

# Cocktails

## Light Start

### SKY AT NIGHT

This is a revisited, slightly more complex and interesting recipe to our famous signature cocktail.

*Bison Grass Vodka, Sloe Gin, dash of Cranberry & Apple Juice, Dark Berries, Elderflower and Celery.*  
£12.00

### AZZURO SOUR

The Summer Hit comes back to storm the Winter Scene.

*Johnny Walker Black Label, Cointreau & Elderflower* joined together in a foamy harmony of *Egg White*, topped up with our favourite *Peroni Nastro Azzurro*.  
Interesting, captivating and different.  
£12.50

### OLD TOM'S FINEST

A smooth and creamy blend with a sweet herby finish, this drink is a very well balanced if slightly unusual winter cocktail.

*Hayman's Old Tom Gin, Green Chartreuse, Lemon, Sugar, a little bit of Cream and Egg White* for the perfect wintery foam.  
£13.50

### THE GREEN HOUR

A soft and delicate blend of classic and more contemporary Christmas flavours.

*Hendricks Gin, Bison Grass Vodka, Elderflower, Apple Juice* and a dash of *Absinth*. Cinnamon and apple come together with anise and cucumber to create a subtle taste of the festive season.  
£12.50

### WINTER SLOE

The Winter version of our Top Summer Drink.

*Pear Vodka, Sloe Gin, Lime and Cinnamon*. All shaken and finished up with *Prosecco*. It's a light and refreshing drink but at the same time very wintery and festive.  
£12.00

## With The Kick

### RUM & RAISINS

This is a "Martini" style tribute to all the bottles of good rum that we have.

Balanced mix of *Diplomatico, Brugal and Pyrat* rum, touch of *Cherry Brandy* and a gentle sweetness of sugar. Stirred with passion and garnished with rum soaked raisins.  
£12.00

### AMERICAN HUSTLE

A twist on the legendary Manhattan Cocktail.

*Woodford Reserve, Tawny Port and Sweet Vermouth* stirred to perfection. What's unexpected in this drink is a dash of Italian *Prosecco*. It's classy and elegant drink.  
£13.50

### THE LAST OF OAXACANS

Twist on the timeless classic "Last Word". Here we take

Gin and substitute it for Mezcal, Tequila's cousin. *Vida Mezcal, Green Chartreuse, Lime* and a dash of *Maraschino Liqueur*. A bit sour with herbal finish and a touch of smoke, named for the town of Oaxaca that produces 95% of Mexico's Mezcal.  
£13.50

### SNOW QUEEN MARTINI

An Homage to the Wet Martini.

This drink blends *Snow Queen Organic Vodka*, finest herb flavours from *Lillet Blanc* and the sweet mandarin from *Mandarin Napoleon* with a dash of bitters to create a smooth and delicately balanced winter taste.  
£13.50

### PROBLEM SOLVER

This fantastic cocktail was developed by renowned mixologist Jabriel Donohue.

*Rye Whiskey, Benedictine, Cherry Brandy* and a drop of *Fernet Branca*. Very round and earthy cocktail with a minty finish. Perfect for chilly autumn nights.  
£12.50

### BLOOD AND SAND

One of the finest Prohibition-era cocktails. It was named in honour of a 1922 silent film of the same name about a matador who falls to his own hubris.

*Johnnie Walker Black, Cherry Brandy, dash of Sweet Vermouth*, and just a little bit of *Orange & Grapefruit juice*. Shaken to perfection, strong, little bit smoky but super complex drink.  
£12.00

### PROPER MAI TAI

For those who wants a summer warmth on a winter day.

Perfect balance of *Cuban Havana Especial* and *Jamaican Wray & Nephew, Velvet Falernum, Cointreau*, dash of *Almond Syrup* and some *Lime*. Proper, strong and delicious.  
£12.50

### 1934 COSMOPOLITAN

Adapted from the Cosmopolitan cocktail recipe in the 1934 book, "Pioneers of Mixing at Elite Bars". It's strong, citrusy and refreshing drink.

*Beefeater Gin, Cointreau, Raspberry Syrup* and a dash of *Lemon*. Don't get fooled it does look pink but it has a great kick.  
£12.00

## After The Dinner

### THE FLAMINGO BAY

A Little winter pleasure, creamy spiced delight.

A rich concoction of *Kraken Spiced Rum, Raspberry Purée and Cointreau*, nicely balanced with *Lemon* and *Sugar* and little bit of *Cream*. Very festive yet refreshing and pleasing.  
£12.00

### ALMOND & HONEY

This cocktail is a big spin on the "Amaretto Sour", we decided to twist it, make it more interesting and improve it for complexity.

*Disaronno Amaretto, Passion Fruit Purée, Honey, Lemon and Egg white*. Shaken very hard for the perfect foam. No straw is strongly recommended.  
£12.00

### MARSHMALLOW ALEXANDER

It's our improved version of Brandy Alexander.

3 types of aromatic spirits – *Goslings Rum, Cognac* and *Disaronno Amaretto, Condensed Milk and Vanilla Syrup* mix to create the ultimate dessert cocktail. Oh and we threw some *Marshmallows* on the top just to be cheeky.  
£12.50