

[COLOUR HAS FLAVOUR]

Inspired by synesthesia—where senses overlap and inform one another—this menu explores flavour through colour. Fourteen cocktails unfold across seven hues, each expressing how colour can shape and enhance flavour, aroma, and texture.

Every drink is named after its two defining ingredients, selected for their shared colour and sensory character. Familiar and unexpected combinations come together through thoughtful, modern techniques to create a collection of balanced, expressive cocktails.

All ingredients, from produce to spirits, are sourced exclusively from distilleries and producers across the United Kingdom, celebrating the depth and diversity of British terroir while reinterpreting global flavours through a local lens.

Mr. Ungarnished

SIGNED

[MR. UNGARNISHED][CATO TEAM]

[PROFILE]

Colour: Green

[COCKTAIL]

Wasabi + Mustard Greens

The Botanist Islay gin, English wasabi distillate, ginger + honey shrub, foraged mustard greens, wasabi + mustard leaf “green” tincture.

[14.00*]

[NOTES]

[COUPETTE][NO ICE][UNGARNISHED]

[GREEN ORIGINS]

[01][WASABI]

Sourced from Dorset and grown by The Wasabi Company, this wasabi is used in two expressions: as a vacuum-distilled wasabi spirit (often referred to as “wasabi vodka”) for precision and clarity, and in its fresh, raw form, gently infused to preserve its vibrant, green heat.

[02][MUSTARD GREENS]

Wild mustard greens, foraged in London and along the coastal regions of South of England, are employed in multiple ways—first as a fresh infusion to deliver a bright, peppery backbone, and again dried to create a fragrant “tea,” which is steeped into a delicately aromatic cordial.

[GREEN ORIGINS]

[01] [JALAPEÑO]

Grown in South Devon by The South Devon Chilli Farm, these fragrant green peppers are used to craft both an infused spirit and a bespoke sugar syrup. The two are then blended to create a “British green pepper liqueur,” balancing gentle heat with fresh, vegetal sweetness.

[02] [SHISO]

Shiso leaves grown in Norfolk or cultivated in-house by our team are delicately infused into the vodka and the green pea distillate, resulting in a remarkably smooth yet expressive profile—funky, fresh, and playful, with a lifted aroma and vibrant herbal character.

[SHISO]



Jalapeño + Shiso

[COCKTAIL]

Ramsbury Single Estate vodka,
green pea distillate, Norfolk shiso leaves
+ South Devon jalapeño “green” liqueur,
Schofield’s dry vermouth, gooseberry
+ jalapeño brine.

[15.00]

[ROCKS GLASS][CLEAR CUBE][JALAPEÑO SLICE]

[NOTES]

[PROFILE]

Colour: White

[COCKTAIL]

Sweet Woodruff + Cream

“Another” Hendrick’s gin, foraged
sweet woodruff, koji + butter cream
“white” liqueur, cultured cream.

[14.00]

[NOTES]

[ROCKS GLASS][CLEAR CUBE][UNGARNISHED]

[WHITE ORIGINS]

[01][SWEET WOODRUFF]

Foraged during the summer months, sweet woodruff is prized for its distinctive, tonka-like aroma. The plant is carefully dried to allow year-round use, then infused into gin alongside koji cream, creating an intensely creamy liqueur with deep, rounded sweetness and aromas.

[02][CREAM]

British cultured cream is incorporated to enhance mouthfeel while also contributing gentle acidity and depth, rounding out the drink with a luxurious, balanced finish.

[WHITE ORIGINS]

[01] [ELDERFLOWER]

Foraged in spring, fresh elderflower blossoms are preserved in honey for 12 months, capturing their delicate floral sweetness. Extra blossoms are dried, then wild-fermented and aged to develop an intensely aromatic, dry mead—producing a highly concentrated tincture.

[02] [CHEESE]

A blend of 24-month aged Montgomery's Cheddar and Stichelton, sourced from Neil's Yard Dairy, is finely grated and washed into a rich, savoury spirit. This process imparts remarkable depth, umami, and a subtle creaminess, forming the backbone of this indulgent savoury martini.

[ELDERFLOWER]



Elderflower + Cheese

[COCKTAIL]

Cygnets 22 Welsh dry gin, X muse vodka,
Cato "white" spirit, blend of British cheeses,
elderflower dry mead, elderflower tincture.

[17.00]

[MARTINI GLASS][NO ICE][MARINATED CHEDDAR]

[NOTES]

[PROFILE]

Colour: Pink

[COCKTAIL]

Watermelon Radish + Hyssop

Boatyard vodka, Boatyard gin,
Watermelon radish + hyssop flowers
“pink” spirit, homegrown yuzu leaves,
Norfolk shiso, Cornish rose vermouth,
pickled watermelon radish.

[16.00]

[NOTES]

[COUPETTE][NO ICE][PICKLED WATERMELON RADISH]

[PINK ORIGINS]

[01][WATERMELON RADISH]

Sourced from specialist root-vegetable farms in Northumberland, watermelon radish is infused into our pink distillate to lend sweetness and an earthy spice. Its vivid brine is also added, forming a bridge between a dirty martini and a dry gimlet, adding salinity, texture, and bright acidity.

[02][HYSSOP]

A member of the mint family, hyssop is predominantly grown in-house. Its intensely aromatic pink flowers are carefully infused into the pink distillate, contributing a lifted floral perfume and a fresh, herbaceous complexity.

[PINK ORIGINS]

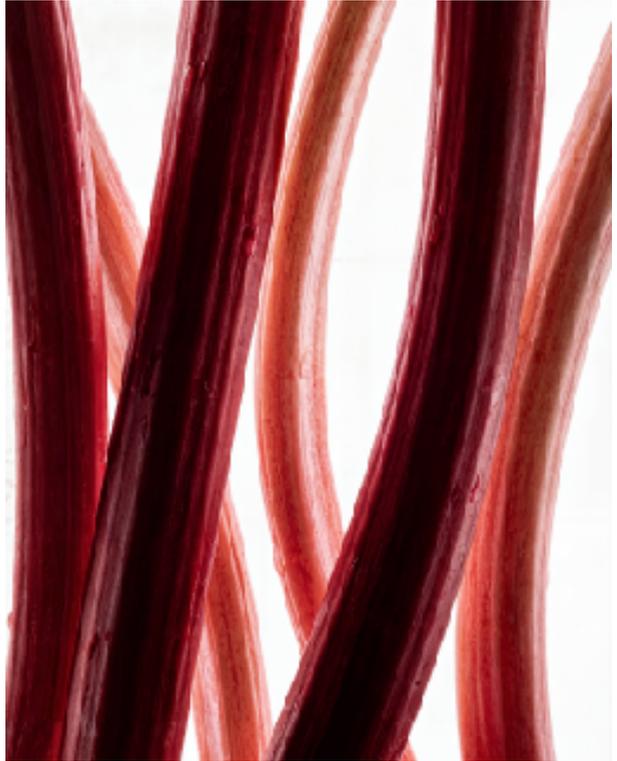
[01][FORCED RHUBARB]

Sourced from farms within the Rhubarb Triangle, forced rhubarb is employed in two expressions: distilled into a gently sweetened spirit that highlights its bright, tangy character, and transformed into a finely balanced cordial, delivering freshness, acidity, and depth.

[02][APPLE BLOSSOM]

Grown hydroponically and available year-round as a delicate micro herb, apple blossom is used to introduce subtle acidity and refined tannins into our infused spirit, lending structure and a softly floral complexity.

[RHUBARB]



Forced Rhubarb + Apple Blossom

[COCKTAIL]

Ramsbury Single Estate vodka,
caramelized forced rhubarb + apple
blossom "pink" spirit, homegrown lemon
balm, English fortified rose wine.

[15.00*]

[COUPETTE][NO ICE][UNGARNISHED]

[NOTES]

[PROFILE]

Colour: Yellow

[COCKTAIL]

Quince + Fennel Pollen

Ad Gerfrin 'Tachoban' English whisky,
Somerset Cider Brandy, Capreolus quince
eau de vie, quince + organic beeswax
"yellow" spirit, full fennel absinthe,
fennel pollen nectar.

[16.00]

[NOTES]

[ROCKS][CLEAR ICE][FENNEL SPRAY]

[YELLOW ORIGINS]

[01][QUINCE]

Quince, sourced from Kent, is used to aromatise a bespoke blend of spirits, lightly sweetened and finished with a golden coating of organic beeswax to deliver an exceptionally rich, rounded mouthfeel. Quince also appears in the form of eau-de-vie from Capreolus Distillery.

[02][FENNEL POLLEN]

Sourced from coastal regions around the UK, fennel pollen is carefully dried and transformed into a highly aromatic tincture and a refined sugar syrup. Fennel's character is further explored through our house-made Full Fennel absinthe, crafted using six distinct elements and parts of the fennel plant to achieve a layered, intensely fragrant expression.

[YELLOW ORIGINS]

[01] [CHAMOMILE]

Sourced from Cornwall and grown on an organic tea farm, chamomile is used in two forms: infused into a spirit to extract its soft, floral calm, and fermented into a kombucha made with honey and bee pollen in place of sugar, adding layered acidity, texture, and natural complexity.

[02] [SWEET CLOVER]

A wild summer herb known for its distinctive vanilla-like aroma, sweet clover is foraged and gently dried, then used to enhance the drink's aromatic profile while contributing a subtle, natural sweetness that rounds and softens the overall expression.

[CHAMOMILE]



Chamomile + Sweet Clover

[COCKTAIL]

Renaissance cask aged gin, foraged sweet clover, chamomile + clover "yellow" jun, Vault meadow vermouth, chamomile tincture.

[15.00*]

[COUPETTE][NO ICE][UNGARNISHED]

[NOTES]

[PROFILE]

Colour: Orange

[COCKTAIL]

Wildflower Honey + Turmeric

Glendronach 12 year old whisky, elderflower + honey "orange vermouth", fermented turmeric, elderflower + truffle wildflower honey, weird "orange" soda.

[15.00*]

[NOTES]

[HIGHBALL][CLEAR ICE][WILDFLOWER HONEY BRUSH]

[ORANGE ORIGINS]

[01][WILDFLOWER HONEY]

Sourced from Ramsbury Farm, this raw wildflower honey is infused into neutral grain spirit and then distilled, resulting in a refined, perfumed spirit with remarkable clarity. The honey is also used as the base that is later infused with elderflower blossoms, as well as British winter truffles.

[02][TURMERIC]

Specialty-grown in greenhouses across England, turmeric is used to subtly enhance the drink's aromatic profile—introducing gentle warmth and spice through a house-made soda. It also appears in kombucha form, produced by our neighbours at MoMo Kombucha, adding layered acidity and earthy complexity.

[ORANGE ORIGINS]

[01] [APRICOTS]

Apricots grown in South Devon are fermented into a vibrant fruit wine using wild yeast, allowing their natural stone-fruit character to express itself. Additional elements of apricot and complementary stone fruits are also incorporated into our expertly crafted house soda, adding depth and freshness.

[02] [SEA BUCKTHORN]

A wild coastal berry sourced from Scotland, sea buckthorn is frozen at peak ripeness to ensure year-round use. The berries are juiced and carefully clarified, contributing a bright thread of minerality and distinctive “orange-like” aromatics to this Penicillin-inspired highball.

[APRICOT]



Apricot + Sea Buckthorn

[COCKTAIL]

Bowmore 12 year old single malt, Laphroaig 10 year old Islay whisky, Devon apricot wine, foraged sea buckthorn + apricot “orange” blend, fermented ginger, hogweed seeds, stone fruit soda.

[16.00]

[HIGHBALL][CLEAR ICE][COASTAL SPRAY]

[NOTES]

[PROFILE]

Colour: Red

[COCKTAIL]

Red Dulse + Cherry

Tidal Jersey aged rum, cherry + red dulse
“red” vermouth, preserved cherries, foraged
rosehip, “almost coffee” aromatic bitters.

[15.00]

[NOTES]

[COUPETTE][NO ICE][RUM MACERATED CHERRIES]

[RED ORIGINS]

[01][RED DULSE]

A marine red seaweed sourced from the Atlantic waters surrounding the British Isles, red dulse is carefully dried, then infused into the rum blend alongside vermouth. This process heightens natural salinity and umami, adding depth and a distinctly coastal character.

[02][CHERRY]

Summer cherries are picked at peak ripeness, then either frozen or macerated into a house-made “cherry brandy” to preserve optimal flavour, aroma, and colour. Introduced into the vermouth, they contribute gentle tannins and a lingering marzipan-like finish that rounds the drink beautifully.

[RED ORIGINS]

[01][RED DELICIOUS APPLES]

Sourced from leading orchards across England, Red Delicious apples are juiced and carefully clarified to produce a delicate, flavour-driven soda. They are also used fresh within the drink itself, contributing controlled dilution alongside gentle acidity and a clean apple character.

[02][BERRIES]

A seasonal blend of raspberries, sloes, currants, and wild strawberries is preserved at peak ripeness—either gently dehydrated into an aromatic “tea” or macerated into spirit. These techniques allow the berries’ vibrant flavour and perfume to be captured long-term, adding depth, colour, and layered fruit complexity.

[STRAWBERRY]



Red Delicious Apples + Berries

[COCKTAIL]

Ramsbury London dry gin, Ramsbury
Raspberry gin, smoked Cornish tea, redcurrant
jam, red delicious apples + berries "red" soda.

[14.00*]

[HIGHBALL][CLEAR ICE][UNGARNISHED]

[NOTES]

[PROFILE]

Colour: Brown

[COCKTAIL]

Chestnut + Brown Butter

Two Drifters Devon aged rum, Balvenie
14 year old Carribean Cask, brown butter
+ caramelized chicken broth “brown”
rum, chestnut praline, aromatic bitters.

[16.00]

[NOTES]

[ROCKS][CLEAR ICE][UNGARNISHED]

[BROWN ORIGINS]

[01][CHESTNUT]

A blend of Kentish and wild chestnuts is cooked and finely blitzed before being transformed into a rich chestnut praline with the addition of sugar. This is then worked into a thick, nutty syrup, lending both texture and warming sweetness to this Old Fashioned-style drink.

[02][BROWN BUTTER]

Also known as *beurre noisette*, top-quality English butter is gently caramelised in the pan until browned, releasing deep, toasted nut aromas. The butter is then used to “wash” a blend of Scotch whisky and English rum, infusing the spirits with savoury richness, depth, and a silky mouthfeel.

[BROWN ORIGINS]

[01] [MEDLAR]

A wild pome fruit—somewhere between an apple and a rosehip—medlar is prized for its intensely spiced aroma and naturally buttery texture. It is gently infused into English brandy, imparting warm complexity, subtle sweetness, and a distinctive autumnal character.

[02] [MUSHROOM]

A blend of foraged, dried wild mushrooms, sourced mainly from the mountains of Scotland, is used to introduce deep umami notes. The dried mushrooms are incorporated both into an alcohol-based infusion for savoury depth, and into a fermented water kefir, where they contribute acidity, texture, and layered complexity.

[MUSHROOM]



Medlar + Mushroom

[COCKTAIL]

Burnth Faith brandy, cato “wild calvados”,
foraged medlar + mushroom “brown” distillate,
“brown” vermouth, fermented mushrooms
+ smoked Cornish tea.

[17.00]

[ROCKS][CLEAR ICE][UNGARNISHED]

[NOTES]

[COLOUR HAS FLAVOUR]

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