



## OUR SIGNATURE COCKTAILS

### **Limoncello Spritz** £15.00

Limoncello Spritz is a spin on the popular Aperol Spritz, an Italian aperitif, the perfect daytime summer cocktail! It's refreshing with sparkling fizz, has hint of sweet and zesty lemon.

*Limoncello > Prosecco > Soda*

### **Kir Royal** £15.00

If you've ever attended an authentic French luncheon, you know that they always begin with a drink – often an aperitif of Kir, or, if it was a really special occasion, a Kir Royale. Kir is a concoction of white wine and a fruit liqueur called Crème de Cassis. But next time you have something to celebrate, why not add a bit of Crème de Cassis to your champagne?

*Champagne > Crème de Cassis*

### **Negroni** £15.50

Looking for the perfect drink for your aperitivo, what else if is not a Negroni?! Negroni is a bitter cocktail, but the vermouth and orange garnish add enough fruity sweetness to balance it out garnished with orange peel. Close your eyes and imagine to be in an Italian Riviera!

*Dry Gin > sweet vermouth > Campari*

### **French 75** £15.00

Known as the “the 75”, or le Soixante-Quinze if you are in France. The drink was created during the First World War and was dubbed “the 75” because it's so strong it feels like being shot with a French 75mm gun. The cocktail was created in what is probably the most famous cocktail bar in Parisian history, Harry's New York Bar

*Champagne > Brooklyn Gin > Lemon juice > Home-made Champagne cordial*

### **Mimosa** £11.00

A light and refreshing drink made with orange juice and sparkling wine, is beloved around the world. This cocktail was named after the yellow mimosa flower, which it resembled in color.

*Orange Juice > Prosecco*

### **Old fashioned**

£15.00

The old fashioned is a cocktail made by muddling sugar with bitters and water, adding whiskey and garnishing with an orange slice. Dark and boozy, a little sweet and a little bitter—is there another whiskey drink more satisfying than the Old Fashioned?

*Whiskey> Angostura bitters> Brown Sugar*

### **Tequila Sunrise**

£15.00

The tequila sunrise is a cocktail made of tequila, orange juice, and grenadine syrup. The drink is served unmixed in a tall glass.

*Tequila>Orange Juice>Grenadine*

### **Peach Bellini**

£11.00

Made with simple and high quality ingredients it's elegant and bubbly. This cocktail it's originated in Venice, Italy in 1948 named after the rosy colours used by the Venetian Renaissance painter, Giovanni Bellini.

*Peach purée>Prosecco>*

### **Bloody Mary**

£15.00

Awaken your senses with the iconic 'Bloody Mary' cocktail, a bold and savory elixir that intertwines the zest of tomato juice with kick of vodka, accented by an array of spices and flavors.

*Vodka>Tomato Juice>Lemon juice*

### **Classic Martini**

£15.00

The martini is a cocktail made with gin and vermouth, and garnished with an olive or a lemon twist. The beauty of a martini, much like a woman, is in the eye, and a martini is great because there are so many personal ways to enjoy one

*Dry Gin> Dry Vermouth> dash of orange bitter*

### **Cinderella Mocktail**

£11.00

*Lemon, Orange, Pineapple juice > Grenadine > Ginger Ale*



# Spirits

## **Gin**

50ml / £ 11.00

Bombay Sapphire  
Bombay "Bramble" Blackberry & Raspberry  
Hendrick's  
Monkey 47  
Gin Mare  
Tanqueray Sevilla  
Beefeater Peach & Raspberry  
Arber "Agnes" Pineapple  
Sipsmith Lemon Drizzle

## **Vodka**

50ml / £ 11.00

Absolut  
Crystal Head Skull  
Grey Goose "La Poire"  
Chase "Rhubarb"  
Chase "Original Potato"

## **Whisky**

50ml / £11.00

Jameson Irish  
Nikka Days Japanese Blended  
Lot 40 Canadian rye  
Amber Glen Blended Scotch  
Glenfiddich 12 Scotch Single Malt  
The Chita Japanese whiskey  
Bushmills Irish whiskey  
Eagle Rare 10yo Bourbon  
Woodford Bourbon  
Bulleit Bourbon

## **Rum**

50ml / £ 11.00

Kraken Spiced  
Duppy Share Spiced  
Dead Man`s Fingers Spiced  
Plantation Pineapple infused  
Chairman`s Reserve  
Bacardi Carta Oro  
Bacardi Carta Blanca

## ***APERITIF***

Pimm`s	50ml / £11.00
Campari	
Dubonnet	
Limoncello	
Suze <i>liqueur</i>	
Pernod <i>pastis</i>	
Ricard <i>pastis</i>	
Amaro Santoni	
O.P. Anderson Aquavit	
Galliano <i>Vanilla liqueur</i>	
Giffard 1885 Pear <i>liqueur</i>	
Lillet ( <i>blanc, rose, rouge</i> )	
Genepi d`Armoises <i>liqueur</i>	
Pommeu de Normandie Pacory	
Van Wees Jonge Genever <i>liqueur</i>	
Amaretto Disaronno <i>Almond liqueur</i>	
Grand Marnier " <i>Cognac&amp;Orange</i> " <i>liqueur</i>	
Briottet Creme de ( <i>Abricot, Cacao Blanc, Peche</i> )	
Briottet Liqueur de Violette	
Briottet Manzana Verde	

## ***DIGESTIF***

Chambord	50ml / £11.00
Hennessy cognac	
Green Chartreuse	
Yellow Chartreuse	
Vecchia Romagna <i>Brandy</i>	
D.O.M Benedictine <i>liqueur</i>	
Frangelico <i>Hazelnut Liqueur</i>	
Pere Magloire VSOP calvados	
Boulard calvados Pays d`Auge	
Janneau VSOP Grand <i>Armagnac</i>	
Baron de Sigognac VS Bas <i>Armagnac Brandy</i>	

## ***SOFT DRINKS***

Still/Sparkling water	£5.00
Coke/Diet coke	£4.50
Orange juice	£4.00
Tomato juice	£4.00
Ginger Ale	£4.50
Tonic water (Regular, Light, Lemonade, Elderflower)	£4.50

## ***BEER***

Leffe Blonde, 330ml	£7.00
Stella Artois Belgium	£7.00
Corona Zero	£6.00