

# COCKTAILS

## TIMELESS CLASSICS

*with an influence*

---

### VODKA/GIN MARTINI £9

How would you like it? Arguably the most classic cocktail there is, choose from Belvedere vodka or Tanqueray No. 10 gin and have it expertly crafted into your preferred Martini.

### ENGLISH APPLE MARTINI £7

This is a modern twist on the classic martini. Zybrowka vodka, apple liqueur, fresh apple juice and lemon make this a house favourite.

---

### COSMOPOLITAN £7

The origin of this classic is widely disputed, with bartenders across the world claiming it as their own. The resulting drink is that of elegance, this can at least be agreed upon.

### LOCH NESS £7

A twist on the Cosmopolitan, we took out triple sec and added Limoncello with some hibiscus syrup. The change makes this drink fresh and intriguing, do you agree?

---

### FRENCH MARTINI £7

Invented in the 1980s, this concoction was first documented not in France, but in the Big Apple. Vodka, raspberry liqueur and pineapple juice makes this drink timeless.

### SALVADOR MARTINI £7

Named after the first capital city of Brazil. Passoa substitutes Chambord to give a lively passionfruit twist.

---

### SINGAPORE SLING £7

A famous drink from the hands of bartender Ngiam Tong Boon at the Long Bar, Raffles Hotel – Singapore. This drink mixes gin, pineapple juice, lime juice, grenadine, cherry liqueur, Benedictine and Cointreau.

### THE WEST INDIES £7

Still retaining the gin, we swap out some ingredients for coconut and grapefruit flavours. The drink is topped with some soda for a refreshing change and finished with pineapple foam.

---

### LONG ISLAND ICED TEA £7

A drink designed for a Triple Sec cocktail competition by Robert "Rosebud" Butt in 1972, Long Island. This drink involves a variety of alcohol with Coca Cola, named after the amber hue it creates that resembles an iced tea.

### CHURCHILL'S ICED TEA £7

Using Earl Grey infused gin, we have created a twist on the classic Long Island with an English favourite. Using soda and apple juice instead of Coca Cola allows this drink to keep its interesting botanicals.

---

### MARGARITA £7

Another classic cocktail with an unclear past. Widely accepted to be created in 1941 by Don Carlos Orozco, Ensenada Mexico. Tequila, triple sec and lime juice are shaken to create a refreshing short cocktail. Intended to be served with a salt rim, the choice is yours.

### ANGEL OF THE NORTH £7

Coconut rum is mixed with tequila and added to coconut milk in this twist. A softer approach to the stiff classic.

---

### KIR ROYALE £9

An apéritif created as a variation on the Kir. Crème de Cassis and Laurent Perrier Champagne are mixed together to give the perfect start to any evening.

### A ROYAL NIGHT OUT £9

This is truly fit for royalty! Crème de Cassis is exchanged for a raspberry shimmering liqueur. Topped with Laurent Perrier Champagne.

---

### FRENCH 75 £9

Initially created as the '75' by Harry MacElhone in 1922, it was later republished in 'The Savoy Cocktail Book' in 1930. A simple yet trustworthy mix of gin, sugar, lemon and Champagne.

### EVERGREEN £9

A French 75 is given influence from the floral notes of Jasmine. Topped with Laurent Perrier Champagne.

---

### MANHATTAN £7

This originated at The Manhattan Club, New York City in the 1870s. Dr. Iain Marshall created the drink for Jennie Jerome, later Lady Randolph Churchill and mother of Winston. This drink is stirred with whisky, vermouth and bitters.

### LONDON'S BURNING £8

Don't like it sweet? Our signature cocktail is for you. Chase London Vodka is added to sweet vermouth, bitters and homemade chilli-infused honey. There's no smoke without fire...

---

### MOSCOW MULE £7

Invented in 1941 by John G. Martin in Connecticut. This cocktail is made with vodka, lime juice and fiery ginger beer.

### STARBOARD £7

Sailor Jerries rum and coconut is added to the original Moscow Mule and topped with fiery ginger beer.

---