

# L'Affaire

## Cocktails Section

### COCKTAIL LIST

#### A BURST OF MINT 7.5

VODKA, FRESH LIME JUICE, SIMPLE SYRUP, ORANGE BITTER, FRESH MINT AND VANILLA LIQUEUR

#### HIGH HEEL 8

GIN, FRESH RASPBERRIES, BLACKBERRIES, LEMOM JUICE, CRÈME DE MURE, CRÈME DE CASSIS AND SIMPLE SYRUP.

#### CUBAN SPIRIT 7.5

RHUM, FRESH PASSION FRUIT PUREE, COINTREAU AND GRENADINE

#### GIN GARDEN 7.5

GIN, ELDERFLOWER CORDIAL, MINT AND LEMON GRASS REDUCTION, LEMON JUICE AND APPLE JUICE

#### BOURBON THYME 8

BOURBON, FRESH THYME, CAMPARI, CRÈME DE FRAISE, VANILLA LIQUEUR AND BLACKWALLNUT BITTER

#### AMARETTA & FRANGELICO SOUR 8

AMARETTO, FRANGELICO, LEMON JUICE SIMPLE SYRUP AND EGG WHITE

#### SUMMER CUP 7.5

STRAWBERRIS, RASPBERRIES, BLACKBERRIES, VODKA, CRÈME DE MURE, MIDORI AND PASSION FRUIT PUREE

#### PEACH SIDE CAR 7.5

PEACH PUREE, COGNAC, COINTREAU AND FRESH LEMON JUICE

#### INDIAN SUMMER 8.5

RHUM, MINT, FRESH MANGO PUREE, LIME JUICE AND PINEAPPLE JUICE

#### L' AFFAIRE COOLER 8

FRESH WATERMELON, JASMINE TEA, LEMON JUICE, AGAVE SYRUP AND ROSEMARY

#### PORNSTAR MARTINI 8

VANILLA INFUSED VODKA, PASSION FRUIT PUREE, SIMPLE SYRUP AND A SHOT OF CHAMPAGNE

#### STRAW BERY MULE 7.5

FRESH STRAWBERRY, LIME JUICE, GINGER INFUSED VODKA AND GINER BEER

#### WISE OLD SAGE 7.5

WHITE RHUM, CREOLE SCHRUB, FRESH SAGE, PINK GRAPEFRUIT JUICE AND ORANGE BITTER

#### CLASSIC COCKTAIL ARE AVAILABLE

ASK A MEMBER OF STAFF

### NON ALCOHOLIC

#### CUCUMBER FIZZ 6

DILL, AGAVE SYRUP, FRESH CUCUMBER, LIME JUICE AND SODA WATER

#### VERY BERY 6

FRESH BERRIES, CRANBERRY JUICE, LEMON JUICE AND SIMPLE SYRUP

#### EARL GREY BLOSSOM 6

EARL GREY TEA, SIMPLE SYRUP, LEMON JUICE, SODA WATER AND STAR ANISE

#### LEMON AND SALT PRESSE 6

FRESH SAGE, SIMPLE SYRUP, SALT, LEMON JUICE, SODA WATER

### BEER

#### L'AFFAIRE FRESH BREW

(BOHEMIA CZECH STYLE PILSNER) 4.8% (DRAUGHT) 4.25

FIRE WIESSE Weissbier - 330ml – 5.0% 4.3

Two Horses Pale Ale – 330ml – 3.8% 3.9

Piston Head Lager (Brutal Brewery Workshop) – 330ml – 4.6% 3.8

### CIDER

Rekorderlig Apple – 500ml – 4.6% 4.65

Rekorderlig Pear – 500ml – 4.5% 4.85

Rekorderlig Strawberry and lime – 500ml – 4% 4.85

### GIN AND TONIC LIST

Opihr Oriental Spiced Served with black pepper and coriander seed

Opihr Oriental Spiced Gin is crafted with a selection of exotic hand-picked botanicals, carefully chosen by Opihr's Master Distiller, including spicy

Cubeb berries from Indonesia, Black Pepper from India

and Coriander from Morocco.

8.5

#### MONKEY 47 Served With Plums

A good third of the ingredients for this special gin come from the Black Forest and are definitely not what you would call typical gin flavourings!

In total, 47 handpicked ingredients, prepared in extremely soft spring water from our own Black Forest source, give MONKEY 47, whose piece de resistance is the use of local cranberries as some sort of "secret weapon" typical to the Black Forest.

10

#### GIN MARE Served With Rosemary, Olives and Thyme

Gin Mare has long been the reference point for a gin that's pushed the boundary of what a gin could taste like – with rosemary, thyme, olive, and basil included in the botanical line up – It's unusual, savoury but balanced.

It's a Spanish gin made in Spain.

9.5

#### MARTIN MILLER'S Served With Strawberries and Black Pepper

If distillation is a science and an art of extracting flavours, then the team at Martin Miller's are truly the Da Vinci's of the gin world. The gin, both when

it was in its early stages of development and now in its production, embodies an obsession for the very best. It's made at Langley's Distillery in the Black Country using traditional methods and the aid of a beautiful pot still affectionately named 'Angela'. They separate and distil the botanicals in two individual batches whereby the earthier botanicals are distilled apart from the citrus botanicals.

8.5

#### HENDRICKS Served With Cucumber and Dried Rose

Hendrick's Gin's beginnings have multiple stories, from the distillery Malt Master finding inspiration in the garden to an American agency claiming to have created it all. The truth is, as always, somewhere in-between. Seeing

the gap in the market, William Grant and Sons decided to release a premium gin in 1999. Working with their famed Malt Master David Stewart and Lesley Gracey (who still distils Hendrick's Gin to this day)

8.5

#### TANQUERAY 10 Served With Grapefruit and Mint

Launched in 2000, Tanqueray No. TEN is an exceptionally smooth and fresh tasting gin. Named after the number of the still (No. 10) in which it is made, the superior taste is the result of its ingredients. These include whole fruit botanicals such as fresh white grapefruits from Florida, whole limes from Mexico along with juniper, coriander and a chamomile (there are also other botanicals).

8.00

An optional 12.5% service charge will be added to your bill on table of 6 or more.

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## Bar Section

### APERITIFS

Bread Basket served with unsalted butter - 2

Herb marinated Olives - 2.5

**Selection of Pesto** - Basil, Artichoke, Tomato - 1.7

Mini potted crab served with sour dough bread - 4

### FOR SHARING (Served with sourdough bread)

#### Charcuterie-16

Bayonne Ham, Prosciutto, Salami Milano, Brie, Olives

#### Seafood -18

Crispy calamari, smoked salmon, potted crab, horseradish creme

#### Vegetarian -15

crispy okra, grilled peppers, courgette, aubergine, buratta, marinated tomato basil, olives

#### Fromage- 14

brie d'meaux, comte frutiere, goat crotin, gorgonzola

### SANDWICHES -SOURDOUGH BREAD/ BURGERS (SERVED WITH HOUSE COLESLAW AND SKIN ON FRIES)

**Ham Hock And Sultana**, piccalilli, honey mustard dressing - 6.5

**Peppered Steak**, red onion marmalade, duck egg - 7.5

**Smoked Salmon** and horseradish, crisp vegetable shaves - 7

**Gruyere Cheese Croquettes** , dried tomatoes, ice berg, chilli mayonnaise - 6

**Beef Burger**, onion rings , coleslaw, sesame bun, chilli tomato relish - 12

Prices include VAT

An optional 12.5% service charge will be added to your bill on table of 6 or more.

For all allergy and intolerance information please speak to a member of the management team.

We cannot guarantee that any dish is trace free from any allergen.

These cheeses are unpasteurised