

# COCKTAILS

## BACK TO THE ROOTS

100 years after prohibition we celebrate the era of bootlegging and gangster squads who fought for the right to party, and produced some of the most iconic and creative cocktails to mask the harshness of bathtub gins and backstreet moonshine. Today our speakeasy's finest spirits are carefully distilled for a more refined palate. We present some of the greats, and introduce some rediscovered classics.

### SAZERAC — 13

Hennessy Fine de Cognac, Absinthe, White Sugar Cube,  
Peychaud's Bitters, with a twist of Lemon Zest

*Claimed by New Orleans bartenders to be America's oldest cocktail. This embodies the history of American immigration. Made with Peychaud's bitters - named after a Creole émigré who dispensed his family recipe for aromatic bitters from the French Quarter in the C19th.*

### MILANO-TORINO — 12

Equal parts of Martini Rosso Sweet Vermouth &  
Campari with an Orange Twist

*Created at Milan's Caffè Camparino in the 1860s, its name refers to the Italian cities that created its ingredients: Campari from Milan, and Cinzano from Turin. Prohibition era Americans flocked to Europe and fell in love with this riff on the classic negroni.*

### TWELVE MILE LIMIT — 13

Bacardi White Rum, Bulleit Rye Whiskey, Hennessy Fine de  
Cognac, Grenadine Syrup, fresh Lemon Juice & Lemon Zest

*A potent prohibition era cocktail that takes its name from the US law that banned the manufacture or sale of alcohol a dozen miles beyond its shores.*

### MINT JULEP — 13

Bulleit Bourbon Whiskey, Sugar Syrup & fresh Mint Leaves

*This southern classic gained popularity during the 1920s, sweetening the taste of harsh bootleg spirits.*

### BLOOD & SAND — 14

Roe & Co Blended Whiskey, Cherry Heering Liqueur, Martini  
Sweet Red Vermouth, the juice of fresh Blood Oranges, Lagavulin  
Scotch Whiskey, Maraschino Cherry, & an Orange Zest Twist

*A throwback to the silver screen of the 1920s, named after Rudolf Valentino's 1922 movie. A ruby red delight.*

### BOULEVARDIER — 13

Woodford Reserve Bourbon, Martini Sweet Red Vermouth & Campari Bitter

*Simple, sexy prohibition era drink. A bourbon variation on the classic negroni with a sweeter taste and well balanced flavours. A bartender's favourite.*

### MANHATTAN — 13

Bulleit Rye Whiskey, Antica Formula Red Vermouth &  
a dash of Angostura Bitter

*Competing for the title of the oldest cocktail recipe, this classic still packs a punch. Rumoured to have been created in New York's Manhattan Club it is the perfect balance of sweet vermouth, smooth rye whiskey with a hint of bitterness.*

### CHARLIE CHAPLIN — 12

Apricot Brandy Liqueur, Plymouth Sloe Gin  
& fresh Lime Juice

*A glimmer of old Hollywood, capturing the deep ruby colour and very rich flavours of Plymouth Sloe Gin, balanced with the tartness and astringency of fresh lime juice. One is never enough.*

### THE LAST WORD — 13

Bombay Sapphire Gin, Green Chartreuse Liqueur, Maraschino  
Liqueur, fresh Lime Juice & garnished with a Maraschino Cherry

*Century old gin based palate cleanser rediscovered for the modern age. Herbal and floral tones with sharp lime acidity, this is a refreshing aperitif or digestif.*

### ADONIS — 13

Tio Pepe Fino Sherry, Antica Formula Red Vermouth,  
& Angostura Orange Bitter

*An easy drinking, lower alcohol sipper named after an 1884 Broadway burlesque show often credited as being the first ever Broadway musical.*

### AVIATION — 13

Bombay Sapphire Gin, Maraschino Liqueur, Crème de violette  
& fresh Lemon Juice

*Once a "bartender's handshake" among the cocktail cognoscenti, this fell into obscurity. We revive it today for those with a more refined palate.*

Subject to availability. Please note a discretionary service charge of 15% will be added to your bill (mandatory for tables of 6 or more). Prices are inclusive of VAT. Before placing your order, please inform us if a person in your party has a food allergy. In line with EU regulation 1169/2011, allergen product lists are available upon request.

25ml spirit serves and 125ml glasses of wine available on request.

## AFTER DINNER SELECTION

### **CHURCHILL'S CHOICE — 13**

Copper Dog Scotch Whisky, Fresh Espresso, Agave Nectar & a dash of Angostura Bitters, served with a Smoked Cinnamon Stick

### **THE WHITE HORSE — 12**

Frangelico Hazelnut Liqueur, Ketel One Vodka, Crème De Cacao White, Fresh Double Cream & a grating of Nutmeg to finish

### **BELVEDERE ESPRESS — 13**

Belvedere Vodka, Patrón XO Coffee, Cointreau, Espresso Coffee, Simple Syrup, two dashes of Chocolate Bitter. A delicious twist on the Classic Espresso Martini

### **IRISH COFFEE — 12**

Slane Irish Whisky, Baileys Irish Cream, Espresso Coffee, Vanilla Syrup, fresh Double Cream & a grating of Nutmeg to finish

## SPARKLING

### **APPLE BUBBLE — 12**

Grey Goose Vodka, Manzana Verde Liqueur & Prosecco

### **CHAMBORD ROYALE — 13**

Chambord Liqueur & Chandon Brut

### **SPEAKEASY — 13**

Cîroc Vodka, St Germain Liqueur, a dash of fresh Lime Juice, topped with Chandon Rosé

## TIKI TAKA

### **EL PRESIDENTE — 13**

Bacardi White Rum, Don Julio Blanco, Red Bull Tropical, Pineapple Juice, fresh Lemon Juice & Grenadine with fresh Berries

### **TIKI PAI — 13**

Pampero Especial, Malibu Caribbean Coconut Rum shaken with fresh Lime Juice, Guava Syrup, Orgeat Syrup & fresh Kiwi

### **DOWN TO MEXICO — 13**

Casamigos Mezcal, Ron Zacapa 23yr, fresh Pineapple Juice, fresh Lemon Juice, Orgeat syrup & two dashes of Chocolate Bitters

## CABARET SIGNATURES

### **CABARET OLD FASHIONED — 13**

Ron Zacapa 23yr, Crème de Banana, Angostura dashes, Brown Sugar & an Orange Twist garnish

### **SEXY SEÑORITA — 12**

Tanqueray Flor de Sevilla, Jazmin Liqueur, Lime Juice, Basil, topped with Fever Tree Aromatic Tonic Water. Served with Berries & an Orange Twist garnish

### **UPSIDE DOWN — 14**

Don Julio Blanco Tequila, Campari Bitter, Antica Formula Red Vermouth. A Serious cocktail for sophisticated drinkers

### **GREAT EXPECTATIONS — 13**

Don Julio Blanco, fresh Lemon Juice, Agave Nectar, fresh Basil, Salt & Pink Pepper. Served with a Pink Pepper rim.

### **CHERRY SOUR — 12**

Johnny Walker Black Label, Cherry Marnier Liqueur, fresh Lime Juice, Simple Syrup, two dashes of Angostura Bitters & Egg White

### **NAUGHTY APPLE — 12**

Hennessy Fine de Cognac, Apple Juice, fresh Lime Juice, Orgeat Syrup & fresh Apple garnish

### **THE LADY IN RED — 12**

Cîroc Red Berry Vodka, Cointreau Liqueur, fresh Lemon Juice, Red Bull & Grenadine

### **PORNSTAR MARTINI — 12**

Vanilla Infused Vodka, Passoà Passion Fruit Liqueur, Lime Juice and Passion Fruit Puree. Traditionally served with a shot of Prosecco

### **RYE BALL — 12**

Jack Daniels, Lemon Juice, Sugar Syrup. Shaken then topped with Bitter Lemon

### **NUIT PARISIENNE — 12**

Pink Gin, Grand Marnier, Lemon Juice, Sugar Syrup, Strawberry Puree & Raspberry Puree, Shaken then topped with Elderflower Tonic

Subject to availability. Please note a discretionary service charge of 15% will be added to your bill (mandatory for tables of 6 or more). Prices are inclusive of VAT. Before placing your order, please inform us if a person in your party has a food allergy. In line with EU regulation 1169/2011, allergen product lists are available upon request.

25ml spirit serves and 125ml glasses of wine available on request.

# VIRGIN COCKTAILS

## HAWAIIAN — 7

Fresh Orange, Pineapple & Lime Juice, Orgeat  
& Guava Syrup

## BASIL SMASH — 7

Apple Juice, fresh Lemon Juice, Agave Nectar &  
fresh Basil Leaves

## FRUIT DE LA PASSION — 7

Passion Fruit Puree, Fresh Orange, Grapefruit Juice, Lime Juice  
& Simple Syrup

## FRUIT PUNCH — 7

Peach Puree mixed with Cranberry Juice, fresh Lime  
& Simple Syrup

## VODKA

Cîroc/Flavours.....	15
Grey Goose .....	13
Belvedere.....	13
Ketel One/Citron .....	12
Smirnoff .....	10

## GIN

Tanqueray No10 / Flor de Sevilla.....	12
Bombay Sapphire .....	12
Tanqueray .....	11
Hendricks.....	12
Gin Mare .....	14
Plymouth Sloe Gin.....	12
Junipero .....	14
Gordons .....	10

## RUM

Ron Zacapa 23Yr.....	16
Pampero Blanco/Especial.....	12
Bacardi Superior .....	10
Bacardi Oakheart .....	11
Bacardi Cuatro.....	13
Bacardi Carta Negra.....	12
Kraken .....	12
Havana 7Yr.....	13
Malibu.....	12
Captain Morgan/Spiced .....	11
Wray & Nephew .....	14

## TEQUILA

Don Julio Blanco .....	14
Don Julio Reposado .....	14
Don Julio Anejo.....	16
Patron XO .....	14
Patron Silver .....	16

## COGNAC

Hennessy VS .....	12
Hennessy VSOP .....	15
Hennessy XO .....	36

## BOURBON

Bulleit/Rye .....	10
Woodford Reserve .....	13
Gentleman Jack.....	15
Makers Mark.....	12

## SCOTCH WHISKEYS

Laphroaig 10Yrs .....	12
Macallan 10Yrs .....	12
Talisker Storm .....	12
Copper Dog .....	12
Glenmorangie 10Yrs.....	14

## WHISKEYS

Johnny Walker Black.....	12
Johnny Walker Gold.....	16
Johnny Walker Blue.....	36
Jack Daniels.....	10
Jack Daniels Honey.....	12
Jack Daniels Single Barrel.....	15
Roe & Co Irish .....	11
Slane Irish .....	12

## BEERS

Brooklyn Brewery Bottle.....	7.5
San Miguel Bottle.....	5.5
Carlsberg Bottle .....	5.5
Corona Extra .....	5.5
Hop House Bottle .....	5.5
Aspall Suffolk Cydre.....	7.5

## SOFT DRINKS

Pepsi /Diet Pepsi.....	2.8
Lemonade .....	2.8
Tonic/ Slimline .....	2.8
Ginger Ale.....	2.8
Ginger Beer.....	2.8
Red Bull.....	3
Red Bull Tropical.....	3
Red Bull Sugar Free .....	3
Red Bull Organic Cola .....	3
Red Bull Organic Lemonade.....	3
Red Bull Organic Tonic.....	3
Red Bull Organic Ginger Ale .....	3
Mineral Water 75cl (Still/Sparkling).....	4
Juice .....	3.6

*Tomato, Pineapple, Apple, Orange, Cranberry*

Subject to availability. Please note a discretionary service charge of 15% will be added to your bill (mandatory for tables of 6 or more). Prices are inclusive of VAT. Before placing your order, please inform us if a person in your party has a food allergy. In line with EU regulation 1169/2011, allergen product lists are available upon request.

25ml spirit serves and 125ml glasses of wine available on request.