



OLD FASHIONED

A SUGAR CUBE SATURATED WITH ANGOSTURA BITTERS MUDDLED WITH BOURBON WHISKEY AND ORANGE RIND.

BRAMBLE

BEEFEATER GIN, SUGAR SYRUP AND LEMON JUICE STIRRED TOGETHER, SERVED OVER CRUSHED ICE WITH A DRIZZLE OF CRÈME DE MÛRE.

FRENCH MARTINI

STOLI VANILLA VODKA WITH CHAMBORD AND FRESH PINEAPPLE SHAKEN WITH ICE.

BLOODY MARY

ABSOLUT BASE MIXED WITH WORCESTER SAUCE, TABASCO SAUCE, LIME JUICE AND TOMATO JUICE WITH SALT, CRUSHED BLACK PEPPER AND CELERY.

PAULO'S DARK AND STORMY

HAVANA NO 7 RUM, GINGER ALE, HONEY AND LIME.

THE PALOMA

TEQUILA BASED COCKTAIL WITH A GRAPEFRUIT SODA AND A FRESH MINT TWIST.

MINT JULEP

BOURBON WHISKY, FRESH MINT INFUSED GOMME WITH BITTERS AND DASH OF SODA WATER.

SIDECAR

THIS REFRESHING AND BRIGHT COGNAC COCKTAIL IS MADE USING COURVOISIER VSOP WITH FRESH LEMON JUICE AND CONTREAU SERVED UP AND ICE COLD WITH A TWIST.

MONTAGUE INDULGENCE

THE STYLES OF LONDON COCKTAILS ARE NO LONGER CONFINED TO THE SWEET AND FRUITY CLASSIC COCKTAILS. NOW MORE THAN EVER THE VARIETY OF COCKTAILS ARE WIDE AND VARIED REFLECTING LONDON AND ITS EVER CHANGING ENVIRONMENT. THESE ARE A SELECTION OF COCKTAILS CONCEIVED AND DESIGNED BY OUR BAR MANAGER.

£15

LEOPARD COCKTAIL

SNOW LEOPARD VODKA, FRANGELICO AND AMARULA LIQUOR

DELIGHTFULLY LYCHEE

ABSOLUT, LYCHEE LIQUOR AND ROSE WATER COMBINED TO GIVE A SUBTLE MIX. THE ROSE WATER ENHANCES THE DELICATE FLORAL AROMA OF THE LYCHEE. SERVED UP AND ICE COLD.

CARNATION COCKTAIL

THIS FRESH AND SUMMERY COCKTAIL IS AS BRIGHT IN TASTE AS IT IS IN PRESENTATION. MARTIN MILLER GIN IS COMBINED WITH CUCUMBER AND A DASH OF ELDERFLOWER AND SERVED ON CRUSHED ICE. THE STRAWBERRY ON TOP ADDS A SUMMERY SCENT AS YOU ENJOY THIS TASTY TREAT.

GIN AND BASIL SMASH

THE BRASH NAME REFLECTS THE BOLD FLAVOUR WHICH IS PUMMELED WITH THE BEEFEATER GIN. THE BASIL FLAVOUR IS KEY, BUT DO NOT OVER LOOK THE SUBTLE SAVOURY UNDERTONES WHICH THE BASIL ENHANCES WITHIN THE GIN!

SMOKEY ALMOND

BUFFALO TRACE WHISKEY IS FIRST COMBINED WITH AMARETTO AND A DASH OF LEMON. THEN IT IS SEALED INTO OUR PRESENTATION BOTTLE WITH APPLEWOOD SMOKE AND SERVED TABLESIDE WITH A LEMON TWIST AND A HOME MADE BOURBON INFUSED CHERRY.

SMOKEY MAPLE

BULLEIT RYE BOURBON WHISKEY'S LIGHT SPICEYNESS IS COMBINED WITH THE SWEETNESS OF MAPLE SYRUP AND SUBTLE FRUITINESS OF APRICOT BRANDY TO GIVE A HEARTY MIXTURE OF FLAVOUR. THIS COCKTAIL IS SERVED IN OUR SMOKING DOME FOR ENHANCED FLAVOUR.

CHAMPAGNE INDULGENCE

£17.00

CLASSIC CHAMPAGNE COCKTAIL

COURVOISIER VSOP, A SUGAR CUBE SOAKED IN ANGOSTURA BITTERS AND FINISHED WITH GUY CADEL N.V. BRUT CHAMPAGNE.

ROSSINI

STRAWBERRY NECTAR GENTLY MIXED WITH CA VITTORIA PROSECCO.

LIMONCELLO ROYAL

LIMONCELLO AND LIME CORDIAL TOPPED UP WITH CHILLED CHAMPAGNE AND SERVED WITH A LEMON TWIST.

KIR ROYAL

CREME DE CASSIS AND CHAMPAGNE.

CHAMPAGNE CHARLIE

CHAMPAGNE AND APRICOT BRANDY.

MOCKTAILS

£8.00

ELDERFLOWER MIX

ELDERFLOWER CORDIAL WITH FRESH LIME JUICE, GRENADINE AND TOPPED UP WITH SPARKLING WATER.

MONTAGUE DETOX

A BLEND OF STRAWBERRY, FRESH PINEAPPLE, CRANBERRY JUICE, A SPLASH OF GOMME SYRUP AND PINEAPPLE JUICE.

TROPICAL CRUSH

PINEAPPLE JUICE SHAKEN WITH PASSION FRUIT JUICE AND MANGO JUICE, FINISHED WITH A SPLASH OF GRENADINE SYRUP.

CARNATION SELECTION COCKTAIL

£15.00

CLASSIC MARTINI

THE MARTINI IS A COCKTAIL MADE WITH GIN OR VODKA AND VERMOUTH, GARNISHED WITH AN OLIVE OR A LEMON TWIST.

MOJITO

FRESH MINT, LIME AND BROWN SUGAR MUDDLED TOGETHER, ADDED TO HAVANA CLUB 3-YEAR OLD RUM AND TOPPED WITH CRUSHED ICE AND SODA WATER.

MANHATTAN (PERFECT)

BLENDED WHISKEY WITH EQUAL PARTS SWEET VERMOUTH AND DRY VERMOUTH AND A DASH OF BITTERS.

MARGARITA

100% AGAVE TEQUILA, COINTREAU AND FRESH LIME JUICE.

MAI TAI

"MAI TAI-ROA AE," WHICH MEANS: "OUT OF THIS WORLD. THE BEST." DARK RUM AND GOLDEN RUM SHAKEN WITH ORGEAT SYRUP, LIME JUICE AND ORANGE CURAÇAO, SERVED OVER ICE.

NEGRONI

FIRST INVENTED IN FLORENCE, ITALY, IN 1919 AT CAFFÈ CASONI. CAMPARI, PLYMOUTH GIN AND MARTINI ROSSO, STIRRED TOGETHER OVER ICE AND GARNISHED WITH A SLICE OF ORANGE.

COSMOPOLITAN

STOLI CITRON VODKA SHAKEN WITH COINTREAU, CRANBERRY JUICE AND LIME JUICE AND GARNISHED WITH ORANGE ZEST.