

# COCKTAILS

## SHERRY

### FINO

#### Fino Fizz

Fino, Manzana Verde & St Germain Elderflower liqueur shaken over ice and topped with cava.



£7.00

#### Spanish Lemonade

Fino & sloe liqueur shaken with fresh lemon, sugar & topped with Soda.



£7.00

#### Cellar Classic

Tanqueray 43.1, Fino Sherry & Yellow Chartreuse served in a martini glass.



£7.00

## HARVEYS BRISTOL CREAM

#### Bristol's Bitter Truth

Harvey's Bristol Cream, Kings Ginger, lime or lemon bitters & apple juice.



£7.00

#### Bristol Punch

Harvey's Bristol Cream, Licor 43, Brugal Anejo & orgeat shaken with fresh lime & pineapple juice.



£7.00

### **The Harveys Balm**

Harveys Bristol Cream, Cointreau, Orange Juice, Angostura Bitters garnished with orange slices.



£7.00

## **PEDRO XIMINÉZ**

### **Vote for Pedro**

Brugal Spiced, Brugal Anejo, Pedro Ximinéz & Cointreau churned with crushed ice, fresh lime juice & orgeat.



£7.50

### **Pig's Nose**

Pedro Ximinéz & scotch stirred with orange bitters and served over fresh ice & orange zest.



£7.00

## **VODKA**

### **Bloody Princess**

Stoli Applik, Cointreau, Licor 43 & lime shaken with pineapple juice and poured over ice and grenadine.



£7.00

### **Candyfloss Martini**

Stoli Vanil vodka, Cointreau, Cranberry juice and fresh lemon shaken with Grenadine & sugar.



£7.00

*Sometimes made with actual candyfloss, this cocktail recipe is thought to originate in Liverpool and was designed on the theme of cotton which played a significant role in the city's history.*

### **Cosmopolitan**

Ketel Citroen & Cointreau shaken with cranberry juice with a dash of fresh lime & Orange Bitters.



£7.00

*Probably one of the most popular cocktails of the late 20<sup>th</sup> Century, the birthplace of the Cosmopolitan took place in Miami in 1988 when Absolut released their second flavoured vodka citron. Notoriety increased enormously after the cocktail became well publicised in Sex & The City!*

### **Vodka Espresso Martini**

Absolut Vodka, Kahlua, Espresso & Gomme



£7.00

*This is the perfect cocktail to have before or after dinner. Definiately one for the caffeine lovers amongst you! Also available as a rum cocktail!*

### **Caipiroska**

Absolut Vodka, Lime Juice & Brown Sugar.



£7.00

*The Caipiroska is a form of Caipirinha prepared with vodka instead of the usual cachaça. It is extremely popular in South America and has grown in popularity in recent years as access to international vodkas continue to diversify in South America.*

### Swallow Dive

Absolut Vodka, Chambord, Raspberry Puree, Honey & Lime Juice.



£7.00

*This cocktail is so refreshing it can be a one-shot cocktail. The Chambord liqueur gives the drink it's enticing red colour.*

## GIN

### Aviation

Tanqueray 43.1, Maraschino & Crème De Violette shaken with fresh lemon.



£7.00

*This drink was first published in Hugo R Esslinn's 1916 Recipes for mixed drinks.*

### Bramble

Tanqueray 43.1, fresh lemon & sugar churned over crushed ice with a drizzle of Crème de Mure.



£7.00

*This delicious refreshing drink was created in the mid 1980's by Dick Bradsell at Fred's Club, Soho, London.*

### Gin Garden

Tanqueray 43.1, Elderflower Cordial, Fresh Cucumber, Apple Juice & Rhubarb Bitters.



£7.00

*Adapted from a drink that Dan Warner at Zander & Tobias Blazquez Garcia at Steam collaborated on in London, England, in 2001.*

## Negroni

Tanqueray 43.1, Campari & Martini Rosso stirred & served over ice.



£7.00

*This drink takes its name from Count Camillio Negroni In the 1920's at the Casoni Bar in Florence Italy he is said to have asked for an Americano with more kick so they added the gin .*

## Singapore Sling

Tanqueray 43.1, Cointreau, Benedictine, Cherry Brandy, Fresh Lime, Pineapple and Grenadine.



£8.50

*The Singapore Sling is a South-East Asian cocktail. This long drink was developed sometime before 1915 by Ngiam Tong Boon, a Hainanese bartender working at the Long Bar in Raffles Hotel, Singapore. It was initially called the Gin Sling. A sling was originally an American drink composed of spirit and water, sweetened and flavoured.*

## RUM

### Rum Espresso Martini

Brugal Anejo, Kahlua, Espresso & Gomme.



£7 .00

*This is the perfect cocktail to have before or after dinner. Definitely one for the coffee lovers amongst you. Also available as a vodka cocktail.*

## Daiquiri

Anejo or Blanco Brugal rum shaken with fresh lime & sugar (ask your bartender if you would like a flavoured Daiquiri – strawberry, raspberry or peach).



£7 .00

*The Daquiri was created by Jennings Cox an engineer working in the town of Daquiri, Cuba He created it but hadn't named it so him and the other workers decided to name it after the town they were staying in.*

## Hemmingway

Brugal Anejo, Grapefruit & Maraschino shaken with fresh lime & sugar.



£7.00

*Created by Constantino Ribalaigua Vert the legendary head bartender of La Floridita, Havana, Cuba for Ernest Hemmingway.*

## Mai Tai

Appleton VX gold rum & Cointreau shaken with lime & orgeat with your choice of Bitters.



£7.00

*Created in 1944 a bartender known as Trader Vic tested a new drink on his friends from Tahiti to which one exclaimed "Mai tai – roa ae" which in Tahitian means "Out of this world, the best".*

## Mojito

A choice of Brugal Blanco or Especial rum churned with freshly squeezed lime juice, sugar, mint & crushed ice (ask your bartender if you would like a flavoured Mojito).



£7.00

*The origin of this cocktail is widely disputed. Thought to have been created as a medicinal drink on Sir Francis Drake's ship in 1586 as it was well known that he transported rum, lime and sugar.*

### **Pina Colada**

Brugal Blanco, Coconut Rum, Fresh Lime, Coconut Milk & Pineapple Juice.



£7.50

*The Pina Colada has been the official beverage of Puerto Rico since 1978 and there are three Puerto Rican bartenders who claim ownership of the drink! National Pina Colada day is celebrated on the islands on 10<sup>th</sup> July each year. The name Pina Colada literally means 'strained pineapple', a reference to the freshly pressed and strained pineapple juice used in the drink's preparation.*

### **Smuggler**

Brugal Spiced, Disaronno, lime, Yellow Chartreuse & chocolate bitters.



£7.00

*At night Smugglers used to sail out to sea in six-oared boats known as 'cocktails' in order to collect sunken barrels of alcohol. Often revenue officers would go out to sea to try to capture the cocktails. But the smugglers were often prepared for such an emergency! The wives of the smugglers would light large fires by the shore as a signal and in this way the smugglers knew that the officers were on their way out and could sink the barrels again!*

## Zombie

Brugal Anejo, Brugal Spiced, Brugal Blanco & Disaronno, Maraschino shaken with lime, gomme, pineapple, passionfruit & a couple of dashes of grapefruit bitters served with a flaming Wray & Nephew passionfruit or lime boat.



£12.00

*Legend has it that Donn Beach (the founding father of 'Tiki' bars, restaurants & nightclubs) originally concocted this to help a hungover customer get through a business meeting. He returned several days later to complain he had been turned into a Zombie! It's not for the faint hearted!*

## WHISKY

### Sazerac

Absinthe rinsed glass with Courvoisier Exclusif & Makers Mark stirred with a Demerara sugar cube, Peychaud's & Angostura Bitters



£8.50

*This was created in the 1850's by bartender Leon Lamothe. It is the official cocktail of New Orleans.*

### Canadian Club Sour

Canadian Club Whisky, Lemon Juice, Egg White, Gomme & Angastora Bitters



£9.00



## BOURBON

### Julep

Makers Mark, sugar, mint & bitters churned over crushed ice.



£7.00

*The name derives from the Arabic word Julep meaning rosewater. Originated in Persia as it moved through Europe the rose petals were substituted for mint leaves.*

### Manhattan

Makers Mark served dry, sweet or perfect with orange & aromatic bitters.



£7.00

*The exact origins are lost in time but the favourite story of the managers is it was created for Lady Randolph Churchill (Winston's mother) in New York's Manhattan Club.*

## BRANDY

### Between the Sheets

Courvoisier Exclusif, Brugal Blanco & Cointreau shaken with lemon & a dash of sugar.



£7.00

*Created in the early 1930's by Harry MacElhone of Harry's New York Bar in Paris and is derived from the sidecar.*

### Side Car

Courvoisier Exclusif & Cointreau shaken with lemon.



£7.00

*In 1948's Fine art of mixing, David E Embury writes:*

*"It was invented for a friend of mine during WW1 at a bar in Paris for a Captain who went to and from the bistro where it was created in a motorcycle sidecar.*

## TEQUILA

### El Diablo

Jose Cuervo Traditional & cassis shaken with fresh lime and topped up with ginger beer.



£7.00

*This vintage cocktail is thought to have originated in California during the 1940's. The name translates as 'The Devil'.*

### El Mariachi

Jose Cuervo Traditional, Cointreau and passion fruit muddled with crushed ice, fresh lime and oranges.



£7.00

*The El Mariachi is a modern cocktail created after the 1992 American action film that was the debut of writer/director Robert Rodriguez. This low budget film, shot with an amateur cast in a northern Mexican border town won multiple international awards and was deemed 'culturally, historically & anaesthetically significant' by the US Library of Congress.*

## Margarita

Your choice of Blanco or Reposado Tequila, Cointreau and fresh lime served with a bitter salty rim.



£8.00

*One of the earliest stories is of the margarita being invented in 1938 by Carlos "Danny" Herrera at his restaurant Rancho La Gloria, halfway between Tijuana and Rosarito, Mexico, created for customer and former Ziegfeld dancer Marjorie King, who was allergic to many spirits, but not to tequila.*

## FIZZ

### Bellini

Peach puree topped with cava.



£8.00

*The Bellini was invented sometime between 1934 and 1948 by Giuseppe Cipriani, founder of Harry's Bar in Venice, Italy. Because of its unique pink colour, which reminded Cipriani of the colour of the toga of a saint in a painting by 15th-century Venetian artist Giovanni Bellini, he named the drink the Bellini.*

### Bellini Tini

Absolut Vodka, Peach Schnapps, Peach puree topped with cava.



£7.50

*As the name implies, a bellini/martini combination; the taste, utterly divine!*

## Classic Champagne Cocktail

Courvoisier Exclusif poured over a soaked Demerara cube topped up with champagne.



£10.00

*The first recipe citation for a Champagne cocktail goes back to the "The Bar-Tenders Guide" written by Jerry Thomas in 1862. Champagne during this time was generally much sweeter than today's popular dry style labelled "Brut," which didn't exist on a label until around 1876. Thomas' 1862 book calls for shaking the ingredients, including the sparkling wine, which was surely a mistake since shaking carbonated drinks can get explosive!*

## French 75

Tanqueray 43.1, lemon, & sugar Shaken and topped up with champagne.



£10.00

*This cocktail was created in 1915 at the New York Bar in Paris—later Harry's New York Bar, by barman Harry MacElhone. The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun,*

## Kir Royal

Crème de-Cassis topped up with champagne.



£10.00

*The Kir originated in Burgundy, France in the 1940s, and is named after Félix Kir, who was a hero in the French Resistance during the Second World War, and then the Mayor of Dijon from 1945 to 1968. Felix Kir was very popular in his community, and he also was very interested in supporting the production of local products from Dijon. His most famous effort to support the products from his community was his creation of the Kir, a drink that mixed local peasant white wine, Aligote, which is highly acidic, with the local*

*black currant liqueur Crème de Cassis, to make a sweeter and more appealing cocktail.*

## **OLD FASHIONED**

from £7.00

**A choice of Rums or Whisky's stirred with orange peel, bitters & Demerara sugar.**

Created in the 1880's at the Pendennis Club in Louisville Kentucky for Colonel James E. Pepper. This was the favourite cocktail of President Franklin D Roosevelt.

**Served with you choice of Whisky, Bourbon or Rum**

## **MARTINIS**

from £7.00

**A choice of Gin or Vodka stirred over ice either dry, wet or dirty.**

The origins of this drink are highly disputed, thought to have started in the 1880's. It started it's life quite sweet and over the last 100 years has got drier and drier.

**Served with you choice of Gin or Vodka**

## HENDRICKS TEA SERVE

(perfect for sharing)

Hendricks Gin, St Germain, Raspberry Puree & Apple Juice served in a Hendricks Tea Set

£28.00



## PUNCH BOWLS

(Perfect for sharing)

### Bobbing for Apples

Tanqueray 43.1, Manzana Verde, Crème de Cassis, Elderflower, Apple Juice, Mint Leaves, lemon juice & sugar

£25.00



### The Honey Renaissance

Courvoisier Exclusif, Apricot Liqueur, Krupnik, grapefruit & pineapple juice with lemon and sugar

£25.00



## MOCKTAILS

£4.00 each

For our guests who don't like to drink alcohol, please ask your bartender for some refreshing Mocktail ideas ...

### The Real Shirley Temple

Ginger ale, Grenadine served over crushed ice (lime juice optional).

### **Grapefruit Mojito**

Grapefruit juice, pineapple juice, fresh lime, honey, fresh mint and topped up with soda.

### **Virgin Colada**

Pineapple juice, coconut milk and fresh lime.

### **Citrus Cooler**

Fresh lemon & lime wedges with passionfruit and lemonade.

### **Lime Rickey**

Fresh lime juice, gomme, orange bitters and soda.