

THE COCKTAIL MENU



BUBBLES

KIR ROYALE

Kir Royale with a twist – classic Prosecco topped with Chambord black raspberry liqueur

£6½

Units 1.5



ELDERFLOWER BELLINI

Each bottle of St Germain Elderflower Liqueur is numbered and marked with the vintage year to show when the flowers were harvested. In this elegant drink, hints of citrus and tropical fruits from the liqueur delicately combine with sparkling Prosecco

£6½

Units 1.5



MODERN CLASSICS

LONG ISLAND ICED TEA

This classic cocktail is thought to derive from the Long Island area of New York in the Prohibition. Smirnoff Black vodka, Tanqueray gin, Bacardi Superior rum, Cointreau and Sierra Reposado tequila together combine with a hint of citrus and Coca-Cola to produce a surprisingly mellow and refreshing drink

£6½

Units 2



JOHN COLLINS

This true English classic is named after the Head Waiter at Limmer's Hotel, Conduit Street, London, and dates from the 1860s. The perfect balance of sour lemon and sugar, laced with a double measure of Tanqueray gin and lengthened with soda

£6½

Units 2.2



COSMOPOLITAN

Ketel One Citroen vodka combines with Cointreau, cranberry juice and a hint of lime to produce one of the most popular modern cocktails in London and New York

£7

Units 2



FRENCH MARTINI

Grey Goose vodka, from the Cognac region in France, and Chambord, France's 'Liqueur Royale', combine with pineapple juice to create a very easy drinking Martini

£7

Units 1.7



BLOODY MARY

A double measure of Stolichnaya vodka, tomato juice and Worcestershire sauce blended together with a dash of lemon juice for extra zest. Add Tabasco to taste

£6½

Units 2



SIGNATURE SERVES

BRAMBLE

The delicate flavours of Bombay Sapphire gin's ten botanical recipe combine with Chambord black raspberry liqueur and fresh lemon juice to produce this true English classic

£7½

Units 2.3



MOJITO

Ernest Hemingway wrote that drinking a Mojito was like wearing a badge of Cuban heritage. The earliest known recorded recipes of the Mojito call for a 'jigger' of Bacardi rum, so we use it in this classic recipe. Bacardi Gold, fresh lime, mint and soda together combine to produce one of the world's greatest and most refreshing cocktails

£6½

Units 1.9



SPICED MOJITO

The classic Mojito is given a modern twist with Sailor Jerry Spiced Caribbean rum. The vanilla notes of the rum combine perfectly with the lime and mint of the traditional Mojito recipe to produce one of our favourite cocktails

£7½

Units 2



ULTIMATE MOJITO

The Mojito but richer, bigger and bolder! Havana Club 7 Year Old rum adds a rich palate of vanilla, sugar cane and caramelised tropical fruit flavours to the classic Mojito recipe

£7½

Units 2



OLD CUBAN

A luscious blend of Havana Club 7 Year Old rum, with mint and lime, but lengthened with Prosecco instead of soda. We use a Martini glass and no ice so that the character of the Prosecco really shines through

£7½

Units 2.4



OLD FASHIONED

True alchemy in action: the melting and stirring in of ice cubes transforms the taste of Maker's Mark premium bourbon, Angostura aromatic bitters and orange zest into this sublime 1960s classic

£7½

Units 2.4



MEET THE TEAM



THE FLUTE



THE HIGHBALL



THE MARTINI



THE ROCKS