

COCKTAILS

Allergies and Intolerances:

Before ordering drinks please speak to a staff member if you would like to know more about our ingredients.

The history of cocktails

Cocktails have been part of American and British culture for more than 200 years; synonymous with glamour and enjoyment. When the prohibition era in the US sent the sale of alcohol underground, bartenders found their audience in speakeasies, where cocktails abounded in popularity as a way of disguising the bootlegged bad quality booze! The cocktail resurgence is gladly now for the flavour and character from the world's incredible stage of spirits and combinations.

Our cocktail list is inspired by the origins of each cocktail, just as much as the flavour; and features classics that have stood the test of time, with some contemporary new additions for good measure.

BELLINI

£ 11.50

Created by Giuseppe Cipriani this modern classic delivers a magical combination of **Prosecco** and **peach puree**, aptly named after the beautiful coloured toga of a saint depicted in an oil by the Venetian painter Giovanni Bellini and famously served in the 1940's to Orson Welles, Ernest Hemingway and other regulars of the eponymous Harry's Bar, Venice.

STRAWBERRY BELLINI

£ 11.50

A sweet twist on the original peach Bellini with **strawberry puree** topped up with **Prosecco**.

CLASSIC CHAMPAGNE COCKTAIL

£ 18.00

Veuve Clicquot Champagne, Martell VSOP Cognac, Angostura bitters and a **sugar** cube.

This cocktail originated in 1862, but was perfected in 1937 when a dash of brandy was added to the ingredients and transformed the drink.

MOJITO

£ 13.50

The world's most popular cocktail and one that demands a place on all drinks lists across the globe. Its origins are estimated to have stemmed back to the 16th century. **Havana Club 3yr, fresh mint, lime juice, soda water.**



DAIQUIRI

£ 11.50

Created at the turn of the 20th century by Jennings Cox, a property manager who was stationed out in Cuba; he ran out of gin and, not wanting to disappoint guests, he served a mixture of **Cuban rum, lime** and **sugar**, and named it after the local beach. **Havana Club 3yr** is our choice of rum.

Switch to **Havana Club 7yr**.

£ 12.50

STRAWBERRY DAIQUIRI

£ 12.50

Adds a fruity dimension to the original. **Strawberry liqueur, strawberry puree, Havana Club 3yr, lime** and **sugar**.

Try it with **Havana Club 7yr**.

£ 13.50

COSMOPOLITAN

£ 13.50

A contemporary classic that became popular on the West Coast of America in the 1980's. Dale DeGroff famously added the orange zest years later whilst working at a bar at the Rainbow Rooms in New York. **Absolut Citron vodka, Triple Sec, lime** and **cranberry juice**.

MARGARITA

£ 12.50

The Mexican classic. **Olmecca Altos Plata Tequila, Triple Sec, lime juice**.

Try it with **blue Curacao**
for a sweeter flavour.

£ 13.50



ESPRESSO MARTINI

£ 12.50

When asked for a drink to “wake me up” Dick Bradsell in 1983 at the famous Soho Brasserie, London, created the biggest cocktail to hit the scene in recent years and heralded a new age of after dinner cocktail drinking. **Absolut vodka, Kahlua, fresh espresso and sugar syrup.**

Switch to **Absolut Elyx.**

£ 14.50

BLOOD AND SAND

£ 13.50

Created for the 1922 Rudolph Valentino movie, from which it takes its name. Comprised of equal parts **Chivas 12yr whisky, sweet vermouth, Cherry Heering and orange juice.**

NEGRONI

£ 11.50

Takes its name from Count Camillo Negroni who drank in Café Casoni, Florence, and in 1919 asked to strengthen his favoured Americano by substituting soda, for gin! **Beefeater gin, Martini Rosso and Campari** delicately stirred over ice and served with an **orange slice.**

Upgrade to **Plymouth Gin Navy Strength** for a more intense flavour.

£ 13.50

CLOVER CLUB

£ 12.50

Plymouth gin, fresh raspberries, lemon juice, dash of **grenadine** and **sugar syrup.**

Try it with **Plymouth Navy Gin.**

£ 14.50



MAI TAI

£ 13.50

Literal meaning is 'out of this world' in Tahitian. This tiki style tippie is loved by rum lovers worldwide. It was created by Trader Vic in 1944 and features **Havana Club 3yr**, **Lamb's Navy Rum**, **orange Curacao**, **almond syrup**, **bitters** and shaken with **lime**.

BOULEVARDIER

£ 12.50

Appeared in Harry McElhone's 'Barflies and Cocktails' in 1927, it took its name from the Parisian version of the New Yorker created for expats fleeing prohibition. This Negroni style cocktail substitutes gin for **Jack Daniel's** and keeps the **Martini Rosso** and **Campari**.

DE RIGUER

£ 13.50

Invented in 1927 and one of the best Scotch cocktails of all time. **Chivas 12yr whisky**, **honey syrup** and **grapefruit juice**.

WILD IRISH ROSE

£ 12.50

An Irish twist on the Jack Rose Cocktail **Jameson's whiskey**, **lemon juice**, **sugar** and **grenadine**.





HAIG CLUBMAN

Haig Clubman with Coca-Cola.

£ 13.50

HAIG APPLE MULE

Haig, ginger beer and apple juice.

£ 15.00

PORN STAR MARTINI

£ 13.50

Like its cousin, the Espresso Martini, another London concoction taking the world by storm, created in 2002 at the Townhouse Bar in Knightsbridge. Soon after, the cheekily named Porn Star Martini gained popularity at the owner's Soho bar - LAB.

Fresh passion fruit, Absolut vanilla vodka, Passoa and lime juice, shaken up and served with a shot of **Prosecco** on the side.



MOCKTAILS

NOT-SO-COSMO

£ 9.95

A non-alcoholic version of the classic Cosmo.
Served with **fresh orange**, **lemon** and **lime** juice
with a splash of **cranberry**.

STRAWBERRY & RASPBERRY BEE'S KNEES

£ 6.50

Lemon juice, honey syrup,
Franklin & Sons strawberry &
raspberry.



GIN

The history of gin

Gin became very popular in the early 1720s as it became a cheaper alternative to the heavily taxed beer. However, with little education on gin, consumers were drinking it by the pint, just like beer. A gin epidemic took hold of London from 1720 to 1760 with lots of grim and dark tales involving illegal bath tub production.

At one point in the 1750s, the death rate through gin consumption threatened the capital's population.

It's safe to say the dark ages of gin production are well and truly behind us. Gin has made a revival and its popularity is sweeping the nation. There are so many different gins to experiment with and hundreds and thousands of botanicals available. If you don't like gin, you just haven't found the right one yet. We have lots of different styles and tonics on our menu and we're confident you will find your favourite.

HENDRICK'S

SCOTLAND, 41.4%

£ 7.00

Floral based with **caraway**, **chamomile**, **elderflower** and **yarrow**, all wrapped up with infusions of **rose petal** and **cucumber**.

Garnish: **Cucumber**

MONKEY 47

GERMANY, 47%

£ 9.50

A herbaceous, dry and sweet gin with 47 hand-picked botanicals including **elderberries**, **pomelo**, **all-spice**, **cloves**, **sage**, **jasmine** and **cranberries**.

Garnish: **Sage**

TANQUERAY

SCOTLAND, 43.1%

£ 6.25

A **juniper** heavy gin with **citrus** and **spiced** notes.

Garnish: **Lime**

TANQUERAY 10

SCOTLAND, 47.3%

£ 7.50

Delicious flavours of **grapefruit**, **orange** and **lime**. Blended with **juniper**, **camomile** and more **classic botanicals** to create a fantastic taste.

Garnish: **Pink Grapefruit**



SIPSMITH SLOE GIN

LONDON, 29%

£ 7.00

This gin is steeped with **sloe berries** for three to four months. Ripe winter fruits with **blackcurrant** and **cherry** notes to create a balanced sweetness.

Garnish: **Orange Wedge**

SIPSMITH LONDON DRY GIN

LONDON, 41.6%

£ 7.00

A ten botanical London dry gin that displays **dry, spicy juniper** with **lemon** and **orange** notes.

Garnish: **Lime**

BEEFEATER

LONDON, 40%

£ 6.00

Juniper led with **citrus, orange** and **lemon** flavours coming through.

Garnish: **Lemon and Orange Wheel**

BEEFEATER 24

LONDON, 45%

£ 6.50

Beefeater's head distiller added three botanicals: **Chinese green tea, Japanese Sencha tea** and **grapefruit** to enhance the original recipe.

Garnish: **Pink Grapefruit**



PLYMOUTH GIN

PLYMOUTH, 41.2%

£ 6.50

Full bodied gin shines a light on **juniper**, **lemon** and **cardamom** to create an elegant finish.

Garnish: **Orange Peel**

PLYMOUTH GIN NAVY STRENGTH

PLYMOUTH, 57%

£ 8.00

With the uplift in strength, this smooth, **full bodied gin** delivers even more character than the original. Expect the same exceptional flavours as the **classic** but with a more **intense** and **bold flavour**.

Garnish: **Orange Peel**

BOMBAY SAPPHIRE

HAMPSHIRE, 40%

£ 6.50

Liquorice, **almonds** and **spice** intertwine with **juniper** to offer a crisp and elegant finish.

Garnish: **Lime**

PINKSTER

CAMBRIDGE, 37.5%

£ 6.50

Raspberry and **juniper** with a slight **spice** and a smooth finish.

Garnish: **Raspberry**



STAR OF BOMBAY

HAMPSHIRE, 47%

A more **earthy** and **citrus** taste than Sapphire with the addition of **bergamot** and **ambrette seeds**.

Garnish: **Orange Peel**

£ 7.00

BOODLES

WARRINGTON, 45.2%

Herbs and spice led with **nutmeg, sage** and **rosemary** flavour.

Garnish: **Lemon Peel**

£ 6.25



MIXERS

	Bottle
FRANKLIN & SONS TONIC	200 ml £ 2.90
FRANKLIN & SONS TONIC LIGHT	200 ml £ 2.90
FRANKLIN & SONS SICILIAN LEMON	200 ml £ 2.90
COCA-COLA	330 ml £ 3.50
COCA-COLA DIET	330 ml £ 3.50



