

Cocktails

Jars

- Rhubarb & Rebel** **8.00**
Fresh rhubarb muddled with Absolut vodka, green apple liqueur, fresh lemon & simple syrup.
- Kentucky Derby** **8.00**
Rye whiskey mixed with black cherry puree, homemade spiced syrup & fresh lemon juice.
- Smoky Highland** **10.00**
Laphroaig 10y Scotch whisky mixed with fresh rosemary & lemon thyme liqueur shaken with fresh lemon juice and homemade spiced syrup & bitters. Herbal cocktail with strong spiced and smoky flavors.
- Ginger Jar** **8.00**
Passion fruit & fresh ginger root muddled then shaken with bourbon, caramel syrup & fresh lemon juice.
- Wake Up Call** **8.00**
Bourbon & espresso shot mixed with butterscotch schnapps & caramel liqueur. Great drink that can be drank as a wake up or as an after dinner cocktail.
- Bit On The Side** **8.00**
*Spiced rum mixed with apricot jam, rosemary & lemon thyme stalk shaken with lemon juice & homemade spiced syrup. Garnished with rosemary & lemon thyme stalk.
A real Baranis gem !*

Cocktails

Signature & Innovation

- Julie's Mamou** **7.00**
Beefeater gin & elderflower shaken with fresh lemon & a dash of grenadine, topped up with Sparkling wine. Drink created in 2012 by our regular Julie from the Law Society London.
- Lychee & Lavender Martini** **8.00**
A variation of a fruit martini made with lavender infused gin, lychee liqueur and a few drops of our lemon thyme bitters. Served straight up.
- Green Candy** **8.00**
Coconut rum, pineapple juice, fresh basil leaves & lemon juice. Finished with few drops of homemade lemon & thyme based bitters.
- Pineapple & Thyme Margarita** **8.00**
Fresh pineapple & lemon thyme muddled with El Jimador tequila, lime juice & homemade provencal syrup.
- Lady Killer** **9.00**
*Unique blend of absinthe & El Jimador tequila, mixed with passion fruit puree, mint sprigs & fresh lime juice.
Very refreshing on the sour side.*
- Granny Blitz** **8.00**
Beefeater gin mixed with raspberry puree & grapefruit juice. Topped up with Cremant sparkling wine & served in a tea cup.
- Silver Julep** **8.00**
Beefeater gin & St Germain elderflower churned with fresh mint, lemon & bitters. Served in a tin cup.
- Pomme Fanny** **9.00**
Green apple muddled with calvados, manzanna liqueur & fresh lemon juice, all shaken with homemade spice syrup.
- Raspberry & Basil** **8.00**
A cousin of our own Mule Rider. Raspberry puree, fresh basil & lime juice mixed with vodka and topped up with ginger beer. Served tall.
- Spiced Cherry Old Fashioned** **8.00**
Bourbon, homemade spiced syrup & cherry liqueur patiently stirred for a fruity twist on a classic old fashioned.
- Cherry Wonderland** **8.00**
Bourbon, caramel syrup & cherry liqueur hard shaken with pineapple & fresh lemon juice. So good we brought it back from last year's list.
- Topaze** **8.00**
A green and fresh cousin of Bellini obtained by muddling vodka, cucumber & basil leaves together. Finished with Crémant sparkling wine.
- La Tropeziënne** **8.00**
Campari & elderflower gently shaken with fresh mint & lemon juice, topped up with rosé wine. Make you wish you were there...

Cocktails

Hot Drinks

Broken Biscuit **8.00**
Calvados, green apple liqueur, homemade spiced syrup, LBV Port & fresh lemon juice. Served hot in a wine glass with a homemade biscuit.

Spiced Orange **8.00**
St Teresa orange Rum mixed with LBV Port, fresh lemon & apple juice, sweetened with our spiced syrup. Very Christmassy, served hot with a homemade biscuit.

Mac Dow's **8.00**
Laphroaig 10y, LBV Port, fresh lemon & spiced syrup, our answer to a Scottish mulled cocktail. Served hot with a homemade biscuit on the side.

Classics

Algonquin **8.00**
Fresh pineapple muddle with rye whiskey, dry vermouth & finished with few drops of Peychaud bitters. Classic created circa 1920s for the Algonquin hotel in New York City.

Pegu Club **8.00**
Gin, Cointreau & fresh lemon juice shaken with angostura & orange bitters. Created in Burma circa 1920s, a well travelled classic and one of the empires favorites.

French 75 **9.00**
A classic sophisticated champagne cocktail made with gin, fresh lemon juice, sugar & topped up with Champagne. Created at Harry's bar in Paris in 1925.

Corpse Reviver **8.00**
Gin, Cointreau, dry vermouth & fresh lemon juice shaken together and served straight up into an absinthe rinsed glass. A great classic created at the Ritz in Paris by Frank Meyer around 1930s.

French Martini **8.00**
Vodka shaken with mixed berry liqueur, fresh lemon & pineapple juice. Easy drinking and very fruity.

Non-Alcoholic Cocktails

Provençal Lemonade **4.00**
Homemade rosemary & lemon thyme syrup mixed with fresh lemon juice & covered with soda water.

Raspberry & Vanilla Refresher **4.00**
Raspberry puree & vanilla syrup mixed with apple & lemon juice.