

Welcome to MAP Maison's practical cocktail masterclass

- To start, you will be introduced to all the bar equipment that you will need to make your own cocktail.
- Our mixologist will then demonstrate these tools by making you one of MAP's signature cocktails called Pink Lady.
- You will then be invited behind the bar and our mixologist will then assist you in making a cocktail of your choice.
- After finishing your second cocktail, you will move to your reserved table to enjoy your meal.
- Whilst having your meal you can choose another two cocktails each made by our mixologist.

Cocktails

Lavendiation

50ml Beefeater gin infused with lavender, 25ml lemon juice, 15ml lavender sugar and 10ml maraschino liqueur.

The Smoke Barrel

40ml Buffalo Trace Bourbon, 20ml cherry heering, 2 drops whisky barrel bitters, smoke and popcorn garnish.

Early Spring

50ml Absolut vodka, 20ml fresh lemon juice, 20ml maison pomegranate sugar, 1 egg white and toasted marshmallow garnish.

Pink Lady

15ml Olmeca tequila, 15ml pink pepper sugar, 10ml fresh lime juice and prosecco top.

Columbia Road

40ml Beefeater gin, 20ml fresh lime juice, 25ml homemade jasmine sugar, 15ml Kamm & Sons and 25ml grapefruit juice.

Scandis

25ml Absolut Vodka, 5 leaves fresh mint, 15ml sugar, 15ml lime juice, prosecco top and flamed absinthe mist.

MAP Maison Tapas

Please select 1 main each alongside with 1 side.

Mains

Pulled Pork Burger

Pretzel bun, pulled pork, red onion, bacon jam, tomato, rocket salad, Emmental cheese & MAP burger sauce.

The Spaniard

Sourdough baguette toasted and topped with buffalo mozzarella, Iberico ham and black olive tapenade.

Chicken Skewers

4 skewers of grilled chicken dressed with black garlic teriyaki sauce, olive oil and served on a bed of samphire.

Mixed Tapas Platter

18 months aged Iberico ham served with a selection of seasonal dips; black olive tapenade, red pepper dip, spicy, mini peppers and toasted sourdough baguette. (Dips subject to seasonal changes)

Veggie Burger

Pretzel bun, char grilled aubergine, halloumi cheese, rocket leaves, tomato, red onion and smoked chilli jelly.

The Caprese

Sourdough baguette toasted and topped with buffalo mozzarella, Iberico ham, avocado mash and sun-dried tomato.

Buffalo Chicken Wings

Eight BBQ cajun chicken wings, marinated with garlic, paprika & hot pepper. Served with buffalo hot sauce.

Sides

Steamed Edamame Beans

Seasoned with salt and pepper.

Sweet potato or Beetroot nachos with dip

Sweet potato/beetroot nachos served with a red pepper tapenade, topped with grated parmesan.

Potato Gratin

Oven baked *potato gratin dauphinoise with white truffle oil*.

Served with mixed leaves, marinated mini figs, cherry tomatoes.

Some of our dishes contain allergens, please ask a member of staff for more details.