

COCKTAIL MENU



Our Signature Cocktails

EARL BLACKBERRY

Muddled blackberries are shaken with Earl Grey tea, crème de cassis and a smooth bourbon. Unusual flavours combine to produce a uniquely vibrant, floral, and visually striking cocktail experience.

MOCHA MARTINI

A lavish and indulgent twist on the much beloved Espresso Martini with the addition of Baileys, chocolate and creme de cocoa. A decadent chocolatey alternative to the original classic.

Gin Cocktails

CLASSIC MARTINI

The James Bond iconic cocktail blending gin and dry vermouth, served with a twist of lemon. Make it dirty by adding olives and brine.

BRAMBLE *

A modern classic reminiscent of berry picking in the countryside, blending the botanics of dry gin with lemon and crème de cassis.

ELDERFLOWER SPRITZ *

A light and floral mix of gin, elderflower pressé and cava, topped with soda water, perfect for a refreshing summer sip.

FRENCH 75 *

This crisp classic from the 1920's brings together dry gin, lemon and cava garnished with a long lemon twist for a fresh burst of citrus.

NEGRONI

An Italian classic that is a sophisticated blend of equal parts gin, sweet vermouth and Campari, slowly stirred over ice and finished with an orange twist.

Vodka Cocktails

WHITE RUSSIAN**

(Spice it up with some Chai)

Created in the late 1940's, and made popular in the 1990s by the cult classic movie 'The Big Lebowski', where the main character is seen in almost every scene blending vodka, kahlua and cream.

ESPRESSO MARTINI

The perfect blend of a pick-me-up and sophistication, fresh espresso is shaken with Kahlúa and vanilla vodka to create a smooth sip with a silky foam, garnished with three espresso beans.

PORNSTAR MARTINI

A blend of vanilla vodka, passionfruit puree and pineapple, shaken to foamy perfection, served with a shot of cava designed to be sipped after the cocktail. Created in 2002 to complement a hot summer day in London.

COSMOPOLITAN *

Tart and zesty - a shaken blend of vodka, triple sec and cranberry juice producing a vibrant pink and slightly frothy cocktail. Sex and the City shot this cocktail into popularity in the 90's and it has remained a staple ever since.

LONG ISLAND ICED TEA

Designed in the 1920s prohibition era and rumoured to have been a way of disguising the consumption of alcohol by making a very strong drink look like an innocent glass of iced tea. The blend of Coca-Cola, lemon, vodka, Bacardi, triple sec, gin and tequila sure packs a punch.

FRENCH MARTINI

A light and fruity modern classic - a shaken blend of vodka, Chambord and pineapple juice, that produces a delicate pink and frothy finish.

MUDSLIDE

This rich and creamy cocktail is a lesson in decadence. Blending vodka, coffee and chocolate liqueur, Baileys and cream to create a boozy milkshake you'll come back to time and time again.

Rum Cocktails / Tequila

ORANGE MULE *

A slight spin on the classic Dark 'N' Stormy, using a smoother and more mellow rum which floats atop a blend of triple sec, lime juice and spicy ginger beer.

MOJITO

Mint, lime and sugar muddled together with a healthy dose of white rum and ice topped with soda water. This cocktail is believed to date as far back as 1586, when a similar blend was provided to Sir Francis Drake and his crew by Cuban locals to cure them of their ailments.

MAI TAI

A tropical blend of white rum, dark rum, triple sec, orgeat and lime, Victor J. Bergeron created the Mai Tai when a Tahitian friend requested something new. Upon receiving the drink he exclaimed 'Mai Tai Roa Ae', which translates to 'out of this world' in Tahitian.

MARY PICKFORD

A shaken blend of white rum, pineapple juice and grenadine, with a maraschino cherry garnish. Another iconic prohibition era cocktail named after an early actress of the silver screen - Hollywood glamour in a glass.

RUM SOUR *

In the 18th century poor quality rum supplied to British sailors was made more palatable by the addition of fresh lime juice. From this we get our modern cocktail - Dark rum is shaken with lime juice, simple syrup and foaming bitters for a sharp and foamy finish.

MARGARITA

Sharp, zesty and zingy on the tongue- a classic blend of tequila, triple sec and lime with a salt rim on the glass.

SPICY MANGO MARGARITA

Everything that is good about a Margarita, elevated by the addition of tropical fruitiness from mango puree and light heat from fresh chilli. A tingly lip-smacking overhaul to a classic favourite.

Liquor Cocktails

MALIBU MOJITO *

A Caribbean twist on a classic cocktail, replacing the white rum for Malibu making this lighter and sweeter, with the same refreshing hit of lime and mint.

MALIBU BREEZE *

Like a cool breeze on a hot summer's day, this cocktail blends the Caribbean notes of Malibu with cranberry and pineapple juice to create a light and fun sip, topped up with an extra tot of cranberry giving the appearance of a sunset over ice.

PEACH ICED TEA *

A strong English Breakfast tea brewed with a slice of lemon for a little zip, stirred over lots of ice with a white peach puree and Archers Peach Schnapps for a sweet and juicy drink.

APEROL SPRITZ *

Aperol was created by the Italian brothers Luigi and Silvio Barbieri in 1919, and gained popularity as a Spritz in the 1950s. It has remained a summer staple with its refreshing blend of Aperol, prosecco and soda, garnished with a fresh slice of orange for a zesty finish.

DISARONNO SOUR *

A lighter and sweeter option than the Rum or Whiskey Sour, this velvety and frothy cocktail still provides a lemony lip-smacking sourness, followed by the rich almond and vanilla notes of Disaronno.

FUZZY NAVEL *

So called for the fuzziness of peaches and for the Navel oranges recommended for use in the recipe, the Fuzzy Navel is a fantastic cocktail with a lighter alcohol content, combining peach schnapps and fresh orange juice over lots of ice.

Cognac & Whiskey Cocktails

BRANDY ALEXANDER

A bartender from New York named Troy Alexander created a white cocktail for a themed party in the early 1900's, by blending cognac, crème de cocoa and fresh cream. A smooth and decadent dessert cocktail that remains popular to this day.

WHISKEY SOUR *

The roots of this cocktail date back to the 1860's where sailors would mix their whisky with citrus in order to avoid suffering from scurvy. Now, it is a highly popular cocktail that traditionally blends whiskey with lemon juice, egg whites and syrup, to make a sharp and complex frothy sip.

OLD FASHIONED

Brown sugar, Angostura Bitters and whisky are slowly stirred over ice to create this traditional yet complex cocktail. One of the earliest recorded cocktails from the 1800's, over time the recipe was adjusted with additional ingredients, however, over time the 'old fashioned' recipe was requested so often that this is how it became known.

CAVA COCKTAILS *

Try our house cava with several different options available. Choose between adding a dash of mango, passionfruit, peach puree or fresh orange juice. Alternatively, upgrade to a Kir Royal by adding a dash of dark raspberry liqueur for an additional £1.

ALL COCKTAILS 8.50

**2 for £12.00 deal - Offer applies to two of the same cocktail only. Both cocktails must be ordered at the same time.

Mocktails

6.50

SHIRLEY TEMPLE

This bright and warming mocktail blends together the flavours of grenadine, lime and ginger beer to create a drink as lively as its namesake.

MANGO LEMONADE

Sunshine in a glass, this mocktail blends together mango puree, lemon and soda or lemonade creates the perfect tropical pick-me-up.

ELDERFLOWER FIZZ

The floral note of elderflower is combined with fresh apple juice, lemon juice and soda to give a sweet, but sharp balance to this drink.

PEACH ICED TEA

The cool crisp flavour of a strong brewed iced tea with the additional hint of fresh lemon combined with white peach for a sweet and floral balance.