

Maison Mixologist

Pink Lady

Olmecca Silver, homemade pomegranate & pink pepper syrup, fresh lime juice topped with prosecco.

£9.50

Lavendiation

Beefeater gin infused with lavender, fresh lemon juice, lavender sugar, maraschino liqueur...a twisted classic!

£10.00

The Smoke Barrel



Buffalo Trace Bourbon, whisky barrel bitters, cherry heering, smoke and popcorn garnish.

£10.50

Quetzacoalt

Olmecca Reposado tequila, fig liqueur, homemade blood orange & thyme shrub, fresh lemon and pomegranate molasses.

£11.00

The Perfect Poison

Absolut vodka, passion fruit, lime juice, fresh raspberries and gingerbread syrup.

£11.00

Columbia Road

Beefeater Gin, grapefruit, orange bitters homemade jasmine sugar, kamm & sons and fresh lemon.

£11.50

Pedro and the Mexican



Olmecca Reposado, Pedro Ximenez sherry, fresh lime, agave, fernet branca, discarded sweet cascara vermouth, cayenne rim.

£11.50

Bottom of the Garden

Anejo rum, sugar snap peas, fresh lime, prosecco top and butterfly garnish.

£12.50

Earthen Roots

Olmecca Reposado tequila, Amaro Montenegro, lime juice homemade macadamia nut, roast carrot cordial. Garnished with crunchy peri peri crickets.

£12.50

Into the Woods

Wood's over proof rum, Ancho Reyes Chile Liqueur, whisky barrel bitters, Amaro Montenegro, served over smoke. From Guyana with love!

£12.50

Netflix Original



Opahr gin, Amaro Di Angostura, maraschino, orange bitters. The cocktail that delivers season after season!

£12.50

Maison Japanese Cocktails

Whisky Cocktails

Something Old, Something New

Suntory Toki, Buffalo Trace, fresh lime, chamomile cordial, jasmine peach soda top.

£10.50

White Frost

Nikka Days, Japanese plum wine, frost basement bitters and white truffle essence.

£12.50

The Stormzy



Nikka Days, Amer picon, maraschino liqueur finished with lime and bitters. A storming example of what Japanese whisky can do!

£14.00

Vivid Harmony

Suntory Toki, homemade matcha green tea & pistachio syrup, fernet branca, fresh lime, topped with cardamom & rhubarb soda.

£14.00

Haibisukasu

Nikka Days, fresh ginger, homemade redberry & hibiscus syrup, lemon juice, peat & rhubarb soda.

£14.00

Smoke and Mirrors

Nikka from the Barrel, blanco tequila, banana, fresh lime and liquorice bitters. Finished with smoke!

£14.00

Kanji in the Evening

Mars Kasei, lemon juice, yellow chartreuse, blood orange, pink pepper, pomegranate & smoke.

£14.50

Gin Cocktails

Land of the Rising Sun

Jinzu Gin, homemade redberry & hibiscus syrup, bitter orange, fresh lime, egg white, finished with rose petals.

£12.50

Late Spring

Roku Gin, Disaronno Amaretto, fresh lemon, sugar syrup, egg white, toasted marshmallow garnish.

£13.50

Shinobi

Ki No Bi Gin, lillet blanc, apricot brandy, homemade oolong tea syrup, fresh lime and dehydrated apricots.

£14.50



Maison Classics & Twisted

De Lychee £9.50

Absolut vodka, lychee liquor,
lime and fresh lychee puree.

Black Bird £9.50

Abelha Cachaca, Cointreau, fresh lime,
Galliano, truffle pearls and charcoal sea salt.

Espresso Martini £10.50

Absolut vodka, double espresso,
homemade coffee liqueur.

Hemmingway Daiquiri £10.50

Havana anejo rum, fresh grapefruit,
maraschino liqueur, lime and sugar syrup.

Bourbon Old Fashioned  £11.00

Buffalo Trace, sugar cube,
angostura bitters and orange zest.

Last Word £11.00

Beefeater gin, green chartreuse,
maraschino cherry and lime juice.

Penicillin £12.50.

Tullamore Dew XO, Smokey Monkey,
fresh ginger, lime juice, honey and
chocolate wafer garnish.

Naked and Famous £12.50

Los Cuerduos mezcal, Aperol,
yellow chartreuse and lime juice,

Barrel Aged Mezcal Negroni  £12.50

Los Cuerdos Mezcal, Antica Formula,
Campari. Served with cheddar popcorn.

Mezcal Old Fashioned  £11.00

Los Cuerdos Mezcal, sugar cube,
angostura bitters and lime zest.

Non-Alcoholic Cocktails

Ninjin Hi £7.00

Fresh grapefruit juice, homemade roast carrot
& macadamia syrup, lime juice and soda top.
Served tall with raspberry wafer.

Tsurai Martini £7.50

Seedlip Spice 94, oolong tea cordial,
homemade clementine & ginger shrub.
Garnished with caramel & cinnamon wafer.

Shiroi Sour £7.50

Sugar snap peas, matcha green tea,
egg white, lime & apple juice.
Finished with lime shavings.

Near-groni £8.50

Seedlip Spice 94, Acorn Bitter & Aperitif.
Stirred down and served with orange.