

CUBA LIBRE

- 10

- ◇ Superior Bacardi
- ◇ Freshly squeezed lime juice
- ◇ Coca-Cola
- ◇ Ice cubes
- ◇ Garnish: mint and fresh lime



BUILT

FLAVOURS

Baking spice, effervescence, a zing of lime, the sweetness of the rum, and earthy, grassy notes.

HISTORY

As the story goes, a captain in the U.S. Army stationed in Havana during the Spanish-American War poured Coca-Cola and a squeeze of lime into his Bacardi and toasted his Cuban comrades by calling out, "Por Cuba Libre!" - ("To a free Cuba!"). And just like that, a legend was born.



COSMOPOLITAN - 10

- ◇ Vodka
- ◇ Cointreau
- ◇ Freshly squeezed lime juice
- ◇ Cranberry juice
- ◇ Garnish: peel of lime and a sugared rim



FLAVOURS

Sweet orange, tart and savoury cranberry, dominating sour lime, and a vodka undercurrent.

HISTORY

In 1988, the now infamous bartender, Tony Cecchini, was working at The Odeon in New York. In an effort to upscale a popular West Coast drink, he replaced the commonplace ingredients with Absolut Citron, Cointreau, fresh lime and cranberry juice. His take on this classic is now the gold standard.



MOJITO

- 10

- ◇ Superior Bacardi
- ◇ Sugar syrup
- ◇ Handful of fresh mint
- ◇ One fresh lime
- ◇ Soda water
- ◇ Crushed ice
- ◇ Garnish: peel of lime, mint leaf and a raspberry



MUDDLED

FLAVOURS

Fragrant earthy mint, the sweet and sour of sugar and lime and the spiced softness of rum.

HISTORY

In Havana, It was known that the indigenous people had remedies for various tropical illnesses. With ailments to cure, a small party went ashore on Cuba and came back with ingredients for not just an effective medicine, but a fragrant cocktail too.



OLD FASHIONED - 11

- ◇ Bourbon
- ◇ Angostura bitters
- ◇ Sugar syrup
- ◇ Ice cubes
- ◇ Garnish: orange peel



STIRRED

FLAVOURS

Clove and cinnamon complement dominant caramel flavours, where sugar and orange serve to sweeten.

HISTORY

The Pendennis Club in Louisville, Kentucky, has long been touted as the old fashioned's birthplace. Here, people asked for a cocktail "made the old-fashioned way," which, to many, meant adding sugar and bitters to make harsh alcohol taste better.



BLOODY MARY

- 9

- ◇ Vodka
- ◇ Tomato juice
- ◇ Juice of half a lemon
- ◇ Worcester sauce
- ◇ Tabasco
- ◇ Black pepper
- ◇ Garnish: celery stick and fresh lemon



ROLLE

FLAVOURS

Savoury tomato, tangy lemon, punchy tabasco and dry vodka, a delicious assault on the senses.

HISTORY

Fernand Petiot claims to have invented the Bloody Mary in 1921 when he was working at the New York Bar in Paris. The original recipe was just tomato juice and vodka, but Petiot added the savoury accoutrements that make this cocktail what it is.



MOSCOW MULE - 10

KENTUCKY MULE: ADD BOURBON, SCOTCH, JAMESON, GIN, TEQUILA OR DARK RUM +2

- ◇ Vodka
- ◇ Freshly squeezed lime juice
- ◇ Ginger beer
- ◇ Ice cubes
- ◇ Garnish: fresh mint, lime and berries



FLAVOURS

Fiery, sweet ginger is equalled in ferocity by sour lime, all with an undercurrent of vodka.

HISTORY

A prolific liquor company owner, John Martin, walked into his friend's bar in Los Angeles. The bartender there, Wes Price, was trying to get rid of ginger beer as no-one was buying it. Having just acquired Smirnoff, they put the two together. It was an instant hit.



PALOMA

- 10

- ◇ Tequila
- ◇ Grapefruit juice
- ◇ Sugar syrup
- ◇ Freshly squeezed lime juice
- ◇ Soda water
- ◇ Flaked salt
- ◇ Garnish: grapefruit, rosemary and a salted rim



FLAVOURS

Sweet, salty, sour lime and bitter grapefruit, the Paloma covers all four taste groups.

HISTORY

Though no-one knows for sure who invented the Paloma, some credit Don Javier Delgado Corona, the owner of La Capilla bar in Tequila, Mexico. What better location for iconic, tequila-based cocktails to be brought to life?



BRAMBLE

- 10

- ◇ Gin
- ◇ Chambord
- ◇ Freshly squeezed lemon juice
- ◇ Sugar syrup
- ◇ Crushed ice
- ◇ Garnish: lemon, mint and blackberries



BUILT

STIRRED

FLAVOURS

Sweet and soft berry flavours complement juniper whilst being lifted by sour lemon.

HISTORY

The Bramble was created in 1984 in London, by Dick Bradsell. At the time, Bradsell worked at a bar in Soho called Fred's Club, and he wanted to create a British cocktail. Memories of going 'brambling' (blackberry picking) in his childhood on the Isle of Wight provided the inspiration for the Bramble.



CLOVER CLUB

- 10

- ◇ Gin
- ◇ Chambord
- ◇ Egg white
- ◇ Freshly squeezed lemon juice
- ◇ Garnish: raspberry



SHAKEN

FLAVOURS

Raspberry sweetness mingled with floral juniper, with a light dry citrus that finishes silky smooth.

HISTORY

The Clover Club cocktail is a long lost delight, originally enjoyed by pre-Prohibition gentlemen of 'The Clover Club' in Philadelphia. Refined and timeless, this beautiful beverage is beginning to blossom again - and once you taste one, you'll know why.



TIKI MASTER

- 12

- ◇ Aged rum
- ◇ Jägermeister
- ◇ Banana liqueur
- ◇ Vanilla syrup
- ◇ Pineapple and apple juice
- ◇ Ground cinnamon
- ◇ Garnish: banana slice and pineapple leaf



SHAKEN

FLAVOURS

Sweet, tropical flavours meld with fragrant herbs and spices, mellowed with vanilla notes.

HISTORY

In the 1930's, a man named Donn Beach opened the first Tiki bar in Hollywood. Donn was inspired by the Polynesian culture he had experienced on his travels, and sought to create a cocktail showcasing the flavours he found there. Thus, the vibrant drink was born.



GIN SORBET

- 9

- ◇ Gin
- ◇ Lemon sorbet
- ◇ Tonic
- ◇ Garnish: fine shreds of lemon rind



FLAVOURS

Crisp, bitter tonic and pungent juniper are woken up with refreshing, icy lemon.

HISTORY

The iconic highball drink, gin and tonic, ('G & T') has a long history, and was spread and popularised by the British in colonial India. The drink was not only considered refreshing but also healthy, as tonic water contained quinine, used to prevent malaria. This icy take on a classic refreshes yet further, and serves as an excellent palate cleanser.



THE CYGNET

- 10

- ◇ Cygnet™ gin
- ◇ Mediterranean tonic
- ◇ Garnish: grapefruit, cucumber, juniper berries and fresh mint



FLAVOURS

Floral at first, with hints of chamomile and lavender. Fresh and citrusy, with a bite of coriander spice.

HISTORY

Cygnet Gin is produced in Swansea, with a recipe inspired in part by the attempt to cure cholera by two locals in the mid-1800s. While this drink is new on the scene and seemingly simple in its making, the balance and intricacy of the original flavours makes this duo of ingredients a cocktail in its own right.



FLIRTINI

- 10

- ◇ Vodka
- ◇ Cointreau
- ◇ Pineapple juice
- ◇ Sparkling wine
- ◇ Garnish: sprig of mint



STIRRED

FLAVOURS

Sweet pineapple is livened with tart sparkling wine, with orange flavours.

HISTORY

A modern classic, the Flirtini is said to have been created for Sarah Jessica Parker in the famous Guastavinos in New York City. It was only natural that her very own cocktail would feature in 'Sex and The City', where it became famous. This flirty little number is fast becoming a cocktail bar staple.



WELSH KISS

- 10

- ◇ Vodka
- ◇ Blue Curaçao
- ◇ Sparkling wine
- ◇ Freshly squeezed lemon juice
- ◇ Garnish: lemon, blueberries and a sugared rim



SHAKEN

FLAVOURS

The tartness of the sparkling wine is mellowed by smooth vodka, and woken up with orange notes.

HISTORY

As champagne cocktails have gathered pace in their popularity, so has the appetite for creating the most show-stopping. While we can't say for sure whose fever dream concocted this blue-tinged delight, we can say that this tippie is one of the best champagne celebration drinks out there.



GIN

GIN MARE

6.95

Herbaceous and savoury, an unique gin.

PAIR Fever Tree Mediterranean Tonic

PLYMOUTH GIN

6.95

Floral and peppery, with a berry fruit finish.

PAIR Fever Tree Aromatic Tonic

BRECON GIN

6.95

Citrus notes with warm spices and liquorice.

PAIR Fever Tree Aromatic Tonic

HENDRICKS

6.95

Creamy aromas, rose petals and cucumber.

PAIR Fever Tree Elderflower Tonic

BEEFEATER 24

6.95

Piny juniper with grapefruit, tea and violet.

PAIR Fever Tree Mediterranean Tonic

BROCKMANS

6.95

Nutty, fruity palate with hints of blossom and almond.

PAIR Fever Tree Lemon Tonic

ABER FALLS MARMALADE

6.95

Juniper paired with sweet and bitter orange flavours.

PAIR Fever Tree Mediterranean Tonic

WHITLEY NEILL RHUBARB & GINGER

6.95

Rhubarb and baked apple, with ginger, orange and coriander.

PAIR Fever Tree Ginger Ale

BLUE SHARISH MAGIC GIN

7.25

Spicy cinnamon and ginger notes, followed by jammy fruit and citrus.

PAIR Fever Tree Elderflower Tonic



WINE

VIVOLI PINOT GRIGIO

- PUGLIA, IT

Full of crunchy orchard fruits, apples, pears and hints of lemon zest with subtle notes of hazelnuts and a fresh clean finish.

175ML

4.95

250ML

6.50

BOTTLE

18.50

GREYROCK SAUVIGNON

- MARLBOROUGH, NZ

Fresh, juicy grapefruit and gooseberry flavours with a rich, lingering finish.

175ML

6.95

250ML

9.50

BOTTLE

27.50

OLIVIER TRICON CHABLIS

- BURGUNDY, FR

Bright, elegant and crisp minerality and refreshing citrus-like acidity. Beautifully balanced, this is benchmark Chablis.

BOTTLE

33



NANDU MERLOT

- VALLE CENTRAL, CH

Soft and supple, easy-drinking Merlot with juicy red fruits. Plums, berries, soft spices and tannins.

175ML

4.95

250ML

6.60

BOTTLE

18.95

THE CROSSINGS PINOT NOIR - MARLBOROUGH, NZ

This Pinot Noir has lifted aromas of black plums and violets. Berry fruits and savoury notes combine to produce an elegant yet approachable wine.

175ML

7.20

250ML

9.50

BOTTLE

28

CHATEAU LA CROIX ST EMILLION - BORDEAUX, FR

This is mostly made from the Merlot grape with a smaller quantity of Cabernet France added. This wine has flavours and aromas of plums and blackcurrants with gentle spicy notes.

BOTTLE

33



PIER 42 ZINFANDEL

- CALIFORNIA, USA

Sweeter style of rosé; watermelons, sweet raspberries and summer strawberries with cream.

175ML

4.50

250ML

6.20

BOTTLE

17.50

VIA NOVA PINOT GRIGIO BLUSH

- VENETO, IT

Aromatic nose of freshly crushed cranberries and mineral elements, light dry and crisp, with a delicious balance between citrus and red berry flavours.

175ML

4.95

250ML

6.50

BOTTLE

18.50

LA PROMENADE CÔTES DE PROVENCE ROSÉ

- LANGUEDOC, FR

A beautiful expression of Provence rosé, refreshing, elegant and delectable with notes of citrus and red berries. The finish is round and flavourful.

175ML

6.40

250ML

8.80

BOTTLE

25



FREIXENET SPARKLING ROSÉ - VENETO, IT

A delicate blend of Glera and Pinot Noir grapes, carefully selected from the finest Italian vineyards. Light and effervescent, with notes of red berries and underlying hints of white flowers and apples.

175ML

6.75

BOTTLE

26

AYALA BRUT MAJEUR - CHAMPAGNE, FR

Light gold in colour, with a delicate mousse. The nose unveils notes of citrus, florals and white fruits. Well balanced with a delicate complexity, there's liveliness on the palate, with richness and length.

BOTTLE

50

VEUVE CLIQUOT YELLOW LABEL - CHAMPAGNE, FR

Full-bodied, rich and fruity with great elegance and a delightful long finish. A full, dry, rounded champagne of high quality.

BOTTLE

65



SOFT DRINKS



PEPSI MAX	2.95	J20	2.75
		Orange & passionfruit, apple & raspberry, apple and mango	
LEMONADE	2.95	FEVER TREE TONIC	2.50
		Original, slimline, elderflower, aromatic, lemon, mediterranean	
7UP FREE	2.95		
TANGO ORANGE	2.95	ELDERFLOWER PRESSÉ	3
ORANGE JUICE	2.50	GINGER ALE	2.50
APPLE JUICE	2.50	GINGER BEER	2.50
CRANBERRY JUICE	2.50	RED BULL	3.25
TOMATO JUICE	2.50	STILL WATER	2.10
		SPARKLING WATER	2.10