truly a premium rum at a fraction of the price it could & should be. Very strict blending of rums aged 4 - 6 years old from old whiskey and bourbon barrels really gives this rum something to shout about. Over ice only.



## **Ron Calvados - £2.75 - The Caribbean**

A good value for money rum with a slight hint of peppery spice. An ideal mixer for those on a budget.



## **Pusser's Blue Label - £3.75 - Barbados**

A higher proof than your average navel rum - not for the faint hearted it is inspired by the recipe used to produce the tot given to sailors as their daily ration until black tot day, 31 July 1970. Nip neat on a cold windy evening.



## **Ron Zacapa 23yr - £6.25 - Guatemala**

A favourite here at the Red Lion, matured in sherry & bourbon casks this is truly sublime stuff. Enjoy alone or with your favourite cigar.



## **Skipper - £2.75 - Guyana**

Launched in 1930 it's that perfect they haven't even changed the label since. Smells of butterscotch, honey and oaky espresso beans with a thick gooey taste of toffee & custard. A real spice hit on the tongue leaving behind notes of cinnamon & ginger nut. Perfect with cola & a squeeze of fresh lime or poured straight over a sticky rack of ribs.



## **Stroh 80 - £4.00 - Austria**

Immensely potent super strength version of the cult Austrian favourite. Delicious in coffee and commonly added to desserts (particularly flambes) as well as cocktails.



## **Woods Old Navy 100 - £3.75 - Guyana**

One of the higher proof rums for its price range. Cinnamon, toffee & cloves on the nose with just a hint of pepper in what is otherwise thick caramel. Woods is surprisingly toffee like considering the high ABV. Smooth enough just to enjoy neat.



# Spiced, Orange & Coconut Rums

## **Bacardi Oakheart - £2.75** **- Puerto Rico**

A lovely 'spiced rum styled drink' - the ABV is actually too low to be classed as a rum. Using rums from bourbon casks this is full of vanilla, cinnamon and of course rum. Excellent in a dirty mojito (A mojito made with gold or spiced rum rather than traditional white rum).



## **Koko Kanu - £2.75** **- Jamaica**

Naturally made & wonderfully rich tasting this bursts with beautifully sweet coconut. Described by many a taster as 'bliss in a bottle' move over Malibu. Enjoy over ice with a wedge of lime.



## **Clement Creole Orange** **- £3.75 - Martinique**

One of the most famous from the clement range this liquor is a subtle blend of young and old rums, sugarcane syrup & orange peel. These are aged slowly in oak casks for a truly deep, flavour. Why not try our Creole coffee!!!



## **Kraken Black Spiced Rum - £3.75** **- Caribbean Blend**

Do judge a rum by its label, and this one tastes as good as it looks. Named after the legendary sea monster this will suit fans of rich navy rums. Strong, rich & smooth with hints of orange, pepper and liquorice. Ideal with fresh Lime, cola & ice.



## **Elements 8 spiced - £3.75** **- St Lucia**

A fairly new addition to our collection which combines top quality dark rum with lovely Caribbean spices, fruit & honey. Aged in bourbon barrels which gives a Christmas spice with a wonderful vanilla sweetness.



## **Malibu - £2.75** **- The Caribbean**

This Bajan rum based liqueur needs little introduction. Smooth, fresh & oozing with coconut loveliness. Mix with ice & pineapple juice - totally tropical.



## **Four Square Spiced** **- £3.75 - Barbados**

From one of Barbados oldest trading houses - established in 1820 this truly is a great rum. Immediate traces of star anise, vanilla & cloves. Again to taste the star anise comes through strongly along with a great array of Caribbean spices & herbs. Did you get the ginger at the end? Serve with fresh lime, ice & cola.



## **Lamb's Spiced Rum** **- £2.75 - The Caribbean**

Made from a blend of 100% Caribbean rums and spiced with cinnamon, lime essence & vanilla. Best served over ice with cola & plenty of lime squeezes.



### **Captain Morgan's Spiced Rum - £2.75 -**

Well rounded & medium bodied. Known the world over Captain Morgan's needs little introduction. Perfect on a sunny day with fresh lime, cola & ice.



### **Old J Spiced Rum - £2.75**

Based around the vibrant flavours of Persian lime & vanilla poured with classic rum notes this is technically not a rum as its ABV is below 37.5%. Great over ice or splashed in a cocktail.



### **Pink Pigeon - £3.75 - Mauritius**

Named after one of the rarest birds of Mauritius this smells of vanilla & dusty nutmeg - on the palate the vanilla comes through in a big way - for those who like things sweet this is the rum for you. Ideal with cranberry juice & a squeeze of lime.



### **Rebellion Spiced - £2.75 - Trinidad**

From a distillery founded in 1824 this is a sturdy favourite here at the Red Lion. Vanilla, crème caramel, nutmeg & just a touch of clove on the nose, this surprisingly brings tastes of apricot, nectar, honey & oak....sublime!!! The producers recommend to serve long with cola & ice.



### **Red Leg - £3.75 - The Caribbean**

Aged in old oak & infused with Jamaican ginger & vanilla - this superb rum gives custard & inviting ginger on the nose with just the right level of sweetness. On the palate its creamy vanilla & gingerbread with a slight hint of pepper. Perfect on a winters evening.



### **Sailor Jerry - £2.75 - U.S Virgin Islands**

Named after the famous tattoo artist 'Sailor Jerry Collins' this is perhaps our favourite spiced rum. You will get a whiff of instant sweetness as soon as you open the bottle. Vanilla, butter and just a hint of cinnamon & ginger. To taste this is quite dry yet with notes of winter spice & oaky pepper which you wouldn't expect from the smell. Something to try at home...Sailor Jerry, coconut water & a splash of angostura bitters...take me to a desert island!!



### **Santa Teresa Rhum Orange - £4.25 - Venezuela**

A Valencia orange liqueur made with two year old Venezuelan rum from Santa Teresa. Lots of zesty, spicy flavours & not too sweet - all round lovely liqueur. Enjoy over ice.



# White Rum

## **Angostura 3yr - £3.00** **- Trinidad**

This 3yr old rum is distilled in Angostura's 5 column still & then aged in American oak barrels. This is well rounded & mellow. A great mixer for those that fancy a change to Bacardi.



## **Doorley's 3yr old White Rum - £3.75 - Barbados**

You will find fruity aromas with hints of tropical fruits. A fresh and aromatic white rum.



## **Appleton White - £3.00** **- Jamaica**

An award winner, Appleton estate wanted to create a great mixing rum & that's exactly what they achieved. Fresh on the nose with hints of vanilla leaving a dry aftertaste on the palate, a little spice but overall light & crisp. Classic in a rum & cola.



## **Expedition White Rum - £2.75 - Guyana & Barbados**

A standard budget white rum, this is dry & spirity with a slight sweet coconut finish. A no frills mixing rum.



## **Flor De Cana Extra Dry 4yr - £3.25 - Nicaragua**

A winner of 10 international awards this is certainly a well-rounded little number. Light & crisp with fruity spice on the nose, this is tropical on the palate with a lovely vanilla juicy sweetness. Ideal with soda & a good squeeze of lime.



## **Bacardi - £2.75** **- Cuba**

Let us introduce the world's most popular spirit, no back bar is complete without it. Originally produced in Cuba the distinctive bat logo was born from a colony of fruit bats that lived in the factory rafters. Light & fresh with a little pepper on the nose, the palate contains tropical fruit & brown sugar finishing with smooth vanilla. A drinks cupboard staple.



## **Havana Club 3yr - £3.00** **- Cuba**

This Anejo rum is essential to any daiquiri lover - lots of marzipan & citrus with hints of ground ginger. The taste is clean with vanilla & oak, a slight spice leading through to lemon & something delicately nutty. Mix up some summer daiquiris. (Strawberry Daiquiris - Muddle up 4 strawberries, Sugar & lime add rum and shake over ice, strain and serve).



## **Clement Premier Canne - £4.00 - Martinique**

Made with fresh pressed sugarcane from 'Habitation Clement' which is distilled & left to rest for 9 months in steel vats. It is then brought to percentage using volcanic spring water resulting in a clean balanced Rhum. Rich & sweet with notes of fresh grasses.



**Matusalem Platino**  
- £3.25 - *Dominican Republic*

Crisp clean & tangy this triple distilled rum works well as an addition to any cocktail.



**Ron Calados White - £2.75**  
- *The Caribbean*

Cheap & cheerful, ideal mixed with stronger flavoured drinks such as pineapple or orange juice.



**Morgan's White Rum**  
- £2.75 - *The Caribbean*

Crystal Clear, with a silky texture, creamy taste and a slight sweetness. Captain Morgan white Rum is the ultimate white Rum sourced from the Caribbean, and created to be the perfect cocktail base.



**Rebellion Ron Blanco**  
- £2.75 - *Trinidad*

Like its spiced brother Rebellion Blanco is a superb example. Crème caramel & black pepper on the nose it has a toffee sweetness & a lovely little hint of peppermint. Enjoy with soda, ice & plenty of lime.



**Pampero Blanco - £3.00**  
- *Venezuela*

A crisp & fruity white rum from Ron Pampero. Aged for at least 2 years (as is the law for all rums produced in Venezuela) this is a wonderfully smooth premium spirit. Classic with cola & a squeeze of lime.



**Wray & Nephew Over Proof**  
- £3.75 - *Jamaica*

For the die hard rum drinkers, this is the best-selling over proof rum in the world, it accounts for 90% of rum sales in Jamaica alone. If you dare give it a try the nose is fruity with a hint of spice. The palate is strong & spirity with hints of banana & demerara - definitely a taste you won't forget. Try over ice with a dash of gomme (sugar syrup) & plenty of lime squeezes.



# Golden Rum

## **10 Cane Rum - £4.25** **- Trinidad**

Created by Hennessy's master distiller Jean Pineau he applied the same standards employed by the finest cognac makers. This is zesty & slightly floral on the nose. It has a crisp clean palate with tangy citrus & vanilla. Beautifully smooth. To be enjoyed alone.



## **Angostura 1919 - £3.75** **- Trinidad & Tobago**

Aged for 8 years in bourbon barrels this is rich & spicy with notes of vanilla & molasses. Taste wise it is almost juicy, creamy & sweet with a hint of all spice. Really holds its own against rums twice the price. Enjoy with 1 cube of ice only, excellent for first timers.



## **Angostura 5yr - £3.00** **- Trinidad & Tobago**

Aged in American oak bourbon barrels this has a rich nose of caramel & treacle with a slight suggestion of spice. It's fruity, caramel rich & just all round delicious.



## **Appleton Special** **- £2.75 - Jamaica**

Aged in Jack Daniels barrels this hand blended rum has a good spice on the nose, cinnamon & ginger, it is smooth & buttery on the palate with a spiced finish. Not Appleton's finest but still very enjoyable. Enjoy with cola, ice & fresh lime.



## **Appleton VX - £3.25** **- Jamaica**

One of the best smelling rums in our collection this one, Peppery & spicy with a hint of grass & pear drops. Taste wise it's a little astringent, quite spicy you can really taste the pepper & a touch of chilli. Add to ginger ale to get your taste buds tingling.



## **Bacardi 151 - £5.75** **- Puerto Rico**

The world's most famous 151. This is surprisingly sweet & spicy considering its ABV - caution flammable. A good squeeze of lime & a dash of cola.



## **Bacardi 8yr Old - £4.75** **- Puerto Rico**

Blended from rums from 8 to 16 years old this is Bacardi's premium offering. There is something slightly perfumed about this with notes of oak & fennel. On the palate it's gentle with tropical fruits, peels & a slight wintery spice. A smooth sipping rum.



## **Bacardi Gold ORO** **- £3.00 - Puerto Rico**

Originally made in Cuba in 1862, the world's most famous gold rum is now produced in Puerto Rico known as 'ORO' this has a lovely smooth toffee offering ideal for any first timer.



## **Barbancourt (4yr)** **3 Star - £3.75 - Haiti**

A very popular offering from the Barbancourt range, it's all about Haitian character. Smooth, sweet & buttery with a nice oaky tang hiding underneath.



## **Barbancourt 5 star (8yr)** **- £4.25 - Haiti**

Double distilled in a copper pot & then matured for 8 years in limousine oak barrels. This is a beautifully rounded rum, a crisp vanilla sweetness on the nose loading onto a full yet spicy oak taste. Sit back, sip & enjoy.



**Brugal Anejo - £3.25**  
**- Dominican Republic**

This 5 year old Dominican rum comes with the saying 'it tastes so good it doesn't last long' - It's rich and smooth with plenty of dark sugar, but also sneakily a little dry. Try adding a splash of cola & fresh lime.



**Doorley's 5yr Old Gold Rum - £4.00**  
**- Barbados**

This is a delicate aged Rum from Barbados. Amber, with a complex, dried tropical fruit nose. Toasted coconut and oak followed by a fruity sweetness. Leaving lasting hints of butternut and vanilla on the palate.



**Bundaberg Underproof - £3.75 - Australia**

'Bundy' has a good strong rum taste to it due to the larger vessels used in its distillation process - very good mixed with fruit juice especially apple. Why has it got a polar bear on it? Sam McMahon is responsible for this! He is the man that originally designed Bundaberg's distinctive square bottle - 'McMahon' means 'son of a bear' & Sam's favourite bear was a polar bear! It's as simple as that.



**Diplomatico Anejo Rum - £3.50 - Venezuela**

This 4 year aged blended rum is the youngest from the Diplomatico range - it's well balanced with hints of wood & fruit.



**Clement Rhum VSOP - £4.25 - France**

This is a Rhum agricole - matured for a year in virgin French oak barrels before a 3 year maturation in re-charred bourbon barrels. It's fruity & warming with plenty of herby oak.



**Diplomatico Reserve - £3.75 - Venezuela**

This handsome looking sugarcane rum is an award winner & is aged in whiskey barrels which helps to cut through its sweet taste. With a lovely chocolatey aroma this definitely won't disappoint. Ideal in an old Fashioned. (Rum old fashioned - swirl a dash of bitters round a rocks glass, add 5ml sugar syrup, then add 25ml of rum and stir gently. Add another 25ml rum, cubed ice, stir gently and add an orange twist to garnish).



**Cockspur 5 Star - £2.75**  
**- Barbados**

A Bajan rum aged in American white oak barrels before blending. It's buttery & spicy with a slightly harsh aftertaste. Best served long with ice & lime.



**Diplomatico Reserve Exclusive - £4.25**  
**- Venezuela**

This Darker golden rum is distilled from molasses in copper pots & then aged for 12 years. It's rich, smooth, sweet & fruity - well deserving of the 20+ awards it's achieved over the years. This is truly how we like them here at the Red lion. Enjoy alone or with a single cube of ice.



**Cruzan Single Barrel - £3.75 - Virgin Islands**

Cruzan is the only distillery on the island of Croix. This rum is made with rum aged for up to 12 years, blended & then allowed to marry for another year in charred oak barrels. Subtly spiced this develops into marzipan & Nutella maybe even a bit of cold coffee. Try this in a liqueur coffee.



**Don Papa - £3.75**  
**- Philippines**

Inspired by the late Papa Isio who played a big part in the Philippine revolution of the 19th century. Made from sugarcane from the island of Negros & matured for 7 years in oak barrels. Fruity tangerines & apricots on the nose followed by scents of ice cream drizzled in toffee sauce - you will experience raisin, sultana & marmalade on the tongue with just a dash of cinnamon. Drink neat...not worth spoiling mixing with anything else.



**Elements 8 Gold - £3.75**  
**- St Lucia**

Produced in 2008 by the makers of Chairman's Reserve this is a stylish rum indeed. It's all about balance here, it's oaky & sweet with just a hint of spice leading on to a lovely dried fruit taste of sultana's. Enjoy over ice with a dash of lime.



**English Harbour 5yr - £3.75 - Antigua**

Distilled in copper stills & aged in oak barrels there is something spicy yet tropical & sweet yet smoky this is a true authentic rum.



**Doorley's XO - £4.25**  
**- Barbados**

This unusual 6 year old blend is finished in oloroso sherry casks which really adds to its complex flavour. This is an unsweetened rum so it keeps a good dry sharpness while still having a lovely fruity caramel tone. Step away from the sailor jerry's and give this one a try.



**Flor De Cana Gold 4yr - £3.75 - Nicaragua**

Recommended by its maker's as a mixing rum this is gentle with a good body of toffee & molasses. Good supple standard stuff.



**Eldorado 5yr - £3.25**  
**- Guyana**

There's a reason why these guys have been masters of rum since 1670. This is the best 5yr old around. Slightly spicy with cinnamon & wood it maintains a lovely caramel smoothness. A perfect any timer that can be drunk however you please.



**Havana Club 7yr - £3.75**  
**- Cuba**

This 'Anejo' rum was the first by Havana intended for sipping. The smell is buttery with notes of coffee & a little spice. This is lovely rich & full with just a touch of those famous cigars. Sip neat, although it does make a smashing Cuba Libre.



**Eldorado 15yr - £5.25**  
**- Guyana**

Matured for 15 years in oak bourbon casks this is a fantastic award winning rum. A spicy nose of ginger & a hint of orange & goeey toffee which leads to a lovely dark molasses taste with treacle, toffee & prunes. Sip neat.



**Matusalem Clasico 10 - £3.75 - Dominican Republic**

Distilled in continuous stills & matured for 10 years using the solera system. Matusalem originated in Cuba in 1872. This rum is beautifully rounded, sweet vanilla with a toffee creaminess the sugar really tangs on your lips.



**Matusalem Gran Reserva  
15yr - £4.25 - Dominican  
Republic**

Originally produced over 130 years ago in Santiago de Cuba and known as the "Cognac of Rums," this solera 15 super-premium rum is the perfect choice for those looking for exceptional quality and sophisticated taste. Not all rums are created equal and one sip of Matusalem Gran Reserva emphasises that point. Complex yet velvety smooth, with a pronounced bouquet and flavour, Gran Reserva is ideally enjoyed neat or on the rocks, but will also make your favourite cocktail even better. Ironically here at the Red lion we prefer the 10yr...why not give them both a try and see if you agree!!



**Mount Gay Extra Old  
- £4.25 - Barbados**

This is a skilful blend indeed. Only the finest old spirits are selected from aged reserves to produce this well rounded offering - Double distilled it gives a lovely oaky aroma that's slightly sweet with mellow tones of banana & fruit. It's light & smooth on the palate. Definitely to be sipped & savoured.



**Pampero Especial - £3.25  
- Venezuela**

Distilled from fermented molasses & aged in whiskey & bourbon barrels this is sweet & smoky on the nose with a lovely light vanilla & cocoa flavour - sip & enjoy. It definitely gives some of its more expensive competitors a 'rum' for their money!!



**Mount Gay Black Barrel  
- £4.00 - Barbados**

Toasty and spicy with hints of cinnamon, liquorice and vanilla. A fab step up from our standard Mount Gay Rum.



**Mount Gay Eclipse  
- £3.00 - Barbados**

Mount Gay is the world's oldest rum producer...with this fine specimen so named after the double phenomenon of a solar eclipse & the due passing of Halley's Comet in 1910. Honey, vanilla & fresh flowers on the nose, the palate is fruity & warm with just a touch of banana. Cola, ice & fresh lime every time!!



**Pyrat XO Reserve  
- £3.75 - The Caribbean**

A very special amber Caribbean blended rum from Anguilla Rums Ltd in the West Indies. A real connoisseur's rum, with a sublimely orangey, spicy flavour and nuanced finish. Deep golden in colour.



**Smith and Cross - £4.00  
- Jamaica**

A mix of heavy bodied Wedderburn style rum and medium bodied Plummer, Smith and Cross is an excellent Jamaican rum that's making waves in the bar world. Bottled at 57%, navy strength, and intensely flavoured, this works well in cocktails but also has a depth that rewards those who like to sip their rum.



# Liquid Puddings

## **Jamaican Coffee - £3.95**

Goslings Black Seal rum, freshly ground coffee and fresh cream

## **Orange Creole Coffee - £3.95**

Orange rum, freshly ground coffee and fresh cream

## **Toussant Coffee Liqueur - £3.95**

A blend of Arabica coffee beans and Caribbean rum, creates this warming after dinner liqueur

## **Chocolate Orange Martini - £5.00**

Orange Rum, Dark Creme de Cacao, fresh cream shaken over ice... a classic!!



Try one of our rum boards featuring three different rums, served with mixers, garnishes and ice... find your favourite while sharing with friends.

**All for only £15.00**

Enjoy a little 'Rum Fest' here at the Red Lion every August on our pub birthday weekend.

Live music, rum and barbecued food!

Check our website for details

[www.theredlionweymouth.co.uk](http://www.theredlionweymouth.co.uk)



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