

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

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.

NEW YORK SOUR

Originally created by a bartender in Chicago in the 1880's. Its popularity grew years later when it made its way to Manhattan and became one of New York's favourite cocktails. **Jack Daniel's**, **lemon juice** and **red wine**.

STRAWBERRY BELLINI

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

AMERICANO

First served at Gaspare Campari's bar in Milan in 1860, and called Milano-Torino due to the origin of its ingredients. However it later became known as the Americano as prohibition brought about an influx of Americans to Italy who loved this drink. **Campari**, **Martini Rosso** and **soda water**.



DAIQUIRI

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**.

MOJITO

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.**

STRAWBERRY DAIQUIRI

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

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

NEGRONI

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.



COSMOPOLITAN

A contemporary classic that became popular on the West Coast of America in the 1980's. Dale DeGroof 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.**

BLOOD AND SAND

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.**

GOLDEN CADILLAC

A 60's drink made famous at Poor Red's BBQ California, featuring **Galliano, crème de cacao, orange juice and cream** that is shaken and dusted with a **chocolate powder**. An incredible assortment of ingredients to create a silky smooth after dinner cocktail.

AZZURI MARGARITA

A twist on the iconic Mexican classic, we have swapped out the Triple Sec for a blue Curacao, which is slightly sweeter: **Olmecca Blanco Tequila, blue Curacao, lime juice.**

Upgrade your tequila to **Olmecca Altos** for a bigger, more exciting agave flavour.



ESPRESSO MARTINI

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.**

WILD IRISH ROSE

An Irish twist on the Jack Rose Cocktail.

Jameson’s whiskey, lemon juice, sugar and grenadine.

PORN STAR MARTINI

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.

HAIG CLUBMAN

Haig Clubman with Coca-Cola.

HAIG APPLE MULE

Haig, ginger beer and apple juice.



MOCKTAILS

NOT-SO-COSMO

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

STRAWBERRY & RASPBERRY BEE'S KNEES

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%

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

Garnish: **Cucumber**

MONKEY 47

GERMANY, 47%

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%

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

Garnish: **Lime**

TANQUERAY 10

SCOTLAND, 47.3%

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%

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%

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

Garnish: **Lime**

BEEFEATER

LONDON, 40%

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

Garnish: **Lemon and Orange Wheel**

BEEFEATER 24

LONDON, 45%

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%

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%

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%

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

Garnish: **Lime**

PINKSTER

CAMBRIDGE, 37.5%

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**

BOODLES

WARRINGTON, 45.2%

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

Garnish: **Lemon Peel**



MIXERS

200 ml Bottle

FRANKLIN & SONS TONIC
FRANKLIN & SONS TONIC LIGHT
FRANKLIN & SONS SICILIAN LEMON
COCA-COLA
COCA-COLA DIET

