

2-4-1 COCKTAILS

LONG ISLAND ICED TEA

8/7

An all-time favourite. we shake up all the classic white spirits with lemon juice and a dash of cola.

BLACK OR WHITE RUSSIAN (Mix'n'Match)

8/7

The choice is yours: Kahlua coffee liqueur and vodka layered with either creamy half & half and vanilla syrup OR... a splash of cola and a hint of Guinness. Will you stick to your usual or join the dark side?

TOM COLLINS

8/7

A refreshing classic - The key ingredient is simplicity. Gin, fresh lemon juice and a dash of Syrup de Gomme are topped with soda and served tall.

MOSCOW MULE

8/7

A revitalising mix of vodka, lime juice and Angostura bitters, lengthened with ginger beer.

COSMOPOLITAN

8/7

Delicately balanced with vodka, orange liqueur, a touch of bitters, cranberry and fresh lime juice - how very cosmopolitan.

BRAMBLE

8/7

A revitalizing mix of dry gin, lemon juice and Syrup de Gomme served short over crushed ice with a splash of juicy Creme de Mure.

COUNTRY GARDEN

8/7

A zesty concoction. Vodka, St. Germain elderflower liqueur. shaken with fresh cucumber, lemon juice and Syrup de Gomme.

ESPRESSO MARTINI

8/7

*Made to satisfy the demands of a famous model who required a drink to "wake her up and f*** her up". A rich and potent blend of Vodka, Kahlua, freshly ground espresso and vanilla syrup.*

CAIPIROSKA

8/7

You've tried the Caipirinha this summer, now let us transport you from Rio to Moscow where vodka takes precedence in this short, zesty delight.

EL DIABLO

8/7

A devilish concoction of Olmeca tequila, creme de Mure and fresh lime juice, served over ginger ale.

WILD ROSE

8/7

Do you know where the wild roses grow? Fragrant rose liqueur combined with dry gin, rose tea, lemon and pomegranate juices.

CLASSIC OR HONEY MARGARITA

8/7

Stay true to the classic or try something new with Olmeca tequila, Cazcabel Honey, orange liqueur and fresh lime juice. Just tell us how you like it!

WEISSEN BERRY

8/7

Flavours of blackberry, cherry and raspberry are mixed with pomegranate and lemon juices and a surprisingly smooth dash of Hoegaarden.

NOTORIUS P.I.G

8/7

A unique and delectable concoction. Orchard Pig Philosopher cider, white rum, lemon juice and cinnamon syrup, lengthened with lemonade.

DARK AND STORMY

8/7

Avast! Batten down the hatches and sail the seven seas. An excellent mix of fiery ginger beer topped with dark rum and lime juice.

DAIQUIRI

8/7

An unwavering combination of Rum, lime and sugar. Served either frozen with a choice of flavours: strawberry, raspberry, passion fruit or banana, or try the original straight up natural 'Daiquiri'.

APPLE PIE MARTINI (M)

8/7

There are as many versions of this drink and the varieties of apple. Ours is with vodka, apple and cranberry juice and a hint of cinnamon.

CHERRY VANILLA SOUR (M)

8/7

A wonderful combination of vodka, cherry brandy with dry gin and lemon juice shaken up and served short over crushed ice.

HOT BUTTERED RUM

8/7

As the nights draw in, try the ultimate winter warmer with dark rum, butter and brown sugar, served piping hot with a sprinkle of cinnamon.

THROUGH THE GRAPEVINE

8/7

Prepare to be tempted by this alluring mix of apricot brandy, lemon and apple juice with a dash or dry white wine, served short.

WINTER COLLINS

8/7

A Tom Collins for the festive season. Rich cherry brandy with dry gin and lemon juice, lengthened with ginger ale.

SILVER FOX

8/7

The Sean Connery of beverages. A charming mix of dry gin, Cazacabel Honey, lychee and lemon juice, lengthened with soda.

CLASSICS

DRY MARTINI

8/7

sophisticated and robust, an essential classic. With Tangueray gin, Noilly Prat vermouth and a lemon twist.

OLD FASHIONED

8/7

Good things come to those who wait. A potent blend of Rittenhouse Rye whiskey, brown sugar & Angostura Bitters.

NEGRONI

8/7

A dry, bittersweet favourite of ours at Buffalo, combining Beefeater gin, Martini Rosso and Campari, finished with a slice of orange.

MOJITO

8/7

Cure those winter blues with a taste of Cuba! We muddle Havana Especial rum with fresh limes, brown sugar and mint then churn it all together with crushed ice and a splash of soda.

SOURS

8/7

Made with your choice of Makers Mark Bourbon, Midori, Dissaronno Amaretto, or Pisco, with lemon juice, egg white and Angostura Bitters. Served short.

MAI TAI

8/7

Exotic and terribly moreish, our version of the Mai Tai is justifiably "out of this world". R.L Seals rum and Mandarin Napoleon are shaken with almond syrup, pineapple and lime juices.

SINGAPORE SLING

8/7

This elegant cocktail is a classic thirst-quencher, fusing Beefeater gin, cherry brandy, Cointreau, Benedictine, bitters, pineapple and lime juices and just a splash of grenadine.

MINT JULEP

8/7

The official drink of the Kentucky Derby, we serve ours in line with tradition - Woodford Reserve bourbon, fresh mint and Syrup de Gomme over crushed ice in a Julep tin.

CAFE ALEXANDER

8/7

Try our take on the luxurious Alexander cocktail - an enticing combination of Courvoisier cognac, Cazcabel Coffee and half 'n' half, garnished with grated nutmeg.

SIDE CAR

8/7

Courvoisier VS Cognac, Cointreau and lemon juice are shaken up served short in a sugar-rimmed coupe, creating a bold well-balanced drink that lives up to its name.

NEW YORK SOUR

8/7

This contemporary update of the famous whiskey sour introduces hearty red wine into the mix, resulting in a punchy, intriguing short.

ZOMBIE (£10)

10

The ultimate skull puncher! With generous measures of Myers and Havana club rum, Apricot Brandy, Grand Marnier, tropical juices and lime, finished off with a splash of grenadine and some flaming Wray and Nephew rum.

2-4-1 SPARKLING

CLASSIC

9/8

A well-heeled arrangement of decadent Courvoisier cognac, Angostura bitters and brown sugar, topped with prosecco.

BELLINI

9/8

Everyday is cause for celebration with the fusion of peach puree and prosecco that make this a vibrant, unique classic.

KIR ROYALE

9/8

First mixed in 1904 at Cafe George in Dijon, rich Creme de Cassis is combined with prosecco to make the perfect sparkling aperitif.

BUFFALO ROYALE

9/8

Celebrate the good Buffalo times with bubbles and plenty of spirit. A lively blend of Disaronno, Sloe Gin and Southern Comfort, lengthened with Prosecco.