

COCKTAILS

This 'Ouick to become a Classic' cocktail can be made with many different ingredients. We've chosen Kraken Spiced Rum, Fresh Espresso, Vanilla Vodka and Choc Liqueur. If you'd like it a little sweeter, let us know. PEAR & HONEY OLD FASHIONED......21 Glenfiddich 15yo. A whiskey known the world over. Hints of pear and honey sets this whisky apart from its better-known younger brother. We compliment its good side by shaking it up with Sweet Pear Puree, Honey water, Pedro Ximinez Sherry and Old Fashion Bitters. A subtle twist on the classic. Tanqueray 10 Gin and NoillyPratt Dry Vermouth are stirred over ice before strain into a chilled martini glass over an Aperol wash. Finished with a Pink Grapefruit zest to accentuate the flavor of Tanqueray 10.

Hendricks Gin, lemon juice and egg white combine with the sweet taste of elderflower and fresh cucumber, before you're engulfed with the delicate smell of rose water essence.

This cocktail hits every sense.

ROSIE'S CUCUMBER SOUR...... 17.0

A mixture of spices together with generous pours of sherry and sloe gin help create this delightful dram. Plymouth Sloe Gin, Fino and Pedro Ximinez Sherry, Lemon Juice, House-made Spiced Syrup, Egg White and Nutmeq.

SMOKE IN MANHATTAN...... 19.0

Every mans dream. 'Bacon Fat Washed' Bourbon, Cinzanno Rosso Sweet Vermouth and a Dash of Peychauds Aromatic Bitters. Capped off with a Maraschino Cherry. Smoother than the original, plus Bacon!

EL TIPPLE...... 19.0

Shaken and served tall. Ocho Reposado Tequila, Goslings Ginger Beer, Lemon Juice, Heering Cherry Brandy, Muddled Raspberries and a Maraschino Cherry. Sweet and Tangy.

BARTENDERS CHOICE

We have many different spirits and liquors, originating from all around the world. We'd love to showcase them all in a cocktail, but if we did, this menu in front of you would look more like a novel.

If you have a spirit or flavor in mind, why not ask our bar tender to mix up something just for you?

Give them a point in the right direction, or let them take full control!