

COCKTAILS



12PM – 9PM

MARTINI •

CLASSIC

Vodka or Gin,
Dry Vermouth,
Olives or Twist
..... 13

DIRTY

Vodka or Gin,
Dry Vermouth,
Olive Brine, Olives
..... 13

VESPER

Gin, Vodka,
Dry Vermouth,
Lemon
..... 10

GIN •

THE LAST WORLD

Gin, Green Chartreuse,
Marasquin, Lime, Maraschino
Cherry
..... 12

NEGRONI

Sipsmith Gin, Sweet
Vermouth, Campari
..... 11

EARL GREY SOUR

Earl Grey Infused Gin, Lemon
Juice, Egg White, Sugar Syrup
..... 13

VODKA •

PEAR DROP

Piore Grey Goose Vodka, Lime,
Sugar Syrup, Orange Bitters
..... 12.5

CHERRYBERRY CHERUB

Fresh Raspberries, Vodka, Cointreau,
Lemon Juice, Cherry Brandy
..... 16

RUM •

PINEAPPLE DAQUIRI

Plantation Pineapple Rum,
Plantation Rum, Lime,
Sugar Syrup
..... 15

SEPTEMBER MORN

El Dorado Rum, Lime Juice,
Grenadine, Sugar Syrup,
Egg White
..... 11.5

HEMINGWAY DAQUIRI

El Dorado 3 Year Rum, Marasquin,
Grapefruit Juice, Sugar Syrup,
Maraschino Cherry
..... 15

TEQUILA •

MARGARITA

Herradura Tequila, Triple Sec,
Lime Juice
..... 14

MEZCAL MARTINEZ

Mezcal, Red Vermouth, Cynar,
Luxardo Maraschino, Angostura Cocoa
..... 13

HIBISCUS MARGARITA

Herradura Tequila, Triple Sec, Lime Juice,
Hibiscus Syrup
..... 15

PICANTE

Espolon Reposado, Agave Nectar, Fresh Lime,
Chilli, Coriander Leaves
..... 12

WHISKEY •

PORT OLD FASHIONED

Buffalo Trace, Tawny Port,
Maple Syrup, Abbots Bitters
..... 13

MANHATTAN

Buffalo Trace, Sweet Vermouth,
Angostura Orange
..... 13

MAPLE OLD FASHIONED

Buffalo Trace, Maple Syrup,
Orange Bitters
..... 13

MOCKTAILS •

GARDENS

Seedlip Garden 108, Elderflower, Lemon, Soda
..... 10

COSNOPOLITAN

Seedlip Grove 42, Cranberry, Lemon
..... 10

We cannot guarantee the absence of allergens. Please inform a member of the team of any allergies. Allergen menu available.
V= vegetarian, VF = vegan friendly. However, food is prepared in a kitchen where non-vegan food is prepared. A discretionary service charge of 13.5% will be added to your bill, all of which is shared between the team.