

Dartmouth & Rum

Dartmouth is a port steeped in history and intertwined with the sea and seafarers from around the world. This has been for trade and for securing trade from pirates since well before even the origins of the Royal Navy. To be honest at the beginning and for many years there was probably not too much difference between them!

During the almost 500 years since the Royal Navy was helping to expand the British Empire and create the sugar dependencies of the Caribbean, the spirit produced in these islands from sugar cane became known as 'Rum'. A 'Tot of Rum' (about half a pint or 280ml) was given as part pay and part compensation for the poor conditions in the Royal Navy at that time. Naturally much of the rest of the world followed suit and soon Rum also became the world's favourite 'tipple' (from the 16th Century 'tippler' – a retailer of alcohol) and the biggest selling spirit on the planet.

Today Rum is only the second highest following the meteoric 20th Century rise of Vodka in Russia & former USSR, plus 20th century marketing, the sad invention of alcopops and a general lack of taste some might say! – Incidentally, spiritwise globally Whiskey is now third and Gin is the fourth.

The George & Dragon is an historic inn first licensed in 1823, when it was located between and joined to the stone wall marking the end of the foreshore shipyards. This was adjacent to the tenements and blacksmiths on what was called Silver Street (more to do with ladies of the night than tableware), when Dartmouth was also one of the largest shipbuilding ports in England, much bigger than Plymouth or Portsmouth.

Since 1863 Dartmouth has also been home to the Royal Navy Officers Training College – Britannia, since it's creation. This was originally on the old frigates HMS Britannia and HMS Hindustan, moored on the River Dart at the side of a hilly peninsula called Mount Boone. The majority of this land was owned by the estate of Sir Walter Raleigh, who had received it by Royal Grant from Queen Elizabeth I and in return for his exploits and additions to the Crown Coffers. Most notably this included the Portuguese Galleon the 'Madre de Dieux', perhaps the richest treasure ship ever taken, which Raleigh captured of the Azores and sent into Dartmouth for Assay and theoretically 'safekeeping' for him and the Crown in 1592 – but that is a whole other story about treasures growing legs and walking ashore!

The modern Britannia Royal Naval College (BRNC) was originally completed and opened in 1905. The architect was non-other than Sir George Aston Webb, whose

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previous notable commissions included Admiralty Arch and the front facade of Buckingham Palace in London.

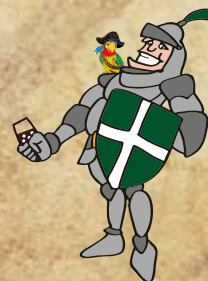
Rum sales in the UK have sadly declined over recent decades – probably with the reduction in size of the Royal Navy and the loss of the Rum Tot since 1970. This is why July 31st is now known as Black Tot Day and must be celebrated as such with good Rum. However interest in the craft and providence of Rum is growing once more, so here in Dartmouth at The George & Dragon we are now helping the fight back!

The George & Dragon has many fine examples of Rums for all occasions and the details herein also include their ABV (alcohol by volume), where 40% is the norm for Rum and most other spirits today. However, in the past this could vary a great deal and as you may imagine, significant money or savings could therefore be made by unscrupulous merchants (or Navy Captains) watering down the Sailors Rum. The term 'proof' comes from the method whereby sailors could be assured that their Rum rations weren't being watered down. The ship's Captain would ladle out a sample from the day's Rum barrel in front of the men. He'd add a pellet of Gunpowder, then give it a spark - if the Rum was full strength, the powder ignited, giving sailors 'Proof' of the integrity of their Rum, as the Gunpowder would not burn in Rum that contained less than ~57% ABV. Therefore, Rum that contained this percentage of alcohol or more was defined to be 100 degrees 'Proof'. Thereby Rum quality and disciplined order of sorts could be maintained in the Royal Navy – and therefore – the world!

It is also a well-known fact celebrated with pride at the George & Dragon that courageous British Sailors on the high seas expanding the Empire were amongst the first to see Dragons (nothing to do with the Rum of course). Dragons are wonderful friendly creatures (the so-called St. George was a myth and the real George was Dragon's friend and a sailor from Dartmouth who just dressed in Suits of Armour to prevent accidental burns). It is a slightly lesser well-known fact that a Dragon's favourite tippie is Proof or sometimes Overproof Rum, which also provides a clear and scientific reason for the many Dragons being seen to be able to breathe fire!

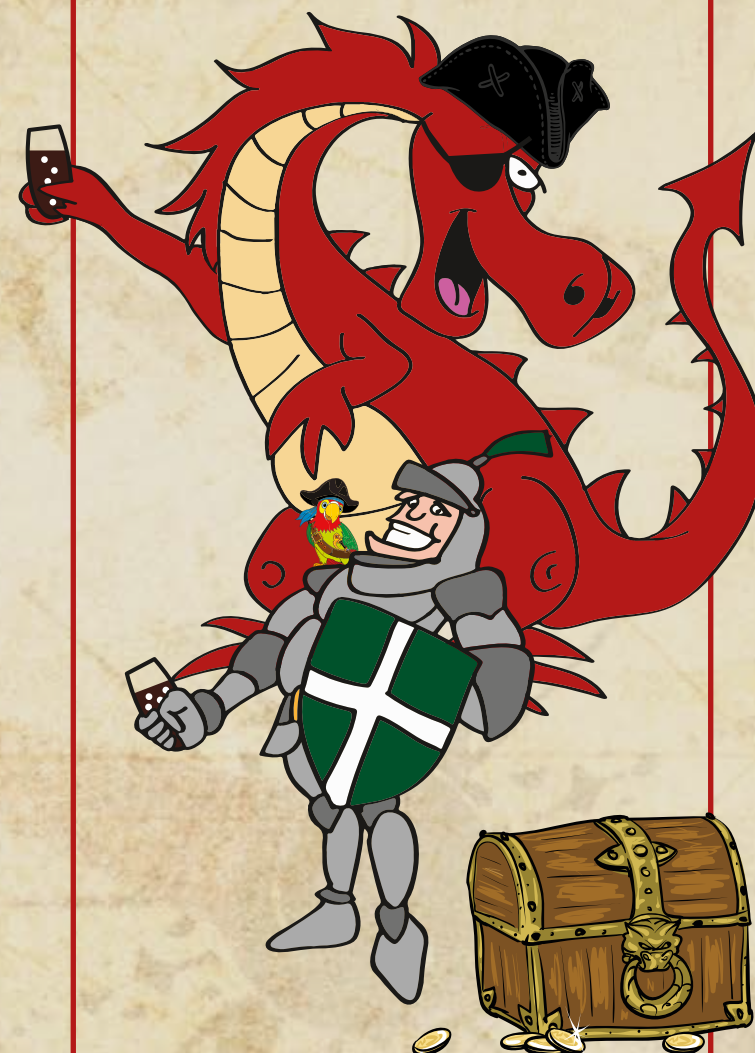
Expand your horizons with our Rums!

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The George & Dragon

Dartmouth



Rum Menu

White Rum

White rums are the most common base spirit used for traditional 'Cuban' cocktails Mojito and Daiquiri – the difference being a Mojito uses rum, cane sugar syrup, lime juice and 'muddled' fresh mint leaves, whereas a Daiquiri is rum, a little cane sugar syrup, lime and/or lemon juice and just about any blitzed fruits you prefer – strawberry and banana being original favourites.

Bacardi Carta Blanca 25ml £2.50
Bermuda - 40% vol

Bacardi rum has retained its place as the world's best-selling rum brand and this is their classic and best known contribution sold all around the world today. Always light and fresh, with hints of fruit, brown sugar and vanilla.

Best served in the world's favourite 'rum and coke' and as a base for any other fancy!

Havana Club Añejo 3 Años 25ml £3.00
Cuba - 40% vol

Traditional white rum made and aged naturally for 3 years in Cuba to reveal an intense aroma. Smooth and light, with a complex flavour of marzipan and ginger with citrus notes that has also established it as an ideal base for Traditional Cuban cocktails such as the Mojito and the Daiquiri.

Best served as a base with any mixer and tropical fruit or a cocktail that you fancy!

Wray & Nephew Overproof 25ml £3.80
Jamaica - 63% vol

The best-selling 'Overproof' rum in the world that amazingly today still accounts for nearly 90% of the rum sales in Jamaica on its own – (might explain a lot about Bobsleighs and Bob Marley) – take care with the nose at this ABV, but it is quite fruity with a strong hint of spice – The taste is also strong with flavours of demerara sugar and bananas – Wray & Nephew Overproof is certainly unique.

Best served over ice with lots of fresh lime juice and a spoonful of blended cane sugar syrup. Extend if you so wish with any mixer!

Golden Rum

Mount Gay Eclipse 25ml £3.00
Barbados - 40% vol

Mount Gay is the world's oldest rum producer (licensed still in 1703) and for many rum aficionados, Mount Gay Eclipse is also the reference by which all rum should be measured. Eclipse has a brilliant golden amber colour and a luxuriously complex aroma with distinctive floral and fruity notes of apricot and banana with hints of vanilla. The gold standard!

The classic serve is with cola over ice and a wedge of lime.

Mount Gay Black Barrel 25ml £3.80
Barbados - 43% vol

This small batch, handcrafted blend is produced only from matured double pot distillates. This is then somewhat uniquely matured for a second time in deeply charred oak bourbon barrels. The aromas are complex with notes of spice and roasted wood followed by fruits with oaky vanilla and sweet caramel.

The classic serve is on its own or with cola over ice and a wedge of lime.

Dark Rum

Captain Morgan Original 25ml £2.50
Jamaica, Guyana & Barbados - 40% vol

The UK's best known rum with intense colour and rich toffee, caramel and vanilla flavours from 5 different distillations, aged for at least two years in charred oak barrels before blending for a smooth, rich taste.

Perfect for the summer poured over ice with fresh orange juice.

Gosling's Black Seal 25ml £3.00
Bermuda - 40% vol

Rich, smooth and full-bodied, this family recipe is a closely guarded secret that has been handed down for over four generations. Originally called 'Old rum', it was only available in the islands on draught out of oak barrels. After World War One, Gosling's Black Seal was sold in bottles and the cork was sealed with black sealing wax, hence the name 'Black Seal'.

Best sipped on its own, or poured over ice in the summer.

Pusser's Gunpowder Proof 25ml £4.00
British Virgin Islands - 54% vol

Pusser's rum is still produced in accordance with the old Admiralty Regulations. Since the 17th Century, sailors in the British Royal Navy were issued a daily 'tot' of Pusser's rum. This tradition lasted right up to 31st July 1970. Now the 31st July will forever be known as 'Black Tot Day' and must be celebrated appropriately with Pusser's!

Best as originally intended, sipped on its own, or simply over ice.

Spiced Rum

Captain Morgan Original Spiced Gold 25ml £2.50
Caribbean - 40% vol

The best known spiced rum in the UK, blended with warming spice and natural flavours, creating a rich colour and taste. These include notes of rich vanilla, brown sugar and dried fruit with the added warmth and depth of the mixture of spices, plus hints of oak from being aged in charred white oak barrels to create this rich colour and overall smooth taste.

Best served over ice with cola and a slice of lime, or anyway you please!

Sailor Jerry 25ml £3.00
Scotland - 40% vol

Norman 'Sailor Jerry' Collins was an American in Honolulu that became known as the master craftsman of tattooing; his artistry and integrity remain timeless as does the rum created to bear his signature. On the nose you'll sense vanilla first then buttery toffee and a touch of cinnamon. The rich vanilla continues in the taste with warm cinnamon and nutmeg, then a long dry finish that is sweet with a hint of toffee.

Mixes just right with cola or hot ginger beer. If you can't handle hot ginger beer, using ginger ale will make a mild 'Jerry Buck' as the Americans call it.

The Kraken 25ml £3.00
Caribbean - 40% vol

Imported from the Caribbean where it is blended to give a rich, spicy flavour from lots of natural ingredients. Named after a fearsome sea beast of myth and legend, The Kraken is strong, rich, dark and smooth with flavours of espresso, caramel, cinnamon, cloves and gingerbread with a long, peppery spiced finish.

Best served over ice or with your choice of cola, ginger beer or ginger ale.

Premium Mixers

In addition to the regular Coca-Cola, Diet Coke and Schweppes Lemonade for our rums, we also have the Premium Mixers from Fentimans and Fever-Tree for your enjoyment and when the 'best deserves the best'.



Fentimans Curiosity Cola 125ml £1.60

This curiously invigorating recreation of colas from yesteryear is made using infusions of the finest herbal ingredients.

"The world's best cola" - The Guardian

Fentimans Ginger Ale 125ml £1.60

A distinctive but light ginger taste with the addition of orange and herbal infusions of Galangal and Cinnamon that give this Premium Ginger Ale a fullness of flavour.

"The Adult Ginger Ale" - The Telegraph

Fentimans Ginger Beer 125ml £1.60

An authentic fermented Ginger Beer made using the finest ginger root. Fiery and full of flavour.

"Very superior, with a real kick" - The Guardian



Fever-Tree Sicilian Lemonade 200ml £2.00

By blending 'sfumatrice' lemon extracts with the finest Sicilian lemons, Fever-Tree have crafted a perfectly balanced cloudy lemonade.

Fever-Tree Madagascan Cola 200ml £2.00

A rich blend of kola nut, exotic spices, citrus and vanilla, our natural cola has been carefully created to enhance the complex flavours of the finest rums - probably the perfect Cuba Libre.

Subtly sweet with hints of fresh limes from Mexico and exotic spices, sweet Madagascan vanilla, and warming cassia from Indonesia are perfectly balanced with natural kola nut to deliver the aromas and taste in a luxurious, refreshing style.

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