

# DRINKS



BALLS BROTHERS  
OF LONDON



# HAPPY HOURS 5-7PM

## 50% OFF SELECTED WINES

See main list for wines included (marked with **HH**)

**ALL CHAMPAGNES £10 OFF**

**ALL COCKTAILS £4.50\***

**ALL CHAMPAGNE COCKTAILS £5.00\***

**PINT OF BECKS VIER £3.00**

**BOTTLE OF BECKS £3.00**

## 50% OFF PLATTERS

\*Excludes sharers.

## WHITE WINES

BOTTLE 175ML 250ML

**HH Prices available during 5-7pm Happy Hours**

### LIGHT PEACH AND CRISP APPLES

IF YOU LIKE PINOT GRIGIO, YOU'LL LOVE ALL OF THESE WINES

#### LA CROIX BLANC

VIN DE PAYS D'OC FRANCE 2010

18.00 4.90 6.25

#### LA SERRE CHARDONNAY

VIN DE PAYS D'OC FRANCE 2010

20.00

#### REY VIEJO BLANCO

SPAIN

20.00

Bright and fresh with clean citrus notes and soft peachy fruit.

**HH 10.00**

#### PINOT GRIGIO CONTO VECCHIO

ITALY 2010

21.50 5.80 7.60

#### LA COTE FLAMENC PICPOUL DE PINET

LANGUEDOC - FRANCE 2010

24.00 6.25 8.25

Picpoul means a 'sting on the lips' in the local dialect - excellent on its own or with light dishes.

#### MUSCADET SEVRE ET MAINE SUR LIE DOM DU BOIS BRULEY

LOIRE - FRANCE 2010

28.50

#### VIIGNIER DE L'HOSPITALET

LANGUEDOC - FRANCE 2010

29.00 7.50 9.75  
**HH 14.50**

#### A20 ALBARINO

SPAIN 2010

34.00

A one grape winery, this Bodega is all about Albarino and Castro Martin has led the way in this varietal's recent revival.

#### PINOT GRIGIO SAN ANGELO CASTELLI BANFI

ITALY 2010

39.00  
**HH 19.50**

This aristocratic Pinot Grigio made by the prestigious Banfi estate in Tuscany delivers concentrated ripe fruit, floral notes and a bright refreshing chiseled finish.

All wines by the glass are available in 125ml measures. Vintages are subject to availability.



BOTTLE 175ML 250ML

## HH Prices available during 5-7pm Happy Hours

### ANYONE FOR CHABLIS?

THESE WINES ECHO THE FINESSE AND STRUCTURE OF THE BURGUNDY CLASSIC

#### BALLS BROTHERS BURGUNDY (MACON VILLAGES)

BURGUNDY - FRANCE 2009 27.00 7.00 9.10

#### GAVI RIVA LEONE

ITALY 2010 28.00 7.25 9.25

HH 14.00

#### CHABLIS JAFFELIN

BURGUNDY - FRANCE 2010 33.00 9.50 12.00

#### MORGAN UNOAKED CHARDONNAY

USA 2010 40.00

#### CHABLIS 1ER CRU MONTMAINS BERNARD LEGLAND

BURGUNDY - FRANCE 2010 45.00

A Classic, elegant 1er Cru with a complex flinty aroma that leads through to a light, refreshing and dry palate with intense citrus and apple flavours

HH 22.50

#### CHABLIS GRAND CRU BLANCHOT VIELLES VIGNES PATRICK PIUZE

BURGUNDY - FRANCE 2010 80.00

### FROM SANCERRE TO SAUVIGNON

CRISP, ZESTY SAUVIGNONS FROM AROUND THE WORLD

BOTTLE 175ML 250ML

#### LES NUAGES TOURAINE SAUVIGNON BLANC

LOIRE - FRANCE 2010 26.00 6.90 9.00

#### CHATEAU BONNET BLANC

BORDEAUX - FRANCE 2010 29.00

#### SPY VALLEY SAUVIGNON BLANC

NEW ZEALAND 2010 31.00 8.25 10.75

#### SPRINGFIELD ESTATE FIREFINCH SAUVIGNON BLANC

SOUTH AFRICA 2010 31.00

HH 15.50

#### SANCERRE LES HOSPICES

LOIRE - FRANCE 2009 32.00 9.50 12.00

The combination of traditional winemaking and modern techniques provides a classic and refined style.

#### POUILLY FUME CLAUDE MICHOT

LOIRE - FRANCE 2010 34.00

#### HUIA SAUVIGNON BLANC

NEW ZEALAND 2011 37.00

This hand crafted wine from a small boutique producer in New Zealand is not only certified Organic and Biodynamic but the winery is also Carbon Neutral, perhaps the purest expression of Sauvignon Blanc you'll ever have the joy of tasting from NZ.

HH 18.50

All wines by the glass are available in 125ml measures. Vintages are subject to availability.



BOTTLE 175ML 250ML

**HH Prices available during 5-7pm Happy Hours**

## FROM SANCERRE TO SAUVIGNON

CRISP, ZESTY SAUVIGNONS FROM AROUND THE WORLD

### SANCERRE LE PIERRIERE DOMAINE THOMAS

LOIRE - FRANCE 2010

Made with top class fruit this Sancerre has an ice cool purity. Clean, fresh aromas of cut grass lead on to an expansive palate with ripe gooseberries lending added weight to this delicious wine, Domaine Thomas is a class act.

47.00  
HH 23.50

## FRESH AND ZESTY

TRY SOMETHING NEW WITH THESE QUIRKY AND ESOTERIC WINES

### PURPLE HERON PAARL CHENIN BLANC

SOUTH AFRICA 2011

22.00

### RIESLING 'H' PRINZ VON HESSEN

GERMANY 2009

31.00

### LAURENZ V FRIENDLY GRUNER VELTLINER

AUSTRIA 2010

Given Gruner Veltliner's remarkable ability to pair with every food under the sun, from seafood to spice, this wine is definitely worth a try.

31.50 8.25 10.75

## RICH AND FULL-BODIED

COMPLEX WINES FROM BURGUNDY AND LUSCIOUS NEW WORLD WHITES

### VALDIVIESO RESERVA VIOGNIER

CHILE 2010

29.50

### JOURNEY'S END HAYSTACK CHARDONNAY

SOUTH AFRICA 2011

30.00 8.00 10.50

### SAINT VERAN BOUCHARD

BURGUNDY - FRANCE 2008

32.50

### POUILLY FUISSE BOUCHARD

BURGUNDY - FRANCE 2009

39.00

### CATENA CHARDONNAY

ARGENTINA 2010

The world famous producers at Catena have brought Argentinean Chardonnay to a new level. Rich, clean and fresh, this is a classy Chardonnay with notes of apple, pear and hints of cinnamon that leaves a full mouth-feel with a clean and fresh finish.

39.00  
HH 19.50

### RULLY CLOS DES MOLLEPIERRES

BURGUNDY - FRANCE 2009

39.50

All wines by the glass are available in 125ml measures. Vintages are subject to availability.



## RICH AND FULL-BODIED

COMPLEX WINES FROM BURGUNDY AND LUSCIOUS NEW WORLD WHITES

BOTTLE 175ML 250ML

### PETALUMA PICCADILLY VALLEY CHARDONNAY

AUSTRALIA 2009

Top-end Aussie Chardonnay full of apricot and buttery almonds from the wonderful Adelaide Hills.

47.00

### MEURSAULT VILLAGES MICHELOT

BURGUNDY - FRANCE 2007

52.00

### PULIGNY MONTRACHET DOMAINE ROUX

BURGUNDY - FRANCE 2009

62.00

### CHASSAGNE MONTRACHET IER CRU VIRONDOT MARC MOREY

BURGUNDY - FRANCE 2006

100.00

### CERVARO DELLA SALA ANTINORI

UMBRIA - ITALY 2009

120.00

## ROSÉ WINES

HH Prices available during 5-7pm Happy Hours

### CONTO VECCHIO PINOT GRIGIO BLUSH

ITALY 20010

21.50 5.70 7.60

### LES NUAGES PINOT NOIR ROSÉ

LOIRE - FRANCE 2010

26.00

### CHATEAU D'ASTROS COTES DE PROVENCE

PROVENCE - FRANCE 2010

The perfect drink to whisk you away to the sunny climes of the South of France.

30.00 8.00 10.50  
HH 15.00

### SANCERRE ROSÉ ANDRE NEVEU

SANCERRE - FRANCE 2010

37.00 10.00 12.50  
HH 18.50

### CHATEAU D'ESCLANS WHISPERING ANGEL

PROVENCE - FRANCE 2010

Owned by Sacha Lichine, this Rose is renowned as one of the most stylish, elegant rosés the wine world has to offer.

47.00  
HH 23.50



## RED WINES

BOTTLE 175ML 250ML

HH Prices available during 5-7pm Happy Hours

### VELVETY, SILKY AND SMOOTH

FROM RIOJA TO CHILEAN MERLOT

#### SOLARENA BARREL-AGED TEMPRANILLO

SPAIN 2010

20.00

#### REY VIEJO TINTO

SPAIN

20.00

Bursting with juicy fresh red berries that follow through to a soft light and refreshing finish

HH 10.00

#### CASTILLO DE CLAVIJO RIOJA CRIANZA

SPAIN 2008

27.00

7.30

9.60

#### VALDIVIESO RESERVA MERLOT

CHILE 2009

28.50

7.25

9.00

HH 14.25

#### CASTILLO DE CLAVIJO RIOJA RESERVA

SPAIN 2007

30.50

#### DINASTIA VIVANCO RIOJA RESERVA

SPAIN 2005

45.00

Mature black and red fruit aromas flow through to an intense palate filled with plums, cherries and spice, beautifully complimented by soft vanillin oak.

HH 22.50

### BURGUNDY AND COUSINS

DELICATE RED FRUIT-FILLED PINOT NOIRS FROM AROUND THE WORLD

#### PINOT NOIR DE 'L'HOSPITALET

LANGUEDOC - FRANCE 2010

29.00

HH 14.50

#### FLEURIE MILLESIME CAVE DE FLEURIE

FRANCE 2010

30.00

#### LOREDONA PINOT NOIR

USA 2010

32.00

8.50

10.75

#### COTE DE BEAUNE VILLAGES ROCHES BLANCHES DOMAINE DE VALLIERE ROUX

BURGUNDY - FRANCE 2009

38.00

#### STONIER PINOT NOIR

AUSTRALIA 2009

42.00

The talented Mike Simmons builds on his immense European experience and maximises the plentiful Australian sunshine.

#### GEVREY CHAMBERTAIN DOMAINE ROUX

BURGUNDY - FRANCE 2008

56.00

#### NUITS ST GEORGES IER CRU LES CHAIGNOTS ROBERT CHEVILLON

BURGUNDY - FRANCE 2008

100.00

All wines by the glass are available in 125ml measures. Vintages are subject to availability.



BOTTLE 175ML 250ML

**HH Prices available during 5-7pm Happy Hours**

**TAKE A TRIP AROUND BORDEAUX**

**CABERNET SAUVIGNON AND MERLOT REIGN SUPREME**

**BALLS BROTHERS CLARET (CHATEAU L'EGLISE)**

BORDEAUX - FRANCE 2010

26.00 6.90 8.90

**CHATEAU LUGAGNAC BORDEAUX SUPERIORE**

BORDEAUX - FRANCE 2008

31.00 8.25 10.65

**CHATEAU LEZONGARS PREMIERES**

COTES DE BORDEAUX - FRANCE 2005

32.00

**CHATEAU PEYRABON CRU BOURGEOIS**

HAUT MEDOC - FRANCE 2001

37.00

Chateau Peyrabon is a small cru bourgeois property in the Haut-Medoc, owned by Patrick Bernard and full of liquorice-edged fruit.

**CHATEAU LAMARTRE ST EMILION GRAND CRU**

ST EMILION - FRANCE 2009

45.00

A big rich St Emilion with sweet, juicy tannins, spicy cinnamon, cedar oak and ripe blackberry and black cherry fruit on the palate.

**HH 22.50**

**LA CROIX BONIS DE CHATEAU PHELAN SEGUR**

ST ESTEPHE - FRANCE 2008

46.00

Situated between Chateaux Montrose and Calon-Segur overlooking the Gironde, this wine is classic St Estephe.

**CHATEAU DAUZAC**

MARGAUX - FRANCE 2007

47.00

**CHATEAU CANTELYS**

PESSAC-LEOGNAN - FRANCE 2006

52.00

**LAROSE DE GRUAUD**

ST JULIEN - FRANCE 2007

54.00

From the prestigious Chateau Gruaud Larose - delightful Bordeaux blend.

**LES TOURELLES DE LONGUEVILLE**

PAUILLAC - FRANCE 2007

57.00

**CHATEAU CANTEMERIE 5EME GRAND CRU CLASSE**

HAUT MEDOC - FRANCE 2006

80.00

**CHATEAU LANGOA BARTON 3EME GRAND CRU CLASSE**

ST JULIEN - FRANCE 1999

120.00

**AND BORDEAUX INSPIRED**

**LA CROIX ROUGE**

VIN DE PAYS D'OC - FRANCE 2010

18.00 4.90 6.25

**LA SERRE CABERNET SAUVIGNON**

VIN DE PAYS D'OC - FRANCE 2010

21.50

All wines by the glass are available in 125ml measures. Vintages are subject to availability.



BOTTLE 175ML 250ML

**HH Prices available during 5-7pm Happy Hours**

## SOUTHERN HEMISPHERE SPICE AND WINES FROM THE RHONE

BLACKBERRIES AND A TWIST OF BLACK PEPPER

### SAAM PINOTAGE

SOUTH AFRICA 2010

24.00

### COTES DU RHONE ROUGE ALAIN JAUME

RHONE - FRANCE 2009

29.00

### D'ARENBERG THE LOVEGRASS SHIRAZ

AUSTRALIA 2009

33.50 8.75 11.25  
**HH 16.75**

### CHATEAUNEUF DU PAPE ROUGE CHATEAU ST JEAN

RHONE - FRANCE 2009

50.00

## ITALIAN STYLE

BRIGHT CHERRY FRUIT AND A HINT OF CINNAMON SPICE

### TERRAGENS SANGIOVESE

ITALY 2008

22.50 5.80 7.60

### CHIANTI CEPPAIANO

ITALY 2010

28.00  
**HH 14.00**

## MALBEC AND DENSE CABERNET SAUVIGNON

BIG, BOLD FLAVOURS FOR THE RED WINE LOVER

### ARGENTO MALBEC SELECCION

ARGENTINA 2010

26.50 7.00 9.25

This superb Malbec is deep purple in colour and offers powerful aromas of black stone fruit and floral notes.

### CHATEAU DE CAILLOU

CAHORS - FRANCE 2009

31.00

### SPRINGFIELD ESTATE WHOLE BERRY CABERNET SAUVIGNON

SOUTH AFRICA 2009

33.00

### CATENA MALBEC

ARGENTINA 2009

34.00  
**HH 17.00**

Legendary wine making family Catena produce this rich, lush Malbec, with concentrated black cherry and red currant fruit layered with sweet spices.

All wines by the glass are available in 125ml measures. Vintages are subject to availability.



# SPARKLING WINES & CHAMPAGNES

MAGNUM BOTTLE 125ML

**PROSECCO DON GALLO NV**  
ITALY

29.00 5.50

**BARTON & GUESTIER SPARKLING ROSÉ NV**  
FRANCE

32.95

**All Champagnes 10.00 off during 5-7 pm Happy Hours**

**HEIDSIECK MONOPOLE BLUE TOP NV**  
FRANCE

39.00 7.00

**POMMERY BRUT ROYAL NV**  
FRANCE

52.00 9.00

**MOET ET CHANDON NV**  
FRANCE

55.00

**POMMERY 'SPRINGTIME' ROSÉ NV**  
FRANCE

57.00 10.00

**POMMERY SUMMERTIME 'BLANC DE BLANCS' NV**  
FRANCE

59.00

**POMMERY 'FALLTIME' EXTRA DRY NV**  
FRANCE

59.00

**POMMERY 'WINTERTIME' BLANC DE NOIRS NV**  
FRANCE

59.00

**VEUVE CLICQUOT, YELLOW LABEL NV**  
FRANCE

120.00 65.00

Golden colour, with rich yeasty biscuity aromas. Well structured palate with balanced acidity and toasty, citrus flavours. Elegant with a long, lingering finish.

**LOUIS ROEDERER BRUT PREMIER NV**  
FRANCE

72.00

**BOLLINGER SPECIAL CUVÉE NV**  
FRANCE

74.00

**LAURENT PERRIER ROSÉ NV**  
FRANCE

79.00

Salmon-pink in colour with a crisp freshness and hints of soft red fruits. Intensely fruity flavours with a rounded and supple lengthy finish.

**VEUVE CLICQUOT SPECIAL RESERVE 2002**  
FRANCE

89.00

**POMMERY GRAND CRU VINTAGE**  
FRANCE

99.00

All wines by the glass are available in 125ml measures. Vintages are subject to availability.



## OUR FINEST CHAMPAGNES

### POMMERY, CUVÉE LOUISE 1999

FRANCE

A glorious mouthful of floral, creamy textured fruit flavours, touches of citrus, white peach and greengage, this really shows the class of its Grand Cru origins. Imperious, elegant, zesty and truly unforgettable.

MAGNUM

BOTTLE

154.00

### DOM PERIGNON

FRANCE

A fitting tribute to the founding father of Champagne. A stylish wine with fine mousse and a long, lingering finish.

315.00

164.00

### KRUG GRAND CUVÉE

FRANCE

This Champagne explodes on the palate with tremendous depth and complexity

224.00

### LOUIS ROEDERER CRISTAL

FRANCE

Created in 1876 for Tsar Alexander II, this is Champagne at its finest- The embodiment of elegance and purity.

274.00

## PUDDING WINE

BOTTLE

### CHATEAU DU LEVANT SAUTERNES 2008 37.5CL

Dried apricot on the nose with botrytis notes and honey flavours, intense palate laden with vanilla and spice.

29.50

## PORTS

BOTTLE

125ML

### FONSECA BIN 27 NV 75CL

Rich and velvety with luscious blackcurrant and cherry flavours, also dominant in the bouquet, finish on an intense, lingering note.

37.00

7.00

### FONSECA LBV UNFILTERED 2005 75CL

A robust, old-fashioned LBV with exceptional body and grip produced primarily from foot-trodden wines from Fonseca's vineyards. It is intense, firm and long on the finish, with impressive depth and complexity in the rich Fonseca style.

47.00

9.50

### FONSECA 10 YEAR OLD TAWNY NV 50CL

Russet in colour with brilliant crimson highlights and a fragrant, ripe-fruit bouquet, the palate is smooth and silky and culminates in a long, elegant, plummy finish.

47.00

11.75

### FONSECA GUIMARAENS 1998 75CL

Beautifully structured and perfectly balanced, Guimaraens Vintage Ports show Fonseca's superb marriage of power and breed in a slightly lighter, earlier-maturing style.

62.00

14.00

All wines by the glass are available in 125ml measures. Vintages are subject to availability.



## COCKTAIL SELECTION

### CHAMPAGNE COCKTAILS

All Champagne Cocktails 5.00 during our 5pm - 7pm Happy Hours\*

**CHAMPAGNE COCKTAIL** 8.55

The classic: sugar soaked with Angostura Bitters and Courvoisier VS, topped with Pommery Brut Champagne.

**KIR ROYALE** 8.55

A traditional and classic cocktail: crème de cassis topped with Pommery Brut Champagne.

**CRYSTAL MIST** 8.55

Pommery Brut Champagne poured over grenadine and Chambord, finished with a glazed cherry rim.

**PURE SEDUCTION** 8.55

Absolut Raspberri and Chambord mixed with fresh orange juice and topped with Pommery Brut Champagne.

**FRENCH 75** 8.55

An intense, classic gem: Gordon's shaken with cracked ice, fine sugar and a dash of lemon juice, strained over ice and topped off with Pommery Champagne.

**CRYSTAL STAR SHARER (SERVES 4-5)** 75.00

Bubbly all round: Eristoff vodka, Archers, crème de fraise, cranberry juice and peach purée, topped with Pommery Brut Champagne.

### SPARKLING COCKTAILS

All Sparkling Cocktails 5.00 during our 5pm - 7pm Happy Hours\*

**BELLINI** 8.55

Soft peach: raspberry or strawberry liqueur combined with your choice of fresh purée, topped with Prosecco.

**HIBISCUS BELLINI** 8.55

Fresh Hibiscus syrup topped with Prosecco to give an incredibly fruity, berry tasting Bellini with a wild hibiscus flower garnish.

**PINK TOPAZ** 8.55

Raspberries combined with Teichenné raspberry schnapps and topped with Prosecco for this intensely fruity pink cocktail.

\* Excludes Sharers



## THIS SEASON'S RECOMMENDATIONS

All Cocktails 4.50 during our 5pm - 7pm Happy Hours\*

<b>LE FIZZ</b>	9.20
Grey Goose vodka with fresh lime, sweetened elderflower and a soda spritz.	
<b>POM PASSION</b>	8.60
Finlandia Mango, Passoa shaken with pomegranate, apple and passion fruit.	
<b>VANILLA KISS</b>	8.00
Absolut Vanilla, Drambuie shaken with cranberry juice.	
<b>PORN STAR MARTINI</b>	8.60
Absolut Vanilla, Passoa shaken with vanilla and passion fruit served with Prosecco on the side.	
<b>GOLDEN GOOSE MARTINI</b>	9.20
Grey Goose blended seductively with Martini, apple juice and magical shimmer.	
<b>SLOE GIN SIN</b>	8.85
Blackberries mixed with Gordon's sloe gin, Chambord liqueur and a sour blend of fresh lemon and lime juices.	
<b>THE COCONUT MARTINI</b>	8.40
Sailor Jerry, Coconut Rum shaken with pineapple and cream and garnished with a coconut rim.	
<b>THE MAD HATTER PUNCH (SERVES 4-5)</b>	50.00
Cool and classy: Bacardi, Lamb's rum, Triple Sec, orange and pineapple juice with a dash of grenadine.	
<b>MARTINIS</b>	
<b>DIAMOND MARTINI</b>	9.70
A large serving of Grey Goose vodka, coated with Martini Extra Dry and shaken to perfection. Garnished with your choice of olives or lemon twist.	
<b>VESPER</b>	9.70
Tanqueray No.10 gin and Finlandia vodka, coated with Martini Extra Dry and garnished with your choice of olives or lemon twist.	
<b>CROWN JEWEL</b>	8.65
A blend of exotic passionfruit liqueur, Eristoff vodka and Midori melon liqueur with cranberry juice and a hint of fresh lemon, garnished with half a fresh passion fruit.	
<b>LADY GREY MARTINI</b>	8.65
A delicate variation on iced tea: Lady Grey infused Sipsmith gin with lemon juice and egg white.	
<b>FLIRTINI</b>	8.85
Get a little flirtatious with this tasty concoction of Absolut Vanilla, lime juice, gomme syrup and pineapple juice, served over ice.	
<b>RASPBERRY AZURE</b>	8.85
A large serving of Absolut Raspberri, blue curaçao and lime juice shaken with ice and gomme syrup.	
<b>PURE LUST</b>	8.85
Absolut Vanilla vodka mixed with cacao liqueur, fresh strawberry purée and half-and-half cream, served over a chilled strawberry-coated martini glass.	

\* Excludes Sharers



## CLASSICS

All Cocktails 4.50 during our 5pm - 7pm Happy Hours\*

<b>COSMOPOLITAN</b>	9.10
A modern classic: Absolut Citron and Cointreau, shaken with lime and cranberry juice.	
<b>FRENCH MARTINI</b>	8.20
The epitome of elegance and sophistication: pineapple juice with Chambord liqueur and Eristoff vodka, shaken to perfection.	
<b>MARGARITA</b>	8.00
An old favourite: Jose Cuervo and Cointreau shaken with sours and complemented by a salt glass rim and lime zest.	
<b>BRAMBLE</b>	8.00
A wonderfully decadent mix of Bombay Sapphire, lemon juice and sugar, served on crushed ice and topped with Chambord.	
<b>MAI TAI</b>	8.00
A Hawaiian specialty featuring almond, orange and apricot flavours on a dark and light rum base. The name means "out of this world" which we think is spot on.	
<b>OLD FASHIONED</b>	8.85
A double serving of Maker's Mark bourbon, stirred with orange juice and sweet brown sugar.	
<b>BRANDY ALEXANDER</b>	8.00
A creamy delight: Remy Martin VSOP, crème de cacao blanc and half-and-half cream.	
<b>MANHATTAN</b>	7.85
Maker's Mark bourbon, stirred with Angostura bitters. Finished with a cherry.	
<b>DAIQUIRI</b>	8.00
A classic oldie: Bacardi Gold, fresh lime juice and sugar, all served straight or on the rocks. Add a fruity flavour with your choice of purée.	
<b>RASPBERRY LYNCHBURG LEMONADE</b>	8.00
A great party punch with JD and Chambord liqueur topped with lemonade - named after the home town of Jack Daniel's.	
<b>COURVOISIER PUNCH (SERVES 4-5)</b>	25.00
One that hits the spot: Courvoisier Exclusif, cassis, lemon juice and apple juice, topped with Prosecco.	

\* Excludes Sharers



## BARTENDER'S CHOICE

All Cocktails 4.50 during our 5pm - 7pm Happy Hours\*

<b>UM BONGO</b>	8.20
Finlandia Mango, Passoa shaken with orange and passion fruit, with a Schweppes ginger beer float.	
<b>LONDON MULE</b>	8.45
Cool with a kick: Sipsmith vodka, Schweppes ginger beer and Angostura Bitters with lime wedges and candied ginger.	
<b>THE ORIGINAL COCKTAIL</b>	8.45
Go for a glass of history: Sipsmith gin, ginger syrup and lemon juice trimmed with a lemon syrup.	
<b>JACK IN THE BOX</b>	8.20
Get set for a surprise: Jack Daniel's, crème d'apricot, pineapple, passion fruit and Angostura Bitters.	
<b>CHI CHI</b>	8.65
The tropical flavours of fresh mango purée and passion fruit pulp blended with Eristoff vodka and Passoa liqueur.	
<b>SOUTHERN GOLD</b>	8.20
Jazz it up with Southern Comfort, Cointreau, cranberry juice, lemon juice gomme and half a passion fruit.	
<b>SOME LIKE IT HOT</b>	8.20
A wackily warming whirl of Courvoisier Exclusif, Cointreau, strawberry jam, balsamic vinegar, lime and red chilli flakes.	
<b>ETERNAL MIST</b>	8.20
An eerily mysterious blend of Gordon's gin, elderflower cordial and apple juice, served with cucumber slices.	
<b>SIN-AMON MARTINI</b>	8.20
Courvoisier shaken with apple and lemon juice, garnished with a sprinke of cinnamon and sprig of mint.	
<b>THE EMPRESS SHARER (SERVES 4-5)</b>	50.00
Share the elegance: Eristoff vodka, cranberry juice, orange juice and cassis.	

\* Excludes Sharers



## CONTEMPORARY

All Cocktails 4.50 during our 5pm - 7pm Happy Hours\*

### CAIPIRINHA 8.00

Fresh chopped lime wedges muddled with sugar and packed with crushed ice and a large measure of Cachaca.

### CAIPIROSKA 8.00

Fresh limes and sugar mixed with a large serving of Finlandia vodka poured over crushed ice.

### MOJITO 8.65

A classic Cuban mix of Bacardi 8, a splash of bitters, zesty lime, brown sugar and fresh mint topped with soda water.

### BERRY BLUSH 8.20

Fresh raspberries and blueberries combine with Ersitoff vodka, cassis, Chambord, cranberry juice and soda to make this berry-luscious delight!

### HURRICANE 8.20

The intensely sweet taste of passion fruit juice and syrup is shaken with ice, light and dark rum with splashes of lime and pineapple juice to create this iconic New Orleans cocktail. The perfect way to start the party.

### EL DIABLO 8.20

Jose Cuervo Tradicional tequila muddled with fresh limes, blackberries and crème de cassis for a fiery kick topped with Schweppes ginger ale.

### BULLION 8.00

Cointreau and Bulleit Bourbon poured over ice with a dash of lemon, topped with pomegranate juice.

## MOCKTAILS

### PINEAPPLE BREW 4.30

Three of your five-a-day! Pineapple, cranberry and elderflower juices, shaken and poured over ice.

### GINGER MOCKTAIL 4.30

Fresh lime and ginger, topped with Schweppes ginger beer and a dash of grenadine for a refreshing twist with a kick.

### MANGO MORENA 4.30

Exotically moreish: fresh mint leaves with sweet mango purée, topped with apple juice.

## SHOOTERS

### B52 5.20

Kahlua, Baileys and Cointreau.

### TOBLERONE 5.20

Teichenné Vanilla and Crème de Cacao.

### JÄGER B 7.00

Monster and Jägermeister.

### ALL SORTED 5.20

Baileys sandwiched between Romana Black Sambuca and Eristoff Black.

\* Excludes Sharers

# HAPPY HOURS 5-7 PM

## 50% OFF SELECTED WINES

See main list for wines included (marked with **HH**)

ALL CHAMPAGNES £10 OFF

ALL COCKTAILS £4.50\*

ALL CHAMPAGNE COCKTAILS £5.00\*

PINT OF BECKS VIER £3.00

BOTTLE OF BECKS £3.00

## 50% OFF PLATTERS

\*Excludes sharers.

# OUR SPACE IS YOUR SPACE

\* Excludes Sharers



BALLS BROTHERS  
OF LONDON