

# EIGHTEEN

S K Y B A R

## N I B B L E S

- Pitted Vinci Olives** £8.00  
Large chalkidiki olives with mushrooms, peppers and garlic.
- Pitted Gordal olives** £7.00  
Extra-large pitted green olives from Andalucia
- Marcona Almonds** £13.50  
Sweet delicate Spanish marcona almonds seasoned simply with salt. (Nuts)
- Selection of Cheese** £15.00  
Mature Spanish Manchego Cornish yarg, black cheddar bomber with fig chutney and crackers.  
(Gluten, Dairy, Sesame, Sulphur Dioxide)
- Truffle and Pecorino Luxury Nut Mix** £12.50  
Almonds, cashews, macadamias and pecan with the bold richness (Nuts, Dairy)
- British Charcuterie** £29.00  
Slice Suffolk red wine salami, Albion Coppa and British chorizo  
(Gluten, Mustard, Sulphur Dioxide)
- Exmoor Caviar** £120.00  
Served with capers, onion, boiled egg, chive creme fraiche and mini blinis  
(Gluten, Egg, Fish, Dairy, Sulphur Dioxide)
- Vegan Crispy Fried Sushi Rice** £9.00  
With cucumber, avocado, sesame seeds and wasabi vegan mayo  
(Mustard, Sesame, Sulphites)
- Crispy Fried Sushi Rice** £9.00  
With marinated salmon, avocado, sesame seeds and wasabi mayo  
(Egg, Mustard, Sesame, Fish, Sulphites)

We endeavour to source organic, eco-labelled, fair-trade labelled and / or locally produced products in the creation of our menus

Please note adults need around 2000 Kcal a day. Kindly advise your server should you have any food allergies or dietary requirements. Please note that a discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate.

# SIGNATURE COCKTAILS

## **Violette Lady**

£20.00

A unique twist on the classic Aviation cocktail with London dry gin, Violette liqueur, lavender syrup, and champagne. Garnished with a lavender sprig. (Sulphites)

## **Smokey Amigo**

£18.00

An elegant Tequila Old Fashioned. Experience Mexico's bold flavours with reposado tequila, mezcal, agave nectar, and bitters, served in a smoked glass with a citrusy orange zest. (Sulphites, Nuts)

## **Berry Pop**

£21.00

A blend made with Vodka, home-made seasonal berry shrub & topped with Champagne for a sophisticated, sparkling cocktail, blending tart fruit notes with dry, effervescent elegance (Sulphites)

## **Forbidden Fruit**

£16.50

A modern twist on the New York Sour, featuring vodka, apple juice, lemon juice, cinnamon syrup, and egg white, topped with red wine and garnished with a dehydrated apple slice. (Egg, Sulphites)

## **Summit Sour**

£18.00

The Summit Sour is a gin-based cocktail featuring Pama liqueur, grenadine, lime juice, and egg white, resulting in a frothy, balanced drink with sweet, tart, and botanical flavours. (Egg, Sulphites)

## **Greenwich Sling**

£18.00

Caribbean flair with a bold, colorful twist! A spirited take on the classic sling, this cocktail blends the smooth character of Bacardi Carta Blanca with the spiced depth of Bacardi Caribbean Spiced rum. Blue Curaçao adds a splash of color and citrus zest, while fresh orange and pineapple juices bring lush tropical brightness. (Sulphites)

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# SEASONAL SOIREE

## THE FALL, WINTER COLLECTION

This fall and winter menu celebrates refinement, clarity, and the artistry of modern mixology. Each serve is designed to balance warmth, depth, and elegance, while showcasing advanced techniques that transform familiar flavors into crystalline, elevated experiences.

Processes such as fat-washing impart silky texture and richness, while milk-washing clarifies spirits into luminous, delicate layers of flavor. Tinctures introduce precision and versatility, allowing subtle seasonal accents like spice, wood, or herbs to shape the character of each drink. Ethereal elements such as airs and foams create striking contrasts—aromatic veils that float above crystal-clear foundations, enhancing both aroma and visual intrigue.

The menu embraces the cooler months by weaving together notes of smoke, spice, chocolate, and orchard fruits, offering comfort alongside elegance. Some creations lean into Japanese-inspired delicacy, with floral, herbal infusions that capture fleeting beauty, while others explore bolder, indulgent profiles through cognac, whisky, or rich liqueurs. Bright citrus, bitter complexity, and refreshing herbal oils ensure balance, lifting richer bases into refined harmony.

Together, these drinks embody a contemporary vision of mixology: transparent yet layered, familiar yet modern, indulgent yet poised—crafted to provide both warmth and sophistication for the autumn and winter season.

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# G L O S S A R Y

## Fat wash

Fat washing is a mixology method that infuses spirits with flavorful fats such as butter, bacon, or coconut oil. The fat is mixed, chilled, then removed, leaving behind a smooth spirit carrying rich, savory, or creamy notes.

## Tincture

A tincture is a concentrated liquid extract made by steeping herbs, spices, or botanicals in high-proof alcohol. This process captures intense flavors, aromas, and medicinal properties, allowing bartenders and herbalists to add controlled complexity with just a few drops.

## Milk wash

Milk washing is a cocktail clarification technique where milk is added to a spirit or mixture, causing curds to form and bind with impurities. After straining, the drink becomes clear, smooth, softened in flavor, and more shelf-stable.

## Cocktail Air

Cocktail air is a modern mixology technique where a flavored liquid is aerated with soya lecithin to create a delicate foam. This airy garnish enhances aroma, adds texture, and delivers striking visual appeal without altering cocktail balance.

## Fake lime

Fake lime is a sustainable cocktail substitute replicating lime juice's acidity and brightness without using actual limes. Made by blending acids (like citric, malic, tartaric) with water and sugar, it reduces waste, ensures consistency, and balances drinks effectively.

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# THE FALL, WINTER COLLECTION

## **Emerald Veil**

**£19.00**

A milk-clarified blend of Calvados, crème de menthe, and Mozart white chocolate, brightened with a hint of lime. The result is a silken, crystalline liquid, finished with a whisper of delicate mint oil for an elegant and refreshing indulgence. (Dairy)

## **Smokey Cream**

**£18.00**

A lavish and indulgent blend wherein smoky Laphroaig meets velvety Baileys and cream, all softened by a gentle hint of cinnamon syrup. This is a comforting yet daring libation, beautifully balancing the warmth of peat with spiced sweetness, (Dairy)

## **Purple Horizon**

**£20.00**

A striking cocktail, it features a smoky mezcal base that's impeccably balanced by zesty citrus and a touch of sweetness. The drink is then crowned with a luscious, fragrant air of red wine and blackberry, creating a dramatic contrast between the clear liquid below and the vibrant, aromatic veil above (Sulphites, Soya)

## **Etoile d'Or : Golden star**

**£18.00**

A lavish fusion of velvety cognac, spiced with aromatic bitters and sweetened with brown sugar, is crowned by a gossamer champagne foam. It's a contemporary expression of sophistication, where heritage meets modern artistry in every sip. (Sulphites, Soya)

## **Tale of Prince**

**£19.00**

A striking concoction, marrying the smoky peat of Laphroaig whisky with the honeyed warmth of Drambuie liqueur. The bittersweet orange notes of Aperol add a lively, uplifting finish (Sulphites)

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**Tropical Ember****£18.00**

A masterful blend of banana liqueur and Bacardi, balanced with grapefruit bitters and Bianco vermouth, is elegantly lifted by a fragrant banana leaf. It's a harmonious composition of sweet, bitter, and bright notes—an exotic voyage in a single glass. (Sulphites)

**Velour Reverie****£18.00**

A luxurious harmony of cacao butter rye, chocolate bitters, and saffron vermouth, this cocktail is elevated by a choice of refined tinctures. The result is a silky, aromatic libation with remarkable depth, elegance, and intrigue. (Sulphites, Nuts)

***Selection of Tincture (Any 3)***

- Coffee
- Cinnamon
- Cardamom
- Cherry wood
- Black Truffle

**Tsukikage月影 : Moonlight****£21.00**

An exquisite Roku gin and Sakura vermouth base creates a beautifully floral foundation, elevated by your selection of sophisticated tinctures. This delicate, modern Japanese-inspired cocktail captures the essence of balance, serenity, and the fleeting beauty of blossoms. (Sulphites)

***Selection of Tincture (Any 3)***

- Nori.
- Lemongrass & Ginger
- Pink Peppercorn
- Shiso Leaves
- Lemon Verbena

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## CHAMPAGNE & SPARKLING WINE

	by the glass	by the bottle
Rathfinny Brut (Non-Vintage) (Sulphites)	16.50	76.00
Rathfinny Rose (Non-Vintage) (Sulphites)	19.00	86.00
Rathfinny Blanc de Blanc (Non-Vintage) (Sulphites)		100.00
Laurent-Perrier Brut (Sulphites)	20.50	120.00
Laurent-Perrier Rosé (sulphites)	25.00	150.00
Dom Perignon Brut (Non-Vintage) (Sulphites)		750.00
Louis Roederer Cristal Brut (Non-Vintage)		800.00
Dom Perignon Brut Rose (Non-Vintage)		950.00
Krug Rose (Non-Vintage)		1150.00

*\*Please speak with your server regarding special champagne and sparkling wine.*

## FORTIFIED

	100 ml
Graham's 10-Year-Old Tawny (Sulphites)	12.00
Taylor's Late Bottled Vintage (Sulphites)	13.00

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## W H I T E

	175 ml	250 ml	By Bottle
Chenin Blanc, Western Cape Fairtrade, Liberty Fairtrade (Sulphites)	11.50	17.50	51.00
Colomé Salta Torrontes, Argentina (Sulphites)	12.00	16.50	53.00
Franz Haas, Dolomiti Pinot Grigio, Italy (Sulphites)	12.50	17.50	61.00
Santiago Ruiz `O Rosal` Rias Baixas, Albarino (Sulphites)	15.50	21.50	81.00
Greywacke Marlborough Sauvignon Blanc, New Zealand (Sulphites)	15.50	22.00	66.00
Laroche Chablis St Martin, Burgundy, France (Sulphites)			141.00

## R O S É

	175 ml	250 ml	By Bottle
Rioja Rose, Spain (Sulphites)	11.50	15.50	47.00
Miraval Cote de Provence, France (Sulphites)			66.00

## R E D

	175 ml	250 ml	By Bottle
Dominique Morel Beaujolais Villages, France (Sulphites)	12.50	18.50	56.00
Malbec, Amalaya, Argentina (Sulphites)	14.00	19.00	55.00
Jester McLaren Vale Cabernet Sauvignon, Mitolo, South Australia (Sulphites)	14.50	21.50	66.00
"Bodegas LAN `Xtreme` Organic Rioja Crianza" (Sulphites)	15.00	20.50	61.00
Pinot Noir Tin Pot, New Zealand (Sulphites)	18.00	22.50	69.00
G.D. Vajra Barolo, Piedmont (Sulphites)			151.00

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## G I N

Jaisalmer, Classic Indian Gin, 43%	12.50
Jaisalmer Gold Edition Indian Gin, 43%	15.50
Langley's No 8, London Dry Gin, 41.7%	13.50
Sipsmith, London Dry Gin, 41.6%	12.50
Sipsmith. Sloe Gin, 40%	12.50
Sipsmith V.j.o.p. London Dry Gin, 57.7%	15.50
Hayman's, Old Tom Gin, 40%	12.50
Whitley Neil, Dry Gin, 43%	13.50
Whitley Neill Raspberry, 43%	14.50
Whitley Neill Rhubarb Ginger, 43%	14.50
Malfy Rosa, New Western Gin, 41%	14.50
Tanqueray, London Dry Gin, 43%	15.00
Tanqueray 10 Gin, 47.3%	15.50
Tanqueray, 0.0%	12.50
Hendricks's Gin 41.9%	13.50
Bombay Sapphire, London Dry, 40%	12.50
The Botanist, Islay Dry Gin, 46%	13.50
Elephant Gin, , 45%	18.50
Gin Mare Mediterranean Gin, New Western Gin, 42.7%	15.50
Monkey 47 Gin, 47%	21.50

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Cambridge Dry Gin, 42%	17.50
Curator's Gin, 40%	19.50
Suntory Roku Gin, 43%	14.50
Plymouth Original Gin, 41.2%	12.50
Sipsmith, London Dry Gin, 41.6%	12.50

## V O D K A

Sipsmith Vodka, UK 40%	12.50
Black Cow Milk Vodka, UK 40% (Dairy)	12.50
Tito's, Gluten-Free, USA 40%	13.50
Belvedere, Poland 42%	14.50
Grey Goose, France 40%	14.50
Ciroc, France 40%	16.50
Ciroc Red Berries, France 40%	15.00
Elit Stolichnaya, Latvia 40%	20.50
Ketel One, Netherlands 40%	14.00
Ketel One Citroen, Netherlands 40%	14.50

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## R U M

Cachaca- Abelha, 39%	13.00
Sailor Jerry Spiced, 40%	13.00
Angostura 1919, 40%	12.50
Wray and Nephew, 63%	13.00
Mount Gay Eclipse, 40%	13.00
Mount Gay Black Barrel, 43%	15.50
Mount Gay XO, 43%	21.00
Havana 3, 40%	12.50
Havana 7, 40%	13.50
Havana Club 15, 40%	28.50
Elements Eight, 40%	12.50
Black Tears Spiced, 40%	14.00
Mezan XO, 40%	14.00
Trois riviere Rhum Vieux de L'ocean, 54%	14.50
Goslings Black Seal, 40% (Soya)	12.50
Rumbullion!, 42.6%	15.00
Pusser's Gunpowder Proof, 54.5 %	13.50
Diplomatico Reserva Exclusiva, 40%	16.50
Ron Zacapa 23, 40%	25.50
Ron Zacapa XO, 40%	45.50
Bacardi Carta Blanca, 37.5%	13.00
Bacardi Caribbean Spiced, 35%	14.00
Bacardi Ocho, 8 Y.O. 40%	15.50
Hama Signature rum, 40%	16.50

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## TEQUILA

Cantintero Blanco, 38%	13.00
Cantintero Reposado, 38%	13.00
Cazcabel Cafe, 34%	13.00
Don Julio Blanco, 40%	18.50
Don Julio Reposado, 40%	19.50
Don Julio Añejo , 40%	22.50
Patron Blanco, 40%	18.50
Patron Reposado, 40%	19.50
Patron Añejo , 40%	20.50
El Jimador, Blanco, 38%	13.00
El Jimador, Reposado, 38%	13.00
Casamigos, Blanco, 40%	19.50
Olmecca Altos Reposado, 38%	19.50
Herradura, Plata, 40%	20.50
Teremana, Blanco, 40%	19.50

## MEZCAL

Quiquiriqui, 45 %	15.00
The Lost Explorer Mezcal Espadin, 42 %	25.50

## ZERO - PROOF SPIRITS

Seedlip Garden 108 Fresh, bright, and herbaceous with crisp garden pea and spearmint.	12.50
Seedlip Grove 42 Zesty and vibrant with layers of orange, lemon, and ginger.	12.50
Seedlip Spice 94 Aromatic and warm, with notes of allspice, cardamom, and citrus	12.50

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# W H I S K Y & W H I S K E Y

Blended - Johnnie Walker Black Label, 40%	13.00
Blended -Johnnie Walker Blue Label, 40%	42.50
Blended - Monkey shoulder, 40%	13.00
Blended - Chivas Regal 12y.o.,40%	13.00
Blended - Chivas Regal 18y.o.,40%	17.00
Lowland - Auchentoshan 3 Wood, 43%	15.50
Islay - Laphroaig 10y.o., 48%	16.50
Islay – Bowmore 18y.o., 43%	31.50
Islay - Bowmore 15y.o. 43%	27.50
Islay - Lagavulin 16y.o., 43%	34.50
Islay - Bruichladdich, The Classic Laddie 50%	14.50
Isle of Sky – Talisker 10y.o., 45.8%	16.50
Highland -Dalmore Cigar, 40%	51.50
Highland -Dalmore 12y.o, 40%	13.50
Isle of Orkney - Highland Park 18y.o., 43%	26.50
Speyside - Glenlivet 18y.o. 40%	50.50
Speyside - Singleton of Dufftown 12y.o., 40%	18.50

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# W H I S K Y & W H I S K E Y

Rampur Double Cask, Indian Single Malt 45%	18.50
Rampur Asava, Indian Single Malt 45%	20.50
Highland -Oban 14y.o., 43%	21.50
Highland -Glenfiddich 18y.o., 40%	35.50
Highland -Glenfiddich 21y.o., 40%	62.50
Highland -Glenfiddich 23y.o., 40%	86.50
Highland Balvenie, 12.y.o. 47.6%	61.50
Highland- Macallan 18y.o., 43%	59.50
Irish – Tullamore Dew, 40%	13.50
Irish – Tullamore Dew 12y.o., 40%	18.50
Welsh – Aber Falls, 40%	13.50
Japan - Nikka from the Barrel, 51.4%	23.00
Japan- Yamazaky 12, 40%	29.50
Japan-Hibiki Harmony, 40%	28.50

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# W H I S K Y & W H I S K E Y

USA- Few Bourbon, 46%	19.50
USA- Four Roses Bourbon, 40%	13.00
USA- Four Roses Bourbon Small Batch, 45%	32.50
USA -Woodford Reserve Bourbon, 43.2%	16.50
USA - Maker's Mark Bourbon, 45%	13.00
USA-Bulleit Bourbon, 45%	13.00
USA-Buffalo Trace Bourbon, 40%	14.00
USA- High West American Prairie, 46%	20.00
Rye- Bulleit rye. 45%	13.50
Rye- Sazerac rye. 45%	16.50
USA- Jack Daniel's Single Barrel, 45%	25.50
USA - Jack Daniel's, 40%	13.00
USA - Jack Daniel's Honey, 35%	12.50
USA - Bourbon Small Batch	32.50

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## C O G N A C

Remy Martin VSOP, 40%	15.00
Martell VS, 40%	14.00
Martell VSOP, 40%	17.50
Remy Martin 1738 XO, 40%	34.50
Remy Martin Louis XIII, 40%	450.00
Hennessy Paradis Imperial, 40%	300.00
Hennessy XO, 40%	65.50
Remy Martin XO, 40%	60.50
Martell XO, 40%	55.50

## A R M A G N A C

Clos Martin VSOP, 40%	16.50
Baron de Sigognac 20 y.o., 40%	29.50

## B R A N D Y / P I S C O / G R A P P A

Pisco Barsol, 40%	13.00
Grappa Bepi Tosolini Pinot Grigio, 40%	17.50

## C A L V A D O S

Berneroy VSOP, 40%	13.00
Dupont 15ans, 40%	26.00

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## S O F T D R I N K S & J U I C E S

London Essence Light Tonic	5.00
London Essence Bitter Lemon	
London Essence Ginger Ale	
London Essence Ginger Beer	
London Essence Lemonade	
London Essence Soda Water	
Coke	
Diet-Coke	
Coke Zero	

Red Bull, Red Bull Sugar-free	6.00
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Still, Sparkling Water 750ml	5.50
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Still, Sparkling Water 330ml	3.50
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## B E E R S

Meantime London IPA, 4.3% (Gluten)	8.00
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Aspall Cider, 5.5%	7.50
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Flying Buffalo Lager, 5%	8.00
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Monte Carlo Beer , 4.8% (Gluten)	8.00
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Estrella Galicia 0.0%	8.00
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S K Y B A R

For the benefit of our guests, a guideline of the alcoholic strength of all beverages is as follows:

## Alcohol by Volume:

Champagne	12.0% - 13.0%
White Wine	12.0% - 14.5%
Red Wine	12.0% - 14.5%
Dessert/Sweet Wine	3.5% - 14.5%
Fortified Wine	12.0% - 22.5%
Beers	4.2% - 8.5%
Vermouth	14.8% - 18.0%
Campari	25.0%
Sherry	12.0% - 22.5%
Gin	37.5% - 57.7%
Vodka	37.5% - 40.0%
Rum	37.5% - 43.0%
Cognac	35.0% - 47.0%
Whisky	40.0% - 60.8%

Eighteen Sky Bar encourages responsible drinking. In accordance with the Weights and Measures Act 1995, the measure for the sale of spirits and liqueurs on the premises is 50ml; 25ml is available on request. Fortified Wines / Port & Sherry 100 ml. Wines by the glass 125ml available on request. Champagne and Dessert Wine by the glass 125ml.

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