



COCKTAILS

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
..... 12

• GIN

NEGRONI

Sipsmith Gin, Sweet Vermouth, Campari
..... 12

AVIATION

Sipsmith Gin, Violet Liqueur,
Marachino Liqueur, Lemon
..... 12

FRENCH 75

Sipsmith Gin, Lemon, Champagne
..... 14

LAVENDULA GIN SOUR

Sipsmith Gin, Lemon, Lavender Syrup,
Violet Liqueur, Egg White, Orange Bitters
..... 13

• VODKA

PEAR DROP

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

BASILICUM

Basil, Citrus Vodka, Lemon, Pineapple,
Honey syrup, Orange Bitter
..... 12

BACCA

Vodka, Campari, Lemon juice, Berry Syrup,
Egg White, Orange Bitter
..... 14

FRENCH MARTINI

Vodka, Pineapple,
Chambord Liqueur
..... 13

• RUM

PINEAPPLE DAIQUIRI

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

EL PRESIDENTE

Plantation 5Year old Rum, Sweet
Vermouth, Orange Curacao, Grenadine
Syrup, Orange Bitters
..... 14

HEMINGWAY DAIQUIRI

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

• TEQUILA

MARGARITA

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

SIESTA

Tequila Reposado, Campari, Lime,
Grapefruit, Sugar Syrup
..... 14

MEZCAL MARTINEZ

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

PICANTE

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

• WHISKEY

MINT JULEP

Buffalo Trace, Fresh Mint,
Sugar Syrup, Angostura Bitter
..... 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.