

House Brands all at 7.50

Smirnoff Penka
Tanqueray
Havana Club Especial
Matusalem Platino
Johnnie Walker Black Label
José Cuervo Tradiçional
Buffalo Trace

Beer and Cider

Cruzcampo	5% abv	5.00
Sleeman Honey Brown	5.2% abv	5.00
Negra Modelo	5.3% abv	5.00
Magners	4.5% abv	5.00

Mixers from 1.00

Minerals and Juices from 2.50

Mineral Water

Still 750ml	4.00
Sparkling 750ml	4.00

Vodka Cocktails

Rhubarb Mule 9.00
Smirnoff Penka, lime juice, fresh rhubarb,
shaken and topped up with ginger beer

Arbuz 9.00
Zubrowka shaken with Citrónge,
fresh watermelon, lemongrass and apple juice

Fig Sour 9.00
Vanilla infused Smirnoff Penka shaken with lime,
lemon juice and figs

Pear and Passion Fruit Caipiroska 9.00
Smirnoff Penka muddled with fresh pear, passion
fruit and lime

Blood Orange 9.00
Absolut Mandrin, lime, raspberries, cranberry juice and
freshly squeezed orange juice, shaken and served long

Strawberry Citrus 9.00
Ketel One Citroen muddled with fresh strawberries,
Limoncello and lemon juice

Cider 'n' Black 10.00
Smirnoff Penka shaken with apple and lime juice, fresh
blackberries, and Chambord topped with Magner's Cider

Four Leaf Clover 12.00
U'Luvka infused with cloves, shaken with fresh lime,
honey and apple juice

A 12.5% discretionary service charge will be added to your bill

Gin Cocktails

DNA 9.00
Plymouth and Plymouth Damson gin,
apricot brandy and fresh lime juice

Sloe Gin Fizz 9.00
Plymouth shaken with Sloe gin, lemon juice and
sugar topped with soda water

The Hendrick 9.00
Hendrick's shaken with fresh cucumber, mint,
triple sec and apple juice

Reformed Negroni 9.00
Miller's stirred with apricot brandy, Punt è Mes,
Citrónge and orange bitters

Breakfast Martini 9.00
Tanqueray, orange marmalade, pink grapefruit juice,
triple sec, bitters, shaken and served up

Apple and Sage Martini 13.00
Junipero shaken with fresh apple, sage and lime juice

Tequila Cocktails

Mexican Sailor 9.00
José Cuervo Tradicional, Plymouth Navy Strength,
fresh lime, pear liqueur, pear purée and a cardamon pod

Fig Supreme 9.00
José Cuervo Tradicional shaken with Grand Marnier,
lime juice and fig purée

Cortado 9.00
José Cuervo Tradicional shaken with Kahlua
and a shot of espresso

Red Morning 10.00
Gran Centenario Anejo, fresh lime, chilli, agave syrup
and rasperry purée

A-Mazing Margarita 13.00
Patron Silver shaken with Citrónge, agave syrup,
fresh lime and pomegranate juice

Malt Whisky

Oban, Highland	14 year old	9.50
Laphroaig cask strength, Islay	10 year old	9.50
Rosebank, Lowland	1992	11.00
Caol Ila, Islay	1990	11.50
The Glenlivet, Speyside	18 year old	11.50
Glenlivet, Speyside	1977	25.00
Cragganmore	1990	12.00
Glenfiddich, Speyside	21 year old	18.00
The Macallan, Speyside	18 year old	22.50
The Macallan, Speyside	21 year old	30.00
Highland Park, Orkney	30 year old	45.00

Blended Whisky

Compass Box Asyla	7.50
Compass Box Hedonism	8.50
Compass Box Eleuthera	11.00
Royal Salute	30.00
Johnnie Walker, Blue Label	40.00

Irish Whiskey

Connemara cask strength	11.00	
Red Breast	12 year old	11.00
Midleton Rare	30.00	

Bourbon Whiskey

Elijah Craig	12 year old	8.00
Elmer T. Lee	8.50	
Eagle Rare	17 year old	12.00
Rock Hill Farms Single barrel	12.00	
Blanton's Gold	15.00	
Maker's Mark	Black Label	16.00
Pappy Van Winkle's	15 year old	13.50
Pappy Van Winkle's	20 year old	25.00
George T Stagg	25.00	

Rye Whiskey

Pappy van Winkle's	13 year old	9.50
Sazerac	18 year old	12.00

Spirits are served in 50ml measures

Cognac		per 50 ml
Jean Fillioux,	VSOP La Pouyade	10.00
Grande Champagne		
Martell Cordon Bleu		14.00
La Gabare	1970	30.00
Jean Fillioux	Extra Reserve 'Familiale'	46.00
Rémy Martin	Louis XIII	120.00
Hennessy	Cuvée Richard	135.00

Armagnac and Bas-Armagnac

Baron de Sigognac	10 year old	7.50
Domaine Boingnères	Folle 1984 Blanche	15.00
Laberdolive	Domaine 1979 de Jaurrey	20.00
Marcel Trépout	1966	23.00
Laberdolive	Domaine 1962 du Pillon	50.00

Calvados du Pays d'Auge

L. Dupont	VSOP	7.50
Lemorton	25 year old	14.00
Roger Groult, Doyen d'Age	40 year old	20.00

Rum

Elements Eight		7.50
Plantation Barbados	1993	7.50
Plantation Guyana	1990	8.50
Plantation Trinidad	1993	9.50
Pyrat	XO	10.50
Diplomatico	Reserva Exclusiva	14.00
Clement	XO	35.00
Havana Club	15 year old	35.00

Tequila / Mezcal

Herradura Anejo		10.50
Sotol Anejo		11.00
Patron Silver		12.00
José Cuervo	Reserva de la Familia	19.50

Rum and Cachaça Cocktails

Maze Revolution	9.00
Havana Club Especial shaken with lime juice, Crème de Framboise, fresh raspberries, fresh pineapple and pomegranate juice	
Golden Eye	9.00
Appleton VX shaken with fresh pineapple, ginger, lime juice and agave syrup	
Strawberry Balsamic Caipirinha	9.00
Beija-Flor Pura muddled with fresh strawberries and lime, sweetened with aged balsamic vinegar	
Rhubarb Daiquiri	9.00
Havana Club Especial flavoured with rhubarb, lime juice, shaken and served up	
Pear and Vanilla Mojito	9.00
Vanilla infused Havana Club Especial muddled with fresh mint, lime and pear	
Blueberry Element	9.00
Elements Eight Platinum, fresh lime, agave syrup and blueberries	
Sergeant Pepper	9.00
Elements Eight Gold muddled with fresh lime, mango purée and black pepper	
Whisky Cocktails	
Passion 'n' Orange Smash	9.00
Chivas 12 year old muddled with fresh lemon, orange, passion fruit and mint	
Chocolate Sazerac	9.00
Buffalo Trace, Mozart Black and Peychaud bitters with an absinthe wash	
Kentucky Winter	9.00
Buffalo Trace, fresh pear, pear and vanilla liqueur, fresh apple juice, shaken served up	
Blackberry Manhattan	9.00
Buffalo Trace, Crème de Mûre, Angostura and orange bitters	
Bourbon Blush	9.00
Buffalo Trace, Crème de Fraise, maple syrup and fresh strawberries	
Smoked Pear Blazer	13.00
Flamed Talisker 10 year old, Belle de Brilllet and caramelised pear	

Champagne and Wine Cocktails

Port and Blackberry Cobbler	10.00
Fresh citrus and blackberry muddled with Crème de Mûre, lengthened with Port	
Honey and Rhubarb Bellini	13.00
Krupnik honey vodka, fresh rhubarb and Prosecco	
Raspberry Royal	13.00
Fresh raspberry, pomegranate juice, Crème de Framboise and Prosecco	
Ginger C	13.00
Fresh ginger muddled with Smirnoff Penka and charged with Champagne	
Russian Spring Punch	13.00
Smirnoff Penka, fresh raspberry and blackberry, lemon juice, Crème de Framboise lengthened with Champagne	
Damson French 75	13.00
Plymouth Damson gin, Plymouth and lemon juice topped with Champagne	
Le Roi Soleil	13.00
Campari and Mandarin Napoleon charged with Champagne	

After Dinner Cocktails

Crème Brûlée	9.00
Martell VS shaken with Amaretto Disaronno and caramel liqueur served with a cream float	
J'Adore	9.00
Martell VS, fresh pineapple, Belle de Brillet, lemon juice and pear purée	
Brandy Blazer	13.00
Flamed Martell VS, Chambord and caramelised berries	
Hazelnut Alexander	9.00
Martell VS shaken with Crème de Cacao, Frangelico and double cream	

Wine by the glass

White

per 175 ml

Château Bauduc, Bordeaux	2006	5.00
Chardonnay, Adams Road, Australia	2005	8.00
Albariño, Spain	2006	8.50
Grüner Veltiner Reserve, Bauer, Austria	2004	10.50

Red

per 175 ml

Rosso di Montepulciano, Poliziano, Tuscany	2005	7.00
Resalte Ribera del Duero, Spain	2001	11.00
Merlot Sutor, Slovenia	2003	12.00
Vosne-Romanée, D. Rion, Burgundy	2001	16.00

Rosé

per 175 ml

Château St. Marguerite, Provence	2006	8.50
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Champagne

per 125 ml

Ayala	NV	12.00
François Hemart Rosé	NV	14.00
Henriot	1996	16.00

Grappa

Vespaiolo, Jacopo Poli		14.00
Tresolitre, Nebbiolo di Barolo, Berta	1998	15.00
Bric del Gaian, Moscato d'Asti, Berta	1998	15.00
Roccanivo, Barbera d'Asti, Berta	1998	15.00

Eaux de Vie

Gilbert Miclo Fraise (strawberry)	8.00
Gilbert Miclo Coing (quince)	8.00
Gilbert Miclo Prunelle Sauvage (sloe berry)	8.00
Gilbert Miclo Poire (pear)	8.00
Gilbert Miclo Framboise (raspberry)	8.00

A more extensive selection of wine by the glass is available upon request