The Old School House

PUB AND NEPALESE DINING · LAPEN INNS · LAPENINNS.COM

Drinks Menu

A B5 bar list built for fast choices: familiar pub pours, cellar bottles, house cocktails, premium spirits, and easy soft drinks.

VISIT
London Rd, Stony Stratford, Milton Keynes MK11 1JA

CONTACT
01908 229116
oldschoolhouse@lapeninns.com

WEBSITE / GROUP
oldschoolhousestony.co.uk
Lapen Inns · lapeninns.com

Start Here

A compact edit of the pours we would happily put in front of a first-time guest.

Guinness 7.40
The familiar house pint.

Sauvignon Blanc "Kotuku", Marlborough 32.00
Punchy passion fruit and gooseberry.

The Headmaster 11.50
Bourbon, honey, lemon, and Angostura.

Prosecco "San Antonio" 28.00
Floral fizz for the table.

Malbec "d'A" 28.00
Plum, vanilla, and sweet spice.

Irish Coffee 6.50
Jameson, fresh coffee, brown sugar, and cream.

PAGE 2
Draught, Bottles & House Spirits
Beer, cider, no/low, vodka, and gin.

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Wine & Cocktails
Sparkling, white, rosé, red, cellar bottles, and house cocktails.

PAGE 4
Spirits, Soft Drinks & Hot Drinks
Rum, whisky, brandy, liqueurs, soft drinks, tea, and coffee.

Measures *Spirits are listed by the measure shown in each section header. Mixers are charged separately where noted.*

No/Low *Look for 0.0% and 0.5% tags in the bar section.*

Allergens *Please speak to a member of staff before ordering if you have any allergen concerns.*

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BAR ROOM

Draught, Bottles & House Spirits

Beer, cider, no/low, vodka, and gin in one fast-scanning bar page.

Draught, Bottles & Cider

Familiar pub favourites lead, with guest pours and bottled cider highlights clearly signposted.

DRAUGHT BEER & CIDER

	PINT
Guinness HOUSE PINT *Try with Fish & Chips — Dinner Menu*	7.40
Foghorn GUEST POUR Bold, hazy session ale with citrus and tropical hop notes.	7.00
Birra Moretti BEST SELLER	6.80
Stella Artois RECOMMENDED The original Belgian pilsner — clean, crisp, and effortlessly sessionable.	6.70
Cruzcampo	6.20
Estrella Damm	6.30
Estrella Damm with Lime	6.30
Timothy Taylor's Landlord Cask Classic cask bitter — biscuit malt with floral hop finish.	6.10
Amstel	5.80
Inch's Cider	5.40
Double Star	5.20

BOTTLED LAGER & BEER

	BOTTLE
Newcastle Brown Rich caramel notes with a smooth, nutty finish.	5.00
Brewdog Punk IPA CRAFT PICK Post-modern classic IPA — grapefruit, pineapple, and a bitter backbone.	4.25
Peroni Nastro Azzurro ITALIAN LAGER Classic Italian lager.	3.95
Peroni Gluten Free GF Gluten-free Italian lager.	3.95
Cobra Smooth curry-house favourite.	3.95
Desperados Tequila-flavoured lager with lime and agave.	3.95
Budweiser	3.75
Sol	3.75
Heineken	3.75
Singha Full-bodied Thai lager — malty sweetness with a clean, dry finish.	3.95

BOTTLED CIDERS

	BOTTLE
Kopparberg Tropical FRUIT CIDER Tropical sweetness with mango and passionfruit.	5.00
Kopparberg Spiced Apple	5.00
Kopparberg Mixed Berry	5.00
Rekorderlig Blood Orange Swedish cider with bold blood orange citrus.	5.00
Old Mout Various	5.00
Magners Original Classic apple cider.	4.25
Bulmers Red Berry Easy berry-led pour.	4.25

House Spirits & No/Low

No/low options stay easy to find, followed by premium vodka and gin serves with mixer pricing in the headers.

NO & LOW ALCOHOL

	BOTTLE / DRAUGHT
Lucky Saint NO/LOW PICK 0.5% Unfiltered lager, full-bodied.	5.00
Peroni 0.0% 0.0%	5.00
Old Mout Berries & Cherries 0.0%	5.25
Guinness 0.0 0.0%	3.75
Heineken 0.0 0.0%	3.75

VODKA

	25ML / 50ML · MIXER +£1.50
Au Vodka PREMIUM	4.25 / 5.75
Smirnoff Raspberry Crush RECOMMENDED Sweet raspberry with a sharp citrus finish.	4.25 / 5.75
Ciroc RECOMMENDED French grape-based vodka — smooth with a fresh citrus finish.	4.00 / 5.50
Absolut Crisp classic pour.	3.95 / 5.25
JJ Whitley Vodka	3.95 / 5.25
Smirnoff Mango Fruit-led mixer.	3.95 / 5.25
Absolut Raspberri	4.25 / 5.75
Glen's Vodka House vodka pour.	4.00 / 5.50
Absolut Vanilla Rounder vanilla-led mix.	4.00 / 5.50
Smirnoff	3.75 / 5.00

GIN

	25ML · MIXER +£1.50
Hendrick's HOUSE GIN Cucumber and rose petal — serve with tonic and a ribbon of cucumber.	4.50
Whitley Neill Rhubarb & Ginger FLAVOURED GIN Tangy rhubarb sweetness with warm ginger spice.	4.50
The Botanist PREMIUM GIN 22 hand-foraged Islay botanicals — complex, herbal.	4.50
Tanqueray RECOMMENDED London dry with bold juniper and bright citrus peel.	4.25
Bombay Sapphire Classic spice-led gin.	4.25
Malfy Gin Bright Italian citrus gin.	4.25
Beefeater	4.00
Gordon's Original Straight-up London dry.	3.95
Gordon's Pink Gin Easier berry-led serve.	3.95

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WINE & COCKTAILS

Wine & Cocktails

Sparkling, white, rosé, red, cellar bottles, and cocktails on one compact B5 page.

Sparkling, White & Rosé

House fizz, crisp whites, and pale rosé grouped from celebration to easy-drinking.

SPARKLING WINE & CHAMPAGNE

	BOTTLE
Bollinger Special Cuvee CELEBRATION Rich, toasty Champagne with pear and brioche.	79.00
Prosecco "San Antonio" HOUSE FIZZ Floral fizz for aperitif or celebration.	28.00
Prosecco "San Antonio" 20cl	6.00
Chateau des Cosse Cremant de Loire	34.00
Charmat Brut, Flint Vineyard	44.00
Champagne Dericbourg "Cuvee de Reserve" Brut	48.00

FRUITY & AROMATIC

	175ML / 250ML / BOTTLE
Sauvignon Blanc "Kotuku", Marlborough POPULAR WHITE Passion fruit, gooseberry, and classic Marlborough lift.	7.95 / 11.20 / 32.00
Chenin Blanc "Kraal Bay"	6.00 / 8.35 / 23.20
"Julia Florista" Branco, Vidigal	6.10 / 8.50 / 24.00
Viognier "Caoba" AROMATIC	6.80 / 9.50 / 27.00
Riesling, Allan Scott, Marlborough FINE WINE	8.65 / 12.20 / 35.00

CRISP WHITES

	175ML / 250ML / BOTTLE
Pecorino "Pehhcora", Terre di Chieti	7.05 / 9.85 / 28.00
Pinot Grigio "Robinia"	6.20 / 8.70 / 24.50
Vinho Verde, Casa de Vila Nova	6.70 / 9.35 / 26.50
Picpoul de Pinet Selection	7.50 / 10.50 / 30.00

BOTTLE SELECTION

	BOTTLE
Bourgogne Chardonnay "Cotes Salines"	46.00

BY THE GLASS

	175ML / 250ML / BOTTLE
Petit Chablis, Domaine Roy CELLAR WHITE Steely, mineral Chablis with lemon zest freshness.	12.15 / 17.50 / 50.00
Sancerre "Terres Blanches", Domaine Roblin CELLAR WHITE	12.50 / 17.20 / 50.00

ROSÉ BY THE GLASS

	175ML / 250ML / BOTTLE
Coteaux d'Aix-en-Provence Rosé	8.45 / 11.85 / 34.00
Garnacha "Amoranza" Rosé RECOMMENDED	6.00 / 8.35 / 23.50

ROSÉ BOTTLE SELECTION

	BOTTLE
Rosé "Aurore", Cote Mas	27.00

Red Wine & Cocktails

Fruit-led reds and cellar bottles first, followed by house cocktails and classics.

FRUITY & FRESH REDS

	175ML / 250ML / BOTTLE
Malbec "d'A"	7.05 / 9.85 / 28.00
Tempranillo-Garnacha "Amoranza"	6.00 / 8.35 / 23.50
Pinot Noir, Frunza	6.80 / 9.50 / 27.00
Beaujolais Villages, Les Pivoines	7.05 / 9.85 / 36.00

JUICY & PLUMP REDS

	175ML / 250ML / BOTTLE
Negroamaro Salento, Borgo del Trulli RECOMMENDED	7.25 / 10.20 / 29.00
Merlot "Caracara" RECOMMENDED	6.45 / 9.00 / 25.50
Shiraz "Helmsman"	7.50 / 10.50 / 30.00
Rioja Crianza "Don Placero"	7.95 / 11.20 / 32.00

CELLAR CLASSICS

	175ML / 250ML / BOTTLE
Vieux Chateau des Combes, Saint-Emilion CELLAR RED Structured Bordeaux with blackcurrant and cedar.	12.15 / 17.20 / 50.00
Chateau Lestage Simon	11.70 / 16.50 / 48.00
Gigondas "Tradition"	13.55 / 19.20 / 55.00

HOUSE ORIGINALS

	EACH
The Headmaster SIGNATURE Bourbon, honey, lemon, and Angostura.	11.50
School's Out	11.00
Blackboard Sour	10.50
Guest Cocktail	11.00

COCKTAIL CLASSICS

	EACH
Espresso Martini MOST ORDERED Vodka, coffee liqueur, espresso, and cold foam.	10.50
Pornstar Martini	10.50
Margarita CLASSIC	10.00
Bramble	9.50
Long Island Iced Tea	10.50
Mojito REFRESHING	9.00
Strawberry Daiquiri	9.00
Piña Colada	9.50
Cosmopolitan	9.50
Sex on the Beach	8.50

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BACK BAR

Spirits, Soft Drinks & Hot Drinks

Premium spirits, after-dinner pours, soft drinks, tea, and coffee to close the visit.

Spirits & Liqueurs

Recognisable premium spirits lead each section, followed by easy after-dinner liqueurs and shots.

RUM

	25ML / 50ML · MIXER +£1.50
Kraken Black POPULAR RUM Dark spiced rum with vanilla, cinnamon, and clove.	4.25 / 5.75
Dead Man's Fingers Range FLAVOURED RUM Cornish spiced rum available in Original, Cherry, Passion Fruit, and Coffee.	4.25 / 5.75
Bacardi White	4.25 / 5.50
Captain Morgan Spiced	4.00 / 5.50
Warm vanilla and caramel spice — the original spiced rum.	
Captain Morgan Dark	4.00 / 5.50

WHISKY

	25ML / 50ML
Glenfiddich SINGLE MALT Speyside single malt — pear, oak, and a hint of honey.	4.75 / 6.25
Glenlivet	4.25 / 5.75
Glenmorangie HIGHLAND MALT Highland single malt — vanilla, peach, and citrus brightness.	4.50 / 6.00
Jameson	4.00 / 5.50
Bushmills	4.25 / 5.75

BRANDY

	25ML / 50ML
Courvoisier COGNAC PICK Smooth VS cognac — vanilla, dried fruit, and toasted almond.	4.25 / 5.75
Remy Martin VSOP	4.50 / 6.00
Martell	4.00 / 5.50
Delour Napoleon	3.50 / 5.00
Three Barrels	3.75 / 5.25

LIQUEURS & SHOTS

	25ML / 50ML
Archers Peach liqueur.	3.75 / 5.25
Tia Maria Coffee liqueur.	3.75 / 5.25
Disaronno Almond-led amaretto.	3.75 / 5.25
Baileys AFTER DINNER Irish cream liqueur — chocolate, vanilla, and a silky finish.	3.75 / 5.25
Jagermeister 56 botanicals — serve ice cold as a digestif or a party shot.	4.00 / 5.50
Sambuca	4.00 / 5.50
Malibu	4.00 / 5.50
Martini	4.00 / 5.50
Tequila	4.00 / 5.50
Sourz Apple	4.00 / 5.50

Port, Soft Drinks & Hot Drinks

Soft drinks stay simple, while tea and coffee include a few after-dinner finishing serves.

SHERRY & PORT

	50ML / 100ML
Taylor's Ruby Port Rich ruby port — blackberry, plum, and dark chocolate. Perfect with cheese. *Try with Cheese Board — Dinner Menu*	5.25 / 8.25
Harvey's Solera Sherry	4.50 / 6.75

SOFT DRINKS

	GLASS / PINT UNLESS SHOWN
Elderflower PREMIUM SOFT Floral and refreshing.	3.75
Ginger Beer	3.75
Orange Juice	3.75
Apple Juice	3.75
Orange & Blackcurrant	3.75
Ginger Ale	3.50
Fanta Orange	3.50
Fruit Cordials Raspberry, Orange, or Apple.	3.50
Coca-Cola	2.50 / 3.00
Diet Coke	2.50 / 3.00
Lemonade	2.50 / 3.00

BOTTLED SOFT DRINKS & WATER

	BOTTLE
Appletiser	3.00
Still Water	2.25
Sparkling Water	2.25

LOOSE LEAF TEA

	POT
English Breakfast	4.25
Earl Grey	4.25
Peppermint	4.25
Nepali Maloom SINGLE ORIGIN Hand-rolled Nepalese black tea — malty, smooth, with a honeyed finish. *Try with Afternoon Scones — Lunch Menu*	4.75
Nepalese Guranse Bright highland green tea from the Guranse estate — floral and clean.	4.75
Decaf English Breakfast	4.25

HOT DRINKS

	CUP
Coffee	3.75
Hot Chocolate	3.75
Irish Coffee AFTER DINNER Jameson, fresh coffee, brown sugar, and cream. *Try with Cheese Board — Dinner Menu*	6.50
Baileys Coffee Rich Baileys stirred through fresh coffee with whipped cream.	6.50
Tia Maria Coffee	6.50
Calypso Coffee Dark rum, fresh coffee, and cream.	6.50

PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY ALLERGEN CONCERNS BEFORE ORDERING. ALL PRICES INCLUDE VAT. MANAGEMENT RESERVES THE RIGHT TO REFUSE SERVICE.